

CODEX STANDARD FOR CANNED PLUMS¹**CODEX STAN 59-1981****1. DESCRIPTION****1.1 Product Definition**

Canned plums is the product (a) prepared from clean, substantially sound, whole or halved fruit of plum varieties (cultivars) conforming to the characteristics of the fruit of *Prunus domestica* L., greengage varieties (cultivars) conforming to the characteristics of the fruit of *Prunus italica* L., mirabelle or damson varieties (cultivars) conforming to the characteristics of the fruit of *Prunus insititia* L., or cherry plum varieties (cultivars) conforming to the characteristics of the fruit of *Prunus cerasifera* Ehrh, which plums may be peeled and which have extraneous matter, including stalks (stems), removed; (b) packed with water or other suitable liquid packing medium and may be packed with flavouring ingredients; 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

Plums of distinct varietal type shall be designated:

- 1.2.1 Yellow Plums
- 1.2.2 Red Plums
- 1.2.3 Purple Plums
- 1.2.4 Greengages
- 1.2.5 Damsons
- 1.2.6 Cherry Plums
- 1.2.7 Mirabelles

The colour referred to in 1.2.1, 1.2.2 and 1.2.3 refers to skin colour.

1.3 Styles

- 1.3.1 Whole Peeled with or without pits;
- 1.3.2 Whole with peel with or without pits;
- 1.3.3 Halves (cut into two approximately equal parts), peeled, without pits; and
- 1.3.4 Halves (cut into two approximately equal parts), with peel, without pits.

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

¹ Formerly CAC/RS 59-1972 as amended.

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.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Packing Media¹

2.1.1 Canned plums may be packed in any one of the following:

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

2.1.1.2 *Fruit juice* - in which plum 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 plum 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 plum, 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 plum juice or other fruit juices, the liquid media shall be not less than 15° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened (name of fruit) juice - Not less than 15° Brix

Heavily sweetened (name of fruit) juice - Not less than 19° Brix

2.1.2.2 When sugars are added to water or water and plum 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 15° Brix

Heavy Syrup - Not less than 19° 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 11° Brix but less than 15° Brix

¹ See Appendix to Part I.

Extra Light Syrup)
 Extra Heavy Syrup More than 25° 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 Quality Criteria

2.2.1 Colour

Except for artificially coloured canned plums, the plums shall have normal colour characteristics for canned plums and typical of the variety used.

2.2.2 Flavour

Canned plums shall have a normal flavour and be odour free from flavours or odours foreign to the product. Canned plums with special flavourings shall have the flavour characteristic of that imported by the plums and the other substances used.

2.2.3 Texture

The plums shall have a reasonably uniform texture and shall not be excessively firm nor unreasonably soft.

2.2.4 Defects and allowances

Canned plums shall be substantially free from defects within the limits set forth as follows:

Defects	Maximum Limits
(a) Blemished plums (consisting of plums damaged by insects, friction or disease; or affected by stone gum, or discoloured to the extent that the appearance or eating quality is materially affected)	30% m/m of drained plums
(b) Crushed or broken fruit (consisting of, as applicable to the style: Whole style - plums which are deformed or broken to an extent that the normal shape of the fruit is seriously affected. Halves style - halves of plums which are damaged or torn to such an extent that they are smaller than 50% of a plum half.)	25% m/m of drained plums
Total of the foregoing defects (a) and (b)	35% m/m of drained plums
(c) Extraneous plant material drained (consisting of stalk (or stem) from the	1 piece per 200 grams of plums (based on

averages)

plum tree or any other harmless plant
material)

- | | | |
|-----|--|---|
| (d) | Loose pits in Whole style plums | 3 per 500 grams of drained
(based on averages) |
| (e) | Pits or pieces of pits in the styles of Whole plums
Pitted and Halves | 2 per 500 grams of drained
(based on averages) |

2.2.5 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in sub-sections 2.2.1 through 2.2.4 (except extraneous plant material and pit material which are based on averages), shall be considered a "defective".

2.2.6 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.5 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.2.5, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (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 Colours

In "Red" or "Purple" Plums only

Maximum level

- | | | | |
|-------|-------------|--------------|---|
| 3.1.1 | Erythrosine | - CI 45430) | 300 mg/kg of the final product, singly
or in combination |
| 3.1.2 | Ponceau 4 R | - CI 16255) | |

3.2 Flavours

Natural flavours and their identical synthetic equivalents except those which are known to represent a toxic hazard.

Limited by GMP

4. CONTAMINANTS

Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/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 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 plums 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 "Defectives"

A container that fails to meet the requirement for minimum fill (90 percent 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 (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 not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled:

Whole Styles	50%
Halves Style	55%

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 Codex 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 Name of the food

7.1.1 The name of the product shall be either (a) "plums" accompanied by the colour "Yellow" or "Golden"¹, "Red" or "Purple", as appropriate, or by the specific name of the cultivars or (b) Greengage plums, Damson plums, Cherry plums, Mirabelle plums, for the appropriate cultivars specified in sub-section 1.1, except that the names "Greengages", "Damsons", "Mirabelles" need not be accompanied by the word "plums" in countries where its omission would not mislead or deceive the consumer.

7.1.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name:

- (a) the style "Whole pitted", "Whole", or "halved", as appropriate;
- (b) the word "peeled", in the case of plums that are peeled.

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

7.1.3.1 When the packing medium is composed of water, or water and plum 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"

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

"In Plum Juice" or "In (name of fruit) juice"

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

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

7.1.3.4 When sugars are added to plum 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.

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

¹ The term "Golden" applies to the English version only and is a permitted alternative to "Yellow" only in those countries where this term is used.

"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.

7.1.3.6 When the packing medium contains water and plum 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:

"Plum juice and water", or
"(name of fruit) juice(s) and water"

7.1.4 As part of the name or in close proximity to the name, any flavouring which characterizes the product shall be declared, e.g. "With X" when appropriate.

7.2 **Other styles** - If the product is produced in accordance with the other styles provision (sub-section 1.4), 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.

8. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.