

CODEX STANDARD FOR CANNED APRICOTS**CODEX STAN 129-1981****1. DESCRIPTION****1.1 Product Definition**

Canned apricots is the product (a) prepared from stemmed, fresh or frozen or previously canned mature apricots of commercial canning varieties, conforming to the characteristics of the fruit of *Prunus armeniaca* L.; (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 Styles

Canned apricots in these styles may be prepared as either peeled or unpeeled. In addition, solid pack may be prepared using a combination of both peeled and unpeeled apricots in the same pack:

- (a) **Whole** - unpitted whole apricots;
- (b) **Halves** - pitted and cut into two approximately equal parts along the suture from stem to apex;
- (c) **Slices** - pitted and cut into wedge shaped sectors;
- (d) **Pieces** -(or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.

1.3 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 other requirements of this standard;
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

1.4 Types of Pack

1.4.1 Regular Pack - with liquid packing medium.

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

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 **Packing Media**¹

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**² - in which apricot juice, or any other compatible fruit juice, is the sole packing media.

2.1.1.3 **Mixed Fruit Juices** - in which two or more compatible fruit juices which may include apricot juice, are combined to form the packing medium.

2.1.1.4 **Water and Fruit Juice(s)** - in which water and apricot juice, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium.

2.1.1.5 **Fruit Nectar** - in which apricot nectar or any other compatible nectar is the sole packing medium.

2.1.2 Any of the foregoing packing media may have one or more of the following nutritive sweeteners as defined by the Codex Alimentarius Commission added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose, fructose syrup, honey.

2.1.3 Dry nutritive sweeteners namely sucrose, invert sugar, dextrose and dried glucose syrup may be added to solid packs without added liquid but with such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

2.1.4 **Classification of packing media when nutritive sweeteners are added**

2.1.4.1 When nutritive sweeteners are added to fruit juice(s) the packing media shall be not less than 16° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened fruit juice(s) - not less than 16° Brix

Heavily sweetened fruit juice(s) - not less than 21° Brix

2.1.4.2 When nutritive sweeteners added to water or water and fruit juice(s) or water and nectar the liquid media shall be classified on the basis of the cut-out strength as follows:

¹ See Appendix to Part I.

² Fruit juice may be pulpy, turbid or clear.

Slightly sweetened water	}	Not less than 10° Brix;
Water slightly sweetened	}	but less than 16° Brix
Extra light syrup	}	
Light syrup -		Not less than 16° Brix but less than 21° Brix
Heavy syrup -		Not less than 21° Brix but less than 25° Brix
Extra heavy syrup -		Not less than 25° Brix

2.1.4.3 When nutritive sweeteners are added to water and fruit juice(s) and the minimum fruit juice content of the packing medium is not less than 40% m/m, the packing medium may be classified as 8a nectar provided that the cut-out strength is not less than 16° Brix.

2.1.4.4 The cut-out strength for any packing medium shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other Ingredients

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

2.3 Quality Criteria

2.3.1 Colour

The colour of the product shall be normal for the apricot variety. Canned apricots containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

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

2.3.3 Texture

The apricots 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.

2.3.4 Uniformity of size

2.3.4.1 **Whole, Halves** - 90% by count of units shall be reasonably uniform in size. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

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

2.3.5 Symmetry

Not more than 20% by count of units shall be off-suture cuts as defined and of these not more than half may be cut horizontally showing the stem end.

2.3.6 Definition of Defects

- (a) **Blemishes** - means surface discolouration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.
- (b) **Crushed or broken** - considered a defect only in whole or halved canned apricots in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.
- (c) **Peel** - considered as a defect except in "Unpeeled" styles; means peel that adheres to the apricot flesh or is found loose in the container.
- (d) **Pit (or stone) material** - considered a defect in all styles except whole and except when apricot pits or apricot kernels are used as seasoning ingredients; means whole pits and pieces that are hard and sharp.
- (e) **Off-suture cut**: considered a defect in halves style; means the cut is more than 12 mm at the widest measurement, from the suture.
- (f) **Harmless extraneous material**: means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.
- (g) **Trim**: considered a defect only in whole and halved canned apricots 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.

2.3.7 Allowances for Defects

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

Defects	Liquid Media Packs	Solid Pack
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves)	15% by count	not applicable
Peel (average in peeled styles only) aggregate area per 500 g	Not more than 6 cm ² aggregate area per 500 g	Not more than 12 cm ²
Pit or pit material (average)	1 pit or its equivalent 500 g ³	1 pit or its equivalent per 500 g ¹
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

The weight of product referred to in the above table is the drained weight determination (see Codex Alimentarius Volume 13).

2.4 **Classification of "defectives"**

A container that fails to meet one or more of the applicable quality requirements as set out in sub-section 2.3.1 through 2.3.7 (except peel and pit material which are based on an average) shall be considered a "defective".

2.5 **Lot Acceptance**

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.4 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (Ref. No. CAC/RM 42-1969); and the requirements (see Codex Alimentarius Volume 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 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.

- 3.2 Natural flavours and nature identical flavours as defined in the Codex Alimentarius List of Additives, CAC/FAL 5-1979) } Limited by GMP
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4. CONTAMINANTS

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

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 apricots 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% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements 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 (AQL-6.5) in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (Ref. No. 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, except that the requirements do not apply to "Whole Style":

- In heavily sweetened fruit juice(s) or nectar(s)
heavy and extra heavy syrup - 54%
- In lightly sweetened fruit juice(s) or nectar(s)
light and extra light syrup - 55%
- Solid Pack - 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 (Ref. No. 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 be "Apricots".

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

- (a) The style "Whole" "Halves", "Slices", "Pieces" or "Mixed Pieces" or "Irregular Pieces".
- (b) The type of pack: "Solid Pack" if of this type.

7.1.3 The name shall include a declaration of any flavouring which characterizes the product, e.g. "with X", when appropriate.

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

7.1.4.1 When the packing medium is composed of water, the packing medium shall be declared as:

"In water" or "Packed in water".

7.1.4.2 When the packing medium is composed of a single fruit juice, the packing medium shall be declared as:

"In juice" or "In apricot juice" - where apricot juice has been used, or
"In (name of fruit) juice" - for all other fruit juices.

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

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

7.1.4.4 When nutritive sweeteners are added to apricot juice, the packing medium shall be declared as:

"Lightly sweetened juice", or
"Lightly sweetened apricot juice", or
"Heavily sweetened juice", or
"Heavily sweetened apricot juice"
as may be appropriate.

7.1.4.5 When nutritive sweeteners are added to a single fruit juice (not including apricot juice) or mixtures of two or more fruit juices (which may include apricot juice), the packing medium shall be declared as:

"Lightly sweetened (name of fruit) juice", or
"Lightly sweetened (name of fruits) juices", or
"Lightly sweetened fruit juices", or
"Lightly sweetened mixed fruit juices"
as may be appropriate, or the same for
"Heavily sweetened" juice(s).

7.1.4.6 When nutritive sweeteners are added to water, or water and a single fruit juice (including apricot juice) or water and two or more fruit juices, the packing medium shall be declared as:

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

7.1.4.7 When nutritive sweeteners water and fruit juice(s) are combined to form a nectar, the packing medium shall be declared as:

"In nectar" or "In apricot nectar"
where the juice component is solely apricot, or
"In (name of fruit) nectar"
"In (name of fruits) nectar"
"In fruit nectars", or
"In mixed fruit nectars"
for all other cases as may be appropriate.

7.1.4.8 When the packing medium contains water and apricot juice or water and one or more fruit juice(s), the packing medium shall be designated to indicate the preponderance of water or such fruit juice as may be the case, for example:

"Apricot juice and water"
"Water and apricot juice"
"(name of fruit(s)) juice(s) and water" or
"Water and (name of fruit(s)) juice(s)".

7.1.4.9 The fruit juice component of any packing medium shall not be declared in the name of the food if it comprises less than 10% m/m of the total packing medium but it shall be declared in the list of ingredients.

7.1.4.10 When the name of the fruits in a mixed fruit juice or mixed fruit nectar are listed individually in the packing medium, they shall be declared in descending order of proportion.

7.1.4.11 When the packing medium contains no added sweetening agents, the term "no added sugar" or other words of similar import may be used in association with, or in close proximity to the name of the food.

7.2 Other Styles

If the product is produced in accordance with the other styles provision (sub-section 1.3), 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.

7.3 Optional Labelling

7.3.1 A declaration of whether the apricots are "peeled" or "unpeeled" may be included.

7.3.2 If a date of minimum durability such as "best before" or "will keep at least until" is declared, it shall be limited to the appropriate year.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.