

**CODEX STANDARD FOR CANNED PEACHES<sup>1</sup>****CODEX STAN 14-1981****1. DESCRIPTION****1.1 Product Definition<sup>2</sup>**

**Canned peaches** is the product (a) prepared from peeled, stemmed, fresh or frozen or previously canned mature peaches of commercial canning varieties, conforming to the characteristics of the fruit of *Prunus persica* L., but excluding nectarine varieties: (b) packed with or without a suitable liquid packing medium, nutritive sweeteners, and seasoning or flavouring 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.

**1.2 Varietal Type**

Peaches of distinct varietal types shall be designated:

1.2.1 **Freestone** - where the pit separates readily from the flesh; or

1.2.2 **Clingstone** - where the pit adheres to the flesh.

**1.3 Colour Type**

Peaches of distinct varietal differences shall be designated:

1.3.1 **Yellow** - varietal types in which the predominant colour ranges from pale yellow to rich red orange.

1.3.2 **White** - varietal types in which the predominant colour ranges from white to yellow-white.

1.3.3 **Red** - varietal types in which the predominant colour ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity.

1.3.4 **Green** - varietal types in which the predominant colour ranges from pale green to green when fully ripe.

**1.4 Styles**

1.4.1 **Whole** - unpitted whole peaches.

1.4.2 **Halves** - pitted and cut into two approximately equal parts.

1.4.3 **Quarters** - pitted and cut into four approximately equal parts.

1.4.4 **Sliced** - pitted and cut into wedge-shaped sectors.

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<sup>1</sup> Formerly CAC/RS 14-1969, Rev. 1 as amended.

<sup>2</sup> The exclusion of nectarines has been applied only for reasons of processing.

1.4.5 **Diced** - pitted and cut into cube-like parts.

1.4.6 **Pieces** - (or irregular pieces) - pitted and comprising irregular shapes and sizes.

## 1.5 **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.

## 1.6 **Types of Pack**

1.6.1 **Regular Pack** - with liquid packing medium.

1.6.2 **Solid Pack** - practically all fruit with very little free flowing liquid.

## 2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

### 2.1 **Packing Media**<sup>1</sup>

2.1.1 Where a packing medium is used, it may consist of:

2.1.1.1 **Water** - in which water is the sole packing medium;

2.1.1.2 **Fruit juice** - in which peach juice, or any other compatible fruit juice is the sole packing medium;

2.1.1.3 **Water and fruit juice(s)** - in which water and peach juice or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;

2.1.1.4 **Mixed fruit juices** - in which two or more fruit juices, which may include peach, are combined to form the packing medium;

2.1.1.5 **With sugar(s)** - any of the foregoing packing media (2.1.1.1 through 2.1.1.4) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup.

### 2.1.2 **Classifications of packing media when sugars are added:**

2.1.2.1 When sugars are added to peach juice or other fruit juices, the liquid media shall be not less than 14° Brix and shall be classified on the basis of the cutout strength as follows:

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<sup>1</sup> See Appendix to Part I.

Lightly sweetened (name of fruit) juice - not less than 14° Brix

Heavily sweetened (name of fruit) juice - not less than 18° Brix

2.1.2.2 When sugars are added to water or water and peach juice or water and fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

### Basic Syrup Strengths

Light Syrup - Not less than 14° Brix

Heavy Syrup - Not less than 18° Brix

### 2.1.3 Optional Packing Media

When not prohibited in the country of sale, the following packing media may be used:

Slightly Sweetened Water	)	
Water Slightly Sweetened	)	Not less than 10° Brix but less than 14° Brix
Extra Light Syrup	)	
Extra Heavy Syrup	)	More than 22° Brix

2.1.4 The cut-out strength of sweetened juice or syrup shall be determined on sample average, but no container may have a Brix value lower than that of the minimum of the next category below, if such there be.

### 2.2 Other Ingredients

Nutritive sweeteners, spices, vinegar, peach pits, and peach kernels.

### 2.3 Quality Criteria

#### 2.3.1 Definitions

2.3.1.1 **Blemishes:** surface discolouration and spots that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.

2.3.1.2 **Broken:** considered a defect only in whole, halved and quartered canned peaches in liquid media pack. The unit must be severed into definite parts, and all of such portions that equal the size of a full-size unit are considered one unit in applying the allowance herein.

2.3.1.3 **Peel:** that which adheres to peach flesh or is found loose in the container.

2.3.1.4 **Pit (or stone):** considered a defect in all styles except whole and except when whole peach pits or peach kernels are used as seasoning ingredients. Pit material includes whole pits and pieces (including mature pit points) that are hard and sharp. Very small pit fragments of less than 5 mm in greatest dimension which do not have sharp point or edges are disregarded.

2.3.1.5 **Trim:** considered a defect only in whole, halved, and quartered canned peaches in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

### 2.3.2 Colour

The colour of the product shall be normal for the colour type. Portions which were obviously near or part of the pit cavity and which after canning may become slightly discoloured are considered to be of normal characteristic colour. Canned peaches containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

### 2.3.3 Flavour

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

### 2.3.4 Texture

The peaches shall be reasonably fleshy and may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs and shall not be excessively firm in solid packs.

### 2.3.5 Uniformity of Size

2.3.5.1 Whole, Halves, Quarters - in 95% by count of units that are most uniform in size, the weight of the largest unit shall be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

2.3.5.2 Other styles - (there are no requirements for size uniformity).

### 2.3.6 Defects

The product shall be substantially free from defects such as extraneous material, pit (stone) material, peel, blemished units and broken units. Certain common defects shall not be present in amounts greater than the following limitations:

Defects	Liquid Media Packs	Solid Packs
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves, quarters)	5% by count	(not applicable)
Peel (average) square	Not more than 15 square centimetres aggregate area per kg.	Not more than 30 centimetres aggregate area per kg.
Pit or Pit Material (Average)	1 pit or its equivalent <sup>1</sup> , per 5 kg	1 pit or its equivalent <sup>1</sup> , per 5 kg.

<sup>1</sup> One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.

### 2.3.7 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 2.3.6 (except peel and pit material which are based on an average) shall be considered a "defective".

### 2.3.8 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3.7 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.3.7, 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) (CAC/RM 42-1969) (see Codex Alimentarius 13); and
- (b) the requirements which are based on sample averages are complied with.

## 3. FOOD ADDITIVES

### Flavours

### Maximum level

3.1 Natural fruit essences

Limited by GMP

3.2 Other natural flavours and their identical synthetic equivalents except those which are known to represent a toxic hazard

Limited by GMP

### Antioxidant

L-ascorbic acid

550 mg/kg in the end product

## 4. CONTAMINANTS

Lead (Pb)

1 mg/kg

Tin (Sn)

250 mg/kg calculated as Sn

## 5. HYGIENE

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)) 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 methods 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 container shall be well filled with peaches and the product (including packing medium) shall occupy not less than 90% 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 "Defectives"

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)(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 based on the weight of distilled water at 20°C which the sealed container will hold as follows, except that the requirements do not apply to "Whole Style".

	<b>In heavy and extra heavy syrup</b>	<b>In light and extra light syrup</b>	<b>Solid Pack</b>
Clingstone Type	57%	59%	84%
Freestone Type	54%	56%	82%

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: "peaches"
- (b) a declaration of any seasoning which characterizes the product, e.g. "with X", when appropriate.;
- (c) the varietal type: "freestone" or "clingstone", as appropriate;

7.1.2 The following shall be included as part of the name or in close proximity to the name of the product:

- (a) the colour type: "yellow", "white", "red" or "green", as appropriate.

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

- (a) the style: "whole", "halves", "quartered", "sliced", "diced", "pieces", or "irregular pieces", as appropriate.
- (b) the type of pack: "solid pack" if of this type.

7.1.4 If the product is produced in accordance with the other styles provision (sub-section 1.5), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

7.1.5 The packing medium shall be declared as part of the name or in close proximity to the name.

7.1.5.1 When the packing medium is composed of water, or water and peach juice, or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as:

"In water" or "Packed in water".

7.1.5.2 When the packing medium is composed solely of peach juice, or any other single fruit juice, the packing medium shall be declared as:

"in peach juice" or "In (name of fruit) juice".

7.1.5.3 When the packing medium is composed of two or more fruit juices, which may include peach juice, it shall be declared as:

"In (name of fruits) Juice", or  
"In fruit juices", or  
"In mixed fruit juices".

7.1.5.4 When sugars are added to peach juice or other fruit juices, the packing medium shall be declared as:

"Lightly sweetened (name of fruit) juice",

or "Heavily sweetened (name of fruits) juice(s)",  
or "Lightly sweetened fruit juices",  
or "Heavily sweetened mixed fruit juice(s)"

as may be appropriate.

7.1.5.5 When sugars are added to water, or water and a single fruit juice (including peach juice) or water and two or more fruit juices, the packing medium shall be declared as:

"Light syrup" or "Heavy syrup" or  
"Water slightly sweetened" or "Slightly Sweetened water", or  
"Extra light syrup" or "Extra heavy syrup"

as may be appropriate.

7.1.5.6 When the packing medium contains water and peach juice or water and one or more fruit juice(s) in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as for example:

"Peach juice and water" or  
"(name of fruit) juice(s) and water".

## 7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991), Codex Alimentarius Volume 1), except that water need not be declared.

7.2.2 If ascorbic acid is added to preserve colour, its presence shall be declared in the list of ingredients as ascorbic acid.

## 8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.