

**IFU**

# **OUTCOMES FROM THE IFU COMMISSIONS MEETINGS**

**14<sup>th</sup> – 15<sup>th</sup> June 2011  
Bonita Springs, Florida (USA)**

**OUTCOMES FROM THE COMMISSION  
FOR LEGISLATION MEETING  
14<sup>th</sup> June 2011**

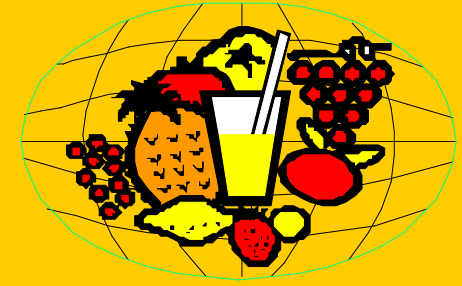


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**OUTCOMES FROM CODEX COMMITTEES**

# OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14<sup>th</sup> June 2011



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## 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

14<sup>th</sup> June 2011

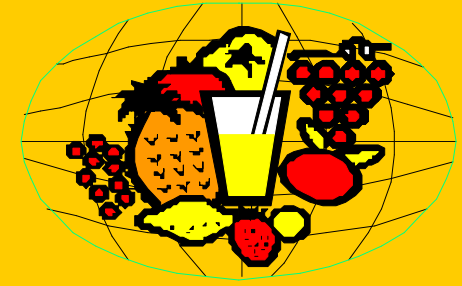


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4. Grape skin extract - work discontinued.
5. Iron oxide - work discontinued.
6. Sulfites - to be discussed.

# OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

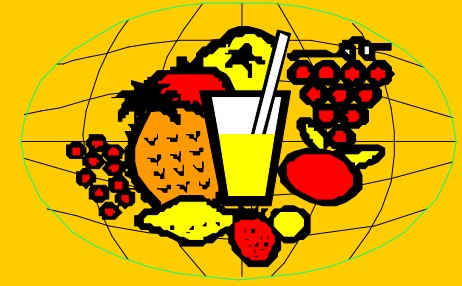
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## 7. Stevia (nectars only) - at step 5/8

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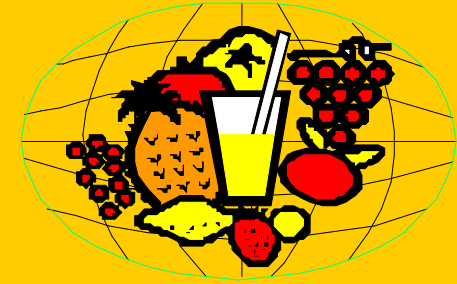


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**CODEX COMMITTEE ON PROCESSED  
FRUITS AND VEGETABLES**

# OUTCOMES FROM THE COMMISSION FOR LEGISLATION MEETING

14<sup>th</sup> June 2011



IUF

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

14<sup>th</sup> June 2011



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## CODEX COMMITTEE ON CONTAMINANTS IN FOOD (CCCF)

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

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14<sup>th</sup> June 2011

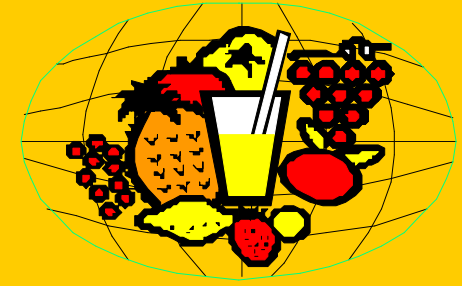


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## CODEX COMMITTEE ON PESTICIDE RESIDUES (CCPR)

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

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FOR LEGISLATION MEETING  
14<sup>th</sup> June 2011**

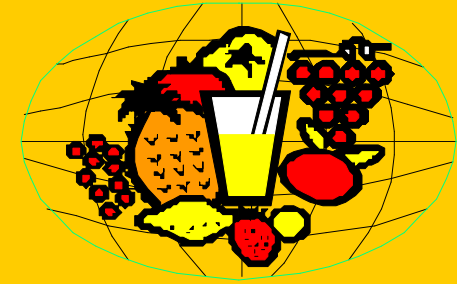


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**CODEX COMMITTEE ON FOOD  
LABELING**

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

**OUTCOMES FROM THE SCIENTIFIC AND  
TECHNICAL COMMISSION MEETING  
14<sup>th</sup> 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  
14<sup>th</sup> 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

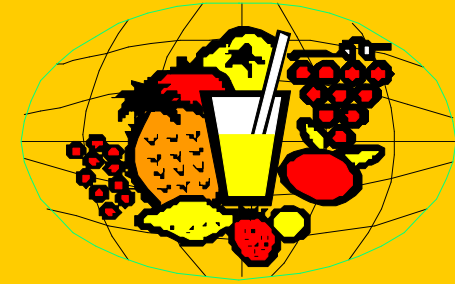
Most of it remains in the pomace

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 14<sup>th</sup> June 2011



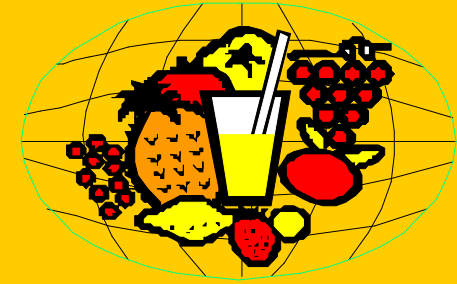
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## Antioxidant Processing with Vaculiq

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  
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**Fruit juice browning**

Colour measurement in strawberry purees and nectars

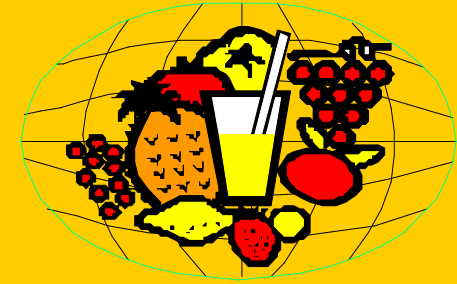
**IFU Position Paper on Fruit Juice Nutrition Policy**

**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  
14<sup>th</sup> June 2011**



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**Next STC meeting: during CIBUS in Parma, 19<sup>th</sup>  
October 2011**

**Preliminary program of the IFU Workshop  
Date: 20<sup>th</sup> October 2011 Parma**

**OUTCOMES FROM THE COMMISSION ON  
METHODS OF ANALYSIS MEETING  
14<sup>th</sup> June 2011**



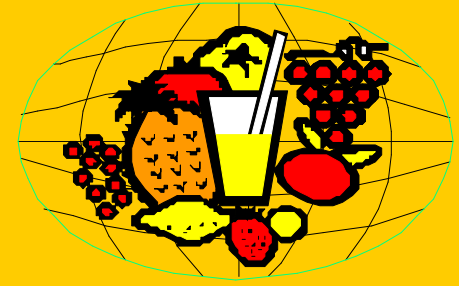
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**Due to constraints on travel budgets there were only three members of the AC present**

**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 14<sup>th</sup> June 2011

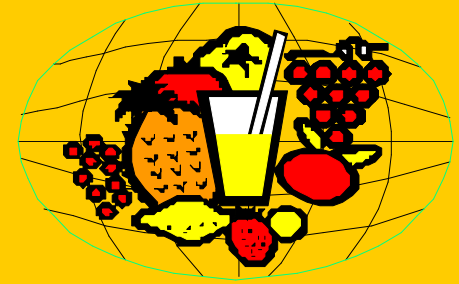


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Possible topics were:

- 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

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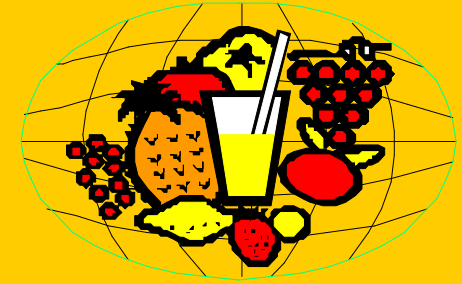


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- ▲ Open issues:-
- ▲ Revision of the recommendation on methods for heavy metals
- ▲ Revision of method 25 on sensory analysis of juices
- ▲ Extension of the scope of the German method for quantitative aroma analysis
- ▲ Method for the “colour” of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

# OUTCOMES FROM THE COMMISSION ON METHODS OF ANALYSIS MEETING

14<sup>th</sup> June 2011

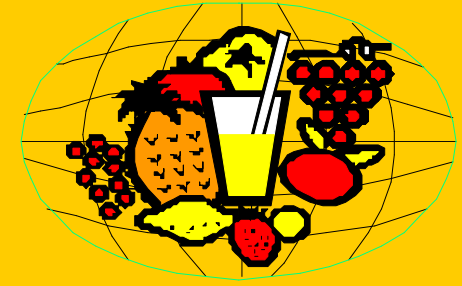


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- ▲ Finally an overview of two new methods developed in Europe for the control of juice quality were reviewed for AC guests
- ▲ An overview of the use of DNA methods in juice analysis was given covering work carried out in the UK for the FSA
  - ▲ 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**

**14<sup>th</sup> 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**

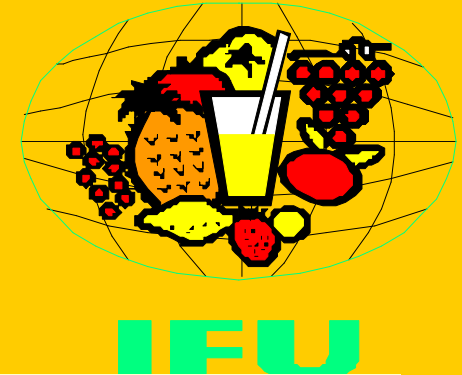
**Chaim Shmulinson**

**Diane Nury**

**Ebru Akdag**

**Bulent Ozan Diren**

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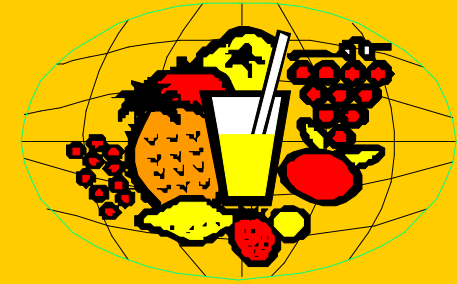
**▲ IFU News**

**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

14<sup>th</sup> June 2011



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## ✦ Recruitment New Members

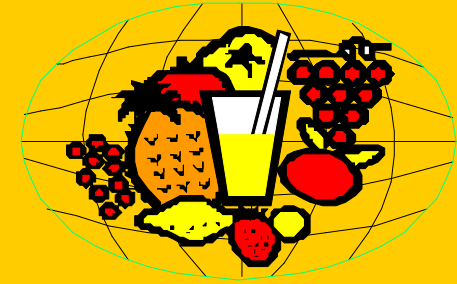
Group examined a list with over 60 potential members

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**

**14<sup>th</sup> June 2011**



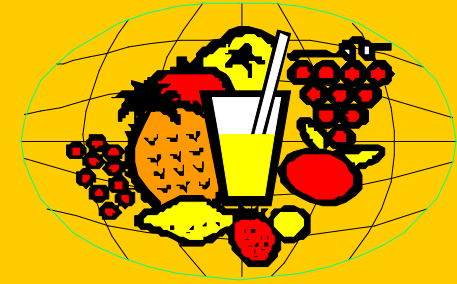
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## **✦ Early Warning System**

**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**

**14<sup>th</sup> June 2011**



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## **✦ World Juice Day**

**Concept regarded as valuable and potentially rewarding for the industry**

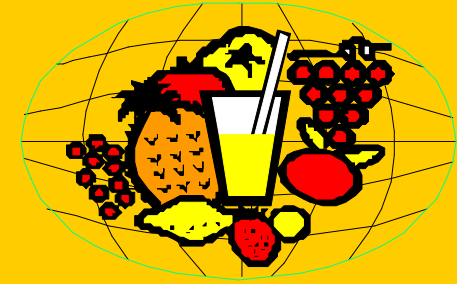
**One day organization on the same date is not considered to be feasible**

**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**

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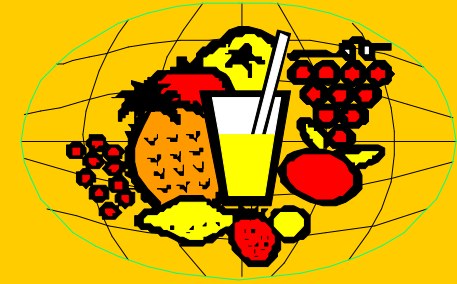
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**✦ Fruit Juice as part of 5-a-Day**

**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**

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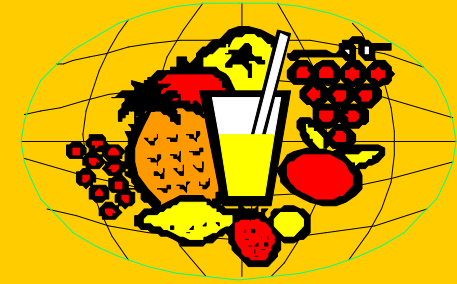


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✦ **Generic Promotion for Fruit Juices**

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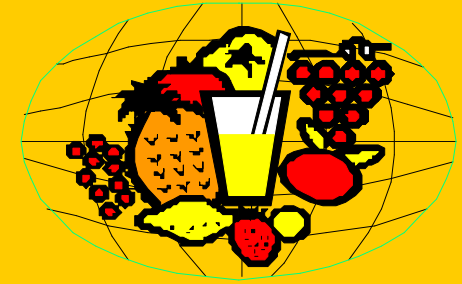
**14<sup>th</sup> June 2011**



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**✦ A.O.B.**

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**THANK YOU**