

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**Agenda Item 2**

**CX/EXEC 23/84/2 Add.2**  
**June 2023**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION**  
**Eighty-fourth Session**  
**Geneva, Switzerland**

**CRITICAL REVIEW - PART III<sup>1</sup>**

**Note:** For general information about the critical review and the critical review for CCASIA22, CCLAC22, CCFH53, CCNASWP16, CCRVDF26, and CCNFSDU43, please see CX/EXEC 23/84/2. For the critical review for CCFA53, please see CX/EXEC 23/84/2 Add.1.

**Structure<sup>2</sup>**

1. General information on the Committee and Session
2. Overall comments (Secretariat/Chairperson)
3. Status of work items (Overview)
4. Specific comments on individual work items (Secretariat/Chairperson)

**List of appendices**

- Appendix 1: Codex Committee on Contaminants in Foods (CCCF16)
- Appendix 2: Codex Committee on Food Import and Export Inspection and Certification (CCFICS26)
- Appendix 3: Codex Committee on Food Labelling (CCFL47)
- Appendix 4: Proposal for an amendment of the *General Standard for Fruit Juices and Nectars* (CXS 247-2005)

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<sup>1</sup> This document addresses CCCF16, CCFICS26 and CCFL47 as well as one issue falling under the purview of Codex Committee on Processed Fruits and Vegetables (CCPFV), which is currently adjourned *sine die*.

<sup>2</sup> The same structure is applied to all the appendices for the critical review, apart from Appendix 4 of CX/EXEC 23/84/2 Add. 2 which concerns a proposal for an amendment of a standard under the purview of CCPFV, which is currently adjourned *sine die*.

## Appendix 1

## 1. General

<b>Committee</b>	<b>Codex Committee on Contaminants in Foods (CCCF)</b>		
<b>Host</b>	The Netherlands	<b>Chairperson</b>	Sally Hoffer
<b>Session reported on</b>	CCCF16	18-21 and 26 April 2023	
<b>Next Session</b>	CCCF17	5-19 April 2024	
<b>Report</b>	<u>REP23/CF16</u>		

## 2. Overall comments

**Secretariat's comments:**

CCCF16 was successfully conducted as a physical session with virtual report adoption. There was high participation. In preparation for plenary discussions at CCCF16, five virtual meetings and three physical meetings were held. These meetings helped ensure good progress of the respective work items during the plenary session.

CCCF16 efficiently and consensually concluded all agenda items. One Code of Practice (for prevention and reduction of mycotoxin contamination in cassava and cassava-based products) and seven MLs (for lead, total aflatoxins and ochratoxin A for different types of food commodities respectively) and associated sampling plans were forwarded to CAC46 for final adoption. Work on seven MLs was discontinued, while one new work proposal (Code of Practice/Guidelines for the prevention or reduction of ciguatera poisoning) is being submitted for approval by CAC46.

**Chairperson's comments:**

Holding CCCF16 as a physical session helped the decision-making process as informal discussions outside plenary session could be conducted. The delegations could reach out to each other during the meeting, and this helped progressing the work.

As a chair I kept more track of the progress of EWGs during the year by consulting with the EWG chairs. Which helped a lot as we received most documents on time. Plenary discussion was also prepared with EWG chairs in pre-meetings with CCCF Chair and Codex and JECFA secretariats. The way of working with presenting the agenda items through PowerPoint presentations in the plenary session was maintained and helpful.

We also made new improvements to the way of working. Forward planning of work was made explicit by presenting during the plenary meeting the draft agenda for CCCF17 with the EWGs and chairs under 'Other business and Future work'. And it was decided on the spot what could be done, and which work could be postponed. This helps in managing the workload of the committee. With this we also encouraged more volunteers to come forward to chair/co-chair electronic working groups, which they also did. In addition, starting next year we will add a new agenda item 'Foresight and emerging issues of relevance to CCCF', to exchange information with and between delegations on emerging issues that are of relevance for the work of this committee. For signaling important issues, even when this will not result in the development of a Codex standard.

I did note that from one region only few delegations were present, which I consider a concern as the decisions taken should be supported by sufficient delegations. I coordinated this on the spot by sending out mails and having a virtual meeting with the regional coordinator. I specifically requested to indicate any concerns from the region that might hamper the adoption of CCCF's proposals at CAC and their advice on how to proceed in plenary

**3. Status of work items**

Topic	Job No	Target year	Recommendation of the Committee
<b>For decision by the Commission</b>			
1. Draft Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products	N05-2021	2025	Adoption at Step 8
2. Draft Maximum level (ML) for lead for ready-to-eat meals for infants and young children	N05-2019	2024	Adoption at Step 8
3. Proposed draft ML for lead for soft brown, raw and non-centrifugal sugars	N05-2019	2024	Adoption at Steps 5/8
4. Proposed draft sampling plans for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children	N08-2019	2022	Adoption at Steps 5/8
5. Proposed draft MLs for total aflatoxins in dried chilli and nutmeg and MLs for ochratoxin A in dried chilli and paprika, and nutmeg	N20-2017	2024	Adoption at Steps 5/8
6. Proposed draft MLs for total aflatoxin in paprika, ginger, black and white pepper, and turmeric and MLs for ochratoxin A in ginger, black and white pepper, and turmeric	N20-2017	2024	Discontinued
7. New work on Code of Practice/Guidelines for the prevention or reduction of ciguatera poisoning	-	-	Approval
<b>For monitoring</b>			
8. ML for total aflatoxins in ready-to-eat peanuts and associated sampling plan	N14-2014	2023	Steps 2/3
9. MLs for lead in culinary herbs (fresh/dried) and spices (dried)	N05-2019	2021	Steps 2/3
10. Proposed draft sampling plans for aflatoxins and ochratoxin A in spices (dried chilli pepper and paprika, and nutmeg)	N20-2017	2024	Steps 2/3
<b>For information</b>			
11. Discussion paper on Pyrrolizidine alkaloids	For consideration by CCCF17		
12. Discussion paper on new measures supporting the revision of the <i>Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts</i> (CXC 55-2004)	For consideration by CCCF17		
13. Discussion paper on new measures supporting the revision of the <i>Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals</i> (CXC 45-1997)	For consideration by CCCF17		
14. Discussion paper on the need and feasibility of possible follow-up actions on tropane alkaloids	For consideration by CCCF17		
15. Discussion paper on possible risk management measure(s) for acrylamide in	For consideration by CCCF17		

foods taking into account the most recent JECFA evaluations	
16. Discussion paper on a Code of Practice to prevent or reduce cadmium contamination in foods	For consideration by CCCF17
17. Guidance on data analysis for development of MLs and improved data collection	Continue discussion
18. Identification of staple food-contaminant combinations relevant to public health and international trade that have not yet been addressed by CCCF	Suspended
19. Review of Codex standards for contaminants	Continue (standing item on the CCCF agenda)
20. Follow-up work to the outcomes of JECFA evaluations and FAO/WHO expert consultations	Continue (standing item on the CCCF agenda)
21. Priority list of contaminants for evaluation by JECFA	Continue (standing item on the CCCF agenda)

#### 4. Specific comments

<p><b>1. Draft Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products, Paragraph 36, Appendix III</b></p>
<p><b>Status:</b> The Code of Practice had been adopted by CAC45 (2022) at Step 5. Based upon the further work in the EWG and constructive discussions at CCCF16, CCCF16 agreed to forward the Code of practice for the prevention and reduction of mycotoxin contamination in cassava and cassava-based products to CAC46 for adoption at Step 8.</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>2. Draft ML for lead for ready-to-eat meals for infants and young children, Paragraph 28(ii)</b></p>
<p><b>Status:</b> CAC45 (2022) had adopted a proposed ML of 0.02 mg/kg for ready-to-eat meals for infants and young children at Step 5. CCCF16 agreed to forward to CAC46 an ML of 0.02 mg/kg for ready-to-eat meals for infants and young children for adoption at Step 8. It was noted that the same ML for cereal based products for infants and young children was achievable considering a high level of protection for infants and young children with a rejection rate only slightly higher than 5%.</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>3. Proposed draft ML for lead for ready-to-eat meals for for soft brown, raw and non-centrifugal sugars, Paragraph 28(i)</b></p>
<p><b>Status:</b> CCCF16 agreed to forward to CAC46 the following an ML of 0.15 mg/kg for soft brown, raw, and non-centrifugal sugars for adoption at Steps 5/8. It was noted that this ML was consistent with the ML for white and refined sugars of 0.1 mg/kg adopted by CAC45 (2022), as these sugars are less refined.</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>4. Proposed draft sampling plans for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children, Paragraph 41(ii), Appendix IV</b></p>
<p><b>Status:</b> The topic had been addressed in the EWG and in the PWG that met just prior to the session. Following a constructive discussion, CCCF16 agreed to forward the sampling plan to CAC46 for adoption at Steps 5/8 for inclusion in the <i>General Standard for Contaminants in Food and Feed</i> (CXS 193-1995). The sampling plan was forwarded to CCMAS for endorsement. CCMAS42 endorsed the sampling plan with amendments to the numeric performance criteria for methods of analysis. This sampling plan as amended by CCMAS42 will be the one to be considered by CAC46 for adoption (by CCMAS42 (REP23/MAS)).</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>5. Proposed draft MLs for total aflatoxins in dried chili and nutmeg and for ochratoxin A in dried chili and paprika, and nutmeg, Paragraph 69(i),(iv), Appendix V</b></p>
<p><b>Status:</b> CCCF16 agreed to forward the ML of 20 µg/kg for total aflatoxin in chili pepper and nutmeg (dry/dried) and the ML 20 µg/kg for OTA in chili pepper, paprika and nutmeg (dry/dried) to CAC46 for adoption at Steps 5/8. CCCF16 agreed that the MLs could be reviewed in 3 years' time if sufficient data are submitted through GEMS/Food to look into the possibility to lower the ML.</p>

<p>CCCF16 also agreed to re-convene the EWG to develop sampling plans for the agreed MLs for consideration by CCCF17.</p>
<p><b>Chairperson's comments:</b> The note on the review in 3 years' time was added to ease possible concerns on this item.</p>
<p><b>6. Proposed draft MLs for total aflatoxin in paprika, ginger, black and white pepper, and turmeric and MLs for ochratoxin A in ginger, black and white pepper, and turmeric, Paragraph 69(iii)</b></p>
<p><b>Status:</b> CCCF16 agreed to discontinue work on MLs for total aflatoxin in paprika, ginger, black and white pepper, and turmeric and MLs for ochratoxin A in ginger, black and white pepper, and turmeric, and to inform CCEXEC84 and CAC46 accordingly.</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>7. New work on Code or Practice/Guidelines for the prevention or reduction of ciguatera poisoning, Paragraph 81, Appendix VI</b></p>
<p><b>Status:</b> CCCF16 agreed to start new work on a Code of Practice/Guidelines for the prevention or reduction of ciguatera poisoning and forward the project document to CAC46 for approval. CCCF16 also agreed to establish an EWG to prepare a proposed Code of Practice/Guidelines for comments and consideration by CCCF17. As advised by the Codex Secretariat, CCCF16 agreed that the project document could refer to either a CoP/Guidelines and to leave it open for further discussion in the EWG before making any decision about the title.</p>
<p><b>Chairperson's comments:</b> No additional comments.</p>
<p><b>8. ML for total aflatoxins in ready-to-eat (RTE) peanuts and associated sampling plan, Paragraph 52</b></p>
<p><b>Status:</b> CCCF16 agreed to re-convene the EWG, to work over the next two years on the ML for total aflatoxins in RTE peanuts and the associated sampling plan, as follows:</p> <ul style="list-style-type: none"> <li>(a) to prepare a proposal on a clear definition for RTE peanuts for the establishment of an ML for total aflatoxins in RTE peanuts and categorization of the occurrence data for consideration by CCCF17, working in close collaboration with the GEMS administrator; and</li> <li>(b) following discussion and agreement on the definition for RTE peanuts at CCCF17, and working closely with the EWG on data analysis to propose an ML for RTE peanuts and associated sampling plans for consideration by CCCF18.</li> </ul> <p>CCCF16 also agreed to inform CCEXEC of the decision and request extension of the timeline for completion of work to 2025.</p>
<p><b>Chairperson's comments:</b> This is a sensitive issue as for several years there have been many discussions on the data collection and analysis. By implementing a staged approach over two years and working closely together with the GEMS administrator, I hope we can reach agreement on this ML at CCCF18.</p>
<p><b>9. MLs for lead in culinary herbs (fresh/dried) and spices (dried), Paragraph 29</b></p>
<p><b>Status:</b> CCCF recalled that the EWG would continue to work on MLs for lead in culinary herbs (fresh/dried) and spices (dried) for consideration by CCCF17 and that a JECFA call for data had already been issued.</p> <p><b>Secretariat's comments:</b> This is part of the staggered approach taken by CCCF to discuss items in a step-wise fashion. An extension of the timeline for completion of work to 2025 is requested.</p>

<p><b>10. Proposed draft sampling plans for aflatoxins and ochratoxin A in spices (dried chilli pepper and paprika, and nutmeg), Paragraph 68 and 69(iv)</b></p>
<p><b>Status:</b>          CCCF16 noted that further work was needed on the sampling plans and agreed that further work could be undertaken in the EWG for presentation to CCCF17. CCCF16 agreed to re-convene the EWG to develop sampling plans for the agreed MLs taking into account all written comments submitted to CCCF16, for comments and consideration by CCCF17.</p> <p><b>Secretariat's comments:</b>          As CCCF has finalized work on MLs, associated sampling plans will now be developed in accordance with the proposed MLs.          It is recalled that CCEXEC83 recommended extension of the deadline to 2024 for the completion of the work on the proposed draft MLs for total aflatoxins and ochratoxin A in dried chilli and paprika, and nutmeg and associated sampling plans.</p>
<p><b>11. Discussion paper on Pyrrolizidine alkaloids, Paragraph 84</b></p>
<p><b>Status:</b>          As the discussion paper had arrived late, CCCF16 agreed to request that the Codex Secretariat issue a CL requesting comments on the recommendations in the discussion paper; and that the EWG prepare a revised paper based on the comments received in response to the CL for consideration by CCCF17.</p>
<p><b>Chairperson's comments:</b>          No additional comments.</p>
<p><b>12. Discussion paper on new measures supporting the revision of the <i>Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004)</i>, Paragraph 105(iv)(a)</b></p>
<p><b>Status:</b>          CCCF16 agreed to establish an EWG to develop a discussion paper to explore whether there are new measures supporting revision of the <i>Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004)</i> for consideration by CCCF17.</p>
<p><b>Chairperson's comments:</b>          No additional comments.</p>
<p><b>13. Discussion paper on new measures supporting the revision of the <i>Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals (CXC 45-1997)</i>, Paragraph 105(iv)(b)</b></p>
<p><b>Status:</b>          CCCF16 agreed to establish an EWG to develop a discussion paper to explore whether there are new measures supporting the revision of the <i>Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals (CXC 45-1997)</i> for consideration by CCCF17.</p>
<p><b>Chairperson's comments:</b>          No additional comments.</p>
<p><b>14. Discussion paper on the need and feasibility of possible follow-up actions on tropane alkaloids, Paragraph 113(i)</b></p>
<p><b>Status:</b>          CCCF agreed to establish an EWG to prepare a discussion paper on tropane alkaloids to look into the need and feasibility of possible follow-up actions for consideration by CCCF17.</p>
<p><b>15. Discussion paper on possible risk management measure(s) for acrylamide in foods taking into account the most recent JECFA evaluations, Paragraph 133(iv)</b></p>

<p><b>Status:</b></p> <p>CCCF16 agreed to establish an EWG to develop a discussion paper on acrylamide in foods taking into account the most recent JECFA evaluations, to look into the feasibility of risk management measure(s) for consideration by CCCF17.</p> <p><b>Secretariat's comments:</b></p> <p>This work can be seen to a certain extent within the framework of the review of Codex standards and related texts as there is an existing <i>Code of Practice for the Reduction of Acrylamide in Foods</i> (CXC 67-2009) that could potentially be reviewed in addition to possible establishment of MLs.</p>
<p><b>16. Discussion paper on a Code of Practice to prevent or reduce cadmium contamination in foods, Paragraph 139</b></p>
<p><b>Status:</b></p> <p>CCCF16 agreed that a discussion paper be prepared to consider the development a Code of Practice to prevent or reduce cadmium contamination in foods.</p>
<p><b>Chairperson's comments:</b></p> <p>No additional comments</p>
<p><b>17. Guidance on data analysis for development of MLs and improved data collection, Paragraph 98</b></p>
<p><b>Status:</b></p> <p>Based upon discussion in the EG, PWG and the plenary, CCCF16 agreed to proposed changes to the GEMS/Food database and on the work plan for the coming year for proposing further revisions to the database. CCCF16 furthermore agreed to recommend to WHO the development of additional training materials and opportunities for the data submission to and data extraction from the GEMS/Food database and to recommend the Codex Member countries to provide the necessary funds for this.</p> <p>CCCF16 also agreed on a more structured process for elaborating Calls for data; and to consider data availability and quality before deciding on new work.</p> <p>CCCF16 agreed to re-convene the EWG to continue the work on a proposal for a general guidance on data analysis for ML development and improved data collection.</p>
<p><b>Chairperson's comments:</b></p> <p>This is important work for the committee, yet also though material with a lot of different angles to look at it. Presenting this in a comprehensive paper is difficult. However, it is progressing, albeit slowly.</p>
<p><b>18. Identification of staple food-contaminant combinations relevant to public health and international trade that have not yet been addressed by CCCF, Paragraph 101</b></p>
<p><b>Status:</b></p> <p>CCCF13 (2019) had agreed to develop an approach for the systematic exploration of key staple food-contaminant combinations (SFC) that could be of public health concern with potential trade implications which had not yet been considered by CCCF. In the discussion paper submitted to CCCF14, a possible approach was introduced to identify SFC combinations that might be of relevance to explore further in CCCF and that could be taken up in the regular work process of CCCF. For CCCF16, a discussion paper had been prepared. The PWG held just prior to CCCF16 had concluded that there was general support for the work presented and establishment of an EWG, to further develop the approach on the identification of staple food-contaminant combinations for exploration by CCCF, with flexibility on which methodology to use. However, no chair could be identified for such an EWG.</p> <p>In light of the above and that staple foods were already considered in the framework of the review of Codex standards for contaminants as a prioritization criterion and that new work on SFC combinations could still be proposed following the existing procedures in CCCF, CCCF16 agreed to postpone the discussion on the identification of SFC combinations for further exploration by CCCF, and revisit this topic in 3 years' time.</p>
<p><b>Chairperson's comments:</b></p> <p>No additional comments.</p>



<p><b>19. Review of Codex standards for contaminants, Paragraph 105(iv)(c)</b></p>
<p><b>Status:</b>          CCCF16 agreed to reconvene the WG to meet prior to CCCF17 to consider the comments in reply to the CL on priorities for review of existing Codex standards for contaminants that would be distributed by the Codex Secretariat and to make recommendations for consideration by CCCF17.</p> <p><b>Secretariat's comments:</b>          This is an important work that continues to keep Codex standards for contaminants up to date/relevant to Codex Members' needs.</p>
<p><b>20. Follow-up work to the outcomes of JECFA evaluations and FAO/WHO expert consultations, Paragraph 113</b></p>
<p><b>Status:</b>          CCCF16 agreed to reconsider the elaboration of a discussion paper on the need and feasibility of possible follow-up actions on ergot alkaloids and trichothecenes (T-2, HT-2 and DAS) at CCCF17.</p>
<p><b>Chairperson's comments:</b>          No delegations volunteered to lead EWGs on ergot alkaloids or tricothecenes. Considering also the workload of the committee, it was decided to leave these two topics for further consideration next year.</p>
<p><b>21. Priority list of contaminants for evaluation by JECFA, Paragraph 133, Appendix IX</b></p>
<p><b>Status:</b>          CCCF16 agreed to endorse the priority list as amended.          CCF16 furthermore agreed to request the JECFA Secretariat to issue a call for data on cadmium and lead in quinoa and quinoa-based products, including foods for infants and young children.</p>
<p><b>Chairperson's comments:</b>          No additional comments</p>

## Appendix 2

## 1. General

<b>Committee</b>	<b>Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)</b>		
<b>Host</b>	Australia	<b>Chairperson</b>	Nicola Hinder
<b>Session reported on</b>	CCFICS26	1-5 May 2023	
<b>Next Session</b>	CCFICS27	16-20 September 2024	
<b>Report</b>	<u>REP23/FICS</u>		

## 2. Overall comments

<p><b>Secretariat's comments:</b></p> <p>CCFICS26 was successfully held in a hybrid format and had high attendance both in terms of delegations and delegates. A hybrid working group on the Proposed draft consolidated Codex Guidelines related to equivalence was held just prior to the session. A side event to support plenary discussions on the proposed review and update of the <i>Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System (CXG 60-2006)</i> was held on the first day of the Session.</p> <p>All agenda items were thoroughly discussed and consensually concluded. CCFICS26 agreed to forward two texts to CAC46 for adoption at Steps 5/8: the Proposed draft guidelines on recognition and maintenance of equivalence of National Food Control Systems (NFCS), and the Proposed draft principles and guidelines on the use of remote audit and inspection in regulatory frameworks. CCFICS26 also agreed to forward for approval new work on review and update of the "<i>Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System (CXG 60-2006)</i>".</p>
<p><b>Chairperson's comments:</b></p> <p>The Chairperson concurs with the Secretariat's comments. CCFICS26 was held almost 2 years after CCFICS25, instead of at the usual 18-month interval which had been the norm in the past. The EWGs made good use of the extended intervening period, including by conducting webinars, other outreach, and using existing processes to get new work approved in a timely manner. I thank the EWG chairs and co-chairs – Australia, Canada, China, the EU, Iran, Kenya, New Zealand, Singapore, the UK, and the USA. This put the Committee in good stead to be able to have constructive discussions and make good progress.</p> <p>The Committee continues to take a forward leaning approach. It was the first time a subsidiary Committee was held in a hybrid format that allowed online attendees to make interventions. It was great to see many delegations taking up this opportunity to participate. This maintained the inclusivity gain we saw with virtual meetings while also providing the benefits of face-to-face interaction for those who could travel, and it provided equity of participation in the plenary and working group deliberations.</p>

**3. Status of work items**

Topic	Job No	Target year	Recommendation of the Committee
<b>For decision by the Commission</b>			
1. Proposed draft guidelines on recognition and maintenance of equivalence of National Food Control Systems (NFCS)	N25-2017	CCFICS26	Adoption at Steps 5/8
2. Proposed draft principles and guidelines on the use of remote audit and inspection in regulatory frameworks	N07-2022	CCFICS27	Adoption at Steps 5/8
3. Project document for the review and update of the " <i>Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System (CXG 60-2006)</i> "	-	-	Approval
<b>For monitoring</b>			
4. Proposed draft consolidated Codex Guidelines related to equivalence	N01-2019	CCFICS28	Steps 2/3/4
5. Proposed draft Guidelines on the prevention and control of food fraud	N06-2021	CCFICS28	Steps 2/3
6. Review and update, Appendix A - the list of emerging global issues		Ongoing	
<b>For information</b>			
7. Discussion paper and project document on guidance on appeals mechanism in the context of rejection of imported food	For further consideration at CCFICS27.		
8. Discussion paper and project document on the standardization of sanitary requirements	For further consideration at CCFICS27.		

#### 4. Specific comments

<p><b>1. Proposed draft guidelines on recognition and maintenance of equivalence of National Food Control Systems (NFCS), Paragraph 44, Appendix II</b></p>
<p><b>Secretariat's comments:</b></p> <p>This work has been under consideration since CCFICS21 (2014). After extensive work in the EWG, the guidance had well advanced. Its finalization was important to allow work on the consolidation of equivalence text to progress.</p> <p>Following a constructive discussion, CCFICS26 agreed to forward the proposed draft <i>Guidelines on Recognition and Maintenance of Equivalence of NFCS</i> to CAC46 for adoption at Steps 5/8. The format and presentation as well as language is according to Codex style.</p>
<p><b>Chairperson's comments:</b></p> <p>The Chairperson concurs with the Secretariat. There was good consensus on the proposed draft guideline, with the sticking points of previous years having been largely resolved within the EWG since CCFICS25. It has been well considered and workshopped over almost 10 years and it was great to see consensus finally reached in the Committee to forward the guideline for adoption at Steps 5/8. This is a very complex topic, and the guidance will be an excellent resource to help countries to efficiently and effectively evaluate the equivalence of national food control systems</p>
<p><b>2. Proposed draft principles and guidelines on the use of remote audit and inspection in regulatory frameworks, Paragraph 104, Appendix III</b></p>
<p><b>Secretariat's comments:</b></p> <p>CCFICS25 had recognized the challenges COVID-19 posed to inspection and verification systems and had agreed on the development of Codex guidance on the use of the ICT tools for alternative verification as part of a modern regulatory framework. CCFICS25 had tasked an EWG to develop a discussion paper on the Use of remote audit and verification of regulatory frameworks. In a bid to respond in a timely manner to the challenge, the CCFICS Chairperson had sent the new work proposals to CCEXEC83/CAC45 (2022) for critical review/approval. The approval by CAC45 allowed the EWG to develop draft guidelines for consideration at CCFICS26.</p> <p>Following a constructive discussion and further editing of the texts, CCFICS26 agreed to forward the proposed draft "Principles and Guidelines on the Use of Remote Audit and Inspection in Regulatory Frameworks" to CAC46 for adoption at Steps 5/8. The format and presentation as well as language is according to Codex style.</p>
<p><b>Chairperson's comments:</b></p> <p>The Chairperson concurs with the Secretariat. The work put in by the EWG prior to plenary was really helpful in giving the committee the best opportunity to reach consensus on the proposed draft guideline in a short period of time. The plenary worked from CRD16, prepared by the EWG chairs and co-chairs, which took into account comments, at Step 3, in reply to the agenda paper (CL 2023/12/OCS-FICS). Having addressed the comments received on the agenda paper ahead of the plenary allowed the committee to start from a considerably advanced position and reach good consensus to forward the guideline for adoption at Steps 5/8. It is an excellent example of CCFICS being able to respond quickly to very real regulatory challenges to provide clear and useful guidance that is needed right now. It will help regulators have access to modern tools and approaches in their national food control systems.</p>
<p><b>3. Project document for the review and update of the "Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System (CXG 60-2006)", Paragraph 117, Appendix IV</b></p>
<p><b>Secretariat's comments:</b></p> <p>CCFICS25 had agreed to establish an EWG to consider whether the current Codex guidelines on traceability remained fit for purpose. Based on consultations within the EWG to gather their views on current and emerging approaches to traceability and understand whether the content/structure of the 2006 guidelines sufficiently met Members' expectations, a discussion paper was developed.</p> <p>The side-event held on this topic supported the plenary discussions and the development of a draft project document for new work on this topic.</p>

<p>CCFICS26 agreed that it was timely to undertake new work to update and revise CXG 60-2006. CCFICS26 furthermore agreed to forward the project document on the revision and updating of the <i>Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification Systems</i> (CXG 60-2006) to CAC46 for approval as new work. CCFICS26 also agreed to establish an EWG to prepare a proposed draft revision of the <i>Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification Systems</i> (CXG 60-2006) for consideration by CCFICS27.</p>
<p><b>Chairperson's comments:</b></p> <p>The Chairperson concurs with the Secretariat. There was good consensus within the Committee that it is timely to review and update the 2006 guideline and that it can be managed in terms of workload and proposed timeframes. It was pleasing to see five countries agree to share the leadership of this work. Thank you to the United States, the United Kingdom, Ecuador, Honduras and Australia.</p>
<p><b>4. Proposed draft consolidated Codex Guidelines related to equivalence, Paragraph 68, Appendix V</b></p>
<p><b>Secretariat's comments:</b></p> <p>CCFICS26, noting the importance of proceeding with the consolidation and updating of Codex guidance on equivalence, agreed the aim of the work was to produce a single consolidated text ensuring that all critical matters in the existing CCFICS texts were appropriately captured, with revocation of the existing texts to be confirmed at the time the consolidation was finalized by CCFICS.</p> <p>CCFICS26 following a constructive discussion agreed to hold at Step 4 the text under "Section 1 Preamble"; "Section 2 Scope", "Section 3 Purpose" and "Section 4 Principles", noting that these provisions remain open for comment, and to return the rest of the draft principles and guidelines to Step 2 for further drafting.</p> <p>CCFICS26 furthermore agreed to establish an EWG to prepare revised draft consolidated Codex guidelines related to equivalence for consideration by CCFICS27.</p>
<p><b>Chairperson's comments:</b></p> <p>The hybrid working group (HWG), held prior to the plenary, was constructive in progressing drafting of the guideline, and the plenary agreed to work from CRD2 which incorporated the drafting changes made by the HWG. There was good consensus within the committee on the first 4 sections of the guideline and there was comfort to set those aside at Step 4 for now, to allow the EWG to focus on further drafting of the remaining sections at Step 2, noting that the parts held at Step 4 would be included in the request for comment ahead of CCFICS27.</p> <p>Earlier concerns about the interplay between the equivalence consolidation work and the equivalence of NFCS work was resolved. Adopting the Proposed draft guidelines on recognition and maintenance of equivalence of National Food Control Systems (NFCS) at Steps 5/8 will clear a path for productive drafting of the Proposed draft consolidated Codex Guidelines related to equivalence ahead of CCFICS27. I am confident the EWG will make good progress, with the aim of completing work by CCFICS28. I thank the EWG chair and co-chairs for their ongoing efforts.</p>
<p><b>5. Proposed draft Guidelines on the prevention and control of food fraud, Paragraph 93</b></p>
<p><b>Secretariat's comments:</b></p> <p>This work was approved as new work by CAC44 (2021).</p> <p>As different opinions were voiced by Members whether geographical indications (GIs) were within the mandate of CCFICS or not, the CCFICS Chairperson advised she would write to the CAC Chairperson/CCEXEC Chairperson to seek advice about the extent to which GIs could be considered within the mandate of CCFICS.</p> <p>Following a constructive discussion but limited by time, CCFICS26 agreed to return the proposed draft guidelines to Step 2 for redrafting. CCFICS26 also agreed to establish an EWG to prepare revised draft guidelines for consideration at CCFICS27.</p>
<p><b>Chairperson's comments:</b></p> <p>The plenary's discussion focussed on Sections 1 through to 6. The discussions were helpful in developing a shared understanding but there remained several areas of divergent thinking and more work is needed to help develop consensus ahead of CCFICS27. There was consensus in the committee on the value of moving forward with the drafting of the text. The issues are not insurmountable but will require the committee to be creative and open to compromise. I am hopeful the committee will be in a position to recommend advancement of the proposed draft guidelines at CCFICS27. I thank the EWG chair and co-chairs for their ongoing efforts.</p>

<p><b>6. Review and update, Appendix A - the list of emerging global issues, Paragraph 120</b></p>
<p><b>Secretariat's comments:</b></p> <p>Emerging global issues continue to be important for CCFICS to consider, particularly in relation to new approaches and technologies applying to national food control systems. Based on the responses to the Circular Letter issued prior to CCFICS26, Appendix A had been revised to ensure clarity and consistency, consolidating the list to five key areas.</p> <p>CCFICS26 acknowledged the current list of emerging issues identified in Appendix A and agreed for it to continue as a standing Agenda Item for future CCFICS meetings.</p> <p>CCFICS26 also agreed to hold an intersessional workshop ahead of CCFICS27 to further discuss the emerging issues under Appendix A, noting that during the plenary meetings there was often not sufficient time to discuss this standing agenda item.</p>
<p><b>Chairperson's comments:</b></p> <p>The Chairperson considers an intersessional workshop will be invaluable in preparing this very important work ahead of CCFICS27 and thanks the United Kingdom, with the support of Australia, for taking on carriage of the Review and Update of Appendix A. I see this could become a useful mechanism through which future discussion papers could be tested and honed ahead of presentation to CCFICS plenary.</p>
<p><b>7. Discussion paper and project document on guidance on appeals mechanism in the context of rejection of imported food, Paragraph 125</b></p>
<p><b>Secretariat's comments:</b></p> <p>A CRD prepared by India introduced a proposal that aims at addressing the challenges and requirements of the evolving food trade.</p> <p>There was general support for the proposal, but CCFICS26 noted the need for further analysis.</p> <p>CCFICS26 requested an updated discussion paper and project document for further consideration at CCFICS27.</p>
<p><b>Chairperson's comments:</b></p> <p>The Committee saw potential in this work, and I thank India for bringing it forward for consideration. Discussion was productive and provided direction on further analysis that could be undertaken to help the committee decide whether to recommend new work. I thank Nigeria for joining India on this work, and I look forward to the committee considering an updated discussion paper and project document at CCFICS27.</p>
<p><b>8. Discussion paper and project document on the standardization of sanitary requirements, Paragraph 128</b></p>
<p><b>Secretariat's comments:</b></p> <p>A CRD prepared by Brazil introduced a proposal that aims to promote the use of electronic certification which could improve food safety by simplifying and expediting clearance processes while maintaining the flexibility of countries to define specific requirements.</p> <p>CCFICS26 welcomed the proposal, but noted that the project was complex and thus suggested undertaking a pilot project that would focus on a single commodity to assess the feasibility of the proposal against other models.</p> <p>CCFICS26 requested an updated discussion paper and project document for further consideration by CCFICS27.</p>
<p><b>Chairperson's comments:</b></p> <p>The Committee saw the potential in this work, and I thank Brazil for bringing it forward for consideration. The key concern was the complexity of the proposed task and I am hopeful that a revised discussion paper and project document for CCFICS27 will provide the committee with a more manageable task to consider taking on. I thank New Zealand, Spain, the United States of America and Australia for joining Brazil on this work, and I look forward to the committee considering an updated discussion paper and project document at CCFICS27.</p>

## Appendix 3

## 1. General

<b>Committee</b>	<b>Codex Committee on Food Labelling (CCFL)</b>		
<b>Host</b>	Canada	<b>Chairperson</b>	Kathy Twardek
<b>Session reported on</b>	CCFL47	15-19 May 2023	
<b>Next Session</b>	CCFL48	TBC	
<b>Report</b>	<u>REP23/FL</u>		

## 2. Overall comments

**Secretariat's comments:**

The 47th Session of the Codex Committee on Food Labelling (CCFL47) was successfully conducted as a physical meeting with broadcast. All items on the agenda were discussed and consensually concluded despite the heavy workload of the committee.

The working group on allergen labelling met virtually prior to the session supporting progress on this topic.

The overall work in the committee is on track and there is good progress.

**Chairperson's comments:**

The work of CCFL progressed well during this session, I was pleased with the progress made on the three work items, and that the committee had time to discuss all the possible new work items. It was a very full agenda with a number of challenging items at this session, including allergen labelling, e-commerce, new work papers including for sustainable labelling claims, as well as matters referred from other Codex Committees. The proposed timing for the agenda was established ahead of the session and adjusted as the session took place. Emphasis on the timing was on advancing the allergen work, a full day was allotted to this.

In several instances, working documents were updated based on the circular letter comments, just prior to the session. In all cases, this helped facilitate the discussion – members were agreeable to using the revised documents, which illustrated where and why changes were made. This is a practice to consider leveraging in future meetings, time permitting.

The allergen work began in 2019 with a targeted completion of 2024. Although the expert consultations were postponed due to COVID-19, the allergen work related to the revision to the GSLPF is on track, however the work on precautionary allergen labelling will likely be one session behind.

The allergen work is informed by and dependent on the four FAO/WHO expert consultations. These took place between December 2020 and November 2022, with not all the final reports not formally published prior to CCFL47, which meant that work, particularly for precautionary allergen labelling, was not yet as developed as it will be after all the final reports are available.

Work progressed well on allergen labelling, which has two distinct elements (labelling and priority allergen list and precautionary allergen labelling [PAL]) and both elements remain on track. The preparatory work benefited the advancement of this agenda item:

- the webinar held in March 2023 was very helpful in updating delegates on the work undertaken through FAO/WHO expert consultations, that would inform CCFL work on allergens. I believe that these webinars can be very useful in updating and motivating delegates, in preparation for a session and could be applied on an “as needed basis” – a best practice from the experience gained through the pandemic.
- The virtual working group for allergens focused on the draft revision to provisions on allergen labelling in the *General Standard for the Labelling of Pre-packaged Foods*. It took place about a week in advance of CCFL47 and
  - had high participation,
  - was well chaired by Australia, and
  - was effective in identifying where there was agreement amongst participants and where there was need for focused discussion at plenary on.

The Committee discussed the entire draft revision and, with amendments, agreed to forward the text to CAC46 for adoption at Step 5.

Given that final reports were not available to inform this work ahead of the session, the guidelines on use of precautionary allergen labelling are less advanced. They were discussed and comments were taken on

the draft text. These will be used to inform work between sessions in the EWG. CCFL requested CCMAS to recommend methods for determining allergenic proteins in foods.

An electronic working group to advance the allergen labelling item was established, there is also the opportunity for a physical, virtual working group, if needed, prior to the next session.

Draft texts on e-commerce and use of technology in labelling were both advanced for adoption at Step 5 at CAC46. Given that this was the first time the Committee had discussed the technology in labelling item, its advancement to Step 5 was a very good outcome. With work continuing on both items between sessions in EWGs, it is expected that both items can be completed within timelines.

For new work items, CCFL47 will be forwarding to CAC46 one new work, to clarify the *General Standard for the Labelling of Pre-packaged Foods* with respect to joint presentation and multipack formats.

Sustainability labelling claims was an area of considerable interest and while there was agreement on the importance of the topic there were diverse positions on how and when to begin work at Codex. This is an area where there are differing views, much to do with relevance to Codex. While concern was raised that sustainability is a complex topic that goes beyond the work of Codex there was support to continue looking at possible work for CCFL on sustainability labelling claims. An EWG will help to identify where CCFL can provide guidance on sustainability-related labelling claims and what might fall within the scope of CCFL. A stocktake of work done by other international organizations will be a key part of this.

There was also interesting discussion on the topic of food labelling exemptions in emergencies, and although there was not consensus at this session to begin new work, with some expressing concern that the work could undermine the standards, an EWG will be helpful to further develop a discussion paper.

Discussion papers on alcoholic beverages and trans fatty acids were not provided for CCFL47. These items remain on the agenda for discussion at the next session. There was interest expressed by the committee to take alcohol labelling off the agenda. WHO will prepare a discussion paper. If not taken up at the next session, it could go into the future work document until there is consensus to explore this work.

While almost all referrals to CCFL47 were endorsed, the matter referred from CCSCH specifically related to origin labelling saffron was returned to CCSCH for further consideration. There were differing views on the mandatory declaration of country of harvest. CCFL47 is interested in understanding how processing in a second country results in a change of country of origin declaration, and requested CCSCH to provide clarification on the difference between country of origin and country of harvest specific to saffron.

Overall the level of engagement was very high and the Committee was successful in having fruitful discussions, building consensus, and advancing the work.

As the last CCFL was held virtually, it was a great benefit to hold CCFL47 in-person, allowing delegates to have robust discussions, taking advantage of breaks and informal chats, to help in understanding positions. From the Chair's point of view, it was beneficial to see faces and expressions of delegates and gauge reaction.

Without finalization of any items on the agenda, and several discussion papers with possible new work, the agenda for CCFL48 will be heavy and the advantage, or not, of adding an extra day to plenary should be determined. With three pieces of work moving to Step 5, and electronic working groups established to further work between sessions, the workload for the Committee will be manageable if those items can be finalized at the next session.



**3. Status of work items**

<b>Topic</b>	<b>Job No</b>	<b>Target year</b>	<b>Recommendation of the Committee</b>
<b>For decision by the Commission</b>			
1. Proposed draft revision to the <i>General Standard for the Labelling of Pre-packaged Foods</i> (CXS 1-1985): Provisions relevant to allergen labelling	N10-2019	2024	Adoption at Step 5
2. Proposed draft Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered via E-Commerce	N09-2019	2024	Adoption at Step 5
3. Proposed draft Guidelines on the Use of Technology to Provide Food Information	N07-2021	2026	Adoption at Step 5
4. Amendments to the <i>General Standard for the Labelling of Pre-packaged Foods</i> (CXS 1-1985): Labelling of pre-packaged foods in joint presentation and multipack formats			Approval
<b>For monitoring</b>			
5. Revision of the <i>General Standard for the Labelling of Pre-packaged Foods</i> : Guidelines on precautionary allergen labelling	N10-2019	2024	Steps 2/3
<b>For information</b>			
6. Labelling of alcoholic beverages	Discussion paper for consideration by CCFL48		
7. Application of food labelling provisions in emergencies	Discussion paper for consideration by CCFL48		
8. Trans-Fatty Acids (TFA)	Discussion paper for consideration by CCFL48		
9. Sustainability labelling claims: revision to the <i>General Guidelines on Claims</i> (CXG 1-1979)	Discussion paper for consideration by CCFL48		
10. Definition for added sugars	Discussion paper for consideration by CCFL48		
11. Future work and direction of CCFL	Ongoing work		
12. Criteria for the evaluation and prioritization of work of CCFL	Ongoing work		

#### 4. Specific comments

<p><b>1. Proposed draft revision to the <i>General Standard for the Labelling of Pre-packaged Foods</i> (CXS 1-1985): Provisions relevant to allergen labelling, Paragraph 53(i), Appendix II</b></p>
<p><b>Status:</b></p> <p>CAC42 (2019) had approved the new work proposal from CCFL45 (2019) on revising CXS 1-1985 relevant to allergen labelling and developing guidelines on precautionary allergen labeling.</p> <p>CCFL45 had also requested scientific advice on food allergens. Due to the COVID-19 pandemic, the final reports of the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens had been delayed. While it was not ready prior to CCFL46 (2021), it served as a good input to the EWG on this topic and the VWG held in preparation for CCFL47.</p> <p>With constructive discussion in the VWG and the plenary, considerable progress was made at CCFL47 regarding provisions relevant to allergen labelling and only a few issues remained for further discussions. CCFL47 thus agreed to forward the proposed draft revision to the <i>General Standard for the Labelling of Pre-packaged Foods</i>: provisions relevant to allergen labelling to CAC46 for adoption at Step 5.</p> <p>CCFL47 also agreed to re-establish the EWG to further the work for consideration by CCFL48.</p>
<p><b>Chairperson's comments:</b></p> <p>The revision of allergen provisions in CXS 1-1985 progressed to Step 5, however, work will continue to progress once the two outstanding full reports (Part 3 and Part 4) of the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens are made available in 2023. This work is linked to pending work of the Codex Committee on Food Hygiene to revise the <i>Code of Practice on Food Allergen Management for Food Business Operators</i> (CXC 80-2020) pending CCFL completion of work on precautionary allergen labelling, the definition of food allergens and the update of the list of allergens in CXS 1-1985. The Committee's work is expected to remain on track. It is anticipated that the labelling and priority list part could be recommended for adoption at the next session.</p>
<p><b>2. Proposed draft Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered Via E-Commerce, Paragraph 101(i), Appendix III</b></p>
<p><b>Status:</b></p> <p>Initially, these guidelines were envisaged to be an annex to the <i>General Standard for the Labelling of Pre-packaged Foods</i> (CXS 1-1985) and not a separate text. Following CCFL46 (2021), good progress was made in the EWG and the need for consideration of whether these guidelines should be a stand-alone document or an annex to CXS 1-1985 was highlighted.</p> <p>Following constructive discussions, CCFL47 agreed to forward the Proposed Draft Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered via E-Commerce, as a stand-alone document, to CAC46 for adoption at Step 5. It will eventually be published with a link to other relevant Codex documents.</p> <p>CCFL47 also agreed to re-establish the EWG to further the work for consideration by CCFL48.</p>
<p><b>Chairperson's comments:</b></p> <p>There was good engagement on this item through the EWG and with written comments, and the EWG Chairs prepared a revised document in the form of a CRD to guide discussions at CCFL.</p> <p>With helpful explanations by the Secretariat on the new layout format for Codex standards and how they can be published on the Codex website with a link to other related standards, the Committee agreed to develop the guidance as a standalone document. Consensus was also reached on the definition of e-commerce after fruitful and productive discussions in plenary. Agreement on these points was an important piece for moving the work forward to Step 5.</p> <p>Further discussion in the EWG will help progress matters regarding date marking and exemptions for small units. Work remains on track and is expected to be completed within the timeframe.</p>
<p><b>3. Proposed draft Guidelines on the Use of Technology to Provide Food Information, Paragraph 135(i), Appendix IV</b></p>
<p><b>Status:</b></p> <p>CCFL46 (2021) had agreed start new work on the use of technology in food labelling, which was approved by CAC44 (2021), and to establish an EWG to prepare proposed draft text for circulation for comments at Step 3 and consideration by CCFL47.</p>

Following constructive discussions, CCFL47 agreed to forward the Proposed Draft Guidelines on the use of Technology to CAC46 for adoption at Step 5. The document should be stand-alone guidelines and not an amendment to CXS 1-1985.

CCFL47 also agreed to re-establish the EWG to further the work for consideration by CCFL48.

**Chairperson's comments:**

There was good engagement on this item through the EWG and with written comments, and the EWG Chair prepared a revised document in the form of a CRD to guide discussions at CCFL. Although the revised document included many changes, this was done with a view to address comments received.

Discussions in plenary were valuable and productive. Several sections in square brackets remain, these are areas that can be progressed in the EWG and possibly a working group prior to the next CCFL.

This work has been aligned and coordinated with the e-commerce where possible.

**4. Amendments to the *General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985)*: Labelling of pre-packaged foods in joint presentation and multipack formats, Paragraph 149, Appendix V**

**Status:**

CCFL46 (2021) had agreed that an updated discussion paper be prepared for CCFL47 identifying gaps in CXS 1-1985 with regards to joint presentation and multipack formats and identify where clarity and interpretation might be required. A CL had been issued to collect information to support the development of the paper.

CCFL47 agreed to start new work on the labelling of prepackaged foods in joint presentation and multipack formats and to submit the project document for approval by CAC46.

CCFL47 also agreed to establish an EWG to prepare a proposed draft text for circulation for comments at Step 3 and consideration by CCFL48.

**Chairperson's comments:**

The updated discussion paper identified revisions to the GSLPF that would help clarify how it applies to joint presentation and multipack formats. Revisions may only be needed to definitions. Although there were several iterations of the discussion paper this demonstrates how additional work in the beginning stages to scope the work clearly is important for success of the project.

**5. Revision of the *General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985)*: Guidelines on precautionary allergen labelling, Paragraph 61(i, ii)**

**Status:**

CAC42 (2019) had approved the new work proposal from CCFL45 (2019) on revising CXS 1-1985 relevant to allergen labelling and developing guidelines on precautionary allergen labeling.

CCFL45 had also requested scientific advice from FAO/WHO relating to the list of foods and ingredients in Section 4.2.1.4 of CXS 1-1985. Noting that the scientific advice from FAO/WHO was not yet ready at that time, CCFL46 (2021) had agreed to re-establish the EWG to prepare the proposed draft revision to CXS 1-1985 and the proposed draft guidelines taking into account the discussion at CCFL46, the written comments submitted, the scientific advice from FAO/WHO, and evidence-based consumer understanding of allergen labelling and advisory statements.

CCFL47 following thorough discussions agreed to return the proposed draft annex to the CXS 1-1985 – Guidelines on the use of precautionary allergen labelling to Step 2, for further drafting.

CCFL47 also agreed to reestablish an EWG to continue drafting the guidelines for consideration by CCFL48.

**Chairperson's comments:**

Progress on the guidelines on the use of precautionary allergen labelling was impacted pending the publication of the Part 3 report the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens which is expected to be available in Spring 2023.

This work is linked to CCFH.

Further drafting by the EWG is expected to help keep the work on track.

<p><b>6. Labelling of alcoholic beverages (discussion paper), Paragraph 143(iii)</b></p>
<p><b>Status:</b></p> <p>While the item had been discussed at CCFL46 and comments requested through a CL, no discussion paper had been prepared for CCFL47.</p> <p>No Member offered to the lead on potential new work. However, WHO highlighted the importance of alcoholic beverage labelling and expressed willingness to prepare a discussion paper for CCFL48 based upon a new CL,</p> <p>CCFL47 agreed to retain the item on labelling of alcoholic beverages on its agenda. CCFL47 requested the Secretariat to issue a CL on possible future actions by Codex on this matter and WHO to prepare a discussion paper based on the outcome of the CL.</p>
<p><b>Chairperson's comments:</b></p> <p>Although this is the third session with no paper and no discussion, while some suggesting removing the item, CCFL agreed to keep it on its Agenda. Previous discussions at CCFL on this topic indicate that basing work on the areas where there is most likelihood of consensus may be the key to success for this discussion paper. WHO has offered to develop the paper for the next session.</p>
<p><b>7. Application of food labelling provisions in emergencies (discussion paper), Paragraph 158</b></p>
<p><b>Status:</b></p> <p>CCFL46 had discussed the possibility of future work to assist countries in establishing flexibilities in food labelling requirements when necessary to assure supply chain resilience during national or global emergencies, such as the COVID-19 pandemic and had agreed that a discussion paper on the topic be prepared for CCFL47 and a CL be issued to request information to inform the development of the paper.</p> <p>Based on the discussion paper and the comments received, CCFL47 had a constructive exchange of views. CCFL47 agreed to establish an EWG to develop an updated discussion paper and a project document on developing guidelines on "Application of food labelling provision in emergencies", taking into account the discussions at CCFL47, especially with respect to the scope and the need for definitions for "emergency" and "flexibility" for consideration by CCFL48.</p>
<p><b>Chairperson's comments:</b></p> <p>Additional work will be helpful to revise the discussion paper and project document to provide more clarity on the intent of the proposed new work, especially on how an "emergency" and "flexibility" would be defined and the scope of implementation of the guidance. Establishment of an EWG to assist in the revision should facilitate in reaching consensus on the new work proposal.</p>
<p><b>8. Trans Fatty Acids (TFA) (discussion paper), Paragraph 163(ii)</b></p>
<p><b>Status:</b></p> <p>CCFL46 had agreed that a discussion paper be prepared to outline possible new work on TFA for consideration by CCFL, and that a CL should be issued to request information that would inform the development of the paper. The CL was issued, however due to the need to consider the discussions at the Codex Committee for Fats and Oils (CCFO), it was decided to wait for the outcome of the discussions at the next session of CCFO (February 2024). Therefore, preparation and presentation of the discussion was postponed to CCFL48.</p> <p>CCFL47 thus agreed to defer discussions on TFA to its next session, pending the outcome of the discussions in CCFO. CCFL47 also reaffirmed that a discussion paper outlining possible new work on TFA for consideration by CCFL48 be prepared. The discussion paper would consider the outcome of the CL, the WHO Guideline on Saturated Fatty Acids and Trans-Fatty Acids (launched June 2023), and the outcome of the discussion of CCFO28.</p>
<p><b>Chairperson's comments:</b></p> <p>This work is linked with possible work that the Codex Committee on Fats and Oils could undertake to reduce TFAs or eliminate partially hydrogenated oils in the food supply to assist Member States to achieve the global goal to eliminate industrially produced TFAs by 2023.</p>

<p><b>9. Sustainability labelling claims: revision to the <i>General Guidelines on Claims</i> (CXG 1-1979) (discussion paper), Paragraph 172</b></p>
<p><b>Status:</b></p> <p>CCFL46 had agreed that a discussion paper be prepared and that a CL be issued to take stock of sustainability claims in countries to support preparation of the paper.</p> <p>Based on the discussion paper and draft project document, CCFL47 had a constructive discussion on the topic. There was support for work to revise the discussion paper and project document.</p> <p>CCFL47 agreed to establish an EWG to revise the discussion paper and project document with a focus on:</p> <p>a. Stocktaking work being undertaken by other international organizations on sustainability related labelling claims on food; b. Identifying areas where CCFL could provide guidance on sustainability-related labelling claims on food; c. Taking into account a) and b) identify possible revisions to the <i>General Guidelines on Claims</i> (CXG 1-1979) for claims in general, and sustainability-related labelling claims on food.</p>
<p><b>Chairperson's comments:</b></p> <p>While there was agreement that sustainability was an important topic for Codex, views differed on whether to start new Codex work on sustainability labelling claims or if further reflection and clarification was needed to better define what was to be achieved. We established an EWG to revise the discussion paper and project document to identify targeted relevant work, and do a stocktake, and this will help facilitate and focus discussion at the next session.</p>
<p><b>10. Definition for added sugars (discussion paper), Paragraph 179(ii)</b></p>
<p><b>Status:</b></p> <p>CCFL47 agreed that a discussion paper on the definition for added sugars be prepared for consideration by CCFL48 and that it would take into account the need for including sugar on the nutrient declaration list and that a CL would be issued to request for information to support the development of the discussion paper.</p> <p>CCFL47 noted that the views of CCNFSU would need to be sought on the subject if CCFL considers new work in the future, and that CCMAS might need to be consulted in future to identify methods of analysis that can be used to distinguish between added sugars and total sugars.</p>
<p><b>Chairperson's comments:</b></p> <p>There is interest of consumers and governments in this topic; discussions may be difficult if there is no method to distinguish between sugars, to determine if added or not. Consideration of other means of validation (inspection) may help facilitate acceptance of subject for exploration.</p>
<p><b>11. Future work and direction of CCFL (discussion paper - update), Paragraph 179(iii)(a)</b></p>
<p><b>Status:</b></p> <p>CCFL46 had agreed that a paper on the inventory of future work and emerging issues would be updated for CCFL47; that the Codex Secretariat would issue a CL requesting members and observers to provide information on items for inclusion in the paper; and that the paper would be kept current at each session with a different delegation taking on responsibility each time.</p> <p>CCFL47 reaffirmed the decision to keep up-to-date the paper on the inventory of future work and emerging issues and agreed that the paper be updated for CCFL48 and that a CL be issued to requesting Members and Observers to provide information on items for inclusion in the paper.</p>
<p><b>Chairperson's comments:</b></p> <p>The paper continues to be a useful way to keep track of possible new work items in a single document. There will be discussion papers coming forward for the next session on the definition for added sugars, trans fatty acids, and revised papers on sustainability labelling claims, and food labelling flexibilities in emergencies.</p>
<p><b>12. Criteria for the evaluation and prioritization of work of CCFL, Paragraph 184</b></p>
<p><b>Status:</b></p> <p>A proposal for an approach and criteria for evaluation and prioritization of work had been prepared for CCFL46 that agreed to issue a CL on this and request the CCFL Host Secretariat to revise the approach and criteria for consideration by CCFL47 taking into account comments in response to the CL and all written comments submitted to CCFL46.</p>

CCFL47 noted that at the request of WHO, CCEXEC83 had agreed to request that Codex committees, when prioritizing and undertaking work on new standards or the review of standards and guidelines relating to composition of foods, to have due regard to on-going global efforts to achieve health and nutrition related goals through reducing non-communicable diseases (NCD) risk factors such as sodium intake.

CCFL47 considered the revised document on a proposed approach and criteria for evaluation and prioritization of work. CCFL47 agreed that the CCFL Host Secretariat would revise the approach and criteria for consideration by CCFL48 taking into account comments provided at CCFL47, including the request of CCEXEC to consider the request of WHO to consider the reduction of sodium intake when prioritizing and undertaking work.

CCFL47 also agreed that the Codex Secretariat would issue a CL requesting comments on the revised document for consideration by CCFL48.

**Chairperson's comments:**

The comments will inform discussion at the next session and assist in finalizing the revised prioritization framework for eventual piloting of the process at a future session. Its use, as and if needed, is appropriate to maximize efficiency of the Committee's efforts (i.e. not using the approach when the potential workload does not warrant it).

**PROPOSAL FOR AN AMENDMENT OF THE  
GENERAL STANDARD FOR FRUIT JUICES AND NECTARS (CXS 247-2005)**

**1. Background**

A proposed amendment to the *General Standard for Fruit Juices and Nectars* (CXS 247-2005) was submitted to the Codex Secretariat by Brazil in 2022. This standard was developed by the ad hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juice (TFFJ), which was dissolved by CAC26 in 2005, and is currently under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV), which was adjourned *sine die* by CAC43 in 2020.

The proposed amendment concerns the annex of CXS 247-2005 where it is proposed to stratify the referred single Minimum Brix Level for grape juice into two groups; one group for *Vitis vinifera* and hybrids thereof, keeping the current Minimum Brix Level of 16.0; and another group for *V. labrusca* and hybrids thereof, with a proposed Minimum Brix Level of 14.0.

**2. CCEXEC83 discussions**

CCEXEC83 was informed about the proposed amendment to the *General Standard for Fruit Juices and Nectars* (CXS 247-2005) and its justification.<sup>3</sup> CCEXEC83 noted that the Codex Secretariat would issue a CL requesting the views of Members and Observers on the proposed amendment, which would feed into the critical review by CCEXEC84 and its recommendation to CAC46.<sup>4</sup>

**3. CAC45 information**

The Codex Secretariat informed CAC45<sup>5</sup> that Brazil had submitted a proposal for an amendment to the *General Standard for Fruit Juices and Nectars* (CXS 247-2005), which had been presented to CCEXEC83.

CAC45 noted that the Codex Secretariat would issue a CL requesting comments from Members and Observers on the proposal for an amendment of the *General Standard for Fruit Juices and Nectars* (CXS 247-2005)<sup>6</sup>.

**4. Issuing of a Circular Letter**

In line with information provided to CCEXEC83 and CAC45, the Codex Secretariat issued on 14 April 2023 CL 2023/27/OCS-EXEC requesting the views of Members and Observers on the proposed amendment. The CL was closed on 9 June 2023 after an extension of 12 days.

Annex 1 compiles comments received through the Codex Online Commenting System (OCS) in response to the CL. Comments were received from the following Members: Brazil, Cuba, Egypt, European Union, Iraq, Türkiye, and Uruguay, and from the following Observer Organizations: International Commission for Uniform Methods of Sugar Analysis (ICUMSA), International Fruit and Vegetable Juice Association (IFU), and Organisation internationale de la vigne et du vin (OIV).

Under the OCS, comments are compiled in the following order; general comments first, followed by comments on specific sections. The comments are presented in table format.

**5. CCEXEC84's critical review**

It is recalled that the Guide to the Procedure for the Amendment and Revision of Codex Standards and Related Texts in the Codex Procedural Manual (PM) in particular paragraph 6 applies which states in its final sentence: "In cases where replies do not appear to offer an uncontroversial solution then the Commission should be informed accordingly and it would be for the Commission to determine how best to proceed."

Given the nature of the comments received, CCEXEC84 is invited to recommend to CAC46 how best to proceed.

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<sup>3</sup> CX/EXEC 22/83/2 Add.3, Paragraphs 8-13

<sup>4</sup> REP22/EXEC2, Paragraph 55

<sup>5</sup> CX/CAC 22/45/13, Paragraphs 4-6

<sup>6</sup> REP22/CAC, Paragraph 166

## ANNEX I

COMMENTS	MEMBER/ OBSERVER
<p>Brazil would like to thank Codex Alimentarius Members for evaluating this proposal and also would like to reinforce the relevance of this matter.</p> <p>It is imperative to underpin that this proposal is precisely to amend the standard CXS 247-2005, concerning the brix level for reconstituted grape juice, this is in line with the rising production and consumption of grape juices worldwide, and also with the incentive to promote non-alcoholic products derived from grapes.</p> <p>Brazil expressed its willingness to bring this situation to the attention of the Executive Committee of the Codex Alimentarius Commission as it would be important to evaluate whilst current standard may be reviewed to provide better guidance to all member countries and the grape juice industry, taking into account that a unique Minimum Brix Value for both grape species, as recommended in the Annex, may not be inclusive for all grape varieties, bringing prejudice to the <i>V. labrusca</i> L. and hybrids thereof from some countries.</p> <p>When the Codex <i>General Standard for Fruit Juices and Nectars</i> was developed, in 2005, it was based on data that presented a limited number of countries. On that occasion, Brazil did not have any representative data to share and unfortunately, its reality is not reflected in the current standard. It is also important to mention that more exact analytical techniques are available nowadays. It is observed that according to the records of the session reports 24th, 25th, 26th, and 28th of the Joint FAO/WHO Food Standards Programme Codex Alimentarius Commission, the Task Force noted that for certain fruit juices, there were data missing from some of the main producing countries and the grape juice was part of this group. Specifically in the 26th session, due to insufficient international diversity of data, the Task Force was unable to set up a final minimum Brix level for grape, guava, mandarine/tangerine, mango, passion fruit, and pineapple juice.</p> <p>Taking into account the limitation of the data that was used to establish the Minimum Brix Level adopted in the Codex Alimentarius standard for grape juice, Brazil conducted a study that covered 1500 samples collected in a period of 10 years, which reflects the maturation conditions of grapes in our country. The data collected for this study were obtained by the government, based on the mean Brix of directly expressed fruit juice over 2012 to 2021 vintage.</p> <p>The conclusion of this study was that the Minimum Brix Level of 16.0 for reconstituted grape juice, which is adopted today in Codex Alimentarius Standard is not representative for Brazilian juices, which use the grape specie <i>V. labrusca</i> L. The lower Brix levels found in the specie <i>V. labrusca</i> compared to <i>V. vinifera</i> is probably associated with its lower sugar content because, although the determination of Brix level provides only an approximate measurement of sugar concentration, generally, the fermentable sugar concentration of grape must accounts for 90 to 95% of the total soluble solids<sup>1</sup>. In this way, Brazil proposed the change in the Minimum Brix Level of reconstituted grape juice from 16.0 to 14.0 in case of juices that use <i>V. labrusca</i> L. grapes.</p> <p>We believe that this very specific change will improve both the precision and coverage of the Codex Standard for better adoption and transparency in the trade of grape juices, as the Codex Alimentarius standards are elaborated on a worldwide basis.</p> <p>It is important to note that this proposal does not intend to create distinctions for labeling and/or for market transactions. We do not intend to start attesting subspecies or varieties in the grape juice trade. In this sense, the suggestion is that the grape juice will remain as a single product, consequently, the amendment will not require any change in the labeling or methods of analysis currently set in the CXS 247-2005.</p> <p>Even if other countries reach higher Brix levels, the proposal will not pose a negative impact, even commercially, as a lower Brix level continues to be inclusive for all member countries. Furthermore, the standard will incorporate data from regions producing grape juice in different edaphoclimatic conditions, which complies with Codex principles to establish standards reflecting the reality of the different countries in the regions.</p>	Brazil



<p>Proceeding with this amendment, which is in accordance with the core values of Codex Alimentarius, will allow inclusiveness to reflect the grape production in Brazil. It is worth mentioning the alignment with Codex Strategic Plan 2020-2025, which states that the establishment and revision of international food standards should address current and emerging issues considering the needs of Members. The outcomes from Strategic Goal 1 (Address current, emerging and critical issues in a timely manner) reveal that while identifying needs and emerging issues (Objective 1.1) Codex should improve its ability to develop standards relevant to the needs of its members. In addition, while prioritizing needs and emerging issues (Objective 1.2), Codex should timely respond to emerging issues and the needs of members.</p> <p>Moreover, it has to be highlighted that Objective 2.2 of Strategic Goal 2 (Develop standards based on science and Codex risk-analysis principles) states the need to promote the submission and use of globally representative data in developing and reviewing Codex standards.</p> <p>With all of the above mentioned, Brazil highly recommends the amendment of the standard CXS 247-2005 considering the proposal in this CL, which is based on solid scientific data.</p> <p>Reference: [1] ZOECKLEIN, B. W.; FUGELSANG, K. C.; GUMP, B. H. Practical methods of measuring grape quality. <i>Managing Wine Quality</i>, p. 107–133, 2010.</p>	
<p>Cuba appreciates the opportunity to express our support for the proposal described in Appendix 1 on the amendment to the <i>General Standard for Fruit Juices and Nectars</i>.</p>	<p><b>Cuba</b></p>
<p>Egypt agrees on the proposed amendment with no comments.</p>	<p><b>Egypt</b></p>
<p>The EU is not supporting this proposal for the following reason:</p> <p>The CL 2023/27/OCS-EXEC includes a separate minimum Brix level of 14 °Bx for grape juices for a new group from <i>Vitis labrusca</i> and hybrids thereof, keeping the minimum Brix level of 16 °Bx for the existing group of <i>Vitis vinifera</i> and hybrids thereof.</p> <p>No method is known by now to distinguish the grape juices from <i>Vitis vinifera</i> from those of <i>Vitis labrusca</i> properly. Only the anthocyanin malvidine-3-5-diglucoside may serve as a parameter for this. But as this could only be done in red grape juices the control of the legal implementation would not be possible. The introduction of two Brix values would require a new method to be added to the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005) in order to differentiate between the two types of grape juice. This would probably require the use of DNA testing for an accurate assessment, resulting in additional and unnecessary costs for the industry.</p> <p>Establishing different Brix levels for different grape species could set a challenging precedent for the fruit and vegetable juice industry. It could make it difficult to manage and potentially hinder international trade.</p> <p>A lower minimum Brix level could make it easier to adulterate the product by adding water. Adulteration of fruit juices and nectars is a significant issue in the industry, and lowering the minimum Brix level could make it more difficult to detect such practices.</p> <p>The current amendment considers the minimum Brix level for reconstituted fruit juices and purée, indicating that it is not a limit for direct juice. Therefore, the existing Brix value of 16 is not a restricting factor. This minimum Brix value is justified by the utilization of fruit juices with Brix values both below and above 16 during the processing of the fruit juice concentrate used for reconstitution. Furthermore, the average Brix shown in the Brazilian discussion paper CRD07 (Figures 02 and 03) is 16, which supports the validity of the current minimum Brix.</p> <p>Establishing different Brix values within the same genus of fruit could be analogous to establishing Brix values for different geographic areas. Defining Brix values for the various species belonging to the genus <i>Vitis</i> could set a precedent for the fruit and vegetable juice industry that could be difficult to manage (i.e., establishing Brix levels for multiple species of fruits and vegetables) and hinder international trade.</p> <p>The Brix of fruit is influenced by the growing environment and conditions. To enhance the Brix level, farmers prune excess buds, ensuring that they were able to meet industry standards. Since processors will not accept grapes below the 16 Brix standard, there are</p>	<p><b>European Union</b></p>

<p>no records of grapes received at a lower Brix value. The juice industry must consider standards that represent the industry rather than a specific growing region.</p> <p>Brazil's vineyard area is relatively small compared to other major grape-producing regions, such as Spain, China, and the USA. When the <i>Codex General Standard for Fruit Juices and Nectars</i> was developed, it was based on data that was presented from various regions of the world that grew grapes for nonalcoholic purposes including Brazil. This information was studied in great detail and the Brix of 16.0 was agreed by all stakeholders based on that data.</p>	
<p>Agree with the proposal.</p>	<p><b>Iraq</b></p>
<p>Türkiye is located on the most suitable climatic zone of the world for viticulture. It has an extremely old and deep-rooted viticulture culture as well as being the gene center of the vine. The history of viticulture culture in Anatolia is quite old. From the archeological excavations, the viticulture culture in Anatolia dates back to 3500 BC .</p> <p>In the 2020/2021 production season, 4.2 million tons of grapes were produced on 3.9 million hectares in Türkiye. Export amount in 2020/2021 is 1.3 million tons. On the other hand in 2020, 78 million tons of grapes were produced in an area of 6.9 million hectares in the world. Spain, China, France rank first in fresh grape production and 4.8 million tons of fresh grape export in 2021 in the world. In addition, in the world, 821 thousand tons of dried grapes export in 2021 and Türkiye meets 31.3% of world dried grapes exports. It means that most important product is dried grape for Türkiye for international trade . Table grape production (%) in the world lead by countries which are Spain, China and France.</p> <p>On the other hand, converting the amount of concentrated grape juice (Brix level &gt;30 and &gt;67) to ready-to-drink grape juice (min Brix level 16.0), the volume of trade is increasingly changed. In Türkiye, export amount (Tonnes) and value (US Dollar) of concentrated grape juice is nearly 1.500 Tonnes and 2 Million US Dollar, respectively.</p> <p>Vitus labrusca L. is a fragrant grape variety that is widely grown in Türkiye and the world. This variety, which is rich in phenolic compounds. In this paper (DOI: 10.31594/commagene.1016721) published by Turkish researches, the soluble solids % (Brix) is ranged between 16.0-20.0; not lower than the level 16.0.</p> <p>"Concentrated fruit juice" is defined in the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005) that "the product that complies with the definition given in Section 2.1.1 above, except water has been physically removed in an amount sufficient to increase the Brix level....."</p> <p>In general, fruit juices are internationally traded in concentrated form. Therefore, Türkiye does not support the amendment of the related <i>Standard for Fruit Juices and Nectars</i> (CXS 247-2005) proposed by Brazil. Our main reasons for this are:</p> <ul style="list-style-type: none"> <li>• A lower minimum Brix level could support the adulteration of the grape juice.</li> <li>• In order to provide fair trade, it should be tested all grape juice either it is produced by <i>V. vinifera</i> or <i>V. labrusca</i> by using genetic methods. Additional trade barrier is occurred because of using time consuming and expensive analyzing methods.</li> <li>• Mixing of the different varieties <i>V. labrusca</i> is possible to produce Brix level compatible with level set in Codex Standard (CXS 247-2005). It is stated in the CRD07, the maximum Brix levels of Bordô variety are higher than the others.</li> </ul> <p>Therefore, the related Codex standard has competent/adequate definitions and specifications of fruit juices, which are necessary for providing fair trade and preventing consumers from misleading.</p>	<p><b>Türkiye</b></p>
<p>Uruguay agrees with the proposed amendment.</p>	<p><b>Uruguay</b></p>
<p>It is valid to distinguish between grape varieties. It is questionable to use the term "Brix". The amendment to recognise the different sugar content of the juices for the different varieties is valid. The use of "Brix" is questionable, as it is archaic and would be better to use the term RDS (refractometric dry substance). The assumption made when using "Brix" is that the solids as measured are sugars, but any dissolved solids will result in a RDS value.</p>	<p><b>ICUMSA</b></p>

<p>The International Fruit and Vegetable Juice Association (IFU) appreciates the opportunity to provide feedback on the proposed amendment of the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005). The proposed amendment concerns the Annex Minimum Brix Level for Reconstituted Fruit Juices and Reconstituted Purée of CXS 247-2005 where it is proposed to stratify the referred single Minimum Brix Level for grape juice into two groups; one group for <i>Vitis vinifera</i> and hybrids thereof, keeping the current Minimum Brix Level of 16.0; and another group for <i>V. labrusca</i> and hybrids thereof, with a proposed Minimum Brix Level of 14.0.</p> <p>Codex Members and Observers were invited to provide comments on the 1) need to proceed with the proposed amendment of the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005) and 2) on the proposed amendment itself.</p> <p>After careful consideration, we believe that there is no need to proceed with the proposed amendment, and therefore, we oppose to it. Our main reasons for this are:</p> <ol style="list-style-type: none"> <li>I. Establishing different Brix levels for different grape species could set a challenging precedent for the fruit and vegetable juice industry. It could make it difficult to manage and potentially hinder international trade.</li> <li>II. A lower minimum Brix level could make it easier to adulterate the product by adding water. Adulteration of fruit juices and nectars is a significant issue in the industry, and lowering the minimum Brix level could make it more difficult to detect such practices.</li> <li>III. The introduction of two Brix values would require a new method to be added to the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005) in order to differentiate between the two types of grape juice. This would probably require the use of DNA testing for an accurate assessment, resulting in additional and unnecessary costs for the industry.</li> <li>IV. The current amendment considers the minimum Brix level for reconstituted fruit juices and purée, indicating that it is not a limit for direct juice. Therefore, the existing Brix value of 16 is not a restricting factor. This minimum Brix value is justified by the utilization of fruit juices with Brix values both below and above 16 during the processing of the fruit juice concentrate used for reconstitution. Furthermore, the average Brix shown in the Brazilian discussion paper CRD07 (Figures 02 and 03) is 16, which supports the validity of the current minimum Brix.</li> <li>V. Considering that most retail 100% juices consist of blends, it would be challenging for bottlers to track the volumes and associated Brix levels of each juice (<i>V. labrusca</i> versus <i>V. vinifera</i>) used in each batch. This would pose a challenge for regulatory authorities in determining the same. Furthermore, conducting authenticity analysis would be complicated due to the varying dilution factors.</li> <li>VI. Establishing different Brix values within the same genus of fruit could be analogous to establishing Brix values for different geographic areas. Defining Brix values for the various species belonging to the genus <i>Vitis</i> could set a precedent for the fruit and vegetable juice industry that could be difficult to manage (i.e., establishing Brix levels for multiple species of fruits and vegetables) and hinder international trade.</li> <li>VII. The Brix of fruit is influenced by the growing environment and conditions. To enhance the Brix level, farmers prune excess buds, ensuring that they were able to meet industry standards. Since processors will not accept grapes below the 16 Brix standard, there are no records of grapes received at a lower Brix value. The juice industry must consider standards that represent the industry rather than a specific growing region.</li> <li>VIII. Brazil's vineyard area is relatively small compared to other major grape-producing regions, such as Spain, China, and the USA. When the Codex <i>General Standard for Fruit Juices and Nectars</i> was developed, it was based on data that was presented from various regions of the world that grew grapes for nonalcoholic purposes including Brazil. This information</li> </ol>	<p><b>IFU</b></p>
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<p>was studied in great detail and the Brix of 16.0 was agreed by stakeholders based on data.</p> <p>IX. Lastly, the proposed amendment would impact international trade as the Brix value of the juice has an economic impact. If juice from a single geographic region has a lower codified Brix level, it will have a lower cost when diluted to single strength. This will skew international trade as much as a tariff or a retaliatory tariff. In conclusion, we believe that the proposed amendment to the <i>General Standard for Fruit Juices and Nectars</i> (CXS 247-2005) should not be pursued.</p>	
<p>OIV Comments</p> <p>These comments do not commit Member States of the OIV in the comments and views that they might provide or express separately</p> <p>The objective of the proposed amendment is to improve the precision of the General Standard for Fruit Juices and Nectars (CXS 247-2005), to correctly reflect the minimum Brix level for reconstituted grape juice elaborated with <i>V. labrusca</i> and hybrids thereof by adding to the Annex of the Standard a specific limit for this specie.</p> <p>In 2019, the International Organisation of Vine and Wine (OIV) started to work on the Definition of Reconstituted Grape Juice (Provisional Draft Resolution VITI-SCRAISIN 20-678B), in the Sub-commission Table Grapes, Raisins and Unfermented Vine Products (SCRAISIN), as proposed initially by the Brazilian delegation, based on the Codex standard CXS 247/2005.</p> <p>Based on the analytical data provided by the Brazilian delegation, the OIV member states have proposed to distinguish 2 different limits of Brix level according to the type of <i>Vitis</i> species. one at 16° Brix level for <i>Vitis vinifera</i> species, as the CODEX standard currently indicates and a new category at 14° Brix level for <i>vitis Labrusca</i>. The analytical data are also provided within the Codex and summarising in the CRD7 of the last CCLAC meeting.</p> <p>The proposed OIV standard has been endorsed by the member states of the OIV at step 7, the final step of procedure during las OIV meetings in Mexico in 2022.</p> <p>However, the formal adoption of the OIV standard has been postponed to the next OIV General Assembly pending on the decision of the Codex Alimentarius Commission to start the revision of the Codex standard on reconstituted fruit juice.</p> <p>This decision is based on the fact that the OIV, for consistency point of view, and in view of the relationship between our 2 intergovernmental organisations, do not wish the existence of 2 international standards for reconstituted grape juice.</p> <p>Therefore, for consistency, the OIV supports the amendment of the standard CXS 247/2005 as it is proposed in the annex of the CL.</p>	<p><b>Organisation internationale de la vigne et du vin</b></p>