

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

BACKGROUND

1. At the 28th Session of the Codex Committee on Processed Fruits and Vegetables, India proposed revision of Codex Standard for Mango Chutney (Codex Stan 160-1987). The Committee acknowledged the commitment to lead work on the proposal and noted the support of several delegations in relation to pursuing work on a revised standard for the product. It was noted that member countries should be informed and allowed to submit proposals for new work directly to CCEXEC for critical review. Accordingly, India has submitted proposal for new work to CCEXEC73 for critical review and thereafter considered at the CAC40(2017).
2. CAC40(2017) agreed that CCPFV will work by correspondence until CAC41 (2018) to prioritize its work on the proposals for new work and pending work and submit a work plan to address its overall work to CAC41(2018). CCPFV worked through correspondence and based on the on-line survey, recommends approval of work on Revision of the Standard for Mango Chutney (CODEX STAN 160 1987).
3. CAC41(2018) agreed to establish EWG to start work on EWG for Mango Chutney to be chaired by India and Co-chaired by Jamaica with the TOR of revision and updating of existing Codex Standard for Mango Chutney.

INTRODUCTION

4. The existing Codex Standard for Mango Chutney (*CODEX STAN 160-1987*) was developed almost 30 years back. Since then, lot of developments have taken place in respect of choice of ingredients and additives, processing techniques, quality parameters including identification of defects, colour and flavour. It is necessary to revise the existing Codex standard taking into consideration these developments. The standard also requires alignment of the food safety parameters in respect of additives and contaminants as well as labelling requirements with those of the relevant Codex documents of horizontal nature and codex procedural manual. The revision is expected to benefit consumers and the major producing / exporting countries.
5. Accordingly, the changes have been proposed in the existing Codex Standard for Mango Chutney (Codex Stan 160-1987) in order to respond to the above needs and it is now presented for comments by the Codex members.

RECOMMENDATION

The EWG is invited:-

- i) to consider proposed changes as highlighted in bold/underlined and strikethrough text in the existing Codex Standard for Mango Chutney as attached at Annex-I;
- ii) to consider the proposed deletion of food additives (shown as strikethrough) as under section 3.1 and the same shall be governed by GSFA in order to make GSFA as single reference point for food additive provisions;
- iii) to consider requesting Codex Committee on food Additives for inclusion and appropriate alignment of provisions of Food Additives which are put in square brackets [] with GSFA;
- iv) to consider requesting Codex Committee on food Additives for inclusion of notes to GSFA for allowance of specific levels of food additives which are in curly brackets/braces { } under section 3.1 (eg. Note XX- except for use in mango chutney at 250mg/kg singly or in combination express as the benzoic acid).

PROPOSED DRAFT REVISED STANDARD FOR MANGO CHUTNEY

CODEX STAN (160-1987) (for comments)

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.

~~1.2.~~ DESCRIPTION

~~1.2.1~~ Product Definition

Mango Chutney is the product prepared from **any suitable variety of** mango fruits (*Mangifera indica* L.) **or from preserved mango slices. The fruit used shall be raw or semi ripe or ripe, wholesome,** washed, clean, sound **and free from insect or fungal attack** ~~mango fruits (*Mangifera indica* L.)~~ which have been **trimmed, sorted and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits(stone),** peeled and sliced, chopped, shredded, ~~or~~ **comminuted, ground** **and then** ~~cooked~~ ~~heat processed~~ with **other permitted** basic ingredients. **The product is preserved by thermal processing** ~~before or after being sealed in containers~~ so as to prevent spoilage.

~~1.2.2~~ Varietal Types

~~Any suitable variety of the fruit *Mangifera indica* L.~~

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 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~~ 2.1.1 *Basic Ingredients*

a) Raw material

Mango, and/or preserved mango slices

b) Other permitted Ingredients

Nutritive sweeteners **including jaggery,** honey, other fruits and vegetables, salt (sodium chloride), spices and condiments (such as ~~vinegar,~~ onion, garlic and ginger), and other suitable food ingredients **(such as vinegar, tamarind, dry fruits and nuts, edible oil etc.).**

~~2.2.3~~ Minimum Content of Fruit Ingredients

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

2.3 *Minimum Percentage of Total Soluble Solids*

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

2.4 Quality Criteria

2.4.1 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.**

2.4.2 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.

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

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

2.4.5 Defects: ~~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.**

2.4.6. pH

The pH must be below 4.6.

3. FOOD ADDITIVES

Note: Some of the provisions of this section mentioned in the existing codex standard for Mango Chutney are not clear and are not as per the current format of the Commodity standard. Section of Food additives provided under existing standard also specifies the limits of contaminants, which needs to be deleted from Food Additive section and would be addressed under the separate section of contaminants, as per the latest Codex Procedural Manual (26th edition). Hence, it is proposed that the Provisions for Food additives need to be referred to Codex Committee on food Additives for its inclusion and appropriate alignment with GSFA.

Only those additives classes indicated as justified in the table below may be used in products covered by this standard. Within each additive class, and where permitted according to the Table 1, 2 and 3 of the Codex General Standard for food additives (CODEX STAN 192-1995), only those food additives may be used and only within the functions and limits specified therein.

<u>Food additive Class</u>	<u>Mango Chutney</u>
<u>Acidity Regulators</u>	<u>✓</u>
<u>Antifoaming Agents</u>	<u>✓</u>
<u>Antioxidants</u>	<u>✓</u>
<u>Natural colours</u>	<u>✓</u>
<u>Firming Agents</u>	<u>✓</u>

<u>Preservatives</u>	✓
<u>Thickening Agents</u>	✓
<u>Softening Agents</u>	✓

3.1 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	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.
3.1.2 Acetic acid	
[3.2 Preservatives	
3.2.1 Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂ .]
[3.2.2 Potassium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂ .]
{ 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. }
3.2.5 Sorbic acid	1000 mg/kg
4. CONTAMINANTS	-
Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/kg calculated as Sn

4. CONTAMINANTS

4.1 The products covered by this standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

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

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 . LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)¹ 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.~~

~~6.2.4 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:~~ies.~~

~~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

7. METHODS OF ANALYSIS AND SAMPLING

See relevant Codex texts on methods of analysis and sampling.

~~¹ Hereafter referred to as “the General Standard”.~~