

Ministerio de Agroindustria Secretaría de Agregado de Valor Subsecretaría de Alimentos y Bebidas	QUALITY PROTOCOL	
Code: SAA001	Version: 05	10.02.2006

At the head note the version in English is: Ministry of Agroindustry. Secretariat of Value- added. Undersecretariat for Food and Drink Production -----  
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There is a logotype: “Argentine Food” – A Natural Choice”. -----

## **QUALITY PROTOCOL FOR CANDIED/CRYSTALLIZED FRUIT/ --**

Date of making it official: May 9th, 2006 – SAGPyA Resolution Nº 203 -----

Institutions and companies participating in the drawing up and evaluation of this protocol -----

- Dirección Nacional de Alimentos (National Food Administration) -----  
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- Instituto Nacional de Tecnología Industrial (National Institute of Industrial Technology) -----  
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## **INTRODUCTION** -----

### **1. Scope** -----

This protocol defines and describes the quality attributes of candied fruit that want to use the Seal “Argentine Food” – A Natural Choice”. -----

This document has the ambition to be a tool in order that the manufacturing companies of candied fruit and related products differentiate their products

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based on improving objectively the outlined characteristics of the regulation in force. -----

Despite what was previously mentioned, every product having the ambition to use the seal should fulfill the regulations in force that define it as genuine, of great quality and harmless. -----

Candied fruit are those described in the Argentinian Food Code. The related products are those similar to the candied fruit commercialized according to section 3 of the mentioned Code. -----

**2. General criteria** -----

Locally and internationally, **those candied fruit that are as much similar as possible to those made through craftsmanship are considered superior or premium.** Some basic characteristics are the following: -----

- Use of traditional sweeteners.-----
- Addition of fruit or vegetable content in the preparations. -----
- Absence of chemical preservatives or other additives (except special cases).-----
- Use of packages associated with the craftsman jams, marmalades and jellies. -----
- Products classified as “natural”, being those free of chemical products or residues. -----
- It is considered harmless by non state third parties. -----

All the trends may be seen in the product offer in international fairs as well as in the available gourmet product internet sites available.-----

As from the indications, differentiating attributes have been designed for **candied fruit and related products.** -----

These are technically based in improving objectively special parameters included in the regulations in force (section 807 and the following to Chapter X of the Argentinian Food Code.) -----

**3. Foundations of differentiating attributes** -----

*Used sweeteners:* -----

- Traditionally, sugar and honey are the sweeteners that are used in the manufacturing of candied fruit. The current legislation allows the use of other sugars (for example fructose) or industrial syrups. These last products are

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not associated with home or craftman manufacturing, that is why the exclusive use of sugar or honey represents a consumer appreciated value.--

- There is a world trend to consider superior the products that replace traditional sweeteners by fruit concentrated juices (generally grape must), in order to have formulations exclusively based on fruits or vegetables.-----

*Allowed additives:*-----

- Owing to the prohibition of the use of sulfites raw material to be used is limited to fresh fruit, furthermore the product is free of an additive considered harmful by several consumers in the world.-----
- Similarly, the use of preservatives is forbidden (sorbic and benzoic acid, as well as its derivatives), this process is done in a much controlled way.-----
- The exclusive use of pectins contained in juices or fruits allows to keep the functional properties without using artificial additives.-----
- Correcting the color differences from the use of harvested fruit in different regions, of different varieties and/or at different times of the year makes it worthy the use of dyes, but only those of natural origin.-----

*Relative quantities of fruit, vegetables and/or juices for manufacturing* -----

The vegetables and/or juices fruit percentage increase, pursuant to what is required by the Food Code is based on the fact that the **differential attribute of candied fruit is directly related to the quality noticed by the consumer**. The general criterion was a 10% increase of the fruit amount required, except for the case of citric marmalades whose technological characteristics make preferable a lower fruit percentage. -----

*Package characteristics* -----

The usage of transparent glass packages is considered with craftman products and allows a better observation of the product quality and this is related to the environment protection as it can be recycled. -----

*Process attributes* -----

In case of process attributes it is compulsory to fulfill the concepts and parameters, if they correspond, established by the **Good Manufacturing Guide for Vegetable and Fruit preserved food** published by the Food National Board of Secretariat of Agriculture, Cattle, Fishing and Food (Dirección Nacional de Alimentos de la Secretaría de Agricultura, Ganadería, Pesca y Alimentos).

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## **PRODUCT DIFFERENTIATING ATTRIBUTES**

Every analytical determination for this protocol shall be carried out pursuant to the official methodology mentioned in the Argentinian Food Code.

### **1. Used sweeteners**

The following sweeteners shall be used during the manufacturing of the candied fruit and related products:

- Sugar.
- Honey, totally or partially replacing sugar.
- Fruit concentrated juices totally replacing the previous ones, free of additives.

### **2. Allowed additives**

- In the manufacturing steps of the candied fruit and related products that bear the seal “Argentine Food – A natural choice”, the following shall not be used:
  - **Sulfites**
  - **Sorbic acid or its salts**
  - **Benzoic acid or its salts**
- As **gelling agent** the addition is only allowed up to 10,0% of the acid apples juice and /or pulp or other fruits rich in pectin.
- **Natural dyes** can only be used if necessary. In no case artificial dyes shall be admitted.

### **3. Relative quantities of fruit, vegetables and/or juices for manufacturing**

- **Stewed fruit:** The quantity of fruit that is inside a completely filled and closed container shall not be lower than 50.0% compared to distilled water weight at 20°C.
- **Marmalade:** The proportion of fruits and vegetables shall not be inferior than 50.0 % parts of the formulation.
- **Citric marmalade:** The proportion of fruits and vegetables shall not be inferior than 40.0 parts % of the formulation.
- **Jams:** Not less than 50,0 parts % of fruit pulp, tubercle or vegetables, with the normal content of juice, filtered through a sieve with a mesh not bigger than 2.0 mm.

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- **Jellies:** Not less than 40.0 parts % of filtered juice, the concentrated juice or aqueous fruit and vegetable extracts will not be allowed.
- **Related products not included in CAA** (according to its initials in Spanish= *Argentinian Food Code*): The proportion of fruits, vegetables or tubercles (whole or fractionated), their juices and/or pulps shall not be lower than 45 parts % of the formulation.

#### 4. Package characteristics

Transparent glass primary packages that allow to see the content of the product shall only be admitted for the candied fruit and related products that use the seal “Argentine Food – A natural choice”.

*Alicia R. López López*  
*Traductora Pública*  
*Inglés*  
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Ministerio de Agroindustria Secretaría de Agregado de Valor Subsecretaría de Alimentos y Bebidas	AUDIT APPROVAL	
Code: SAA103	Version: 05	12.04.06

At the head note the version in English is: Ministry of Agroindustry. Secretariat of Value- added. Undersecretariat for Food and Drink Production.

There is a logotype that reads: Argentine Food. A natural choice. -----  
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**Audit date:**

**Auditing company:**

**Audited company:**

Location site:

Headquarters:

Locality:

Telephones:

**Name of the person responsible for quality at the company/position**

**Product:** Candied fruit and related products

**Reference code protocol: SAA001**

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Auditor's signature	Name	

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Code: SAA103	Version: 05	12.04.06

## **RESULTS**

Attributes	Compliance		Remarks
	YES	NO	
<b>1. Of the product</b>			
a. Unique use of sugar and/or fruit concentrated juice (without additives) as sweeteners			
b. Absence of sulfites			
c. .Absence of ascorbic acid or its salts			
d. Absence of benzoic acid or its salts			
e. Absence of gelling agents, except 10% (maximum) of juice and/or acid apples pulp and other fruits rich in pectins			
f. Unique and justified use of natural dyes			
g. Fruit and vegetable content not lower than 50.0 parts % of the formulation in case of marmalades, stewed fruit or jams.			

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Auditor's signature	Name	

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Attributes	Compliance		Remarks
	YES	NO	
h. Fruit and vegetable content not lower than 40.0 parts % of the formulation in case of citric marmalades or jellies.			
i. Fruit and vegetable content not lower than 45.0 parts % of the formulation in case of products similar to the items <b>g</b> and <b>h</b> that are not clearly mentioned in the Argentinian Food Code			
<b>j. Of the Process</b>			
a. Quality control and records of the water used in the process.			
b. Received fruit and vegetable quality records			
c. Control and record of the maximum temperature reached during the product packing			
d. Check up of the POES records applied to the manufacturing site.			
<b>k. Of the package</b>			

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Attributes	Compliance		Remarks
	YES	NO	
a. Transparent glass primary package			

People interviewed by the audited company: \_\_\_\_\_  
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\_\_\_\_\_  
 On behalf of the auditing company

\_\_\_\_\_  
 Upon approval of the audited company

Signature, name and seal

Signatura and name

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Auditor's signature	Name	