



IFU News

April 2013

Issue 32



Editorial

Dear Colleagues,

2013 looks to be another interesting year for our industry. Some of our member countries are experiencing increased regulation which add additional costs and manpower in order to comply. This combined with increased costs of packaging and some raw materials present quite a challenge.

Here it is only April and the IFU calendar of industry events is filling up.

MEYED, the Turkish Fruit Juice Industry, is celebrating World Juice Day 2013 on May 30th with a conference being held in Istanbul. You will recall that it was MEYED in 2010 that initiated the first World Juice Day event that is starting to catch on in other countries as well. In support of the World Juice Day concept, IFU launched the WJD web site worldjuiceday.net in early February, some parts of which are still under construction.

The annual IFU meeting follows shortly thereafter hosted by the Russian Union of Fruit Juice Producers in Kazan, Russia June 17 & 18 in conjunction with the International Conference "Juice World – Products, Technology, Regulation" on June 19 & 20, 2013.

In Brussels, Belgium on October 1 & 2, 2013, the combined efforts of AIJN, SGF and IFU will host the "2013 European Fruit Juice Industry Summit" featuring headline speakers from throughout the industry addressing topics of relevance to our industry.

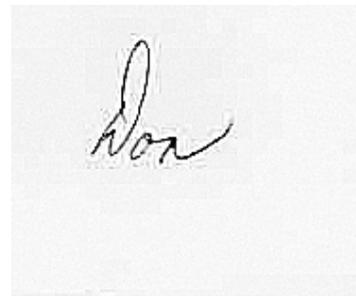
More will be said about these events later in this and subsequent newsletters, so I urge you to mark

your calendars and plan to attend and support these industry events.

The 2013 meetings of the various CODEX Committees will be addressing issues that may affect the fruit juice industry and once again we will have representatives present at those committees where such topics will be raised as well as continuing to monitor other CODEX committees.

I look forward to seeing you at the upcoming events listed above.

Best regards,



Donald SPORN
President



I. Update on the work of IFU Commissions

[Commission for Legislation \(CL\)](#)

REPORT ON THE 45th SESSION OF THE CODEX COMMITTEE ON FOODS ADDITIVES (CCFA) 18-22 MARCH 2013, BEIJING, CHINA

The 45th session of the Codex Commission on Food Additives (CCFA) met in Beijing, China from 18 - 22 March 2013. The meeting was attended by 55 countries and 35 observer organizations. Dr. Hany FARAG, Chairman of the Commission for Legislation represented the IFU.

A few topics of interest to the fruit juice industry were discussed. There were two proposals to apply a horizontal approach to the use of acidity regulators and thickeners, stabilizers & emulsifiers in food categories in which these food additives are permitted. This means that if it is technologically justified, then any additive in the class that is listed in the General Standard for Food Additives (GSFA) may be used. The IFU submitted comments opposing this approach as this would mean that acidity regulators and thickeners, stabilizers & emulsifiers other than those permitted by the General Standard for Fruit Juices and Nectars may be used. It is always the position of the IFU and the fruit juice industry to only use additives that are naturally occurring in the fruit. The standard currently only allows ascorbic, citric and malic acids as acidity regulators and only pectin as a thickener. The IFU position was supported by the EU and many other delegations with minor opposition.

As a result, it was decided that any adoption of additional acidity regulators for fruit and vegetables juices and nectars and their concentrates would be done on a case by case basis and will have to be proposed by the Codex Commission of Processed Fruits and Vegetables (CCPFV). The IFU is a participant in the CCPFV.

Due to the lack of time, a similar decision for thickeners, stabilizers & emulsifiers was not taken and was postponed to the 46th session.

Another issue of interest to the IFU was Phosphates in Food Categories:

14.1.2.2. Vegetable juice

14.1.2.4. Concentrates for vegetable juice

14.1.3.2. Vegetable nectar and

14.1.3.4. Concentrates for vegetable nectar

As a consequence of the inclusion of benzoates and sorbates as preservatives, the addition of Pentasodium Triphosphate (INS 541 i) to enhance the effectiveness of benzoates and sorbates was adopted. However the 44th session of CCFA decided to discontinue work on sorbates in the four food categories for vegetable juices and nectars and their concentrates. Therefore the justification of the use of phosphate is no longer valid. We have submitted comments to the Codex Secretariat in April 2012 to address this issue. Again due to the lack of time, this was not discussed.

Dr Hany FARAG
Chairman of the Commission for Legislation

REPORT ON THE 34th SESSION OF THE CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (CCNFSDU) 3-7 DECEMBER 2012

Issues of interest for the International Federation of Fruit Juice Producers (IFU)

I attended as representative of the IFU the 34th session of the CCNFSDU which took place from 3 - 7 December 2012 in Bad Soden, Germany. The Session was chaired by Dr Pia NOBLE, Head of Division of Specific Foods, Food Supplements and Food Additives, Federal Ministry of Food, Agriculture and Consumer Protection. The Committee was attended by 274 delegates representing 62 Member Countries, one Member Organization and 31 International Organizations.

OPENING OF THE SESSION

Mr Peter BLESER, Parliamentary State Secretary to the Federal Minister of Food, Agriculture and Consumer protection, Germany opened the Session and welcomed participants. He emphasized the importance of Codex work under SPS and TBT agreement in WTO and when fighting against hunger and malnutrition. He also highlighted the important role of scientists to ensure that Codex work was based on scientific evidence.

AGENDA ITEM 2: COMPARATIVE CLAIMS

Following a discussion in the Codex Committee on Food Labelling (CCFL), whether the increase in micronutrients should be based on 10 % of the micronutrient content of the compared food rather than on the Nutrient Reference Value (NRV), the committee decided to request advice from the CCNFSDU.

After a lengthy discussion with very diverging opinions it was stated by several delegations, that the text of the respective paragraph 6.3 of the GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS (CAC/GL 23-1997), which reads as follows:

“The comparison should be based on a relative difference of at least 25% in the energy value or nutrient content including sodium, except for micronutrients where a 10% difference in the NRV would be acceptable, between the compared foods and minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as “low” or as a “source” in the Table to these Guidelines”.

was not clear.

The final conclusion of the CCNFSDU was that there were different views on possible approaches and at this stage it was not possible to go into further detail but that CCFL should clarify the text.

AGENDA ITEM 6: PROPOSED DRAFT REVISION OF THE CODEX GENERAL PRINCIPLES FOR THE ADDITION OF ESSENTIAL NUTRIENTS TO FOODS (CAC/GL 9-1987)

The discussions were based on the report of the electronic Working Group (eWG). The eWG was spending a lot of time on the structure of the document, on editorial details, on questions regarding voluntary or mandatory addition of nutrients etc. The committee during its session discussed again the same questions without achieving consensus.

One of the questions discussed was the role of competent authorities for the addition of nutrients in their countries. Several delegations stated that voluntary as well as mandatory addition of nutrients to food has to be under the control of the governments, basing their decision on the supply of their population with nutrients. Also on this point no consensus could be reached.

The Committee recognized that it was not possible to proceed further with the text as many critical issues remained to be addressed and insufficient time remaining, and agreed to establish an electronic working group chaired by Canada and co-chaired by New Zealand and working in English, to consider the comments made in writing and at the session, to prepare a revised draft for comments and consideration at the next session.

The Committee also agreed to convene a physical working (pWG) group prior to the next session to consider the revised draft and the comments at Step 3.

The Committee agreed to return the Proposed Draft Revision for redrafting by an electronic working group as mentioned above, comments at Step 3 and consideration at the next session.

I will participate again at the eWG as well as at the pWG.

Paul ZWIKER

[Scientific & Technical Commission \(STC\)](#)

The summary of the IFU position paper “Fruit juice nutrition & health” was finalized in March 2013 and is available for downloading from the home page of IFU website <http://www.ifu-fruitjuice.com>

It is an important communication tool to present to public officials and/or health professionals working for health institutions regarding the benefits of drinking fruit juices for a healthy life.

Our thanks go to Prof Helmut DIETRICH and the members of the Scientific & Technical Commission (STC) for the finalization of this extremely useful document summarizing all aspects of “fruit juice and health” based on scientific literature and insisting on the issue that there is no link of fruit juices to obesity.



II. Forthcoming IFU events

World Juice Day Summit – 30th of May 2013, Istanbul



Initiative is to success what a lighted match is to a candle. Orlando Battista

Let's light the candle for the success of our industry together

The World Juice Day (WJD) is an international initiative launched in 2010 by the International Federation of Fruit Juice Producers (IFU) on a proposal of the Turkish Fruit Juice Industry Association (MEYED). The World Juice Day should be regarded as an initiative of the whole international juice community to generate global recognition for fruit juice as being a processed fruit and thus a natural and healthy product. Therefore, it is crucial to have the representatives of the global juice family with us on this special day.

This year, MEYED, in co-operation with the IFU, is organizing a **World Juice Day Summit** on 30th May at the Renaissance İstanbul Bosphorus Hotel. This event is also supported by other representative organizations of the juice industry, such as the European Fruit Juice Association (AIJN) the independent industrial self-control platform (SGF) and the European Quality Control System (EQCS).

For MEYED this Summit will have an extra dimension because this association exists since 1993. It will be a great pleasure to celebrate its 20th anniversary at the World Juice Day together with all friends from the global juice family.

The World Juice Day initiative is aimed at increasing fruit juice consumption and consumer awareness of the benefits of consuming fruit juice. It is a cross-national source of information and a worldwide platform where national juice industries act committed together.

The main objectives of the WJD Summit 2013 are as follows:

- Raise consumers' awareness for the benefits of fruit juices;
- Serve as an international communication platform for the juice industry; support "5 a day" program advised by World Health Organization and get across the importance of fruit juice in a healthy diet;
- Highlight current issues and challenges of fruit and fruit juice production;
- Manifest the vision and potential of the global juice industry and the Turkish one in particular;
- Get the support of official national and international bodies, as well as all other stakeholders.

Program

The format of the Summit is designed to feature presentations and panel discussions from key-note speakers and top executives on selected challenging topics; moreover, offering networking opportunities to develop new business by means of B2B meetings in parallel sessions. For more information regarding the program click at the following link http://www.meyed.org.tr/dunya_meyvesuyu_kongresi/eng/?p=program

The confirmed participants include:

- Don Sporn, The President of IFU
- Andrew Biles, The President of AIJN
- Prof. Dr. Fred Brouns from the Maastricht University
- Kees Cools, Executive Director, Doehler Group & IFU Board Member
- Jan Hermans, Secretary General of AIJN
- Idwin Bauman, Director SHEQA & Food Safety Friesland Campina & President of the EQCS
- Monther Alharti, CEO of Alrabie & President of the ABA
- Alexander Heineremann, General Manager of the SGF
- Francois Sonnevile, Associate Director Beverages at the Rabobank
- David Fox Europe Sales Director Citrusuco & the President BFJA

Venue

The event will take place at the Renaissance İstanbul Bosphorus Hotel, İstanbul.

For more details regarding this event, please visit the World Juice Day Summit website

http://www.meyed.org.tr/dunya_meyvesuyu_kongresi/eng/?p=davet



International conference “Juice World – Products, Technologies, Regulation”, 17-20 June 2013, Riviera Hotel, Kazan, Russia.



17 June 2013

08.30-18.30 - meetings of Scientific & Technical Commission (STC), Commission on Methods of Analysis (CMA) and Commission for Legislation (CL)

19.30-22.00 - common dinner for IFU members

18 June 2013

08.30 – 18.00 - meetings of Public Relations & Membership Commission (PRMC) Executive Committee (EC), Assembly of Delegates (AD)

19.00 - 23.00 - Welcome-cocktail

19 - 20 June 2013 - International conference “Juice World – Products, Technologies, Regulation”

Scientific and practical part of the conference will include lectures and presentations about the quality of juice products and development of juice market in various countries of the world.

Much attention will be paid to the technical regulations of the Customs Union and formation of the legislative framework of the Common Economic Space of Russia, Belorussia and Kazakhstan. Technical aspects of the implementation of the technical regulations of the Customs Union will be discussed - «Technical Regulations on Fruit and Vegetable Juice Products" (TR CU 023/2011), "Labelling of Food Products" (TR CU 022/2011) and "On Food Products Safety" (TR CU 021/2011) and the readiness of foreign partners and the industry to their entry into force. European and international experts will share their experience on new legislation implementation in their countries.

1 session - «Fruit juice (nutrition) and health»

2 session - «Composition of juice and analytical methods»

3 session - «Technologies and innovations»

Round table draft topic “Voluntary standards on juice products and methods of control. Standards of Codex Alimentarius”

4 session - «Market of raw materials – past, present and future”

5 session - «Technical Regulation of juice market»

6 session - Panel discussion

7 session - «Juice market today and in perspective»

Key speakers:

Alexandra Heinermann, SGF International e. V.

David Berryman, DavidBerryman Ltd.

David Hammond, Eurofins

Ebru Akdag, MEYED

Jan Hermans, AIJN

Klaus Heitlinger, VdF e. V.

Michael Rouwen, Doehler Group

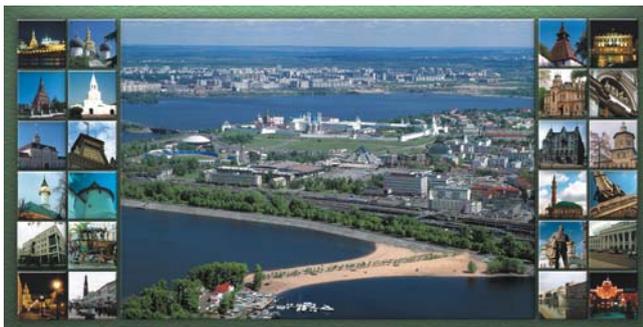
Paul Cancalon, Florida Department of Citrus

During the conference an exhibition will run in parallel where you can get acquainted with the latest news from manufacturers of equipment, packaging materials, as well as taste the juice novelties. Scientific organizations from Russia and other countries will share the results of their research and present poster presentations.

The conference will be attended by representatives of the federal authorities, technological and medical institutions, state control (supervision) bodies and certification bodies of the region who could take part at the Round Table discussions on standardization.

Please visit www.juiceconnecting.com to get updated information on conference program, registration rates, booking of hotel and visa support, social program for accompanying persons.

Looking forward to seeing you in Kazan!



JUICE SUMMIT 2013 1 & 2 October 2013, Brussels, Belgium



AIJN, IFU, SGF and EQCS have organized the Juice Summit 2013 which will be held in Brussels, Belgium October 1 & 2, 2013. The Juice Summit, organized by and for the industry, is a non-profit driven event which will allow all companies active in the fruit juice sector to participate at affordable costs. The fact that both the AIJN and the SGF International link their General Assemblies to the Summit will not only guarantee the presence of renowned industry experts active in the European and International juice scene but will also enable optimization of time and travel costs for company representatives.

Furthermore, Juice Summit 2013 is being held just a few days before ANUGA and Brussels is just a short train ride from Cologne.

Use this opportunity to attend Juice Summit 2013 where you will be sure to hear timely topics of interest to our industry. You can find registration, hotel and general information at the web site www.juicesummit.org/2013.

Early Bird registration is open now until May 15th.



III. IFU INTERNAL ISSUES

New IFU members

We are glad to welcome Directus Australia PTY LTD (Australia) and P.E.T. Engineering SRL (Italy) as new members of IFU, respectively in the category individual and associated.

Special thanks

I would like to express my special thanks to the following persons (in alphabetical order):

Ms Ebru AKDAĞ, Secretary-General of the Turkish Fruit Juice Association MEYED, Alla ANDREEVA, Executive Secretary at Russian Union of Juice Producers, Prof. Helmut DIETRICH, Chairman of the Scientific & Technical Commission, Dr Hany FARAG, Chairman of the Commission for Legislation, Mrs Natalia IVANOVA, President of the Russian Union of Juice Producers (RSPS) and Paul ZWIKER, Honorary member for their co-operation.

Elisabetta Romeo-Vareille

Elisabetta ROMEO-VAREILLE
Secretary-General





IFU

IFU

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

14, Rue de Turbigo
F - 75001 PARIS

Contact : Elisabetta ROMEO-VAREILLE
Secretary-General

Tel/Fax : (+ 33) 1 47 42 29 28

E-mail : ifu@ifu-fruitjuice.com

Web site : <http://www.ifu-fruitjuice.com>