

**Agenda Item 9**

CX/CAC 13/36/9-Add.2

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME****CODEX ALIMENTARIUS COMMISSION****36<sup>th</sup> Session, FAO Headquarters,****Rome, Italy, 1-5 July 2013****PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS AND  
FOR THE DISCONTINUATION OF WORK****(Addendum 2)**

A list of proposals to elaborate new standards and related texts is contained in **Table 1**, including the reference of the project document in the relevant report. Projects document which were not included in the report and were finalised after the session of the relevant Committee are attached to the present document as **Annexes**. The Commission is invited to decide whether or not to undertake new work in each case, taking into account the critical review conducted by the Executive Committee, and to decide which subsidiary body or other body should undertake the work. The Commission is invited to consider these proposals in the light of its *Strategic Plan 2008-2013* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies*.

**TABLE 1: PROPOSALS FOR NEW WORK**

<b>Responsible Committee</b>	<b>Standard and Related Texts</b>	<b>Reference and project document</b>
CCLAC	Regional Standard for Yacon	REP13/LAC para. 203, Appendix III
CCNEA	Regional Standard for Labneh	REP13/NEA Para. 122, Annex I
CCNEA	Regional Standard for Mixed Zataar	REP13/NEA para 122, Annex II

## PROJECT DOCUMENT PROPOSAL FOR DEVELOPING A REGIONAL CODEX STANDARD FOR LABNEH

### 1- The Purposes and the Scope of the Standard

This standard aims at setting the essential composition and quality factors of “Labneh”, a concentrated fermented milk product very well known in the region, in order to ensure consumer protection and fair trade practices for this product in the Near East Region.

### 2- Its relevance and Timeliness

Labneh is a traditional product produced in the Near East region and it has an important trade activity within the region, with an increased interest at the international level. The production of “Labneh” has shifted from a pure traditional process to an industrial process with the challenge of maintaining the essential composition and quality factors of the product.

The average import market of “Labneh” in the Near East Region is shown in the table below:

	Quantities (tons)					
Year	2006	2007	2008	2009	2010	2011
<b>TOTAL</b>	9221	15075	7271	6364	17813	13508

*\*Reference: ITC trade map- [www.trademap.org](http://www.trademap.org)- Quantities shown are only for countries in the region having an 8 digit HS code for “Labneh”.*

The average export market of “Labneh” in the Near East Region is shown in the table below:

	Quantities (tons)					
Year	2006	2007	2008	2009	2010	2011
<b>TOTAL</b>	73	519.4	386	228	382	562

*\*Reference: ITC trade map- [www.trademap.org](http://www.trademap.org)- Quantities shown are only for countries in the region having an 8 digit HS code for “Labneh”.*

### 3- Main Aspects to be covered

The main aspects to be covered in this Codex Regional Standard for Labneh, are related to quality and safety in order to protect the health of consumers and to promote fair practices in trade in the region taking into account existing industry standards and guidelines. In accordance with the format for commodity standards the following aspects will be addressed:

- Scope of the standard
- Definitions with relation to the production process
- Essential composition and quality factors
- Packaging, Conservation and labeling,
- Sampling and Test Methods.

The standard will also specify the permitted food additives noting that they have not been covered specifically by GSFA.

### 4- Relevance to the Codex Strategic Objectives.

This standard is considered to be linked to Objective 1 of the current Codex Strategic Plan by providing a sound regulatory framework for Labneh in the region.

It is also linked to the Objectives 1.2 and 3.1 of the proposed strategic plan for the period 2014 – 2019. This proposed regional standard is a need for countries in the region and will increase their effective participation in Codex.

**5- Information on the relation between the proposal and other existing Codex documents**

“Labneh” is a concentrated fermented milk product obtained traditionally by draining fermented milks leading to a product having a specific taste and texture resulting from its high concentration, and with a high protein and Milk Solid contents.

Existing Codex Standards, including CODEX STAN 243- 2003, did not cover specific quality factors, essential composition and permitted food additives of concentrated fermented milks in general and for this product specifically, leading to possible trade problems and safety issues..

**6- Identification of any requirements for and availability of expert scientific advice.**

Not foreseen at this stage of the proposal.

**7- Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Technical advice may be required from CCFL, CCMAS.

**8- The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at step 5, and the proposed date for adoption by the Commission;**

- The new work will be subject to evaluation by the Executive Committee in June 2013 and approval by the 36th CAC in July 2013
- The proposed draft will be distributed to members and observers at step 3 and discussed at the 8th session Codex Coordinating Committee for Near East in 2015 so as to be moved to step 5 of Codex procedures
- The draft regional standard will be moved to step during CCNEA9 meeting in January 2017.
- Approving draft regional standard at step 8 in CAC meeting in July 2017

**PROJECT DOCUMENT PROPOSAL FOR DEVELOPING A REGIONAL CODEX STANDARD  
FOR MIXED ZAATAR**

**1- The Purposes and the Scope of the Standard**

This standard aims at setting the essential composition and quality factors of “Mixed Zaatar”, a traditional and very well-known product in the Near East region, made from the following species of Thymus and Origanum:

- *Origanum syriacum*
- *Origanum ehrenbergi*
- *Thymbra spicata*
- *Coridothymus capitalus*
- *Thymus syriacus*
- *Satureia thymbra*
- *Thymus vulgaris*
- *Origanum vulgare etc.....*

mixed with sesame seeds, summac and table salt .

The standard is needed in order to ensure consumer protection and fair trade practices for this product in the Near East Region.

**2- Its relevance and Timeliness**

“Mixed Zaatar” has an important trade activity within the Near East region, with an increased interest for this product at the international level.

Near East Region	Imported values in 2012 (Thousands USD)
<b>TOTAL</b>	<b>35,952</b>

\*Reference: ITC trade map- [www.trademap.org](http://www.trademap.org)-

Near East Region	Exported values in 2012 (Thousands USD)
<b>TOTAL</b>	<b>21,309</b>

\*Reference: ITC trade map- [www.trademap.org](http://www.trademap.org)-

**3- Main Aspects to be covered**

The main aspects to be covered in this Codex Regional Standard for Mixed Zaatar, are related to quality and safety in order to protect the health of consumers and to promote fair practices in trade in the region taking into account existing industry standards and guidelines. In accordance with the format for commodity standards the following aspects will be addressed:

- Scope of the standard
- Definitions with relation to the production process
- Essential composition and quality factors
- Packaging, Conservation and labeling,
- Sampling and Test Methods.

The standard will also specify the permitted food additives noting that they have not been covered specifically by GSFA.

**4- Relevance to the Codex Strategic Objectives.**

This standard is considered to be linked to Objective 1 of the current Codex Strategic Plan by providing a sound regulatory framework for Mixed Zaatar in the region.

It is also linked to the Objectives 1.2 and 3.1 of the proposed strategic plan for the period 2014 – 2019. This proposed regional standard is a need for countries in the region and will increase their effective participation in Codex.

**5- Information on the relation between the proposal and other existing Codex documents**

Currently Codex did not publish any standard for this product, knowing that Codex standards could be used in covering Food labeling, contaminants and Test methods.

**6- Identification of any requirements for and availability of expert scientific advice.**

Not foreseen at this stage of the proposal.

**7- Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Technical advice may be required from CCFL, CCMAS.

**The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at step 5, and the proposed date for adoption by the Commission;**

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