Codex Committee on Processed Fruits and Vegetables (28th Session) 12 - 16 September 2016

EU comments on the

PROPOSED DRAFT ANNEX ON CANNED PINEAPPLES (for inclusion in the Standard for Certain Canned Fruits CODEX STAN 319-2015)

Agenda item 3, CX/PFV 16/28/3

Mixed Competence Member States Vote

The European Union and its Member States (EUMS) support the proposed draft Annex on canned pineapples with the following comments:

Section 2.1.1 Optional ingredients

To align the wording with the terminology of the Codex Committee on Spices and Culinary Herbs this section should read:

"Spices and aromatic plants *culinary herbs* (in accordance with the relevant Codex standards for spices and culinary herbs), spice oils.

Section 3 Food additives

Out of the two options outlined in CX/PFV 16/28/3 the EUMS support Option 2 as this option better reflects the technological need for food additives in canned pineapples.

The EUMS take note that substantial amendments are proposed as regards the food additives' section of the Annex for canned pineapples. Currently, CODEX STAN 42-1981 lists only two food additives (i.e. citric acid used as an acidity regulator and dimethylpolysiloxane used as an antifoaming agent). It should be noted that the standard has been in place since 1981 without the need to revise the food additive section, indicating that the food additive provisions listed are satisfactory for the products in question. The proposed reference to the GSFA category 04.1.2.4 could significantly extend the use of food additives by permitting all food additives falling under the referred functional classes listed in category 04.1.2.4 or in Table 3 of the GSFA.

To the EUMS knowledge no other antifoaming agent than dimethylpolysiloxane is needed in canned products, therefore, in our view the current reference to this individual additive in the standard is satisfactory and the extension to other antifoaming agents does not seem technologically justified.

As regards sweeteners, sweeteners (food additives) are not permitted in the current standard. Instead the standard refers to the use of nutritive sweeteners (food ingredients) as sucrose, invert sugar, dextrose, dried glucose syrup and glucose syrup. In order to justify the use of sweeteners as food additives, their use needs to have an advantage over nutritive sweeteners. Therefore, the EUMS can only support the reference to sweeteners (food additives) if the text of Section 3 limits their use to energy reduced or no added sugar products.