



IFU News

July 2013

Issue 33

Review of the 65th Annual IFU meeting (Commissions and General Assembly of Delegates meetings) 17-18 June 2013 Kazan, Russia



Editorial

Dear IFU Colleagues:

The 2013 IFU annual meeting held in Kazan, Russia in June is now history. I want to thank the Russian Union of Fruit Juice Producers for hosting the 2013 IFU meetings which were combined with “*Juice World: Products – Technology & Regulation*” which was well attended with many excellent and interesting presentations. Kazan was an interesting venue and everything was well organized.

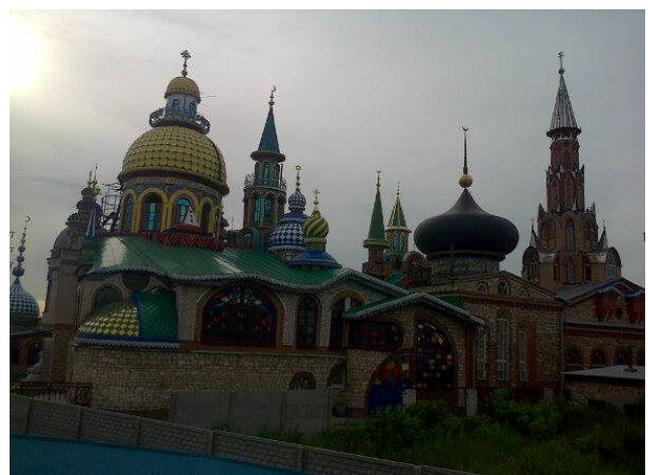
The meetings of the various Commissions considered a number of issues germane to the fruit juice industry which will be summarized later in this newsletter. Although much of the hands on work is done in Commission meetings, there are always follow up issues to be addressed. Of particular note, I want to thank those IFU members who continue to devote their time and talents to participate in the various CODEX Commission meetings over the past year representing IFU and the global fruit juice industry.

The next major meeting on the IFU calendar is “JUICE SUMMIT 2013” to be held in Brussels October 1 & 2, 2013. This is a joint effort of AIJN, SGF and IFU to bring together the major players in the fruit juice industry to hear and discuss issues of importance in today’s fruit juice industry. More detail is available later in this newsletter.

As we enter the summer vacation schedule for most of our members, others will be preparing for participation in Codex meetings, the revitalization of the Microbiology Working Group and actively planning future activities of IFU.

The strength of any organization is the active participation of its members in all aspects of the Association and I want to thank each of you for your contributions and encourage you to reach out to your industry colleagues and suppliers and invite them to join you in becoming members of IFU.

Donald SPORN
President



The Temple of All Religions, Kazan, Tatarstan, Russia

I. Outcomes from the IFU Commissions and Assembly of Delegates meetings 17-18 June 2013 Kazan, Russia

Commission for Legislation (CL)

The meeting of the Commission for Legislation took place on 17th June 2013 and was chaired by Dr HAMMOND who replaced Dr FARAG in his capacity as Chairman of the Commission for Legislation.

The Commission for Legislation provides the input and monitors the outcomes of the "juice" relevant Codex Committees which are for the time being the following ones:

- Codex Alimentarius Commission (CAC)
- Codex Committee on Food Additives (CCFA)
- Codex Committee on Contaminants in Foods (CCCF)
- Codex Committee on Methods of Analysis and Sampling (CCMAS)
- Codex Committee on Pesticide Residues (CCPR)
- Codex Committee on Processed Fruits and Vegetables (CCPFV)
- Codex Committee on Food Labelling (CCFL)
- Codex Committee on Food Hygiene (CCFH)
- Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)
- Codex Committee on General Principles (CCGP)

Eight of the experts of the Commission for Legislation attended the meeting. The Secretary-General also participated in the meeting. Representatives were from Belgium, Brazil, Germany, Israel, Russia, United Kingdom and USA.

After having done a sterling work as Chairman of the Commission for Legislation for many years, Dr FARAG stands down as Chairman this year.

The proposal was accepted that the Vice-Chairperson, Mrs Romana VANOVA, would replace him and he would take on her role as Vice-Chairman.

- Codex Committee on Food Additives (CCFA)

- Acidulants, thickeners & emulsifiers

IFU position is that fruit juices and nectars should be as close as possible to nature with a limited list of permitted additives.

As regards acidulants, only those present in juices, that is to say ascorbic acid, citric acid and malic acid, should be permitted.

For thickeners, only pectins should be permitted.

There were no objections from CCFA members to this position.

After careful lobbying and presentation at the Codex Alimentarius Commission (CAC), IFU was able to get the question of the addition of phosphates to vegetable juices and nectars referred back to the Codex Committee on Food Additives (CCFA) with the view to have its use removed.

IFU considers that it is not required as sorbates are now not going to be allowed in these products. The use of sorbates was to enhance its effectiveness.

- Codex Committee for Food Labelling (CCFL)

The only topic of direct interest to the juice industry was potential work on guidance for shelf life labelling which was raised by New Zealand. An electronic working group will be established to develop clearer guidance on this topic.

IFU will monitor this topic to assess and influence where possible if the guidance goes against the best interests of the juice industry by lobbying "friendly" governments.

- Codex Committee for Contaminants in Foods (CCCF)

Due to concerns of the adverse effects of lead on people, there was a general move to reduce the

maximum level of this contaminant permitted in foods.

The initial proposal was to reduce the maximum level of lead to 25 µg/kg from the present 50. This would have caused significant problems with some fruits from certain origins.

Due to effective lobbying by the fruit juice industry it was possible to get the agreement of the committee to retain the higher level for berries and small fruits and reduce the general level for other fruits down to 0,03 mg/kg

➤ Codex Committee on Processed Fruits and Vegetables (CCPFV)

This is the committee under which any revisions to the General Standard for Fruit Juices would be handled.

It was decided that canned pineapples could be packed in juice blends instead of only pineapple juice.

The members present at the Commission for Legislation meeting held on 17th June 2013 in Kazan decided that they were in favor to send, after revisions, the draft proposal for vegetable juices and nectars, prepared by AIJN to this committee. The other members will be contacted to if they agree.

As outcome of the discussions which took place at Commission for Legislation level in Kazan, it was noted that if there is a consensus at IFU Commission for Legislation level, a letter will be sent to Codex Secretariat and CCPFV to ask for this work to be initiated.

➤ Codex Committee on Methods of Analysis and Sampling (CCMAS)

There were no directly pressing issues for the fruit juice industry.

CCMAS is looking at how to handle disputes in world trade due to differences in methods of analysis and it is going to initiate a review of all old Codex methods of analysis and determine if they can be replaced by method criteria.

This could have a significant impact on our association due to reduced sales of the methods. We need to keep an eye on this issue for the future.

➤ Codex Committee for Pesticide residues (CCPR)

As part of the regular review process a large number of new MRLs for fruits and vegetables were approved and can be found in the report at the following link <http://www.codexalimentarius.org/meetings-reports/en/>.

The committee will scrap their methods of analysis and replace them with suitable method criteria. It is also looking at developing better and quicker ways to approve MRLs minor crops and specialty foods.

Scientific and Technical Commission meeting (STC)

The Chairman Prof DIETRICH could, on short notice, not attend the Kazan meeting due to Visa problems. The meeting was thus chaired by Vice-Chairman Dr ZIMMER.

➤ Heavy metals update in fruit juice

Regarding the elements lead, arsenic and cadmium, which had been discussed during the previous STC meeting, no new findings were reported. Some uncertainty about future maximum levels prevails in USA, driven by California. The JPA will follow the discussions.

Prof DIETRICH had prepared a short summary regarding a new investigation about manganese in (processed) pineapple, which had been performed at the University of Geisenheim, Germany (Patz et al. (2013)):

5 – 22 ppm detected in fresh fruit with concentration in peels 2x compared to flesh/core (n = 3)

In concentrates: 3 – 42 ppm; origin /pH of soil decisive

Mn in concentrates > ss juice > puree

One 200 mL serve can already exceed TDI !

These findings indicate a potential issue with Mn in pineapple products. A discussion arose about the impact of the production technology of PJ and its potential impact on the Mn levels. As different processors obviously extract the juice from different parts of the fruit (e.g. from whole fruit in pure juice operations, from rejects and cores in canning operations) with different extraction

methods, it became evident that within STC not enough knowledge about the applied processes is available.

A Working Group at STC level will prepare an overview about the relevant processes which will be presented in the next STC meeting.

➤ New processing technologies

Mr GOZZI gave an interesting presentation about the basics and actual status of Ohmic heating as an alternative or complement to classical heating.

First he presented an overview about the different available pasteurisation and sterilisation technologies and compared the different temperature/time-curves required for inactivation of microorganisms and for fruit softening ("cooking value").

Ohmic heating is based on the flow of an electrical current through a conductive medium and can be explained by the laws of Ohm and Joule: two electrodes are placed on opposite sides of a non-conducting pipe (e.g. glass) and a high voltage is applied (e.g. 2000 - 4000 V). The product needs to have a conductivity in the range of 0.01 to 10 mS, which is the case for all fruit and vegetable products. Product temperature rises very fast and in a uniform way with very low fouling on the tube wall.

While the heat-up ramp will be steeper than for conventional HEs, the holding time and cool-down ramp will be the same.

Ohmic heating can be advantageous for heating of suspensions with high amounts of large particles, e.g. diced fruit pieces, or for high viscous products (e.g. purees). If the conductivity of the particles is similar to the liquid the particles will be heated at a similar rate.

An overview about high pressure treatment and PEF will be presented by Stefan Töpfel (German institute of food technologies) at the congress "Juice World - Products, Technologies, Regulation" on 19th June 2013 in Kazan.

➤ Fruit juice and chemical preservatives

The issue of chemical preservatives, e.g. dimethyldicarbonate ("Velcorin"), which are permitted in several countries, was again shortly discussed.

It was concluded that an overview about the permitted additives and processing aids in the different parts of the world would be very helpful.

SCT decided to prepare an overview list about the permitted agents based on the Codex Alimentarius framework which shall be presented on the next STC meeting.

➤ Definition of freshly squeezed fruit juice

During the STC meeting several positions about the definition of "freshly squeezed fruit juice" were discussed. A discussion arose whether STC should propose a definition to the Commission for Legislation and the Executive Committee. It became clear that any definition would face severe opposition as there are already diverging regulations existing.

Finally STC members agreed on the following recommendation for the IFU bodies:

"A freshly squeezed juice has not received any treatment to extend shelf life after extraction other than cooling."

In the joint Commission for Legislation/Scientific & Technical Commission-meeting following the STC meeting the issue was again discussed with the outcome that no agreement on a common IFU recommendation could be achieved. It was stated that several member organisations will not follow the proposed definition anyway.

➤ Fruit juice and health

The "IFU Nutrition Policy Paper" is published on the IFU website. Both a short (2 pages) and a long version (21 pages) are available.

Dr ZIMMER points out that the sheer quantity of relevant published papers makes it very difficult to keep the position paper up to date.

➤ Pesticides control in the Brazilian (S. Paulo) citrus juice industry

Mr GONÇALVES presented an interesting approach to control the use of pesticides in the Sao Paulo citrus industry.

Fundecitrus, a regional organisation to defend the interests of the citrus producers, has set up a four level control system in order to avoid that the use of pesticides

adversely affects the marketing of citrus products.

A constantly updated list of permitted agents is published / the active substances are chosen with reference to respective lists in major consumer countries rather than what is permitted in Brazil

Growers have to make contractual commitment to adhere

Inspections in groves are performed to check formal adherence

Analytical tests of fruits and products according to a sampling plan are made

About 90% of the crop produced in Sao Paulo is covered under Fundecitrus program. It was discussed whether this program could be a template for other fruits / fruit growing areas. It was agreed that limitations might be the number and size of the single fruit producers.

➤ Low Furanocoumarin Seedless Grapefruit Cultivars

Dr CANCALON presented a newly developed grapefruit. The background of this issue is that grapefruit juice consumption dropped dramatically in the USA due to findings about sharply increased blood concentrations of certain drugs when taken together with grapefruit juice, which have been found to be caused by the high furanocoumarin concentrations in the grapefruit juice.

UF 914: hybrid of pummelo crossed with grapefruit, slightly larger than grapefruit, seedless, red- fleshed (classical breeding)

Low furanocoumarin content, minimal inhibition of CYP3A4 in "in vitro" studies

The full clinical study is still to be performed

The new grapefruit variety might help to recover grape juice consumption.

➤ Mission statement of the Scientific and Technical Commission

An updated version of the "STC mission statement" had been circulated among the members. It describes targets, organisation, working procedures, competencies of this commission.

The statement with the latest corrections proposed by the chairman was found helpful by the members.

STC recommends that each IFU commission should have such a "mission statement". Cross checking of all statements shall make sure that targets, fields of work and competencies of the different commissions do not overlap.

Commission on Methods of Analysis (CMA)

The group discussed ways to reactivate the participation of CMA members and to stimulate interest for new members to join. Mr HOFSSOMMER points out that a common standard is a valuable thing which can make life much easier. IFU members should motivate people to forward their problems. Also if IFU members come across colleagues who share this thought and have analytical background, they should be invited to join the CMA.

CMA will focus in the future more on methods which are used in smaller factory laboratories all around the world rather than on the high sophisticated ones which are used only in specialized laboratories.

➤ Work on existing methods

- Determination of cell content

It is an essential parameter for orange juice, for instance.

IFU method number 70 probably needs revision as it refers to a machine which is difficult to buy. The opportunity should be taken to check whether this method has also a broad acceptance in the industry so that everybody can specify the cell content with the same procedure.

- Analysis of nitrate, alternatives to cadmium

Since cadmium (No. 48) is not wanted, because of toxicological reasons and an ion-chromatography is not available in most factory laboratories, CMA is looking at finding an alternative which is needed.

- PH measurement in concentrates and fruit powders

- The analysis of the pH-Value is a routine procedure. The group has been contacted with the question whether it was legitimate to measure the pH-value of a concentrate in a dilution (f.e. 1:5),

which is frequently done when using an autotitration for the total acid. This may lead to claims in case of microbiologically critical products with elevated pH. It is clear also from the microbiological view, that the "true" pH-value must be measured in the product as it is. Anyhow CMA will conduct a trial to get a better feeling for the actual effect.

- Formula to calculate Brix from the density

Soluble solids formula (No 8) Since many years this method has been on the agenda. CMA wants to implement a formula so that it can be easily calculated with your own computer.

- New methods under discussion

- A recommendation on viscosity

Viscosity is measured in many small factory laboratories worldwide with different methods. Bostwick, flow cup or Brookfield are used, which regularly lead to discussions between supplier and buyer. CMA would like to see if it is possible to implement a recommendation regarding the viscosity measurement. It seems to be difficult because the different methodologies require different equipments almost all the time related to certain suppliers of equipments. CMA is in discussion with STC regarding this issue.

- Blood orange colour method – proposal finalized

The colour is a very important quality aspect of blood orange by which juices are sold and bought. There are many existing methods in order to measure the blood orange colour. CMA believes that a harmonized approach could make life easier to many companies which are involved in blood orange juice.

- Ringtrial on Ergosterol from the German Chemical Society (GDCh)

The German Chemical Society (GDCh) working group "fruit juice" has conducted a ring trial on a ergosterol method. Results have been classified as satisfactory. An adoption as an IFU Method seems sensible. A draft will be circulated at CMA level for discussion.

A discussion took place on how to reactivate the "Microbiology" Working Group. One of the major issues is the lack of active

members. If we want to achieve a really international harmonized procedure, it is essential that the stakeholders in the "Microbiology" Working Group join this group and express their thoughts.

Future tasks for the "Microbiology" Working Group are the following ones:

- special focus on the revision of IFU 12 (Alicyclobacillus)
- pathogen guideline
- HRM
- reference germs.

Public Relations and Membership Commission (PRMC)

- Membership update

PRMC had an in depth discussion on the "membership outlook" of the IFU which needs to be stimulated. The reasons for the lack of membership growth are that many in the fruit juice sector are not fully aware of the important work that IFU does on behalf of the global fruit juice industry, but also the present difficult economic situation worldwide. This issue is very important for the future viability of both IFU and the industry.

PRMC also looked into the membership incentive program which was implemented the previous year but it didn't have any financial impact so far.

- Liaising IFU 2014 Annual Session with Prognosfruit 2014 in Istanbul, Turkey

The importance of liaising with Prognosfruit (annual meeting organized by the World Apple and Pear Association – WAPA) was recognized by PMRC. This event typically takes place at the beginning of August and it is very well attended (about 300 participants). WAPA is seeking to establish the contact with the processing industry. On the other side, the fruit juice industry needs the fresh fruit industry for the Five-A-Day programme in order to avoid that they object the promotion of juices as "processed fruits" as they did in the past. It is important that they get the understanding that we are all on the

same boat as growers and processors share the same interests.

The proposal would be to combine it with a scientific & technical Workshop prior to the starting of the Prognosfruit event. However, it won't be a juice conference, as the IFU General Assembly of Delegates should be linked to the Juice Summit 2014. It will be most probably half a day dedicated to the growing and the processing of fruits and the second part of the day will be devoted to the technical issues of growing and processing of fruits.

The general idea of liaising with Prognosfruit 2014 in Istanbul was accepted by the Executive Committee.

- World Juice Day evaluation

Mr HERMANS points out that the World Juice Summit in Istanbul was successful and attracted more than 200 people.

Unexpectedly the idea of the World Juice Day is catching on and there are new initiatives such as the World Juice Day organized on 12th June in Spain. In Spain a prize was given to the magazine which reported in the most positive way on fruit juices over the previous year. These initiatives have to be encouraged. PRMC came to the conclusion that basically there is no need to have a fixed and common date (May 30) for all. The important thing is that actions are organized at local level with new ideas in order to promote fruit juices. Finally, The World Juice Day will be incorporated in the Juice Summit 2014.

Executive Committee

The major highlights from the Executive Committee meeting can be summarized as follows:

- Membership and participation

A membership incentive program was introduced in 2012 whereby if an existing member brings in a new member, the new member only has to pay 500 Euros the first

year. Upon completion of that year and the payment of the regular year dues for the second year, the existing member who brought that new member in will get a credit of 500 Euros against its annual membership fee. The idea was stimulating the existing members to promote IFU with their business contacts, networking and colleagues in order to bring new members in the IFU. Unfortunately, it hasn't really taken off yet, since the three new members were recruited internally by President and Secretary-General.

It is very important that all existing members are active also in bringing in IFU at least one new member on an annual basis in order to ensure the viability of the association.

The more members we can get in and the more participation we can have in Commissions. It is also a pivotal issue for the work of IFU.

In order to assist members in recruiting new members, IFU will develop some talking points summarizing IFU main strengths.

- Future directions of the IFU

IFU needs to enhance its communication to the outside world which isn't involved in the IFU. IFU needs to develop ways to do this through various means of communication. It should be done rapidly so that potential new members can be reached. A data base was already created and contacts were already established with potential new collective members such as the South African Fruit Juice Association which has just started.

General Assembly of Delegates

➤ Approval of accounting position on 31/12/2012

The total revenues of 153 317,89 € and the total expenses of 146 919,63 € for the accounting period 2012 effect an annual profit of 6 398,26 €.

The result was retained as reserve to the balance so that reserves of retained earnings as per end of December 2012 are 275 450,80 €.

➤ New members

The following three companies were elected by the General Assembly of Delegates meeting as new members:

- DIRECTUS AUSTRALIA PTY LTD (Australia) individual members' category
- PET Engineering srl (Italy) associated members' category
- JBT FoodTech (USA) associated members' category

➤ Approval of changes to the Articles of Association

Based on French law, the accounting position following audit must be confirmed by the General Assembly of Delegates meeting within six months following the end of the fiscal year (end of June).

If the IFU has its annual meeting in October 2014, other means have to be set in order to approve the accounting position of the previous year following audit.

During its meeting on 5th December 2012 in Brussels, the Executive Committee discussed the issue of the accounts approval by electronic vote and proposes to introduce at article 10 a point 6 as follows:

"If the date of the Assembly of Delegates meeting is set more than six months after the closing of the financial year, the annual accounts and balance sheet are to be approved by electronic vote of a simple majority of all members entitled to vote.

Members are to receive the accounting position and the balance sheet at least one month prior to the beginning of the period of time in which the electronic vote shall take place. This period for electronic voting is to be specified in an accompanying note to the above mentioned documents and must be set within six months after the closing of the fiscal year."

The General Assembly of Delegates unanimously approved the above mentioned amendment in the Articles of Association of the IFU in order to allow the approval by electronic vote of IFU accounts following audit.

➤ Elections

The following officers were unanimously elected by the General Assembly of Delegates meeting:

- Messrs Bernd OSPELT and Gaëtan MONCHOVET as Accounts Auditors.
- Mrs Romana VANOVA, Chairperson of the Commission for Legislation
-
- Dr Hany FARAG, Vice-Chairman of the Commission for Legislation
-
- Dr Andreas POLITZER, Chairman of the "Microbiology" Working Group
-
- Ms Ebru AKDAĞ (following the resignation by Mr Ozan DIREN) and Mr Klaus HEITLINGER as Executive Committee at large members (first year term).

The following Executive Committee at large members were re-elected for a second term (another three year term):

- Mr Chaim SCHMULINSON
- Ms Dianne NURY
- Mrs Natalia IVANOVA



II. Outcomes from the International Conference "Juice World - Product, Technology, Regulation" 19-20 June 2013 Kazan, Russia

19 – 20 June in Kazan took place the International Conference "Juice World - Product, Technology, Regulation." The event was organized by the Russian Union of Juice Producers (RSPS), together with the International Federation of Fruit Juice Producers (IFU), which is of particular

importance in the integration of Russia and the countries of the Customs Union in the international market relations.

The conference was attended by specialists and experts of the juice industry from Russia, representatives of the EU countries, as well as guests from Israel, Turkey, UK, USA, Brazil and the countries of the CIS, the representatives of the Eurasian Economic Commission, the Ministry of Industry and Trade, the Ministry of Agriculture, Institute of Nutrition, the Federal Service for Supervision of Consumer Rights Protection and Human Wellbeing in the Republic of Tatarstan (Tatarstan), FBUZ "Center for Hygiene and Epidemiology in the Republic of Tatarstan (Tatarstan)," and Kazan National Research Technological University.



The conference was opened by Natalia Ivanova, president of RSPS and Donald Sporn, president of IFU. They stressed that juice market is gradually coming out of national borders and each year gets more global form. The speakers noted that there are common industry-wide problems that can be solved jointly, as well as own specific issues that could be solved by sharing valuable experience and knowledge of colleagues.

During the conference, participants discussed the main aspects of European and Russian legislation, proposals for the improvement of technological processes, interesting innovative solutions, the results of the implementation of new developments and quality control methods of the commodity market, the current methods of analysis and research of juice content, the perception of juice products by consumers and assessment of juice value in a healthy human diet.



Participants repeatedly stressed in their speeches that products of plant origin, like juices, have different vitamin and mineral profiles and vary in degrees of concentration of biologically active substances and for the industry it is important that the consumer has responsible attitude to his health and accurately include juice products in his diet. Fruit carbohydrates, which have recently been the subject of heated debate in the pages of the media, are also needed to human body, as well as other nutrients. Fruit sugars are energy sources for the body. The main thing is to comply with the measure: the lack of sugar may adversely affect the health, but excessive content can also do harm. Experts recommend to follow the recommendations of the World Health Organization (WHO), which suggests that plant foods is of particular importance to health, so every person should eat five fruits a day, one of which can be replaced with a glass of juice.

In addition to general relevant to the entire juice industry in the conference were discussed the main changes associated with the entry into force on 1 July 2013 Technical Regulations of the Customs Union (CU TR). (English version of the Customs Union Technical Regulation of Fruit and Vegetable Products can be found at the following link <http://www.rsp.ru/english/news/Technical%20regulation%20on%20fruit%20and%20vegetable%20juice%20products.pdf>)



During the conference, experts noted that the basic requirements on juice products, operating in Russia since 2009, will remain unchanged, but a number of refinements and additions will appear in the legislation, in particular, regarding the assessment (attestation) of juice production to the requirements of Technical Regulations of the Customs Union and in labelling. Also, attention was drawn to another innovation, which should be considered in the work - the use of "single undertaking" in the formation of the Customs Union legislation on food products.

For the first time in the implementation of Technical Regulations of the Customs Union was entered a transitional period from 1 July 2013 to 15 February 2015. During this period the companies of the Member States of the Customs Union and the importers have to completely move to production (import) of juice products in accordance with the legislation of the Customs Union.

In the last section of the conference Russian and foreign analysts discussed the development prospects of the juice market in different countries of the world.

III. Report on the 36th session of the Codex Alimentarius Commission (CAC) 1-5 July 2013 Rome, Italy

The 36th session of the Codex Alimentarius Commission took place 1-5 July 2013 in Rome and was chaired by Mr Sanjay DAVE (India), Chairperson of the Codex Alimentarius Commission, assisted by the Vice-Chairpersons, Professor Samuel DEFA-DEDEH (Ghana), Dr Samuel GODEFROY (Canada) and Mrs Awilo OCHIENG PERNET (Switzerland).

The session was attended by 620 delegates from 128 Member countries and 1 Member Organization, 1 Observer country and 41 international governmental and non-governmental organizations, including UN agencies.

The Director-General of the Food Agriculture Organization of the United Nations, Mr José GRAZIANO DA SILVA and the Director-General of the World Health Organization, Dr Margaret CHAN welcomed the Codex Alimentarius Commission (CAC) to Rome on its 36th session. They recalled that the Codex Alimentarius Commission had its first session in July 1963 as the principal organ of the Joint FAO/WHO Food Standards Programme starting with 30 members and today it has 185 Members, one Member Organization and 220 Observers. Codex was praised as one of the longest standing co-operations in the United Nations system having a science based decision making process. Its global membership contributes to its credibility and high reputation as

standard setting body, recognized by WTO as a reference for food safety. Mr José GRAZIANO DA SILVA stressed the need to find ways to continue financing independent scientific advice to Codex and to explore ways to continue to engage developing countries in the Codex work as Codex Trust Fund will end in 2015. Food safety being also important to FAO's global aim of eradicating hunger and malnutrition, since people cannot be food secure, if their food is not safe. Over the past 50 years, the Codex Alimentarius Commission had done a tremendous amount of work in order to strengthen national food safety systems and foster international food trade.

Dr CHAN pointed out that Codex started in a situation in which food legislation was diverging, often lacking respect of scientific or nutritional principles and causing significant barriers to trade. Codex reduced these barriers and put science at the service of consumers' protection. Contaminated food could be deadly, usually taking its heaviest toll on the very young and the very old. Today the food chain is very complex and if something goes wrong, outbreaks can involve multiple countries worldwide. The outcome is also a deep shattering of consumers' confidence which may take a very long time to recover.

Dr CHAN stressed the fact that the cheapest and most accessible food is often energy rich, yet nutrient poor and obesity and other diet-related non-communicable diseases often exist side-by-side with undernutrition in the same country, even in the same community. It is good to note that Codex is also addressing these concerns.



Agenda item 5. Draft Standards and Related Texts at Step 8 of the Procedure (including those submitted at step 5 with the recommendation to omit Steps 6 and 7 and Step 5 of the Accelerated Procedure)

Food Additives (CCFA)

Draft and proposed draft food additives provisions of the General Standard for Food Additives (GSFA) REP13/FA, Appendix VI

The Commission adopted the draft and proposed draft food additives provisions, as proposed by the CCFA. The following food additives were of interest to the juice industry:

ASCORBIC ACID

INS 300 Functional Class: Acidity regulator, Antioxidant, Flour treatment agent

FoodCatNo	Food Category	Max Level	Step
14.1.2.2	Vegetable juice	GMP	5/8
14.1.2.4	Concentrates for vegetable juice	GMP	5/8
14.1.3.2	Vegetable nectar	GMP	5/8
14.1.3.4	Concentrates for vegetable nectar	GMP	5/8

CITRIC ACID

INS 330 Functional Class: Acidity regulator, Antioxidant, Sequestrant

FoodCatNo	Food Category	Max Level	Step
14.1.2.2	Vegetable juice	GMP	5/8
14.1.2.4	Concentrates for vegetable juice	GMP	5/8
14.1.3.2	Vegetable nectar	GMP	5/8
14.1.3.4	Concentrates for vegetable nectar	GMP	5/8

MALIC ACID, DL

INS 296 Malic acid, DL- Functional Class: Acidity regulator

FoodCatNo	Food Category	Max Level	Step
14.1.2.2	Vegetable juice	GMP	5/8
14.1.2.4	Concentrates for vegetable juice	GMP	5/8
14.1.3.2	Vegetable nectar	GMP	5/8
14.1.3.4	Concentrates for vegetable nectar	GMP	5/8

Contaminants in Foods (CCCF)

Proposed Draft Maximum Levels for Lead in Fruit Juices and nectars, ready-to-drink; canned fruits; and canned vegetables REP13/CF para. 42, Appendix II

At the 7th session of the CCCF held 8-12 April 2012 in Moscow, Russia, CCCF agreed to advance the proposed draft ML of 0,03 mg/kg for fruit juices and nectars, ready-to-drink (excluding juices from berries and other small fruits) to the Codex Alimentarius Commission for adoption at step 5/8 of the Codex procedure.

Some delegations, such as Thailand and Cuba, as well as several delegations from developing countries did not support adoption at Step 5/8 of the proposed draft MLs for lead in fruit juices, canned fruits and canned vegetables as they had concerns with the approach taken to derive the revised MLs and raised the issue of the lack of geographically representative data, especially from producer-countries and the need for an adequate exposure assessment to determine which food categories contributed the most to the overall intake in different regions.

These delegations expressed the concern that setting MLs without having a complete exposure assessment would create problems in international trade. Furthermore, they pointed out that the proposed MLs would require more sensitive methods of analysis. Therefore, they proposed that the draft MLs be adopted at Step 5 with the request that Codex Committee on Contaminants in Foods further analyze additional data.

The JECFA Secretariat explained that JECFA at its 73rd meeting undertook an updated risk assessment, taking all new data into account. An extensive exposure assessment was undertaken, taking national estimates and international data into account. JECFA estimated that the previously established provisional tolerable weekly intake of 25 µg/kg bw was associated with a health impact in children and adults and therefore concluded that the provisional tolerable weekly intake could no longer be considered health protective and it was withdrawn. Since no threshold for these effects could be determined, no new provisional tolerable weekly intake was established.

The JECFA Secretariat also reported that the focus of the review undertaken by the CCCF Electronic Working Group was to assess the occurrence data of lead in the selected commodities to determine what percentage of samples could meet the revised MLs. This was in accordance with the normal procedure applied in cases where no safe exposure level could be determined. It was explained that occurrence data were taken from the GEMS/Food Database, in total, over 110 000 data points from all regions of the world, except Africa. It was pointed out that the products of concern were widely traded internationally and that the data from importing countries reflected the occurrence of lead in products also from producer countries.

Noting the support of several delegations for further work on the MLs and the need to consider more representative data, the Codex Alimentarius Commission agreed to adopt the MLs at Step 5 with the understanding that countries that did not support adoption at Step 5/8 commit to submit data to GEMS/Food database within one year, to enable CCCF to further consider the revision of the MLs in 2015 for submission to the 38th Session of the Codex Alimentarius Commission in 2015. It was noted that JECFA had completed its work on risk assessment of lead and that no further work was required.

Pesticide Residues

Draft and Proposed Draft Maximum Residues Limits for Pesticides

REP 13/PR paras 17-90, Appendices II & III

The Codex Alimentarius Commission adopted all the draft and proposed draft MRLs for the various pesticide/commodity combinations as proposed by the CCPR.

Agenda item 15. Election of the Chairperson and Vice-Chairpersons of the Codex Alimentarius Commission

The Codex Alimentarius Commission re-elected the following persons to hold office from the end of its present session to the end of the 37th session of the Commission:

Chairperson:

Mr Sanjay DAVE (India)

Vice-Chairpersons

Professor Samuel DEFA-DEDEH (Ghana)

Dr Samuel GODEFROY (Canada)

Mrs Awilo OCHIENG PERNET (Switzerland).

Elisabetta ROMEO-VAREILLE
IFU delegate at CAC

IV. Forthcoming IFU events

2013 Juice Summit 2013 1 & 2 October 2013 in Brussels, Belgium

The Juice Summit 2013 will take place 1 & 2 October 2013 in Brussels. The venue is "the Hotel", former Hilton Hotel. There is a brilliant view of Brussels on the top floors of the building which is one of the highest ones in Brussels.

There will be a marketing session starting at noon on 1st October and dedicated to juice consumption in Europe with a presentation from Emily Neill Canadian.

Krzysztof Pawinski, Chairman of the Board, Maspex Wadowice Group, Poland, will make a presentation regarding potential developments in the fruit juice and soft drinks market in Central and Eastern Europe.

CitrusBR will present a follow up on its orange juice study "Increasing Orange Juice Consumption".

There will be a panel discussion on the topic "What are the best strategies to grow the juice category" moderated by Andrew BILES, President of AIJN and attended by Iain McLaughlin Coca-Cola, Vincent Prolongeau PepsiCo and Thomas Hinderer Eckes-Granini Group.

Cocktail and dinner will be in the Cercle de Lorraine.

On the 2nd October the challenges of the juice industry will be discussed with the following presentations:

- Issues impacting juice manufacturers and marketers. A US perspective, Sean Frielich, Business Stream Leader, Nestlé Professional Global Beverages & Chairman of the Juice Products Association, US
- WHO's Non Communicable Diseases Action Plan 2013-2020: threat or opportunity for fruit juices? Guy Valkenburg, Partner EAS, Belgium
- The European Commission's objectives to integrate social, environmental, ethical and human rights concerns into (juice) business operations Sophie Mueller, Policy Officer, Unit D1 Entrepreneurship and Social Economy, DG ENTR EU Commission, Belgium
- Impact of the EU CAP reform on the fruit processing and fruit juice industry Georg

Häusler, Head of Cabinet of EU Agricultural Commissioner Ciolos, Belgium

- Current quality issues in the raw materials market Alexandra Heinermann, General Manager SGF International, Germany
- Market Outlook Main Commodities Introduction by the Chair: Kees Cools, Executive Director Business Unit Fruits & Vegetables, Doehler Group, Germany
Tropicals
 - Pineapple, Richard W Blossom, Senior Vice President Del Monte Pacific Limited, Singapore
 - Mango, Pratik Popat, Commercial Director Exotic Fruits pvt., India TBC
 - Passionfruit, Bernhard Frei, CEO Quicornac, Ecuador
 - World Apple Outlook Stephan Büttner, Chairman of the Management Board, Austria Juice Group, Austria
- Citrus Outlook
 - Mediterranean – Carlos Fernandez, Managing Director Fruit & Juices Solution, JBT, US
 - Americas – Peter Hahn, Global Head of Juice, Louis Dreyfus Citrus, Brazil

There will be a networking evening on Wednesday in the Martini Bar.

The AIJN General Assembly is scheduled on Thursday 3rd October in the morning. The IFU Executive Committee meeting will take place in the afternoon of the same day. At the same time there will be the Kick-off seminar - Fruit Juice CSR Platform with speakers having experience in social responsibility projects.

About the Fruit Juice CSR Platform

Background

In October 2011 the European Commission published a new policy on Corporate Social Responsibility (CSR) translated in an agenda for action 2011-2014. CSR is defined as “the responsibility of enterprises for their impacts on society”. To fully meet their social responsibility, enterprises “should have in place a process to integrate social, environmental, ethical human rights and consumers concerns into their business

operations and core strategy in close collaboration with their stakeholders”. The Commission’s agenda for action 2011-2014 covers, amongst others, enhancing the visibility of CSR and disseminating good practices. This includes the establishment of sector-based platforms for enterprises and stakeholders to make commitments. The Commission thus published in 2012 a call for proposals for projects developing industry sector platforms on CSR. The Fruit Juice CSR Platform was one of few project proposals that the European Commission supported and decided to co-fund for 18 months.

The Platform

The Fruit Juice CSR Platform is a business-driven sustainability initiative specifically established for the fruit juice industry. The objective of the platform is to inspire and support the European fruit juice industry to integrate CSR in their business operations and core strategy. The platform will facilitate discussions, workshops, best practice exchange and solution strategies on how to address social, environmental, ethical and human rights concerns throughout fruit juice supply chains. It will also give greater visibility to CSR activities of fruit juice enterprises towards all stakeholders including consumers.

Collaboration

This platform will enable collaboration between key stakeholders in the industry. The various seminars and activities will encourage dialogue, learning, standard setting and monitoring on CSR across the European fruit juice sector. Acknowledging the potential to enhance the juice sectors’ competitiveness through CSR, the platform has defined the following goals:

- identify, describe and assess ‘best practice’ cases in CSR in the fruit juice industry, thereby enhancing visibility of current and future CSR efforts by European fruit juice companies.
- enhance effectiveness of multi-stakeholder collaboration and cross-sectoral learning on CSR in the fruit juice sector across Europe.
- build capacity among European fruit juice companies on strategic CSR, responsible sourcing, social compliance and solution strategies.
- set industry-wide CSR commitments and targets and develop effective strategies for the implementation of strategic CSR in fruit juice supply chains.

The Fruit Juice CSR platform is initiated and managed by five European partner organisations: AIJN, the Sustainable Trade Initiative, Tecnalía-AZTI, UTZ Certified and Sociability. The initiative has received funding from the European Union, the Sustainable Trade initiative and AIJN members.



- 2014 IFU event

2014 Juice Summit – IFU annual meetings tentatively scheduled 13-16 October 2014. The 2014 Juice Summit will most probably take place in Paris.

Prof Chaim MANNHEIM IN MEMORIAM

Prof. Chaim Mannheim of Blessed Memory 1927-2013

Prof. Chaim Mannheim, a member of the Scientific & Technical Commission, passed away. He was born in Germany in 1927. He completed all his university degrees in Food Science at the University of Illinois.

He was a key figure in the building of the human and physical infrastructure of the Faculty of Biotechnology and Food Engineering. Prof. Chaim Mannheim was department head during two periods; he founded the packaging laboratory and served as head of the center for research and development for the food industry.

Prof. Chaim Mannheim's research engaged in the field of food preservation and packaging, specifically in the interactions between food and packaging, water activity and extending shelf life and minimal preservation treatments. He gained an international reputation in the field; he was appointed full professor in 1971, and held the Samuel Levinson chair in food technology from 1982.

Prof. Chaim Mannheim set many personal examples with the management of a large number of projects for the industry, with the intention to improve the products, to introduce good manufacturing practices, GMP, and ISO standards to the industry. Due to his great reputation Prof. Mannheim served as a consultant to a large number of industries and international organizations. He was a researcher in the American Department of Agriculture's Research Administration's research lab in Albany, California, a Visiting Professor at Rutgers and Michigan State Universities, a visiting scientist at the CSIRO research laboratories, near Sydney, Australia, and a member of many organizations, including the Israel Standards Institute and a technical – scientific

committee of the International Federation of Fruit Juice Producers.

Prof. Mannheim trained about 35 graduate students, some of which held senior positions in academia and industry, and he published over 100 articles in professional journals.

In 1996 Prof. Chaim Mannheim retired as Professor Emeritus and in 2005 he received an academic Lifetime Achievement Award from the Manufacturers Association of Israel, for his contribution to research and development in the food industry and for teaching generations of students at the Technion - Israel Institute of Technology.

We shall hold Prof. Chaim Mannheim's memory in our hearts.

Elisabetta ROMEO-VAREILLE
Secretary-General





IFU

International Federation of Fruit Juice Producers
Fédération Internationale des Producteurs de Jus de Fruits
Internationale Fruchtsaft-Union

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