



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS  
ORGANISATION DES NATIONS UNIES POUR L'ALIMENTATION ET L'AGRICULTURE  
ORGANIZACION DE LAS NACIONES UNIDAS PARA LA AGRICULTURA Y LA ALIMENTACION  
00100 Rome, Via delle Terme di Caracalla. Cables: FOODAGRI, Rome. Tel. 5797



WORLD HEALTH ORGANIZATION  
ORGANISATION MONDIALE DE LA SANTÉ  
1211 Genève, 27 Avenue Appia. Câbles: UNISANTÉ, Genève. Tél. 34 60 61

(Cx 3/1.3)

ALINORM 70/19  
December 1969

JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION  
Seventh Session, Rome, 7-17 April 1970

REPORT OF THE SEVENTH SESSION OF THE  
COORDINATING COMMITTEE FOR EUROPE  
Vienna, 7-10 October 1969

INTRODUCTION

1. The Seventh Session of the Coordinating Committee for Europe was held in Vienna by courtesy of the Government of Austria. The meeting was opened by Dr. R. Wildner, Coordinator for Europe, and the participants were welcomed by Min. Rat. Dr. R. Seuchs of the Bundesministerium für Land- und Forstwirtschaft, and Staatssekretär Hans Bürkle of the Bundesministerium für Soziale Verwaltung, in the presence of Dr. Benda of the Bundesministerium für Handel, Gewerbe und Industrie and Marktamtsdirektor Dr. Beier representing the Bürgermeister of Vienna. The meeting was attended by delegates from the following countries of the European Region: Austria, Denmark, France, Federal Republic of Germany, Hungary, Italy, Luxembourg, Netherlands, Poland, Sweden, Switzerland, Turkey, United Kingdom, Yugoslavia and observers from the following non-European countries: Cuba and Japan. Observers from the following international organisations were also present: FRUCOM, IFG and EEC. Dr. Wildner presided as Chairman of the session. Representatives of FAO and WHO were the Joint Secretaries of the meeting. The list of participants is attached as Appendix I.

2. The provisional agenda was adopted by the Committee after some re-arrangement of the order of items of business.

DRAFT GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS

3. The Committee had before it for consideration, in the light of Government comments, the Draft General Standard for Edible Fungi and Fungus Products at Step 7 of the Procedure contained in Appendix IV of ALINORM 69/6. The Committee examined this standard section by section and agreed upon the following:

4. I. SCOPE

The Committee considered whether the Scope Section of the General Standard should be amended specifically to exclude canned mushrooms and fresh cultivated mushrooms of the Genus Agaricus (Psalliota), which were the subject of standards being developed by the Codex Committee on Processed Fruit and Vegetables and the United Nations Economic Commission for Europe. The Committee concluded that there was no need to

MR/96587

amend the Scope Section, but agreed that it would be necessary to examine carefully these standards to ensure consistency among them, in particular the provisions relating to organic impurities.

5. II. DESCRIPTION

Definitions of Products

The Committee agreed that the texts of the Definitions of Products were satisfactory except for the following which were amended as follows:

- "1.4 Mixed Fungi are prepared by mixing edible fungi or recognisable parts of edible fungi of different species according to established proportions after having been sorted in accordance with Section II 4 of the standard."
- "1.5 Fungus products means dried fungi (including freeze-dried fungi, fungus grits, fungus powder), pickled fungi, salted fungi, fermented fungi, fungi in vegetable oils, quick frozen fungi, sterilized fungi, fungus extract, fungus concentrate and dried fungus concentrate."
- "1.9 Pickled fungi means fresh or previously preserved edible fungi of one or more species, prepared after previous cleaning, washing and blanching, soaked in vinegar and with or without the addition of salt, spices, sugars, vegetable oils, acetic, lactic, citric or ascorbic acid and then pasteurized in hermetically sealed containers."
- "1.11 Fermented fungi means fresh edible fungi of one species preserved by salt and lactic acid fermentation."
- "1.12 Quick frozen fungi means fresh edible fungi of one species which have been quick frozen after cleaning, washing and blanching and are kept at  $-18^{\circ}\text{C}$ ."
- "1.13 Fungus extract means a product concentrated from fresh edible fungi juice or from dried fungi water of edible fungi of one or more species with the addition of salt and which is concentrated to 7% saltless extract."
- "1.16 Sterilized fungi means edible fungi either fresh, salted or frozen of one or more species, whole or sliced, packed in airtight containers in water and salt and heat treated to a degree guaranteeing the resistance of the product to spoilage."
- "1.17 Fungi in olive oil and other vegetable oils means edible fungi either fresh or previously salted of one species, whole or sliced, packed in airtight containers in olive oil or other edible vegetable oil and heat treated to a degree guaranteeing the resistance of the product to spoilage."

6. In connection with the amended definition for quick frozen fungi contained in Section 1.12, the Committee requested the Secretariat to examine whether any editorial change might be necessary in the light of the definitions for quick frozen fruits and vegetables adopted by the ECE/Codex Group of Experts on the Standardization of Quick Frozen Foods at its last session, held in September 1969.

7. The Committee considered the question whether the standard ought to provide for irradiated fungi. It was concluded that it would be premature to contemplate including such a provision at this stage.

#### Definitions of Defects

8. The Committee agreed that the texts of the Definitions of Defects were satisfactory except for the following which were amended as follows:

"2.3 Spoiled fungi are fungi which are brownish or rotten as a result of attack by micro-organisms and/or mould."

"2.4 Maggot damaged fungi are fungi having four or more holes caused by maggots. Maggot damaged fungi does not include damage caused by moths."

"2.6 Mineral Impurities are those substances which, after ashing, remain as insoluble residues in hydrochloric acid."

#### 9. Main Species

The Committee considered whether it would be practicable to include in the standard a list of edible fungi permitted for consumption by the competent national authorities. This question had been examined previously by the Committee and it had been concluded that it would not be possible to introduce into the standard a comprehensive list of edible fungi. The Committee thought that it would be of assistance to countries if, in time, FAO/WHO could compile a list of edible fungi permitted for consumption in Member Countries of the two Organizations. Such a list would be for information purposes only and would not form part of the standard. The Secretariat undertook to examine the feasibility of compiling this information.

#### Examination and sorting of raw material

10. The Committee agreed with the text as set out in the Draft Standard before it, except for the last sentence which it amended to apply to wild fungi, as the Committee did not consider it necessary for cultivated edible fungi to be the subject of special examination and sorting by an expert. The Committee agreed that the last sentence of the paragraph should read as follows:

"Wild fungi which are to be marketed, or preserved, or used in the manufacture of fungus products, shall be carefully examined by an expert to determine whether there are any inedible fungi amongst them, and such inedible fungi shall be removed."

11. The Committee also considered the question raised by the Codex Committee on Food Hygiene whether this paragraph ought to be included in the Hygiene Section of the standard. The Committee examined this question and concluded that it was more appropriate to retain this paragraph in its present position in the standard, as it was closely connected with the previous Section entitled Main Species.

#### 12. III. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Concerning the section of the standard dealing with essential composition and quality factors, the Committee made the following amendments:

Throughout the text of the standard the word "decayed" should be changed to "spoiled" and in the case of Section 1.1 the wording "practically free from maggot damage" was amended to read "free as far as possible from maggot damage".

- 1.3.1 (a) Organic impurities of vegetable origin - max. 0.3% by weight
- 1.3.2 (b) Organic impurities (including compost material) - max. 8% by weight for uncut fungi  
- max. 1% by weight for cut fungi
- 1.3.3 (c) Content of maggot damaged fungi - max. 0.5%

2.1 Same amendment as in 1.1. (free as far as possible from maggot damage).

2.2 Permitted ingredients

Fungus products may contain:

- (a) salt (sodium chloride)
- (b) vinegar
- (c) spices and herbs
- (d) sugars
- (e) refined vegetable oil
- (f) refined animal fat
- (g) butter; milk; milk powder; cream
- (h) water
- (i) wine

3. Fungus products (special requirements) was amended to read as follows:

3.1 Dried fungi

3.1.1 Quality criteria

- a) Colour, flavour - appropriate to the species and taste
- b) Water content - max. 6% freeze-dried  
- max. 13% dried other than freeze-dried

3.1.2 Permitted defects

- a) Mineral impurities - max. 2% )
  - b) Organic impurities of vegetable origin - max. 0.02% )
  - c) Content of maggot damaged fungi - max. 20% )
- ) by weight

3.2 Fungus grits and fungus powder

3.2.1 Quality criteria

- a) Water content of fungus grits - max. 13%
- b) Water content of fungus powder - max. 9%

3.2.2 Permitted defects

- a) Mineral impurities - max. 2% by weight

3.3 Pickled fungi

3.3.1 Permitted ingredients

- a) Salt (sodium chloride) - max. 2.5% ) by weight
- b) Sugars - max. 2.5% )

3.3.2 Permitted defects

- a) Mineral impurities - max. 0.1%, by weight
- b) Organic impurities of vegetable origin - max. 0.02%, by weight
- c) Content of maggot damaged fungi - wild growing fungi  
max. 4% by weight

3.4 Salted fungi

3.4.1 Permitted ingredients

- |                           | <u>min.</u>    | <u>max.</u>   |
|---------------------------|----------------|---------------|
| a) Salt (sodium chloride) | 15%, by weight | 18% by weight |

3.4.2 Permitted defects

- |   |  |                 |
|---|--|-----------------|
| a) Mineral impurities                     |  | 0.3% by weight  |
| b) Organic impurities of vegetable origin |  | 0.05% by weight |
| c) Content of maggot damaged fungi        |  | 4% by weight    |

3.5 Fermented fungi

3.5.1 Permitted ingredients

- |                           | <u>min.</u>  | <u>max.</u>  |
|---------------------------|--------------|--------------|
| a) Salt (sodium chloride) | 3% by weight | 6% by weight |

3.5.2 Permitted defects

- |   | <u>min.</u> | <u>max.</u>    |
|---|-------------|----------------|
| a) Mineral impurities                     |             | 0.2% by weight |
| b) Organic impurities of vegetable origin |             | 0.1% by weight |
| c) Content of maggot damaged fungi        |             | 4% by weight   |

3.6 Quick frozen fungi

3.6.1 Permitted defects

- |   |                                |
|---|--------------------------------|
| a) Mineral impurities                     | <u>max.</u><br>0.2%, by weight |
| b) Organic impurities of vegetable origin | 0.02%, by weight               |
| c) Content of maggot damaged fungi        | 4%, by weight                  |

3.7 Fungus extract and fungus concentrate

3.7.1 Permitted ingredients

- a) Salt (sodium chloride) - max. 20%

3.7.2 Permitted defects

- a) Mineral impurities or organic impurities of vegetable origin - none

3.8 Dried fungus concentrate

3.8.1 Quality criteria

- a) Water content - max. 9%

3.8.2 Permitted ingredients

- a) Salt (sodium chloride) - max. 5%

3.8.3 Permitted defects

- a) Mineral impurities or organic impurities of vegetable origin - none

3.9 Sterilized fungi

3.9.1 Permitted ingredients

- a) Salt (sodium chloride) - max. 2%

3.9.2 Permitted defects

- a) Mineral impurities - max. 0.2%  
b) Organic impurities of vegetable origin - max. 0.02%  
c) Maggot damaged fungi - max. 4%

3.10 Fungi in olive oil and other vegetable oils

3.10.1 Permitted ingredients

- a) Salt (sodium chloride) - max. 1%  
b) Olive oil or other edible vegetable oil

3.10.2. Permitted defects

- a) Mineral impurities - max. 0.1%
- b) Organic impurities of vegetable origin - max. 0.02%
- c) Maggot-damaged fungi:
  - wild growing fungi - max. 4% )
  - cultivated fungi - max. 0.5% )by weight

The delegation of the Federal Republic of Germany stated that, in their opinion, the proposed maximum water content of 13% for dried, other than freeze-dried, fungi should be reduced to 12% in order to ensure the keeping qualities of the product. The Committee agreed that, in editing the standard, the Secretariat should indicate that salted fungi were a semi-processed product and should place this product last in the order of fungus products listed, that is as 3.10. In addition, the Secretariat was instructed to list the other fungus products in the order in which they appear under Definitions of Fungus Products in paragraph 5 of this Report.

13. The Committee noted that the Codex Committee on Food Hygiene had raised the question whether the provisions relating to tolerances for mineral and organic impurities and for maggot damaged fungi would not be more suitably placed in the hygiene section of the standard. The Committee also noted that a number of delegations at the Sixth Session of the Commission had thought that mineral impurities should come under the heading of contaminants. The Committee regarded these provisions as quality defect provisions, and they were, therefore, in their correct place in the standard.

14. IV. FOOD ADDITIVES

The Committee noted that the provisions concerning food additives had been submitted to the Codex Committee on Food Additives for endorsement. The Committee clarified the provisions concerning lactic acid in fermented fungi to mean lactic acid naturally occurring in the product as a result of the fermentation process. A minimum of 1% would be necessary to ensure proper stability of the product. This provision was not strictly one concerning the addition of a food additive but provision was necessary in the standard to authorize the presence of lactic acid in the final product. The Secretariat undertook to bring this information to the attention of the Codex Committee on Food Additives.

15. V. HYGIENE

The Committee noted the remarks of the Sixth Session of the Codex Committee on Food Hygiene and agreed to amend this Section of the standard to read as follows:

- (a) Products covered by this standard which are in the dried or dehydrated form should be prepared in accordance with the provisions of the Code of Hygienic Practice for Dehydrated Fruits and Vegetables, including Edible Fungi.
- (b) Products covered by this standard which have been pasteurized in hermetically sealed containers should be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products. (Ref. CAC/RCP 2-1969).
- (c) Products covered by this standard which are in the quick frozen state should be prepared in accordance with the Code of Hygienic Practice for Deep Frozen Fruit and Vegetable Products.
- (d) Products covered by this standard which do not fall within one of the categories at (a), (b) and (c) above, for example, fresh edible fungi, should be prepared in accordance with the relevant sections of the General Principles of Food Hygiene. (Ref. CAC/RCP 1-1969).

16. VI. WEIGHTS AND MEASURES

The Committee agreed to include in this section of the standard the provisions on fill of container and minimum drained weight set out in sections 5.1.1 and 5.1.2 (a) of the standard being developed for canned mushrooms by the Codex Committee on Processed Fruit and Vegetables.

17. VII. PACKAGING, STORAGE AND TRANSPORTATION

The Committee made no changes in paragraphs 1 and 3 of this section of the standard. As regards paragraph 2 of this section dealing with quick frozen fungi, the Committee requested the Secretariat to revise this paragraph in the light of decisions taken by the Joint ECE/Codex Alimentarius Group of Experts on the Standardization of Quick Frozen Foods at its last session held in September 1969.

18. VIII. LABELLING

The Committee reviewed the labelling provisions of the standard in the light of the Recommended General Standard for the Labelling of Prepackaged Foods. The Committee noted that sections 1, 2, 4, 5 and 6 of the General Labelling Standard would be included in the standard by reference since these provisions were applicable to pre-packaged foods in general.

19. As regards the name of the food, the Committee requested the Secretariat to re-draft this section to make it clear that adjectives qualifying the food by method of processing, e.g. quick frozen, sterilized, etc., need not necessarily appear as part of the name of the product but could appear on the label, except in the case of quick-frozen foods for which some mention must appear on the label. The Committee also agreed to amend the last part of 1.1 relating to the name of the food and which reads "but an appropriate synonym may be used instead of the word 'fungi', e.g. 'mushrooms'" to read as follows: "but the word 'fungi' may be replaced by the designation which has customarily been used to describe the genus or species concerned in the country in which it is to be sold, e.g. 'mushrooms' for the genus Agaricus." The Committee made no other changes to the paragraph dealing with the name of the food.



20. The Committee agreed that where salted fungi are used as raw material for other edible fungus products, reference must be made on the label to the fact that salted fungi have been used.

21. List of ingredients

The Committee agreed to leave the text unchanged but the delegations of Federal Republic of Germany, Netherlands and Switzerland expressed the view that a complete listing of ingredients was not necessary for these particular products.

22. Net Contents

The Committee agreed that the section concerning net contents should be edited to bring it into conformity with the Recommended General Standard for the Labelling of Pre-packaged Foods. (Ref. CAC/RS 1-1969).

23. Country of Origin

The Committee considered the text contained in the standard and also section 3.5 (a) of the Recommended General Standard for the Labelling of Pre packaged Foods. The Committee concluded that it would be important for the country of origin to be declared on the label of edible fungi and fungus products. It was agreed to amend the text to read as follows:

"The country of origin of the product shall be declared."

24. IX. METHODS OF ANALYSIS AND SAMPLING

The Committee agreed to refer to the Codex Committee on Methods of Analysis and Sampling the following methods for consideration and endorsement as international referee methods. Determination of mineral impurities A.O.A.C., Tenth Edition 1965, Sand and Silices, Plants, 6.005. Determination of mineral impurities according to I.S.O. (I.S.O. Recommendation R763: Determination of ash insoluble in hydrochloric acid). The Committee noted that the Codex Committee on Methods of Analysis and Sampling had already endorsed the method for determining the drained weight of mushrooms packed in a liquid medium and this method should be referenced in the standard. The method is set out in detail in Appendix IV to ALINORM 69/23, Report of the Fourth Session of the Codex Committee on Methods of Analysis and Sampling. This method is based upon "the drained weight method for processed fruits and vegetables, A.O.A.C. 1965, 30.001."

CONCLUSION

25. The Committee agreed that the General Standard should be submitted as a world-wide standard for edible fungi and fungus products to the Seventh Session of the Codex Alimentarius Commission at Step 8. The General Standard, as amended by the Committee in substance and editorially revised by the Secretariat at the request of the Committee, is attached as Appendix II.

DRAFT STANDARD FOR DRIED EDIBLE FUNGI

26. The Committee examined the draft standard for dried edible fungi, section by section, and agreed to the following amendments to bring the text of the standard into conformity with the Committee's decisions concerning the General Standard for Edible Fungi and Fungus Products. It was agreed that section 2.3 should be amended to read as in the General Standard and that the definitions of crushed fungi, mineral impurities and organic impurities as contained in the General Standard should be included in the standard for dried edible fungi. Concerning section III. 2.1, the Committee agreed to revise this section as in the case of the General Standard to read: "not spoiled" instead of "not decayed" and "free as far as possible from maggot damage" instead of "practically free of maggot damage".

27. The Committee agreed to change the tolerance of 10% for damaged fungi in para 3.1 of the standard to read 20%.

28. VI. LABELLING

The Committee, as in the case of the General Standard, agreed to the text proposed in the United Kingdom comments concerning the name of the product.

29. List of Ingredients

The Committee agreed to introduce into the standard a section requiring the declaration of ingredients as contained in the General Standard for Edible Fungi and Fungus Products. The delegations of Federal Republic of Germany, Netherlands and Switzerland stated that they did not consider that the listing of ingredients was necessary for these products.

30. Name and Address

The Committee agreed that this section of the standard should be amended to read as in the General Standard for Edible Fungi and Fungus Products.

31. Country of Origin

The Committee agreed that the country of origin of the product must be declared. The Secretariat was requested to bring the Labelling Section into conformity with the Recommended General Standard for the Labelling of Prepackaged Foods and the General Standard for Edible Fungi and Fungus Products.

32. VII. METHODS OF ANALYSIS AND SAMPLING

The Committee agreed to refer to the Codex Committee on Methods of Analysis and Sampling the methods contained in the General Standard for the determination of mineral impurities.

CONCLUSION

33. The Committee agreed that the Standard should be submitted as a world wide General Standard for Dried Edible Fungi to the Seventh Session of the Codex Alimentarius Commission at Step 8. The General Standard, as amended by the Committee in substance and editorially revised by the Secretariat at the request of the Committee, is attached as Appendix III.

DRAFT EUROPEAN STANDARD FOR FRESH FUNGUS - CHANTERELLE

34. The Committee examined the draft standard for Chanterelle contained in Appendix VI to ALINORM 69/6 in the light of government comments. The Committee amended the title of the standard to make it clear that it was to be a regional standard for Europe. The Committee agreed to include in the Section II.1 definitions of defects for damaged fungi, crushed fungi, spoiled fungi, maggot damaged fungi, organic impurities of vegetable origin and mineral impurities as contained in the General Standard for Edible Fungi and Fungus Products. In Section III.1 of the standard the Committee replaced the term "decayed" with the term "spoiled".

35. Concerning the sizing provisions of the caps of Chanterelle fungi in Section 3.2 of the standard, the delegation of Hungary informed the Committee that in Hungary it was quite common to have Chanterelles with cap diameters of up to 80 mm. The Committee considered that it was unlikely that Chanterelles of this size would be suitable for international trade as fresh fungi and decided to leave the provision unchanged. The delegation of Hungary emphasized that it was not the international trade aspect which gave rise to concern so far as Hungary was concerned, but, that the failure to accommodate the larger sized Chanterelles would give rise to difficulties for his country when considering full acceptance of the standard in accordance with the General Principles of the Codex Alimentarius.

36. The Committee agreed to change the tolerance for organic impurities in Section 3.4 from 0.2% to 0.3% and to add a tolerance of 2% max. for maggot damaged fungi.

37. The Committee agreed that the Labelling Section of the standard should be editorially brought into conformity with the General Standard for Edible Fungi and Fungus Products and the Recommended General Standard for the Labelling of Pre-packaged Foods. The Committee further agreed that there would be no need to require a list of ingredients but that the country of origin must be declared.

38. The Committee agreed to refer to the Codex Committee on Methods of Analysis and Sampling for endorsement the methods for the determination of mineral impurities contained in the General Standard for Edible Fungi and Fungus Products.

CONCLUSION

39. The Committee agreed to advance the Standard to Step 8 for consideration by the next session of the Codex Alimentarius Commission as a regional standard for Europe. The Standard, as amended by the Committee in substance and editorially revised by the Secretariat at the request of the Committee, is attached as Appendix IV.

DRAFT EUROPEAN STANDARD FOR NATURAL MINERAL WATERS

40. The Committee examined the draft standard for natural mineral waters contained in Appendix III of ALINORM 69/6 in the light of the comments of the Sixth Session of the Codex Alimentarius Commission, the comments submitted by governments and a revised draft of the standard prepared by Professor Högl, Chairman of the Codex Committee on Natural Mineral Waters, which was available in French and German at the Session. Professor Högl explained that the text prepared by him had, as far as possible, endeavoured to take into account the observations of the Commission and government comments. The Delegation of Poland informed the Committee that it had sent comments on the standard for natural mineral waters but unfortunately these had not been received. The Delegation of Poland informed the Committee that it would bring to the Committee's attention the Polish comments as the standard was examined section by section and, for the purposes of record, would supply a copy of their written comments as soon as possible to the Secretariat.

41. SCOPE

The Committee, in the light of the Codex Alimentarius Commission's recommendation, agreed to introduce into the standard a Scope Section and adopted the text proposed by the Chairman of the Codex Committee on Natural Mineral Waters.

42. Definition of Natural Mineral Water

The Committee discussed in some detail the definition of natural mineral water with particular reference to section I. A. (i) concerning "Properties favourable to health". This, as at the previous Session of the Committee, proved to be controversial and, though recognized as being practicable on a national level, gave rise to considerable doubt as to the validity of claims for such properties on an international level. In the light of the discussion, the Committee concluded that the Codex Alimentarius Commission, in order to evaluate this provision from an international point of view, would require objective criteria substantiated by scientific evidence for any claims regarding properties favourable to health. A number of Delegations informed the Committee that in their countries the competent national authorities had verified and sanctioned such claims. The Committee requested the Secretariat, when issuing the standard to governments prior to the next Session of the Codex Alimentarius Commission, to draw these matters to the attention of Member Governments. The Committee further requested that those countries in which the national authorities had recognized specific natural mineral waters as having properties favourable to health, should make available to the Commission the criteria on which such recognition had been given. In view of this, the Committee agreed to make no change to the definition of natural mineral water.

43. Supplementary Definitions and Descriptions

The Committee examined the supplementary definitions and descriptions for the various types of natural mineral waters and also the recommendation of the Commission that decantation should be defined in the text of the standard. The Committee agreed without amendment the text of the standard concerning natural effervescent mineral water. Concerning sections (ii) and (iii) of the standard,

the Committee agreed to replace these sections with sections II. B. (ii), (iii), (iv) and (v) of the text which had been proposed by the Chairman of the Codex Committee on Natural Mineral Waters.

44. ESSENTIAL COMPOSITION AND QUALITY FACTORS

The Committee noted the suggestion of the Codex Committee on Food Hygiene and agreed to insert the following provision in this section:

"The installations intended for the production (exploitation) of natural mineral waters must be such as to preserve the properties of the water in conformity with its definition."

This constituted no change of substance in the standard but was merely a transfer of the provision from the Hygiene Section to the Section dealing with Essential Composition and Quality Factors. The Committee further agreed that it would be desirable to transfer the substance of the provisions of section VII dealing with special prohibitions or restrictions to the sections of the standard dealing with essential composition and quality factors and labelling, as appropriate. Concerning the text of VII. (i) of the standard, the Committee agreed to replace the first part of this provision by the text proposed in paragraph 5 section II, Part B of the Comments of the United Kingdom in document CX/EURO/69/4. (See also paragraph 48 below concerning the transfer to the Labelling Section of the standard of the substance of the second part of the provision contained in section VII (i), as amended.

45. HYGIENE

The Committee agreed to introduce a reference in this section to the General Principles of Food Hygiene as suggested by the Codex Committee on Food Hygiene. The Committee noted that the provisions of this section had been endorsed by that Committee.

46. PACKAGING

The Committee agreed that the provisions relating to containers should apply equally to natural mineral waters and refreshing soft drinks containing natural mineral waters.

47. LABELLING

The Committee agreed that the Labelling Section should be editorially brought into conformity with the Recommended General Standard for the Labelling of Pre-packaged Foods and that the appropriate cross references to that standard should be incorporated into the text.

48. Name of the Product

The Committee agreed to leave unchanged sections (i), (ii), (iv) and (v) of the text of the standard. The Committee agreed to replace section (iii) by sections (iii) and (iv) of the text proposed by the Chairman of the Codex Committee on Natural Mineral Waters. The Committee further agreed to add the text in paragraph 5, section V, part H (ii) and the text in paragraph 6 (iii) proposed in the comments of the United Kingdom concerning the labelling of refreshing non-alcoholic drinks containing natural mineral water and the labelling of beverages not complying with the standard to the Labelling Section in place of the texts

contained in VII (ii) and (iii) of the standard. The Committee agreed that the following text should be added to the Labelling Section of the standard in place of the second part of the provision contained in section VII (i) of the standard, referred to in paragraph 44 above:

"When refreshing non-alcoholic drinks contain natural mineral water, the presence of natural mineral water may be mentioned on the label only if no water other than natural mineral water has been added to the product. Such mention shall not include any reference to properties favourable to health."

49. The Committee agreed that sections F. and G. of the Labelling Section of the standard would remain unchanged. Some delegates stated that in their opinion no curative claims for specific diseases or morbid conditions should be made on the label. The other sections of the standard were to be editorially brought into conformity with the recommended General Standard for the Labelling of Pre-packaged Foods.

50. METHODS OF ANALYSIS AND SAMPLING

The Committee made no change to the section of the standard dealing with methods of analysis and sampling but agreed that the list of methods of analysis and sampling prepared by the Chairman of the Codex Committee on Natural Mineral Waters, together with methods supplied by the Delegation of the Federal Republic of Germany, should be submitted to the Codex Committee on Methods of Analysis and Sampling. The Committee noted that it would not be possible, in view of the time factor and the heavy work load facing the Codex Committee on Methods of Analysis and Sampling, to deal with these matters at its next Session.

CONCLUSION

51. As it might be some time before such methods could be adopted as international referee methods, the Committee concluded that this would not be a reason to delay the standard, and agreed that it should be submitted to the next Session of the Commission for adoption as a European Regional Standard at Step 8. The Standard, as amended by the Committee in substance and editorially revised by the Secretariat at the request of the Committee, is attached as Appendix V.

EUROPEAN ECONOMIC COMMUNITY

52. The Committee considered two documents (CODEX/EURO/69/65 and CODEX/EURO/69/6) outlining the progress of work to date and future programme of work of the European Economic Community in the field of harmonization of food legislation. The papers had been kindly supplied by the Commission of the E.E.C. and the Committee expressed its appreciation for this information. The observer from the E.E.C. drew to the Committee's attention some minor changes in the timetable proposed for the future work of the Community. The Committee also took note of the fact that the Member Countries of the Community had made a "Gentleman's

Agreement" on 28 May 1969, concerning the notification of one another regarding their intentions to accept Codex Standards. The text of the "Gentleman's Agreement" is contained in the Journal officiel des Communautés européennes, No. C 76/9, dated 17 June 1969. The observer of the Community emphasized the desirability for the closest possible collaboration between the E.E.C. and the Codex Alimentarius Commission and informed the Committee that a number of Codex Draft Standards were being examined with a view to forming the basis of Community directives.

#### SOUPS AND BROTHS

53. The Coordinator for Europe informed the Committee that he had had some discussions with interested parties in Europe concerning the question of elaborating standards for soups and broths. A considerable number of delegations expressed interest in the need for standards for these products and were of the opinion that the time was ripe for work to be commenced on international standards. A number of delegations were of the opinion that it might be appropriate initially, to undertake this work on a European regional basis. Other delegations drew attention to the decision of the Codex Alimentarius Commission at its Sixth Session that, in view of the wide interest in such products, any standards for them should be elaborated on a world wide basis. The Commission had requested the views of Member Countries on various aspects of the subject of soups and broths and the entire question would be examined by the Commission at its Seventh Session. The delegation of Switzerland re-affirmed the offer of its government to accept responsibility for a Codex Committee to elaborate standards for soups and broths on either a world-wide or European basis. The Coordination Committee indicated that in accordance with the procedure for the elaboration of regional standards, if the Commission should alter its view concerning world-wide standards for soups and broths, then the Committee would be willing to participate fully in collaborating with the appropriate Codex Committee in this work.

#### EDIBLE ICES

54. The Committee noted that the Commission would decide at its next Session how to proceed with the subject of standards for edible ices based on milk fat and non-milk fat, in the light of information to be supplied by governments regarding international trade in these products. The Delegation of Sweden informed the Committee that the government of Sweden was still willing to accept responsibility for a Codex Committee on Edible Ices to develop world wide standards for all types of edible ices. The Committee also noted that the Committee of Government Experts on Milk and Milk Products at its Twelfth Session in July 1969 had indicated its willingness to extend the scope of its work to include standards for edible ices based on milk fat and non-milk fat. The Coordinating Committee re-affirmed its willingness to elaborate standards for all types of edible ices and sherbets, should the Commission decide that standards for these products should be elaborated on an European regional basis.

#### FOODS FOR SPECIAL DIETARY USES

55. The Committee recalled the discussions which it had on this subject at its last session (paragraph 27 of ALINORM 69/6), as well as the discussions on the subject

which took place at the sixth session of the Commission (paragraph 112 of ALINORM 69/67). A number of members of the Committee expressed the view that, if the Codex Committee on Foods for Special Dietary Uses considered that some aspects of its work were largely of European interest, then the Coordinating Committee for Europe should indicate its willingness to participate fully in collaborating with the Codex Committee on Foods for Special Dietary Uses, in accordance with the procedure for the elaboration of regional standards.

#### OTHER BUSINESS

56. The delegation of Hungary indicated that it had submitted to the Coordinator for Europe and the Secretariat of the Commission a draft proposal to the effect that a general survey of inspection systems and control services responsible for ensuring compliance with the provisions of food standards in the different countries of Europe should be undertaken, in order to achieve adequate collaboration and cooperation amongst the various agencies in Europe responsible for food control questions. The Hungarian delegation stated that it thought its proposal to be timely, since a number of standards had now been adopted by the Commission for issue to governments for acceptance, and since a further considerable number of standards were now at an advanced stage of development. The Hungarian delegation indicated that the importance of work along these lines had been stressed fifteen years ago by the Austrian food control authorities at the time the idea of a Codex Europaeus had been put forward.

57. The Committee was informed that the Executive Committee, at its Fourteenth Session, held from 17 to 19 September 1969, had considered a possible programme of work for the Commission for the next ten years. The Executive Committee had made a number of preliminary recommendations for consideration by the Seventh Session of the Commission, as to commodities which might merit being made the subject of standards, provided they met the justification criteria laid down by the Commission. The Executive Committee had instructed the Secretariat to prepare a paper for the Seventh Session of the Commission on the possible programme of work of the Commission for the next ten years, embodying the recommendations of the Executive Committee. The paper would also include in a separate section the views of governments on this subject which had already been sought by the Secretariat.

58. In view of the fact that the Coordinating Committee for Europe had now successfully completed the programme of work on which it had been engaged, with the advancement of the standards for edible fungi and natural mineral waters to Step 8 of the Procedure, the Coordinating Committee considered that governments in the geographic location of Europe should be asked for their views as to what subjects it would, in their opinion, be desirable for the Coordinating Committee to deal with on a European level in the future. The Secretariat was, accordingly, requested to write to governments in the geographic location of Europe on this matter, and to include the government replies, as a third section, in the paper to be prepared by the Secretariat on the possible programme of work for the next ten years.



MINISTERIAL ADDRESS

59. During and at the closure of the Session the Committee had the honour of being addressed by Mrs. G. Rehor, Bundesminister für soziale Verwaltung, and Mr. K.R. Mitterer, Bundesminister für Handel, Gewerbe und Industrie.

LIST OF PARTICIPANTS

CHAIRMAN

Dr. Richard WILDNER  
Stubenring 1  
1010 Vienna

AUSTRIA  
(Delegation)

Dr. Franz Bauhofer  
Sektionschef  
Bundesministerium für soziale Verwaltung  
Stubenring 1  
1010 Vienna

Dr. Georg Bancalari  
Fachverbandvorsteher-Stellvertreter  
Fachverband Mineralquellen  
Bundeskammer der gew. Wirtschaft  
Hoher Markt 3  
1010 Vienna

Prof. Engelbert Bancher  
Vorstand d. Institutes f. Botanik  
Technische Hochschule  
Getreidemarkt 9  
1060 Vienna

Dr. Dietrich Benda  
Prov. Kommissär  
Bundesministerium für Handel, Gewerbe  
und Industrie  
Stubenring 1  
1010 Vienna

Mag. pharm. Fried Czepelak  
Bundesanstalt für Lebensmitteluntersuchung  
in Wien  
Kinderspitalg. 15  
1090 Vienna

Dr. Hans Ettl  
Ministerialrat  
Bundesministerium für soziale Verwaltung  
Stubenring 1  
1010 Vienna

Dr. Robert Harmer  
Fachverband der Nahrungs- und Genussmittel  
Industrie  
Renngasse 4  
1010 Vienna

Dr. Herbert Hauffe  
Ministerialrat  
Bundesministerium für Handel, Gewerbe und Industrie  
Stubenring 1  
1010 Vienna

AUSTRIA  
(Delegation) (contd.)

Richard Kühr  
Fachverband für Nahrungs- und Genussmittel  
Industrie  
Zaunergasse 1-3  
1030 Vienna

Dr. Kurt Lohwag  
o. Professor  
Hochschule für Bodenkultur  
Peter Jordanstrasse 82  
1190 Vienna

Dr. Karl Pfoser  
Min. Sekr.  
Bundesministerium für Soziale Verwaltung  
Stubenring 1  
1010 Vienna

Dkfm. Dr. Hermann Redl  
W. Ob. Koär  
Bundesministerium für Land- und Forstwirtschaft  
Stubenring 1  
1010 Vienna

Dr. Leopold Schmid  
o. Professor  
Universität Wien  
Hetzendorferstrasse 115  
1120 Vienna

Dr. Rudolf Seuhs  
Ministerialrat  
Bundesministerium für Land- und Forstwirtschaft  
Stubenring 1  
1010 Vienna

Dipl. Kfm. Otto Waas  
Geschäftsführer des Fachverbandes der  
Nahrungs- und Genussmittelindustrie  
Osterreichs  
Zaunergasse 1  
1030 Vienna

Prof. Dr. Rudolf Wenger  
Primarius  
Krankenanstalt Rudolfstiftung  
Esteplatz 5  
1030 Vienna

**AUSTRIA  
(Observers)**

Dr. Gustav Beier  
Senatsrat, Marktamtsdirektor  
Rathaus  
1010 Vienna

Prof. Dr. Karl Fellingner  
Präsident des Obersten Sanitätsrates  
Stubenring 1  
1010 Vienna

Dr. Herbert Gutwald  
Ost. Unilever GmbH  
Schenkenstr. 8  
1010 Vienna

Dr. Alois Modl  
Geschäftsführer des Fachverbandes für  
Mineralwasser  
Bundeskammer der gew. Wirtschaft  
Hoher Markt 3  
1010 Vienna

Dr. Karl Schindl  
Sektionschef i.R.  
Volksg. 6  
1130 Vienna

Dipl. Ing. Rudolf Schütz  
Lebensmittelversuchsanstalt  
Blaasstr. 29  
1190 Vienna

Dr. Kurt Sedlisky  
Direktor  
Ost. Unilever GmbH  
Schenkenstr. 8  
1010 Vienna

**DENMARK**

Inga Steen Jensen  
Secretary of the Danish National Committee  
Ministry of Agriculture  
Slotsholmsgade 10  
Copenhagen, K.

**FRANCE**

Ch. Castang  
Service de la Répression des Fraudes  
42bis, rue de Bourgogne  
Paris 7ème

**GERMANY, FED. REP.**

Dr. W. Fedde-Woywode  
Ministerialrat  
Bundesministerium für Gesundheitswesen  
K. Finkelnburgstr. 19  
Bad Godesberg

GERMANY, FED. REP. (contd.)

Dr. h.c. Edmund Forschbach  
Ministerialdirigent i.R.  
Bundesministerium für Gesundheitswesen  
7801 Dottingen

Günter Klein  
Rechtsanwalt  
Bund. f. Lebensmittelrecht u. Lebensmittelkunde  
Am Hofgarten 16  
53 Bonn

Dr. Kneilmann  
Oberregierungsrat  
Bundesministerium für Ernährung, Landwirtschaft  
und Forsten  
Duisdorfer Strasse  
Bonn

Helga Merkel  
Abteilungsleiter  
Bundesministerium für Gesundheitswesen  
K-Finkelnburgstr. 19  
Bad Godesberg

Dr. Hans Bodo Tolkmitt  
Rechtsanwalt  
Schwanenwik 33  
2000 Hamburg 22

HUNGARY

Jozsef Szilágyi  
Deputy Head of Department  
Ministry of Food and Agriculture  
Kossuth L. 11  
Budapest V

T. Zoltán  
Secretary of the Hungarian Codex Committee  
Hungarian Office for Standardization  
Ullői-út. 25  
Budapest IX

ITALY

Dr. Calisto Zambrano  
Segretario generale Comitato Italiano del  
Codex Alimentarius  
Ministero dell'Agricoltura  
Via Sallustiana 10  
Rome

Attilio Mambelli  
Funzionario dello Stato  
Ministero Industria Commercio-Artigianato  
Via Molise 2  
Rome

## LUXEMBOURG

Dr. Henri Krombach  
Ingenieur, Chef de Division  
Ministère de la Santé Publique  
Boulevard de la Pétrune, 57  
Luxembourg

## NETHERLANDS

M.J.M. Osse  
Direction of Industries and International Trade  
Ministry of Agriculture and Fisheries  
1e Van den Boschstraat 4  
Den Haag

## POLAND

Anna Czerni  
Ministry of Foreign Trade  
Quality Inspection Office  
Stepinska 9  
Warszawa

Waclaw Orłowski  
Expert  
Ministry of Foreign Trade  
Stepinska 9  
Warszawa

## SWEDEN

Carl Lindskog  
Director  
Schwedisches Codexkomitee  
Bygatan 64  
260 40 Viken

## SWITZERLAND

Prof. Dr. Otto Högl  
Comité National Suisse  
Haslerstr. 16  
Berne

Prof. Dr. Hermann Mohler  
Oskar Biderstr. 10  
8057 Zürich

Jean Ruffy  
Président du Comité national suisse  
du Codex Alimentarius  
Haslerstr. 16  
Berne

## TURKEY

Cemil Sevin  
Commercial Councillor  
Turkish Embassy, Vienna  
Prinz Eugenstr. 40  
1040 Vienna

UNITED KINGDOM

R.F. Giles  
Assistant Secretary  
Food Standards Science and Safety Division  
Ministry of Agriculture, Fisheries and Food  
Horseferry Road  
London S.W.1

YUGOSLAVIA

Dr. Slobodan Stosic  
Federal Inspecteur sanitaire pour  
l'alimentation et l'hygiène  
Brankova 25  
Beograd post 25

Prof. Dr. Bozidar Vajic  
Delegate of the Federal Council for Health  
Miramarska 13 C  
Zagreb

INTERNATIONAL ORGANIZATIONS

EUROPEAN FEDERATION OF INSPECTION  
OF DRIED FRUITS, PRESERVES, SPICES  
AND HONEY  
(FRUCOM)

Jan J. Mertens  
Vice-président Frucom  
30, St-Amelbergalei  
B-2121 Schoten, Belgium

INTERNATIONAL FEDERATION OF  
GLUCOSE INDUSTRIES  
(I.F.G.)

Ernst G. Rapp  
20, Square Ambiorix  
Bruxelles 4, Belgium

COMMISSION DES COMMUNAUTES  
EUROPEENNES  
(EEC)

Egon Gaerner  
Direction Générale de  
l'Agriculture  
126, rue Stévin  
Bruxelles 4, Belgium

SECRETARIAT W.H.O.

Dr. Z. Matyas

SECRETARIAT FAO

G.O. Kermode  
Chief, FAO/WHO Food Standards Programme  
FAO, Rome

H.J. McNally  
Liaison Officer  
FAO/WHO Food Standards Programme  
FAO, Rome

SECRETARIAT AUSTRIA

Helmut Hajek  
Sekretär der Osterr. Arbeitsgemeinschaft  
für Volksgesundheit  
Stubenring 1  
1010 Vienna

Rudolf Katholitzky  
Amtssekretär  
Bundesministerium für soziale Verwaltung  
Stubenring 1  
1010 Vienna

Emmerika Lebisch  
Fachinspektor  
Bundesministerium für soziale Verwaltung  
Stubenring 1  
1010 Vienna

Maria Vitek  
Bundesministerium für soziale Verwaltung  
Stubenring 1  
1010 Vienna

\* \* \* \*



DRAFT GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS  
PRODUCTS

(Step 8)

I. SCOPE

This standard contains general requirements applicable to all edible fungi, whether fresh or processed, permitted for consumption by the competent authorities in the consuming countries. More specific requirements for the products covered by this standard may be laid down in group of products standards or in individual product standards.

II. DESCRIPTION

1. Definitions of products

- 1.1 "Edible fungi" are fruit bodies of a specific plant group - fungi - which either grow wild or are cultivated and which after necessary processing are suitable for use as a food.
- 1.2 "Species" means botanical species and closely related varieties, i.e. varieties of boletus edulis and round or pointed morels shall be regarded as being of the same species.
- 1.3 "Fresh fungi" are fungi sorted and packed, delivered to the consumer as soon as possible after they have been picked.
- 1.4 "Mixed Fungi" are prepared by mixing edible fungi or recognizable parts of edible fungi of different species according to established proportions after being sorted in accordance with section II.4 of this standard.
- 1.5 "Fungus products" means dried fungi (including freeze-dried fungi, fungus grits, fungus powder), pickled fungi, salted fungi, fermented fungi, fungi in vegetable oils, quick frozen fungi, sterilized fungi, fungus extract, fungus concentrate and dried fungus concentrate.
- 1.6 "Dried fungi" means the product obtained by drying or freeze drying edible fungi of one species, whether whole or sliced.
- 1.7 "Fungus grits" means coarsely ground dried edible fungi of one species.
- 1.8 "Fungus powder" means dried edible fungi of one species ground so finely as to allow the powder to pass through a sieve having a 200 microns mesh.
- 1.9 "Pickled fungi" means fresh or previously preserved edible fungi of one or more species, appropriately prepared after previous cleaning, washing and blanching, soaked in vinegar and with or without the addition of salt, spices, sugars, vegetable oils, acetic, lactic, citric or ascorbic acid, and then pasteurized in hermetically sealed containers.

- 1.10 "Salted fungi" means fresh edible fungi of one species, either whole or sliced, preserved in brine after previous cleaning, washing and blanching.
- 1.11 "Fermented fungi" means fresh edible fungi of one species preserved by salt and lactic acid fermentation.
- 1.12<sup>1/</sup> "Quick frozen fungi" means fresh edible fungi of one species which, after cleaning, washing and blanching, are subjected to a freezing process in appropriate equipment and comply with the conditions laid down hereafter in this section and in section VII.2 of this standard. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick-freezing process shall not be regarded as complete unless and until the product temperature has reached  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) at the thermal centre after thermal stabilization.
- 1.13 "Fungus extract" means a product concentrated from fresh edible fungi juice or from dried fungi water of edible fungi of one or more species with the addition of salt and which is concentrated to 7% of saltless extract.
- 1.14 "Fungus concentrate" means a product concentrated from fresh edible fungi juice or from dried fungi water of edible fungi of one or more species with the addition of salt and which is concentrated to 24% of saltless extract.
- 1.15 "Dried fungus concentrate" means the dried product obtained from fungus extract or fungus concentrate.
- 1.16 "Sterilized fungi" means edible fungi, either fresh, salted or frozen, of one or more species, whole or sliced, packed in airtight containers in water and salt, and heat treated to a degree guaranteeing the resistance of the product to spoilage.
- 1.17 "Fungi in olive oil and other vegetable oils" means edible fungi either fresh or previously salted, of one species, whole or sliced, packed in airtight containers in olive oil or other edible vegetable oil and heat treated to a degree guaranteeing the resistance of the product to spoilage.
2. Definitions of Defects
- 2.1 "Damaged fungi" means fungi with more than 1/4 of the cap missing

<sup>1/</sup> The Committee requested the Secretariat to examine whether any editorial change might be necessary in the definition of quick-frozen fungi, in the light of the definitions for quick frozen fruits and vegetables adopted by the Joint ECE/Codex Alimentarius Group of Experts on the Standardization of Quick Frozen Foods, at its fifth session held in September 1969. The Secretariat has amended the definition to read as above, and the definition is now in conformity with the definition of the quick freezing process adopted for various quick frozen fruits and vegetables.

- 2.2 "Crushed fungi" means parts of mushrooms passing through a sieve having a 15x15 mm mesh for fresh fungi and a 5x5 mm mesh for dried fungi.
- 2.3 "Spoiled fungi" are fungi which are brownish or rotten as a result of attack by micro-organisms and/or mould.
- 2.4 "Maggot damaged fungi" are fungi having four or more holes caused by maggots. Maggot damaged fungi does not include damage caused by moths.
- 2.5 "Organic impurities of vegetable origin" are admixtures of other edible fungi, parts of plants such as leaves, pine needles, etc.
- 2.6 "Mineral impurities" are those substances which, after ashing, remain as insoluble residues in hydrochloric acid.

3. Main species

All edible fungi permitted for consumption by the competent authorities in the consuming countries.

4. Examination and sorting of raw material

As there are edible fungi which closely resemble inedible or poisonous fungi, care shall be taken to ensure, when the fungi are being picked, that only those of the same edible species are collected. Where such care has not been adequately exercised, the edible fungi species shall be sorted from the collected fungi, before they are marketed, preserved or used in the preparation of fungus products. Wild fungi which are to be marketed, or preserved, or used in the preparation of fungus products shall be carefully examined by an expert to determine whether there are any inedible fungi amongst them, and such inedible fungi shall be removed.

III. ESSENTIAL COMPOSITION AND QUALITY FACTORS

1. Fresh fungi

1.1 Condition: Fresh edible fungi shall be healthy, i.e. not spoiled, clean, firm, undamaged, free, as far as possible, from maggot damage and shall possess the flavour and taste appropriate for the species.

1.2 Composition: The number of stalks shall not exceed the number of caps.

1.3 Permitted defects

1.3.1 Wild growing fungi

(a) Mineral impurities	- max. 1%	) by weight
(b) Organic impurities of vegetable origin	- max. 0.3%	
(c) Content of maggot damaged fungi	- max. 4%	

1.3.2 Cultivated fungi

(a) Mineral impurities	- max. 0.5%	} by weight
(b) Organic impurities (including compost material):		
uncut fungi	- max. 8%	
cut fungi	- max. 1%	
(c) Content of maggot damaged fungi	- max. 0.5%	

2. Fungus products (general requirements)

2.1 Raw material. Only fresh edible fungi which have been treated or processed immediately after they have been picked, before deterioration sets in, may be used in the preparation of fungus products. Both as raw material and as preserved fungi, they shall be healthy, clean, undamaged, free, as far as possible, of maggot damage and possess the flavour and taste appropriate to the species.

2.2 Permitted ingredients

Fungus products may contain:

- (a) salt (sodium chloride)
- (b) vinegar
- (c) spices and herbs
- (d) sugars
- (e) refined vegetable oil
- (f) refined animal fat
- (g) butter; milk; milk powder; cream
- (h) water
- (i) wine

2.3 Styles

Processed fungi may be presented in various styles, e.g. whole with stalks, whole caps (buttons) without stalks, slices, pieces and stalks, grits, powder or concentrate.

2.4 Composition

Except in the case of fungus products consisting entirely of caps or where the addition of stalks is stated on the label in accordance with the provisions of section VIII-1.5, the number of stalks shall not exceed the number of caps.

3. Fungus products (special requirements)3.1 Dried fungi3.1.1 Quality criteria

- (a) Colour, flavour and taste - appropriate to the species
- (b) Water content
  - max. 6% freeze-dried
  - max. 13% dried other than freeze-dried

3.1.2 Permitted defects

- |  |             |             |
|--|-------------|-------------|
| (a) Mineral impurities                     | - max.2%    | } by weight |
| (b) Organic impurities of vegetable origin | - max.0.02% |             |
| (c) Content of maggot damaged fungi        | - max.20%   |             |

3.2 Fungus grits and fungus powder

3.2.1 Quality criteria

- |                                    |            |
|------------------------------------|------------|
| (a) Water content of fungus grits  | - max. 13% |
| (b) Water content of fungus powder | - max. 9%  |

3.2.2 Permitted defects

- |                        |                      |
|------------------------|----------------------|
| (a) Mineral impurities | - max. 2%, by weight |
|------------------------|----------------------|

3.3 Pickled fungi

3.3.1 Permitted ingredients

- |                            |             |             |
|----------------------------|-------------|-------------|
| (a) Salt (sodium chloride) | - max. 2.5% | } by weight |
| (b) Sugars                 | - max. 2.5% |             |

3.3.2 Permitted defects

- |  |   |             |
|--|---|-------------|
| (a) Mineral impurities                     | - max. 0.1%                                 | } by weight |
| (b) Organic impurities of vegetable origin | - max. 0.02%                                |             |
| (c) Content of maggot damaged fungi        | - wild growing fungi<br>- max. 4% by weight |             |

3.4 Fermented fungi

3.4.1 Essential composition and quality factor

Lactic acid naturally occurring as a result of the fermentation process - min. 1%

3.4.2 Permitted ingredients

	<u>min.</u>	<u>max.</u>
(a) Salt (sodium chloride)	3%, by weight	6%, by weight

3.4.3 Permitted defects

	<u>max.</u>	
(a) Mineral impurities	0.2%	} by weight
(b) Organic impurities of vegetable origin	0.1%	
(c) Content of maggot damaged fungi	4%	

3.5 Fungi in olive oil and other vegetable oils

3.5.1 Permitted ingredients

- (a) Salt (sodium chloride) - max. 1%, by weight
- (b) Olive oil or other edible vegetable oil

3.5.2 Permitted defects

- (a) Mineral impurities - max. 0.1%
  - (b) Organic impurities of vegetable origin - max. 0.02%
  - (c) Maggot-damaged fungi:
    - wild growing fungi - max. 4%
    - cultivated fungi - max. 0.5%
- } by weight
- } by weight

3.6 Quick frozen fungi

3.6.1 Permitted defects

- (a) Mineral impurities - max. 0.2%
  - (b) Organic impurities of vegetable origin - max. 0.02%
  - (c) Content of maggot damaged fungi - max. 4%
- } by weight

3.7 Sterilized fungi

3.7.1 Permitted ingredients

- (a) Salt (sodium chloride) - max. 2%

3.7.2 Permitted defects

- (a) Mineral impurities - max. 0.2%
- (b) Organic impurities of vegetable origin - max. 0.02%
- (c) Content of maggot damaged fungi - max. 4%

- 3.8 Fungus extract and fungus concentrate
- 3.8.1 Permitted ingredients
- a) Salt (sodium chloride) - max. 20%
- 3.7.2 Permitted defects
- a) Mineral impurities or organic impurities of vegetable origin - none
- 3.9 Dried fungus concentrate
- 3.9.1 Quality criteria
- a) Water content - max. 9%
- 3.9.2 Permitted ingredients
- a) Salt (sodium chloride) - max. 5%
- 3.9.3 Permitted defects
- a) Mineral impurities or organic impurities of vegetable origin - none
- 3.10 Salted fungi (semi-processed product)
- 3.10.1 Permitted ingredients
- |                           | <u>min.</u>    | <u>max.</u>    |
|---------------------------|----------------|----------------|
| a) Salt (sodium chloride) | 15%, by weight | 18%, by weight |
- 3.10.2 Permitted defects
- a) Mineral impurities 0.3%, by weight
- b) Organic impurities of vegetable origin 0.05%, by weight
- c) Content of maggot damaged fungi 4%, by weight

IV. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications as contained in section ... of the Codex Alimentarius have been endorsed by the Codex Committee on Food Additives:

<u>Name of additive</u>		<u>Level of use</u>
Acetic acid	} in fungus products } listed in this standard } where appropriate	Not limited except as provided for below in respect of pickled fungi and sterilized fungi
Lactic acid		
Citric acid		
Ascorbic acid		
Acetic acid	pickled fungi	max. 2%
Lactic and Citric acid used singly or in combination	sterilized fungi	max. 0.5%

V. HYGIENE

1. Products covered by this standard which are in the dried or dehydrated form should be prepared in accordance with the provisions of the Code of Hygienic Practice for Dehydrated Fruits and Vegetables, including Edible Fungi.
2. Products covered by this standard which have been pasteurized in hermetically sealed containers should be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products.
3. Products covered by this standard which are in the quick-frozen state should be prepared in accordance with the Code of Hygienic Practice for Deep Frozen Fruit and Vegetable Products.
4. Products covered by this standard which do not fall within one of the categories at V. 1., 2., and 3. above, for example, fresh edible fungi, should be prepared in accordance with the relevant sections of the General Principles of Food Hygiene.

VI. WEIGHTS AND MEASURES

1. Fill of Container

1.1 Minimum Fill

The container shall be well filled with mushrooms and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold.

1.2 Minimum Drained Weight

(a) Regular packs, vinegar, wine packs

The drained weight of the product shall be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold:



Container size

0.5 liter or less - - - - -	50%
More than 0.5 liter - - - - -	53%

[(b) Sauce or oil packs

The drained mushroom portion, after washing off the sauce or liquid, shall weigh not less than 33-1/3% of the total product weight.] 1/

VII. PACKAGING, STORAGE AND TRANSPORTATION

1. The packaging used for fresh fungi shall be perforated to allow the free passage of air, if needed.
2. The product shall be maintained at a low temperature such as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. The recognized practice of thawing and repacking products under controlled conditions followed by the application of the quick-freezing process as defined in section II. 1.12 of this standard is permitted.
3. In the case of (a) dried fungi, and (b) fungus grits and fungus powder, attention is directed to the need to prevent these products from absorbing moisture and being attacked by insects, particularly moths and mites.

VIII. LABELLING (subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4, 5 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

1. The Name of the Food

- 1.1 Products complying with the definitions and other requirements of this standard shall be appropriately designated to indicate their true nature. The terms "fungus" and "fungi" may be replaced by terms which have customarily been used to describe the genus or species concerned in the country in which the product is intended to be sold, e.g. "mushroom" or "mushrooms" for the genus *Agaricus*. It shall be optional to indicate on the label the method of processing to which the product has been subjected, e.g. "dried" or "sterilized", except in the case of quick-frozen fungi, where the words "quick frozen" shall appear on the label, but need not form part of the designation of the product.

---

1/ Please see paragraph 16 of the Report. The section of this standard on Weights and Measures is taken from the Draft Standard for Canned Mushrooms (Appendix III of document ALINORM 69/20). The Committee agreed to include in this standard paragraphs VI. 1.1 and VI. 1.2(a) above. The rapporteur points out, and the Secretariat agrees, that paragraph VI. 1.2(b) should be included in this standard. Consequently this paragraph has been placed in square brackets for consideration.

- 1.2 In the case of fresh, dried, salted, quick-frozen, fermented, pickled and canned fungi, the common name of the species of fungi shall be stated in addition to the word "fungi". The Latin name of the species shall also be stated.
- 1.3 In the case of other fungus products consisting of more than one species of fungus, the word "mixed" shall form part of the designation. Additionally, the name (including Latin name) of the species shall be stated on the label.
- 1.4 In the case of fungus products made from fungi other than fresh fungi, there shall be a statement on the label indicating the method of processing to which the fungi used in the preparation of the final product have been subjected.
- 1.5 Where salted fungi are used as raw material for the preparation of other fungus products, there shall be a statement on the label indicating that salted fungi have been used.

2. List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

3. Net Contents

The net contents shall be declared by weight in either the metric (S.I. units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold, except for fungus products packed in liquid, in which case the drained weight of the product shall be declared.

4. Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the product shall be declared.

5. Country of origin

The country of origin of the product shall be declared. If the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

IX. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed or which have been endorsed, as indicated by the Codex Committee on Methods of Analysis and Sampling.

1. Determination of Mineral Impurities

Methods (to be endorsed)

AOAC, Tenth Edition, 1965, Sand and Silices, Plants, 6.005  
ISO Recommendation R 763: Determination of ash insoluble in hydrochloric acid.

2. Determination of Drained Weight: Regular Packs, in Vinegar, in Wine  
(Method below endorsed)

2.1 DEFINITION Drained weight expresses % solid contents as determined by the procedure described below.

2.2 MATERIALS

2.2.1 Specifications for circular sieves

2.2.1.1 If the quantity of the total contents of the container is less than 1.5 kg (3 pounds) use a sieve with a diameter of 20 cm (8 inches).

2.2.1.2 If the quantity of the total contents of the container is 1.5 kg (3 pounds) or more, use a sieve with a diameter of 30 cm (12 inches).

2.2.1.3 The meshes of such sieves are made by so weaving wire as to form square openings of 2.8 mm by 2.8 mm. a/, b/

2.3 PROCEDURE

Weigh full can, open, and pour entire contents on circular sieve for which a tare has been established. Without shifting product, incline sieve so as to facilitate drainage. Drain 2 minutes, weigh either drained solids or free liquid direct, and weigh dry empty can.

2.4 CALCULATION AND EXPRESSION OF RESULTS

From weights thus obtained determine % liquid and % drained weight (solid content).

2.5 LITERATURE REFERENCE

AOAC (1965) 30.001 : Drained Weight.

---

a/ Ref. ISO Recommendation R 565.

b/ Such sieves may be replaced by U.S. sieves with no. 8 Standard screen (size of opening 2.38 mm).

3. Determination of Washed Drained Weight: Sauce Packs, in Oil  
(Method below endorsed)

1. DEFINITION

Washed drained weight expresses % solid contents after washing with hot water, as determined by the procedure described below.

2. MATERIALS

2.1 Specifications for circular sieves

[ Fine mesh U.S. sieve No 50 ] (a) 20 cm (8 inches) diameter.

3. PROCEDURE

3.1 Weigh the unopened can.

3.2 Open the can and wash the contents on to a tared fine mesh sieve.

3.3 Wash the contents of the sieve under running cold water and then wash with running hot water until free of soluble substances.

3.4 Spread the mushrooms after washing over the bottom of the sieve and drain for 5 minutes and then weigh.

3.5 Weigh the empty dried can and determine the net contents (or total product weight).

4. CALCULATION AND EXPRESSION OF RESULTS

Calculate the % drained weight on the net contents (or total product weight).

---

(a) To be replaced by the corresponding ISO sieve.

DRAFT STANDARD FOR DRIED EDIBLE FUNGI 1/  
(Step 8)

To be read in conjunction with the  
General Standard for Edible Fungi  
and Fungus Products

I. SCOPE

This standard applies to dried fungi (including freeze-dried fungi), whole or sliced, of all edible species, after preparation and packaging.

II. DESCRIPTION

1. Definitions of products

- 1.1 Whole dried fungi means the product obtained from cleaned and dried fungi. Their stalks may be shortened.
- 1.2 Whole caps without stems.
- 1.3 Cut dried fungi means the product obtained from whole fungi sliced and dried, the thickness of individual slices being 1-4 mm.

2. Definitions of defects

- 2.1 "Damaged fungi" means whole fungi, with more than 1/4 of the cap missing, or, in the case of cut fungi, means fungi with more than 1/3 of the total surface of the slice missing.
- 2.2 "Carbonized fungi" means whole or sliced fungi with traces of carbonization on their surface.
- 2.3 "Maggot damaged fungi" are fungi having four or more holes caused by maggots. Maggot damaged fungi does not include damage caused by moths.
- 2.4 "Crushed fungi" means parts of mushrooms passing through a sieve having a 5x5 mm mesh.
- 2.5 "Fallen-off stalks" means stalks separated from the caps.
- 2.6 "Organic impurities of vegetable origin" are admixtures of other edible fungi, parts of plants such as leaves, pine needles, etc.
- 2.7 "Mineral impurities" are those substances which, after ashing, remain as insoluble residues in hydrochloric acid.

3. Main Species

All edible fungi permitted for consumption by the competent authorities in the consuming countries.

III. ESSENTIAL QUALITY FACTORS

1. Raw Material

1.1 The raw material used for the production of dried fungi shall meet the general requirements set out in the General Standard for Edible Fungi and Fungus Products.

2. End Product

2.1 Dried Fungi shall be:

- healthy, i.e. not spoiled;
- of a colour, flavour and taste appropriate for the species;
- clean, i.e. free of organic and mineral impurities;
- free as far as possible from maggot damage and damage caused by insects;
- undamaged;
- properly dried (maximum water content for freeze-dried fungi - 6%, for dried other than freeze-dried fungi - 13%).

3. Permitted Defects and Tolerances

3.1 A total of 25%, by weight, of fungi not satisfying the end-product requirements in 2.1 above is allowed. However, within this tolerance, the following maximum individual tolerances shall apply:

- mineral impurities and organic impurities of vegetable origin, 2.2%
- maggot damaged fungi: - cultivated species, 3%  
- wild species, 20%
- crushed fungi, 6%
- carbonized fungi, 2%
- damaged fungi, 20%
- fallen-off stalks shall be equal in number to caps, i.e. 1:1.

IV. HYGIENE

It is recommended that the products covered by this standard be prepared in accordance with the Code of Hygienic Practice for Dehydrated Fruits and Vegetables including Edible Fungi, which is being developed by the Codex Committee on Food Hygiene.

V. PACKAGING AND PRESENTATION

(a) Uniformity

Packages in a lot (cartons, polyethylene bags, boxes) shall each contain fungi of the same commercial type, and shall have a uniform net weight.

(b) Packaging

Cartons, bags and boxes shall be such as to ensure adequate protection against humidity during storage and transport of the produce. Any paper or other material used inside the package shall be new, water-proof and harmless to human health. Fungi shall not come into contact with printed inscriptions on the package.

(c) Fungi are loosely packed in packing units.

I. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4, 5 and 6 of the Recommended General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

1. The Name of the Food

Products complying with the definitions and other requirements of this standard shall be so designated as to specify:

- (a) the common and Latin name of the species of fungus used, but the terms "fungus" and "fungi" may be replaced by terms which have customarily been used to describe the genus or species concerned in the country in which the product is intended to be sold, e.g. "mushroom" or "mushrooms" for the genus Agaricus;
- (b) the type of product: "dried fungi" or "freeze-dried fungi";
- (c) the style: whole, caps or sliced.

2. List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

3. Net Contents

The net contents shall be declared by weight in either the metric (S.I. units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4. Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

5. Country of Origin

The country of origin of the product shall be declared. If the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

6. Official Control Stamp

Each package may be marked with an official control stamp.

VII. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

Determination of Mineral Impurities

Methods

AOAC, Tenth Edition 1965, Sand and Silices, Plants, 6.005

ISO Recommendation R 763: Determination of ash insoluble in hydrochloric acid.



DRAFT EUROPEAN REGIONAL STANDARD  
FOR FRESH FUNGUS "CHANTERELLE"  
(Step 8)

To be read in conjunction with the  
General Standard for Edible Fungi  
and Fungus Products

I. SCOPE

This standard applies to edible, wild growing fungi of the species CANTHARELLUS CIBARIUS, supplied fresh, after sorting and packing.

II. DESCRIPTION

1. Definition of Defects

- 1.1 "Damaged fungi" means fungi with more than  $\frac{1}{4}$  of the cap missing.
- 1.2 "Crushed fungi" means parts of mushrooms passing through a sieve having a 15 x 15 mm mesh.
- 1.3 "Spoiled fungi" are fungi which are brownish or rotten as a result of attack by micro-organisms and/or mould.
- 1.4 "Maggot damaged fungi" are fungi having four or more holes caused by maggots. Maggot damaged fungi does not include damage caused by moths.
- 1.5 "Organic impurities of vegetable origin" are admixtures of other edible fungi, parts of plants such as leaves, pine needles, etc.
- 1.6 "Mineral impurities" are those substances which, after ashing, remain as insoluble residues in hydrochloric acid.

III. ESSENTIAL QUALITY FACTORS

1. Fresh Chanterelles shall be

- fresh in appearance,
- light yellow to dark yellow in colour,
- healthy, i.e. not spoiled,
- practically free from maggot damage,
- as firm as possible,
- whole, i.e. undamaged,
- clean, i.e. practically free from organic and mineral impurities,
- free from foreign smell and taste,
- free from excessive moisture,
- able to withstand transport and handling.

2. The diameter of the cap of fresh Chanterelles shall be as follows:

- minimum 10 mm
- maximum 65 mm

3. Sizing

The Chanterelles may be sorted according to their size determined by the diameter of the cap. If the Chanterelles are sorted, the difference between the smallest and the largest caps in the same package shall not exceed 20 mm.

4. Permitted Defects and Tolerances

A maximum of 15%, by weight, of Chanterelles not satisfying the requirements under 1, 2 and 3 above is allowed, but within this figure the following maximum tolerances shall apply:

- mineral impurities, 1%
- organic impurities, 0.3%
- crushed fungi, 2%
- maggot damaged fungi, 2%

#### IV. HYGIENE

It is recommended that the product covered by this standard be prepared in accordance with the appropriate sections of the General Principles of Food Hygiene.

#### V. PACKAGING AND PRESENTATION

1. Uniformity

Packages in a lot (bass basket, small slatted box) shall each contain fungi of the same commercial type (sized or unsized) and shall be uniform in net weight.

2. Packaging

Bass baskets, wooden boxes or cartons shall be such as to allow the free passage of air and to ensure adequate protection during transport. Any paper or other material used inside the package shall be new and harmless to the consumer's health. Fungi shall not come in contact with printed inscriptions on the package.

3. Presentation

Fungi are packed in bulk.

#### VI. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4, 5 and 6 of the Recommended General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following specific provisions apply:

1. The Name of the Food

The product shall be so designated as to specify the common and Latin name of the fungus.

2. Net Contents

The net contents shall be declared by weight in either the metric (S.I. units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

3. Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

4. Country of Origin

The country of origin of the product shall be declared. If the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

5. Official Control Stamp

Such package may be marked with an official control stamp.

VII. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

Determination of Mineral Impurities

Methods

AOAC, Tenth Edition 1965, Sand and Silices, Plants, 6.005  
ISO Recommendation R 763: Determination of ash insoluble in hydrochloric acid.

DRAFT EUROPEAN STANDARD FOR  
NATURAL MINERAL WATERS  
(Step 8)

I. SCOPE

This standard applies to natural mineral waters, and to refreshing non-alcoholic beverages which are manufactured with natural mineral waters insofar as the content of natural mineral waters is concerned.

II. DESCRIPTION

A. Definition of Natural Mineral Water

Natural mineral water is bacteriologically sound water from a natural or drilled underground water source which

- (i) has properties favourable to health because of its particular qualities or
- (ii) contains in one kg., at its origin and after bottling, at least 1000 mg of dissolved salts or at least 250 mg of free carbon dioxide, and which has favourable physiological properties.

The recognition of a water as a natural mineral water in accordance with the above criteria is a matter for the competent authority in the country of origin.

B. Supplementary Definitions and Descriptions

(i) Naturally effervescent mineral water

A naturally effervescent mineral water is a water which after possible decantation and replacement of gas, and after bottling has the same content of gas from the source as at emergence of the water taking into account the usual technical tolerance.

(ii) Non-effervescent natural mineral water

A non-effervescent natural mineral water is a water which by nature and after possible decantation and after bottling does not contain free carbon dioxide.

(iii) Decarbonated natural mineral water or natural mineral water fortified with carbon dioxide from the source

A decarbonated natural mineral water or a natural mineral water fortified with carbon dioxide from the source is a water which after possible decantation and after bottling does not have the same carbon dioxide content as at emergence.

(iv) Carbonated natural mineral water

A carbonated natural mineral water is a water which after possible decantation and after bottling has been made effervescent by the addition of carbon dioxide from another origin.

- (v) Decantation is a physical process of separating undesirable elements from mineral water, permitted by national legislation.

III. ESSENTIAL COMPOSITION AND QUALITY FACTORS

A. Compositional Criteria

- (i) The composition, temperature and, generally, the essential characteristics of the water must remain stable within the limits of natural fluctuations. Possible variations in flow must not be able to change the composition, the temperature or the essential characteristics.
- (ii) The treatments provided for in paragraphs II. B (i), (ii), (iii), (iv) and (v) above may only be carried out on condition that the mineral content of the water is not modified in its essential constituents which give the water its properties.
- (iii) The transport of natural mineral waters in mobile tankers for bottling or for any other process before bottling is prohibited.
- (iv) The installations intended for the production (exploitation) of natural mineral waters must be such as to preserve the properties of the water in conformity with its definition.
- (v) The use of natural mineral water is permitted in the manufacture of refreshing non-alcoholic beverages subject to the provisions of sections VI. A (vii) and (viii).

IV. HYGIENE

The following provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene:

- (i) It is recommended that the products to which this standard refer should be prepared in conformity with the applicable sections of the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).
- (ii) The bacteriological properties of natural mineral waters shall be at least those recommended in the WHO "International Standards for Drinking Water", Second Edition 1963.
- (iii) The source or the point of emergence must be protected against risks of pollution.
- (iv) The installations intended for the production (exploitation) of natural mineral waters must be such as to exclude any possibility of contamination. For this purpose and in particular:

- (a) The catchment, the pipes and the reservoirs must be made from material suited to the water and in such a way as to prevent the introduction of foreign substances into this water.
- (b) The equipment and the use thereof for production (exploitation), especially installations for washing and bottling, must meet hygienic requirements.
- (c) If during production (exploitation) it is found that the water is polluted, the producer must stop all operations until the cause of pollution is eliminated.
- (d) The observance of the above provisions will be subject to periodic checks in accordance with the requirements of the country of origin.

## V. PACKAGING

### A. Containers

Natural mineral waters and refreshing non-alcoholic beverages when sold shall be packed in sealed containers suitable for preventing the possibility of adulteration or contamination of the water or beverage.

## VI. LABELLING (subject to endorsement)

The following provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling. In addition to Sections 1, 2, 4, 5 and 6 of the Recommended General Standard for the Labelling of Pre-packaged Foods (CAC/RS 1-1969) the following provisions shall also apply:

### A. The Name of the Product

- (i) The designation "natural mineral water" shall only be used if the water conforms to the definition in section II. A.
- (ii) The designation "naturally effervescent mineral water" shall only be used if the content of carbon dioxide from the source is the same as at emergence in accordance with section II. B(i).
- (iii) The designation "non-effervescent natural mineral water" shall only be used if by nature the water does not contain free carbon dioxide in accordance with article II. B(ii).
- (iv) The designation "decarbonated natural mineral water" or "natural mineral water fortified with carbon dioxide from the source" shall be used if the content of carbon dioxide in the water is not the same as at emergence in accordance with article II. B(iii).
- (v) The designation "carbonated natural mineral water" shall be used if there has been an addition of carbon dioxide from another origin in accordance with section II. B(iv).
- (vi) If the natural mineral water has been decanted then the word "decanted" shall form part of the designation.

Labelling of refreshing non-alcoholic beverages containing natural mineral water

- (vii) Refreshing non-alcoholic beverages containing natural mineral water may bear on the label the name of such natural mineral water only if they have been manufactured at the same place of the exploitation of the source.
- (viii) When refreshing non-alcoholic beverages contain natural mineral water, the presence of natural mineral water may be mentioned on the label only if no water other than natural mineral water has been added to the product. Such mention shall not include any reference to properties favourable to health.

Labelling of beverages not complying with the standard

- (ix) No statement may be made on the labels or in the labelling of any beverage not complying with the definition of natural mineral water in Section II. A which is liable to create confusion between such beverage and natural mineral water, and, in particular, no reference may be made to properties favourable to health or to statements of analyses.

B. Net Contents

The net contents shall be declared by volume in either the metric (S.I. units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

C. Name and Address

The name and address of the manufacturer shall be declared.

D. Country of Origin

The location of the source or the name of the source as well as country of origin shall be declared.

E. Optional Labelling

The following information may also appear on the label or container:

- (a) trade name;
- (b) the date of the authorization to commence production (exploitation);
- (c) the results of analysis of the water either as it emerges at the source with the mentioning of any treatment, or of the contents of the bottle;
- (d) statements concerning properties favourable to health.

F. Labelling Prohibitions

- (i) The name of a locality, hamlet or specified place may not form part of the trade name unless it refers to a natural mineral water produced (exploited) at the place designated by that trade name.
- (ii) The use of any statement or of any pictorial device which may create confusion in the mind of the public about the nature, origin, composition and properties of natural mineral waters put on sale is prohibited.

VI. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling:

- (i) Modern methods of analysis must be used for testing.
- (ii) The methods of analysis for the bacteriological requirements and toxic substances contained in the WHO "International Standards for Drinking Water", Second Edition 1963, shall apply unless more sensitive analytical methods have been developed.
- (iii) In the detailed report of the analysis, the methods used must be specified.
- (iv) The presentation of the results of the analysis must be made according to the ISM standards (International Standard Measurements); the results must be given in mg/kg, in milliequivalents and in milliequivalents per hundred.