

**PROPOSED DRAFT REVISED STANDARD FOR MANGO CHUTNEY**  
**CODEX STAN (160-1987)**

**1. SCOPE**

**This standard applies to Mango Chutney, as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, if required.**

**1.2. DESCRIPTION**

**1.2.1 Product Definition**

~~Mango Chutney is the product prepared from mango fruits (*Mangifera indica* L.) washed, clean, sound mango fruits (*Mangifera indica* L.) which have been peeled and sliced, chopped, shredded, or comminuted then cooked heat processed with basic ingredients, before or after being sealed in containers so as to prevent spoilage.~~

**(1) prepared from substantially sound fruits both ripe and unripe, fresh, or preserved mango, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as sorting, trimming, washing, peeling, cutting, and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits(stone) etc.;**

**(2) packed with other optional ingredients as indicated in Section 3.1.2;**

**(3) processed in an appropriate manner, before or after being hermetically sealed in a container or flexible container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.**

**1.2.2 Varietal Types**

Any suitable variety of the Mango fruit (*Mangifera indica* L.)

**2.2 Styles**

**2.2.1 Mango chutney with only pulp or crushed pulp or both**

**2.2.2 Mango chutney with pulp and pieces**

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 Composition**

Minimum Content of Fruit Ingredients

The product shall contain not less than 40% m/m of mango fruit ingredient in the finished product.

**2.2-3.1.1 Basic Ingredients**

**Mango, and/or preserved mango**

**3.1.2 Other optional Ingredients**

~~Nutritive sweeteners, honey, other fruits and vegetables, salt (sodium chloride), spices and condiments (such as vinegar, onion, garlic and ginger), and other suitable food ingredients~~

- a) **Sugars and /or foodstuffs with sweetening properties such as honey, jaggery, date syrup;**
- b) **Spices and culinary herbs<sup>1</sup>**
- c) **Edible Salt;**
- d) **Other fruits and vegetables such as onion, garlic and ginger; and**

<sup>1</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available.

**e) Other suitable food ingredients such as vinegar, tamarind, dry fruits and nuts, edible oil etc.**

**3.23 Minimum Content of Fruit Ingredients**

The product shall contain not less than 40% m/m of mango fruit ingredient in the finished product.

**3.3 *Minimum Percentage of Total Soluble Solids***

The total soluble solids content shall be not less than 50% m/m of the finished product.

**3.4 Quality Criteria**

3.4.1 Colour: The product shall **possess a good, reasonably uniform** ~~have a normal~~ colour characteristic of mango chutney **and shall be reasonably free from discolouration due to oxidation or other causes.**

3.4.2 Flavour: The product shall **possess** ~~have~~ characteristic flavour and odour of mango chutney **and shall be reasonably free from objectionable, metallic or off-flavour** or odour foreign to the product.

3.4.3 Consistency: The product shall possess good consistency and be reasonably free from fibrous matter. The fruit pieces shall possess a reasonably tender tissue.

[3.4.4 Ash: The total ash and ash insoluble in hydrochloric acid shall not exceed 5% m/m and 0.5% m/m respectively].

**3.4.5. pH: The pH must be below 4.6.**

3.4.5.6 Defects **and Allowances**: ~~The number, size and presence of defects such as seed or particles thereof, peels, or any other extraneous matter shall not seriously affect the appearance or the eating quality of the product.~~ **The product shall be reasonably free from defects such as seed or particles thereof, peels, grit or any other extraneous matter.**

**3.5 Classification of “Defectives”**

**A container that fails to meet one or more of the applicable quality requirements, or total solids requirements, as set out in Section 3.4, should be considered as a “defective”.**

**3.6 Lot Acceptance**

**A lot should be considered as meeting the applicable quality requirements for total solids referred to in Section 3.3, and the quality criteria in Section 3.4, when the number of “defectives” does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.**

**4. FOOD ADDITIVES**

**4.1 Only those additives classes as listed may be used in products covered by this standard.**

**4.2 “Acidity regulators, antioxidant, antifoaming agents, colours, firming agents, preservatives and thickening agents used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (GSFA, CSX 192-1995)* in food category 04.1.2.6 “Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5.” or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.”**

**4.3 Specific Food additive provisions for the product covered under this standard:**

3.1 Acidifying Agents	Maximum level in the finished product
3.1.1 Citric acid	<del>To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.</del>
3.1.2 Acetic acid	
[3.2 Preservatives	
3.2.1 Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO <sub>2</sub> .]

[3.2.2 Potassium metabisulphite	100 mg/kg singly or in any combination expressed as SO <sub>2</sub> . ]
{3.2.3 Sodium and potassium benzoates	250 mg/kg singly or in any combination expressed as the acid.}
{3.2.4 Methyl, ethyl and propyl parahydroxy benzoates	250 mg/kg singly or in any combination expressed as the acid.}
<del>3.2.5 Sorbic acid</del>	<del>1000 mg/kg</del>
4. CONTAMINANTS	
Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/kg calculated as Sn

## **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 Food and Feed (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 (CXC 1-1969)*, *Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)*, and other relevant Codex texts such as codes of hygienic practice and codes of practice.**

**6.2 The products 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.-WEIGHTS AND MEASURES**

### **7.1 Fill of container**

#### **7.1.1 Minimum Fill**

**The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.**

**(a) Flexible containers should be filled as full as commercially practicable.**

#### **7.1.2 Classification of "Defectives"**

**A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a "defective".**

#### **7.1.3 Lot Acceptance-**

**A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of "defectives", as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.]**

## **6-8. LABELLING**

**The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:**

**8.1.1 The name of the product shall be:**

**(a) "Mango Chutney" or other names in accordance with the composition**

**(b) Other names usually employed in the country**

**(c) If an added ingredient, as defined in Section 2.1.1 alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.**

**8.2 DECLARATION OF THE PERCENTAGE OF NATURAL TOTAL SOLUBLE SOLIDS (optional)**

**The percentage of total soluble solids may be included on the label in either of the following manners:**

**(a) The minimum percentage of natural total soluble solids (example: "Minimum Solids - 20%").**

**(b) A range within 2% of the natural total soluble solids (example: "Solids - 20% to 22%").**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)<sup>1</sup> the following specific provisions apply:

~~6.1 Name of the Food~~

~~The name of the food to be declared on the label shall be "mango chutney".~~

~~6.2 Additional Mandatory Requirements~~

~~In accordance with the General Standard.~~

~~6.2.1 Quantitative Labelling of Ingredients~~

~~In accordance with the General Standard.~~

~~6.2.2 Irradiated Foods~~

~~In accordance with the General Standard.~~

~~6.3 Exemptions from Mandatory Labelling Requirements~~

~~In accordance with the General Standard.~~

~~8.2.4 Labelling of Non-Retail Containers~~

~~In addition to the requirements of the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions apply:~~

~~6.4.2.1 Information on labelling as specified above shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container.~~

~~6.4.2.2 Lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.~~

~~6.4.2.3 Outer containers holding prepackaged foods in small units (see General Standard) shall be fully labelled~~

**Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container .However, lot identification, and the name and address of the manufacturer, packer,**

distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**9. METHODS OF ANALYSIS AND SAMPLING**

See relevant Codex texts on methods of analysis and sampling. 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."

<sup>1</sup> Hereafter referred to as "the General Standard".

<b>Sampling Plans</b>	
The appropriate inspection level is selected as follows:	
<b>Inspection level I</b>	- <b>Normal Sampling</b>
<b>Inspection level II</b>	- <b>Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate</b>

**SAMPLING PLAN 1 (Inspection Level I, AQL = 6.5)**

**NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)**

<u>Lot Size (N)</u>	<u>Sample Size (n)</u>	<u>Acceptance Number (c)</u>
<u>4,800 or less</u>	<u>6</u>	<u>1</u>
<u>4,801 - 24,000</u>	<u>13</u>	<u>2</u>
<u>24,001- 48,000</u>	<u>21</u>	<u>3</u>
<u>48,001- 84,000</u>	<u>29</u>	<u>4</u>
<u>84,001 - 144,000</u>	<u>38</u>	<u>5</u>
<u>144,001- 240,000</u>	<u>48</u>	<u>6</u>
<u>more than 240,000</u>	<u>60</u>	<u>7</u>
<b><u>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</u></b>		
<u>Lot Size (N)</u>	<u>Sample Size (n)</u>	<u>Acceptance Number (c)</u>
<u>2,400 or less</u>	<u>6</u>	<u>1</u>
<u>2,401 - 15,000</u>	<u>13</u>	<u>2</u>
<u>15,001- 24,000</u>	<u>21</u>	<u>3</u>
<u>24,001- 42,000</u>	<u>29</u>	<u>4</u>
<u>42,001- 72,000</u>	<u>38</u>	<u>5</u>

<u>72,001 - 120,000</u>	<u>48</u>	<u>6</u>
<u>more than 120,000</u>	<u>60</u>	<u>7</u>
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b><u>Lot Size (N)</u></b>	<b><u>Sample Size (n)</u></b>	<b><u>Acceptance Number (c)</u></b>
<u>600 or less</u>	<u>6</u>	<u>1</u>
<u>601 - 2,000</u>	<u>13</u>	<u>2</u>
<u>2,001 - 7,200</u>	<u>21</u>	<u>3</u>
<u>7,201 - 15,000</u>	<u>29</u>	<u>4</u>
<u>15,001 - 24,000</u>	<u>38</u>	<u>5</u>
<u>24,001 - 42,000</u>	<u>48</u>	<u>6</u>
<u>more than 42,000</u>	<u>60</u>	<u>7</u>

**SAMPLING PLAN (Inspection Level II, AQL = 6.5)**

**NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)**

<u>Lot Size (N)</u>	<u>Sample Size (n)</u>	<u>Acceptance Number (c)</u>
<u>4,800 or less</u>	<u>13</u>	<u>2</u>
<u>4,801 - 24,000</u>	<u>21</u>	<u>3</u>
<u>24,001- 48,000</u>	<u>29</u>	<u>4</u>
<u>48,001- 84,000</u>	<u>38</u>	<u>5</u>
<u>84,001 - 144,000</u>	<u>48</u>	<u>6</u>
<u>144,001- 240,000</u>	<u>60</u>	<u>7</u>
<u>more than 240,000</u>	<u>72</u>	<u>8</u>
<b><u>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</u></b>		
<u>Lot Size (N)</u>	<u>Sample Size (n)</u>	<u>Acceptance Number (c)</u>
<u>2,400 or less</u>	<u>13</u>	<u>2</u>
<u>2,401 - 15,000</u>	<u>21</u>	<u>3</u>
<u>15,001- 24,000</u>	<u>29</u>	<u>4</u>
<u>24,001- 42,000</u>	<u>38</u>	<u>5</u>
<u>42,001- 72,000</u>	<u>48</u>	<u>6</u>
<u>72,001 - 120,000</u>	<u>60</u>	<u>7</u>
<u>more than 120,000</u>	<u>72</u>	<u>8</u>
<b><u>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</u></b>		
<u>Lot Size (N)</u>	<u>Sample Size (n)</u>	<u>Acceptance Number (c)</u>
<u>600 or less</u>	<u>13</u>	<u>2</u>
<u>601 - 2,000</u>	<u>21</u>	<u>3</u>
<u>2,001- 7,200</u>	<u>29</u>	<u>4</u>
<u>7,201 - 15,000</u>	<u>38</u>	<u>5</u>
<u>15,001- 24,000</u>	<u>48</u>	<u>6</u>
<u>24,001- 42,000</u>	<u>60</u>	<u>7</u>
<u>more than 42,000</u>	<u>72</u>	<u>8</u>