

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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TO Codex Contact Points
Contact Points of international organizations having observer status with Codex

FROM Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme

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

DEADLINE 30 November 2018

COMMENTS **To:**
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BACKGROUND

- As host country to the Codex Committee on Sugars (CCS), Colombia is pleased to present the actual status of the draft revised standard for “non-centrifuged dehydrated sugar cane juice” (see Annex 1), which will be submitted for consideration to the 42nd session of the Codex Alimentarius Commission (CAC).
- The draft standard was returned to step 6 by the CAC38 for comments and observations on aspects related to: name of the product, scope, physical and chemical characteristics, labelling and methods of analysis.
- CAC39 requested CCS clarify the scope of the standard and provide evidence and proof on the international support regarding the scope defined for the draft standard.
- CAC40 extended the work by one year so the CCS can continue developing the standard and report on progress to CAC 41.
- At CAC40, Colombia, as Chair of CCS, submitted the following explanatory notes and proposal of draft standard (Annex 1) for consideration, after reviewing comments in response to the Circular Letter 2017/84-CS.
- CAC41¹ agreed to extend the work by correspondence by one year, reporting to CAC42, and noted the possibility that a physical meeting be held.

EXPLANATORY NOTES

Name of the product

- This section is totally amended. The title of the Draft Standard changed to “Draft Standard for Panela (common or vernacular name known in each country)”.
- The main reason to suggest this amendment is that, Colombia as chair of CCS, has been working during the past 6 years in regards to the export incentives of “panela”. There has been an average increase of panela exports corresponding to 59%, from 2012 (with 720 tons) to 2017 (with 4387 tons), mainly due thanks to the product positioning under the name “Panela”. With this change in the name of the product, we are educating the consumer about the different sensorial and nutritional characteristics this product has in comparison with sugar.

¹ REP18/CAC, para 86

9. For the above, CCS considers that it is important let the consumers know this commodity as an indigenous product, and although the product comes from sugar cane and is mainly used to grant “sweetness” through production process, nutritional composition and sensorial quality, is different from ordinary sugar. Thus, the proposed previous name of the product as “Non–centrifuged Dehydrated Sugar Cane Juice”, leads to confusion to several members of Codex Alimentarius since it may refer to a product of liquid nature derived from sugarcane juice. Therefore, our definition proposal “under common or vernacular name”, contributes to avoid ambiguity or confusion as well as preserve the recognition of the product by the consumer in different regions of the world, facilitate trade, and allow differentiation from sugar. The common name is indicated in a footer.

Section 1. Scope

10. The scope has been partially amended. The product name is changed from “**non – centrifuged dehydrated sugar cane juice**” to “**panela (common or vernacular known in each country)**”.

11. A member of the Codex Alimentarius provided one comment in order to indicate which products are obtained from the reconstitution of the components of sugar cane juice. In response to the comment received, and with the purpose to avoid ambiguities, Colombia as chair of CCS, considers necessary to partially modify the text in this section “Scope” to illustrate that the product does not correspond in any case to the one elaborated from the reprocessing of the components of sugar cane or by-products thereof, as is the case with sugar, molasses, syrups, among others, to prevent irregular practices, guaranteeing that the product marketed is natural, and the direct result of milling of sugar cane and not mislead the consumer by offering a product that proceeds in its elaboration from others already processed.

Section 2. Product Definition

12. This section has been partially amended. The name “non – centrifuged dehydrated sugar cane juice” is changed to “panela (common or vernacular known in each country)”.

13. The term “concentration” is added in order to provide more clarity to the elaboration process of the product. In addition, it is explained that the product is not purified or centrifuged, and its presentation can be given in solid or mould of any form and/or granulated, as a member of the Codex Alimentarius indicates it.

14. Constituent elements such as phenols, flavonoids and vitamins are added, since they are characteristic and differentiating compounds even though the draft standard does not mention its quantitative specifications in the physical chemical table under section 3.2.4.

15. In response to one comment received, the draft standard indicates that the product produced under technical standard TISI 1342/2539 for medium to large-scale producers, is very similar to the one produced in Colombia because it complies with parameters related to the level of contaminants and food additives.

16. With regard to the product manufactured in block in Colombia, the product complies with the definition given by the member of the Codex Alimentarius for small-scale producers (under technical standard TISI 759/2548).

Section 3.1.1. Basic ingredients

17. This section remains virtually unchanged. It was not the subject of request for comments, nor has it changed as a consequence of the revision of other sections.

Section 3.2.1 Colour

18. This section is partially modified. The name “non – centrifuged dehydrated sugar cane juice” is changed to “panela (common or vernacular known in each country)”. The other parts of the provision remain unchanged.

Section 3.2.2 Flavour and aroma

19. This section remains unchanged. It was not the subject of a request for comments, nor has it changed as a consequence of the revision of other sections.

Section 3.2.3 Defects

20. This section is partially modified for better understanding, although it was not the subject of a request for comments, nor has it changed as a consequence of the revision of other sections.

Section 3.2.4 Physical and chemical characteristics

21. This section has been partially amended. The name “non – centrifuged dehydrated sugar cane juice” is changed to “panela (common or vernacular known in each country)”. It is reiterated again that the product composition in the draft standard is expressed only on a dry basis. This does not mean that the two styles mentioned – solid or moulded and granulated – no longer have any moisture content.

Ash (% m/m): The minimum value of 0.9 is maintained, without setting a maximum value. A point of note is that the purpose of including ash with a minimum value is with the purpose of preserve the content of minerals during processing, as they are elements that add a differentiating nutritional factor to the food, minerals that are normally lost using a different processing method. The maximum value for ash is not included because of the high variability of the soils where sugar cane is grown and the different fertilization programmes that some regions may implement.

Total sugars (saccharose) (% m/m): The maximum value is adjusted to 91 (% m/m), without establishing a minimum value. In their comments received, only one delegation suggests in the composition table, a minimum value of 70%, which hinders the balance of the components of the product, and thus, implies a high value in reducing sugars, higher than 20%, a fact that would complicate the presentation of the product and its shelf life.

Total sugars (reducing sugars) (% m/m): The Codex Committee on Sugars sets a minimum value of 5.3 (%m/m), without establishing a maximum value. This value arises taking into account the comments received, and after performing a technical evaluation of the physico chemical characteristics of several “panela” samples in solid or mould and granulated form, that were collected from various regions in the country. This percentage is attributed to the pH of the juice, time and temperature used during cooking, creating among other factors, and a nutritional and sensorial difference against sugar. The CCS does not consider technically or commercially viable to leave a lower value, when it does not correspond with the nature of the product.

Proteins % (N x 6.25): The minimum value of 0.2 (N x 6.25) proposed in the draft standard in previous occasions is maintained taking into account one comment from a member of the Codex Alimentarius. The Codex Committee on sugars reiterates that the content of reducing sugars along with other provisions given in the physico chemical characterization of the product, such as ash and protein content are part of the differentiating factor of this commodity in comparison with common sugar and its similar derivatives.

Section 4. Food additives

22. This section remains unchanged. This provision was not the subject of this request for comments, nor has it changed as a consequence of the revision of other sections.

Section 5. Contaminants

23. This section remains unchanged. This provision was not the subject of this request for comments, nor has it changed as a consequence of the revision of other sections.

Section 6. Hygiene

24. This section remains unchanged. This provision was not the subject of this request for comments, nor has it changed as a consequence of the revision of other sections.

Section 7. Labelling

25. This section has been partially amended. The name “non – centrifuged dehydrated sugar cane juice” is changed to “panela (common or vernacular known in each country)”. However, due to the possible weight differences for the solid style of the product owing to its hygroscopic properties, this section could be reviewed.

26. It is reiterated that this provision should be considered by the Codex Committee on Food Labelling.

Section 8. Methods of analysis and sampling

27. This section has been partially amended. Total sugars are separated into reducing sugars and non-reducing sugars associating them separate methods of analysis and sampling. For this provision, CCS considers the AOAC methods due to its international recognition and worldwide application. The Codex Committee on Sugars does not consider appropriate to use the methods of the International Commission for Uniform Methods of Sugar Analysis (ICUMSA) because of the technical differences of the product to standardize against sugar.

28. It is reiterated that the Codex Committee on Methods of Analysis and Sampling should validate this provision.

REQUEST FOR COMMENTS

29. Codex members and observers are invited to submit their comments at Step 6 on the draft standard as presented in Annex I.

30. Guidelines for comments is provided in Annex II. Comments should be submitted through or with a copy to the Codex Contact Point or Focal Point of the international organizations having observer status with Codex. Comments should be presented in Word file to facilitate their analysis and compilation.

DRAFT CODEX STANDARD FOR PANELA (Common or vernacular name²)

(Step 6)

1. SCOPE

This Standard applies to panela (common or vernacular name), 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 products obtained from the reconstitution of its components.

2. PRODUCT DEFINITION

“Panela (common or vernacular name)” is the product in any shape and presentation, solid or mould of any form and/or granulated, obtained from the evaporation of sugar cane juice of the genus *Saccharum* spp., without undergoing centrifugation and purification, maintaining its constituent elements, such as saccharose, glucose, fructose, phenols, flavonoids, minerals and vitamins. In no case is this product totally or partially elaborated from already processed sugars or syrups.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.1 Basic Ingredients**

Sugar cane juice of the genus *Saccharum* spp.

3.2 QUALITY FACTORS**3.2.1 Colour**

“Panela (common or vernacular name)” may have a colour ranging from light to dark Brown, depending, among other aspects, on the sugar cane variety, the agro-ecological conditions of cultivation and the technologies of the manufacturing process.

3.2.2 Flavour and aroma

The flavour and aroma shall be characteristic of the product. The product shall be free of any other objectionable sensory characteristics.

3.2.3 Defects

The product shall be free from defects such as presence of foreign matters, damage caused by fungus, presence of insects and/or its fragments or softening.

² Common or vernacular names used in other countries and Regions for panela: Chancaca (Chile, Ecuador and Peru); Gur o Jaggery (India); Jaggery and Khandsari (South Asia); Kokutou and kurozatou (Japan); Mascabado (Philippines); Panela (Bolivia, Colombia, Honduras, Nicaragua, Panama and others); Papelón (Venezuela and some countries in Central America); Piloncillo (Mexico); Rapadura (Brazil and Cuba); Tapa de Dulce; Dulce Granulado (Costa Rica).

3.2.4 Physical and chemical characteristics.

“Panela (common or vernacular name)” shall fulfill the conditions shown in the following table as appropriate.

Requirement	COMPOSITION ON A DRY BASIS	
	Value	
	Minimum	Maximum
Ash (% m/m)	0.9	--
Saccharose (% m/m)	--	91
Reducing sugars (% m/m)	5.3	-
Proteins in % (N x 6,25)	0.2	-

Moisture	Maximum
“Solid” style (%)	9.0
“Granulated” style (%)	5.0

Note: Moisture is a differentiating factor between “solid” and “granulated” styles.

4. FOOD ADDITIVES

4.1 No additives are permitted for use in the products covered by this Standard.

4.2. Processing aids

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CXG 75-2010).

5. CONTAMINANTS

5.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Foods and Feeds* (CXS 193-1995).

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXP 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21 – 1997).

7. LABELLING

The product regulated by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). The following specific provisions also apply.

7.1 NAME OF THE PRODUCT

7.1.1 The product name “panela” is followed by the ordinary or vernacular name accepted in the country of origin or retail sale.

7.1.2 The style of presentation shall be included as part of the name, as follows:

- (a) Panela (common or vernacular name) (common name of the product, e.g. “Solid Panela”).
- (b) Panela (common or vernacular name) (common name of the product, e.g. “Granulated Panela”).

8. METHODS OF ANALYSIS AND SAMPLING³

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

Provision	Method	Principle
Moisture	AOAC 925.45 A. Vacuum Drying	Gravimetry
Ash	AOAC 900.02 A. Method 1	Gravimetry
Total sugars (saccharose)	AOAC 923.09 Modified	Volumetry (redox)
Reducing sugars (glucose)	AOAC 935.62 Modified	Volumetry (redox)
Protein	AOAC 920.176 Modified	Raw Protein (N x 6.25)

³ The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999.

GENERAL GUIDELINES FOR COMMENTS

1. In order to facilitate the collection of comments and to prepare a useful document with all of them, Members and Observers are kindly requested to submit comments under the following headings:

(I) General comments

(li) Specific comments

2. In specific comments, a reference to the section / paragraph of the document in question should be included.

3. Members and observers are requested, when proposing amendments to specific paragraphs, to accompany their proposed amendment with the appropriate technical basis. Additional texts should be underlined / bold and deletions crossed out.

4. In order to facilitate the work of the Secretariats, we kindly ask you to avoid texts with colors or shading, nor to use the change control, since the documents are printed in black and white, and the marks usually disappear when copying and pasting the comments in the compiled document.

5. In order to reduce the volume of translations and save paper, members and observers are requested to avoid reproducing the full document, but only those parts of the text in which changes and / or amendments are proposed.