

| 1 | 2 | (3) | 4 | 5 | (6) | (7) |
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| | Clause No./ Subclause No./ Annex (e.g. 3.1) | Paragraph/ Figure/Table /Note (e.g. Table 1) | Type of comment ² | Comment (justification for change) by the MS | Proposed text of change by the MS | Regional Technical Committee observations and action taken on each comment submitted |
| JA (Jamaica Business Development Corporation) | 7.1 d) | | | While we know that non-nutritive sweeteners can be used, and will result in a low Brix reading, we wonder if the lower limit of 3.5 is the intended lower limit. | Recommendation – review of the parameter. | The parameter has been reviewed and the intended lower limit is 3.5. |
| JA (Jamaica Business Development Corporation) | General | | | General agreement with the requirements of the document up to Annex B (Stakeholder did not feel that they can give an informed comment from Annex C onward) | | Noted. |
| Suriname | 3.1.1 | | te | Shall be evaluated by... | Shall be inspected physically by... | Not accepted. The Committee would prefer if the text remained as is in order to capture the intent. Text shall remain as is. |
| | 3.3.1a | | te | Slight separation The word "slight" is subjective | | Noted however actual values for these parameters (a) and (b) are found in (c). |
| | 3.3.1 b | | te | Excessively stiff The word "excessively" is subjective | | Noted however actual values for these parameters (a) and (b) are found in (c). |
| | 4 | | te | Why the necessity of an antimicrobial chemical additive? | | The antimicrobial chemical additive is optional. The use of the word 'may' indicates that this is not a necessity. |
| | 6.1.1 | | te | All ingredients shall be, insert "safe for human consumption" | All ingredients shall be safe for human consumption... | Accepted. The committee agreed to include the following phrase 'that is safe for human consumption' |

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| | 7.1b | | ed | Expressed acetic acid... Insert "as" | Expressed <u>as</u> acetic acid | Accepted |
| | 7.2.1 e 7.2.2 e | | ed | Add: characteristic to the type of ketchup | has a good flavour characteristic to the type of ketchup. | Accepted with a change from 'characteristic to' to 'characteristic of' |
| Grenada | Pg 18. Annex F | Item F.1 | TE | 1. Ammonia solution recorded as a reagent but cannot find where it is used in the procedure? The question – where is the Ammonia solution used? | | The reference has been removed as ammonia is not used in the method. |
| | Page 18. Annex F | Item F.1.2 | TE | Hydrochloric acid mentioned in procedure but not in the reagent. Recommend that the hydrochloric acid be listed in the reagents section | | Accepted. |
| | Page 18. Annex F | | | Recommended a new section apparatus be added between F.1 Reagents and F.2 Procedure similar to Annex G. This would assist the user of this standard | | Accepted. |
| Grenada | Pg 5. Item 7.2.4 | | TE | ' Sub-standard Grade '. The question is asked, 'Is it fit for consumption?' | | All grades are fit for consumption. A definition of quality will be added to |

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| | | | | The standard does not cover that issue | | the standard to clarify this issue. |
| | Page 9, item B.2 | | TE | <p>scoring System</p> <p>Question: In assessing colour are there any requirements for the lighting standards to be applied?</p> | | <p>Based on regional comments indicating that the Munsell Colour Disc is outdated, the requirement for its has been removed from the standard and replaced with the following phrase: 'characteristics of the type of ketchup'.</p> <p>The reference to good and fairly good colour has been removed and definition of 'colour' can be found in the definitions section.</p> |
| SLU | 1 | | ge | Scope should not include circular references but should be clear and unambiguous. | Remove reference to clause 5 in scope | Accepted |
| SLU | 3 | 3.3.1; 3.3.2 | ed | The definitions contain requirements or parameters of conformance for product. | The definitions should form substantive requirements of standard. Definition of consistency should remain but good and fairly good consistency should be placed in standard. | Accepted. |
| SLU | 5 | 5.1.3.5.1.2, 5.1.4 | te | Is there a need for type 4 ketchup? Type 2 and 3 may also contain tomato and tomato products and a vegetable and hence can be a mixed ketchup. In this instance how do you differentiate between a type 4 and type 2??? There is some overlap between these types Also consider the wide array of types now being offered can Type 2 ketchup be simply Naming the vegetable/fruit? The requirements for types 2 and 3 are similar except they come from different types of plant | Consider type 2 and 3 not containing tomato or tomato products and type 4 will cover all mixed vegetable/fruit ketchups Alternatively consider removing type 4 and keeping type 2 and 3. | Not accepted. The committee did not agree with this suggestion. Types 2 and 3 are a single fruit/vegetable ketchup which may or may not contain tomatoes. |

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| | | | | family. | | |
| SLU | 7 | 7.1 f | Te | The acceptable Tomato solids content of type 1 in St. Lucia is not less than 6%. The 12% tomato solids may be too onerous as this would require increased production quantities. At 6% the consistency and nature of the product meets | Tomato Solids should be not less than 6%. | A decision was made to remove the requirement given that it is not a health and safety consideration; the test is onerous and the total solids content is already a requirement |
| SLU | 7 | 7.2.3(d) 7.2.2(c) 7.2.1(c) | te | Limited to one test for colour | Include statement "Any other test method or device approved by the National Competent Authority including electric colour meters which gives equivalent results may be used." | Based on regional comments indicating that the Munsell Colour Disc is outdated, the requirement for its has been removed from the standard and replaced with the following phrase: 'characteristics of the type of ketchup'. The reference to good and fairly good colour has been removed and definition of 'colour' can be found in the definitions section. |
| SLU | Annex C | | | There are many hand held digital refractometers that give the °Brix with automatic temperature correction. The tables are useful but not really utilised in today's industry for measurements of TSS | | Accepted. The end of last sentence in C 3.1. has been modified to include the phrase: 'in the absence of instrumental temperature correction/ a temperature compensated refractometer. C.1. has been modified to: 'a refractometer' |

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