

Αριθμός 100

Οι περί Κυπριακών Προτύπων και Ελέγχου Ποιότητας (Καθωρισμένα Πρότυπα — Έβδομη Σειρά) Κανονισμοί του 1982, κατατεθέντες εις την Βουλήν των Αντιπροσώπων και έγκριθέντες ύπ' αυτής, δημοσιεύονται εις την επίσημον έφημερίδα της Κυπριακής Δημοκρατίας δυνάμει του έδαφίου (5) του άρθρου 23 του περί Κυπριακών Προτύπων και Ελέγχου Ποιότητος Νόμου του 1975 (Αρ. 68 του 1975).

**ΟΙ ΠΕΡΙ ΚΥΠΡΙΑΚΩΝ ΠΡΟΤΥΠΩΝ ΚΑΙ ΕΛΕΓΧΟΥ ΠΟΙΟΤΗΤΟΣ
ΝΟΜΟΙ ΤΟΥ 1975 ΚΑΙ 1977 (68 ΤΟΥ 1975 ΚΑΙ 6 ΤΟΥ 1977)**

Κανονισμοί δυνάμει του άρθρου 9

Ο Υπουργός Εμπορίου και Βιομηχανίας, ένασκών τας υπό του άρθρου 9 τών περί Κυπριακών Προτύπων και Ελέγχου Ποιότητας Νόμων του 1975 και 1977 χορηγούμενας αὐτῷ έξουσίας, εκδίδει τούς ακόλουθους Κανονισμούς:

1. Οί παρόντες Κανονισμοί θά αναφέρονται ως οί περί Κυπριακών Προτύπων και Ελέγχου Ποιότητας (Καθωρισμένα Πρότυπα — Έβδομη Σειρά) Κανονισμοί του 1982.

2. Διά λόγους δημοσίου συμφέροντος τὰ κάτωθι Κυπριακά Πρότυπα καθορίζονται ως Πρότυπα τὰ όποία θά εφαρμόζονται άνευ έξαιρέσεως καθ' άπασαν την Δημοκρατίαν και ούδεις θά δύναται, έκτός εάν τὸ έμπόρευμα ή τὸ ύλικόν συμμορφούται πρὸς τούς όρους τών Προτύπων, νά κατασκευάζη, πωλή ή άλλως πως έμπορεύηται έμπόρευμα ή ύλικόν καλυπτόμενον υπό τών κάτωθι καθωρισμένων Κυπριακών Προτύπων:

CYS 56:1979 Έγκυτιωμένα Πορτοκάλια
Canned Oranges.

CYS 57:1979 Έγκυτιωμένα Άχλάδια
Canned Pears.

CYS 58:1979 Έγκυτιωμένα Ροδάκινα
Canned Peaches.

CYS 59:1979 Έγκυτιωμένα Σπαράγγια
Canned Asparagus.

CYS 60:1979 Έγκυτιωμένα Πράσινα Μπιζέλια
Canned Green Peas.

3. Οί παρόντες Κανονισμοί θά τεθοῦν έν ισχύι ως ακόλουθως:

(1) Διά τούς είσαγωγείς και κατασκευαστάς την 31ην Δεκεμβρίου, 1982.

(2) Διά τούς πωλητάς, μεταπωλητάς και καταστηματαρχας την 1ην Ιουνίου, 1983.

CYPRUS STANDARD SPECIFICATION FOR CANNED ORANGES**1 SCOPE**

This Cyprus Standard specifies the requirements to be met for canned oranges as defined below.

2 DEFINITIONS

2.1 Canned oranges is the product prepared from sound, ripe orange segments packed in a suitable liquid.

2.1.1 Before processing, the fruit shall have been properly washed, peeled and the membranes, seeds and core shall have been substantially removed from the sections.

2.2 Styles

Canned oranges may be packed as either:

2.2.1 Sections or segments; or

2.2.2 Broken sections or broken segments.

2.3 Other Definitions

2.3.1 Whole segments: a section or portion of section in which its length is at least 75% of the apparent length of the original segment. A segment which is split in one place only and is not prone to disintegrate shall be considered whole, but parts of a segment joined by a 'thread' or by membrane only shall not be considered 'whole'.

2.3.2 Developed seed: a seed that measures more than 9 millimeters in any dimension.

3 ESSENTIAL COMPOSITION AND QUALITY REQUIREMENTS**3.1 Packing Media**

3.1.1 Canned oranges may be packed in any one of the following:

3.1.1.1 Water.

3.1.1.2 Orange juice - in which orange juice is the sole liquid packing medium and to which no water has been added directly or indirectly.

3.1.1.3 Sweetened orange juice.

3.1.1.4 Syrup - in which water and sucrose, invert sugar, dextrose, glucose syrup, or dried glucose syrup are combined as a liquid packing medium and are classified on the basis of cut-out strength as specified below:

<u>Type of syrup</u>	<u>"Cut out" brix measurement</u>
Extra light syrup	12 - 14° Brix
Light syrup	14 - 16° Brix
Syrup	16 - 18° Brix
Heavy syrup	18 - 22° Brix
Extra heavy syrup	greater than 22° Brix

3.1.2 The "cut-out", strength shall be determined on average, but no container may have a brix value lower than that of the next category below. In the case of extra light syrup, no container may have a brix value lower than 10°.

3.2 Other Ingredients

Lemon juice, spices.

3.3 Acidity

The acidity of the product (percentage by weight) expressed as anhydrous citric acid shall be at least 0.5%.

3.4 Quality Requirements

3.4.1 Colour

The colour shall be typical of oranges of the colour type concerned.

3.4.2 Flavour

Canned oranges shall have a normal flavour and odour free from flavours or odours foreign to the product and canned oranges with special ingredients shall have a flavour characteristic of that imparted by the substances used.

3.4.3 Texture

The texture shall be firm and characteristic of the product and shall be reasonably free from dry cells or fibrous cells affecting the appearance or the edibility of the product. Segments shall be practically free from sign of disintegration.

3.4.4 Wholeness

In the style of sections or segments not less than 70% by weight of drained fruit shall be in whole segments.

3.4.5 Defects

The finished product shall be prepared from such materials and under such practices that it shall be reasonably free from extraneous fruit matter such as peel core or albedo and shall not contain excessive defects whether specifically mentioned in this standard or not.

Certain common defects shall not be present in amounts greater than the following limitations.

3.4.5.1 The total surface covered by membranes shall not exceed 16 square centimetres per 500 grammes of total contents.

3.4.5.2 Developed seeds shall not exceed 2 per each 500 grammes of total contents.

4. FOOD ADDITIVES

Only the following food additives may be used at the specified level of use.

4.1 Firming agents	<u>Maximum level of use</u>
Calcium chloride) used singly	0.035% calcium derived from added calcium salts, in the final product.
Calcium lactate) or in	
) combination	
4.2 Acidifying agents	Not limited
4.3 Pectin	Not limited

5 HYGIENE AND END PRODUCT SPECIFICATIONS

5.1 The product covered by the provisions of this standard shall be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products CYS 31:1978. Also the premises shall be registered by the Scientific Food Council of the Ministry of Health as complying with the Food Hygiene General Regulations.

5.2 To the extent possible, in good manufacturing practice, the product shall be free from objectionable matter.

5.3 The product shall not contain any pathogenic micro-organisms or any toxic substance originating from micro-organisms.

5.4 Containers shall comply with all the requirements as set out in section 5 of the Code of Practice for Canned Fruits and Vegetables CYS 31:1978.

6 WEIGHTS AND MEASURES

6.1 Minimum Fill of Container

The container shall be well filled with grapefruit and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container.

6.2 Minimum Drained Weight

6.2.1 Drained weights.

Drained weights for every size of can and type of syrup will be as specified below.

	The requirements for products of type.		
	In water	In syrup; heavy syrup; extra heavy syrup	
	In orange juice	Containers with capacity not exceeding 1000 cm ³	Containers with capacity exceeding 1000 cm ³
	In sweetened orange juice		
Percentage weight of fruit (after draining)	In extra light and light syrup		
Min. average in sample	55	53	52
Min. requirements for specimen	53	51	51

7 LABELLING

In addition to Section 1,2,4 and 6 of the Standard for the Labelling of Prepackaged Foods CYS 33:1978 the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall include the designation "orange".

7.1.2 The following shall be included as part of the name or in close proximity to the name of the product:

- (a) the style: "sections", "segments", "broken sections", or "broken segments", as appropriate;
- (b) the packing medium: "water", "juice", "syrup", "extra light syrup", "light syrup", or "heavy syrup", "extra heavy syrup" as appropriate.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

7.3 Net Contents

The net contents shall be declared by weight in the metric system or in any other system or systems in addition to the metric system in the case of exports. Also the drained weight shall be indicated on the label.

7.4 Name and Address

The name and address of the manufacturer, or packer except that for export purposes the name of the exporter or other distributor may be provided instead.

7.4.1 The country of origin of the product shall be declared.

7.4.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.5 Size of Letter and Numbers. In accordance with section 4 of CYS 33:1978 "Standard for the Labelling of Prepackaged Foods".

7.6 Coded Marking. Coded marking is to appear on one end of the can indicating the product and the date of production.

8 ACCEPTANCE LIMITS

8.1 Acceptance for quality requirements as these are specified in sub-section 3.4.5. A lot shall be considered as meeting the applicable quality requirements referred to as above when the number of defectives (a container that fails to meet one or more of the applicable quality requirements as set out in 3.4.5, shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

8.2 Acceptance for minimum fill requirements as these are specified in sub-section 7.1. A lot shall be considered as meeting the requirement referred in sub-section 7.1, when the number of defectives (a container that fails the requirement for minimum fill, as specified in sub-section 7.1 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

8.3 The requirements for minimum drained weight shall be complied with when the average drained weight of all containers examined is not less than the minimum required.

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

9.1.1 Determination of drained weight shall be in accordance with part I, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

9.1.2 Determination of the water capacity and fill of containers shall be in accordance with part 6, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

9.1.3 Determination of calcium shall be in accordance with part 2, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

9.1.4 Determination of syrup measurements shall be according to the appropriate section of CYS 32:1977.

9.2 Methods of Sampling

The methods of sampling shall be in accordance with CYS 34:1977.

1. This section is under preparation.

The following Organizations collaborated in the preparation of this standard.

The Canning Industry

The Government Laboratory

The Consumer Protection Association

The Ministry of Health

The Cyprus Organization for Standards and Control of Quality

Note 1: For the purpose of this standard and until the method for the determination of syrup measurements is finalised reference shall be made to the following.

Syrup measurements (Refractometric Method)

According to the A.O.A.C. (1965) method (Official Methods of Analysis of the A.O.A.C., 1965, 29.0011: (Solids) by Means of Refractometer (4) Official, Final action (and 43.009 and 43.008). Results are expressed as % m/m sucrose ('degrees Brix') with correction for temperature to the equivalent at 20°C.

Note 2: Analytical procedures to confirm any of the provisions in this standard shall be those published and/or recommended by CYS.

CYPRUS STANDARD SPECIFICATION FOR CANNED PEARS

1 SCOPE

This Cyprus Standard specifies the requirements to be met for canned pears as defined below:

2 DEFINITION

2.1 Product Definition

Canned pears is the product prepared from pears of proper maturity of commercial canning varieties conforming to the characteristics of the fruit *Pyrus communis* or *Pyrus sinensis*.

2.1.1 Before processing, the fruit shall be properly peeled, cored and stemmed, except that, for whole style they need not be peeled, cored or stemmed and for halves style they need not be peeled.

2.1.2 Canned pears shall be processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2.2 Varietal Type

Any suitable variety of cultivated pears may be used.

2.3 Styles

Pears may be canned as:

2.3.1 Whole - peeled or unpeeled, with cores removed or left in.

2.3.2 Halves - peeled or unpeeled, with stems and cores removed and cut into two approximately equal parts.

2.3.3 Quarters - peeled and cut into four approximately equal parts.

2.3.4 Sliced - peeled and cut into wedge-shaped sectors.

2.3.5 Diced - peeled and cut into cube-like parts.

2.3.6 Pieces or Irregular Pieces - peeled and comprising irregular shapes and sizes.

2.4 Other Definitions

2.4.1 Blemished and trimmed pear units.

A blemish is a surface discolouration and spots that definitely contrast with the overall colour and which may penetrate into the flesh, such as bruises, scab and dark discolouration; trimmed

pear units that have deep gouges, whether due to physical trimming or other means and which definitely detract from the normal appearance are considered as defects. Trimmed units are considered defects only in whole, halved and quartered styles.

2.4.2 Broken pear. The pear must be severed into definite parts and all of such portions that equal the size of a full-size unit are considered one unit in applying the allowance herein. A broken pear is considered a defect only in whole, halved, quartered canned pears in liquid media pack.

2.4.3 Core material. Core material consists of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample shall be aggregated and pieces totalling approximately one half of a core shall be counted as one unit. Core material is not a defect in "whole-no cored" styles.

2.4.4 Peel. Peel which adheres to pear flesh or is found loose in the container. Peel is not considered as a defect in "unpeeled" styles.

2.4.5 Harmless plant material. Harmless plant material includes leaf or similar vegetable material and stems in styles in which the stem is customarily removed.

2.4.6 Seeds. Any one pear seed or the equivalent in pieces of one seed that are not included in core material. Seeds are not considered as defects in "whole-no cored" styles.

3 ESSENTIAL COMPOSITION AND QUALITY REQUIREMENTS

3.1 Essential composition

3.1.1 Canned pears may be packed in any one of the following -

3.1.1.1 Water - in which water is the sole packing medium.

3.1.1.2 Fruit juice - in which pear juice, or any other comparable fruit juice, is the sole packing medium.

3.1.1.3 Mixed fruit juices - in which two or more fruit juices, which may include pear, are combined to form the packing medium.

3.1.1.4 With sugar(s) - any of the foregoing packing media (3.1.1.1 through 3.1.1.3) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup and glucose syrup.

3.1.2 Classification of packing media when sugars are added.

3.1.2.1 When sugar is added to pear juice or other fruit juices, the liquid media shall be named as follows:

- Lightly sweetened (name of fruit) juice - not less than 14° brix.
- Sweetened (name of fruit) juice - not less than 16° brix.
- Heavily sweetened (name of fruit) juice - not less than 20° brix.

3.1.2.2 When sugars are added to water the liquid media shall be classified as follows:

<u>Type of syrup</u>	<u>'Cut-out' brix measurement</u>
Extra light syrup	12 - 14° brix
Light syrup	14 - 16° brix
Syrup	16 - 18° brix
Heavy syrup	18 - 22° brix
Extra heavy syrup	greater than 22° brix

3.1.3 The cut-out strength of pear 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. In the case of extra light syrup, no container may have a brix value lower than 10°.

3.2 Other permitted ingredients. The following may be added to canned pears:

Spices, spice oils, mint and lemon juice (single strength or concentrated) added as an acidulant or flavour enhancer.

3.3 Quality Requirements

3.3.1 Colour.

The pears shall have normal colour characteristics for canned pears and typical of the variety used and a slight pink discolouration shall not be regarded as a defect. Canned pear containing other permitted ingredients shall be considered of characteristic colour when there is not abnormal discolouration for the respective ingredient used.

3.3.2 Flavour.

Canned pears shall have a normal flavour and odour free from flavours and odours foreign to the product. Canned pears with special flavourings as indicated in 3.2 shall have the flavour characteristic of that imparted by the pears and the other substances used.

3.3.3 Texture.

The pears may be variable in tenderness but shall neither be mushy nor excessively firm.

3.3.4 Uniformity of size.

Whole, Halves, Quarters - in 95 percent by count of units that are most uniform in size, the weight of the largest unit shall be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the broken pieces are reassembled to approximate a single unit of the appropriate style.

3.3.5 Defects and allowances.

The product shall be substantially free from defects such as harmless plant material, peel (in peeled styles), core material, blemished units, and broken units. Certain common defects shall not be present in amounts greater than the following limitations:

- | | |
|--------------------------------------|--|
| (a) Blemished and brimmed pear units | (i) Total, 30% by count;
or 3 units per container when count is less than 10; provided the sample average is no more than 30% |
| | (ii) 20% by count blemished; or 2 units per container when count is less than 10; provided the sample average is no more than 20% for blemished. |
| (b) Broken | 20% by count; or 2 units per container when count is less than 10; provided the sample average is not more than 10%. |

- (c) Core material (average) 2 units per kg of total contents.
- (d) Peel (average) 10 cm² (10 sq.cm) aggregate area per kg of total contents.
- (e) Harmless plant material 0.2% w/w of total contents.
- (f) Seeds (average) 8 per kg of total contents.

4 FOOD ADDITIVES

- | | |
|------------------------|-----------------------------|
| 4.1 Acidifying agents) | <u>Maximum level of use</u> |
| 4.1.1 Citric acid) | |
| 4.1.2 Malic acid) | not limited |
| 4.1.3 L-Tartaric acid) | |
| 4.1.4 Lactic acid | |
| 4.2 Natural Flavours | not limited |

5 CONTAMINANTS

Tin content shall not exceed the level of 250 mg/kg of finished product calculated as Sn.

6 HYGIENE AND END PRODUCT REQUIREMENTS

6.1 The product covered by the provisions of this standard shall be prepared in accordance with the CYS Code of Hygienic Practice for Canned Fruit and Vegetable Products, CYS 31:1978. Also the premises **must** be registered by the Scientific Food Council of the Ministry of Health as complying with the Food Hygiene General Regulations.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage, and

- (b) shall not contain any substances originating from microorganisms in amounts which may be toxic.

6.4 Containers shall comply with all the requirements as set out in section 5 of the Code of Practice for Canned Fruits and Vegetable CYS 31:1978.

7 WEIGHTS AND MEASURES

7.1 Minimum Fill of Container

The container shall be well filled with fruit and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container.

7.2 Minimum Drained Weight

7.2.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

Whole style	50%
Halves, quarters, slices, pieces	53%
Diced	60%

7.2.1.1 The requirements 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.

8 LABELLING

In addition to Sections 1, 2, 4 and 6 of the standard for the Labelling of Prepackaged Foods (CYS 33:1978), the following specific provisions apply.

8.1 The Name of the food

8.1.1 The Name of the product shall be "Pears"

8.1.2 The style, as appropriate, shall be declared as a part of the name or in close proximity to the name:

"Whole" (when peeled and not cored); and additionally
 "Stemmed" or "Unstemmed", as the case may be. "Whole
 Unpeeled" (when not peeled and not cored); and additionally
 "Stemmed", or "Unstemmed", as the case may be.
 "Whole - Cored" (when peeled and cored).
 "Whole Unpeeled - Cored" (when not peeled but cored).
 "Halves" (when peeled).
 "Quarters" or "Quartered".
 "Slices" or "Sliced".
 "Dice" or "Diced" or "Cubes".
 "Pieces" or "Irregular Pieces".

8.1.3 The packing medium shall be declared as part of the name,
 or in close proximity to the name.

8.1.3.1 When the packing medium is composed of water, the packing
 medium shall be declared as:

"In water" or "Packed in water".

8.1.3.2 When the packing medium is composed solely of pear juice,
 or any other single fruit juice, the packing medium shall be
 declared as:

"In pear juice" or "In (name of fruit) juice"

8.1.3.3 When the packing medium is composed of two or more fruit
 juices, which may include pear juice, it shall be declared as:

"In (name of fruit) juice" or

"In fruit juices" or

"In mixed fruit juices".

8.1.3.4 When sugars are added to pear juice or other fruit
 juices, the packing medium shall be declared as:

"In slightly sweetened (name of fruit/fruits) juice"

"In sweetened (name of fruit/fruits) juice"

"In heavily sweetened (name of fruit/fruits) juice"

as may be appropriate.

8.1.3.5 When sugars are added to water, the packing medium shall
 be declared as:

"Extra light syrup"

"Light syrup"

"Syrup"

"Heavy syrup"

"Extra heavy syrup"

as may be appropriate.

8.1.3.6 As part of the name or in close proximity to the name, any flavouring which characterizes the product shall be declared, e.g. 'With ...', where appropriate.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

8.3 Net Contents

The net contents shall be declared by weight in the metric system or in any other system or systems in addition to the metric system in the case of exports. Also the drained weight shall be indicated on the label.

8.4 Name and Address

The name and address of the manufacturer or packer, except that for export purposes the name of the exporter or other distributor may be provided instead.

8.5 Country of Origin

8.5.1 The country of origin of the product shall be declared.

8.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

8.6 Coded Marking

Coded marking is to appear on one end of the can, indicating the product and the date of production.

8.7 Size of letters and markings. In accordance with section 4 of CYS 33:1978. 'Standard for the Labelling of Prepackaged Foods'.

9 ACCEPTANCE LIMITS

9.1 Acceptance for quality requirements as these are specified in sub-section 3.3.4 and 3.3.5. A lot shall be considered as meeting the applicable quality requirements referred to as above when the number of defectives (a container that fails to meet one

or more of the applicable quality requirements as set out in 3.3.4 and 3.3.5 shall be considered defective) does not exceed the acceptance number (c) of the appropriate Sampling Plan (AQL = 6.5) in the Sampling Plans of Prepacked Foods, CYS 34:1977.

9.2 Acceptance for minimum fill requirements as these are specified in sub-section 7.1. A lot shall be considered as meeting the requirement referred in sub-section 7.1, when the number of defectives (a container that fails the requirement for minimum fill, as specified in sub-section 7.1 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL = 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

10 METHODS OF ANALYSIS AND SAMPLING

10.1 Methods of Analysis

10.1.1 Determination of drained weight shall be in accordance with part I, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.2 Determination of the water capacity and fill of containers shall be in accordance with part 6 CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.3 The methods of analysis for the determination of tin shall be that specified in CYS 31:1978, Code of Hygienic Practice for Canned Fruit and Vegetable Products.

10.1.4 Determination of syrup measurements shall be in accordance with the appropriate section of CYS 32:1977¹.

10.2 Methods of Sampling

The methods of sampling shall be in accordance with CYS 34:1977.

1. This section is under preparation.

The following Organizations collaborated in the preparation of this standard.

The Canning Industry
 The Government Laboratory
 The Consumers Protection Association
 The Ministry of Health
 The Cyprus Organization for Standards and Control of Quality

Note 1: For the purpose of this standard and until the method for the determination of syrup measurements is finalised reference shall be made to the following.

Syrup measurements (Refractometric Method)

According to the A.O.A.C. (1965) method (Official Methods of Analysis of the A.O.A.C., 1965, 29.0011: (Solids) by Means of Refractometer (4) Official, Final action (and 43.009 and 43.008). Results are expressed as % w/w sucrose ('degrees Brix') with correction for temperature to the equivalent at 20°C.

Note 2: Analytical procedures to confirm any of the provisions in this standard shall be those published and/or recommended by CYS.

CYPRUS STANDARD SPECIFICATION FOR CANNED PEACHES

1 SCOPE

This Cyprus Standard specifies the requirements to be met for canned peaches as defined below.

2 DEFINITIONS

2.1 Canned peaches is the product prepared from peeled, steamed fresh or frozen or previously canned mature peaches of commercial canning varieties, conforming to the characteristics of the fruit of *Prunus persica* L., but excluding nectarine varieties.

2.1.2 Before processing, the fruit shall have been properly washed and peeled.

2.1.3 Canned peaches shall be processed by heat in an appropriate manner, before or after being sealed in a container.

2.2 Varietal Type

Canned peaches may be any of the following varietal types.

2.2.1 Freestone - where the pit separates readily from the flesh; or

2.2.2 Clingstone - where the pit adheres to the flesh.

2.3 Colour Type

Canned peaches may be any of the following colour types.

2.3.1 Yellow - varietal types in which the predominant colour ranges from pale yellow to rich red orange.

2.3.2 White - varietal types in which the predominant colour ranges from white to yellow-white.

2.3.3 Red - varietal types in which the predominant colour ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity.

2.4 Styles

Canned peaches may be any of the following styles.

2.4.1 Whole - unpitted whole peaches.

2.4.2 Halves - pitted and cut into two approximately equal parts.

2.4.3 Quarters - pitted and cut into four approximately equal parts.

2.4.4 Sliced - pitted and cut into wedge-shaped sectors.

2.4.5 Diced - pitted and cut into cube-like parts.

2.4.6 Pieces - (or irregular pieces) - pitted and comprising irregular shapes and sizes.

2.5 Type of Pack

Canned peaches may be any of the following types of pack.

2.5.1 Regular pack - with liquid packing medium.

2.5.2 Solid pack - practically all fruit with very little free flowing liquid.

2.6 Other Definitions

2.6.1 A blemish.

A blemish is a surface discolouration and spots that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.

2.6.2 Broken peach.

A broken peach is considered a defect only in whole, halved, and quartered canned peaches in liquid media pack. The unit must be severed into definite parts, and all of such portions that equal the size of a full-size unit are considered one unit in applying the allowance herein.

2.6.3 Peel.

Peel which adheres to peach flesh or is found loose in the container.

2.6.4 Pit.

A pit (or stone) is considered a defect in all styles except whole and when whole peach pits or peach kernels are used as seasoning ingredients. Pit material includes whole pits and pieces (including mature pit points) that are hard and sharp. Very small pit fragments of less than 5 mm in greatest dimension which do not have sharp point or edges are disregarded.

2.6.5 Trim.

A trim is considered a defect only in whole, halved, and quartered canned peaches in liquid media packs. The trimming

must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

3 ESSENTIAL COMPOSITION AND QUALITY REQUIREMENTS

3.1 Packing Media

Where a packing medium is used it may consist of:

3.1.1 Water.

3.1.2 Juice.

3.1.3 Dry sweetener, - without added liquid but with permitted dry sweeteners, namely, sucrose, invert sugar, dextrose, dried glucose syrup and such slight amounts of steam, water, or natural juice as occur in the normal canning of the product.

3.1.4 Syrup - in which water is combined with sucrose, invert sugar, dextrose, dried glucose syrup and glucose syrup and classified on the basis of cut-out strength as below:

<u>Type of syrup</u>	<u>"Cut-out" Brix measurement</u>
Extra Light Syrup	- 12 - 14° Brix
Light Syrup	- 14 - 16° Brix
Syrup	- 16 - 18° Brix
Heavy Syrup	- 18 - 20° Brix
Extra Heavy Syrup	- greater than 22° Brix

3.1.4.1 The cut-out strength shall be determined on average, but no container may have a Brix value lower than that of the next category below. In the case of extra light syrup, no container may have a brix value lower than 10° Brix.

3.2 Other Ingredients

Nutritive sweeteners, spices, vinegar, peach pits, and peach kernels.

3.3 Quality Requirements

3.3.1 Colour.

The colour of the product shall be normal for the colour type. Portions which were obviously near or part of the pit cavity and which after canning may become slightly discoloured are considered

to be of normal characteristic colour. Canned peaches containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

3.3.2 Flavour.

Canned peaches shall have a normal flavour and odour free from flavours or odours foreign to the product and canned peaches with special ingredients shall have a flavour characteristic of that imparted by the peaches and the other substances used.

3.3.3 Texture.

The peaches shall be reasonably fleshy and may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs and shall not be excessively firm in solid packs.

3.3.4 Uniformity of size.

Whole, Halves, Quarters - in 95% by count of units that are most uniform in size, the weight of the largest unit shall be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

3.3.5 Defects.

The product shall be substantially free from defects such as extraneous material, pit (stone) material, peel, blemished units, and broken units. Certain common defects shall not be present in amounts greater than the following limitations:

<u>Defects</u>	<u>Liquid Media Packs</u>	<u>Solid Packs</u>
Blemish and Trim	30% by count	3 units per 500 g.
Broken (whole, halves, quarters)	5% by count	(not applicable)
Peel (average)	Not more than 15 square centimetres aggregate area per kg.	Not more than 30 square centimetres aggregate area per kg.
Pit or Pit Material (average)	1 pit or its equivalent $\frac{1}{2}$ per 5 kg.	1 pit or its equivalent $\frac{1}{2}$ per 5 kg.

$\frac{1}{2}$ One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.

4 FOOD ADDITIVES

Natural fruit essences and flavours may be used.

The antioxidant L-ascorbic acid, may be used at a maximum level of 550 mg/kg of the finished product.

HYGIENE AND END PRODUCT SPECIFICATIONS

5.1 The product covered by the provisions of this standard shall be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products CYS 31:1978. Also the premises shall be registered by the Scientific Food Council of the Ministry of Health as complying with the Food Hygiene General Regulations.

5.2 To the extent possible, in good manufacturing practice, the product shall be free from objectionable matter.

5.3 The product shall not contain any pathogenic micro-organisms or any toxic substance originating from micro-organisms.

5.4 Containers shall comply with all the requirements as set out in section 5 of the Code of Practice for Canned Fruits and Vegetables CYS 31:1978.

6 WEIGHTS AND MEASURES

6.1 Minimum fill of container.

The container shall be well filled with peaches and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container.

6.2 Minimum drained weight.

6.2.1 The drained weight of the product shall be based on the weight of distilled water at 20°C which the sealed container will hold as follows, except that the requirements do not apply to 'Whole Style'.

	<u>Liquid Packing Medium</u>	<u>Solid Pack</u>
Clingstone Type	55%	84%
Freestone Type	55%	82%

The requirements 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.

7 LABELLING

In addition to Sections 1, 2, 4, and 6 of the General Standard for the Labelling of Prepackaged Foods CYS 33:1978 the following specific provisions apply:

7.1 The Name of the Food

The name of the product shall include:

7.1.1 The designation: "peaches";

7.1.2 A declaration of any seasoning which characterizes the product e.g. "with X", when appropriate;

The varietal types: ("freestone" or "clingstone"), may be declared.

7.2 The following shall be included as part of the name or in close proximity to the name of the product:

7.2.1 The colour types: "yellow", "white", or "red" as appropriate.

7.2.2 The packing medium: "water", the name of the "dry sweetener", "extra light syrup", "light syrup", "heavy syrup" or "extra heavy syrup", "syrup", as appropriate.

7.3 The following shall be so stated on the label as to be easily discernible by the consumer:

7.3.1 The style: "whole", "halves", "quartered", "sliced", "diced", "pieces", or "irregular pieces", as appropriate.

7.3.2 The type of pack: "solid pack" if of this type.

7.4 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

7.5 Net Contents

The net contents shall be declared by weight in the metric system or in any other system or systems in addition to the metric system in the case of exports. Also the drained weight shall be indicated on the label.

7.6 Name and Address

The name and address of the manufacturer, or packer except that for export purposes the name of the exporters or other distributor may be provided instead.

7.6.1 The country of origin of the product shall be declared.

7.6.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.7 Size of letters and numbers. In accordance with section 4 of CYS 33:1978 'Standard for the Labelling of Prepacked Foods'.

7.8 Coded Marking. Coded marking is to appear on one end of the can indicating the product and the date of production.

8 ACCEPTANCE LIMITS

8.1 Acceptance for quality requirements as these are specified in sub-section 3.3.5. A lot shall be considered as meeting the applicable quality requirements referred to as above when the number of defectives (a container that fails to meet one or more of the applicable quality requirements as set out in 3.3.5 shall be considered defective) does not exceed the acceptance number (c) of the appropriate Sampling Plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

8.2 Acceptance for minimum fill requirements as these are specified in sub-section 6.1. A lot shall be considered as meeting the requirement referred in sub-section 6.1 when the number of defectives (a container that fails the requirement for minimum fill, as specified in sub-section 6.1 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

9.1.1 Determination of drained weight shall be in accordance with part I, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

9.1.2 Determination of the water capacity and fill of containers shall be in accordance with part 6 CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

9.1.3 Determination of syrup measurements shall be according to the appropriate section of CYS 32:1977¹.

9.2 Methods of Sampling

The methods of sampling shall be in accordance with CYS 34:1977.

1. This section is under preparation.

The following Organizations collaborated in the preparation of this standard.

The Canning Industry
 The Government Laboratory
 The Consumers Protection Association
 The Ministry of Health
 The Cyprus Organization for Standards and Control of Quality.

Note 1: For the purposes of this standard and until the method for the determination of syrup measurements is finalised reference shall be made to the following.

Syrup measurements (Refractometric Method).

According to the A.O.A.C. (1965) method (Official Methods of Analysis of the A.O.A.C., 1965, 29.0011: (Solids) by Means of Refractometer (4) Official, Final action (and 43.009 and 43.008). Results are expressed as % m/m sucrose ('degrees Brix') with correction for temperature to the equivalent at 20°C.

Note 2: Analytical procedures to confirm any of the provisions in this standard shall be those published and or recommended by CYS.

CYPRUS STANDARD SPECIFICATION FOR CANNED ASPARAGUS

1 SCOPE

This Cyprus standard specifies the requirements to be met for canned asparagus as defined below.

2 DEFINITIONS

2.1 Canned asparagus is the product prepared from the edible portion of stalks of varieties of the asparagus plant conforming to the characteristics of *Asparagus officinalis* L., and may be peeled or unpeeled. Canned asparagus may be packed in water or other suitable liquid medium.

2.1.1 Canned asparagus shall be processed by heat in an appropriate manner, before or after being sealed in a container so as to prevent spoilage.

2.2 Styles. Asparagus may be canned in any of the following styles.

2.2.1 Long shoots or long spears - consist of the head and adjoining portion of the stalk not more than 18 cm, but not less than 15 cm in length.

2.2.2 Shoots or spears - consist of the head and adjoining portion of the stalk less than 15 cm, but not less than 10.5 cm in length.

2.2.3 Tips or points - consist of the head and adjoining portion of the stalk less than 10.5 cm, but not less than 4 cm in length.

2.2.4 Cuts and heads or cut spears - consist of stalks cut transversely into pieces with and without heads, not more than 6 cm, but not less than 2 cm in length. At least 20%, by count, of pieces with heads must be present, except when the spears are cut into pieces of 3 cm or less in length, at least 10%, by count, of pieces with heads must be present.

2.2.5 Cuts - consist of portions of stalks cut transversely into pieces not more than 6 cm in length. Pieces with heads may be present.

2.3 Colour types. Canned asparagus may be any of the following colour types.

2.3.1 White - units are white, cream or yellowish white; not more than 20%, by count, of the units may possess blue, green, light green, or yellowish green tips.

2.3.2 White and Blue Tipped; White and Green Tipped - "Long Shoots", "Shoots" and "Tips" which are white, cream or yellowish-white may have blue, green, light green or yellowish-green heads and adjacent areas, but not more than 25%, by count, of the units may have such colour that extends more than one-half the length of the unit.

2.3.3 Green - units are green, light green, or yellowish-green; not more than 20%, by count, of the units may possess a white, cream, or yellowish-white colour of the bottom portion of the stalk, but such colour shall not extend more than one-half the length of the unit.

2.3.4 Mixed - consists of a mixture of white, cream, yellowish-white, blue, green, light green, or yellowish-green units.

2.4 Designations in accordance with size.

Long shoots; shoots; tips - may be designated according to size in the following manner. (Figures indicate the diameter of the unit)

<u>Single Sizes</u>	<u>Peeled Asparagus</u>	<u>Unpeeled Asparagus</u>
"Small"	up to 8 mm inclusive	up to 10 mm inclusive
"Medium"	over 8 mm, and up to 13 mm, inclusive	over 10 mm, and up to 15 mm inclusive
"Large"	over 12 mm, and up to 18 mm, inclusive	over 15 mm, and up to 20 mm, inclusive
"Extra large"	over 18 mm	over 20 mm

2.5 Other Definitions

2.5.1 "Diameter".

The diameter of a shoot, or tip is the maximum diameter at the thickest part of the unit, measured at right angles to the longitudinal axis of the unit.

2.5.2 Shattered heads and other shattered asparagus material.

It consists of broken or shattered pieces to the extent that the appearance of the product is seriously affected and includes pieces less than 1 cm in length.

2.5.3 Extraneous matter. It includes sand, grit and earthy material.

2.5.4 Units with peel. These are the units with unpeeled areas which seriously affect the appearance or edibility of the unit. (It applies in the case of peeled asparagus).

2.5.5 Hollow units. These are units that are hollow to the extent that the appearance of the unit is seriously affected.

2.5.6 Mishapen units. These are shoots or heads badly crooked. It also includes units that are seriously affected in appearance by malformations.

2.5.7 Damaged units. It includes discolouration, mechanical injury, disease or damage by other means to the extent that the appearance or edibility of the unit is seriously affected.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic ingredients. The basic ingredients shall be asparagus and liquid packing medium appropriate to the product, and other permitted ingredients as specified below.

3.1.1 Salt, vinegar.

3.1.2 Sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup.

3.1.3 Butter or other edible animal or vegetable fats or oils. If butter is added, it must amount to not less than 2% of the final product.

3.1.4 Starches - natural (native), physically or enzymatically modified - to be used only when butter or other edible animal or vegetable fats or oils are ingredients.

3.2 Quality Criteria

3.2.1 Colour.

The colour of the product shall be normal for the colour type.

3.2.2 packing medium.

The liquid packing medium shall be practically clear except as it may be affected by other ingredients and only a small amount of sediment or parts of asparagus may be present.

3.2.3 Flavour.

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

Canned asparagus with special ingredients shall have the flavour characteristic of that imparted by the asparagus and the other substances used.

3.2.4 Texture.

The asparagus units shall be reasonably free from units that are excessively fibrous or rough.

3.2.5 Defects and allowances. Canned asparagus shall be reasonably free from defects within the limits set forth as follows:

<u>Kind of Defects</u>	<u>Limitations</u>
3.2.5.1 Shattered heads and other shattered asparagus material.	The product shall be reasonably free from such material.
3.2.5.2 Extraneous matter.	The product shall be practically free from such material.
3.2.5.3 Units with peel	10%, by count.
3.2.5.4 Hollow units.	10%, by count.
3.2.5.5 Misshapen units.	10%, by count.
3.2.5.6 Damaged units.	10%, by count.

3.3 Total of all the defects in 3.2.5.4, 3.2.5.5 and 3.2.5.6 for the following styles shall be:

<u>Styles</u>	<u>Total Defects</u>
Long shoots	15%, by count
Shoots	15%, by count
Tips	15%, by count
Cuts and heads	20%, by count
Cuts	25%, by count.

4 FOOD ADDITIVES

Only the following food additives shall be used at the specified level of use.

<u>Food Additives</u>	<u>Maximum Level of Use</u>
4.1 Monosodium glutamate	Not limited <u>1/</u> <u>2/</u>
4.2 Stannous chloride <u>3/</u>	25 mg/kg calculated as Sn
4.3 L-Ascorbic acid	Not limited

<u>Food Additives</u>	<u>Maximum Level of Use</u>
4.4 Acidifying agents)
4.4.1 Acetic acid)
4.4.2 Citric acid) Not limited
4.4.3 Malic acid)
4.4.4 L-Tartaric acid)
4.5 Vegetable Gums)
4.5.1 Arabic gum <u>1/</u>)
4.5.2 Carrageenan <u>1/</u>)
4.5.3 Furcellaran <u>1/</u>)
4.5.4 Guar gum <u>1/</u>)
4.6 Pectin)
4.7 Alginates (Ca, K, Na, NH ₄) <u>1/</u>) <u>4/</u> 1% m/m of the additives specified under 4.5 to 4.8 inclusive, singly or in combination
4.8 Modified Starches)
4.8.1 Acid-treated starches)
4.8.2 Alkali-treated starches)
4.8.3 Bleached starches)
4.8.4 Dextrin phosphate)
(sodium trimetaphosphate treated))

1/ Temporarily endorsed

2/ Subject to review

3/ May be used only for asparagus in glass or in fully enamel-lined (lacquered) cans

4/ May be used only when butter or other edible animal or vegetable fats or oils are ingredients

<u>Food Additives</u>	<u>Maximum Level of Use</u>
4.8.5 Distarch phosphate, phosphated)	
4.8.6 Monostarch phosphate)	
4.8.7 Starch acetate 1/)	
4.8.8 Starch hydroxypropyl 1/)	
4.8.9 Distarch, adipate)	
acetylated 1/)	
4.8.10 Distarch glycerol,)	4/ 1% m/m of the additives specified under 4.5 to 4.8 inclusive, singly or in combination
hydroxypropyl 1/)	
4.8.11 Oxydized starches 1/)	
4.8.12 Distarch phosphate 1/)	
(phosphorous oxychloride treated)	
4.8.13 Distarch phosphate,)	
acetylated 1/)	
4.8.14 Distarch glycerol,)	
acetylated 1/)	
4.8.15 Distarch glycerol 1/)	

5 CONTAMINANTS

The tin content shall not exceed the level of 250 mg/kg of the finished product calculated as Sn.

6 HYGIENE AND END PRODUCT SPECIFICATIONS

6.1 The product covered by the provisions of this standard shall be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products, CYS 31:1978. Also the premises shall be registered by the Scientific Food Council of the Ministry of Health as complying with the Food Hygiene General Regulations.

6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

6.3.1 shall be free from microorganisms capable of development under normal conditions of storage, and

6.3.2 shall not contain any substances originating from microorganisms in amounts which may be toxic.

6.4 The product shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum.

6.5 Containers shall comply with all the requirements as set out in section 5 of the Code of Practice for Canned Fruit and Vegetable Products CYS 31:1978.

7 WEIGHTS AND MEASURES

7.1 Minimum Fill of Container

The container shall be well filled with asparagus and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container.

7.2 Minimum drained weight.

7.2.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled:

	Peeled asparagus
Long Shoots	60%
All other styles	58%
	Unpeeled asparagus
Long Shoots and Shoots	57%
All other styles	55%

7.2.1.1 The requirements 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.

8 LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods, CYS 33:1978 the following specific provisions apply:

8.1 The name of the food

8.1.1 The name of the product shall be 'Asparagus'. The word 'Peeled' or 'Unpeeled' shall be declared, as appropriate, in the list of ingredients.

8.1.2 The following, as appropriate, shall be included as part of the name or in close proximity to the name:

8.1.2.1 The style -

- 'Long Shoots' or 'Long Spears';
- 'Shoots' or 'Spears';
- 'Tips' or 'Points';
- 'Cuts and Heads' or 'Cut Spears';
- 'Cuts'.

8.1.2.2 The colour -

- 'White';
- 'White and Blue Tipped';
- 'White and Green Tipped';
- 'Green';
- 'Mixed Colours'.

8.1.2.3 A declaration of any special sauce and/or seasoning which characterizes the product, e.g. 'With X' or 'In X', when appropriate. If the declaration is 'With X' or ('IN') Butter Sauce', the fat used shall only be butter fat.

8.2 List of ingredients.

A complete list of ingredients shall be declared on the label in descending order of proportion.

8.3 Net contents.

The net contents shall be declared by weight in the metric system or in any other system or systems in addition to the metric system in the case of exports. Also the drained weight shall be indicated on the label.

8.4 Name and address.

The name and address of the manufacturer or packer, except for export purposes the name of the exporter or other distributor may be provided instead.

8.5 Country of origin.

8.5.1 The country of origin of the product shall be declared.

8.5.2 When the product undergoes processing in a second country the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

8.6 Size of letters and numbers.

The size of letters and numbers shall be in accordance with section 4 of CYS 33:1976, 'Standard for the Labelling of Prepackaged Foods'.

8.7 Coded marking.

Coded marking is to appear on one end of the can indicating the product and the date of production.

9 ACCEPTANCE LIMITS

9.1 Acceptance for quality requirements as these are specified in sub-section 3.2.5. A lot shall be considered as meeting the applicable quality requirements referred to as above when the number of defectives (a container that fails to meet the quality requirement as set out in section 3.2.5 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

9.2 Acceptance for minimum fill requirements as these are specified in sub-section 7.1. A lot shall be considered as meeting the requirement referred in sub-section 7.1 when the number of defectives (a container that fails the requirements for minimum fill, as specified in sub-section 7.1 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for prepackaged Foods, CYS 34:1977.

9.3 Allowances for Styles.

9.3.1 The length requirements for the styles listed in 2.2 will be considered to be met when:

- (a) the predominant length of the units in the sample fall within the designated style classification; and

(b) the length of the units is reasonably uniform.

9.3.2 "Reasonably uniform", based on sample average, means for:

(a) Long Shoots; Shoots; Tips - at least 75% by count, of the units are within ± 1 cm of the predominant length and at least 95% by count of the units are within ± 2 cm of the predominant length;

(b) Cuts and Heads; Cuts - at least 75%, by count, of the units are within ± 1 cm of the predominant length and at least 90%, by count, of the units are within ± 2 cm of the predominant length.

9.4 Compliance with "single size" designations.

9.4.1 When the product is declared, presented or offered as conforming to the single size designations in sub-section 2.4 - other than "Blend of Sizes" or "Assorted Sizes" - the sample unit shall conform to the diameter specified for each single size, except that not more than 25%, by count, of all the units in the container may belong to adjacent size group (s).

9.4.2 Any sample unit or container that exceeds the 25% allowance in the foregoing sub-section 9.4.1, will be considered a "defective" for size classification.

9.4.3 A lot will be considered as meeting the criteria for a single size" designation when the number of defectives, as defined in sub-section 9.4.2 does not exceed the acceptance number (c) of the appropriate Sampling Plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

10 METHODS OF ANALYSIS AND SAMPLING

10.1 Determination of drained weight shall be in accordance with part I, CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.2 Determination of the water capacity and fill of containers shall be in accordance with part 6 CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.3 The methods of analysis for the determination of tin shall be that specified in CYS 31:1978, Code of Hygienic Practice for Canned Fruit and Vegetable Products.

10.2 Methods of Sampling.

The methods of sampling shall be in accordance with CYS 34:1977.

The following Organizations collaborated in the preparation of this standard.

The Canning Industry

The Government Laboratory

The Consumers Protection Association

The Ministry of Health

The Cyprus Organization for Standards and Control of Quality

Note 1: Analytical procedures to confirm any of the provisions in this standard shall be those published and or recommended by CYS.

1 SCOPE

This Cyprus standard specifies the requirements to be met for canned green peas as defined below.

2 DEFINITIONS

2.1 Canned green peas is the product prepared from fresh or frozen clean, substantially sound, whole, shelled immature (green) seeds of garden pea varieties (cultivars) conforming with the characteristics of the species Pisum sativum L.

But excluding the subspecies macrocarpum and which are packed with water or other suitable liquid medium, sugars, seasoning and other ingredients, appropriate to the product.

2.1.1 Canned green peas shall be processed by heat in an appropriate manner, before or after being sealed in a container so as to prevent spoilage.

2.2 Varietal Types

Canned peas may be of any suitable variety (cultivar) and may be further classified as:

2.2.1 Wrinkled-seeded;

2.2.2 Round-seeded or smooth-seeded;

2.2.3 Other types (crosses or hybrids of the types in 2.2.1 and 2.2.2).

2.3 Dried peas or chemically preserved peas shall not be used for production of canned green peas. The fresh peas shall be processed within 24 hours after picking.

2.4 Type of Pack

The following packs may be used.

2.4.1 "Liquid Pack" when a liquid medium is used; or

2.4.2 "Vacuum Pack" or "Vacuum Packed" if the liquid packing medium does not exceed 20 percent of the total net weight of the product and the container is closed under conditions creating a high vacuum in the container.

2.5 Other Definitions

2.5.1 Blemished peas.

Blemished peas are peas which are slightly stained or spotted.

2.5.2 Seriously blemished peas.

Seriously blemished peas are peas which are spotted, discoloured or otherwise blemished (including worm eaten peas) to the extent that the appearance or eating quality is seriously affected.

2.5.3 Pea fragments.

Pea fragments consist of peas separated, individual, crushed and partial cotyledons, and loose skins. It does not include entire intact peas with skins detached.

2.5.4 Yellow peas.

The entire pea is substantially yellow.

2.5.5 Extraneous plant material.

It consists of any vine or leaf or pod material from the pea plant, or other harmless plant material not purposely added as an ingredient.

3 ESSENTIAL COMPOSITION AND QUALITY REQUIREMENTS

3.1 Composition Requirements

3.1.1 Basic ingredients.

The basic ingredients shall be peas and liquid packing medium appropriate to the product.

3.1.2 Optional ingredients.

The following optional ingredients may be added.

3.1.2.1 Salt, sucrose, invert sugar, dextrose, glucose syrup and dried glucose syrup.

3.1.2.2 Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, carrots, etc); garnishes composed of one or more vegetables (lettuce, onions, carrots; pieces of green or red peppers, or mixtures of both) up to a maximum of 15% of the total drained vegetable ingredient; mint essence.

3.1.2.3 Butter or other edible animal or vegetable fats or oils.

If butter is added, it must amount to not less than 3% of the final product (total contents).

3.1.2.4 Starches - natural (native), physically or enzymatically modified - only when butter or other edible animal or vegetable fats or oils are ingredients.

3.2 Quality Criteria

3.1.2 Colour

The peas shall have a normal colour characteristic for canned peas and typical of the variety used. Canned peas containing other permitted ingredients or additives shall be considered of characteristic colour when there is no abnormal discolouration for the respective substances used.

3.2.2 Packing medium.

Except for peas packed with special sauces, the packing medium shall not be so viscous that the liquid will not separate from the peas at 20°C. It shall not have a colour nor an appearance which is foreign to the product.

3.2.3 Flavour.

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

Canned peas with special ingredients shall have the flavour characteristics of them imparted by the peas and the other substances used.

3.2.4 Texture and maturity.

The peas shall be reasonably tender and reasonably uniform in texture and maturity.

The alcohol insoluble solids content shall not exceed 21% in all types.

3.2.5 Defects and allowances.

Canned peas may contain a slight amount of sediment and shall be reasonably free from defects within the limits set forth as follows:

		Maximum limits (based on the weight of drained peas)	
3.2.5.1	Blemished peas	5%	n/m ¹
3.2.5.2	Seriously blemished peas	1%	n/m
3.2.5.3	Pea fragments	10%	n/m
3.2.5.4	Yellow peas	2%	n/m
3.2.5.5	Extraneous plant material	0.5%	n/m
Total of the foregoing defects		12%	n/m
3.2.5.1 - 3.2.5.5			

1. Mass/mass

4 FOOD ADDITIVES

Only the following food additives shall be used at the specified level of use.

	<u>Food Additives</u>	<u>Maximum Level of Use</u>
4.1	Monosodium Glutamate <u>3/</u>	Not limited <u>1/</u> <u>2/</u>
4.2	Mint flavour (mint oil)	Not limited
4.3	<u>Colour</u> -only Permitted Food colours shall be used	
4.4	<u>Firming Agents</u>)
4.4.1	Calcium chloride) 350 mg/kg total Ca
4.4.2	Calcium lactate) in the final product
4.4.3	Calcium gluconate)
4.5	<u>Vegetable Gums</u>)
4.5.1	Arabic gum <u>1/</u>)
4.5.2	Carrageenan <u>1/</u>)
4.5.3	Furcellaran <u>1/</u>)
4.5.4	Guar gum <u>1/</u>)
4.6	Pectin) 1% m/m of the
) additives specified
4.7	Alginates (Ca, K, Na, NH ₄) <u>1/</u>) under 4.5 to 4.8
4.7.1	Propylene glycol alginate <u>1/</u>) inclusive, singly or
) in combination <u>3/</u>
4.8	<u>Modified Starches</u>)
4.8.1	Acid-treated starches)
4.8.2	Alkali-treated starches)
4.8.3	Bleached starches)
4.8.4	Distarch phosphate (sodium trimetaphosphate treated))
4.8.5	Distarch phosphate, phosphated)

1/ Temporarily endorsed

2/ Subject to review

3/ May be used only when butter, other edible animal or vegetable fats or oils are ingredients

	<u>Food Additives</u>	<u>Maximum Level of Use</u>
4.8.6	Monostarch phosphate))	
4.8.7	Starch acetate))	
4.8.8	Starch hydroxypropyl))	
4.8.9	Distarch adipate, acetylated))	1% w/w of the
4.8.10	Distarch glycerol, hydroxypropyl))	additives specified
4.8.11	Oxidized starches) 1/	under 4.5 to 4.8
4.8.12	Distarch phosphate, (phosphorous) 3/	inclusive, singly
	oxychloride treated))	or in combination
4.8.13	Distarch phosphate, acetylated))	
4.8.14	Distarch glycerol, acetylated))	
4.8.15	Distarch glycerol))	

5 CONTAMINANTS

Tin content shall not exceed the level of 250 mg/kg of the finished product calculated as Sn.

6 HYGIENE AND END PRODUCT SPECIFICATIONS

6.1 The product covered by the provisions of this standard shall be prepared in accordance with the Code of Hygienic Practice for Canned Fruit and Vegetable Products, CYS 31:1978. Also the premises shall be registered by the Scientific Food Council of the Ministry of Health as complying with the Food Hygiene General Regulations.

6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

6.3 When tested by appropriate methods the product:

(a) shall be free from microorganisms capable of development under normal conditions of storage, and

(b) shall not contain any substances originating from microorganisms in amounts which may be toxic.

6.4 The product shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum.

1/ Temporarily endersed

3/ May be used only when butter or other edible animal or vegetable fats or oils are ingredients

6.5 Containers shall comply with all the requirements as set out in section 5 of the Code of Practice for Canned Fruit and Vegetable Products CYS 31:1978.

7 WEIGHTS AND MEASURES

7.1 Minimum fill of container

The container shall be well filled with peas and, except for "vacuum pack" peas, the product (including packing medium) shall occupy not less than 90% of the water capacity of the container.

7.2 Minimum Drained Weight

The drained weight of the product shall be not less than 55% m/m of distilled water at 20°C which the sealed container will hold when completely filled.

8 LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (CYS 33:1978), the following specific provisions apply:

8.1 The Name of the Food

8.1.1 The name of the product shall be "Peas", "Green Peas", "Green Garden Peas", "Early Peas", "Sweet Peas", "Petit Pois", or the equivalent description used in the country in which the product is intended to be sold.

8.1.2 As part of the name or in close proximity to the name, any special sauce and/or seasoning or flavouring which characterizes the product shall be declared, e.g. "With X" or "In X" when appropriate. If the declaration is "With (or 'In') Butter Sauce", the fat used shall only be butter.

8.1.3 The name of the product may include the type of peas: "Round seeded", "smoothseeded", or "wrinkled seeded", as appropriate.

8.1.4 The type of pack.

If canned peas are "vacuum pack", this shall be stated on the label so as to be easily discernible.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

8.3 Net Contents

The net contents shall be declared by weight in the metric system or in any other system or systems in addition to the metric system in the case of exports. Also the drained weight shall be indicated on the label.

8.4 Name and Address

8.4.1 The name and address of the manufacturer or packer, except for export purposes the name of the exporter or other distributor may be provided instead.

8.5 Country of Origin

8.5.1 The country of origin of the product shall be declared.

8.5.2 When the product undergoes processing in a second country the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

8.6 Size of Letters and Numbers

The size of letters and numbers shall be in accordance with section 4 of CYS 33:1978, "Standard for the Labelling of Prepackaged Foods".

8.7 Coded Marking

Coded marking is to appear on one end of the can indicating the product and the date of production.

9 ACCEPTANCE LIMITS

9.1 Acceptance for quality requirements as these are specified in sub-section 3.2.5. A lot shall be considered as meeting the applicable quality requirements referred to as above when the number of defectives (a container that fails to meet the quality requirements as set out in section 3.2.5 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

9.2 Acceptance for minimum fill requirements as these are specified in sub-section 7.1. A lot shall be considered as meeting the requirement referred in sub-section 7.1 when the number of defectives (a container that fails the requirement for minimum fill, as specified in sub-section 7.1 shall be considered defective) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL - 6.5) in the Sampling Plans for Prepackaged Foods, CYS 34:1977.

9.3 The requirements for minimum drained weight shall be complied with when the average drained weight of all containers examined is not less than the minimum required.

10 METHODS OF ANALYSIS AND SAMPLING

10.1 Methods of Analysis

10.1.1 Determination of drained weight shall be in accordance with part 1 of CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.2 Determination of proper fill in lieu of drained weight shall be in accordance with part 5 of CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.3 Determination of alcohol insoluble solids shall be in accordance with part 7 of CYS 32:1977 Methods of Analysis for Fruits and Vegetables.

10.1.4 Determination of calcium shall be in accordance with part 2 of CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.5 Methods for distinguishing type of peas shall be in accordance with part 8 of CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.6 Determination of the water capacity of containers shall be in accordance with part 6 of CYS 32:1977, Methods of Analysis for Fruits and Vegetables.

10.1.7 The methods of analysis for the determination of tin shall be that specified in CYS 31:1978, Code of Hygienic Practice for Canned Fruit and Vegetable Products.

10.2 Methods of Sampling

The methods of sampling shall be in accordance with CYS 34:1977.

The following organizations collaborated in the preparation of this standard.

The Canning Industry

The Government Laboratory

The Consumers Protection Association

The Ministry of Health

The Cyprus Organization for Standards and Control of Quality

Note 1: Analytical procedures to confirm any of the provisions in this standard shall be those published and or recommended by CYS.

