

**CODEX STANDARD FOR CONCENTRATED PINEAPPLE JUICE
WITH PRESERVATIVES, FOR MANUFACTURING
CODEX STAN 139-1983
(World-wide Standard)**

1. **DESCRIPTION**

1.1 Product Definition

Concentrated Pineapple Juice with Preservatives, for Manufacturing is the unfermented product obtained from the raw material described in Section 1.2, through the process of concentration defined in Section 1.3 and preserved exclusively by, or with the assistance of, chemical preservatives. It is not intended for direct consumption nor for the manufacture of fruit juices or nectars intended for direct consumption.

1.2 Raw Material

1.2.1 The raw material from which this product is prepared is unfermented but fermentable pineapple juice obtained by a mechanical process, which may include centrifuging but not filtering, from the flesh or parts thereof, with or without core material, from sound ripe pineapple (*Ananas comosus* (L.) Merr = *Ananas sativus* Lindl).

1.3 Process Definition

The process of concentration consists of the physical removal of water and may include the addition of (1) juice or concentrate or water suitable for the purpose of maintaining the essential composition and quality factors of the concentrate, and (2) natural volatile pineapple juice components where these have been removed.

1.4 Means of Preservation

The concentrated pineapple juice with preservatives, for manufacturing, is preserved exclusively by, or with the assistance of one or more of the preservatives listed in Sections 3.5.1 to 3.5.8.

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 Organoleptic Properties

There shall be no off-flavours nor discolouration, taking into account the nature of the product.

2.2 Lemon Juice

Lemon juice may be added as an acidifying agent.

3. FOOD ADDITIVES

| | <u>Maximum level</u> |
|---|--|
| 3.1 Dimethylpolysiloxane (as an antifoaming agent) | 10 mg/kg calculated on the basis of equivalent reconstituted pineapple juice |
| 3.2 Citric acid | Limited by GMP |
| 3.3 Malic acid | " " " |
| 3.4 L-ascorbic acid (as an antioxidant) | " " " |
| 3.5 <u>Preservatives</u> | |
| 3.5.1 Benzoic acid or its sodium, potassium or calcium salts | 1000 mg/kg calculated as benzoic acid |
| 3.5.2 Sorbic acid or its sodium, potassium or calcium salts | 1000 mg/kg calculated as sorbic acid |
| 3.5.3 Sulphur dioxide) | |
| 3.5.4 Sodium sulphite) | 500 mg/kg calculated |
| 3.5.5 Potassium sulphite) | as sulphur dioxide |
| 3.5.6 Sodium bisulphite) | |
| 3.5.7 Potassium bisulphite) | |
| 3.5.8 Calcium metabisulphite (Pyrosulphite)) | |
| 3.5.9 The preservatives named in Sections 3.5.1 to 3.5.8 may be used in combination up to 1000 mg/kg, except that those listed in Sections 3.5.3 to 3.5.8 may not be used in excess of 500 mg/kg expressed as SO ₂ . | |

4. CONTAMINANTS

The maximum levels of the contaminants listed hereunder apply to the product as reconstituted to the strength (in terms of soluble solids) of the original raw material:

| | <u>Maximum level</u> |
|------------------|------------------------|
| 4.1 Arsenic (As) | 0.2 mg/kg |
| 4.2 Lead (Pb) | 0.3 mg/kg ¹ |
| 4.3 Copper (Cu) | 5 mg/kg |
| 4.4 Zinc (Zn) | 5 mg/kg |
| 4.5 Iron (Fe) | 15 mg/kg |

¹ Endorsement postponed.

| | | |
|-----|------------------------------|------------------------|
| 4.6 | Tin (Sn) | 250 mg/kg ¹ |
| 4.7 | Sum of copper, zinc and iron | 20 mg/kg |
| 4.8 | Sulphur dioxide | 10 mg/kg ² |

5. HYGIENE

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969, Rev. 2-1985) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6. MARKING OR LABELLING

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

6.1 The Name of the Food

6.1.1 The name of the product shall be "concentrated pineapple juice with preservative, for manufacturing," or "pineapple juice concentrate with preservative, for manufacturing".

6.1.2 The name of the food shall be accompanied by the term "x Brix" where "x" represents the percentage of soluble pineapple solids by weight as determined by refractometer at 20 °C, corrected for acidity in accordance with methods set forth in Section 7 and read as °Brix on the International Sucrose Scales.

6.2 List of Ingredients

6.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion by weight, except that the components identified in Section 1.3 need not be declared.

6.2.2 Preservatives added in accordance with Sections 3.5.1 to 3.5.9 shall be declared on the label by specific names.

6.2.3 The addition of L-ascorbic acid shall be declared in the list of ingredients as:

¹ Temporarily endorsed, remains under review.

² This provision is not valid when one or more of the preservatives named in Sections 3.5.3 to 3.5.8 are used.

- (a) "L-ascorbic acid as antioxidant", or
- (b) "Antioxidant".

7. **METHODS OF ANALYSIS AND SAMPLING**

See Part VI of this publication.