

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE TENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR ASIA

**Tokyo, Japan
5 - 8 March 1996**

SUMMARY AND CONCLUSIONS

The Tenth Session of the Codex Coordinating Committee for Asia reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE COMMISSION OR ITS EXECUTIVE COMMITTEE

The Committee:

- recommended to the Executive Committee for adoption at Step 5:
 - Proposed Draft Standard for Canned Bamboo Shoots (paras.11-17, Appendix II);
 - Proposed Draft Standard for Dried Salted Anchovies (paras. 18-22, Appendix III);
 - Proposed Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish (paras. 23-29, Appendix IV); and
 - Proposed Draft Guidelines for Codex Contact Points and National Codex Committees (paras. 36-41, Appendix V);
- recommended to the Executive Committee to initiate the elaboration of the following:
 - standards and codes of practice for aqueous coconut products (paras. 34-35); and
 - standard for kimchi (para. 68);
- agreed to advise the Commission that 16 Codex Standards were identified as having major trade impact in the Region (para. 10); and
- nominated Ms. Kanya Sinsakul of Thailand for appointment by the Commission at its 22nd Session as Codex Coordinator for Asia (para. 67).

MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- returned the Proposed Draft Standards for Pickles and for Chutney to Step 3 for further revision by the drafting groups for circulation for government comments well before the next session of the Committee (para. 33);
- agreed that the question concerning Codex guidelines not specifically related to safety matters and their status under the SPS Agreement should be referred to the Codex Legal Advisors for clarification (para. 40);
- received reports on pesticide registration, MRL setting and problems concerning national MRLs from several delegations (para. 42-45);
- received reports on food control and safety from all participating countries as well as FAO, WHO and UNU (paras. 46-64);
- recognized that in order to improve risk assessment, especially exposure assessment, there was a need for obtaining food intake and dietary habit data using appropriate methodology and that cooperation among countries or between countries and international organizations should be sought to achieve the goal (paras. 65-66); and
- agreed to inform the Commission of the urgent need to take up work related to food fortification and to include the item on this matter in the agenda for the next session of the Committee (para. 69-71).

TABLE OF CONTENTS

| | Paragraphs |
|---|------------|
| INTRODUCTION | 1 |
| OPENING OF THE SESSION | 2 |
| ADOPTION OF THE AGENDA | 3 |
| APPOINTMENT OF VICE CHAIRPERSON | 4 |
| REPORT OF THE 21ST SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND MATTERS ARISING FROM OTHER CODEX COMMITTEES RELATED TO THE REGION | 5 - 6 |
| IMPLICATION OF THE AGREEMENTS ON THE APPLICATION OF SANITARY AND PHYTOSANITARY MEASURES AND ON TECHNICAL BARRIERS TO TRADE TO THE COUNTRIES IN THE REGION | 7 - 9 |
| IDENTIFICATION OF CODEX STANDARDS AND RELATED TEXTS ON SANITARY MATTERS HAVING MAJOR TRADE IMPACT | 9 - 10 |
| CONSIDERATION OF PROPOSED DRAFT STANDARDS AT STEP 4: | |
| Proposed Draft Standard for Canned Bamboo Shoots | 11 - 17 |
| Proposed Draft Standard for Dried Anchovies | 18 - 22 |
| Proposed Draft Standard for Fish Crackers | 23 - 29 |
| Proposed Draft Standards for Pickles and Chutney | 30 - 33 |
| CONSIDERATION OF ELABORATION OF CODEX STANDARDS FOR COCONUT PRODUCTS | 34 - 35 |
| CONSIDERATION OF GUIDELINES FOR CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION | 36 - 41 |
| PROBLEMS ASSOCIATED WITH THE USE OF PESTICIDES IN THE REGION | 42 - 45 |
| INFORMATION AND REPORT ON FOOD CONTROL AND FOOD SAFETY ISSUES | 46 - 64 |
| RECOMMENDATIONS CONCERNING RISK ANALYSIS RELEVANT TO THE ASIAN REGION | 65 - 66 |
| NOMINATION OF THE COORDINATOR | 67 |
| OTHER BUSINESS AND FUTURE WORK | 68 - 72 |
| DATE AND PLACE OF NEXT SESSION | 73 |

LIST OF APPENDICES

| | Pages |
|--|-------|
| I List of Participants | 13 |
| II Proposed Draft Standard for Canned Bamboo Shoots | 25 |
| III Proposed Draft Standard for Dried Salted Anchovies | 30 |
| IV Proposed Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish | 34 |
| V Proposed Draft Guidelines for Codex Contact Points and National Codex Committees | 37 |

REPORT OF THE TENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR ASIA

INTRODUCTION

1. The Codex Coordinating Committee for Asia held its Tenth Session from 5 to 8 March 1996 in Tokyo, at the kind invitation of the Government of Japan. The Session was chaired by Dr. Yuzo Hayashi, Professor of Kitazato University¹. The Session was attended by 14 member countries, 2 observer countries and 6 international organizations. A list of participants, including members of the Secretariat, is attached to this report as Appendix 1.

OPENING OF THE SESSION (Agenda Item 1)

2. The Committee was opened by Dr. Hayashi, Codex Coordinator for Asia and addressed by Mr. Hiroshi Sumi, Parliamentary Vice Minister of Health and Welfare, and Mr. Tadamas Kodaira, Parliamentary Vice Minister of Agriculture, Forestry and Fisheries. Mr. Sumi stressed the importance of the Codex Alimentarius Commission (CAC) in relation to World Trade Organization's (WTO) Agreement on the Application of Sanitary and Phytosanitary Measures (SPS) concerning food safety aspects and the need to base Codex standards on sound science. He introduced some of the recent activities of the Ministry of Health and Welfare. Mr. Kodaira mentioned the importance of CAC and WTO and the work of the Ministry of Agriculture, Forestry and Fisheries concerning food supply and quality aspects. He stressed that Asian-specific food issues should be reflected in Codex standards. The Committee was addressed also by Mr. Richard J. Dawson, Representative of FAO, Dr. Kazuaki Miyagishima, Representative of WHO, and Professor Pakdee Pothisiri, Chairperson of CAC.

ADOPTION OF THE AGENDA (Agenda Item 2)

3. The Delegation of Thailand proposed to add an item concerning micronutrient malnutrition and the Delegation of Japan, another regarding the elaboration of the guidelines of organically produced food under Agenda Item 13, Other Business and Future Work. The Committee adopted the Provisional Agenda and its Supplementary List with the addition of the above proposals.

APPOINTMENT OF VICE CHAIRPERSON (Agenda Item 3)

4. The Committee unanimously elected Ms. Kanya Sinsakul to serve as Vice Chairperson for this Session.

REPORT OF THE 21ST SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND MATTERS ARISING FROM OTHER CODEX COMMITTEES RELATED TO THE REGION² (Agenda Item 4)

5. The Committee was informed of the decisions of the 21st Session of the Codex Alimentarius Commission of importance to the work of the Committee: the four statements of principles concerning the role of science in Codex decision-making; amendments to the Rules of Procedure, Guidelines for Codex Committees and General Principles of the Codex Alimentarius; amendments to the provisions of food additives and pesticide residues and the leading statement for standards with Appendix containing trade-related quality provisions. The Committee received the oral report on the outcome of the recently concluded 6th Session of the Codex Committee on Fresh Fruits and Vegetables³ (Mexico City, 29 January - 2 February) and 4th Session of the Codex Committee Food Import and Export Inspection and

¹ Formerly, Director, Biological Safety Research Center, National Institute of Health Sciences.

² CX/ASIA 96/2 and CX/ASIA 96/2-Add.1 (comments from Consumer International).

³ ALINORM 97/35.

Certification Systems⁴ (Sydney, 19-23 February). The Committee noted that the CCFFV had decided to discontinue the work on fresh coconut.

6. The Delegation of Indonesia stated in relation to the draft code of practice for the storage and transport of edible oils and fats in bulk adopted by the Commission at Step 5 that the containers used for transport and storage of oil and fats could be also used for other foodstuffs provided that cleaning and sanitary practices had been properly applied to these containers and they met food safety standards. The Delegation would send the comments to the forthcoming session of the Codex Committee on Fats and Oils.

IMPLICATION OF THE AGREEMENTS ON THE APPLICATION OF SANITARY AND PHYTOSANITARY MEASURES AND ON TECHNICAL BARRIERS TO TRADE TO THE COUNTRIES IN THE REGION⁵ (Agenda Item 5(a))

7. The Secretariat introduced the document and underlined some important aspects of WTO's Agreements on SPS and on Technical Barriers to Trade (TBT) with particular emphasis to their implications to the work of the Codex Alimentarius Commission. The Representative of FAO informed the Committee that a FAO Briefing Meeting on the Implications of the Agreements Adopted during the GATT Uruguay Round had been held on 4 March, Tokyo, with participants from several Asian countries. He stressed the increasing importance of the Codex standards and related texts as the international benchmarks under the SPS Agreement. The Codex Secretariat had participated in a series of WTO seminars, including one held in Thailand, and was contributing to familiarizing countries with the meaning of the SPS and TBT Agreements.

8. The Representative of WHO informed the Committee that in addition to the CAC, FAO and WHO had been granted an observer status in the SPS and TBT Committees of WTO. Referring to Article 9 of the SPS Agreement, he pointed out that developing countries should strongly be invited to submit requests for technical assistance both from international organizations and other governmental cooperation agencies in order to comply with the food safety provisions of the Codex texts.

IDENTIFICATION OF CODEX STANDARDS AND RELATED TEXTS ON SANITARY MATTERS HAVING MAJOR TRADE IMPACT⁶ (Agenda Item 5(b))

9. The Committee recalled that while considering acceptance of Codex standards in relation to the SPS and TBT Agreements at its 21st Session, the Commission had agreed to refer to the Codex Coordinating Committees the question of which Codex standards and related texts on sanitary matters had major trade impact. An *ad hoc* working group⁷ was formed to select a number of Codex standards and related texts based on the information contained in the document on the major commodities exported from and imported in the Region and causes of detention or rejection. Using the following criteria, the group proposed 16 Codex standards: (1) value of trade; (2) staple food; (3) potential for health concerns; (4) frequency of rejection; (5) standards rather than codes of practice; and (6) relatively new or newly revised texts.

10. The Committee **agreed** to advise the Commission that the following Codex standards were identified as having major trade impact in the Region:

Codex Standard for:

Quick Frozen Shrimps or Prawns
Quick Frozen Lobsters
Quick Frozen Raw Squid

Quick Frozen Blocks of Fish Fillets, Minced
Fish Flesh and Mixtures of Fillets and
Minced Fish Flesh

⁴ ALINORM 97/30.

⁵ CX/ASIA 96/3(a).

⁶ CX/ASIA 96/3(b).

⁷ The working group was served by the delegates from China, Indonesia, Japan, Malaysia, Philippines and Thailand and headed by Japan.

| | |
|--|---|
| Quick Frozen Finfish, Eviscerated and Uneviscerated | Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillet - Breaded or in Batter |
| Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh | Degermed Maize (Corn) Meal and Maize (Corn) Grits |
| Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillet - Breaded or in Batter | Rice |
| Quick Frozen Fish Fillets | Wheat Flour |
| Maize (Corn) | Durum Wheat Semolina and Durum Wheat Flour |
| Whole Maize (Corn) Meal | Wheat and Durum Wheat |
| | Whey Powders |
| | Edible Casein Products |

CONSIDERATION OF PROPOSED DRAFT STANDARDS AT STEP 4 (Agenda Item 6)⁸

PROPOSED DRAFT STANDARD FOR CANNED BAMBOO SHOOTS (Agenda Item 6(a))

11. The Delegation of Indonesia introduced the proposed draft standard stating that after the 9th Session of the Committee, the proposed draft standard had been revised taking into consideration comments made at the session.

Scope

12. The Committee **moved** the academic names of edible bamboo shoots from the body of the standard to an annex. The Committee corrected errors in a number of academic names.

Packing Media (2.2.2)

13. The Committee **amended** the provision to read “ ..., except that little precipitation is allowed if thermal processing method is used” as precipitation might occur depending on the processing method but not on the size or shape of the can.

Acid-base Condition

14. The Delegations of Japan and Thailand stated that without the addition of acid, pH of the final product would be higher than 4.6. In order to include canned bamboo shoots in water and to prevent *Clostridium* contamination, the Committee **amended** the provision to read “... shall not be lower than 4.0 and, if acid is added, not more than 4.6”. Consequently, the term “or without” was inserted in section 2.1.2 after the word “with”.

Table 1

15. Several delegations requested clarification of the meaning of the table. However, the information was not available at the session. The Committee **decided** to switch the words “Defect” and “Limitations” and to change the maximum permissible limitations for defect from 20% to 10% of drained weight. It was further **decided** that the maximum permissible limitations for blemishes for whole, half, top and topless be clarified and the terms “blemish” and “defect” be defined in the next draft.

Other provisions

16. Other comments for further consideration include those on Whole, Types of Pack, Colour, Minimum Drained Weight, Name of the Food and Annex containing microbiological test.

⁸ CX/ASIA 96/4(a-c), CX/ASIA 96/4(a-c)-Add. 1 (comments from UK)
CX/ASIA 96/4(d-e), CX/ASIA 96/4(d-e)-Add.1 (Bangladesh standards for pickles and chutney),
CX/ASIA 96/4(d-e)-Add.2 (comments from Sri Lanka), CX/ASIA 96/4(d-e)-Add.3 (comments from Viet Nam).

17. The Committee **agreed** to advance the proposed draft standard as amended⁹ to Step 5 for adoption by the Executive Committee with the understanding that it should be further revised taking into consideration comments made at the session and that after its adoption, it would be further elaborated by the Codex Committee on Processed Fruits and Vegetables.

PROPOSED DRAFT STANDARD FOR DRIED ANCHOVIES (Agenda Item 6(b))

18. The Delegation of Malaysia introduced the proposed draft standard explaining that after the last session, Malaysia had redrafted the standard, circulated it to the drafting countries¹⁰ for comments, and further revised it. The Delegation also explained that "niboshi" had been excluded as it had been felt to be a different product.

Title

19. The Committee amended the title to read "dried salted anchovies" in order to distinguish the products covered by the standard from those processed without salt or brine, such as those produced in Indonesia and Japan.

Scope

20. While the Delegation of Japan proposed to specify species of anchovies or to exclude species used in Far East from the standard, the Committee **decided** to keep the term "family *Engraulidae*" in order to accommodate other species of anchovies, if any, than those used in this Region taking into consideration this standard being elaborated as a world-wide standard.

Size Classification

21. The Committee **changed** the boundary between small and medium from 2.5 cm to 3.5 cm.

22. The Committee **agreed** to advance the proposed draft standard as amended¹¹ to Step 5 for adoption by the Executive Committee with the understanding that after its adoption, it would be further elaborated by the Codex Committee on Fish and Fishery Products.

PROPOSED DRAFT STANDARD FOR FISH CRACKERS (Agenda Item 6(c))

23. The Delegation of Malaysia introduced the proposed draft standard which had been revised since the last session with the assistance provided by Indonesia and the Philippines.

Product Definition

24. The Committee **deleted** the last sentence concerning the preparation as at present deep frying was not the only method of preparation.

Other Ingredients

25. As starches other than tapioca and sago starches were currently used for the production of fish crackers, the Committee **amended** the provision to read "... tapioca (*Manihot* sp.), sago (*Metroxylon*) starch and/or other suitable starches".

Table 1

26. The Committee noted that under current commercial practice there were three grades, although it was recognized that only top two grades were traded in bulk internationally. The Committee **agreed** to include in the table, provisions of grades as contained in Appendix IV of this report. It also **agreed** to change the range of moisture content from 8.0-12.0 to 8.0-14.0% to reflect the actual results of the analyses of the product.

⁹ Appendix II of the report.

¹⁰ China, Indonesia, Japan and Thailand.

¹¹ Appendix III of this report.

27. Consequently, the Committee **added** a new provision 7.3 for grades which stipulates “The package shall declare the grades as prescribed in Table 1” and **renumbered** the section 7.3 as 7.4.

Food Additives

28. The Committee **changed** the maximum level of polyphosphate from 0.5% to “limited by GMP” as there were no methods of analysis for this substance.

29. The Committee **agreed** to advance the proposed draft standard as amended¹² to Step 5 for adoption by the Executive Committee with the understanding that after its adoption, it would be further elaborated by the Codex Committee on Fish and Fishery Products.

PROPOSED DRAFT STANDARDS FOR PICKLES AND CHUTNEY (Agenda Item 6(d-e))

30. The Delegation of India introduced the proposed draft standards stating that these standards had not been revised since it had been felt unnecessary although the Committee at its 9th Session had agreed that the standards be revised. The Delegation of Sri Lanka explained that it had been found necessary to maintain the maximum levels of heavy metals as originally drafted, while the Committee at its 9th Session had felt the levels too high, as these products were usually manufactured at cottage level where heavy metals might be present in raw materials as environmental contaminants. She further explained that it would not result in high level of daily intake as these products were eaten as condiments with small amount of consumption.

31. The Committee noted that “pickles” covered in the standard contain more preservatives than those in Japan and the maximum levels of preservatives might vary depending on the medium of pickles.

32. The Committee had a vigorous discussion on the title of the standard for pickles. Several delegations stated that the word “pickle” was too general which could refer a wide variety of traditional pickles in various countries and therefore, should be either replaced by local names, e.g., achar, or specified with a qualifier(s), such as “Indian type” in order to avoid confusion while the Delegations of India and Sri Lanka believed that “pickles (vegetarian)” was sufficient to avoid confusion.

33. It was also pointed out that the provisions for labelling and methods of analysis and sampling of both standards were not complete and the hygiene provision had been placed by the Codex Secretariat, which should be examined by the drafting countries. The Committee **decided** to return the proposed draft standards to Step 3 for further revision by the drafting groups¹³ for circulation for government comments well before the next session of the Committee.

CONSIDERATION OF ELABORATION OF CODEX STANDARDS FOR COCONUT PRODUCTS¹⁴ (Agenda Item 7)

34. The Committee noted that at its 21st Session, the Commission had been informed of an extensive programme of standardization of coconut products undertaken by the Asian and Pacific Coconut Community (APCC). The Commission, while encouraging the development of standards in this area, had agreed that this work should be coordinated with its own work and asked that the matter be considered by the Coordinating Committee for Asia. The APCC had requested through the Commission that international standards and codes of hygienic practice for aqueous coconut products be elaborated.

35. The Committee **agreed** to recommend to the Executive Committee to initiate the elaboration of standards and codes of practice for aqueous coconut products in conformity with the Codex format. China, Indonesia, Malaysia and the Philippines volunteered to prepare original drafts. India expressed

¹² Appendix IV of this report.

¹³ For pickles: India, China, Nepal, Sri Lanka, Japan, Korea, Malaysia, Philippines, Singapore.
For chutney: India, China, Nepal, Sri Lanka, Malaysia, Philippines, Singapore.

¹⁴ CX/ASIA 96/5 and APCC Code and Standards for Aqueous Coconut products (for information).

its interest in joining the drafting group pending the outcome of a meeting between relevant industries as well as National Coconut Board scheduled to be held in May. Malaysia proposed that other products may also be considered and the existing Code of Practice be revised.

CONSIDERATION OF GUIDELINES FOR CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION¹⁵ (Agenda Item 8)

36. The Delegation of Thailand presented the guidelines drafted based on the Thai system. The Delegation explained the description of, the need for, and the location of Codex Contact points, National Codex Committees, Office of the National Committees, and examples of procedures. Many delegations welcomed and supported the guidelines.

37. The Observer from Consumer International reported its study on current situation of consumer involvement in Codex work in the Region, stressed the need to reflect consumers' opinions in Codex work and recommended that a National Codex Committee should be set up as a matter of priority where there had been none in a country. It was emphasized that funding for attending Codex meetings must come from neutral sources.

38. Some countries stated that once a National Codex Committee had been established, the Codex Contact Point should be within the National Committee.

39. Several delegations mentioned the difficulty in following the guidelines due to the differences in government systems or because existing National Codex Committees had different structures. The Committee decided to include one paragraph at the end of Introduction as follows:

“The following Guidelines are reference examples for establishing new Codex Contact Points and National Codex Committees. Should there be an existing organization that is functioning with the effective liaison occurring with industry and consumers, introduction of a new organization may not be necessary. However, the government may appoint such an organization as a National Codex Committee.”

40. In response to the questions raised by the Delegation of Malaysia regarding the relationship between Codex Contact Points and SPS Enquiry Points and whether the guidelines were included in “standards, guidelines and other recommendations” stipulated in the SPS Agreement, the Representative of FAO stated that in Member countries, usually the Codex Contact Point and SPS Enquiry Point were located in different ministries or agencies, nevertheless, there should be good collaboration between them. It was **agreed** that the question concerning Codex guidelines not specifically related to safety matters and their status under the SPS Agreement should be referred to the Codex Legal Advisors for clarification.

41. The Committee **agreed** to advance the Guidelines as amended¹⁶ to Step 5 for adoption by the Executive Committee.

PROBLEMS ASSOCIATED WITH THE USE OF PESTICIDES IN THE REGION¹⁷ (Agenda Item 9)

42. The Committee noted that the Codex Committee on Pesticide Residues had been considering the pesticide residue problems in developing countries and had been and were collecting information through questionnaires¹⁸ with a view to identifying pesticide/commodity combinations for which Codex Maximum Residue Limits (MRLs) should be elaborated.

¹⁵ CX/ASIA 96/6, CX/ASIA 96/6-Add.1 (comments from Consumer International).

¹⁶ Appendix V of this report.

¹⁷ CX/ASIA 96/7, CX/ASIA 96/7-Add.1 (comments from Consumer International). Chaired by Ms. Kanya.

¹⁸ The present questionnaire is being revised for discussion by the Codex Committee on Pesticide Residues.

43. The Delegations of Thailand, Japan and China reported their situations of pesticide registration and MRL setting. The Delegation of Japan reported that 66% of 1400 Japanese MRLs were the same as Codex MRLs set for the same pesticide/commodity combinations.

44. The Observer from Australia stated that a major concern to food exporting countries was the arbitrary application of very low or zero tolerances for chemical residues without sound scientific justification. Recognizing the difficulties for some countries to conduct proper risk assessments, Australia saw a need for more appropriate risk management approaches by exporting and importing countries jointly. A key feature of this framework could be wide consensus about the approach which individual countries should follow when there had not been MRLs set for a certain substances. In such a situation, the agreed process could be: the application of the Codex MRL; or where no Codex MRL, application of the MRL of the exporting country or that of an agreed third country provided an MRL had been established using sound science.

45. The Observer from Consumer International emphasized concerns of the consumer, especially those on residues of banned or prohibited pesticides in foods, and stated that although most countries in the region had adopted integrated pest management programmes to minimize pesticide use, these programmes should become the mainstay of good agricultural practice. Consumer International emphasized that the SPS Agreement recognized the right of countries to set stricter MRLs and this right must be respected.

INFORMATION AND REPORT ON FOOD CONTROL AND FOOD SAFETY ISSUES¹⁹ (Agenda Item 10)

REPORTS ON FAO AND WHO ACTIVITIES IN THE REGION²⁰ (Agenda Item 10(a))

46. The Representatives of WHO congratulated the delegates for their efforts in developing and revising national food regulation in line with the recommendations by the FAO/WHO International Conference on Nutrition (ICN) and encouraged further integration of food safety and nutrition policies into national plans of action. The Committee was informed that WHO had been and would be assisting countries in the Region through its normative function as well as technical cooperation in various food safety projects. The activities in the Region focused on human resource development, development and strengthening of national programmes, control of foodborne diseases, monitoring and control of food contamination and support to Codex activities including promotion of Codex membership. The attention of the Committee was particularly drawn to several documents recently prepared by WHO, including the Guidelines for Developing or Strengthening National Food Safety Programmes and the report of a regional workshop on the application of Hazard Analysis Critical Control Point (HACCP) system in street-vended food.

47. The Representative of FAO informed the Committee about the work of FAO in the Region and related to the efforts of the Commission to ensure consumer protection and to provide for fair trade practices. The FAO work being carried out in many of the countries of the Region was important in relation to the SPS and TBT Agreements and also as a follow-up to the ICN. These efforts included technical assistance to strengthen national food control infrastructures such as national programs for the control of import/export food quality (including safety). The technical assistance included national and regional training programs for managers of food quality and safety programs, food inspectors and laboratory personnel on matters such as HACCP, risk analysis issues, methods of analysis and sampling, etc. In addition, quality assurance programs were being conducted related to sampling and analysis for contaminants such as mycotoxin. FAO projects were being conducted in several countries (Cambodia, Laos, Viet Nam, Myanmar, Thailand, Indonesia, India, Korea, China, etc.) that included the provision of supplies, training and technical advice and also to improve the quality and safety of street foods. The All-India Institute of Public Hygiene and Health had recently been identified as an FAO Centre of

¹⁹ Chaired by Ms. Kanya.

²⁰ "Matters of Interest Arising from FAO and WHO" (for information).

Excellence under the already established FAO Asian Regional Network for Training of Food Control Officials.

48. FAO had recently assigned a senior staff member to its Regional Office for Asia and the Pacific, Bangkok, who now has the responsibility for conducting and coordinating all of the food control work being carried out in the Region, including that related to Codex, WTO and ICN.

49. The Committee welcomed the reports of FAO/WHO and expressed its appreciation to both FAO and WHO for the assistance provided to date and requested that both agencies continue to provide assistance as is possible.

REPORTS BY MEMBER COUNTRIES (Agenda Item 10(b))

Cambodia

50. Administrative structure is being organized to improve the living standards. Consumer health is one of the priorities. Article 64 of the Cambodian Constitution (1993) authorizes the Government to punish severely any fraud, falsification or adulteration of products harmful to the health and interests of consumers. Inspection systems were established in each concerned ministry. "Camcontrol" or Import and Export Inspection and Fraud Suppression Department revises fraud suppressing regulation and sets certification standards. Lack of basic statute and regulation pose problem especially at local level. Present situation encourages fraudulent and unfair trade such as importation of products with expired consumption date. As commerce became more liberalized, there occurred pressing need to enlarge quality control system by increasing technical and financial capacity, especially laboratory equipment, analytical, inspection and management training, with the help of international organizations, developed countries and Codex member countries with similar experiences.

China

51. In recent years, the food safety status in China has been improved gradually. The Provisional Food Hygienic Law was revised and enacted as a formal law last year. Currently, there are more than 40 regulations and 30,000 food hygiene inspectors are monitoring the safety of all kinds of foods in manufacturing and in market. Controlling of street foods were also strengthened through training courses for both public health workers and food vendors. According to national report, incidences of food poisoning and the death caused by it have declined dramatically. Some important activities conducted by Ministry of Health currently are: (1) improving the food quality on the market; (2) strengthening national food hygienic inspection; and (3) promoting consumers' awareness of health and food safety.

India

52. Considering prevention of food adulteration to be a vital area, Government enacted Prevention of Food Adulteration Act in 1954 with the aims to: (i) ensure quality food to the consumers; (ii) protect the consumers from fraud and deception; and (iii) encourage fair trade practices. The Act has been amended thrice, in 1964, 1976 and 1986 for plugging loopholes. Recently, one task force headed by Retired Chief Justice of India reviewed the provisions of the Act for further improvement. There are 4 Regional Appellate Food Laboratories, 81 State Food Laboratories engaged in examining the samples besides several organized Training Programs/Examinations for various levels of workers/chemists. Recently India is hopeful to get some assistance from world bank to strengthen it further. India offer their assistance and cooperation in this area for any countries. Recently to popularize CAC, India constituted a National Codex Committee involving various departments, consumers, etc. to improve the sphere of activities further.

Indonesia

53. The enactment of the Health Law No.23/1992 has stipulated a new special regulation for food safety. All regulations related to food safety will be revised. Several guidelines on food processing have been adopted using Codex Codes of Practice and Guidelines. In processing low acid and acidified

canned food, a Better Process Control School was conducted. Training on HACCP and quality assurance has also been conducted. Drafts for national guidelines for food safety monitoring and evaluation, food import and export inspection and certification, and national food quality management system are now being prepared. The draft of a comprehensive National Food Law is now being reviewed by Parliament. It is expected that the reviewing process will be completed this year.

Japan

54. Japan made great progress in the field of food hygiene and nutrition labelling since the previous session including amendments of the Food Sanitation Law and the Nutrition Improvement Law in last May: introduction of endorsement system of HACCP, import notification using an electronic data processing system, new nutrition labelling standards. Japan will continue to promote comprehensive food hygiene measures in accordance with the surrounding conditions.

Republic of Korea

55. For improving quality and sanitation of food: (1) standards and specifications for each food and food additives are established; (2) misbranding and exaggerated advertisement are prohibited, and food labelling is supervised to protect consumers; and (3) confirmation and inspection of food manufactured and sold in compliance with standards and criteria. As import of agricultural and food products has been increasing rapidly, the government is making efforts to harmonize with Codex and related texts.

Laos

56. In 1991 Laos established the Food and Drug Administrative Commission with the objective to promote the health of consumers. The first project, supported by FAO, for strengthening the food control system was implemented in 1993-1994. In addition, for improving the quality control on Food and Drug, in 1995, the Swedish government has also given support grant aid to build a new laboratory centre and thereby FAO has also provided some laboratory equipment with the amount about 60,000 US\$. At present Laos is drafting Food Law with the cooperation of the FAO consultant, which will be considered by the Parliament of in 1997.

Malaysia

57. Food Quality Control Program in Malaysia will focus on Food Safety Programmes related to education, information management, enforcement and control of food for import and export. Training in food hygiene for food handlers is to be made mandatory in the country. Malaysia would like to express the need for continued collaboration and cooperation and in this respect will be glad to offer as well as accept assistance and recommendations.

Mongolia

58. The draft of a comprehensive National Food Law has been adopted by the Parliament in 1995. The government has finalized the National Plan of Action on Nutrition. In 1993 Mongolia had joined the Codex Alimentarius Commission and had established the National Codex Committee.

Philippines

59. In the Philippines, the national Food Law was first enacted in 1950s, paving the way to the establishment of the Bureau of Food and Drugs (BFAD), the country's regulatory body in as far as food safety is concerned. Recent efforts to further improve the food control system include the upgrading of BFAD's laboratories and the passage into law of the Consumer Code of the Philippines which is aimed at protecting the consuming public. With regard to the risk of food contamination due to chemical pesticide use, the government requires pesticide dealers to employ trained dispensers who advise farmers on the judicious and safe use of the chemicals. In 1994, the national Food Fortification Programme was also launched to address the micronutrient malnutrition problem. Moreover, a nationwide IPM Program is being intensified.

Singapore

60. Singapore has a comprehensive food control program covering imported and locally manufactured food. All food products imported into the country are required to be registered through an electronic link and they are monitored closely to ensure that the country's food laws are complied with. Food sold in retail outlets are routinely checked through an established surveillance program. Local food factories and food vendors are subjected to strict control on hygiene standards. It is a statutory requirement for food handlers to attend a basic food hygiene course before they are allowed to handle food. The government also actively encourages the food industries to appoint hygiene officers to carry out self-checks on food hygiene standards. This is to promote in the food industry a responsible commitment to public health. Existing factories are encouraged to upgrade their hygiene standards and to automate, if they are not already automated.

Sri Lanka

61. Food Control Activities are very much in progress in Sri Lanka. There is a well organized inspection service, a laboratory service and a system of laws. Food Hygiene Education has been given priority in order to make the manufacturer, food handlers and consumer aware of the importance of food safety. There are 1,100 Medical Officers of Health, Food and Drugs Inspectors, Food Inspectors and Public Health Inspectors who work as enforcement officers. There are five laboratories in the country carrying out food analytical services both chemically and microbiologically. A three-year project assisted by UNDP/FAO is in progress, that is aimed at strengthening the Food Control infrastructure. This project is geared towards a fully developed infrastructure to deal with food safety issue, a better trained inspectorate, developed laboratory system and overall development of the food control system. Sri Lanka needs assistance in the following areas: training for laboratory personnel in both chemistry and microbiology, development of food laboratories, advance training for food inspectors and drug inspectors in service training for both field and laboratory staff, and well developed information system.

Thailand

62. In Thailand several organizations are responsible for food control, food safety to protect consumer as well as to encourage the use of correct and appropriate technology in production. These are done through constant surveillance over the products and manufacturing places and through training provided to concerned groups. The above measures appear to be effective. Based on the Food Safety Indicators Statistics of Thailand, the food safety indicator has stabilized and is decreasing, which indicates that the country is gearing in the right direction. The Asian region should foster closer and greater cooperation on the development in this regard, through collective activities such as information exchange and Mutual Recognition Arrangement, which help build up a better image for the entire Region and serve as an important platform for future promotion of international food trade within and outside the Region.

Viet Nam

63. There has been the programme of revising Vietnamese Standards including national food standards. The Regulation on Responsibilities of Government Agencies on Quality Control including Food Quality Control was promulgated at the end of 1995. The Vietnamese Codex Alimentarius Committee and Codex Contact Points were established 2 years ago, the first of which will submit a draft of Food Law to the National Assembly for approval this year. The Consumer protection Ordinance will be accepted by the Standing Committee of National Assembly also this year.

United Nations University (UNU)

64. The Representative of UNU presented its activities. Headquartered in Tokyo, UNU has a mandate to promote postgraduate research, training and dissemination to respond to pressing global problems. In 1993, a "UNU Agenda 21" was created and identifies three entry points for UNU: (1) eco-restructuring; (2) capacity of ecosystems; and (3) environmental governance. In the third area, UNU is implementing its project on "Environmental Monitoring and Analysis in the East Asian Region: Technology Transfer and Environmental Governance." With over 1000 international environmental

accords existing, the project is concerned with monitoring systems to promote compliance with key agreements. Through technology and knowledge transfer, this project provides an opportunity to focus on capacity building and the intercalibration of monitoring technologies in laboratories in the Region. UNU continues to strive to achieve the objectives of the project with the cooperation of UNEP, FAO and WHO.

RECOMMENDATIONS CONCERNING RISK ANALYSIS RELEVANT TO THE ASIAN REGION²¹ (Agenda Item 11)

65. The Delegation of Japan explained that in response to some of the recommendations made by the FAO/WHO Expert Consultation on the Application of Risk analysis to Food Standards Issues²², Japan prepared the document to help improve risk assessment, especially exposure assessment, through utilization of food intake data which have not been readily available in the Region. The document described the methodology of nutrition survey performed in Japan and the application of its data for exposure assessment.

66. The Committee **welcomed** the initiative of Japan and supported the recommendations set out in the document. It also **recognized** that in order to improve risk assessment, especially exposure assessment, there was a need for obtaining food intake and dietary habit data using appropriate methodology. It was also **agreed** that cooperation among countries or between countries and international organizations should be sought to achieve the goal.

NOMINATION OF THE COORDINATOR²³ (Agenda Item 12)

67. The Delegation of Japan nominated Ms. Kanya Sinsakul (Thailand) for appointment by the 22nd Session of the Codex Alimentarius Commission as the Codex Coordinator for Asia. The Committee unanimously **supported** the proposal. Ms. Kanya thanked the Committee and expressed her willingness to work with all the Member Countries.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 13)

Proposal to Establish Codex Standard for Kimchi²⁴

68. The Delegation of Korea explained the characteristics, processing, trade and other aspects of kimchi, a fermented vegetable product. Several delegations concurred that the production and consumption of kimchi were increasing in their countries. The Delegation of Japan stressed the need to study the situation of kimchi in producing and consuming countries. As a majority of the delegations supported the elaboration of the standard for kimchi, the Committee **decided** to seek approval of the Executive Committee to initiate the work. The Delegations of Korea and Japan indicated their interests in participating in drafting of such a standard pending the approval.

Micronutrient Malnutrition in Asia and the Potential Role for the Codex Alimentarius Commission

69. The Delegation of Thailand reported the chronic and prominent problems of micronutrient malnutrition, specifically iodine, iron and vitamin A deficiencies. Importance of food fortification in tackling the problems and the role of the Commission in establishing science-based harmonized standards for fortified foods and ingredient approvals were emphasized. The Delegation proposed to include this matter on the agenda of the next session of the Committee with a view to proposing the elaboration of standards for fortified foods in future.

70. The Committee was informed of the meetings dealing with fortification, i.e., Vitamin A Fortification Meeting (5-22 May 1996, Guatemala), Forum on Food Fortification (December 1995, Ottawa), and FAO Export Consultation on Food Fortification²⁵ (November 1995, Rome)

²¹ CX/ASIA 96/8.

²² 13-17 March 1995 (WHO/FNU/FOS/95.3).

²³ CX/ASIA 96/9.

²⁴ CX/ASIA 96/10, CX/ASIA 96/10-Add.1 (comments from Viet Nam).

71. The Committee **agreed** to inform the Commission of the urgent need to take up work related to food fortification and to include this item in the agenda for the next session of the Committee. The Delegation of Malaysia commented that foods with naturally occurring micronutrients should be given consideration at the next session.

Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods

72. The Delegation of Japan commented on the Draft Guidelines being elaborated by the Codex Committee on Food Labelling that Asian specific conditions should be taken into consideration. The Delegation hoped the Member Countries to express actively their opinions based on their farming conditions at the forthcoming session of the CCFL.

DATE AND PLACE OF NEXT SESSION (Agenda Item 14)

73. The next session of the Committee was tentatively scheduled to be held in Thailand either in December 1997 or January 1998. The exact dates and venue of the session would be determined after the consultation between the Coordinator and the Codex Secretariat.

SUMMARY STATUS OF WORK

| Subject | Step | For Action by | Document Reference (ALINORM 97/15) |
|--|-------|--|------------------------------------|
| Proposed Draft Standard for Canned Bamboo Shoots | 5 | 43rd Executive Committee 19th CCPFV | Appendix II paras. 11-17 |
| Proposed Draft Standard for Dried Salted Anchovies | 5 | 43rd Executive Committee 23rd CCFFP | Appendix III paras. 18-22 |
| Proposed Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish | 5 | 43rd Executive Committee 23rd CCFFP | Appendix IV paras. 23-29 |
| Proposed Draft Guidelines For Codex Contact Points And National Codex Committees | 5 | 43rd Executive Committee 11th CCASIA | Appendix V paras. 36-41 |
| Proposed Draft Standard for Pickles | 3 | India (China, Nepal, Sri Lanka, Japan Korea, Malaysia, Philippines, Singapore) 11th CCASIA | paras. 42-45 |
| Proposed Draft Standard for Chutney | 3 | India (China, Nepal, Sri Lanka, Malaysia, Philippines, Singapore) 11th CCASIA | paras. 42-45 |
| Standards for Aqueous Coconut Products | 1 & 2 | 43rd Executive Committee Secretariat | paras. 34-35 |
| Codes of Practice for Aqueous Coconut Products | 1 & 2 | 43rd Executive Committee Secretariat | paras. 34-35 |
| Standard for Kimchi | 1 & 2 | 43rd Executive Committee Secretariat | para. 68 |
| Information and Government Reports on Food Control/Food Safety Issues | - | Governments 11th CCAISA | para. 50-63 |
| Micronutrient Malnutrition in Asia and the Potential Role for CAC | - | Thailand Secretariat 11th CCASIA | para. 69-71 |

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²⁶ The heads of delegations are listed first; alternates, advisers and consultants are listed in alphabetical order.

Les chefs de délégation figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabétique.

Figuran en primer lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabético.

²⁷ Former Director, Biological Safety Research Center, National Institute of Health Sciences.

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PROPOSED DRAFT STANDARD FOR CANNED BAMBOO SHOOT
(At Step 5 of the Codex Procedure)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

"Canned bamboo shoot" is the product prepared from edible bamboo shoot in packing media with or without food additives and processed by heat in an appropriate manner before or after being sealed in a container, so as to prevent spoilage or destroy undesired microorganisms.

1.2 TYPES OF VARIETIES

Any edible bamboo shoots from varieties as stated in Annex A.

1.3 STYLES

1.3.1 Whole: Bamboo shoots with tips and flesh trimmed to remove the outer surfaces and hard bases.

1.3.2 Top: Bamboo shoots cut transversely with tips.

1.3.3 Half: Whole bamboo shoots cut longitudinally into halves.

1.3.4 Topless: Bamboo shoot which its upper part (10-12 cm) have been cut off.

1.3.4.1 Topless whole

1.3.4.2 Topless Half: Topless whole bamboo shoots cut longitudinally into halves.

1.3.4.3 Topless Quarter: Topless whole bamboo shoots cut longitudinally into four approximately equal parts by two cuts at right angles.

1.3.4.4 Chunk: Topless bamboo shoots cut transversely into chunk, which are smaller than halves of the shoots, but not chip.

1.3.5 Slice: Bamboo shoots cut into slice with uniformity and regular size or shape.

1.3.6 Strip: Bamboo shoots cut into fine strips of regular size.

1.3.7 Dice: Bamboo shoots cut into cubes of regular size.

1.3.8 Stretched Node: Whole bamboo shoots with stretched nodes.

1.3.9 Piece, Irregular size: Bamboo shoots with irregular size or shape.

1.4 TYPES OF PACK

The edible bamboo shoots in packing media with or without food additives packed in container.

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 ESSENTIAL COMPOSITION

2.1.1 Bamboo Shoot

2.1.2 Packing Media: Brine or water with or without food additive or lactic fermentation liquid.

2.2 QUALITY CRITERIA

- 2.2.1 General: Bamboo shoot in the same container shall be of the variety and style as indicated on the label.
- 2.2.2 Packing Media: Clear, without precipitation, except that little precipitation is allowed if thermal processing is used.
- 2.2.3 Acid-base Condition (pH): The pH value of the product shall not be lower than 4.0 and, if acid is added, not more than 4.6.
- 2.2.4 Colour: Light yellow or yellow of processed bamboo shoots, and cream or light yellow in large rectangular can (18 Litre).
- 2.2.5 Character: Substantially intact and in approximately equal size. Trimmed parts shall be smooth.
- 2.2.6 Flavour: Characteristic of processed bamboo shoots without objectionable odour.
- 2.2.7 Texture: Bud bamboo shoots, without tough fibrous or overly tender portion appropriate to type trimmed.
- 2.2.8 Blemishes and Defects

The maximum permissible limitations of blemishes and defects are shown in Table 1.

Table 1

| Item | Style | Limitations | |
|------|---------|--|-----------------------|
| | | Blemish | Defect |
| 1 | Whole | (a) none if less than 3 per can | 10% by drained weight |
| | Half | (b) 1 unit if 3-5 per can | |
| | Top | (c) 2 units if 6-9 per can | |
| | Topless | (d) 3 units per every 10 if more than 10 per can | |
| 2 | Slice | 10% by drained weight | 10% by drained weight |
| | Dice | | |
| | Strip | | |
| 3 | Piece | 10% by drained weight | Not applicable |

3 FOOD ADDITIVE²⁸

| <u>Acidity Regulator</u> | <u>Maximum Level</u> |
|--------------------------|----------------------|
| 260 Acetic acid | Limited by GMP |
| 270 Lactic acid | " " GMP |
| 296 Malic acid | " " GMP |
| 330 Citric acid | " " GMP |
| 334 Tartaric acid | " " GMP |

²⁸ Subject to endorsement by the Codex Committee on Food Additives and Contaminants.

4 CONTAMINANTS

4.1 HEAVY METALS

| <u>Metal</u> | <u>Maximum Level</u> |
|--------------|----------------------|
| Tin | 250 mg/kg |
| Lead | 1 mg/kg |

5 HYGIENE

5.1 It is recommended that the product covered by the provision of this standard be prepared in accordance with the International Codes of Practice - General principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), International Codes of Hygienic Practice for Canned Fruit and Vegetable Products (CAC/RCP 2-1969) and for Low and Acidified Low Acid Canned Foods (CAC/RCP 23-1979, Rev. 2-1993) as recommended by the Codex Alimentarius Commission.

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development in the food under normal conditions of storage; and
- (b) shall not contain any substance originating from microorganisms in amount which may represent a health hazard.

6 WEIGHT AND MEASURES

6.1 FILL OF CONTAINER

6.1.1 Minimum Fill

Container shall be well filled with bamboo shoots and the product (including packing media) shall occupy not less than 90% of the capacity of the container. The water capacity of the sealed container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.2 MINIMUM DRAINED WEIGHT

6.2.1 Drained weight shall not be less than 60% of the net weight, except that in the case of whole style it shall not be less than 50% of the net weight, and comply with the following:

6.2.1.1 Whole and half - The unit style shall be consistent and the size be approximately equal in the same can, and the difference between the largest and smallest units shall not be more than double fold by weight.

6.2.1.2 Whole - in case where the drained weight does not meet the requirements, one more unit of different size of bamboo shoot may added or in rectangular can adjust the size of bamboo shoot to balance the drained weight.

7 LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.1 NAME OF THE FOOD

The name of the food to be declared on the Label shall be "bamboo shoots" or "boiled bamboo shoots". The style, as appropriate, shall be declared as part of the name.

8 METHODS OF ANALYSIS AND SAMPLING

8.1 METHODS OF SAMPLING

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (CAC/RM 42-1969) and the sampling of large rectangular can shall also be regarded to its specialty.

8.2 METHODS OF ANALYSIS²⁹

8.2.1 Colour, character, flavour, texture and packing media

According to method described in Annex B.

8.2.2 Acid-base condition pH

According to AOAC 981.12. Follow the instruction for liquid and solid component mixtures (G(a)(1)).

8.2.3 Net weight and drained weight

According to method described in Annex C.

8.2.4 Microbiological test

According to the methods described in the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Food and in Annex D of this Standard.

ANNEX A

EDIBLE BAMBOO SHOOTS USED FOR CANNED BAMBOO SHOOTS

Dendrocalamus asper;
Bambusa vulgaris;
Phyllostachys pubescens;
Dendrocalamus oldhumi;
Dendrocalamus giganteus;

Thyrsostachys siamensis;
Bambusa tulda;
Phyllostachys edulis
Dendrocalamus latiflorus; and
Gigantochloa levi.

ANNEX B

COLOUR, FLAVOUR, TEXTURE AND PACKING MEDIA

B.1 Apparatus

- Porcelain bowls
- Stainless steel spoons.

B.2 Quality factors (see page 3)

B.3 Test method

- Pan of judges, numbering at least 5, shall independently examine canned bamboo shoot from each of the containers and assign scores for different characteristics.

²⁹ Subject to endorsement by the Codex Committee on Methods of Analysis and Sampling.

- Criteria for scoring shall comply with Table 2. When subjected to the scoring, the average total score of each characteristic shall not be less than 3 and none shall have obtained the score of 1.

Table 2 - Criteria for Scoring

| Characteristic | Requirement | Justified Level | | | | |
|----------------|---|-----------------|------|-------------|------|------|
| | | Excellent | Good | Fairly good | Fair | Poor |
| Colour | Light yellow or natural yellow of processed bamboo shoot, no abnormal colour | 5 | 4 | 3 | 2 | 1 |
| Odour | Characteristic of processed bamboo shoot without objectionable odour, sour taste which is not the result of the process | 5 | 4 | 3 | 2 | 1 |
| Texture | Bud bamboo shoot, without tough fibrous or overly tender portion, appropriate to type trimmed | 5 | 4 | 3 | 2 | 1 |

A.4 Test report

Average score shall be reported on each item.

A.5 Allowance for blemishes and defects

Drained weight shall be determined. Remove the blemished or defective bamboo shoot, count and compare by count or by weight as applicable.

ANNEX C

NET WEIGHT AND DRAINED WEIGHT

C.1 Apparatus

20 cm sieve, with square openings of 2.8 x 2.8 mm. If the net weight of sample exceeds 1.5 kg, 30 cm sieve shall be used.

C.2 Test method

C.2.1 Weigh the unopened container.

C.2.2 Open the lid of the container. Pour the bamboo shoot on to the tared sieve and incline the sieve at an angle of 15-20° for 2 minutes, drain the liquid on the sieve and weigh.

C.2.3 Clean the container and its lid and dry with paper or absorbent cloth, weigh emptied container with lid.

C.2.4 The difference between the weight of Sub-section B.2.1 and B.2.3 is the net weight.

C.2.5 The difference between the weight of Sub-section B.2.2 and the sieve weight is the drained weight.

ANNEX D

MICROBIOLOGICAL TEST³⁰

D.1 Incubation test

Two cans of sample shall be kept as comparative samples. Four cans of sample shall be incubated for 10 days at $37 \pm 10^{\circ}\text{C}$.

D.2 If no swollen can or leaking can is found at the end at the 7 days and 14 days incubation the cans shall be examined versus comparative samples for the following abnormalities in the content:

- (1) colour
- (2) odour
- (3) other food abnormalities.

The lot shall be considered as commercially sterile.

D.3 If one or more swollen or labelling cans are found in samples, or after visual examination, pH value determination, direct microscopic count or inoculum incubator. Both abnormalities and microorganisms development are found. The samples shall not be considered as commercially sterility.

D.4 If swollen can or leaking can are found during the incubation, the samples shall be considered as not conforming to the requirement.

³⁰ Subject to endorsement by the Codex Committee on Food Hygiene.

PROPOSED DRAFT STANDARD FOR DRIED SALTED ANCHOVIES
(At Step 5 of the Codex Procedure)

1. SCOPE

This standard shall apply to all commercial species of fish belonging to the family *Engraulidae* that have been either washed in salt water and dried or washed, boiled in salt water and dried.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

The product shall be prepared from fresh fish of the family *Engraulidae* obtained from the raw material described in Section 3.1.

2.2 PROCESS DEFINITION

The product shall be prepared by either washing fresh fish in salt water and drying or washing followed by boiling in salt water and drying. The drying process shall mean sundrying or artificial drying.

2.3 HANDLING PRACTICE

Fresh anchovies that are not processed immediately after harvesting shall be handled under such conditions as will maintain the quality during transportation and storage up to and including the time of processing. It is recommended that the fish shall be properly chilled or iced to bring its temperature down to 0°C (32°F) as quickly as possible as specified in the "Recommended International Code of Practice for Fresh Fish" (CAC/RCP 9-1976) and kept at a temperature not to exceed 1.5°C (34.7°F) prior to processing. At higher temperatures, a delay of one hour can have a serious effect on the quality of the final product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIAL

3.1.1 Fish

The product shall be prepared from clean, sound fish which have characteristic fresh appearance, colour and odour.

3.1.2 Salt

Salt shall mean sodium chloride of suitable quality as specified in sub-section 5.4.2 of the "Recommended International Code of Practice for Salted Fish" (CAC/CRP 26-1979).

3.2 FINAL PRODUCT

3.2.1 The product shall be free from any microbiological spoilage, any visible fungal growth, any odour or colour indicative of spoilage, any insect infestation and any foreign matter.

3.2.2 The product shall comply with the requirements prescribed in Table 1.

Table 1: Requirements for Dried Salted Anchovies

| Characteristics | Requirement |
|--|-------------|
| Sodium chloride, percent by weight, max (d.b.) | 15 |
| Water activity (a_w), max | 0.75 |

| | |
|--|-----|
| Acid insoluble ash, percent by weight, max. (d.b.) | 1.5 |
|--|-----|

3.3 BREAKAGE

3.3.1 Breakage shall mean fish (excluding fins and scales) which is not intact. The percentage of breakage is determined by the number of broken fish over the total number of fish in the test sample.

3.3.2 The percent breakage defined in section 3.3.1 shall not exceed the limits specified in section 3.5.

3.4 SIZE CLASSIFICATION

Size shall be determined by the length of the product (whole fish).

| <u>Size Designation</u> | <u>Length</u> |
|-------------------------|---------------------|
| Small | less than 3.5 cm |
| Medium | 3.5 - 6.5 cm |
| Big | greater than 6.5 cm |

3.5 GRADING

Each size of dried salted anchovies shall be classified into two grades as defined below:

| Characteristics | Grade | |
|---|--|-------------------------|
| | A | B |
| Breakage | Less than 5% | Less than 15% |
| Colour (comparison of colour must be among the same species of fish) | Whitish or bluish or yellowish (characteristic of species) | Off colour |
| Odour | no foul or rancid smell | no foul or rancid smell |

4. HYGIENE

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1985, Rev 2-1985), and the Recommended International Code of Practice for Fresh Fish (CAC/RCP 9 - 1976).

4.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

4.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms or in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any other substance originating from microorganisms in amounts which may represent a hazard to health.

5. PACKING

- 5.1** The product shall be packed in a suitable packaging material which is moisture proof, gas impermeable and of transparent characteristics.

6. LABELLING

The provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) shall be complied. In addition to the provisions, the following specific provisions apply:

6.1 THE NAME OF THE FOOD

The name of the product shall be "Dried Salted Anchovies".

6.2 GRADE AND SIZE OF PRODUCT

The grade and size of the product shall be declared.

6.3 SCIENTIFIC AND COMMON ENGLISH NAMES

The scientific and common English names of the fish shall be declared.

6.4 ADDITIONAL REQUIREMENTS

The package shall bear clear directions for keeping the product from the time they are purchased from the retailer to the time of their use and directions for cooking.

7. SAMPLING AND ANALYSIS

7.1 SAMPLING

According to the Codex General Guidelines on Sampling³¹.

7.2 DETERMINATION OF SODIUM CHLORIDE³²

According to AOAC 937.09 (volumetric method).

7.3 DETERMINATION OF WATER ACTIVITY²

According to AOAC 978.18³³.

7.4 DETERMINATION OF ACID INSOLUBLE ASH

According to method set out in Annex A.

³¹ Currently being elaborated by the Codex Committee on Methods of Analysis and Sampling.

³² Subject to endorsement by the Codex Committee on Methods of Analysis and Sampling.

³³ Or using any instruments equivalent to instruments described in AOAC 987.18.

DETERMINATION OF ACID INSOLUBLE ASH

A1. PREPARATION OF SAMPLE

A1.1 Use sample from A1.1

A2. REAGENT

A2.1 Dilute hydrochloric acid, 1:1

A3. PROCEDURE

A3.1 Weigh accurately about 2 g of the dried sample (from A1.1) in a tared porcelain, silica or platinum dish. Ignite with a burner for about 1 hour. Complete the ignition by putting sample in a muffle furnace at $600 \pm 20^\circ\text{C}$ until grey ash results.

A3.2 Cool and add 25 ml of dilute hydrochloric acid, cover with a watch-glass and heat on a water bath for 10 min.

A3.3 Cool and filter through Whatman filter paper No. 42 or its equivalent.

A3.4 Wash the residue with hot water until the washings are free from chlorides as tested with silver nitrate solution and return the filter paper and residue to the dish. Keep it in an electric air oven maintained at $135 \pm 2^\circ\text{C}$ for about 3 hours.

A3.5 Ignite it in a muffle furnace at $600 \pm 20^\circ\text{C}$ for 1 hour. Cool in a desiccator and weigh. Ignite the dish again for 30 min, cool and weigh. Repeat this procedure until the difference between two successive weightings is less than 1 mg. Record the lowest weight.

A3.6 CALCULATION

$$\text{Acid insoluble ash, per cent by weight} = \frac{(W_2 - W)}{(W_1 - W)} \times 100$$

where,

W is the weight in grammes, of the empty dish

W_1 is the weight in grammes, of the dish with the dried sample taken from the test

W_2 is the lowest weight in grammes, of the dish with the acid insoluble ash.

**PROPOSED DRAFT STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER
FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH**
(At Step 5 of the Codex Procedure)

1. SCOPE

This standard shall apply to crackers prepared from marine and freshwater fish, crustacean and molluscan shellfish. It does not include ready-to-eat fried as well as artificially flavoured fish, crustacean and molluscan shellfish crackers.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

The product is a traditional snack food made from fresh fish or frozen minced flesh of either marine (including both the red meat and white meat species) or freshwater fish, crustacean (including prawns and shrimps) and molluscan shellfish (including squids, cuttlefish, oysters, clams, mussels and cockles) as described in section 3.1 and other ingredients as described in section 3.2.

2.2 PROCESS DEFINITION

The product shall be prepared by mixing all the ingredients, forming, cooking, cooling, slicing and drying. The product prepared from frozen fish or frozen minced flesh may contain phosphate as food conditioner.

2.3 HANDLING PRACTICE

Fresh marine and freshwater fish, crustacean and molluscan shellfish shall be preserved immediately after harvesting by chilling or icing to bring its temperature down to 0°C (32°F) as quickly as possible as specified in the Recommended International Code of Practice for Fresh Fish (CAC/RCP 9-1976) by the Codex Alimentarius Commission, and kept at a temperature not to exceed 1.5°C (34.7°F) prior to processing. Frozen fish or frozen minced flesh shall be kept at a temperature not to exceed -18°C (0°F) prior to use.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIAL

Fresh marine and freshwater fish, crustacean and molluscan shellfish shall mean freshly caught, chilled or frozen marine and freshwater fish, crustacean and molluscan shellfish. Frozen minced flesh shall mean freshly caught, chilled or frozen marine and freshwater fish, crustacean and molluscan shellfish which has been appropriately processed. The marine and freshwater fish, crustacean and molluscan shellfish shall have a characteristic fresh appearance, colour and odour.

3.2 OTHER INGREDIENTS

Starch and/or flour, salt and potable water. Starch shall mean tapioca (*Manihot sp.*), sago (*Metroxylon*) starch and/or other suitable starches.

3.3 OPTIONAL INGREDIENTS

The product may contain sugar as well as permitted flavour enhancer, colouring and phosphate in accordance with the criteria in the General Principles for the Use of Food Additives

(Preamble of the Codex General Standard for Food Additives (CODEX STAN 192-1995)) adopted by Codex Alimentarius Commission.

3.4 FINAL PRODUCT

- 3.4.1 The product shall display a uniform size, shape, colour, thickness and texture.
- 3.4.2 The product shall be free from any microbiological spoilage, any visible fungal growth, adulterants, foreign matter and other signs of spoilage.
- 3.4.3 The product shall comply with the requirements prescribed in Table 1.

Table 1 : Requirements for Crackers From Marine and Freshwater Fish, Crustacean and Molluscan Shellfish

| Characteristics | Grade | Fish | Crustacean and Molluscan Shellfish |
|--|-------|-----------|------------------------------------|
| Crude protein (N x 6.25), percent w/w min. | I | 12 | 8 |
| | II | 8 | 5 |
| | III | 5 | 2 |
| Moisture content, percent w/w | I |) |) |
| | II |) 8 to 14 |) 8 to 14 |
| | III |) |) |

4. FOOD ADDITIVES³⁴

| <u>Additives</u> | <u>Maximum Level in the Final Product</u> |
|--------------------------|---|
| <u>Food conditioner</u> | |
| Polyphosphate | Limited by GMP |
| <u>Flavour enhancer</u> | |
| 621 Monosodium glutamate | Limited by GMP |

5. HYGIENE

- 5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1985, Rev 2-1985), and the Recommended International Code of Practice for Fresh Fish (CAC/RCP 9 - 1976).
- 5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 5.3 When tested by appropriate methods of sampling and examination, the product:
- shall be free from microorganisms or in amounts which may represent a hazard to health;
 - shall be free from parasites which may represent a hazard to health; and
 - shall not contain any other substance originating from microorganisms in amounts which may represent a hazard to health.

6. PACKING

³⁴ Subject to endorsement by the Codex Committee on Food Additives and Contaminants.

6.1 The product shall be packed in a suitable packaging material which is moisture proof, gas impermeable and of transparent characteristics.

7. LABELLING

The provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) shall be complied. In addition to the provisions, the following specific provisions apply:

7.1 THE NAME OF THE FOOD

The name of the product from marine and freshwater fish shall be "Fish Crackers" and those from crustacean and molluscan shellfish shall depict the common name of the species, like "Prawn Crackers" or "Squid Crackers".

7.2 SCIENTIFIC AND COMMON NAMES

The scientific and common English names of marine fish, freshwater fish, crustacean and molluscan shellfish shall be declared.

7.3 GRADES

The package shall declare the grade as prescribed in Table 1.

7.4 ADDITIONAL REQUIREMENTS

The package shall bear clear directions for keeping the product from the time it is purchased from the retailer to the time of its use and directions for cooking.

8. SAMPLING AND ANALYSIS

8.1 SAMPLING

According to the Codex General Guidelines on Sampling³⁵.

8.2 DETERMINATION OF CRUDE PROTEIN³⁶

According to AOAC 920.87 or 960.52.

8.3 DETERMINATION OF MOISTURE³

According to AOAC 950.46B (air drying).

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Appendix V

**PROPOSED DRAFT GUIDELINES FOR CODEX CONTACT POINTS AND
NATIONAL CODEX COMMITTEES**
(At Step 5 of the Codex Procedure)

Contents

Introduction

³⁵ Currently being elaborated by the Codex Committee on Methods of Analysis and Sampling.

³⁶ Subject to endorsement of the Codex Committee on Methods of Analysis and Sampling.

Codex Contact Points

- Description
- The need
- Location
- Equipment and other Requirements

National Codex Alimentarius Committee

- The need and composition
- Members
- Functions
- Sub-Committees of the NCC

Office of the National Codex Alimentarius Committee

- Responsibilities
- Organization Chart & Organization Structure

Procedure for Codex Work

Procedure for Participating in Codex Meeting

Guideline for Distribution of Codex Documents

Other Activities

INTRODUCTION

Standardization is a mechanism to ensure the quality products. Food standards set the requirements for products to ensure that they are safe and fit for consumption, thus providing protection of the health of consumers.

In the commercial area, standards can be used as the basis for commercial agreement. Standards enable fair practices ~~in the exchange of goods, thus eliminating~~ barriers to trade. International standards are necessary and are a means to facilitate trade.

Country should be fully conscious of the significance of food standards for consumers' health, as well as for trade and we realize the necessity of international food standards of the Joint FAO/WHO Food Standards Programme for protection of the health of consumers and for ensuring fair practices in the food trade.

The following Guidelines are reference examples for establishing new Codex Contact Points and National Codex Committees. Should there be an existing organization that is functioning with the effective liaison occurring with industry and consumers, introduction of a new organization may not be necessary. However, the government may appoint such an organization as a National Codex Committee.

CODEX CONTACT POINTS

Description

Essentially a Codex Contact Point is the central coordination point for all Codex activities within a member country. It serves as the initial recipient of Codex documents, publications and other communications, maintains a library of Codex standards, codes of practice and guidelines together with associated documents and, where appropriate, initiates positive action to stimulate knowledge of and interest in the aims, objectives and work of the Codex Alimentarius Commission and its subsidiary bodies.

The Codex Contact Point works in close cooperation with the National Codex Committee, which has the responsibility to consider technical and related issues and formulate advice for government. Where such a Committee has not been established, the Codex Contact Point acts as the liaison point, with the food industry, consumers, traders and all other concerned persons or organizations, as well as the various concerned ministries, to ensure that the government is provided with an appropriate balance of policy and technical advice upon which to base decisions relating to issues raised in the context of the Codex Alimentarius Commission's work.

In the field of communications, the Contact Point is the link between the Codex Secretariat and member countries, the various concerned ministries within each member country, private sector groups such as food industry and consumer organizations, the scientific community and individuals with special interests or scientific qualifications. In those countries where national policies permit direct communication with officials of other countries, the Codex Contact Point becomes the channel for the exchange of information and coordination of activities with other Codex members, especially within the same geographical region where often there is a need to exchange information or coordinate regional responses to particular Codex issues.

The Contact Point is the distributor of Codex documents, publications and other data to companies, industry organizations, libraries, educational and other interested persons or institutions, as well as to the various concerned government ministries. The Contact Point also is the coordinator of any responses to Codex questionnaires or other requests for information. Lastly, the Contact Point is the facilitator of the consultative processes between member governments, consumers and relevant bodies.

The need

There are two perspectives to this question. Firstly, from the member country perspective, there is a need for a focal and coordination point for Codex activities. In most member countries, several ministries have direct interest or involvement in the food production, processing, distribution and control systems. Normally, all of these will want to be involved in the decision making processes which may impact on those areas of their responsibilities. Similarly the food industry usually comprises a significant number of individual producers all of whom have vested interests in the decisions that come out of Codex.

The Codex Secretariat in Rome also needs a defined and permanent point of contact through which all Codex communications can be channelled. These communications may be directed specifically at the member country government, or they may be in the form of documents or publications for distribution, questionnaires for answering, etc. Quite apart from some individual member country conventions prohibiting direct communications from international organizations to internal organs of government, it would be economically impossible, even if it were technically feasible, for the Codex Secretariat to maintain up to date lists of the names and addresses of all concerned or interested government and private sector groups and individuals in all member countries and to undertake the mailing of all documents, letters, circulars and publications direct from Rome.

Just as governments and the food industry have direct interest in the Codex processes, so too do consumers who are the ultimate beneficiaries of food production, regulation and control systems. Given the desirability for all these interested groups to become involved in, and consulted about national policy and technical positions to be taken at Codex meetings, there is a significant need for coordination and management of the consultative processes. Where National Codex Committees have not been appointed for this task, it falls to the Codex Contact Point to ensure that consultation is undertaken and that accurate, fair and balanced advice is provided to the government. Even where National Codex Committees have been appointed, the Codex Contact Point has a role to play in arranging meetings, distributing documents, recording proceedings, undertaking the necessary follow-up action and communicating the outcome to the Codex Secretariat in Rome.

Location

Recognizing that it is the governments of countries which are the members of the Codex Alimentarius Commission and that those governments must ultimately take the decisions on food policy, regulation and control, the coordination of Codex activities within a country logically becomes a government function. It is also usually the case that the government sector is better placed and equipped to maintain the Codex Contact Point functions.

The choice of ministry in which to locate the Codex Contact Point can be crucial to the success of the operation. Experience to date has shown it to be highly desirable that, because of the need for technical understanding of the issues involved, the Contact Point be located in the ministry which has the primary responsibility for the determination of government policy relating to food standards and the enforcement of food control. Should these functions be split between different ministries, the Contact Point can be located in either of them, but ideally it should be located in the ministry with foremost responsibility for the development and implementation of food regulation and control. However, other factors such as the availability of resources, the division of responsibilities between ministries, the nature of the domestic food industry and the system of food control, can all play a role in determining where best to locate the function.

Wherever it is located, it is imperative that the Contact Point be given adequate financial, personnel, physical and other resources with which to perform its functions and that there be full consultation and cooperation between the ministries concerned. Unless cooperation exists, the success of the Codex Contact Point's activities will be significantly jeopardized. Therefore it is desirable that the decision on where the Contact Point is to be located, the authority it is to carry and the scope of its activities be made at ministerial level. While this may not cut through all elements of competition between ministries, it will assist in ensuring the maximum cooperation possible.

Equipment and Other Requirements

Having determined the location of the Contact Point, it is necessary to notify all concerned of its creation and to provide it with the necessary human, financial, physical and other resources.

Perhaps the most important initial step is to notify the Codex Secretariat in Rome of the name and address of the Contact Point. This will ensure that from the date of receipt of this information, all communications from the Codex Secretariat will be channelled through the Codex Contact Point. It is not necessary to await for the appointment of a particular person to the position before notifying the Secretariat, rather it is adequate to notify the position title together with the appropriate address. The Codex Secretariat will also circulate the information to other members to facilitate direct communications between countries.

At the same time, to ensure that all concerned persons and organizations within the country are aware of the creation of the Contact Point, it is desirable to give it wide publicity, both in the press and by letters sent to as many concerned industry, consumer and other relevant organizations and individuals as possible. By the use of the media, new organizations and individuals can be encouraged

to register their particular interests with the Contact Point's office and for comprehensive contact lists to be drawn up.

In terms of physical facilities, there are a number of essential items needed to make the task of the Contact Point feasible. These include:

- mail receiving facilities to ensure that documents and other mail from the Codex Secretariat and elsewhere is received in good condition and with minimal delay;
- telephone, facsimile (if available) and other appropriate communication facilities;
- adequate shelving or other storage capacity to handle the many Codex documents received for distribution, to maintain a library for future reference, for files, etc.;
- desks, tables and office equipment for duplicating, sorting, collating and compiling documents in preparation for their distribution;
- facilities to promptly disseminate and/or distribute Codex documents, publications and other data to concerned government ministries and authorities, as well as to industry, consumer, scientific and other organisations technical libraries and interested companies or individuals;
- clerical, translation (where necessary) and secretarial assistance for office duties and for drafting correspondence, sending out documents, coordinating responses to questionnaires, arranging meetings and consultations, translating documents, typing and the many other tasks which inevitable arise;
- adequate recording systems in which to maintain address lists and registers of subjects in which particular industry and consumer representatives as well as individuals are interested; and
- adequate funding to ensure that the functions of the Codex Contact Point can be performed efficiently and effectively.

NATIONAL CODEX COMMITTEE

In addition to strengthening the Contact Point it was recognized that it was also very important to establish a National Codex Committee (NCC) to supplement the work being carried out by the Contact Point and also so as to involve all concerned ministries/agencies, industry and consumers.

The need and composition

The establishment of National Codex Committee (NCC) would serve a most useful service in supporting the work of the Contact Point and insuring that all ministries, non-governmental organizations, consumers and industry would have ample opportunity to present their views on various Codex matters, including aspects related to food control matters. The primary terms of reference of such a Committee should be to advise governments on the implications of various food standardization and food control issues which have arisen and are related to the work undertaken by the CAC. Such a consultative group should provide important benefits for the government so as to assist in ensuring a safe supply of food to consumers while at the same time maximizing the opportunities for industry development and expansion of international trade.

The Chairship of the National Codex Committee (NCC) should most likely be undertaken by the ministry chiefly responsible for food standards issues and within that ministry where the Contact Point is located. Composition of the NCC should most likely include relevant government ministries, the food industry, the trading sector, consumer groups and scientific and other organizations. It was recognized that neutrality must be observed as much as possible so as to prevent rivalries or competition amongst ministries/ agencies of the government directly involved with Codex activities.

The National Codex Committee (NCC) should be established with specified term of references and composition. Chairman of the NCC should be the top level person such as the Permanent Secretary of the responsible Ministry; and Director of Office of NCC acts as the secretary. There are representative from various ministries, important associations and few individual experts to include all parties concerned. The Committee meets regularly once a month.

Sub-committees, necessary for accomplishment of the work as assigned by the government, are set up by the NCC to scrutinize each specific subject.

Each sub-committee consists of a balanced representatives of manufacturers, consumers and technicians or control authorities. The standards officers from the Office of NCC work as secretaries to the sub-committees

Members

1. The top level person of the responsible ministry is the Chairman
2. Relevant Government Ministry: involve the portfolios of health, agriculture and fisheries, industry development, international trade, consumer protection, science and technology, foreign affairs and economic planning
3. Scientific and Other Organizations: Food research and development organizations can usually bring to the committee a body of independent scientific advice which can be invaluable to the consideration of food standards and related issues.
4. The Food Industry: the representatives from the various sectorial interests within the overall food industry such as the fish sector, processed fruits and vegetables sector, the dairy sector and so on.
5. The Trading Sector: Food importers and exporters are concerned with any change to the standards and other requirements applicable to foods traded internationally.

6. Consumers: Consumers are the ultimate beneficiaries or victims of any change to the standards with which foods must comply. Indirectly through the market price mechanism they also pay the costs of any additional requirements imposed on food producers. In these circumstances it is not only reasonable but essential that the consumers be given an opportunity to participate in the consultative process. Participation in the National Codex Committee is a way of ensuring that the consumers are not overlooked during consideration of any food standards, food safety and consumer protection issues.
7. Individual Members: Frequently there will be individuals who possess expert knowledge of particular aspects of food processing or food control. Often these are people who have worked in the food industry or in research organizations in the past. The recruitment of such persons with special qualifications can bring expertise to the National Codex Committee which otherwise may not be available.

Functions

1. To appoint the sub-committees to assist in the study or consideration of technical matters.
2. To cooperate with the Joint FAO/WHO Food Standards Programme and to nominate delegates to attend Codex meetings.
3. To study Codex documents, collect and revise all relevant information relating to technology, economics, health and control systems so as to be able to give supporting reasons in the acceptance of Codex standards.
4. To propose to the government the way of acceptance of the International Food Standards and the organizations to take action.
5. To co-operate with other local and foreign organizations whose task concerns food standards.
6. Others concerned or assigned by the government.

Sub-Committees of the NCC

Where necessary, the NCC may appoint sub-committees to assist in the study or consideration of technical matters. Subject of the sub-committees to be set up may be related to the Codex Committees. Other sub-committees or working groups on particular subjects may be set up according to the country's interest.

OFFICE OF THE NATIONAL CODEX COMMITTEE

The office of National Codex Committee is Codex Contact Point itself and the secretariat office to the National Codex Committee

The working plan was laid down in accordance with Codex's major policy. Main task as the Codex Contact Point is the dissemination of Codex documents to concerned governmental and private agencies as information and for constructive comments.

Sometimes the information about Codex Standards and Codes are disseminated at the seminars. In certain cases, Codex publications are translated into the local language to give recommendation to the factories.

In preparing national comment and acceptance, national procedure for Codex work is to be followed. Comments of Country on any standard and MRL are based on data collected from concerned agencies and scrutinized by the relevant sub-committees of NCC and then they will be submitted to NCC for consideration and approval as national comments before informing Codex.

For the acceptance of Codex Standards, the suggestion or consideration will be submitted to the government for approval and for assignment for concerned agency to take action. The implementation of Codex Standards and Codex MRLs are enforced through existing laws which are related to that subject.

In attending Codex Session, the delegation has always been comprised of representatives from various Ministries and concerned Associations which are proposed by NCC and approved by the responsible Minister.

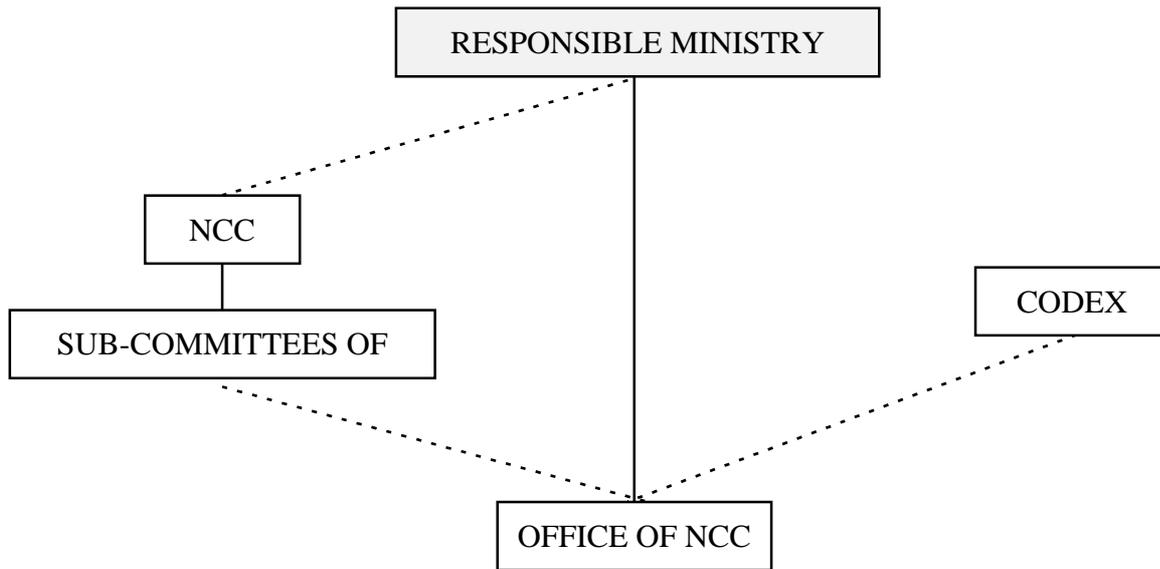
The meeting documents, summary papers and the resolution of NCC for each agenda will be provided for the delegates by the Office of NCC. After attending each meeting, the delegate has to submit a report to NCC in according with its resolution.

In many cases, necessary data are not available or existing data are insufficient for consideration of some draft standards or MRLs. Experiments and research projects will be conducted in collaboration with other local organizations, both governmental and private sectors, to obtain data necessary for consideration of national comment and acceptance of Codex Standards and MRLs.

Responsibilities

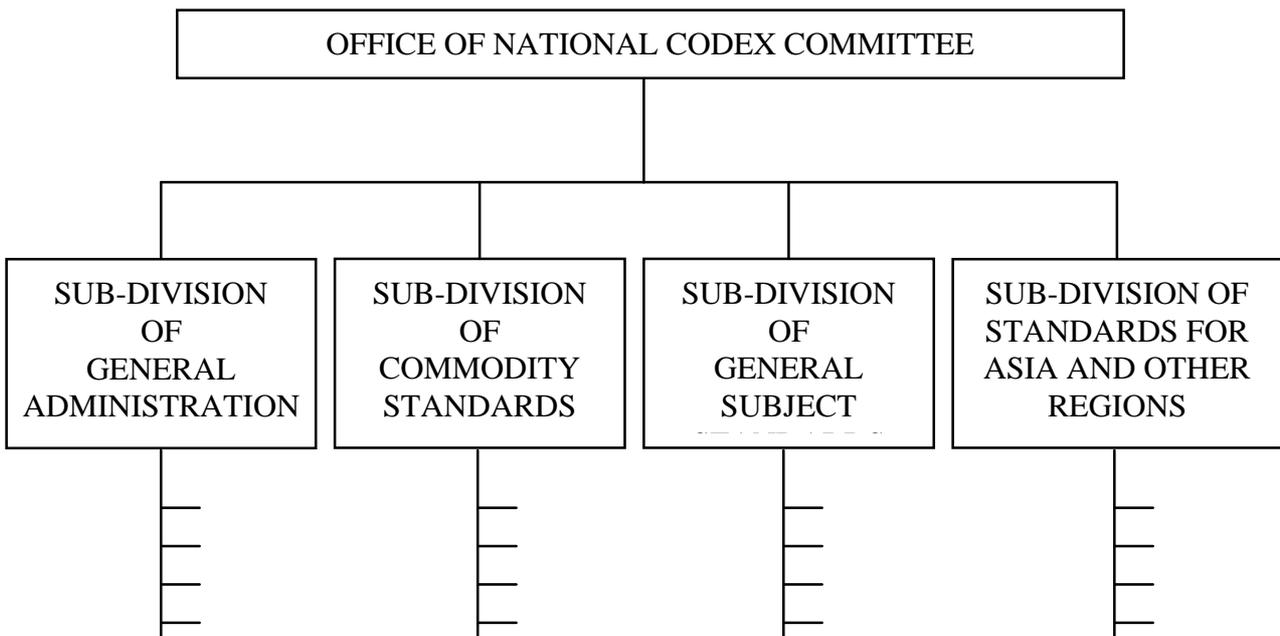
1. Be the secretariat to the National Codex Committee.
2. Act as the contact point of the country for the Joint FAO/WHO Food Standards Programme.
3. Collect, procure and analyse data for elaborating international food standards with the Joint FAO/WHO Food Standards Programme.
4. Look over the international food standards work and give comment and data to ensure that international food standards elaborated are practicable to local manufacturers and are not to hinder exportation of food products.
5. Do the study and research work to solve any problem resulting from the elaboration of international food standards.
6. Encourage food manufacturers to improve quality and hygiene management to meet requirement of international standards.
7. Be the unit for dissemination of information of food standards and food laws to manufacturers, exporters and concerned organizations.

Organization Chart

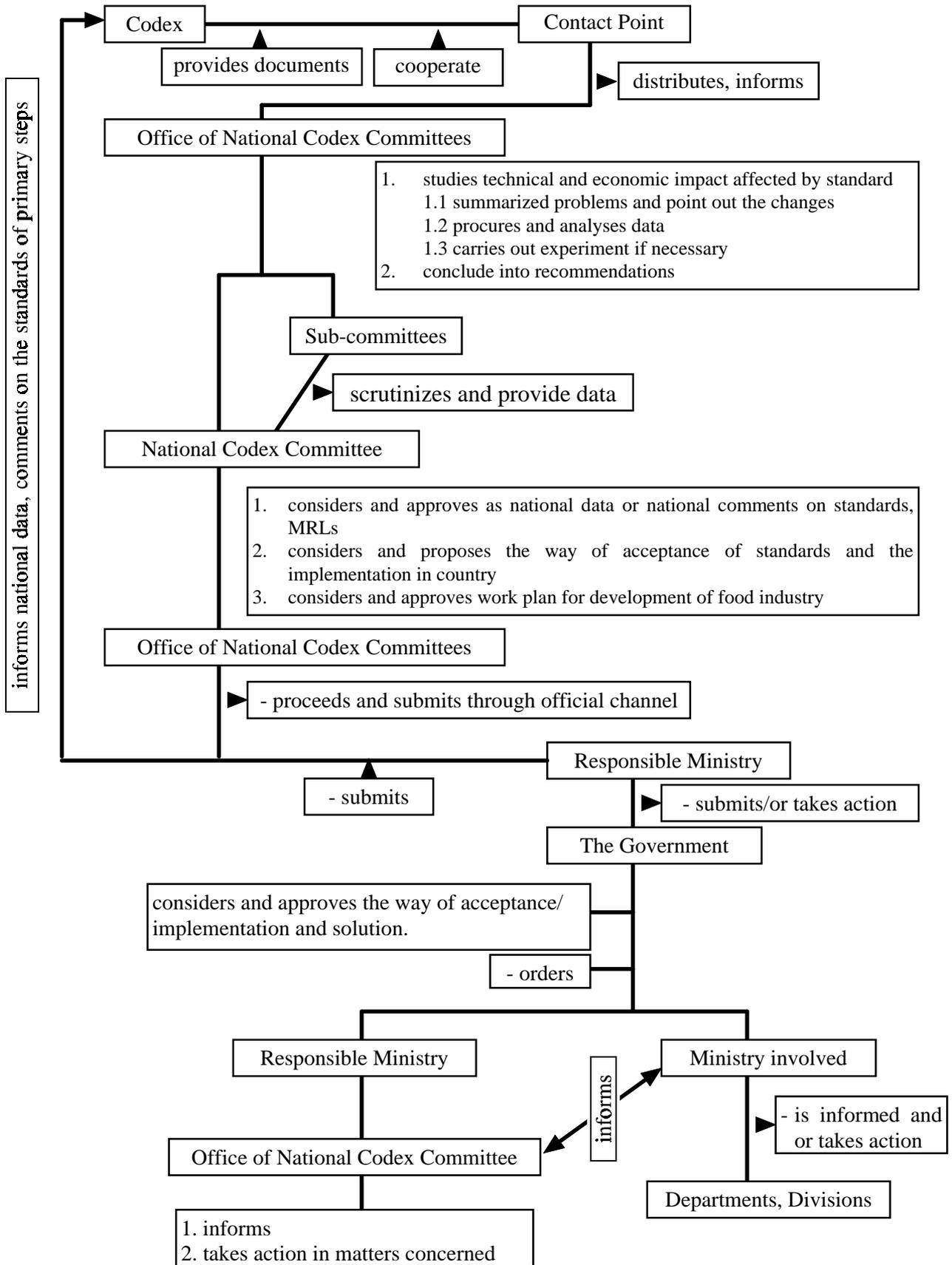


Organization Structure

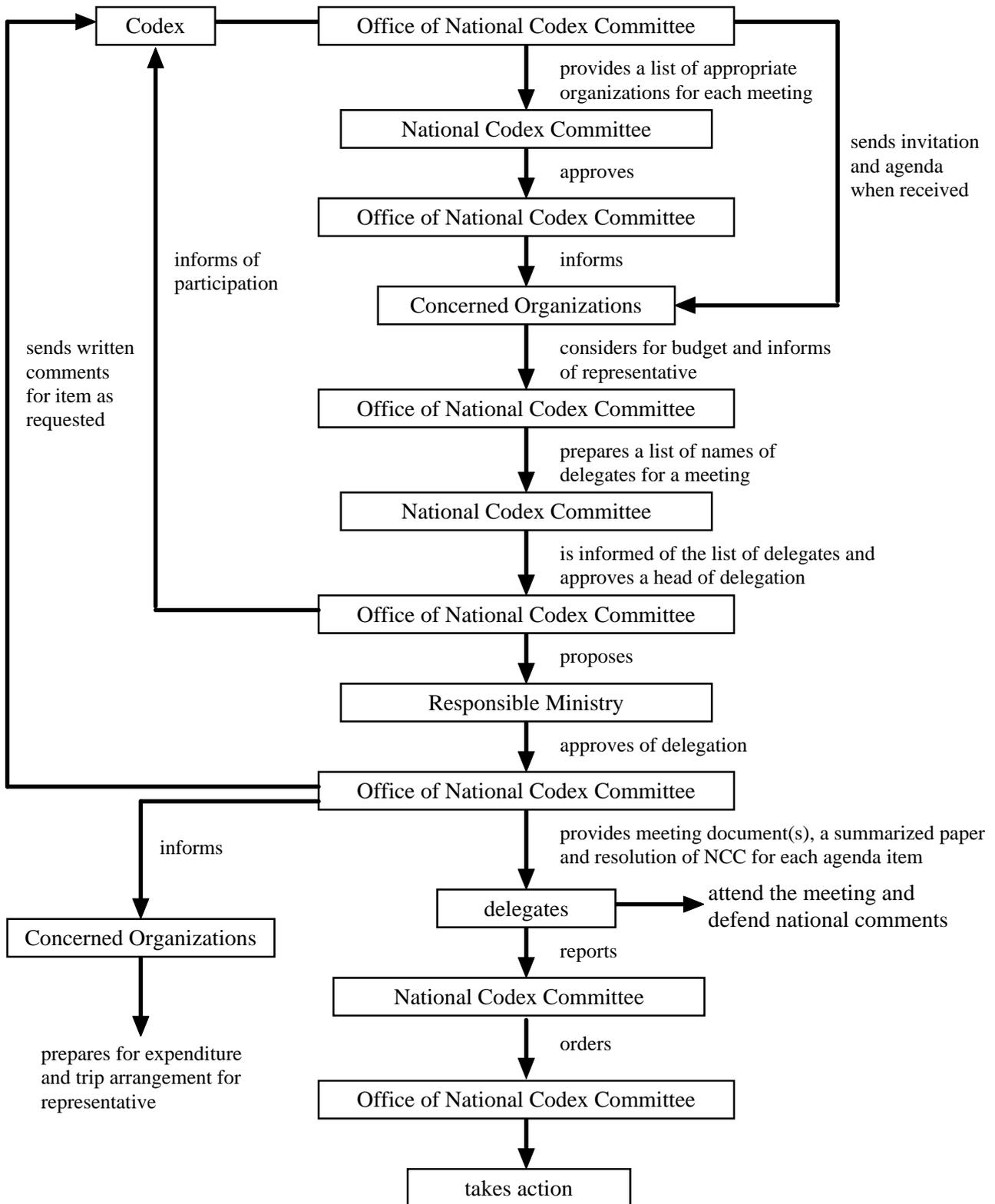
Organization structure of office of NCC may be similar to organization structure of the Codex Alimentarius Commission.



PROCEDURE FOR CODEX WORK



PROCEDURE FOR PARTICIPATING IN CODEX MEETING



GUIDELINE FOR DISTRIBUTION OF CODEX DOCUMENTS

1. All documents to authorized bodies such as:
 - Food and Drug Administration
 - Ministry of Public Health
 - Ministry of Commerce
 - Ministry of Agriculture
 - Ministry of Industry
 - Experts who are interested in Codex works
2. All Publications to standard body Library
3. Documents according to subject to:
 - Departments concerned
 - Private Sectors Concerned
 - Members of Sub-Committees of NCC
4. By request

OTHER ACTIVITIES

1. Dissemination of Information

Codex Standards, Codes and important publications should be translated into local language and distributed to all interested persons, organizations and food manufacturers.

2. Workshops and/or Seminars

NCC should hold workshops and/or seminar in order to promote better understanding of food standards and food safety issues for food industry such as appropriate quality control in food processing, personal hygiene, the good manufacturing practice, the need for proper packaging and labelling to ensure that the “Codex message” is brought to as wide a cross section of the community as possible

3. Publications

Publications can also be useful in educating both in political level and the general public within the community. There are many publications of Codex, FAO and WHO dealing with the subjects of food safety and food standards, but all, too often, are brought to the attention of neither the food industry nor consumers. There may be need for translation into local language of some of the important publications so that the population at large can gain from the knowledge thus made available.

4. Regional Cooperation

On-going communication and cooperation with other member countries within a Codex region can offer opportunities for joint activities to promote knowledge of Codex and to share in both materials and experience. In this context, there is already good cooperation between most member countries within the existing Codex regions, but the need is ever present to continue to explore ways to enhance that cooperation and exert influence on both the food industry and governments to encourage continued support for the principles of the Codex Alimentarius Commission.

5. Attendance at Meetings

It is well recognised that attendance at Codex meetings can be costly and difficult to justify in terms of government priorities in the allocation of funds from limited budgets. This problem is even more strongly felt in the developing countries. However, given that the food industry and the community as a whole will benefit from the acceptance and application of Codex standards through a better and safer food supply and through better access to export markets, it may be possible for National Codex Committees to generate from industry alternative funding to send representatives to Codex meetings.

Where neither government nor alternative funding sources are available, National Committees should exert whatever influence they can to ensure that written views on the subjects to be discussed are sent to the Codex Secretariat. These will then be brought to the attention of the particular meeting concerned thereby ensuring that all members’ views are taken into account.

6. Projects and Experiments

In case of lack of necessary data for consideration of some draft standards or Maximum Limits government should support some budget for running experiment or research project which should be conducted in collaboration with other local organizations both governmental and private sectors to obtain sufficient data.