CODEX STANDARD FOR CANNED RASPBERRIES

CODEX STAN 60-1981

1. DESCRIPTION

1.1 Product definition

Canned raspberries is the product (a) prepared from raspberry varieties conforming to the characteristics of the fruit of *Rubus idaeus* L. or *Rubus occidentalis* L. which are reasonably whole, reasonably sound ripe fruit, and from which extraneous matter including calices and stems have been removed; (b) packed with water or other suitable liquid packing medium; 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

Any suitable variety of raspberry may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Packing media[1]

2.1.1 Canned raspberries 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 raspberry 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 raspberry 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, including raspberry, 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 raspberry 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 20° Brix.

[1] See Appendix to Part I.

2.1.2.2 When sugars are added to water or water and raspberry 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^{o} Brix
Heavy Syrup	Not less than 20^{o} 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) Extra Light Syrup)	Not less than 11^{o} Brix but less than 15^{o} Brix.
Extra Heavy Syrup	More than 26^{o} 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 raspberries, the raspberries shall have normal colour characteristics for canned raspberries and typical of the variety used.

2.2.2 **Flavour**

Canned raspberries shall have a normal flavour and odour free from flavours or odours foreign to the product.

2.2.3 **Texture**

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

2.2.4 **Defects and allowances**

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

	Defects	**Maximum limits**
(a)	Blemished berries (consisting of berries which are affected by wind rub, insects, disease, or which are deformed to the extent that the appearance or eating quality is materially affected)	10% m/m of drained raspberries

(b)	Crushed or broken berries (consisting of berries in which more than 50% of the drupelets are crushed, broken, detached, or otherwise damaged to the extent that the original conformation is destroyed)	25% m/m of drained raspberries
Total of the foregoing defects (a) and (b)		25% m/m of drained raspberries
(c)	Extraneous plant material (based on averages)	
	(i) Stalks (stems) or parts thereof, each longer than 3 mm	2 pieces per 100 grams of drained raspberries
	(ii) Leaves, calices, or portions of any of these, or other similar harmless extraneous plant material	2 sq. cm per 100 grams of drained raspberries

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-section 2.2.1 through 2.2.4 (except extraneous plant material which is based on an average), 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 an appropriate sampling plan with an AQL of 6.5 (see relevant Codex texts on methods of analysis and sampling); and

(b) the requirements which are based on sample averages are complied with.

3. **FOOD ADDITIVES**

		Maximum level
3.1	**Colours**	
3.1.1	Erythrosine - CI 45430)	300 mg/kg of the final product
3.1.2	Ponceau 4 R - CI 16255)	singly or in combination

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), 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 raspberries, 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 5.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot will be considered as meeting the requirement of sub-section 5.1.1 when the number of "defectives", as defined in sub-section 5.1.2, does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5 (see relevant Codex texts on methods of analysis and sampling).

6.1.4 Minimum drained weight

6.1.4.1 The drained weight of the product shall be not less than 37% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.4.2 The requirement 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), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Raspberries".

7.1.2 In the case of raspberries other than red raspberries, the colour of the fruit shall be included as part of the name or in close proximity to the name.

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 raspberry 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 raspberry juice, or any other single fruit juice, the packing medium shall be declared as:

"In raspberry 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 raspberry 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 raspberry 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 raspberry 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.

7.1.3.6 When the packing medium contains water and raspberry 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:

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

8. METHODS OF ANALYSIS AND SAMPLING

See relevant Codex texts on methods of analysis and sampling.