Report of the Joint FAO/WHO Conference on
FOOD STANDARDS
Geneva, 1-5 October 1962

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION
REPORT OF THE

JOINT FAO/WHO CONFERENCE ON FOOD STANDARDS

Geneva, 1-5 October 1962

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SUMMARY OF POINTS FOR ACTION

BY GOVERNMENTS

- Date of First Session of the Codex Alimentarius Commission
  (see page 3, para. (k))

- Finance of Joint FAO/WHO Program on Food Standards:
  Governments which have already committed funds or which are
  interested in so doing are requested to make their contributions
  available through the Director-General of FAO as early as
  possible in order to permit effective planning
  (see page 3, paras. (l) and (m))

- Recommended establishment of national Codex Alimentarius Committees
  (see page 9, para. 18, and page 12, para. 30)
This report is issued by the
Program Liaison Division,
FAO, Rome, Italy.
Ref. No. ALINORM 62/3
October 1962
REPORT OF THE
JOINT FAO/WHO CONFERENCE ON FOOD STANDARDS

Geneva, 1-5 October 1962

OFFICERS OF THE CONFERENCE AND AGENDA

(a) The Joint FAO/WHO Conference on Food Standards met in the Palais des Nations, Geneva, 1-5 October 1962. Representatives of 44 member countries of FAO and/or WHO attended together with observers from 24 international organizations (see Appendix 1).

(b) The Conference was held on the recommendation of the FAO Conference at its Eleventh Session (see its Resolution 12/61 of November 1961, set out in Appendix 2) and of the WHO Executive Board at its Twenty-ninth Session (see its Resolution EB29.R23 of 19 January 1962, set out in Appendix 3).

(c) The Conference elected Minister Dr. E. Feisst (Switzerland) as its Chairman. Mr. J.L. Harvey (USA) and Dr. T.N'Doyé (Senegal) were elected Vice-Chairman. Mr. J.H.V. Davies (U.K.) and Mr. G. Weill (France) were appointed rapporteurs.

(d) The Conference considered the following main subjects:

(i) Proposals by the FAO Conference for a Joint FAO/WHO Programme on Food Standards having as its principal organ the Codex Alimentarius Commission set up by FAO Conference Resolution 12/61 cited above.

(ii) Guidelines for the work of the Codex Alimentarius Commission.

(iii) Date of First Session of the Codex Alimentarius Commission.

(iv) Finance of the Joint FAO/WHO Programme on Food Standards.

Each of these subjects is covered separately below.
Joint FAO/WHO Programme on Food Standards

(e) The Conference reviewed and fully endorsed the need to develop and simplify work on international food standards, both on a world-wide and regional basis. This work was of great importance to developed and developing countries alike.

(f) The Conference drew attention to the many problems involved in setting up such standards and emphasized the need to study them from the health, scientific, technological, economic and administrative points of view. Only by following this multiple approach would it be possible to make the widely desired progress in this field.

(g) The Conference therefore endorsed the proposals made by the FAO Conference at its Eleventh Session (see Appendix 2) for a Joint FAO/WHO Programme on Food Standards whose principal organ would be the Joint FAO/WHO Codex Alimentarius Commission. By these means the facilities of both FAO and WHO would be available to tackle the problems involved in their many aspects. It was also recognized that for this purpose any intended expenditure involved would be covered by the special Trust Fund set up for this purpose at least until the year 1964* (see paragraphs (1) to (o) below).

(h) The Conference requested the Director-General of WHO to communicate its endorsement of the proposed Joint Programme to the appropriate bodies of WHO.

* Note: The French delegation reiterated the reservations it had made at the time of the adoption of the resolution establishing the Codex Alimentarius Commission at the Eleventh Session of the FAO Conference. The reservations concerned essentially the method of finance of these activities and the resulting consequences as regards the methods of work.
Guidelines for the work of the Codex Alimentarius Commission

(i) The Conference considered in detail suggestions concerning the work of the Codex Alimentarius Commission submitted to it jointly by the Directors-General of FAO and WHO. After full discussion, the Conference then adopted the guidelines set out on pages 5-18 of this report.

(j) The Conference believed that by following these guidelines, the Commission would be able to build upon the traditions and further the aims of the far-sighted European Council of the Codex Alimentarius founded by Minister Hans Frenzel of Austria as well as the Código Latino-Americano de Alimentos, launched under the leadership of Dr. Carlos C. Grau of Argentina; this work would be effectively continued and developed to the benefit of all countries interested in internationally adopted food standards.

Date of First Session of the Codex Alimentarius Commission

(k) Subject to endorsement by the appropriate bodies of WHO, the Conference suggested that the Directors-General of FAO and WHO call the first session of the Codex Alimentarius Commission to meet at FAO headquarters in Rome commencing on Monday, 24 June 1963. The Conference understood that this first session might require 9 or 10 days in view of its combination with the already planned Joint FAO/WHO Conference on Food Additives.

Finance of the Joint FAO/WHO Programme on Food Standards

(l) The Conference reviewed in outline the finance of the Joint FAO/WHO Programme on Food Standards. It took note that under FAO Conference Resolution 12/61, a special Trust Fund had been set up for this purpose, to which governments were asked to make voluntary contributions, in accordance with Articles 8 and 9 of the Statutes of the Codex Alimentarius Commission (see Appendix 2). Monies contributed to the Trust Fund are allocated exclusively to the Joint Programme and unused sums will be carried over to the next year or returned to contributors.

(m) The Conference noted with approval that in the first six months since the establishment of the Trust Fund over $50,000 had been received or committed for the year 1962 by a total of nine governments. A sum of about $55,000 had also been received or committed by ten governments for the year 1963. In this way and by taking into account a carry-over from 1962 which was not a full year for the purpose of the Programme, about $90,000 was already estimated to become available for 1963. Other governments were understood to be actively considering a contribution. Estimated expenditure for 1963 was put at some $75,000 in accordance with figures made available to the FAO Conference when approving the Resolution cited above; the future of the Programme through 1963 therefore appeared very encouraging.
(n) The Conference appreciated that no exact pattern of expenditure or scale of contributions could be fixed at the present early stage of the programme. This however should be done as soon as practicable, in order to clarify the position for contributing governments.

(o) In respect of the method of finance, the Conference noted that it appeared that some governments preferred to see the costs borne by the regular budgets of the two international agencies instead of by a special FAO Trust Fund. It was further noted that this matter would be reviewed by the FAO Conference at its Twelfth Session in November 1963. If the FAO Conference should decide to modify the method of finance, the Director-General of FAO would consult with the Director-General of WHO, who would study the proposals and submit them to the appropriate bodies of WHO for consideration and decision. It was noted that at the present stage the Director-General of WHO was not in a position to make any commitment in this respect.
GUIDELINES FOR THE CODEX ALIMENTARIUS COMMISSION

Part I

Purpose and Scope of the Codex Alimentarius

Purpose

1. The Codex Alimentarius is to be a collection of internationally adopted food standards presented in a unified form. These food standards aim at protecting consumers' health and ensuring fair practices in the food trade. Their publication is intended to promote the standardization of foodstuffs in the various parts of the world, to facilitate harmonization of standards and in so doing to further the development of the international food trade.

2. The pursuit of these objectives will help to simplify international food standards work and avoid duplication.

Scope

3. The Conference recommended that the Codex should in time include all the principal foods whether processed, semi-processed or raw, for direct sale to the consumer or, where appropriate, for manufacturing purposes. The Codex should in particular take in the whole range of food additives and contaminants, since this highly complicated problem affects practically all processed foods as well as an ever-increasing number of raw foods.

4. Many food codes (for example the Spanish, the Swiss, and the Código Latino-Americano de Alimentos) also include cosmetics and other objects of everyday use, components of which may be ingested by the human organism. The Codex should not at present include these products.

5. Food hygiene rules are in many countries handled independently of the food standards based upon them. On the other hand, an international programme of food standards having among its primary aims assistance to developing countries in this sector, cannot take these rules for granted: a product may well conform to an exacting standard of composition and labelling but not be acceptable due to unhygienic manufacturing conditions. Moreover, the need for basic food hygiene rules has become increasingly apparent from international food standards work already under way. Such rules should be included in the Codex.

6. Given this wide scope, the question of priorities is clearly of great importance (see Part IV below).
Part II

Nature and type of standards to be included in the Codex

Nature

7. Before considering the nature of standards to be set up by the Commission, the Conference recalled a general observation of basic importance; a food standard aims at ensuring the marketing of a sound, wholesome product, correctly labelled and presented. It does not intend to affect consumer preference, but aims at ensuring that the consumer can know what he is buying. This observation applies with even greater weight to an international food standard.

8. The Conference considered two sorts of standard: the minimum "platform" standard and the higher standard generally referred to as a "trading" standard. By accepting a minimum platform standard, a government merely undertakes to ensure that its own corresponding national standards shall not be less rigorous. On the other hand, this does not preclude their use for trading purposes (in respect of both hygiene and other requirements), provided it is understood that they would not support price decisions for a product conforming to higher standards. National standards may well be, and in many cases often are, more exacting in their requirements than such minimum platform standards, and would of course apply to all imports into that country. In this case, national standards are said to be "higher" than the international minimum platform standards.

9. International minimum platform standards have been successfully established under the current FAO programme on the "Code of Principles concerning Milk and Milk Products". The basic standard worked out under this programme, the "Code of Principles" itself, has been accepted by no less than 50 governments.

10. Minimum platform standards can be of real use for trading purposes to developed countries where national standards are usually rigorous, as well as to developing countries. A striking example of this is given by the minimum standards for dried milk, also elaborated under the Code of Principles and now accepted by all the main producers of this product. When the standard becomes applicable after an already agreed transitional period, it is expected to have a substantial influence on international trade in dried milk.
11. The acceptance of trading standards by a government implies that all products affected must conform to them if they are to be freely imported and sold within its jurisdiction. Such standards can either be recommended for voluntary acceptance or, in highly integrated communities, can directly form the object of interstate legislation after passing through appropriate machinery. This second method is now being followed by the countries of the European Economic Community (European Common Market), through its secretariat in Brussels.

12. The Conference therefore recommended that the Commission work both on the establishment of a minimum platform standard for each product, acceptable on as wide a basis as possible (on the understanding that acceptance of the minimum standard in no way limit the existence or establishment of higher national standards) and, concurrently, on additional realistic higher international standards appropriate to individual regions, whenever this appears desirable. The last group of standards would aim at being used as actual trading standards amongst the countries accepting them (each standard published in the Codex should be accompanied by a list of such countries). A number of developing countries have already set up dual standards on the same lines, minimum standards for provisional home use and higher standards for export. The minimum standards to be published in the Codex will be of primary use to such countries.

13. In this connection, the Conference considered it useful to clarify the meaning of the expression "higher" standard. It is often said that a standard should be as "high" as possible, but the expression is used very loosely. It is in general correctly used in relation to standards of hygiene and purity. It is ambiguous in the case of non-nutritional compositional elements: a standard prohibiting the use of a certain additive is not necessarily "higher" than one which permits it. It can be misleading in the case of nutritional compositional elements: a milk powder standard providing for a greater fat content is said to be "higher" than one providing for a lower fat content. This last statement is correct if by "higher" is understood "richer", but it would be incorrect if the "higher" standard were intended to be more desirable as such and therefore on all counts superior to a "lower" standard. In fact, subject to the establishment of a minimum level and adequate labelling requirements to avoid misleading the consumer, "richness" is largely a matter of consumer preference and does not necessarily imply superiority of the product, nor of the corresponding standard.
14. The Conference recommended that the Codex in due course cover all the principal foods and their components in international trade (see paragraph 3 above). The types of standard to be included on the same long-term view should aim at covering all facets of the problem, especially definition, composition, quality, designation, labelling, sampling, analysis and hygiene.

These facets should be studied in their scientific, technical, economic, administrative and legal aspects in order to ensure that the products to which they apply are in all respects suitable for consumption from both the hygienic and commercial points of view, and are correctly described.

15. Wherever the question of standards of identity poses special difficulties, the Conference recommended that the Commission, having laid down minimum requirements to be satisfied by a product in order that it may bear a group designation (e.g. "cheese" or "groundnut oil"), designate sub-categories by an appropriate term not implying quality preferences where compositional differences alone are involved. It should consider as of secondary importance the descriptive designation of these sub-categories (e.g. "full fat cheese", "skimmed milk cheese", "refined groundnut oil"). Agreement by the Commission on standards designated in this way would already be a notable achievement. Such designations should, of course, always accompany any descriptive designation employed under national standards or by the trade.

16. In respect of methods of analysis, the Conference recommended that only reference methods and not routine methods should be included in the Codex.
Part III

Methods of work of the Commission: elaboration and acceptance of standards

17. The key to the methods of work of the Commission as approved in outline by the FAO Conference (see Appendix 2) is given by the purpose of the Commission itself. This purpose is to simplify and integrate international food standards work by allocating priorities, by co-ordinating and supplementing the work of other bodies in this field, and by providing for finalization of draft standards at the government level and their publication in a consolidated Codex Alimentarius.

18. The Commission's work will depend upon draft standards prepared by ad hoc expert groups and by outside bodies, e.g. by international non-governmental organizations, whose own activities are therefore to be fully encouraged in the common interest of the Joint Programme: the Commission's function, except in the finalization and publication stages of a standard, is essentially one of distribution and co-ordination of the work involved. It will thus be possible to ensure the preparation of drafts by experts from public administration, from research institutes and from industry in daily contact with the subject matter, as well as to handle simultaneously a wide range of differing food standards.

19. The Conference considered the need for both world-wide standards and for those of primary interest to a specific region or groups of countries and drew attention to the following factors:

   (a) International food standards are largely conditioned by similar food habits. As a result, international trade in food is often localized within regions but may also cut across regional groups. In some cases, therefore, a standard will be required for a given region but in others by groups of countries belonging to more than one region or even for world-wide use. Health aspects, being of the widest interest, will usually need to be handled on a world-wide basis.

   (b) The Statutes of the present European Council of the Codex Alimentarius, whose work is to be continued by the Codex Alimentarius Commission within the new FAO/WHO framework*, expressly state that the European Codex foreseen by the Council should also apply "to all extra-European countries having similar food habits".

   (c) There was great interest in the establishment of minimum platform standards for international use, particularly for developing countries. In some cases the minimum standards could be elaborated in the process of establishing higher standards urgently required for certain regions or groups of countries.

* Editorial Note: See Appendix 2, paragraph 258, and Appendix 3, introductory paragraph.
20. The Conference therefore recommended methods of work to the Codex Alimentarius Commission which would allow the unhindered development of standards for regions or other groups of countries, whilst at the same time having regard to the interests of both developed and developing countries outside these areas. To this end, the Conference put forward the following detailed recommendations for the application of the general provisions of the Commission's Statutes laid down by the FAO Conference (See Appendix 2).

21. The Conference felt that the Commission should be free to decide in every case whether a standard upon which it was proposed to work should be elaborated on a world-wide or on a narrower basis. Where the Commission determined that a majority of countries in a region required a standard for that region, such a standard should be prepared, without prejudice to the concurrent or later preparation of similar standards for other regions or groups or on a world-wide basis.

22. In order to encourage further food standards work among countries with similar needs in this field, the Conference recommended that the Commission should have the power to appoint from amongst its members one or more co-ordinators for individual regions or groups of countries whenever experience might show this to be desirable. The Conference further suggested that the task of these officers of the Commission would be actively to assist and co-ordinate the work of the various bodies engaged on draft standards within the region or group of countries and to keep the Commission fully informed of these activities, as well as the wishes of countries concerned as to priorities among standards to be elaborated.

23. By these means, the Conference felt it would be possible to enable standards to be elaborated either on a world-wide or more restricted basis according to the nature and need for each standard among the countries concerned. In particular, this method would allow the participation of interested countries from outside the region or group of countries for which a standard was primarily intended without in any way restricting the nature or methods of preparation of the regional standard itself.

24. The Conference therefore recommended that the Commission work on the following lines:

- determination of general lay-out of the Codex
- determination in detail of priorities
- allocation to outside bodies of preparatory work
- discussion of completed drafts by the Commission
- acceptance by governments of standards approved by the Commission
- publication of standards in the Codex
- review and amendment of published standards

These phases of the work are outlined below.
25. **Determination of lay-out of the Codex** (division into chapters on general provisions, individual products, etc.). Although clearly subject to later change as a result of experience, early agreement by the Commission on a skeleton lay-out would provide a unifying scheme for the whole work of the Commission. It would also simplify the question of priorities and the delegation of preparatory work. The present European Council of the Codex Alimentarius has proposed the following subdivisions for the Codex which the Conference recommended that the Commission take into full consideration:

**Section I, General**

Basic definitions, labelling, sampling, positive lists of additives, etc.

**Section II, Individual Products**

Detailed requirements for each product (see paragraph 14 above).

**Section III, Methods of Analysis** (see paragraph 16 above).

These methods should be included in the Codex either directly or by reference.

26. **Determination in detail of priorities** on the basis of the proposals approved by the present Conference (see Part IV below). Account should be taken of the fact that the decentralized methods of work on draft standards permit the simultaneous preparation of a wide range of standards. Judging from experience, some of these drafts would well involve several years' work, whilst others would be completed much earlier. The number and length of sessions of the Commission dealing with standards in the finalization stages would be adjusted accordingly.

**Allocation of preparatory work**

27. Preparatory work should be carried out by ad hoc expert groups and outside bodies, full account being taken of work already in hand. For this purpose, reference may be made to the Survey of international organizations working on food standards, the third edition of which is set out in Appendix 4.

28. In some cases work is already being or can conveniently be undertaken by an inter-governmental organization of regional or sub-regional coverage which has its own methods of preparation and of finalization of standards at the government level. Examples are the Permanent Commission of the Latin American Food Code, the Organisation for Economic Co-operation and Development (OECD) working in conjunction with the Economic Commission for Europe (UNECE) and the European Economic Community (EEC, the European Common Market). In such cases, the Conference recommended that the Commission make full use of the work carried out by these organizations.
In allocating preparatory work on standards, full use should likewise be made of the wide technical knowledge and facilities offered by existing non-governmental specialist organizations and by the International Organization for Standardization (ISO). In agreement with these organizations, draft standards prepared by them would be made available to the Commission for finalising at the governmental level in accordance with paragraphs 32 to 38 below.

Wherever it appears to the Commission that no appropriate outside international body already exists or can conveniently be set up, for example to handle the general part of the Codex (labelling, etc., see paragraph 25 above), preparatory work should be undertaken by an ad hoc expert group of representatives of national Codex Alimentarius Committees, wherever such bodies have been established, under the leadership of one of their number specifically appointed for this purpose by the Commission. These committees already exist in a number of member countries of the present European Council of the Codex Alimentarius and the Conference recommended that they should be set up by all active members of the successor Codex Alimentarius Commission. A number of ad hoc expert groups are already functioning under the present European Council of the Codex Alimentarius (see Part IV below). When establishing a standard for a region or group of countries, the ad hoc expert group concerned will consist of representatives of all interested countries from that region or group of countries, and will be open to observers from outside interested countries.

Co-ordination of food standards work among outside bodies is one of the main tasks of the Commission. Particular attention will be needed to ensure that there is no undesirable overlap which could be avoided between regional or sub-regional organizations working on standards for the same products. The full support of the Commission will be available to further the work of each of these bodies if they so desire.

Discussion of completed draft standards by the Commission

A draft completed by the methods outlined above is then submitted in good time to all governments for consideration in order that they may make their comments available to the Commission for discussion at its next session. When the draft has been so considered and gains a favourable consensus of opinion in the Commission, full account being taken of the countries principally interested in the standard concerned, it is again referred to governments on this occasion for their acceptance. When a draft regional standard comes before the Commission for discussion, broad agreement by the countries of that region will be a necessary and sufficient condition for its approval. What constitutes a consensus of opinion in any given case would depend on the nature of the standard under discussion (e.g., is it a food traded primarily within a region or on a world-wide basis), as well as on the geographical coverage desired for the standard. In no case is it therefore possible for a standard desired by one region to be rejected, as respects countries of that region, by outside countries. If such a division of views arose, two or more standards could be proposed, each with its own area of application clearly indicated in the Codex.
33. In order that the Commission be in a position to discuss simultaneously, in separate committees-of-the-whole, technical drafts coming from widely differing fields, it is highly desirable that each country's delegation to sessions of the Commission include an expert for each of the specialist fields affected by the session's agenda. The Commission's rules of procedure, to be adopted at its first session, should reflect this need.

Acceptance by governments of standards approved by the Commission

34. On approval by the Commission, standards are communicated to Member Governments of FAO and/or WHO through these agencies. Irrespective of the geographical coverage intended for a given standard by the Commission, all approved standards are submitted to all Member Governments with a request that they indicate whether the standards are acceptable and what action they propose to take to implement any acceptance made. In the case of a standard elaborated for a given region or group of countries, acceptance by an appropriate majority of these countries, as decided by the Commission (see paragraph 32), will be a necessary and sufficient condition for its inclusion in the Codex.

35. It will be noted that the FAO Conference in approving the Statutes of the Commission (see Appendix 2), included a proviso to Article 1(c) stating that during the first four years of the Commission's work acceptance by European governments alone would be a necessary and sufficient condition for the publication of a standard in the Codex. This clause was intended to underline the urgent need for food standards applicable to the European market and to provide for the publication of European standards even if agreement on a wider basis should prove impracticable in any given case. The recommendation now made by the Conference that both regional and world-wide standards should find their place in the Codex effectively applies the spirit of the clause in practice and at the same time extends its benefits to all other regions.

36. As in the case of standards issued under the Code of Principles concerning milk and milk products, mention of government acceptances is accompanied by an indication of any more rigorous national requirements applicable in the accepting country. This is a useful method of indicating the practical value of any acceptance of a minimum platform standard and should be followed whenever standards of this nature (see paragraphs 8 to 12 above) are included in the Codex.

37. Publication of standards in the Codex. When, in the view of the Commission, sufficient government acceptances (see paragraph 34) of a standard have been received, account being taken of the nature of the standard and of the product involved as in the case of the Commission's earlier discussion of the final draft, the standard is published in the Codex together with a list of the accepting countries. It is recommended that the Codex be published in loose-leaf form in a separate edition for each language.
38. **Review and amendment of published standards.** Although the term "finalized" standard is often used to describe an approved draft, no text of a standard is ever "final", but requires constant adaptation to rapidly moving economic and technical conditions. For this reason, the Commission should review and amend published standards at appropriate intervals. Each outside body responsible for preparing a draft standard should be requested to keep the text under regular review and to submit proposals for a revised version to the Commission whenever this appears justified.

39. **Position of the FAO Code of Principles concerning Milk and Milk Products.** In approving proposals for the present programme, the FAO Conference stated that existing FAO work on food standards should gradually be integrated into it, noting in particular that care would be taken "to avoid adversely affecting the methods and progress of the Code of Principles concerning Milk and Milk Products" (see Appendix 2). The present Conference approved the proposal to carry out these recommendations in the first-place by treating the present FAO Committee of Government Experts on the Code of Principles as henceforth being the specialist body of the Codex Alimentarius Commission for all questions concerning milk products and as such extending its membership to all member countries of both FAO and WHO.
Part IV

Priorities

40. Given the wide range of standards which it is proposed to include in the Codex, the establishment of a list of priorities is of great importance. The task, however, is not a simple one since it can be viewed from several different standpoints, particularly in the case of compositional standards, and many factors need to be considered before making a choice. The Conference considered that the establishment of priorities would be the responsibility of the Commission at its first session. As a guide to the determination of priorities, the Conference made the following recommendations. In any case, before undertaking the development of a standard for a particular product on a world-wide or regional basis, the Commission should be guided by the existence of a demonstrated need for such a standard.

Food additives

41. The Conference felt that high priority should be given to food additives (colours, preservatives, emulsifiers, etc.). Food additives enter into practically all processed foods, with the result that disagreement among countries as to which may be used can have the effect of making many laboriously agreed standards of composition and labelling of little practical value in protecting the consumer's health and in promoting international trade. In this respect, the Conference regarded the work at present being undertaken by the Joint FAO/WHO programme on food additives as complementary to the work outlined here for the Commission; this work should therefore be continued, subject to the decisions of the Second Joint FAO/WHO Conference on Food Additives (see the following paragraph).

42. The Conference therefore proposed that the Commission have as a principal item on the agenda of its first session a survey of the food additives problem, with a view to the early inclusion in the Codex of purity standards and permitted lists of additives. In this way, the Commission would combine the already planned Second Joint FAO/WHO Conference on Food Additives, also scheduled for 1963, with the work of the Joint FAO/WHO Conference on Food Additives, as well as on the permitted lists established by the Council of Europe and the European Economic Community (see Appendix 4). Material might also then be available from the ad hoc groups set up by the present European Council of the Codex Alimentarius on this problem. Valuable information might in addition be gained from the experience of several governments which have made a special study of these problems, from the series of symposia held by the International Commission of Agricultural Industries (CIIA) and from the work on methods of analysis undertaken by the International Union of Pure and Applied Chemistry (IUPAC).
43. Unintentional additives or contaminants (especially constituents of packaging materials, pesticides and processing treatment residues) also present problems of the first importance for the work of the Commission. A survey has been commenced on one aspect of this field, antibiotics in animal feedstuffs, under the present European Council of the Codex Alimentarius as well as by WHO. Some work on pesticides has also been undertaken by FAO/WHO and further proposals are expected by the ad hoc FAO Conference on the Use of Pesticides to be held later this year.

44. General provisions. The Conference recommended that high priority should also be given to the general provisions on food standards to be published in the Codex, especially those on labelling. Early agreement on these basic principles will greatly facilitate work on individual standards as well as help to avoid repetition. The present European Council of the Codex Alimentarius recently accepted a text for the general section of the Codex. This text should be submitted to governments for study prior to the first session of the Commission. A related long-term undertaking is the preparation of an international glossary of food terminology already foreseen by the present European Council of the Codex Alimentarius.

45. Methods of sampling and analysis are also of very great importance. In most cases agreement on a standard of composition is meaningless in practice without an agreed method of analysis. It is therefore often necessary to determine a method of analysis before attempting agreement on the standards of composition affected. An international collection of methods of analysis has been initiated by the present European Council of the Codex Alimentarius. Methods of sampling should also be studied.

46. Basic food hygiene rules are of great importance to all countries and especially to developing countries in tropical climates.

47. Standards of composition in general. As an over-all guide it was suggested that processed products be given first consideration over raw products, with the exception of certain raw products intended for processing (e.g. cocoa beans and wheat) where the need for standard grades is already pressing.

48. Joint UN/FAO World Food Programme. This programme which is just starting, may require standards to be set up through the Codex Alimentarius Commission for certain of the foods it will handle. The Commission should therefore co-operate closely with the Executive Director of the World Food Programme in any requests of this nature and give them priority.

49. As recommended by the FAO Conference (see Appendix 2), standards should be drawn up for the principal foodstuffs in international trade with special emphasis on products entering the European market. In carrying out this recommendation, the products mentioned in the following paragraphs were proposed for the early attention of the Commission:
Fats and oils. A draft is under discussion for these products in an ad hoc group set up by the present European Council of the Codex Alimentarius.

Preserved fruits, including jams, canned fruits, jellies and marmalades. Substantially similar drafts for jams are under consideration by the European Economic Community and an ad hoc group set up by the present European Council of the Codex Alimentarius.

Fruit juices. The International Federation of Fruit Juice Producers (IFUJ) and the Liaison Committee for Mediterranean Citrus Fruit Culture (CLAM) are working on a number of draft standards and an FAO Working Group under the Committee on Commodity Problems (CCP) has started work on citrus fruit juices. The Economic Commission for Europe has also started work in this field.

Cocoa beans, cocoa and chocolate. Draft standards for cocoa beans are under consideration by an FAO Group under the Committee on Commodity Problems, whilst proposals for cocoa and chocolate are under discussion both in the European Economic Community and in an ad hoc group set up by the present European Council of the Codex Alimentarius.

Honey and sugars. Work on honey has been started by the present European Council of the Codex Alimentarius.

Early attention should also be given to products for which draft international standards are already available (see Appendix 4). An interesting example is the standard for edible fungi recently accepted by the present European Council of the Codex Alimentarius. Though edible fungi are not a product of first importance in international trade, this standard has been elaborated by the countries most interested and could usefully be submitted for inclusion in the Codex.

In particular, the following international standards which have already been discussed at the government level by a number of governments should also receive early consideration by the Commission. To this end the Conference recommended their distribution by the Secretariat together with supporting material wherever appropriate, to all governments in good time prior to the first session of the Commission:

(a) The general provisions, standards for milk products and their methods of sampling and analysis, issued under the FAO Code of Principles concerning Milk and Milk Products*.

(b) The ECE/OECD standards for fresh fruit and vegetables.

(c) The standards for the principal varieties of cheese in international trade, set out in Appendices A and B of the Convention on Cheese Designations ("Stresa Convention") of 1951*.

(d) The standards for olive oil from the International Olive Oil Agreement of 1956.

(e) The decisions on food colours and preservations issued by the Council of Europe (Partial Agreement).

* Subject to the procedures mentioned in paragraph 39 above.
The Conference suggested that consideration might also be given to wheat, fish and fish products, meat and meat products, processed vegetables.

Summary list of priorities

Food additives
General provisions (labelling, etc.)
Methods of sampling and analysis
Basic food hygiene rules

Fat and oils
Preserved fruits, including jams, marmalades, canned fruits and jellies
Fruit juices
Cocoa beans, cocoa and chocolate
Honey and sugars
Milk and milk products
Fresh fruit and vegetables
Olive oil
Wheat
Fish and fish products
Meat and meat products
Processed vegetables

This list is given as a guide only and is not intended to limit the discretion of the Commission in determining priorities.
APPENDIX 1

List of Participants

Countries

ARGENTINA
Dr Carlos A. Grau, Président du Conseil Latino-américain des Aliments, Calle 13, No. 635, La Plata

AUSTRALIA
Mr R.A. Edwards, Senior Lecturer in Food Technology, University of New South Wales, Box 1, Post Office, Kensington, N.S.W.

Mr I.H. Smith, Assistant Director, Inspection Services, Department of Primary Industry, Canberra

AUSTRIA
Dr Karl Schindl, Director-General of Public Health, Stubenring 1, Vienna

Dr Richard Wildner, Oesterreichische Arbeitsgemeinschaft für Volksgesundheit, Vienna

Dipl. Ing. Dr Robert Harmer, Obmann des Fachverbandes der Nahrung- und Genussmittelindustrie Oesterreichs, Vienna

BRAZIL
Monsieur Josué de Castro, Ambassadeur, Chef de la Délégation permanente du Brésil à Genève

Mlle Annunciata Padula, Troisième Secrétaire d'Ambassade et membre de la Délégation permanente du Brésil à Genève

CAMEROUN
Dr Simon Pierre Tchougui, Ministre de la Santé publique, Yaoundé

Dr R.E. Aretas, Conseiller Technique du Ministre, Ministère de la Santé publique, Yaoundé
CANADA

Dr R.A. Chapman, Assistant Director, Scientific Services, Food and Drug Directorate, Department of National Health and Welfare, Ottawa

Mr F. Shefrin, Chief, Policies and Prices Section, Economics Division, Department of Agriculture, Ottawa

CHILE

Dr Bernardo Poloni, Servicio Nacional de Salud, Dept. Nutrición, Santiago

CHINA, REPUBLIC OF

Mr Shen-Teh Hsiang, Director, National Bureau of Standards, Ministry of Economic Affairs, Tainan, Taiwan

CONGO (Léopoldville)

Monsieur M. Ishibamba, Directeur de la 4e Direction, Ministère de la Santé publique, Léopoldville

CUBA

Monsieur E. Camejo-Argudin, Ambassadeur, Chef de la Délégation permanente à Genève

Ingeniero R. Fernandez de Alaiza, Empresa Consolidada Conservas de Frutas y Vegetales, Edificio Sierra Maestra, Piso No. 12, Habana

DENMARK

Mr Svend Andersen, National Health Service, Copenhagen

Mr Søren Hansen, National Health Service, Copenhagen

Mr E. Mortensen, Head of Division, Ministry of Agriculture, Copenhagen

Mr. V. Enggaard, Inspector, Meat Products Laboratory, Bülowsvej 13, Copenhagen

Mr N.J. Blom-Hanssen, Head of Division, Ministry of Interior, Copenhagen

Mr P.F. Hjorth Hansen, Legal Adviser of the Federation of Danish Industries, H.C. Andersen Boulevard 18, Copenhagen V

Mr A. Herløw, Vice-President, Chem. eng., Grindstedvaerket, Akteselskabet Grindstedvaerket Laboratories, Viby
DOMINICAN REPUBLIC

Dr. Luis Eduardo Escobal-Rodriguez, Conseiller de la Délégation permanente de la République Dominicaine à Genève

Monsieur Pierre Portas, Secrétaire de la Délégation permanente de la République Dominicaine à Genève

EL SALVADOR

Ingéniero Gustavo A. Guerrero, Ambassadeur, Représentant permanent de El Salvador à Genève

Monsieur Albert Amy, Consul général de El Salvador à Genève

ECUADOR

Monsieur Carlos Perez Anda Alvear, Consul de l'Equateur, Secrétaire de la Délégation permanente de l'Equateur à Genève

ETHIOPIA

Mr. Amaha Eshete, Chief of Department of Environmental Sanitation, Ministry of Public Health, Addis Ababa

FRANCE

Monsieur Gérard Weill, Secrétaire général du Comité Interministériel de l'Agriculture et de l'Alimentation, Paris

Monsieur R. Souverain, Inspecteur divisionnaire du Service de la Répression des Fraudes, Paris

GERMANY, FEDERAL REPUBLIC OF

Mr. E. Forsbach, Ministerialdirigent, Federal Ministry of Health, Bonn

Dr. Walther Fachmann, Federal Ministry of Food, Agriculture and Forestry, Bonn

Mr. Günter Klein, Verband für Lebensmittelrecht und Lebensmittelkunde, Am Hofgarten 16, Bonn

Dr. Walter Kraak, President, Verband für Lebensmittelrecht und Lebensmittelkunde, Am Hofgarten 16, Bonn

GHANA

Dr. A.K. Kuta-Dankwa, Executive Secretary, National Food and Nutrition Board, Accra
INDIA
Mr M. Dubey, First Secretary (Commercial), Embassy of India, Berne

IRAN
Mr Tofigh Chafoori, Director of Nutrition Education, Food and Nutrition Institute, Teheran

ISRAEL
Professor Dr G. Zimmermann, Technion, Israel Institute of Technology (Food Technology Department), Haifa

ITALY
Dott. Calisto Zambrano, Ispettore generale, Ministero Agricoltura e Foresti, Rome

Dott. Carlo Bessler, Medico provinciale capo, Divisioje Igiena alimentare e Nutrizione, Direzione Generale Igiene Pubblica ed Ospedali, Ministero della Sanita, Rome

Prof. Giuseppe Fabriani, Primo Ricercatore, Istituto nazionale della Nutrizione, Rome

Prof. Dr Francesco Nuntoni, Primo Ricercatore, Istituto Superiore di Sanita, Rome

Dr Pier Mario Chergia
Confederazione Generale dell'Industria Italiana, Rome

KUWAIT
Dr Ahmad Kamal El-Borai, Ministry of Public Health, P.O. Box 5, Kuwait

LEBANON
Dr F. Farage, Delegate Medical, Beirut

Dr M. Rechime, Delegate Medical, Beirut

LUXEMBOURG
Monsieur Henri Krombach, Ingenieur-chimiste, Laboratoire de l'Etat, Luxembourg

MADAGASCAR
Dr R. Rabary
Directeur du Cabinet, Ministere de la Sante, Tananarive

MEXICO
Ing. Manuel Marin
Jefe del Departamento de Normalizacion, Mexico, D.F.

MONACO
Monsieur Jean Brunschvig, Vice-Consul de Monaco à Genève

NETHERLANDS
NETHERLANDS
(continued)

Prof. Dr M.J.L. Dols, Cabinet Adviser, Ministry of Agriculture and Fisheries, The Hague

Mr G. Ter Haseborg, Secretary, Verbond van Nederlandse Werkgevers, The Hague

Dr J.P.K. van der Steur, c/o Unilever N.V., Rotterdam

NEW ZEALAND

Mr H. Doyle, Agricultural Adviser, Office of the High Commissioner for New Zealand, London

Mr G.S. Fox, Trade Commissioner and First Secretary (Commercial), Office of the Trade Commissioner for New Zealand, London

NORWAY

Dr Arne Schulerud, National Council of Food Control, Norwegian Public Health Services, Royal Norwegian Ministry of Health and Social Welfare, Oslo

Mrs Grete Øyer, Chief of Section, Norwegian Public Health Services, Royal Norwegian Ministry of Health and Social Welfare, Oslo

POLAND

Mr Z. Zaczkiewicz, Vice-President, Polish Standards Committee, Warsaw

Prof. S. Krauze, President, Polish Committee for Codex Alimentarius, Polish Standards Committee, Warsaw

Mr J. Serwatowski, Director of Department, Ministry of Foreign Trade, Warsaw

PORTUGAL

Dr Bernardino de Pinho, Directeur de l’Institut Supérieur d’Hygiène, Lisbonne

SENEGAL

Dr Thianar N'Doyé, Directeur du Service d’Alimentation et de Nutrition Appliquée, Ministère de la Santé et des Affaires sociales, Dakar

Monsieur P. Diouf, Directeur de l’Institut de Technologie, Dakar

SOUTH AFRICA

Mr G.A.A. Houssé (Observer), c/o South African Embassy, 47, Bernastrasse, Berne
SPAIN
Prof. Dr D. Mariano de Mingo,
Jefe de la Sección Química, Escuela Nacional de Sanidad, Madrid

SWEDEN
Prof. Dr A. Wretlind, Head of Department of Food Hygiene, National Institute of Public Health, Stockholm
Prof. Dr E. Abramson, former Director, National Institute of Public Health, Stockholm

SWITZERLAND
Monsieur le Ministre Dr E. Feisst,
Vice-Président du Comité National Suisse du Codex Alimentarius, Berne
Prof. O. Högl,
Président du Conseil européen du Codex Alimentarius, Berne
Monsieur P. Bolle, Adjoint au Service fédéral de l'Hygiène publique, et Secrétaire présidentiel du Conseil européen du Codex Alimentarius, Berne
Prof. Emil Hess,
Chef de l'Institut bactériologique vétérinaire, Berne
Monsieur P. Hohl, Secrétaire du Comité National Suisse de la FAO, Chef de Section à la Division de l'Agriculture, Berne
Dr F. Acherman, Chimiste cantonal, Neuchâtel
Dr F. Borgsaud, Vice-Directeur, Afica SA, La Tour de Peilz
Monsieur J. Ruffy, Chef du contrôle des denrées alimentaires a.i. du Service fédéral de l'Hygiène publique, Berne

TURKEY
Prof. Dr Sait Tahsin Tekeli, Faculty of Agriculture of Ankara University, Ankara
Dr Mustafa Başdurak, Direction générale des Affaires vétérinaires au Ministère de l'Agriculture, Ankara
UNITED KINGDOM

Mr J.H.V. Davies, Principal, Food Standards Division, Ministry of Agriculture, Fisheries and Food, London


Mr. L.C.J. Brett, U.K. National Codex Alimentarius Committee, c/o Food Manufacturers' Federation, 4, Lygon Place, London, S.W.1.

Mr. F.J. Lawton, U.K. National Codex Alimentarius Committee, c/o Food Manufacturers' Federation, 4, Lygon Place, London, S.W.1.

UNITED STATES OF AMERICA

Dr John L. Harvey, Deputy Commissioner of Food and Drugs, Department of Health, Education and Welfare, Washington

Mr Nathan Koenig, Alternate Delegate, U.S. Department of Agriculture, Washington

Mr A.W. Anderson, Regional Fisheries Attaché (Europe), American Embassy, Copenhagen

Mr H.L. Haller, Agricultural Administrator, U.S. Department of Agriculture, Washington

Mr Frank Elliott, Director, Foreign Trade Department, Canners' League of California, Dupont Circle Building, Washington

Mr Michael F. Markel, Markel and Hill, Munsey Building, Washington 4

Mr Harry Meisel, 717 5th Avenue, New York City

VENEZUELA

Prof. Dr H. Ceballo, Chief of Food Legislation and Hygiene, School of Public Health, Caracas
YEMEN
Dr Moukhtar El Wakil, Ministre plénipotentiaire, Délégué permanent du Yémen et Délégué permanent de la Ligue des États arabes à Genève

YUGOSLAVIA
Mr Stevan Sof, Conseiller de la Délégation permanente de Yougoslavie à Genève

Organizations

Governmental Organizations

International Committee of the Red Cross
Monsieur J.P. Schoenholzer
7, avenue de la Paix, Genève (Switzerland)

International Committee of Military Medicine and Pharmacy
Dr J. Vonoken, Secrétaire général
79, rue Saint-Laurent, Liège (Belgium)

International Commission for Agricultural Industries
Monsieur Henri François Dupont
Secrétaire général, 18, avenue de Villars, Paris 7 (France)

European Economic Community
Dr H. Steiger
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European Council of the Codex Alimentarius
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Taubenstrasse, 18, Berne (Switzerland)

Economic Commission for Europe
Mr H. Jacoby, Director, ECE/FAO Agriculture Division, Palais des Nations, Geneva (Switzerland)

Mr H. McNally, ECE/FAO Agriculture Division, Palais des Nations, Geneva (Switzerland)

League of Arab States
Mr F. Moussa
Palais Boustane, 18 rue Youssef, El Quindi, Cairo (U.A.R.)
Organisation for Economic Co-operation and Development

Monsieur Gilbert Denise
Administrateur, OCDE,
2, rue André-Pascal, Paris 16e (France)

Scandinavian Committee on Food Analysis

Dr J. Bielefeldt
Nordisk Metodik-Komite for
Levnedsmidler, Njalagade 15,
Copenhagen (Denmark)

International Vine and Wine Office

Monsieur Henry François Dupont
11, rue du Roquépine, Paris 8 (France)

Non-Governmental Organisations

International Association of Veterinary Food Hygienists

Prof. Dr Emil Hess, Vice-President
1, Sterrenbos, Utrecht (Netherlands)

Association of the Fish Industries of the European Economic Community

Dr Karl Sørensen, Geschäftsführer
55, rue de la Loi, Bruxelles 4 (Belgium)

Liaison Committee for Mediterranean Citrus Fruit Culture

Dr Jose Royo-Iranzo
Princesa 1 (Torre de Madrid)
Madrid (Spain)

International Dairy Federation

Monsieur P. Staal, Secrétaire général
10, rue Ortéius, Bruxelles 4 (Belgium)

Food Law Institute

Mr Franklin M. Depew, President
205 East 42nd Street, New York 17, N.Y. (USA)

Mr Werner C.A. Rosenbruch
Mr Michael Horton

Inter-American Bar Association

Mr Franklin M. Depew,
717 Fifth Avenue, New York 22, N.Y. (USA)

International Association for Cereal Chemistry

Prof. G. Fabriani,
Mauer, Haudörfalgasse 41,
Vienna 23 (Austria)

International Federation of Fruit Juice Producers

Mr C. d'Eaubonne, Secretary-General
16, rue de la Chausée d'Antin,
Paris 9 (France)

International Federation of Margarine Associations

Mr A. Bakker, President
Raanweg 44, The Hague (Netherlands)
<table>
<thead>
<tr>
<th>Organization</th>
<th>Address</th>
</tr>
</thead>
</table>
| International Liaison for the Food Industries | Monsieur G.L. Jumel  
23, rue Notre-Dame des Victoires,  
Paris 2 (France) |
| International Organization for Standardization | Dr I. Lörinc, Chef de Section  
Secretariat ISO/TC 34, Office hongrois de Normalisation,  
Budapest 9, PF. 24, Hungary |
| International Office of Cocoa and Chocolate | Monsieur Roger Maréchal  
Secrétaire administratif,  
1, rue Varembé, Geneva (Switzerland) |
| International Union of Pure and Applied Chemistry | Dr J.G. Van Ginkel, Director  
Government Dairy Station,  
Leiden (Netherlands) |
| World Medical Association | Dr O. Schetty, Président  
Commission des Experts,  
55, rue de la Loi, Bruxelles (Belgium) |
|  | Dr Rudolf Morf, Secretary-General,  
O/o Hoffmann-La Roche and Co. Ltd.,  
Basle 2 (Switzerland) |
|  | Dr J.H. Bushill  
10, Columbus Circle, New York 19,  
N.Y. (USA) |
APPENDIX 2

EXTRACT FROM REPORT OF 11TH SESSION OF FAO CONFERENCE

Joint FAO/WHO Program on Food Standards

(Codex Alimentarius)

257. The Joint FAO/WHO Program on Food Standards aims at simplifying and integrating food standards work now carried on by many international organizations and at providing an effective mechanism for obtaining government acceptances of these standards, together with their publication in a Codex Alimentarius.

258. The Conference felt that these aims could best be achieved by establishing a Codex Alimentarius commission open to all interested Member Nations of FAO and WHO, which would incorporate and take over the present European Council of the Codex Alimentarius. Such Commission would have as primary tasks the determination of priorities and the allocation of preparatory work on each standard to the best qualified outside technical body, e.g. the International Commission for Agricultural Industries (CIAA) and the International Organization for Standardization (ISO), specialized non-governmental organizations. Such outside technical body would submit a draft to the Commission for finalization at government level, following the well-tried methods introduced by the Code of Principles concerning Milk and Milk Products.

259. The Conference believed that the present duplication of effort and publication of conflicting standards could thus be avoided, and that substantial economies in time, work and outlay would result. At the same time, the program would provide an appropriate instrument for handling the rapidly growing demands for work in this field.

260. The Conference was nonetheless aware of the difficulties involved in the establishment of international food standards and called the attention of the proposed Codex Alimentarius commission to the need to consider the special requirements of Individual regions.

261. The Conference noted that existing FAO work on food standards would gradually be integrated into the new Joint Program. It was understood that in so doing, care would be taken to avoid adversely affecting the methods and progress of the Code of Principles concerning Milk and Milk Products. Work on pesticide residue problems under the Joint Program would depend upon recommendations to be made by the special Conference on the Use of Pesticides referred to in para. 161 of this report.
262. The Conference adopted the following Resolution:

Resolution No. 12/61

CODEX ALIMENTARIUS

THE CONFERENCE

Considering the rapidly growing importance of internationally accepted food standards as a means of protecting consumer and producer in all countries, whatever their stage of development, and of effectively reducing trade barriers,

Recognizing the need to simplify and integrate international food standards work so as to avoid duplication and conflicting standards and to effect economies in effort and outlay,

Desiring to achieve these aims and to harmonize the special requirements of regional markets with those of the international food trade in general, and

Conscious of the importance of the role of the World Health Organization in all health aspects of food standards work,

Endorses the proposals, submitted by the Director-General on the request of the First FAO Regional Conference for Europe, for a Joint FAO/WHO Program on Food Standards.

Decides to establish, in accordance with Article VI of the Constitution, a Codex Alimentarius Commission, whose statutes are set out below.

Urges all interested Member Nations to contribute to the special trust fund by which, subject to review by the 12th Session of the Conference, the program will be financed, and to consult with the Director-General as to the amount of their contribution, and

Requests the Director-General:

(a) to draw to the attention of the Director-General of WHO the importance attached to an early endorsement by that Organization of the present proposals for a Joint FAO/WHO Program on Food Standards;

(b) to implement the program as soon as sufficient funds have been received and, in consultation with the Director-General of WHO, to call the first session of the Codex Alimentarius Commission, if possible by June 1962.

1 Document C 61/53
STATUTES OF THE CODEX ALIMENTARIUS COMMISSION

1. The Codex Alimentarius Commission shall, subject to Article 5 below, be responsible for making proposals to, and shall be consulted by, the Director-General of the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) on all action to be taken in the undermentioned fields:

(a) Promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations;

(b) Determining priorities and initiating and guiding the preparation of draft standards through and with the aid of appropriate organizations;

(c) Finalising standards elaborated under (b) above and, after acceptance by governments, publishing them in a Codex Alimentarius ***, together with international standards already finalised by other bodies under (a) above, wherever this is practicable;

(d) Amending published standards, after appropriate survey, in the light of developments.

2. Membership of the Commission is open to all Member Nations and Associate Members of FAO and WHO which are interested in international food standards. Membership shall comprise such of these nations as have notified the Director-General of FAO or of WHO of their desire to be considered as members.

3. Any Member Nation or Associate Member of FAO or WHO which is not a member of the Commission but has a special interest in the work of the Commission may, upon request communicated to the Director-General of FAO or WHO, as appropriate, attend sessions of the Commission and of its subsidiary bodies and ad hoc meetings as observers.

4. Nations which, while not Member Nations or Associate Members of FAO or WHO, are members of the United Nations, may be invited on their request to attend meetings of the Commission as observers in accordance with the provisions of FAO and WHO relating to the grant of observer status to nations.

5. The Commission shall report and make recommendations to the Conference of FAO and the appropriate body of WHO through the respective/their respective Directors-General. Copies of reports, including any conclusions and recommendations, will be circulated to interested Member Nations and international organizations for their information as soon as they become available.

6. The Commission may establish such subsidiary bodies as it deems necessary for the accomplishment of its task, subject to the availability of the necessary funds.

7. The Commission may adopt and amend its own rules of procedure, which shall come into force upon approval by the Director-General of FAO and WHO, subject to such confirmation as may be prescribed by the procedures of the respective Organizations.

8. The operating expenses of the Commission and of members of the secretariat of FAO and WHO directly serving it, shall be defrayed by a special Trust Fund administered by FAO on behalf of the two Organizations in accordance with FAO Financial Regulations. Contributions to the Trust Fund from participating countries shall be accepted only through or with the approval of the government concerned. At the end of each year unused sums shall be returnable to contributors or carried over to the following year.

9. All expenses involved in preparatory work on draft standards undertaken by participating governments, whether independently or upon recommendation of the Commission, shall be defrayed by the government concerned.

*** All provisions shown in brackets are subject to endorsement of the proposed Joint Program by the World Health Organization.

** In order to accelerate the pace of the work and to take account of the rapidly integrating European market, acceptance of any standard by European governments will, during an initial period of 4 years, be a necessary and sufficient condition for its publication in the Codex Alimentarius.
APPENDIX 3

RESOLUTION EB29.R23 OF THE TWENTY-NINTH SESSION OF THE WHO EXECUTIVE BOARD

Joint FAO/WHO Programme on Food Standards

(Codex Alimentarius)

The Executive Board,

Having studied the report of the Director-General concerning the creation of a joint FAO/WHO food standards programme and the assumption by the two Agencies of the activities of the European Council of the Codex Alimentarius;

1. NOTES with approval the proposal to convene in 1962 a Joint FAO/WHO Committee of Government Experts in order to review the proposed programme of the two Agencies relating to food standards and to draw up recommendations for future activities in this field; and

2. REQUESTS the Director-General to transmit this resolution and the comments of the Executive Board\(^1\) on this item to FAO.

Seventh meeting, 19 January 1962

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\(^1\) Document EB29/52

\(^2\) Document EB29/MIN.6/Rev.1
APPENDIX 4

SURVEY OF INTERNATIONAL ORGANIZATIONS WORKING ON FOOD STANDARDS

(Third Edition)

Introduction

This survey provides, in as compact form as possible, information on work completed or in progress on international food standards projects among the various organizations active in this field. The information given is known to be incomplete, and is presented solely as an outline of the present state of work in international food standardisation. Indication of additions and corrections will be welcomed by the Secretariat (International Agency Liaison Branch, FAO, Rome). Fuller details of any standard mentioned can be obtained from the same source or from the organization directly involved. The survey, revised and reissued periodically, seeks to provide a continuing inventory of work in the food standards field.

Table I lists the organizations included in the survey as known or believed to be engaged in international food standardization and related problems. One hundred and thirty five organizations have been surveyed for this third edition.

Table II contains an analysis by organizations of the information available on the food standards work undertaken by each. Against the name of the organization is shown its field of interest and the standards which it has prepared or which are in preparation. An effort has been made to indicate cross-references wherever possible. To avoid duplication of entries, work being done jointly by two or more organizations appears only once, under the first of the organizations appearing in the Table.

Table III contains an analysis by product groups of the information outlined in Table II. A "general" group contains standards work broadly applicable to all or to large segments of the food field. Food additives and pesticide residues are shown in a separate group, as are frozen foods. Animal feeds standards are included where they may affect the resulting human food. Fourteen groups have been used in this edition, as follows:

I. General
II. Additives and Pesticide Residues
III. Beverages
IV. Carbohydrates (Sweeteners and Thickeners)
V. Cereals and Pulses
VI. Fats and Oils
VII. Fish and Fish Products
VIII. Frozen Foods and Refrigeration
IX. Fruits and Vegetables
X. Meat and Meat Products
XI. Milk and Milk Products
XII. Oil Seeds and Oil Fruits (including Feeds)
XIII. Spices, Condiments and Stimulants
XIV. Miscellaneous Products

The first edition was published on 18 September 1961, ref. 0.61/53;
the second edition on 5 July 1962, ref. ALINORM 62/5.
Each group is subdivided into six sections:

A. Standards of Quality, Composition and Grading
B. Sampling
C. Methods of Analysis and Testing
D. Packaging, Storage and Transport
E. Terminology
F. Miscellaneous

In Table III, an asterisk (*) is placed against a standard already prepared; standards should otherwise be understood as in preparation.
Table I

ORGANIZATIONS INCLUDED IN THE SURVEY

Key to symbols: No reply received in time for publication
- Replied no standards in hand
* Replied standards in hand
** Information available at FAO

A. United Nations and Specialized Agencies

<table>
<thead>
<tr>
<th>Agency</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FAO</td>
<td>**Food and Agriculture Organization of the United Nations</td>
</tr>
<tr>
<td>UNECA</td>
<td>United Nations Economic Commission for Africa</td>
</tr>
<tr>
<td>UNECE</td>
<td>**United Nations Economic Commission for Europe</td>
</tr>
<tr>
<td>WHO</td>
<td>**World Health Organization</td>
</tr>
</tbody>
</table>

B. Other International Governmental Organizations

<table>
<thead>
<tr>
<th>Organization</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CCTA</td>
<td>- Commission for Technical Cooperation in Africa South of the Sahara</td>
</tr>
<tr>
<td>CE</td>
<td>**Council of Europe (Partial Agreement)</td>
</tr>
<tr>
<td>CIIA</td>
<td>* International Commission for Agricultural Industries</td>
</tr>
<tr>
<td>CO</td>
<td>- Caribbean Organization</td>
</tr>
<tr>
<td>CODEX</td>
<td>** European Council of the &quot;Codex Alimentarius&quot;</td>
</tr>
<tr>
<td>Colombo</td>
<td>Council for Technical Cooperation in South and Southeast Asia</td>
</tr>
<tr>
<td>EPPO</td>
<td>** European Plant Protection Organization</td>
</tr>
<tr>
<td>IIACA</td>
<td>- Inter-American Institute of Agricultural Sciences</td>
</tr>
<tr>
<td>IIF</td>
<td>* International Institute of Refrigeration</td>
</tr>
<tr>
<td>IIOC</td>
<td>** International Olive Oil Council</td>
</tr>
<tr>
<td>ISG</td>
<td>- International Sugar Council</td>
</tr>
<tr>
<td>ITC</td>
<td>- International Tea Committee</td>
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<tr>
<td>IWG</td>
<td>International Wheat Council</td>
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<tr>
<td>NC</td>
<td>- Nordic Council</td>
</tr>
<tr>
<td>NMC</td>
<td>* Scandinavian Committee on Food Analysis</td>
</tr>
<tr>
<td>OAS</td>
<td>- Organization of American States</td>
</tr>
<tr>
<td>OECD</td>
<td>* Organization for Economic Cooperation and Development</td>
</tr>
<tr>
<td>OIV</td>
<td>* International Vine and Wine Office</td>
</tr>
<tr>
<td>ORANA</td>
<td>African Regional Organization for Nutrition and Food</td>
</tr>
<tr>
<td>PAHO</td>
<td>Pan-American Health Organization</td>
</tr>
<tr>
<td>PIBAC</td>
<td>* Permanent International Bureau of Analytic Chemistry</td>
</tr>
<tr>
<td>SPC</td>
<td>- South Pacific Commission</td>
</tr>
<tr>
<td>UDE</td>
<td>** Equatorial Customs Union</td>
</tr>
</tbody>
</table>

C. Special International Governmental Agreements

** Convention for the Marking of Eggs in International Trade (Brussels, 1931)
** Convention for the Unification of Cheese Sampling and Analysis (Rome, 1934)

PCSCG ** Convention for the Use of "Appellations d'Origine" and Denominations of Cheeses (Stresa, 1951)

OIV ** Convention for the Unification of Methods of Wine Analysis and Evaluation (Paris, 1954)
### D. International Non-Governmental Organizations

<table>
<thead>
<tr>
<th>Acronym</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABCG</td>
<td>European Association of the Wholesale Meat Trade</td>
</tr>
<tr>
<td>APCS</td>
<td>Association of Soluble Coffee Manufacturers of the EEC</td>
</tr>
<tr>
<td>APNB</td>
<td>Association of National Bakery and Pastry Manufacturers' Federations of the EEC</td>
</tr>
<tr>
<td>ATEI</td>
<td>International Association of Industrial Bakers</td>
</tr>
<tr>
<td>ATDA</td>
<td>International Association on Food Distribution</td>
</tr>
<tr>
<td>AIFC</td>
<td>&quot;International Association of Confectionery Manufacturers</td>
</tr>
<tr>
<td>AIFLW</td>
<td>Association of Pickled Fruit and Vegetables Producers of the EEC</td>
</tr>
<tr>
<td>AIFP</td>
<td>International Association of Soup Producers</td>
</tr>
<tr>
<td>AIFCEE</td>
<td>&quot;Association of the Fish Industries of the EEC</td>
</tr>
<tr>
<td>ANHG</td>
<td>Association of Dealers in Animal and Vegetable Fats and Oils and Products Thereof of the EEC</td>
</tr>
<tr>
<td>AOAC</td>
<td>&quot;Association of Official Agricultural Chemists of North America</td>
</tr>
<tr>
<td>ASPALEC</td>
<td>&quot;Association of Canned Milk Manufacturers of the EEC</td>
</tr>
<tr>
<td>ASSILEC</td>
<td>Milk Industry Association of the EEC</td>
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<tr>
<td>ASSUC</td>
<td>Association of Sugar Dealers' Associations of the EEC</td>
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<tr>
<td>BEC</td>
<td>European Coffee Bureau</td>
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<tr>
<td>BIA</td>
<td>Bier Research Association</td>
</tr>
<tr>
<td>CIBC</td>
<td>&quot;Working Group of the Brewers of the EEC</td>
</tr>
<tr>
<td>CCG</td>
<td>Cereal Trade Committee of the EEC</td>
</tr>
<tr>
<td>CGI</td>
<td>International Chamber of Commerce</td>
</tr>
<tr>
<td>CGPT</td>
<td>Potato Trade Committee of the EEC</td>
</tr>
<tr>
<td>CMA</td>
<td>European Confederation of Agriculture</td>
</tr>
<tr>
<td>CSER</td>
<td>European Hop Culture Committee</td>
</tr>
<tr>
<td>CSBVS</td>
<td>Research and Documentation Center on Sugar Use</td>
</tr>
<tr>
<td>CEFS</td>
<td>European Committee of Sugar Manufacturers</td>
</tr>
<tr>
<td>CEW</td>
<td>European Sheep Committee</td>
</tr>
<tr>
<td>CEP</td>
<td>European Confederation for Plant Protection Research</td>
</tr>
<tr>
<td>CET</td>
<td>European Tea Committee</td>
</tr>
<tr>
<td>CTEE</td>
<td>&quot;International Confederation of Sugar Beet Growers</td>
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<tr>
<td>CICG</td>
<td>International Center of Wholesale Trade</td>
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<tr>
<td>CICV</td>
<td>Committee of Wine and Aromatic, Sparkling and Liqueur Wine Manufacturers and Dealers of the EEC</td>
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<tr>
<td>CIEMAA</td>
<td>&quot;International Commission for the Study of Methods of Analysis of Ethyl Alcohols</td>
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<tr>
<td>CIIJFL</td>
<td>&quot;Commission of the Fruit and Vegetable Juice Industry of the EEC</td>
</tr>
<tr>
<td>CIPPC</td>
<td>&quot;Permanent International Committee on Canned Foods</td>
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<tr>
<td>CIPS</td>
<td>&quot;International Commission of Sugar Technology</td>
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<tr>
<td>CLAM</td>
<td>&quot;Liaison Committee for Mediterranean Citrus Fruit Culture</td>
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<tr>
<td>CLAR</td>
<td>Liaison Committee of Rice Flour Manufacturers of the EEC</td>
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<td>CLICAM</td>
<td>Liaison Committee of Corn Starch Industries of the EEC</td>
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<tr>
<td>CLITRAVI</td>
<td>Liaison Center of the Meat Packing Industries of the EEC</td>
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<tr>
<td>COABISCO</td>
<td>Association of Confectionery Products Industries of the EEC</td>
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<td>COBCCEB</td>
<td>Committee of Meat and Pork Butchers' Organizations of the EEC</td>
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<td>CODOCO</td>
<td>&quot;Permanent Commission of the Latin American Food Code</td>
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<td>COFALEC</td>
<td>Committee of Bread Yeast Manufacturers of the EEC</td>
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<td>COPA</td>
<td>Committee of Agricultural Associations of the EEC</td>
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<td>COPAFL</td>
<td>Committee of Agricultural Associations of the EEC: Fruit and Vegetables Section</td>
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<tr>
<td>COPAL</td>
<td>Committee of Agricultural Associations of the EEC: Milk and Milk Products Section</td>
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<td>COPV</td>
<td>Committee of vine-Growers' Association of the EEC</td>
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<td>CPAC</td>
<td>&quot;Collaborative Pesticides Analytical Committee of Europe</td>
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<td>DSI</td>
<td>Dairy Society International</td>
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<tr>
<td>EAAP</td>
<td>&quot;European Association for Animal Production</td>
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<td>EBC</td>
<td>European Brewery Convention</td>
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<td>Acronym</td>
<td>Description</td>
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<tr>
<td>ECMLB</td>
<td>European Committee on Milk- and Butterfat Recording</td>
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<td>EQOC</td>
<td>European Organization for Quality Control</td>
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<td>EUMA/LMT</td>
<td>Working Committee of the Malt Manufacturers of the EEC</td>
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<td>FAIBP</td>
<td>Federation of Associations of the Broth and Soup Industry of the EEC</td>
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<td>FEDIAL</td>
<td>Federation of Oil Extractors of the EEC</td>
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<td>FIO</td>
<td>International Olive Growers' Federation</td>
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<td>IAH</td>
<td>International Association for Hybrid Maize</td>
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<td>IASC</td>
<td>*International Association of Seed Crushers</td>
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<tr>
<td>IAVH</td>
<td>*International Association of Veterinary Food Hygienists</td>
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<td>IBO</td>
<td>International Beekeepers' Organization</td>
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<tr>
<td>ICO</td>
<td>*International Association for Cereal Chemistry</td>
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<tr>
<td>ICTIT</td>
<td>*Central-American Technical Research Institute for Industry</td>
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<td>ICUMSA</td>
<td>**International Committee for Uniform Methods of Sugar Analysis</td>
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<td>ICA</td>
<td>International Coffee Organization</td>
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<td>IDACE</td>
<td>Association of Dietary Food Industries of the EEC</td>
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<td>IDF</td>
<td>**International Dairy Federation</td>
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<tr>
<td>IEPP</td>
<td>International Exhibition of Preserves and Packaging</td>
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<tr>
<td>IFAP</td>
<td>-International Federation of Agricultural Producers</td>
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<tr>
<td>IFBS</td>
<td>International Federation of Home Economics</td>
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<tr>
<td>IFLWA</td>
<td>International Food Importers and Wholesalers Association</td>
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<tr>
<td>IFVM</td>
<td>*International Federation of Fruit Juice Producers</td>
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<tr>
<td>IFMA</td>
<td>*International Federation of Margarine Associations</td>
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<tr>
<td>IRRA</td>
<td>-International Institute for Sugar-Beet Research</td>
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<td>IMACE</td>
<td>-Association of Margarine Producers of the EEC</td>
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<td>IOCU</td>
<td>International Office of Consumers Unions</td>
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<td>IOSA</td>
<td>-Incorporated Oil Seed Association</td>
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<tr>
<td>ISF</td>
<td>-International Society for Fat Research</td>
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<tr>
<td>ISHS</td>
<td>International Society for Horticultural Science</td>
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<tr>
<td>ISO</td>
<td>*International Organization for Standardization</td>
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<td>ISKIN</td>
<td>International Society for Research on Nutrition and Vital Substances</td>
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<td>IUNS</td>
<td>-International Union of Nutritional Sciences</td>
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<tr>
<td>IUPAC</td>
<td>*International Union of Pure and Applied Chemistry</td>
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<td>LCPA</td>
<td>London Cattle Food Association</td>
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<td>LCFA</td>
<td>London Corn Trade Association</td>
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<td>LIDA</td>
<td>International Liaison for the Food Industries</td>
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<td>CEICOF</td>
<td>European Organization of Jam and Fruit Preserves Producers</td>
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<td>CEICCL</td>
<td>European Organization of Vegetable Preserves Producers</td>
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<tr>
<td>OICC</td>
<td>*International Office of Cocoa and Chocolate</td>
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<td>SARMA</td>
<td>Scandinavian Agricultural Research Workers Association</td>
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<td>SIAB</td>
<td>Secretariat of the Wheat Starch Industries of the EEC</td>
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<tr>
<td>UAFFA</td>
<td>Union of Associations of Alimentary Pastes Manufacturers of the EEC</td>
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<td>UCGFL</td>
<td>Union of the Wholesale Fruit and Vegetables Trade of the EEC</td>
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<td>UREA</td>
<td>European Union of Spirits, Brandy and Liqueurs</td>
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<tr>
<td>UEBB</td>
<td>European Union of the Livestock Trade: EEC Commission</td>
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<tr>
<td>UEBG</td>
<td>*European Union for the Wholesale Fruit and Vegetables Trade</td>
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<tr>
<td>UEGCO</td>
<td>*European Union for the Wholesale Egg, Egg Product and Poultry Trade</td>
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<tr>
<td>UECOP</td>
<td>*European Union for the Wholesale Potato Trade</td>
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<tr>
<td>UEPL</td>
<td>European Union for the Milk and Milk Products Trade</td>
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<tr>
<td>UFE</td>
<td>Union of Trade Associations of the Potato Starch Industry</td>
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<tr>
<td>ULPGV</td>
<td>International Union of Wine, Spirits, Brandy and Liqueur Manufacturers and Wholesalers</td>
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<td>UNECOLAIT</td>
<td>European Union of the Milk Trade</td>
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<td>UNESDA</td>
<td>Union of Associations of Carbonated Beverages of the EEC</td>
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<td>Industrial Union of the EEC: Agricultural and Food Industries Commission</td>
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<td>WPSA</td>
<td>-World's Poultry Science Association</td>
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<td>Organization</td>
<td>Field of Interest</td>
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<tr>
<td>FAO</td>
<td>Entire food field (nutritional and technical aspects)</td>
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<tr>
<td>WHO</td>
<td>Entire food field (health aspects)</td>
</tr>
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</table>
Perishable foodstuffs
(quality standards, packaging)

<table>
<thead>
<tr>
<th>Apples</th>
<th>Apricots</th>
<th>Artichokes</th>
<th>Beans</th>
<th>Carrots</th>
<th>Cauliflowers</th>
<th>Cherries</th>
<th>Lettuce and endives</th>
<th>Onions</th>
<th>Peaches</th>
<th>Pears</th>
<th>Plums</th>
<th>Potatoes, early</th>
<th>Shelling peas</th>
<th>Spinach</th>
<th>Strawberries</th>
<th>Table grapes (with OIV)</th>
<th>Tomatoes</th>
<th>Witloof chicory</th>
</tr>
</thead>
</table>

Interpretation of standards:

- Apples
- Pears

Sampling of cereals

Marking: label colors

Packaging: height dimensions

Packaging: Base dimensions

1) Cardboard:
   - Apples
   - Eggs
   - Apricots
   - Melons
   - Artichokes
   - Peaches
   - Asparagus
   - Pears
   - Cherries
   - Poultry
   - Citrus fruit
   - Tomatoes
   - Cucumbers
   - Witloof chicory

2) Wooden:
   - All types of fruits and vegetables
   - Pallets

Geneva Protocol on Standardization of Fruits and Vegetables

| Apricot pulp | Asparagus | Blackberries | Cucumbers | Fruit pulp | Garden cabbages | Hazelnuts, unshelled and shelled | Melons | Other beans | Potatoes, ware and seed | Prunes | String beans | Sweet almonds, unshelled and shelled | Walnuts, unshelled and shelled | Watermelons | White shelling beans |

Interpretation of standards:

- Apricots
- Cauliflowers
- Cherries
- Chicories
- Lettuce
- Peaches
- Plums
- Strawberries
- Table grapes
- Tomatoes

With IIP:

Frozen foods: Definitions and quality control

With IFU:

Fruit juices

With IFU/CLAM:

Citrus juices [See also under FAO]
<table>
<thead>
<tr>
<th>Organization</th>
<th>Field of Interest</th>
<th>Standards Prepared</th>
<th>Standards in Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>CE (Partial agreement)</td>
<td>Harmonization of public health regulations</td>
<td>Provisional list of preservatives, Provisional list of food colors, Legislation on the use of food colors in fruit, Proportions of certain antibiotics, Residues in foodstuffs important on the international market (cereals), Directives to pesticide manufacturers desiring to market a new product (methods of analysis, toxicity and residue information, model information sheet), Information sheets on 12 pesticides, Carcinogenic effects of food additives and pesticides</td>
<td>Acceptability of emulsifiers, Acceptability of natural and synthetic flavorings, Admissible residue levels for 16 pesticides, Labelling of pesticides, Use of antibiotics and hormones to stimulate animal growth</td>
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<tr>
<td>CIITA/PIBAC</td>
<td>Industrial aspects of food field</td>
<td>International Convention on the Presentation of Food Analysis Results, Symposium on food additives</td>
<td>Moisture content of grain, Measurement of alcohol strength, Systematic study of definition of acceptable foods and of methods of control and analysis, Symposium on methods of analysis</td>
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<tr>
<td>CIITA/CIESA</td>
<td>Ethyl alcohols</td>
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<td>Methods of analysis</td>
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<td>CODEX</td>
<td>Entire food field</td>
<td>General food law provisions, Edible fungi, Sampling</td>
<td>Fats and oils, Fats and vegetable preserves, Honey, Dietetic foods, Additives: Preservatives, Colors, Antibiotics in feeds, Terminology</td>
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<td>EFPO</td>
<td>Pesticides</td>
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<td>Determination of pesticide residues on crops</td>
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<tr>
<td>IIIP</td>
<td>Storage and transport of perishable goods</td>
<td>Recommended conditions for refrigerated storage of perishable goods, Recommendations for transport of perishable goods in Europe</td>
<td>Recommendations for quick-freezing of foodstuffs</td>
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<td>IIF (cont.)</td>
<td>With OECD:</td>
<td>With OECD:</td>
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<td>Deep frozen fish</td>
<td>Code of Principles for preparation and distribution of frozen foods</td>
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<tr>
<td>100C</td>
<td>Olive oil grades</td>
<td>Physical and chemical characteristics Methods of analysis</td>
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<td>REKL</td>
<td>Methods of analysis</td>
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</table>

- Determination of boric acid
- Determination of benzoic acid
- Determination of salicylic acid
- Chemical methods for the detection of inefficient cleansing of cups, dishes and plates
- Bacteriological methods for the detection of inefficient cleansing of eating and drinking utensils
- Nitrogen determination by the Kjeldahl method
- Standard method for the determination of ash in grains and flour
- Determination of formic acid
- Reduction tests for milk
- Gravimetric determination of fat in milk, cream, condensed and dried milk
- Determination of total solids, ash, chloride and acidity in milk, cream, condensed and dried milk
- Determination of specific gravity, freezing point and refractive index in milk and cream
- Determination of moisture in cereals and in certain of their milled products
- Determination of moisture in bread
- Methods of chemical analysis for beer
- Determination of phosphorus in cereals
- Determination of phytic acid in cereals
- Determination of sulphurous acid
- Determination of fluorine in calcium compounds and cereals with added calcium compounds
- Methods of bacteriological examination of butter
- Determination of calcium in cereals
<table>
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<tr>
<th>Organisation</th>
<th>Field of Interest</th>
<th>Standards Prepared</th>
<th>Standards in Preparation</th>
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<td>RAWL (cont.)</td>
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<td>Determination of iron in cereals</td>
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<td>Chemical analysis methods for meat and meat products</td>
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<td>Methods for the examination of milk and milk products for pathogenic, hemolytic streptococci</td>
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<td>Determination of the fluoride content of drinking water</td>
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<td>Analysis method for pasteurization control of milk, cream and whey</td>
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<td>Determination of the total number of bacteria in milk, cream and ice cream products by means of the plate count method</td>
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<td>Analytical determination by weight of the total solids of tomato purée</td>
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<td>Determination of the drained weight of canned vegetables and fruits from which the liquid can be immediately drained off</td>
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<td>Determination of copper in foods</td>
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<td>Isolation and identification of water-soluble, synthetic coloring matters</td>
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<td>Isolation and identification of oil-soluble, synthetic coloring matters</td>
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<td>Identification of sugars by paper chromatography</td>
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<td>Methods of sampling cereals, grain and their mill products</td>
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<td>Arsenic determination in foods and food adjuncts</td>
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<td>Preparation for analysis of samples of cereals and their mill products</td>
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<td>Fermentation test for non-specific, qualitative detection of preservatives in foods</td>
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<td>Determination of the acid value of fats</td>
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<td>Determination of the iodine value of fats</td>
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<td>Determination of the fat content in milk by the Gerber method</td>
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<td>Determination of organic combined halogen in beverages, fruit juices and marmalade</td>
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<td>Determination of cyclamate</td>
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<td>Determination of mono and disaccharides in pure aqueous solutions (according to Potterat and Eschmann)</td>
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<td>Determination of number of coliform bacteria in foods</td>
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<td>Determination of the peroxide value of pure fats, butter and margarine</td>
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<td>Determination of lead in foods</td>
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</tbody>
</table>
OECD
(see also under UNECE)
Fruit and vegetables
Fish
Frozen food
Fresh meat and carcases

Packages for fish
Grading of carcases:
- Beef
- Veal
- Pork
Terminology of fruits and vegetables
Sanitary regulations affecting international trade in fish and fish products

With OIE:
- Canned fish

OIV
Grapes and wine
Definition of wine and special wines
Definition of table grapes
Pressure of sparkling wines
Methods of wine analysis:
- Alcohol
- Alkalinity of ash
- Ash
- Chlorides
- Density
- Iron
- Malvane
- Phosphates
- Potassium
- Reducing sugars
- Saccharose
- Sorbic acid
- Specific gravity
- Succinic acid
- Sulfates
- Sulfurous anhydride
- Tartaric acid
- Total acidity
- Total dry matter
- Volatile acidity

Maximum admissible quantities of elements contained in wine:
- Boron
- Fluorine
- Lead
- Organic bromine
- Sorbitol
- Total bromine
- Volatile acidity

Sanitary and administrative regulations affecting international trade in livestock and meat

Methods of analysis
International Analysis Bullatins
Maximum admissible quantities of elements contained in wine
Processes and products the use of which in wine-making is considered permissible or non-permissible
Additives in viticulture and wines
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Fish products

Methods of analysis of entire food field

Official Methods of Analysis of the AOAC (9th Ed., 1960, and changes made at 74th (1960) and 75th (1961) meetings)

Relevant Chapter Headings:
4. Pesticides
7. Baking powders and baking chemicals
8. Beverages: Non-alcoholic and concentrates
9. Beverages: Distilled liquors
10. Beverages: Malt beverages, syrups and extracts, and brewing materials
11. Beverages: Wines
12. Cocoa bean and its products
13. Cereal foods
14. Coffee and tea
15. Dairy products
16. Eggs and egg products
17. Enzymes
18. Fish and other marine products
19. Flavoring extracts
20. Fruits and fruit products
21. Gelatin, dessert preparations and mixes
22. Grain and stock feeds
23. Meat and meat products
24. Metals, other elements and residues in foods
25. Nuts and nut products
26. Oils, fats and waxes
27. Preservatives and artificial sweeteners
28. Spices and other condiments
29. Sugars and sugar products
30. Vegetable products, processed
31. Mineral waters and salt
32. Drugs in feeds
35. Color additives
36. Extraneous materials: Isolation
37. Microbiological methods
39. Nutritional adjuncts
40. Radioactivity

Preserved, semi-preserved, frozen, smoked and salted marine products
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Grading

- See also under FAO

Methods of analysis and evaluation

- Determination of moisture
- Determination of ash
- Determination of protein
- Determination of fats
- Determination of cellulose
- Determination of lignin
- Determination of minerals
- Unification of legislation on production, transport and sale

- Programmed: Determination of vitamins, antioccidiotic, antibiotics, antioxidants

Sampling and analysis

- Inspection
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Milk and milk products

With ISO:
Sampling
Determination of fat in liquid milk
Determination of fat in cheese
Determination of fat in milk powder
Determination of dry matter in cheese
Determination of acidity in butterfat
Determination of refractive index of butterfat
Determination of iodine value of butterfat
Colony count in milk

See also under FAO

Bacteriological action of dairy sanitizers
Suspension and capacity testing
Sanitary milk fittings
Milk cans
Storage
Transport
Additives in certain milk products

With ISO:
Determination of fat in skimmed milk
Determination of fat in cream
Determination of fat in butter-oil
Determination of fat in evaporated and sweetened condensed milk
Determination of solids non-fat in butter
Determination of dry matter in evaporated and sweetened condensed milk
Determination of moisture in butter
Determination of moisture in butter-oil
Determination of salt in butter
Determination of salt in cheese
Determination of protein in milk

See also under FAO

Quality control
Packaging
Statistical methods
Methods of analysis

See also under UNEC

Definitions and standards

ISO TC/34
Agricultural food products

See also under IDF

ISO TC/34: Terminology of sampling

92/2: Oil seeds and oil fruits
Sampling
Determination of moisture
Determination of oil
Determination of impurities
Determination of acidity
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**SC/8: Stimulants**
- Curry powder
- Ginger
- Mustard powder
- Pepper
- Red pepper-paprika
- Saffron
- Turmeric

**Further lists of common names for pesticides**
- Can diameters
- Rectangular and oval cans
- Determination of starch
- Moisture content of starch
- Protein content of starch
- Rheology of starch
- Dry matter in starch hydrolysis products
- DE value of starch hydrolysis products
- Color, discoloration and turbidity of starch syrups
- Candy tests for starch syrups
- Terminology
- Methods of sampling

**IUPAC**
- Determination of lead in foods
- Determination of mercury in foods
- Analytical procedures for food additives
- Determination of fusel oils in fermented products
- Characterization of dried yeast as a food material
- Analytical methods for determination of toxic substances in air (applications in fumigation of food materials)

*[See also under ISO TC/34]*
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<td>Quality standards</td>
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<td>CIGCS</td>
<td>Cocos and chocolate</td>
<td>Definitions of cocoa products-</td>
<td>Methods of analysis:</td>
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<td>UEGSOV</td>
<td>Eggs and poultry</td>
<td>Hen eggs in shell: grades</td>
<td>Table poultry</td>
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<td>labelling</td>
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<tr>
<td>UBCGP</td>
<td>Potatoes</td>
<td>Rules and usages of inter-European</td>
<td>Quality standards</td>
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<td></td>
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<td>trade in potatoes</td>
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</tr>
</tbody>
</table>
A) Standards of Quality, Composition and Grading

CIIA: Systematic study of definition of acceptable foods
COMG: Latin American Food Code

B) Sampling

CODEX: Sampling
CIPC: Sampling of canned foods

C) Methods of Analysis and Testing

CIIA/PIBAC: International Convention on the Presentation of the Results of Food Analysis
CIIA/PIBAC: Systematic study of methods of control and analysis
CIPC: Preparation of samples of canned foods for analysis
NMKL: Determination of boric acid
NMKL: Determination of benzoic acid
NMKL: Determination of salicylic acid
NMKL: Determination of formic acid
NMKL: Determination of sulphurous acid
NMKL: Determination of cyclamate
NMKL: Determination of copper in foods
NMKL: Determination of arsenic in foods and food adjuncts
NMKL: Determination of nitrogen by the Kjeldahl method
NMKL: Chemical methods for the detection of inefficient cleansing of cups, dishes and plates
NMKL: Bacteriological methods for the detection of inefficient cleansing of eating and drinking utensils
NMKL: Determination of number of coliform bacteria in foods
NMKL: Determination of lead in foods
CIPC: Determination of nitrogen in canned foods
CIPC: Determination of sulphur dioxide in canned foods
CIPC: Determination of tin in canned foods
CIPC: Determination of titratable acidity of canned foods
CIPC: Determination of crude fat in canned foods
CIPC: Determination of chlorides in canned foods
CIPC: Determination of reducing sugars in canned foods
Chap. 17: Enzymes
Chap. 24: Metals, other elements and residues in foods
Chap. 36: Extraneous materials: isolation
Chap. 37: Microbiological methods
Chap. 39: Nutritional adjuncts
Chap. 40: Radioactivity

D) Packaging, Storage and Transport

ISO TC/52: Hermetically sealed metal food containers - general data
ISO TC/52: Capacity and internal diameters of round cans
UN/CECE: Can diameters
CIP/C: Pallets

E) Terminology

CODEX: Terminology of whole food field
ISO TC/34: Terminology of sampling

F) Miscellaneous

CODEX: General food law provisions
## Group II: Additives and Pesticide Residues

### A) Standards of Quality, Composition and Grading - Use

<table>
<thead>
<tr>
<th>Standard</th>
<th>Description</th>
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<tbody>
<tr>
<td>FAO/WHO</td>
<td>General principles governing the use of food additives (antimicrobials and antioxidants)</td>
</tr>
<tr>
<td>FAO/WHO</td>
<td>Specifications for identity and purity of food additives (food colors)</td>
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<tr>
<td>IDP</td>
<td>Additives in certain milk products</td>
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<tr>
<td>CODEX</td>
<td>Provisional list of food colors</td>
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<tr>
<td>CODEX</td>
<td>Food colors</td>
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<tr>
<td>CODEX</td>
<td>Legislation on use of food colors in fruit</td>
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<tr>
<td>CODEX</td>
<td>Provisional list of preservatives</td>
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<tr>
<td>CODEX</td>
<td>Preservation in feeds</td>
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<tr>
<td>CODEX</td>
<td>Antibiotics in feeds</td>
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<tr>
<td>CODEX</td>
<td>Use of antibiotics and hormones to stimulate animal growth</td>
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<tr>
<td>CODEX</td>
<td>Acceptability of emulsifiers</td>
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<tr>
<td>CODEX</td>
<td>Acceptability of natural and synthetic flavors</td>
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<tr>
<td>CODEX</td>
<td>Information sheets on 12 pesticides</td>
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<tr>
<td>CODEX</td>
<td>Residues in foodstuffs important on the international market (cereals)</td>
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<tr>
<td>CODEX</td>
<td>Admissible residue levels for 16 pesticides</td>
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<tr>
<td>OIV</td>
<td>Additives in viticulture and wines</td>
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### B) Sampling

### C) Methods of Analysis and Testing

<table>
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<tr>
<th>Standard</th>
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<tbody>
<tr>
<td>FAO/WHO</td>
<td>Procedures for the testing of intentional food additives to establish their safety for use</td>
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<tr>
<td>IUPAC</td>
<td>Analytical procedures for food additives</td>
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<tr>
<td>INRADDI</td>
<td>Isolation and identification of water-soluble synthetic colors</td>
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<tr>
<td>MBIL</td>
<td>Isolation and identification of oil-soluble synthetic colors</td>
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<tr>
<td>IUPAC</td>
<td>Vitamin A potency of beta-carotene</td>
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<tr>
<td>IUPAC</td>
<td>Determination of toxic substances in air Applications in fumigation of food materials</td>
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<td>MBIL</td>
<td>Fermentation test for non-specific, qualitative detection of preservatives in food</td>
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<td>CIPC</td>
<td>Determination of chemical preservatives in canned foods</td>
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### D) Packaging, Storage and Transport

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### E) Terminology

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<td>ISO TC/81</td>
<td>Common names for pesticides Further work in progress</td>
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### F) Miscellaneous

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<td>FAO/WHO</td>
<td>Evaluation of the carcinogenic hazards of food additives Evaluation of the toxicity of a number of antimicrobials and antioxidants</td>
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</table>
Group II: Additives and Pesticide Residues (cont.)

E) Miscellaneous (cont.)

FAO/WHO Principles governing consumer safety in relation to pesticide residues
FAO/WHO Evaluation of the wholesomeness of irradiated foods
GFAO/PIBAC *Symposia
OHA (Partial Agreement) *Directives to pesticide manufacturers desiring to market a new product (methods of analysis; toxicity and residue information; model information sheet)
OHA (Partial Agreement) *Carcinogenic effects of food additives and pesticides

Group III: Beverages

A) Standards of Quality, Composition and Grading

1) Non-alcoholic

UNESCO/IPFU Fruit juices
OIV Fruit juices
IPFU *Fruit juice definitions
IPFU Quality control of fruit juices
UNESCO/IPFU/ILAN Citrus juices
FAO/CLAM Composition of citrus juices
UNESCO/OECD Apricot pulp

2) Alcoholic

OIV *Definition of wine and special wines
OIV *Pressure of sparkling wines
OIV Processes and products the use of which in wine-making is considered permissible or non-permissible
OIV *Maximum admissible quantities of elements contained in wine
Baron Sorbitol
Fluorine Total bromine
Lead Volatile acidity
Organic bromine

B) Sampling

C) Methods of Analysis and Testing

IPFU Fruit juices
FAO/CLAM Citrus juices
OIV *Determination of alcohol
OIV *Determination of alkalinity of ash
OIV *Determination of ash
OIV *Determination of chlorides
OIV *Determination of density
OIV *Determination of iron
OIV *Determination of salmine
OIV *Determination of phosphate
OIV *Determination of potassium
OIV *Determination of reducing sugars
OIV *Determination of sucrose
OIV *Determination of tartaric acid
OIV *Determination of total acidity
OIV *Determination of total dry matter
OIV *Determination of volatile acidity
Group III: Beverages (cont.)

C) Methods of Analysis and Testing (cont.)

CIV

Further methods in preparation

CIV

International Wine Analysis Bulletins

AOAC

"Official Methods (9th Ed., 1960)

Chap. 8 Beverages: Non-alcoholic and concentrates
Chap. 9 Beverages: Distilled liquors
Chap. 10 Beverages: Malt beverages, syrups and extracts, and brewing materials
Chap. 11 Beverages: Wines
Chap. 31 Mineral waters and salt

NNKL

"Chemical analysis of beer
Chap.

CIIA/PIBAC

Measurement of alcohol strength

IUPAC

Determination of fusel oils in fermented products

NNKL

"Determination of fluoride content of drinking water

NNKL

"Determination of organic combined halogen in beverages and fruit juices

CIIA/CEI/MAB

Ethyl alcohols

D) Packaging, Storage and Transport

IPJU

Packaging of fruit juices

E) Terminology

F) Miscellaneous

IPJU

Fruit juices - statistical methods

CRC

Harmonization of brewery regulations

Group IV: Carbohydrates (Sweeteners and Thickening Agents)

A) Standards of Quality, Composition and Grading

CODEX

Honey

B) Sampling

ICUMSA

*Sugar

AIPC

*Glucose or liquid sugar

ISO TC/93

Starch

ICUMSA

Weighing, taring and sampling of sugars

C) Methods of Analysis and Testing

NNKL

*Identification of sugars by paper chromatography
*Identification of mono- and disaccharides in pure aqueous solutions (according to Potterat and Eichmann)

NNKL

*Determination of moisture in refined sugar

ICUMSA

*Determination of invert sugar in refined sugar

ICUMSA

*Determination of sulphur dioxide in refined sugar

ICUMSA

*Determination of reduced buffer power of refined sugar

ICUMSA

*Determination of solution color of refined sugar

ICUMSA

*Color production on heating of refined sugar

AIPC

*Determination of grain size of refined sugar

AIPC

*Determination of foaming tendency of refined sugar

ICUMSA

*Determination of moisture in lower grade sugars
Group IV: Carbohydrates (Sweeteners and Thickeners) (cont.)

C) Methods of Analysis and Testing (cont.)

ICUMSA
* Determination of solution color of lower grade sugars
ICUMSA
* Determination of pH of invert sugar
ICUMSA
* Determination of dry substance in invert sugar
ICUMSA
* Determination of sulphur dioxide in glucose
ICUMSA
* Determination of solution color of glucose
ICUMSA
* Color production on heating of glucose
AIFC
* Determination of foaming tendency of glucose
AIFC
* Determination of pH of glucose
AIFC
* Determination of acidity of glucose
AIFC
* Determination of solidification point of confectionery fats
AIFC
* Determination of peroxide value of confectionery fats
AIFC
* Determination of jelly grade of pectin
AIFC
* Determination of viscosity of gum tragacanth
AIFC
* Determination of levulose and sugar in finished confectionery products
AIFC
* Determination of fat in finished confectionery products other than cocoa and chocolate
AIFC
* Determination of butyric fat in finished confectionery products
AIFC
* Determination of ash in finished confectionery products
AIFC
* Determination of total nitrogen in finished confectionery products
AIFC
* Determination of gum arabic in finished confectionery products
AIFC
* Determination of mineral oil in finished confectionery products
AOAC
* Official Methods (9th Ed., 1960)
  Chap. 21 Gelatin, dessert preparations and mixes
  Chap. 27 Preservatives and artificial sweeteners
  Chap. 29 Sugars and sugar products
ICUMSA
Determination of ash in sugars
ICUMSA
Reducing sugars
ICUMSA
Bone charcoal and other adsorbents
ICUMSA
Sucrose in molasses (by chemical methods)
ICUMSA
Refractive index of sugars
ICUMSA
Quartz control plates
ICUMSA
Refining qualities of beet sugars
ICUMSA
Refining qualities of cane sugars
ICUMSA
Specifications and tolerance for pure sucrose and reagents
ICUMSA
Crystallizing qualities of sugar syrups
ICUMSA
Color, turbidity and reflectance of sugar syrups
ICUMSA
Sucrose in all sugar products (by polarimeter)
ICUMSA
Dry substance in sugar products
ICUMSA
Determination of pH
ICUMSA
Refined sugar constituents other than sucrose, invert, ash, water and color
ICUMSA
Laboratory apparatus
ICUMSA
Viscosity and surface tension of sugar syrups
ICUMSA
100° S point of sugar scale and automatic polarimetry
ICUMSA
Polarization of raw sugar
ICUMSA
Raffinose, other oligo-saccharides and glycosides
ICUMSA
Sucrose in sugar beets
ICUMSA
Sugar deterioration
ICUMSA
Inorganic non-sugars
ICUMSA
Starch hydrolysis products (all constituents and properties)
ICUMSA
Organic non-sugars
ICUMSA
Sugars in sugar cane
ICUMSA
Microbiological tests
ISO TC/93
Determination of starch
ISO TC/93
Moisture content of starch
ISO TC/93
Protein content of starch
ISO TC/93
Rheology of starch
ISO TC/93
Dry matter in starch hydrolysis products
ISO TC/93
DE value of starch hydrolysis products
ISO TC/93
Color, discoloration and turbidity of starch syrups
ISO TC/93
Candy tests for starch syrups
Group IV: Carbohydrates (sweeteners and thickeners)(cont.)

D) Packaging, Storage and Transport

E) Terminology

ISO TC/93 Starch

F) Miscellaneous

Group V: Cereals and Pulses

A) Standards of Quality, Composition and Grading

- ICPA: Quality standards of cereals and pulses
- ICC: Documentation and classification of cereals
- PAO: Rice grades
- PAO: Model system of rice grading
- PAO: Rice inspection methods

B) Sampling

- NMKL: Sampling of cereals, grains and milled products
- ICC: Sampling of cereals
- ISO TC/34 SC/4: Sampling of cereals and pulses
- UNECE: Sampling of cereals

C) Methods of Analysis and Testing

- NMKL: Determination of moisture in cereals and certain milled products
- ICC: Determination of moisture in cereals
- CILZ/FIBAC: Determination of moisture in cereals
- ISO TC/34 SC/4: Determination of moisture in cereals
- NMKL: Determination of ash in grains and flour
- NMKL: Determination of ash in cereals
- ISO TC/34 SC/4: Determination of ash in cereals
- ICC: Determination of protein in cereals
- ICC: Determination of "basatz" in cereals
- ICC: Determination of wet gluten in cereals
- ICC: Determination of specific weight of cereals
- ISO TC/34 SC/4: Determination of specific weight of cereals
- ISO TC/34 SC/4: Determination of test weight of cereals
- ICC: Determination of vitamins in cereals
- NMKL: Determination of calcium in cereals
- NMKL: Determination of fluorine in calcium compounds and cereals
  with added calcium compounds
- NMKL: Determination of iron in cereals
- NMKL: Determination of phosphorus in cereals
- NMKL: Determination of phytic acid in cereals
- NMKL: Preparation for analysis of cereals and their milled products
- ICC: Durum wheat - special methods
- ICC: Physical state of grains
- ICC: Diastatic power of germinated wheat
- ICC: Physical dough testing
- ICC: Baking tests
- ISO TC/34 SC/4: Testing of pulses
Group VI: Cereals and Pulses (cont.)

C) Methods of Analysis and Testing

AOAC
*Official Methods (9th Ed., 1960)
Chap. 13 Cereal foods
Chap. 17 Enzymes
Chap. 22 Grain and stock feeds

D) Packaging, Storage and Transport

E) Terminology

FAO
*Rice

F) Miscellaneous

Group VII: Fats and Oils

A) Standards of Quality, Composition and Grading

CODEX
Fats and oils

IOOC
*Olive oil grades

IOOC
Physical characteristics of olive oil

IOOC
Chemical characteristics of olive oil

IPMA
Margarine

B) Sampling

AFCG
*Oils and fats in barrels

ISO TC/34 SC/6/IUPAC
Animal fats

IASG
Vegetable oil

C) Methods of Analysis and Testing

IOOC
Olive oil

IUPAC
*Standard methods of oils and fats analysis [revision in process]

IASG
Vegetable oils

ISO TC/34 SC/6/IUPAC
Testing of animal fats

NHKL
*Determination of the peroxide value of pure fats, butter and margarine

NHKL
*Determination of acid value of fats

NHKL
*Determination of iodine value of fats

IUPAC
*Assay of Vitamin A oils

IUPAC
*Vitamin bio-assay of oils and concentrates

AFCG
*Solidification point of confectionery fats

AFCG
*Peroxide value of confectionery fats

AOAC
*Official Methods (9th Ed., 1960)
Chap. 25 Oils, fats and waxes

D) Packaging, Storage and Transport

E) Terminology

IPMA
Margarine

F) Miscellaneous
Group VII: Fish and Fish Products

A) Standards of Quality, Composition and Grading

IIIF/OECD  *Deep frozen fish
OECD/CIPC  *Canned fish
FAO       Fish flour
AIP       Preserved, semi-preserved, frozen, smoked and salted marine products
CIPC      *Definition of tuna and white tuna
CIPC      Definition of mackerel

B) Sampling

C) Methods of Analysis and Testing

AOAC      *Official Methods (9th Ed., 1960)
          Chap. 18 Fish and other marine products
CIPC      Determination of net weight of canned fish

D) Packaging, Storage and Transport

OECD      *Packages for fish
CIPC      Marking and labelling of fish cans

E) Terminology

F) Miscellaneous

OECD      *Sanitary regulations affecting international trade

Group VIII: Frozen Foods and Refrigeration

A) Standards of Quality, Composition and Grading

IIIF/OECD  Code of Principles for preparation and distribution
UNECO/OECD/IIF Definitions and quality control
UNECO     Deep frozen products
IIIF       Recommendations for quick-freezing of foodstuffs

B) Sampling

C) Methods of Analysis and Testing

D) Packaging, Storage and Transport

IIIF      *Recommended conditions for refrigerated storage of perishable goods
IIIF      *Recommendations for transport of perishable goods in Europe

E) Terminology

F) Miscellaneous
Group IX: Fruits and Vegetables

A) Standards of Quality, Composition and Grading

1) Fresh

- UNEC/ECBD: Apples
- UNEC/ECBD: Apricots
- UNEC/ECBD: Artichokes
- UNEC/ECBD: Asparagus
- UNEC/ECBD: Beans
- UNEC/ECBD: Bilberries
- UNEC/ECBD: Carrots
- UNEC/ECBD: Cauliflowers
- UNEC/ECBD: Cherries
- FAO/UNEC/ECBD: Citrus fruit
- CLAM: Citrus fruit grading
- UNEC/ECBD: Cucumbers
- CODEX: Edible fungi
- UNEC/ECBD: Fruit pulp
- UNEC/ECBD: Garden cabbages
- UNEC/ECBD: Hazelnuts, unshelled and shelled
- UNEC/ECBD: Lettuce and endives
- UNEC/ECBD: Melons
- UNEC/ECBD: Onions
- UNEC/ECBD: Other beans
- UNEC/ECBD: Peaches
- UNEC/ECBD: Pears
- UNEC/ECBD: Plums
- UNEC/ECBD: Shelling peas
- UECP: Potatoes
- UNEC/ECBD: Potatoes, early
- UNEC: Potatoes, ware and seed
- UNEC/ECBD: Plums
- UNEC/ECBD: Spinach
- UNEC/ECBD: Strawberries
- UNEC/ECBD: String beans
- UNEC/ECBD: Sweet almonds, unshelled and shelled
- UNEC/ECBD: OIV/ECBD: Table grapes
- OIV: Definition of table grapes
- UNEC/ECBD: Tomatoes
- UNEC/ECBD: Walnuts, unshelled and shelled
- UNEC/ECBD: Watermelons
- UNEC/ECBD: White shelling beans
- UNEC/ECBD: Witlof chicory

2) Products

- CODEX: Jams
- CODEX: Fruit and vegetable preserves
- UNEC/ECBD: Apricot pulp
- CIPC: Canned apricots
- OEC/CL: Canned asparagus
- OEC/CL: Canned beans
- CIPC: Canned carrots
- CIPC: Canned green beans
- CIPC: Canned mushrooms
- CIPC: Canned peas
- CIPC: Canned peas
- CIPC: Canned tomatoes
- CIPC: Tomato puree
Group IX: Fruits and Vegetables (cont.)

E) Sampling
ISO TC/34 SC/3/UNICEF - Sampling of fruits and vegetables

C) Methods of Analysis and Testing

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<thead>
<tr>
<th>Method</th>
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<tr>
<td>KHEL</td>
<td>&quot;Determination of drained weight&quot;</td>
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<td>ISO TC/34 SC/3</td>
<td>Determination of matter non-soluble in water</td>
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<td>ISO TC/34 SC/3</td>
<td>Determination of total acidity</td>
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<td>ISO TC/34 SC/3</td>
<td>Determination of inorganic impurities</td>
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<td>ISO TC/34 SC/3</td>
<td>Determination of Vitamin C</td>
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<td>WHRL</td>
<td>&quot;Determination by weight of total solids in tomato purée&quot;</td>
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<td>ISO TC/34 SC/3</td>
<td>&quot;Determination of organic combined halogen in marmalade&quot;</td>
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<tr>
<td>ISO TC/34 SC/3</td>
<td>Testing - fresh - temperate zone</td>
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<tr>
<td>ISO TC/34 SC/3</td>
<td>Testing - products - temperate zone</td>
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<td>ISO TC/34 SC/3</td>
<td>Testing - fresh and products - tropical zone</td>
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<td>ISO TC/34 SC/3</td>
<td>Testing - fresh and products - Mediterranean area</td>
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<td>AIPC</td>
<td>&quot;Jelly grade of pectin&quot;</td>
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<td>AIPC</td>
<td>&quot;Viscosity of gum tragacanth&quot;</td>
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<td>CIPC</td>
<td>Determination of net drained weight of canned vegetables</td>
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<td>CIPC</td>
<td>Determination of drained weight of canned fruits</td>
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<td>CIPC</td>
<td>Determination of density of syrup of canned fruits</td>
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<td>CIPC</td>
<td>Measurement of color of tomato paste</td>
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<td>ADAC</td>
<td>&quot;Official Methods (9th Ed., 1960)&quot;</td>
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<td>Chap. 20 Fruits and fruit products</td>
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<td>Chap. 23 Nuts and nut products</td>
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<td>Chap. 30 Vegetable products, processed</td>
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D) Packaging, Storage and Transport

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<td>1) Cardboard:</td>
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<td>Apple: Cherries: Peaches</td>
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<td>Apricots: Citrus fruit: Pears</td>
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<td>Artichokes: Cucumbers: Tomatoes</td>
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<td>Asparagus: Melons: Witloof chicory</td>
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<td>2) Wooden:</td>
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<td>All types of fruit and vegetables</td>
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<td>UNICEF</td>
<td>Packaging - height dimensions</td>
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<td>UNICEF</td>
<td>Marking - label colors</td>
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<td>ISO TC/34 SC/3</td>
<td>Storage and transport</td>
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E) Terminology

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<tr>
<td>ISO TC/34 SC/3</td>
<td>&quot;Terminology of citrus fruits&quot;</td>
</tr>
</tbody>
</table>

F) Miscellaneous

<table>
<thead>
<tr>
<th>Method</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNICEF/OECD</td>
<td>&quot;Geneva Protocol on Standardization of Fruits and Vegetables Interpretation of standards:&quot;</td>
</tr>
<tr>
<td></td>
<td>&quot;Apples: Cherries: Plums&quot;</td>
</tr>
<tr>
<td></td>
<td>Apricots: Lettuce: Strawberries</td>
</tr>
<tr>
<td></td>
<td>Cauliflowers: Peaches: Table grapes</td>
</tr>
<tr>
<td></td>
<td>Cherries: *Pears: Tomatoes</td>
</tr>
<tr>
<td>UNICEF</td>
<td>&quot;Rules and usages of inter-European trade in potatoes&quot;</td>
</tr>
<tr>
<td>CIPC</td>
<td>International Agreement concerning the production and trade of peeled tomatoes, tomato juice and tomato powder</td>
</tr>
</tbody>
</table>
Group X1: Meat and Meat Products

A) Standards of Quality, Composition and Grading

OECD
- Grading of carcasses:
  - Beef
  - Veal
  - Pork

CIPC
- Definition of durable preserved meat
- Definition of semi-preserved meat
- Definition of canned meat
- Definition of canned food from meat

UECGO
- Grades of hen eggs
- Table poultry

B) Sampling

ISO TC/34 SC/6 Sampling

C) Methods of Analysis and Testing

NMKL
- Chemical-analysis Testing

ISO TC/34 SC/6
- Official Methods (9th Ed., 1960)
  - Chap. 16 Eggs and egg products
  - Chap. 23 Meat and meat products

AOAC
- Inspection of meat

IAVPH
- Determination of net weight of canned meat
- Determination of starch in canned meats

D) Packaging, Storage and Transport

UNECE
- Packaging - base dimensions:
  - Cardboard
  - Eggs
  - Poultry

UECGO
- Packaging of hen eggs
- Marking of hen eggs
- Labelling of hen eggs

CIPC
- Marking of canned meat

E) Terminology

ISO TC/34 SC/6 Terminology of slaughter animals

F) Miscellaneous

OECD
- Sanitary and administrative regulations affecting international trade in livestock and meat

CIPC
- Methods of control of canned meats
Group XI: Milk and Milk Products

A) Standards and Quality, Composition and Grading

FAO/IDF
*Designations
FAO/IDF
*Composition of butter
FAO/IDF
*Composition of butterfat
FAO/IDF
*Composition of milk powder
FAO/IDF
*Composition of evaporated milk
FAO/IDF
*Composition of sweetened condensed milk
FAO/IDF
Composition of cheeses
FAO/IDF
Composition of processed cheeses
PCSC
*Appellations d'origine, designations and standards for the principal European cheeses
ASFALEC
Definitions, denominations and standards for canned and powdered milk

B) Sampling

FAO/IDF/ISO TC/34 SC/5 Sampling

C) Methods of Analysis and Testing

NHKL
*Gravimetric determination of fat in milk, cream, condensed and dried milk
IDF/ISO TC/34 SC/5
*Determination of fat in liquid milk
nhkl
*Determination of fat in milk by the Gerber method
IDF/ISO TC/34 SC/5
Determination of fat in skimmed milk
FAO/IDF/ISO TC/34 SC/5
Determination of fat in milk powder
IDF/ISO TC/34 SC/5
Determination of fat in evaporated and sweetened condensed milk
IDF/ISO TC/34 SC/5
Determination of fat in cream
IDF/ISO TC/34 SC/5
Determination of fat in butter-oil
FAO/IDF/ISO TC/34 SC/5
Determination of fat in cheese
NHKL
*Determination of total solids, ash, chloride and acidity in milk, cream, condensed and dried milk
IDF/ISO TC/34 SC/5
Determination of dry matter in evaporated and sweetened condensed milk
IDF/ISO TC/34 SC/5
Determination of solids non-fat in butter
IDF/ISO TC/34 SC/5
*Determination of dry matter in cheese
IDF/ISO TC/34 SC/5
Determination of salt in butter
IDF/ISO TC/34 SC/5
Determination of salt in cheese
FAO/IDF/ISO TC/34 SC/5
Determination of acidity in butterfat
IDF/ISO TC/34 SC/5
Determination of moisture in butter
IDF/ISO TC/34 SC/5
Determination of moisture in butter-oil
IDF/ISO TC/34 SC/5
Determination of protein in milk
NHKL
*Determination of specific gravity, freezing point and refractive index of milk and cream
FAO/IDF/ISO TC/34 SC/5
Determination of refractive index of butterfat
FAO/IDF/ISO TC/34 SC/5
Determination of iodine value of butterfat
NHKL
*Determination of peroxide value of pure fats, butter and margarine
NHKL
*Determination of total bacteria in milk, cream and ice cream by the plate count method
NHKL
*Reduction tests for milk
IDF/ISO TC/34 SC/5
*Colony count of milk
NHKL
*Bacteriological examination of butter
NHKL
*Examination of milk and milk products for pathogenic hemolytic streptococci
NHKL
*Pasteurization control of milk, cream and whey
AOAC
*Official Methods (9th Ed., 1960)
Chap. 15 Dairy products
Group XI: Milk and Milk Products (cont.)

D) Packaging, Storage and Transport
   IDF Milk cans
   IDF Storage
   IDF Transport

E) Terminology
   ISO TC/34 SC/5 Terminology

F) Miscellaneous
   FAO *Code of Principles concerning milk and milk products
   IDF Bactericidal action of dairy sanitizers
   IDF Sanitary milk fittings

Group XII: Oil Seeds and Oil Fruits (including Feeds)

A) Standards of Quality, Composition and Grading
   UNE *Peanuts
   WHO/ CODEX Antibiotic content of feeds

B) Sampling
   ISO TC/34 SC/2 Oil seeds and oil fruits
   IASC Oil seeds
   IASC* *Copra

C) Methods of Analysis and Testing
   IASC Oil seeds
   ISO TC/34 SC/2 Determination of moisture
   ISO TC/34 SC/2/IUPAC Determination of oil
   ISO TC/34 SC/2 Determination of impurities
   ISO TC/34 SC/2 Determination of acidity
   EAAP Determination of moisture in feeds
   EAAP Determination of ash in feeds
   EAAP Determination of protein in feeds
   EAAP Determination of fats in feeds
   EAAP Determination of cellulose in feeds
   EAAP Determination of lignin in feeds
   EAAP Determination of minerals in feeds
   EAAP Determination of vitamins in feeds
   EAAP Determination of antibiotics in feeds
   EAAP Determination of antioxidants in feeds
   EAAP Determination of antioxidistatic in feeds
   AOAC *Official Methods (9th Ed., 1960)
      Chap. 22 Grain and stock feeds
      Chap. 26 Oils, fats and waxes
      Chap. 33 Drugs in feeds
Group XII: Oil Seeds and Oil Fruits (including Feeds)(cont.)

D) Packaging, Storage and Transport

EMAP Unification of legislation on production, transport and sale of feedstuffs

E) Terminology

F) Miscellaneous

Group XIII: Spices, Condiments and Stimulants

A) Standards of Quality, Composition and Grading

| ISO TC/34 SC/7 | Cardamon |
| ISO TC/34 SC/7 | Celery seed |
| ISO TC/34 SC/7 | Chillies |
| ISO TC/34 SC/7 | Cinnamon |
| ISO TC/34 SC/7 | Gloves |
| UDE | *Cocoa |
| FAO | *Cocoa grades |
| OIICG | *Definitions of cocoa products |
| ISO TC/34 SC/7 | Coriander |
| ISO TC/34 SC/7 | Cumin seed |
| ISO TC/34 SC/7 | Curry powder |
| ISO TC/34 SC/7 | Ginger |
| ISO TC/34 SC/7 | Mustard powder |
| UDE | *Pepper |
| ISO TC/34 SC/7 | Pepper |
| ISO TC/34 SC/7 | Red pepper-paprika |
| ISO TC/34 SC/7 | Saffron |
| ISO TC/34 SC/7 | Turmeric |

B) Sampling

| ISO TC/34 SC/7 | Spices and condiments |
| OIICG | *Cocoa products |

C) Methods of Analysis and Testing

| ISO TC/34 SC/7 | Testing of spices and condiments |
| PAO | Cocoa |
| ADAC | *Official Methods (9th Ed., 1960) |
| | Chap. 12 Cacao bean and its products |
| | Chap. 14 Coffee and tea |
| | Chap. 28 Spices and other condiments |
| | Chap. 31 Mineral waters and salt |
| OIICG | *Determination of moisture in cocoa products |
| OIICG | *Determination of ash in cocoa products |
| OIICG | *Determination of alkali on ash in cocoa products |
| OIICG | *Determination of fat in cocoa products |
| OIICG | *Determination of sugars in cocoa products |
| OIICG | *Determination of sucrose in cocoa products |
| OIICG | *Determination of lactose in cocoa products |
| OIICG | *Determination of sucrose and lactose in cocoa products |
| OIICG | *Determination of melting point of cocoa products |
| OIICG | Determination of butyric acid in cocoa products |
| OIICG | Determination of total and residual values of cocoa products |
Group XIII: Spices, Condiments and Stimulants (cont.)

D) Packaging, Storage and Transport

E) Terminology
ISO TC/34 SC/7 Nomenclature of spices and condiments

F) Miscellaneous

Group XIV: Miscellaneous Products

A) Standards of Quality, Composition and Grading

CODEX Dietetic foods
IUPAC Characterization of dried yeast as a food material

B) Sampling

C) Methods of Analysis and Testing

AOAC *Official Methods (9th Ed., 1960)
Chap. 7 Baking powders and baking chemicals
Chap. 19 Flavoring extracts

D) Packaging, Storage and Transport

E) Terminology

F) Miscellaneous
**ADDENDUM**

The following information concerning the work of the European Economic Community (European Common Market) was received too late for incorporation in the present edition of the Tables in Appendix 4:

<table>
<thead>
<tr>
<th>Standards prepared</th>
<th>Standards in preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food colours (positive list and purity specifications)</td>
<td>Preservatives (positive list and purity specifications)</td>
</tr>
<tr>
<td>Wheat (specifications and methods of analysis)</td>
<td>Antioxidants (positive list and purity specifications)</td>
</tr>
<tr>
<td>Meat inspection rules (carcasses)</td>
<td>Emulsifiers and stabilizers (positive list and purity</td>
</tr>
<tr>
<td>Wines (designations and definitions)</td>
<td>specifications)</td>
</tr>
<tr>
<td>Fresh fruit and vegetables (substantially identical</td>
<td>Jams and jellies</td>
</tr>
<tr>
<td>with corresponding UNECE standards)</td>
<td>Cocoa and chocolate</td>
</tr>
<tr>
<td></td>
<td>Poultry inspection rules</td>
</tr>
<tr>
<td></td>
<td>Processed peas</td>
</tr>
<tr>
<td></td>
<td>Fruit treatment rules</td>
</tr>
</tbody>
</table>

In addition, a start will shortly be made on:

Pesticides (incl. residues); olive oil; fruit juices; processed fruits; processed vegetables; fish and fish products; meat inspection (cuts); meat products (incl. sausages, salami, processed ham); milk powder; condensed milk; butter; cheese (major varieties).