

**CODEX STANDARD FOR LIQUID PULPY MANGO PRODUCTS**  
**PRESERVED EXCLUSIVELY BY PHYSICAL MEANS**  
**CODEX STAN 149-1985**  
**(World-wide Standard)**

1. **DESCRIPTION**

1.1 Unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible sieved or ground or homogenized product of sound, ripe mangoes (*Mangifera indica* L.), concentrated or unconcentrated, with water and sugars or honey and preserved exclusively by physical means.<sup>1</sup>

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 Minimum Content of Fruit Ingredient

The minimum content of single strength fruit ingredient or the equivalent from concentrated fruit ingredient shall not be less than 30% m/m.

2.2 Sugars

One or more of the sugars as defined by the Codex Alimentarius Commission shall be added.

2.3 Honey

Honey, as defined by the Codex Alimentarius Commission, may be used if it is the sole added sweetening agent.

2.4 Soluble Solids

The soluble solid content of the product shall be not more than 20% m/m, as determined by refractometer at 20 °C, uncorrected for acidity and read as ° Brix on the International Sucrose Scales.

2.5 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

2.6 Lemon Juice or Lime Juice

Lemon juice or lime juice may be added as an acidifying agent.

2.7 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of mango, taking into consideration the addition of honey in substitution for sugars.

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<sup>1</sup> For the purposes of this standard preservation by physical means does not include ionizing radiation.

### 3. FOOD ADDITIVES

#### Maximum level

- |     |             |                |
|-----|-------------|----------------|
| 3.1 | Citric acid | Limited by GMP |
| 3.2 | Malic acid  | Limited by GMP |

### 4. CONTAMINANTS

#### Maximum level

- |                    |                              |                        |
|--------------------|------------------------------|------------------------|
| 4.1                | Arsenic (As)                 | 0.2 mg/kg              |
| 4.2                | Lead (Pb)                    | 0.3 mg/kg <sup>1</sup> |
| 4.3                | Copper (Cu)                  | 5 mg/kg                |
| 4.4                | Zinc (Zn)                    | 5 mg/kg                |
| 4.5                | Iron (Fe)                    | 15 mg/kg               |
| 4.6                | Tin (Sn)                     | 250                    |
| mg/kg <sup>1</sup> |                              |                        |
| 4.7                | Sum of copper, zinc and iron | 20 mg/kg               |
| 4.8                | Sulphur dioxide              | 10 mg/kg               |

### 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 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 substances 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 mango nectar shall occupy not less than 90% v/v 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.

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<sup>1</sup> Remains under review, taking into account a sampling plan.

## 7. MARKING OR LABELLING

### 7.1 Containers Destined for the Final Consumer

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:

#### 7.1.1 The Name of the Food

7.1.1.1 The name of the product shall be "mango nectar" or "pulpy mango nectar". For products with a fruit ingredient of 50% m/m or more the name of the product shall either be "mango nectar", "pulpy mango nectar", "mango juice" or "pulpy mango juice", that name being selected which would not mislead or deceive the consumer.<sup>1</sup>

7.1.1.2 The words "minimum fruit content x%" shall appear in close proximity to the name of the product where "x" is the actual minimum percentage of fruit ingredient in the final product.

#### 7.1.2 Date Marking

The "date of minimum durability" shall be declared by the month and year in uncoded numerical sequence except that for products with a shelf-life of more than 18 months the year will suffice.

#### 7.1.3 Storage Instructions

Where practicable, storage instructions should be in close proximity to the date marking.

#### 7.1.4 Additional Requirements

The following additional specific provisions shall apply:

7.1.4.1 No fruit or fruit product may be represented pictorially on the label except mangoes or mango nectar.

7.1.4.2 When the product contains honey, the declaration "contains honey" shall be in close proximity to the name of the product.

7.1.4.3 Where mango product is required to be kept under frozen conditions there shall be information for thawing of the product.

### 7.2 Non-Retail Containers

In the case of the product in non-retail containers, the information required by Section 7.1 shall either be given on the container or in an accompanying document except that the name of the product and the name and address of manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an

<sup>1</sup> Governments when accepting this standard shall indicate which name is required to be used in their country.

identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. **METHODS OF ANALYSIS AND SAMPLING**

See Part VI of this publication.