

Voluntary Report – Voluntary - Public Distribution

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Report Name: Moroccan Notification on Preserved Tomatoes Characteristics

Country: Morocco

Post: Rabat

Report Category: Tomatoes and Products, WTO Notifications, FAIRS Subject Report

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Report Highlights:

Morocco notified G/SPS/N/MAR/76 on April 16, 2021. An unofficial translation is included in this report. Comments are due no later than June 15, 2021. The notification states the names and characteristics of preserved tomatoes and tomato concentrate.

Kingdom of Morocco

*Minister of Agriculture,
Maritime Fisheries, Rural
Development and Water and
Forests*

**Visa of the General Secretariat
of the Government**

Order of the Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests No du.....(.....) fixing the names and characteristics of preserved tomatoes.

Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests

Having regard to [Decree No. 2-20-422](#) on the quality and safety of vegetable preserves marketed, in particular, Article 3 thereof,

Having regard to [Decree No. 2-12-389](#) of 11 Jomada II 1434 (22 April 2013) laying down the conditions and detailed rules for labelling food products,

ARRETE :

Article 1: Article 3 of the aforementioned [decree n°2-20-422](#) fixes the names and characteristics of canned tomatoes.

Article 2: For the purposes of this Order:

« **Tomato paste** »: the product obtained by concentration of liquid or pulp extract of ripe, healthy tomatoes (*Lypersicum esculentum P.Mill*), filtered or otherwise prepared in such a way that the finished product is free of skins and seeds, and other hard parts or large pieces.

« **Canned tomato** »: the product is prepared from fresh, healthy, and ripe tomatoes (*Lypersicum esculentum P.Mill*), packaged with or without suitable cover liquid and heat-treated before or after packaging in an airtight container. This product should not contain the stems and calyxes of tomatoes, and if necessary, the internal fragments.

Article 3: Tomato paste may be named as follows if the dry matter content (deducted salt) complies with the following indications:

1. «Tomato puree»: a minimum of 7% and a maximum of 28%.
2. «Tomato concentrate»: at least 28%.

Article 4: Canned tomatoes may be named, following the manner of presentation provided for in Article 6 below, as follows:

- Peeled tomatoes
- Unpeeled tomatoes
- Tomatoes

Article 5: The products referred to in Article 3 above must meet the characteristics laid down in the Annex to this Order.

Article 6: Canned tomatoes can be presented in mode:

- Whole: Peeled or unpeeled tomatoes that retain their original shape after treatment.
- Not whole (Pieces): Crushed or cut into pieces.

For not whole tomatoes, the method of presentation must be specified according to the type of crushing or cutting:

- **Diced:** tomatoes cut into cubes.
- **Sliced:** tomatoes cut perpendicular to the longitudinal axis in slices of regular thickness.
- **Quartered:** tomatoes cut into quarters.
- **Crushed or chopped:** crushed or milled.

Article 7: The following cover media may be used for canned tomatoes:

- Any liquid from ripe tomatoes, residual material from the preparation of canned tomatoes or by diluting tomato concentrates.
- Drinking water: only for unpeeled canned tomatoes

Article 8: The addition of the ingredients listed below in canned tomatoes is authorized:

- Spices, natural herbs, and seasonings, except for tomato flavors
- Salt (sodium chloride) in accordance with applicable regulations.
- sugars, as defined by the regulations in force when acidifying agents are added.

Article 9: Canned tomatoes must be prepared in such a way that they are free of internal fragments and foreign plant material that would be abnormal. Canned tomatoes must not exceed the defect limits indicated below:

- Presence of Skins: up to a total surface area of 30cm² per kg of total content for «peeled» and «whole tomatoes».
- Malformations: Maximum total area of 3.5 cm² per kg of total content.

Article 10: The labeling of the products referred to in Article 2 above must be done per the provisions of Decree No. 2-12-389. In addition, the labeling of these products must include the following particulars:

1. For tomato paste, the minimum percentage of total natural soluble dry matter.
2. For canned tomatoes:
 - ✓ “Peeled tomatoes” or “whole peeled tomatoes” if skin has been removed.
 - ✓ "Tomatoes" followed by the methods of presentation provided for in the second paragraph of Article 6.
 - ✓ “Unpeeled tomatoes” if skin has not been removed.
 - ✓ “Flavored with ...” if an added ingredient as defined in section 8 changes the characteristic flavor of the product.

Article 11: The present order will be published in the Official Bulletin.

Done in Rabat,
Minister of Agriculture, Maritime Fisheries,
Rural Development and Water and Forests

APPENDIX: CHARACTERISTICS OF TOMATO CONCENTRATE

Chemical criteria	Quality	
	Current	Extra
Minimum content of total sugar (expressed as invert sugar p.100 of dry residue (salt deducted))	45	50
Maximum total acidity (expressed as hydrated citric acid) p.100 dry residue (deducted salt)	8	7
Volatile acidity (expressed as acetic acid) p.100 of bran residue (salt deducted)	1	0.5
Maximum content of mineral impurity insoluble in water p.100 of dry residue (salt deducted)	0.1	0.05
Maximum content of copper p.100 of dry residue (salt deducted)	-	0.01
Total chlorines	Max 1.4%	
pH	< 4.5	<4.5
Sodium chloride (salt)	< = 5%	< = 5%
Color: Colorimeter method (color-flex – teste):	Min. 1,8	Min. 2,1

Attachments:

No Attachments.