

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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CL 2016/17-PFV  
May 2016

**TO:** Codex Contact Points  
Interested International Organizations

**FROM:** Secretariat, Codex Alimentarius Commission  
Joint FAO/WHO Food Standards Programme  
Viale delle Terme di Caracalla, 00153 Rome, Italy

**SUBJECT:** **Request for Comments: Food additive provisions in Codex standards for processed fruits and vegetables**

**DEADLINE:** **31 July 2016**

**COMMENTS:** **To:**  
Secretariat  
Joint FAO/WHO Food Standards Programme  
Viale delle Terme di Caracalla  
00153 Rome, Italy  
Email: [codex@fao.org](mailto:codex@fao.org)

**Copy to:**  
United States Codex Secretariat  
U.S. Department of Agriculture, Food Safety and Inspection Service  
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## BACKGROUND

1. When considering food additive provisions in Codex standards for processed fruits and vegetables, the 27<sup>th</sup> Session of the Committee on Processed Fruits and Vegetables (2014) made the following comments and decisions:  
**Standard for Canned Chestnuts and Canned Chestnut Puree ([CODEX STAN 145-1985](#))<sup>1</sup>**
2. The Committee agreed to the proposal of the 45<sup>th</sup> Session of the Committee on Food Additives<sup>2</sup> (2013) to revoke the provisions for aluminium potassium sulphate (INS 522). The Committee noted that with this decision, the Standard would have no entry for firming agents and that consideration should be given for a reference to the General Standard for Food Additives ([CODEX STAN 192-1995](#)) or to identify applicable firming agents to be listed in the Standard, but that it was not in a position to take a decision at this time.
3. The 38<sup>th</sup> Session of the Codex Alimentarius Commission (2015) adopted amendments to the food additive provisions in a number of standards for processed fruits and vegetables including CODEX STAN 145-1985 as proposed by CCPFV.<sup>3</sup>
4. In order to facilitate discussion and agreement at the forthcoming session of CCPFV, Codex members and observer organizations are kindly invited to provide technical justification on the need for firming agents in CODEX STAN 145-1985 and if so, whether a general reference to the GSFA is preferable and feasible or whether a list of firming agents should be developed by CCPFV for endorsement by CCFA and adoption by CAC.

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<sup>1</sup> [REP15/PFV](#), para 89

<sup>2</sup> [REP13/FA](#), para 96

<sup>3</sup> [REP15/CAC](#), Appendix III

5. Those member countries and/or observer organizations in favour of a reference to the GSFA are kindly invited to refer to the standardized text provided in the [Procedural Manual](#) of the Codex Alimentarius Commission when food additive provisions reference the GSFA (see Section II, Elaboration of Codex Texts, Format for Codex Commodity Standards, Food Additives).

**Standard for Pickled Fruits and Vegetables ([CODEX STAN 260-2007](#))<sup>4</sup>**

6. The Committee noted a proposal for additional functional classes, colour retention agent (limited to aluminium ammonium sulphate (INS 523)) and stabilizer (limited to propylene glycol alginate (INS 405)).
7. However, in the spirit of compromise and in view of the considerable time already spent on the consideration of food additive provisions in the Standard for Pickled Fruits and Vegetables, the Committee agreed to a general reference to the GSFA that would limit the food additives in the agreed functional classes to the food categories in which the individual pickled fruits or vegetables fall into.
8. CAC38 adopted amendments to the food additive provisions in a number of standards for processed fruits and vegetables including the CODEX STAN 260-2007 as proposed by CCPFV.
9. In order to facilitate discussion and agreement at the forthcoming session of CCPFV, Codex members and observer organizations are kindly invited to provide technical justification on the need for additional functional classes i.e. colour retention agents and stabilizers in CODEX STAN 260-2007 and if so, whether these functional classes can be accommodate within the general reference to the GSFA or whether separate provisions should be included to limit the use of these functional classes to aluminium ammonium sulphate (colour retention agent) and propylene glycol alginate (stabilizer) (see also paragraph 5).

**REQUEST FOR COMMENTS**

10. Noting that further work needed to be done to take into account the proposal for inclusion of aluminium ammonium sulphate as a colour retention agent and propylene glycol alginate as stabilizer in the Standard for Pickled Fruits and Vegetables (paragraph 9) as well as the need to identify firming agents in the Standard for Canned Chestnuts and Chestnut Puree (paragraph 4), Codex members and observer organizations are kindly invited to provide comments by no later than the deadline indicated in this Circular Letter.
11. When proposing provisions for food additive in commodity standards, Codex members and observers are kindly reminded to follow the recommendations laid down in the [Procedural Manual](#) in Section II, Elaboration of Codex texts, Relations between commodity committees and general subject committees, Food additives.

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<sup>4</sup> [REP15/PFV](#), paras 92-100