

## BRAZIL COMMENTS TO CL 2017/84-CS.

### REQUEST FOR COMMENTS

#### **Request for comments at Step 6 on the draft Standard for Non-centrifuged Dehydrated Sugar Cane Juice.**

Brazil would like to reassess previous concerns taking into account the risk associated with the proposed draft standard and its impacts to the Brazilian trade of “açúcar mascavo”.

#### General comments

We do not support the current version as it takes a broad title “NON-CENTRIFUGED DEHYDRATED SUGAR CANE JUICE”, establishes stringent provisions and drives the standard towards artisanal products only.

At this point in time we would like to justify this comment and to express our apprehension as what we have mentioned before remains without consideration - Comments for CL 2017/45-CS, CL 2016/45-CS, CL 2015/19-CS, CL 2015/16-CS.

Since the very beginning of the discussions (Brazil responses to CL 2013-9CS and CL 2014-35CS) we were in favor of a broad text inclusive of the various non-centrifugated sugars traded.

Nonetheless, taking into consideration the insisting point of a Standard for artisanal products only, we would like to recommend the amendments as proposed below or to the text to list the products that are under its title, scope and provisions, making a clear boundary that may allow the development of other non-centrifugal sugars in the future.

#### Specific comments

#### **DRAFT CODEX STANDARD FOR ~~NON-CENTRIFUGED~~ NON-AGITATED SUGAR FROM DEHYDRATED SUGAR CANE JUICE**

##### **1. SCOPE**

This Standard applies to ~~non-centrifuged dehydrated sugars cane juice~~, as defined in section 2, intended for human consumption, including for catering purposes or pre-packaging as appropriate, as well as to the product intended for subsequent processing, where indicated. The Standard does not cover the product obtained from the reconstitution of its components.

##### **2. PRODUCT DEFINITION**

~~“Non-centrifuged dehydrated sugar cane juice”~~ **“Non-agitated sugar from dehydrated sugar cane juice”** is the product **cooled without agitation**, obtained from the evaporation of sugar cane juice of the genus *Saccharum officinarum* L., which maintains its constituent elements, such as saccharose, glucose, fructose and minerals. In no case is this product totally or partially elaborated from already processed sugars or ~~syrops~~ **syrups**.