

Codex Committee on Processed Fruits and Vegetables

(Working by correspondence)

European Union comments on

Agenda item 5:

**Proposed revision to the Standard for Mango Chutney (CXS 160-1987)
(Step 4)
CX/PFV 19/29/5**

*Mixed Competence
Member States Vote*

The European Union and its Member States (EUMS) would like to thank India and Jamaica for chairing the electronic working group and preparing the discussion paper.

The EUMS do not support the recommended revision of section 4 on food additives. The EUMS note that the current standard for mango chutney (CXS 160-1987) lists only very limited number of additive provisions used as acidifying agents (i.e. acidity regulators) and preservatives. Any extension of food additive uses to other additives and functional classes shall be subject to the appropriate technological justification considered by the Committee.

Similarly to the EUMS comments on chili sauce (item 4), the EUMS can support the replacement of the individual food additive provisions with the general reference to the GSFA only if the replacement is linked with the agreed alignment procedure so that the food additive provisions of the standard are appropriately captured in the GSFA (i.e. the proposed text referencing to the GSFA would need to be revised to refer only to acidity regulators and preservatives as only additives of those functional classes are permitted in CXS 160-1987). This approach is needed as there are differences in the permitted additives and use levels in the standard and in the GSFA.

The alignment according to the procedure will ensure consistency with the approach pursued. It will also guarantee that all additives and use levels needed and technologically justified in mango chutney are appropriately captured in the GSFA. At the same time the additive provisions in the GSFA which are not necessary for mango chutney, and for which the use need to be limited, for example due to possible exposure concerns, will not be extended to mango chutney.