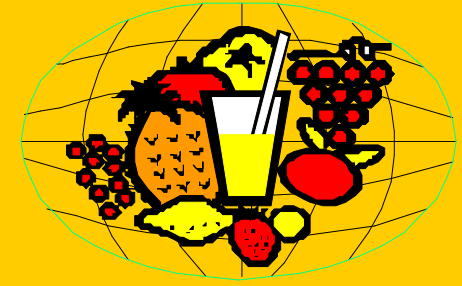


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OUTCOMES FROM THE IFU COMMISSIONS MEETINGS

**14th – 15th June 2011
Bonita Springs, Florida (USA)**

**OUTCOMES FROM THE COMMISSION
FOR LEGISLATION MEETING
14th June 2011**

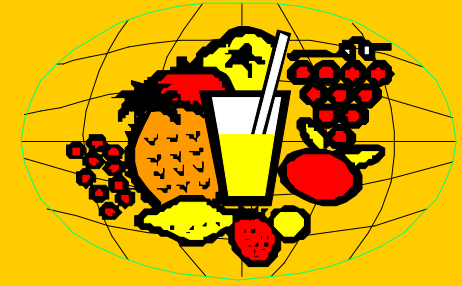


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OUTCOMES FROM CODEX COMMITTEES

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14th June 2011



IEU

CODEX COMMITTEE ON FOOD ADDITIVES (CCFA)

1. Lauryl Arginate Ethyl Ester (LAEE) - work discontinued.
2. Carotenoids - work discontinued.
3. Carotene, Beta (vegetable) - work discontinued.

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14th June 2011

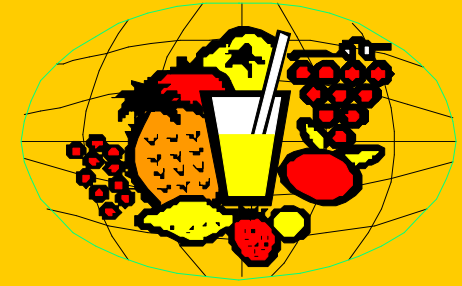


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4. Grape skin extract - work discontinued.
5. Iron oxide - work discontinued.
6. Sulfites - to be discussed.

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

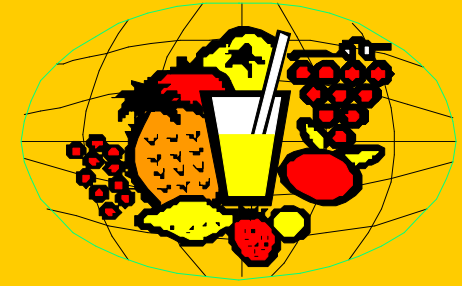
14th June 2011



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7. Stevia (nectars only) - at step 5/8

**OUTCOMES FROM THE COMMISSION
FOR LEGISLATION MEETING
14th June 2011**

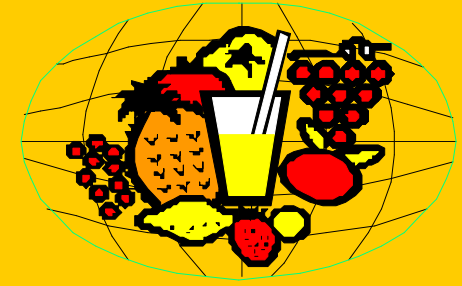


IUFU

**CODEX COMMITTEE ON PROCESSED
FRUITS AND VEGETABLES**

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14th June 2011



IUPAC

TOR changed to:

“To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars and related products”

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14th June 2011



IFU

CODEX COMMITTEE ON CONTAMINANTS IN FOOD (CCCF)

IFU to join eWG to monitor activities
related to Pb in juice

OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14th June 2011

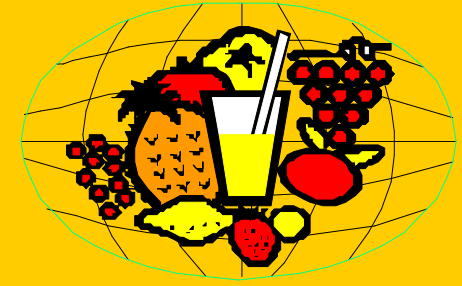


IFAW

CODEX COMMITTEE ON PESTICIDE RESIDUES (CCPR)

Little activity on transfer factors
(processing factors) and MRLs for
processed foods

**OUTCOMES FROM THE COMMISSION
FOR LEGISLATION MEETING
14th June 2011**

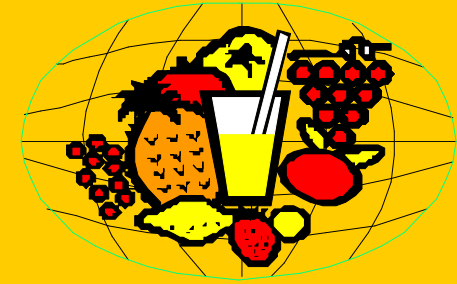


IFAW

**CODEX COMMITTEE ON FOOD
LABELING**

**The effect of nutritional profiles on health
claims**

**OUTCOMES FROM THE SCIENTIFIC AND
TECHNICAL COMMISSION MEETING
14th June 2011**



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New members:

Mr. Günther Maier (Switzerland), Mrs. Irina Brazhnikova (Russia)

Mr. Vural Gökmen (Turkey)

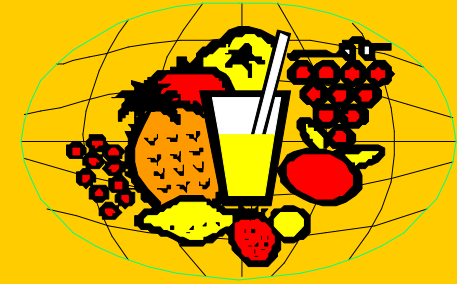
JPA Technical Affairs meeting (Kevin Gaffney)

Heavy metals update in fruit juice

Manganese in pineapple juice

In general, fruit juices are low in heavy metals

**OUTCOMES FROM THE SCIENTIFIC AND
TECHNICAL COMMISSION MEETING
14th June 2011**



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Methanol in fruit juices and purees

MeOH is found in fruits and vegetables in the pectin-bound form and is partly released during processing

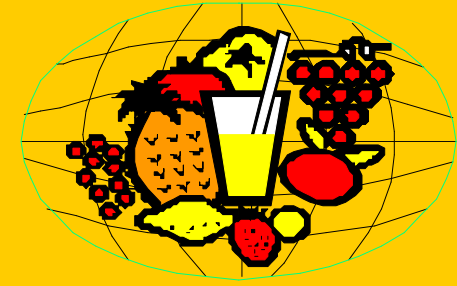
Most of it remains in the pomace

Fruits contain much more methanol than fruit juices

**New technologies for fruit and vegetable juices,
including fresh (non-pasteurized) fruit juices**

UV-C radiation, ultrasound, electroporation
a new pressing system (Vaculiq) for SME

OUTCOMES FROM THE SCIENTIFIC AND TECHNICAL COMMISSION MEETING 14th June 2011



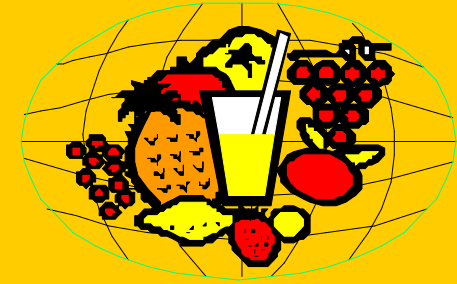
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Antioxidant Processing with Vaculiq

Product	Oxygen
Mash	~ 8 mg/L
Pressed juice (classical press)	~ 1,5 mg/L
Pressed juice Vaculiq	< 0,2 mg/L



**OUTCOMES FROM THE SCIENTIFIC AND
TECHNICAL COMMISSION MEETING
14th June 2011**



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Fruit juice browning

Colour measurement in strawberry purees and nectars

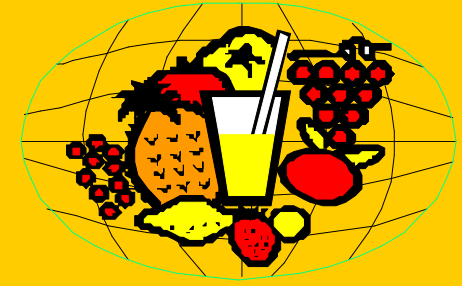
IFU Position Paper on Fruit Juice Nutrition Policy

Fruit juice and health

Finding a replacement word for “antioxidant”

Future technical and scientific activities of STC

**OUTCOMES FROM THE SCIENTIFIC AND
TECHNICAL COMMISSION MEETING
14th June 2011**



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**Next STC meeting: during CIBUS in Parma, 19th
October 2011**

**Preliminary program of the IFU Workshop
Date: 20th October 2011 Parma**

**OUTCOMES FROM THE COMMISSION ON
METHODS OF ANALYSIS MEETING
14th June 2011**



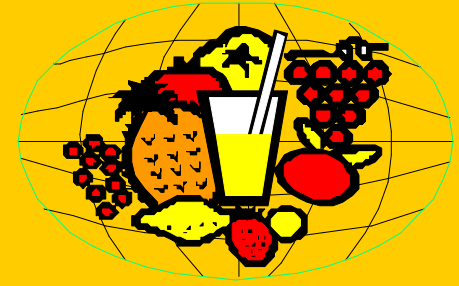
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Due to constraints on travel budgets there were only three members of the AC present

However there were 7 guests present from the US industry

As in previous years where attendances were expected to be low we took the opportunity to have a “non-meeting” and spend the time looking forward at what were possible “new “ issues should we look at.

OUTCOMES FROM THE COMMISSION ON METHODS OF ANALYSIS MEETING 14th June 2011

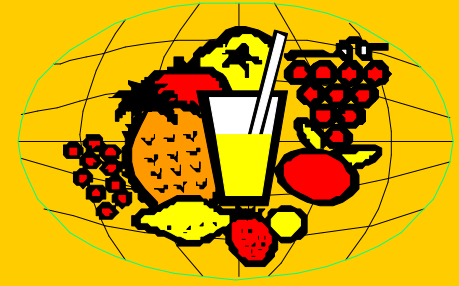


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Possible topics were:

- 1) Enzymatic method for mannitol for vegetable and pomegranate juices and where no expensive HPLC system is available.
- 2) Solvent effects in the qualitative test for pectin
- 3) Methods for B vitamin in juice drinks
- 4) Adaption of the “formol” method to use another material instead of formaldehyde due to toxicity concerns
- 5) Re-visit the oligosaccharide recommendation REC 4

**OUTCOMES FROM THE COMMISSION ON
METHODS OF ANALYSIS MEETING
14th June 2011**

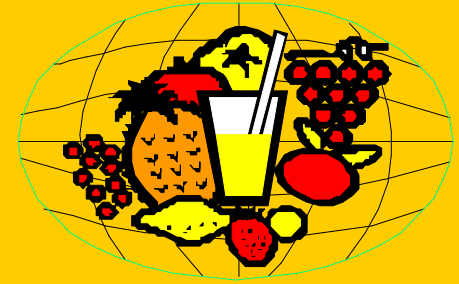


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- ▲ Open issues:-
- ▲ Revision of the recommendation on methods for heavy metals
- ▲ Revision of method 25 on sensory analysis of juices
- ▲ Extension of the scope of the German method for quantitative aroma analysis
- ▲ Method for the “colour” of blood orange juice

OUTCOMES FROM THE COMMISSION ON METHODS OF ANALYSIS MEETING

14th June 2011

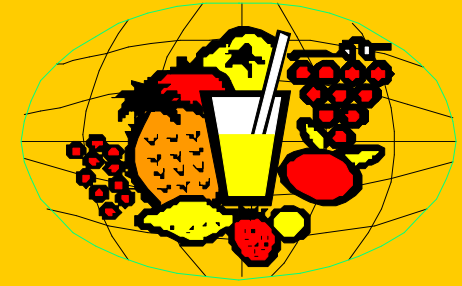


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- ▲ Finally an overview of two new methods developed in Europe for the control of juice quality were reviewed for AC guests
- ▲ An overview of the use of DNA methods in juice analysis was given covering work carried out in the UK for the FSA
 - ▲ Mandarin in orange by heteroduplex method
 - ▲ Grapefruit in orange much less sensitive than HPLC
- ▲ Overview of DNA methods developed by INRA in France
 - ▲ Citrus species
 - ▲ Mango varieties

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING**

14th June 2011



IFU

In attendance:

Jan Hermans, Chair

Bruno Jud

Don Sporn

Dirk Lansbergen

Hany Farag

Klaus Heitlinger

Guest: Dan Gasper

Secretariat: Elisabetta Romeo-Vareille

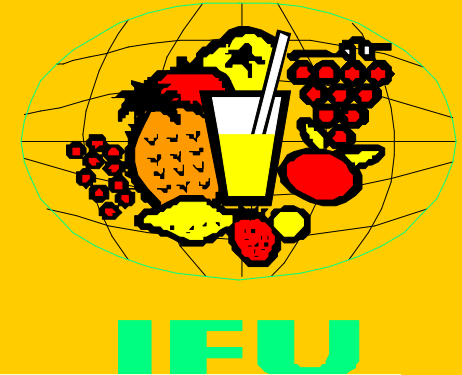
Chaim Shmulinson

Diane Nury

Ebru Akdag

Bulent Ozan Diren

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING
14th June 2011**



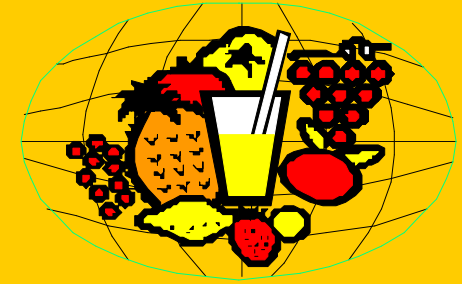
▲ IFU News

Satisfactory to note that after 2 years the News bulletin has a group of regular contributors who report on a rotational basis

Australia and Brazil will be requested to join the group of contributors

OUTCOMES FROM THE PUBLIC RELATIONS AND MEMBERSHIP COMMISSION MEETING

14th June 2011



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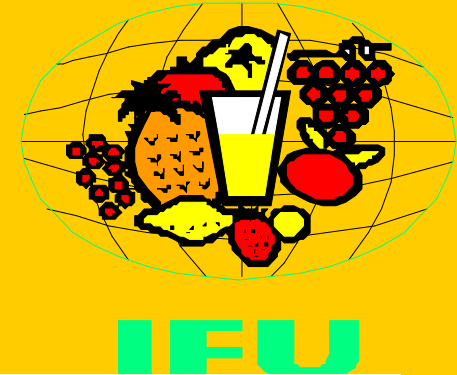
✦ Recruitment New Members

Group examined a list with over 60 potential members

Entrees will be grouped by geographical area and the Regional Champions should contact the companies/associations in their area

Executive Board Members to go through the list and complete it

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING
14th June 2011**

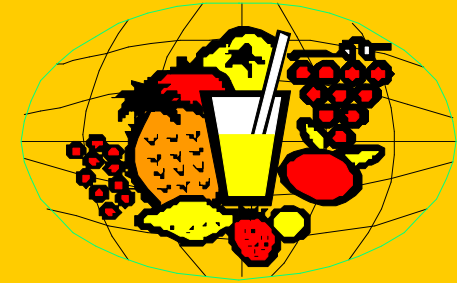


✦ **Early Warning System**

Similar to the systematic input requested for the IFU Newsletter, members will be asked to inform IFU on potentially contentious issues for the industry e.g. contamination risks , attacks on juices

OUTCOMES FROM THE PUBLIC RELATIONS AND MEMBERSHIP COMMISSION MEETING

14th June 2011



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✦ **World Juice Day**

Concept regarded as valuable and potentially rewarding for the industry

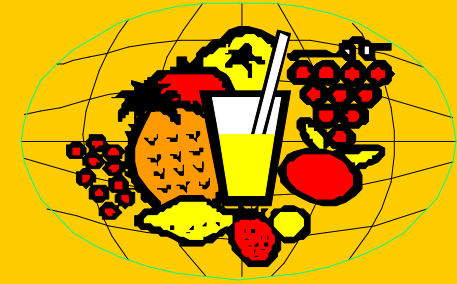
One day organization on the same date is not considered to be feasible

Call to leave it to individual members to decide format & date of their WJD

Possibility to involve major international organizations such as FAO/WHO will be examined

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING**

14th June 2011



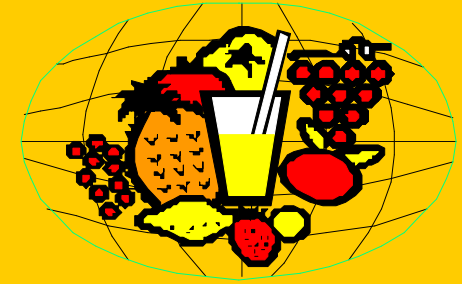
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✦ Fruit Juice as part of 5-a-Day

IFU should function as a platform to provide members with back up to ensure that fruit juices are kept or included in national 5-a-Day programmes

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING**

14th June 2011



IFU

✦ **Generic Promotion for Fruit Juices**

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING**

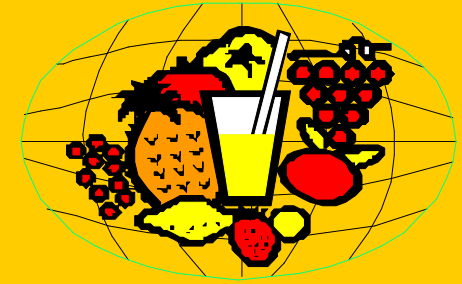
14th June 2011



IFU

✦ A.O.B.

**OUTCOMES FROM THE PUBLIC
RELATIONS AND MEMBERSHIP
COMMISSION MEETING
14th June 2011**



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THANK YOU