



FAO/WHO Food Standards
CODEX alimentarius

国际食品法典标准

—— 加工水果与蔬菜卷

农业部种植业管理司 编译
农业部优质农产品开发服务中心



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图书在版编目 (CIP) 数据

国际食品法典标准——加工水果与蔬菜卷/农业部种植业管理司, 农业部优质农产品开发服务中心编译. —北京: 中国农业科学技术出版社, 2008. 9

ISBN 978 - 7 - 80233 - 657 - 5

I. 国… II. ①农…②农… III. ①食品卫生法 - 法规 - 汇编 - 世界②食品卫生 - 标准 - 汇编 - 世界③水果加工 - 食品卫生 - 标准 - 汇编 - 世界④蔬菜加工 - 食品卫生 - 标准 - 汇编 - 世界 IV. D912. 109 TS207. 2

中国版本图书馆 CIP 数据核字(2008)第 097167 号

责任编辑 冯凌云

责任校对 贾晓红 康苗苗

出版者 中国农业科学技术出版社

北京市中关村南大街 12 号 邮编: 100081

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(010)82109703(读者服务部)

传 真 (010) 82106636

网 址 [http://www. castp. cn](http://www.castp.cn)

经销者 新华书店北京发行所

印刷者 北京富泰印刷有限责任公司

开 本 889 mm × 1 194 mm 1/16

印 张 37.25

字 数 900 千字

版 次 2008 年 9 月第 1 版 2008 年 9 月第 1 次印刷

定 价 96.00 元

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前 言

国际食品法典委员会 (CAC) 作为联合国粮农组织 (FAO) 和世界卫生组织 (WHO) 联合成立的政府间国际组织, 负责制定国际协调一致的农产品及食品标准体系, 即《国际食品法典》, 其宗旨是保护消费者的健康, 促进农产品及食品公平贸易。《国际食品法典》汇集了国际食品法典委员会已经批准的标准、规范、准则和其他建议, 规范对象包括农产品及食品原料、加工及半加工农产品及食品, 具体内容涉及卫生和质量, 包括微生物指标、食品添加剂、农药与兽药残留、污染物、标签及产品说明、抽样和分析方法等。

目前, 国际食品法典委员会作为世界贸易组织 (WTO) 确认为三个农产品及食品国际标准化机构之一, 其制定的国际食品法典标准已被 WTO 认可为国际农产品及食品贸易仲裁的重要参考依据, 同时也是国际上农产品及食品质量安全问题最重要的参考资料。中国作为 WTO 的成员, 同时也是国际农产品及食品贸易大国, 目前正在履行 WTO 各项协定的相关承诺。在这种形势下, 全面系统地将国际食品法典标准介绍给我国的广大利益相关者和用户是非常适时和必要的。于此, 我们组织相关专家对目前国际食品法典委员会制定的加工水果和蔬菜的 100 余项标准进行了收集、整理, 从中选取 50 项适合我国生产和贸易的标准, 编译成《国际食品法典标准——加工水果与蔬菜卷》奉献给广大读者。我们真诚希望该书的出版发行能对从事农产品及食品生产、加工、检测、贸易、研究和标准制定的人士提供帮助。

本书英文资料来源于 CAC 官方网站, 资料收集截止时间为 2007 年 8 月。由于编译者水平和能力有限, 本书在内容理解和翻译方面可能存在疏漏和不当之处, 欢迎各位读者批评指正!

编译者
2008 年 4 月

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番茄罐头^①

(CODEX STAN 13 – 1981)

1 描述

1.1 产品定义

番茄罐头

(a) 是由经清洗的成熟番茄制成的，该番茄应为具有番茄 (*Lycopersicum esculentum* P. Mill) 特征的红或微红色品种 (栽培种)，果实洁净并完好无损；

(b) 包装内可不含或含适宜的液体包装介质 (水除外)，以及适宜于产品的调味成分；

(c) 为防止腐败，在罐装密封前或密封后，采用适宜的方式，进行热处理。番茄应该去掉茎、花萼和心核，除非心核对质地和外观影响很小。

1.2 品种类型

根据形状或其他相似的物理特征，番茄可分为以下不同的类型：

1.2.1 圆型

球形或半球形。

1.2.2 梨型或蛋型或李子型

拉长的形状。

1.3 罐头类型

下列形式的番茄罐头通常是由番茄去皮后加工而成的，如果由不去皮番茄加工而成的，则该形式的产品被称为相应的“非去皮”番茄罐头。

1.3.1 整番茄罐头

1.3.2 完整的和切块的含碎番茄的番茄罐头

1.3.3 切块的碎番茄罐头

1.3.4 切丁的番茄丁罐头

1.3.5 切薄片的番茄片罐头

1.3.6 切成楔形的形式

1.4 其他类型

任何其他对产品的表述都是允许的，只要产品：

(a) 与本标准规定的表述形式显著不同的；

^① 前 CAC/RS 13 – 1969 Rev. 1 标准。

(b) 满足本标准中所有相关要求,包括与缺陷、净重限值相关的要求以及本标准中其他适用于该产品形式的要求,该产品的形式与本标准规定的形式基本相似;

(c) 在标签上被充分描述以避免混淆或误导消费者的。

1.5 包装种类

1.5.1 普通包装—添加液体介质。

1.5.2 固态包装—不添加任何液体。

1.5.3 添加调味品的包装—添加蔬菜成分,如洋葱、胡椒和芹菜,添加量不超过产品总质量的10%。

2 基本成分和质量要素

2.1 包装介质

番茄罐头可采用以下包装介质包装:

2.1.1 番茄汁

非浓缩、非稀释的成熟番茄汁。

2.1.2 下脚料

制备罐头番茄产生的下脚料榨取的番茄汁。

2.1.3 果泥或浆

番茄泥或浆(浓缩番茄汁)。

2.1.4 酱

番茄酱(高度浓缩番茄汁)。

2.2 其他成分

2.2.1 辛香料、辛香油、调味料、淀粉。

2.2.2 天然蔬菜,如洋葱、胡椒、芹菜和紫苏叶,添加量不超过产品总质量的10%。

2.2.3 盐。

2.2.4 当使用酸化剂,可添加蔗糖、葡萄糖和葡萄糖浆。

2.3 质量标准

2.3.1 定义

2.3.1.1 完整或几乎完整:任意大小的番茄,其轮廓不因去核或整修而明显改变;个体易复原至初貌;可能有轻微的破裂或裂开,但不会造成胎座的明显缺失。

2.3.1.2 心核:番茄内部坚硬的、具有纤维化质地或使外观及可食性差的番茄心核组织。

2.3.1.3 瑕疵:颜色、结构与正常番茄组织反差大的区域,以及在烹调番茄前的加工过程中应该去除的部分。

2.3.1.4 外源植物材料:番茄叶子、茎、花萼花苞和类似植物材料。

2.3.1.5 皮:除“非去皮”类型外,番茄皮被视为一种产品缺陷,它通常是附在番茄果肉上或发现在罐头中。

2.3.2 色泽

沥干番茄的色泽应具有经过适宜加工处理的番茄的正常颜色特征。当未使用不正常脱色剂时,

含有其他允许添加成分的番茄罐头应考虑其自身的特征性色泽。

2.3.3 滋味

番茄罐头应具有正常的滋味和气味，无异味。含有特殊成分的番茄罐头应具有番茄和所用原料的滋味特征。

2.3.4 大小或完整性

大小或完整性只是“完整”类型的一个因素。整番茄罐头应含有至少 80% 以上的整干番茄，以下情况例外，整个罐头没有完整的或近完整的番茄。

2.3.5 缺陷允许公差

最终产品应由以下原料及在以下操作条件下加工而成的。该产品不含令人讨厌的心核及外源植物，不含本标准所描述的或未描述的过量的缺陷，某种常见缺陷不应在数量上超过下列限值：

2.3.5.1 皮（“非去皮”类型除外）

平均—在每千克总内容物中，总共不超过 15cm^2 。

2.3.5.2 瑕疵

平均—在每千克产品总内容物中，总共不超过 3.5cm^2 。

2.3.5.3 霉菌菌落总数（按照 AOAC 方法—参照食品法典第 13 卷）

番茄汁或液体部分不超过 50% 容量。

2.3.6 “缺陷”分类

一个产品如果不能满足 2.3.2 至 2.3.5 部分（皮和瑕疵除外，缺陷将按其平均水平评估）列出的一个或多个质量要求，应被视为“缺陷”产品。

2.3.7 允许公差

一批产品，当满足以下条件时，将被视为符合 2.3.6 部分的质量要求：

(a) 对于非基于平均水平的质量要求，如果 2.3.6 部分规定的“缺陷产品”的数量不超过 FAO/WHO 食品法典有关预包装食品取样计划（Ref. CAC/RM 42 - 1969）（参照食品法典第 13 卷）中的 AQL - 6.5 所规定的允许数量（c）；

(b) 符合基于平均水平的质量要求。

3 食品添加剂

3.1 酸化剂

最大用量

醋酸

柠檬酸

乳酸

苹果酸

酒石酸

由 GMP（良好操作规范）限制

3.2 固化剂

氯化钙

硫酸钙

柠檬酸钙

单钙

（在番茄丁罐头、番茄片罐头和切成楔形块形式的成品中）

最终产品钙离子的添加量为 0.8%；在整番茄罐头、含碎番茄的整番茄罐头和

单一或混合使用

磷酸钙
乳酸钙
葡萄糖钙

碎番茄罐头的成品中，
最终产品钙离子的添加量为 0.045%。

4 污染物

铅 (Pb)	1mg/kg
锡 (Sn)	以锡计 250mg/kg

5 卫生

5.1 建议本标准涵盖的产品的加工处理应遵循国际推荐操作规范——食品卫生通则 [CAC/RCP 1-1969, Rev. 2 (1985) 食品法典第 1 卷] 和食品法典委员会推荐的其他与本产品相关的操作规范。

5.2 尽可能地采用良好操作规范 (GMP)，产品将无违禁物质。

5.3 当采用合适的取样或检测方法进行检测时，产品应：

- 不含能危害人体健康的一定数量的微生物；
- 不含能危害人体健康的寄生虫；
- 不含由微生物产生的一定量的能危害人体健康的物质。

6 重量及其测量

6.1 容器填充

6.1.1 最小填充量 (番茄加上包装介质)

容器应正好被番茄填满，内容物 (包括包装介质) 应该占容器容积的 90% 以上。容器容积指用 20℃ 的蒸馏水填满容器，能容下的体积。

6.1.2 “缺陷” 分类

不能满足 6.1.1 部分最小填充量要求 (90% 容器容积) 的产品应被视为 “缺陷” 产品。

6.1.3 允许公差

如果 6.1.2 部分规定的 “缺陷产品” 的数量不超过 FAO/WHO 食品法典有关预包装食品取样计划 (Ref. CAC/RM 42-1969) (参照食品法典第 13 卷) 中的 AQL-6.5 所规定的允许数量 (c)，则该批产品将被视为符合 6.1.1 部分的质量要求。

6.1.4 沥干番茄的最小重量

6.1.4.1 产品中沥干番茄的重量不应小于 20℃ 蒸馏水充满该容器时的重量的 50%。

6.1.4.2 在不发生个别包装存在较大误差的情况下，当所检验的所有样品的平均沥干番茄重量不小于最低要求时，沥干番茄的最小重量应被视为符合质量要求。

7 标签

除满足预包装食品标签通用标准 [CODEX STAN 1-1985 (Rev. 1-1991)，食品法典第 1 卷] 外，还应满足以下要求：

7.1 食品名称

7.1.1 产品名称应包括：

- (a) “番茄”，
- (b) 如果未去皮，应标明“非去皮”。

7.1.2 下列用语应被包含在产品名称中

—包装材料：“番茄泥”、“番茄浆”或“番茄酱”，在适当的位置予以标明。

7.1.3 标签中应注明下列事项以便于消费者方便地识别

- (a) 类型：“切丁的”、“切薄片的”或“切成楔形的”，在适当的位置予以标明。
- (b) 种类：根据相关国家的使用习惯，在适当的位置标明“调味的”、“调料的”或“炖的”，或根据产品中添加的蔬菜成分，在适当的位置标明“添加×”。

7.1.4 如果产品符合 2.3.4 部分列出的要求，产品名称应包括 类型：“完整的”。

7.1.5 如果产品是根据本标准其他规定（见 1.4 部分）生产的，则标签应最大程度地反映产品的名称，同时应避免使用额外的易误导或混淆消费者的用语。

7.1.6 以下事项可在标签中描述

- (a) 种类：“固态包装”，如果包装符合 1.4.2 部分；
- (b) 包装材料：“番茄汁”或“下脚料”，如果包装介质符合 2.1.1 或 2.1.2，在合适的情况下。

8 分析和取样的方法

参照食品法典第 13 卷。

CODEX STANDARD FOR CANNED TOMATOES^①

(CODEX STAN 13 – 1981)

1 DESCRIPTION

1.1 Product Definition

Canned tomatoes is the product:

(a) prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon esculentum* P. Mill, of red or reddish varieties (cultivars) which are clean and which are substantially sound;

(b) packed with or without a suitable liquid packing medium (other than added water), and seasoning ingredients appropriate to the product; and

(c) processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The tomatoes shall have had the stems and calices removed and shall have been cored, except where the internal core is insignificant as to texture and appearance.

1.2 Varietal Type

Tomatoes of distinct varietal groups with respect to shape or other similar physical characteristics may be designated as:

1.2.1 Round

globular or semi – globular shape.

1.2.2 Pear or Egg or Plum

elongated shape.

1.3 Styles

Canned tomatoes in these styles are normally prepared with peel removed; if the peel is not removed, the style is considered additionally as “Unpeeled”:

1.3.1 Whole

1.3.2 Whole and Pieces

1.3.3 Pieces

1.3.4 Diced

1.3.5 Sliced

① Formerly CAC/RS 13 – 1969 Rev. 1.

1.3.6 Wedges

1.4 Other Styles

Any other presentation of the product shall be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in this standard;
- (b) Meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision.
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

1.5 Types of Pack

1.5.1 Regular Pack – with a liquid medium added.

1.5.2 Solid Pack – without any added liquid.

1.5.3 Flavoured or Stewed or Seasoned – packed with vegetable ingredients, such as onions, peppers, and celery, not exceeding 10% m/m of the product.

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Packing Media

Canned tomatoes may be packed in the following packing media:

2.1.1 Juice

the unconcentrated, undiluted liquid from ripened tomatoes.

2.1.2 Residual material

the liquid strained from the residue from preparing tomatoes for canning.

2.1.3 Puree or Pulp

tomato puree or pulp (concentrated tomato juice) .

2.1.4 Paste

tomato paste (highly concentrated tomato liquid).

2.2 Other Ingredients

2.2.1 Spices, spice oils, seasoning, starch.

2.2.2 Natural vegetable products such as onion, peppers, celery, and basil leaf, not exceeding in total 10% m/m of the product.

2.2.3 Salt.

2.2.4 When acidifying agents are used, sucrose, dextrose, and dried glucose syrup.

2.3 Quality Criteria

2.3.1 Definitions

2.3.1.1 *Whole or Almost Whole*: a tomato of any size in which the contour is not materially altered by coring or trimming; the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is a material loss of placenta.

2.3.1.2 *Objectionable core material*: internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility.

2.3.1.3 *Blemishes*: areas which are abnormal and contrast strongly in colour and/or texture with the normal tomato tissue and which would normally be removed in the preparation of tomatoes for culinary use.

2.3.1.4 *Extraneous plant material*: tomato leaves, stems, calyx bracts, and similar plant material.

2.3.1.5 *Peel (or skin)*: considered a defect except in “Unpeeled” styles; it is that which adheres to the tomato flesh or is found loose in the container.

2.3.2 Colour

The colour of the drained tomatoes shall have normal colour characteristics for tomatoes that have been properly prepared and properly processed. Canned tomatoes containing other permitted ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredients used.

2.3.3 Flavour

Canned tomatoes shall have a normal flavour and odour free from flavours or odours foreign to the product and canned tomatoes with special ingredients shall have a flavour characteristic of that imparted by the tomatoes and the other substances used.

2.3.4 Size or Wholeness

Size or wholeness, as such, is only a factor in the style designated as “Whole” style. Canned tomatoes of “Whole” style shall consist of not less than 80% m/m of drained tomatoes in whole or almost whole units, except that in any container there may be one unit that is not whole or almost whole.

2.3.5 Allowances for Defects

The finished product shall be prepared from such materials and under such practices that it shall be substantially free from objectionable core material and extraneous plant material and shall not contain excessive defects whether specifically mentioned in this standard or not. Certain common defects shall not be present in amounts greater than the following limitations:

2.3.5.1 *Peel* (except in “Unpeeled” styles)

Average – not more than 15 square centimetres aggregate area per kg of total contents.

2.3.5.2 *Blemishes*

Average – not more than 3.5 square centimetres aggregate area per kg of total contents.

2.3.5.3 *Mould Count* (in accordance with the AOAC Method – see Codex Alimentarius Volume 13) The juice or liquid portion may not have more than 50% positive fields.

2.3.6 Classification of “Defectives”

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.2 through 2.3.5 (except peel and blemishes which are based on an average) shall be considered a “defective”.

2.3.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3.6 when:

(a) for those requirements which are not based on averages, the number of “defectives”, as defined in sub-section 2.3.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL – 6.5 (Ref. CAC/RM 42 – 1969) (See Codex Alimentarius Volume 13), and

(b) the requirements which are based on sample averages are complied with.

3 FOOD ADDITIVES

3.1 Acidifying Agents

		Maximum level
Acetic acid	)	
Citric acid	)	
Lactic acid	)	Limited by GMP
Malic acid	)	
L - Tartaric acid	)	

3.2 Firming Agents

Calcium chloride	)		0.80% total calcium ion content
Calcium sulphate	)		in the end product in the styles
Calcium citrate	)	Singly or in	"diced", "sliced" and "wedges";
Mono - calcium	)	combination	0.045% total calcium ion content
phosphate	)		in the end product in the styles
Calcium lactate	)		"whole", "whole and pieces" and
Calcium gluconate	)		"pieces" .

4 CONTAMINANTS

Lead (Pb)	1mg/kg
Tin (Sn)	250mg/kg calculated as Sn

5 HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1 - 1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate method of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6 WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The containers shall be well filled with tomatoes 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 when completely filled.

6.1.2 Classification of "Defective"

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot will be considered as meeting the requirement of sub-section 6.1.1 when the number of "defectives" as defined in sub-section 6.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall be not less than 50% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7 LABELLING

In addition to the requirements of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991), Codex Alimentarius Volume 1), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall include

- (a) the designation "tomatoes", and
- (b) if the peel has not been removed, the word "Unpeeled".

7.1.2 The following shall be included as part of the name or in close proximity to the name of the product—the packing material: "tomato puree", "tomato pulp", or "tomato paste", where appropriate.

7.1.3 The following shall be so stated on the label as to be easily discernible by the consumer

- (a) the style: "diced", "sliced", or "wedges", where appropriate.
- (b) the type: "flavoured", "seasoned", or "stewed", where appropriate, whichever of these terms is commonly used in the country concerned, or a declaration of the vegetable ingredients e.g. "with x", where appropriate.

7.1.4 The name of the product may, if the product complies with the requirements set out in sub-section