







35th Joint Arab Codex Contact Points and CCNE Coordination Meeting

PREPARATION FOR THE 44th SESSION OF THE CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

(CCMAS44)

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April 20, 2025





Agenda Item 5

REVIEW OF METHODS OF ANALYSIS IN CXS 234

5.1. FRUIT JUICES WORKABLE PACKAGE *CX/MAS 25/44/6*

5.2. COCOA PRODUCTS AND CHOCOLATE WORKABLE PACKAGE CX/MAS 25/44/7

REVIEW OF METHODS OF ANALYSIS IN CXS 234: FRUIT JUICES WORKABLE PACKAGE

The work of the review of methods in CXS 234-1999 is to <u>remove</u> <u>inconsistencies, make editorial corrections, check if the methods are</u> <u>still fit for purpose and to look at the typing</u>.

CCMAS reminded Members and Observers that:

- they could present <u>new methods</u> for provisions in standards to active commodity committees for their consideration and submission to CCMAS as part of the endorsement process; or
- if the committee is adjourned sine die, new methods could be submitted directly to CCMAS for review by the physical working group (PWG) on endorsement.



Appendix I

PROPOSED CHANGES TO CXS 234-1999 FOR CCMAS' ENDORSEMENT

For comments through CL 2025/16-MAS

Commodity	Provision	Codex Standard	Method	Principle	Туре	Comment
Fruit juices and nectars	Ascorbic acid-L	CXS 247-2005 (section 4 Additives)	IFU 17a (1995) (2022);	High performance liquid chromatography (HPLC)	II	Updated version
Fruit juices and nectars	Ascorbic acid-L	CXS 247-2005 (section 4 Additives)	AOAC 967.21 (1967)	Indophenol method	III	unchanged
Fruit juices and nectars	Ascorbic acid-L	CXS 247-2005 (section 4 Additives)	ISO 6557-1:1995	Fluorescence spectrometry (reference method)	₩I	Unchanged
Fruit juices and nectars	Cellobiose	CXS 247-2005	IFU Recommendation No. 4 October 2000	Capillary gas chromatography	IV	Unchanged
Fruit juices and nectars	Citric acid	CXS 247-2005 (section 4 Additives)	AOAC 986.13 (1996)	High performance liquid chromatography (HPLC)	II	Unchanged
Fruit juices and nectars	Citric acid	CXS 247-2005 (section 4 Additives)	IFU 22 (1985) (2005)	Enzymatic determination	III	Updated version of IFU Method

REVIEW OF METHODS OF ANALYSIS IN CXS 234: FRUIT JUICES WORKABLE PACKAGE

• CCMAS44 is invited to consider:

- Appendix I and endorse the proposed changes to CXS 234-1999; and
- Items for further consideration in Appendix II and in paragraphs 13 – 14.



Note: Proposed amendments are indicated in **bold**, strikethrough and/or <u>underline</u>. Unformatted text indicates that no change was required from the current listing in CXS 234-1999.

Cocoa products and chocolate

Commodity	Provision	Method	Principle	Туре	Standard	Committee
Chocolate and chocolate products	Cocoa butter	ICA No. 26 / AOAC 977.10 and AOAC 963.15 / ICA No.14 IOCCC 14	<u>Calculation from moisture</u> (Determined as Water) and Gravimetry (Soxhlet extraction)	I	<u>CXS 87-</u> 1981	CCCPC
Chocolate and chocolate products	Fat-free cocoa solids	ICA No. 26 / AOAC 977.10 and AOAC 931.05 and AOAC 930.20	Oven evaporation and factor Calculation from moisture (Determined as Water) and gravimetry (ether, alcohol and aqueous extraction)	I	<u>CXS 87-</u> 1981	CCCPC
Chocolate and chocolate products	Fat-free milk solids <u>(Determined as Milk</u> <u>Protein)</u>	ICA No. 26 and ICA No.17 and ICA method No.13 or / AOAC 977.10 and AOAC 955.04C and IOCCC 17 or AOAC 939.02	Titrimetry, Kjeldahl digestion; after extraction of milk proteins <u>Calculation from moisture content,</u> and Titrimetry (Kjeldahl N) content of <u>extracted and precipitated milk</u> protein.	II	<u>CXS 87-</u> <u>1981</u>	CCCPC





