

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Comments of The African Union

FINAL ADOPTION OF CODEX TEXTS (CX/CAC 18/41/3)

COMMITTEE ON FRESH FRUITS AND VEGETABLES

Standard for Aubergines (Draft) REP18/FFV Para. 19, Appendix II

Background

Following discussions at CAC39 on issues related to tolerance levels, the Draft Standard for Aubergines was referred back to CCFFV20 for further discussions. At CCFFV20 held in 2017, the Committee had extensive deliberations on the inclusion of tolerances in “Extra” Class in the Draft Standard for Aubergines. In particular, tolerances for decay, soft rot and/or internal breakdown for “Extra” Class. The Committee agreed on having “Extra” Class in the Draft Standard for Aubergines. However, Delegations present at CCFFV20 had divergent views on the tolerance levels to be allowed in “Extra” Class, with proposals ranging from 0% to 1%. Delegations in favour of 0% tolerance for decay, soft rot and/or internal breakdown noted that there was no need for tolerance in “Extra” Class as Aubergines in “Extra” Class should be of superior quality and exceptional nature.

Delegations in favour of tolerance levels of 0.5%, 1% or \leq 1% in “Extra” Class were of the view that Codex standards should be scientifically based, reflect current practices and facilitate trade. Zero tolerance was not appropriate for fresh perishable produce often transported over long distances. Fruits and vegetables irrespective of class are perishable by nature and may show signs of decay during shipping and transportation. After extensive discussions on the subject, the Committee agreed to retain “Extra” Class in the Draft Standard and include a 1% tolerance for decay, soft rot and/or internal breakdown in “Extra” Class. The Committee also agreed to forward the draft Standard for Aubergines to CAC41 for Adoption at Step 8.

Position: African Union recommend the adoption of the Draft Standard for Aubergines (at Step 8) with the 1% tolerance for decay, soft rot and/or internal breakdown for “Extra” Class.

Rationale: Fruits and vegetables are perishable in nature. A 1% tolerance level for “Extra” class will account for natural decay, soft rot and/or internal breakdown that may occur during transportation, shipping and handling from producing regions to local and export markets.

CODEX COMMITTEE ON FOOD LABELLING

Revision of the General Standard for the Labelling of Prepackaged Foods: date marking (CXS 1-1985) (Draft) REP18/FL Para. 32, Appendix II

Background: Some of the major issues discussed during the revision of the standard included:

- Criteria for exemption for some food products from date marking.
- A need to revise or not to revise the existing list of examples of food products that are exempted from date marking as per current version of Codex GSFLPF (Codex Stan 1-1985)

- c) Revision of definition of terms for use in date marking of pre-packaged food
 d) The need to standardize abbreviations for date marking in the future.

Position: African Union support adoption of the revised date marking section of the general Standard for the Labelling of Prepackaged Foods.

Rationale:

- a) The concerns on the issues of clarity and food intended for consumption within 24 hours which includes backed goods have now been addressed in the recommended draft revision of respective provision(s) of GSFLPF (REP 18/FL) para 22 and 24. Exemptions would not apply if food safety is compromised. Under the same paragraph, the requirement provides flexibility for Competent Authorities to apply the criteria depending on their needs.
 b) The List is illustrative and complies with the recommended criteria for exemption from date marking in the draft. The list is important for manufacturers especially Small scale manufacturers in Africa.
 c) Revised definitions are clearer and informative, which is important in providing common understanding among stakeholders including consumers in food industry. The revised definition will be important for food safety management.

The current provision requires that the date marking is preceded by specific wordings such as "Manufacture date:", "expiry date:" and "Best Before". However, the current situation on the market shows that these words are not always included on the food product label and abbreviations are used instead. The use of abbreviations is linked to issues related to labeling space limitations, technological challenges and cost for the manufactures. Absence of a standardized format may lead to confusion to the consumer. There is therefore a need to standardize the date marking when abbreviations are used instead of wordings on the label".

CODEX COMMITTEE ON FOOD HYGIENE

Revision of the Code of Practice for Fish and Fishery Products (CXC 52- 2003): Guidance for histamine control (Proposed Draft) REP18/FH Para. 40, Appendix II

Background

The Guidelines for histamine control have been proposed as a new section in the Code of Practice for Fish and Fishery Products (CXC 52-2003) with the aim of providing detailed recommendations for the prevention of scombrototoxin fish poisoning (SFP). CCFH49 had extensive discussion on two main issues:

1. the reference to information that freshly harvested fish typically have histamine levels below 2 mg / kg and that operators applying HACCP may achieve a histamine level of less than 15 mg / kg. The committee agree to move to histamine levels a footnote.
2. whether to include Salmonidae in the list of species at risk for histamine formation. Following extensive discussions, The committee agreed to list the six families associated with SFP (i.e. Scombridae, Clupeidae, Engraulidae, Coryphaenidae, Pomatomidae, Scomberesocidae) already referenced in CXC-52-2003 and indicated that this list could be expanded later

Position: African Union support the adoption of Section [X] – Harvesting, Processing, Storage and distribution of Fish And Fishery Products at Risk for Scombrototoxin (Histamine) Formation of the Proposed Draft Revision of the *Code of Practice for Fish and Fishery Products* (CXC 52-2003) and the compromise position to only list the six families already referenced in CXC 52-2003, Noting that:

- The list of fish species susceptible to SFP could be expanded in future when relevant data become available.
- A complete reference including the source of the reference will be provided for footnote 6 as follows: Joint FAO/WHO Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products, July, 2012, Rome (Section 6.1 Management of histamine production in fish and fishery products).

http://www.fao.org/fileadmin/user_upload/agns/pdf/Histamine/Histamine_AdHocfinal.pdf

Rationale:

This section complements other sections of the Code by providing detailed control recommendations for the prevention of scombrototoxin fish poisoning (SFP). The guidance will support risk management interventions for preventing SFP. Adopting the same approach for footnote 6 is necessary to ensure consistency of formatting.

CODEX COMMITTEE ON FOOD ADDITIVES**Proposed draft Specifications for the Identity and Purity of Food Additives REP18/FA**

Background: The identity and purity specification of the listed food additives has been developed and published by JECFA upon request by CCFA. The CCFA50 recommends adoption of the specifications

Position: Based on JECFA's safety evaluation, **African Union** support the adoption at step 5/8 of the specifications as provided in appendix III of REP18/FA.

Draft and proposed draft food-additive provisions of the General Standard for Food Additives (GSFA), REP18/FA 30(ii), 111(i), 121(iii) and App. V, part A

Background: The CCFA reviewed a number of food additives and discussed new provisions for inclusion into the GSFA. Several food additives as indicated in appendix V of were discussed and concluded. The committee now recommends those additives be included in the GSFA and hence the need for the amendment of GSFA

Position: **African Union** support the adoption of the food additives in both step 8 and 5/8 as recommended by the CCFA.

Rationale: The technological justification for the use of the additives as well as their safety in the referred products have been determined and are consistent with the preamble of the GSFA.

Proposed draft revision of the Class Names and the International Numbering System for Food Additives, REP18/FA 30(ii), 121(i) and App. IX, part A2

Background: There has been confusion on the name of INS number 554. In the GSFA it has existed as 'sodium aluminosilicate' while the common scientific name is 'sodium aluminium silicate'. The committee agreed to amend the INS 554 name to sodium aluminium silicate. The committee further discussed styviol glycosides in the various forms and agreed to allocate INS numbers based on origin

Position: **African Union** support this amendments to the INS numbers.

Rationale: The amendments will provide clarity and common understanding of the food additives and also ensure the true identity is provided in the case of styviol glycosides.

CODEX COMMITTEE ON CONTAMINANTS IN FOODS**MLs for cadmium in chocolate containing or declaring $\geq 50\%$ to $< 70\%$ total cocoa solids on a dry matter basis; and chocolate containing or declaring $\geq 70\%$ total cocoa solids on a dry matter basis, REP18/CFpara 67 (i) and (ii)**

Background: The 77th JECFA Meeting (2013) conducted an exposure assessment to cadmium from the consumption of cocoa and cocoa-derived products. JECFA concluded that cadmium exposure for high consumers of cocoa and cocoa products was not a health concern. CCCF8 (2014) decided that lack of MLs could however threaten exports of some member countries thus the decision to set MLs for cadmium in the products. CCCF12 agreed to advance the following MLs for adoption at Step 5/8:

- Advance an ML of 0.8 mg/kg for chocolate containing or declaring $\geq 50\%$ to $< 70\%$ total cocoa solids on a dry matter basis for adoption at Step 5/8 by CAC41.
- Advance an ML of 0.9 mg/kg for chocolate containing or declaring $\geq 70\%$ total cocoa solids on a dry matter basis for adoption at Step 5/8 by CAC41.

Position: **African Union** supports the adoption of the proposed MLs at Step 5/8.

Position: Contamination of food with cadmium poses health problems such as kidney diseases, skeletal and respiratory problems. Presence in food therefore should be kept at the barest minimum.

The MLs were derived using the ALARA principle. A 95% cut-off point (a 5% rejection rate) was used for data from Latin America and the Caribbean. The use of world-wide data would not have reflected the reality of all cocoa producing countries and would have resulted in a 27% rejection rates in some instances. This approach for arriving at the present MLs was used based on JECFA's conclusion that cadmium exposure for high consumers of cocoa and cocoa products was not a health concern but a trade concern.

Methylmercury MLs for tuna, alfonsino, marlin and shark; and the GLs for methylmercury in predatory and non-predatory fish REP18/CF para 91 (i) and (iii)

Background: JECFA in 2003 revised the PTWI for methylmercury from 3.3 to 1.6 ug/kg bw. As a follow-up, CCCF7 (2013) discussed the guideline levels (GLs) for methylmercury in fish (1mg/kg) and predatory fish (0.5 mg/kg) and agreed to a review. The basis for the review being that the current GLs did not take into account net effects of fish consumption resulting from adverse contributions from methylmercury exposure as against beneficial contributions from nutrients in fish. In 2017, CCCF11 agreed to establish MLs for methylmercury in fish based on the ALARA principle. CCCF12 agreed to advance the following MLs to CAC for adoption at Step 5/8:

- a compromise ML of 1.2 mg/kg for tuna as a group following extensive discussion with diverse proposals being put forward (values ranging from 1.1 to 1.7 were proposed).
- MLs of 1.5mg/kg for alfonsino, 1.7 mg/kg for marlin and 1.6mg/kg for shark

Position:

- **African Union** support the adoption of the ML of 1.2 mg/kg for tuna as a group.

Rationale: Based on the ALARA principle and in line with the criteria for establishing MLs in the GSCTFF, a value of 1.2 mg/kg was obtained after analysis of the available occurrence data for all tuna.

Position:

- **African Union** cannot support the adoption of MLs of 1.5mg/kg for alfonsino, 1.7 mg/kg for marlin and 1.6mg/kg for shark

Rationale: Data on methylmercury in these species of fish (alfonsino, marlin and shark) was lacking from Africa. And therefore MLs are not geographically representative.

COP for the prevention and reduction of dioxins, dioxin-like Polychlorinated Biphenyls (PCBs) and non-dioxin-like PCB contamination in food and feed RE18/CF para 98

Background: A COP for the prevention and reduction of dioxins and dioxin-like PCBs (Polychlorinated biphenyls) contamination in food and feed was adopted by the CAC in 2006. Since that time, new contamination pathways have been found which require additional management measures to be included CoP. More scientific information is also now available on the carry-over of dioxins and PCBs in foods and feeds of animal origin. JECFA 80 (2015) performed a risk assessment on the toxicity of non-dioxin like (NDL) PCBs and the outcome needs to be incorporated into the CoP. Moreover, most of the recommended practices to reduce DL-PCBs are also applicable to NDL-PCBs, so the term DL-PCBs could be replaced with the general term PCBs which includes DL-PCBs and NDL-PCBs

Position: African Union Support the decision to adopt the revised COP at Step 5/8

Rationale: PCBs are widespread persistent environmental pollutants which are known to survive over a long time in the environment. They are classified as Group 1 carcinogens and cause a wide range of adverse health effects such as endocrine disruption and neurocognitive development problems in children. Revision of the current CoP is therefore necessary to include additional risk management measures for dioxins and dioxin-like PCBs as well as the mitigation measures for non-dioxin-like PCBs.

CODEX COMMITTEE ON PESTICIDE RESIDUES**Proposed draft MRLs for certain pesticides REP18/PR App II**

Background: The following compounds have been evaluated by JMPR and the CCPR is recommending their adoption during CAC41. Chlormequat, Oxamyl, Fenpyroximate, Fenpropimorph, Tebuconazole, Cyprodinil, Trifloxystrobin, Difenconazole, Azoxystrobin, Prothioconazole, Spinetoram, Fluopyram, Isopyrazam, Saflufenacil, Picoxystrobin, Imazapyr, Imazamox, Flupyradifurone, Quinclorac, Bicyclopyrone, Fenazaquin, Fenpyrazamine, Isoprothiolane, Fosetyl-Aluminium.

Position: African Union support the adoption of the Proposed draft MRLs at Step 5/8 in REP18/PR Appendix II) and the consequential revocation of the respective Codex MRLs (CXLs) contained in REP18/PR Appendix III.

Rationale: Estimation of the MRLs were Based on residue data set obtained from trials conducted according to Good Agricultural Practices (GAP). Dietary exposure levels of the compounds were below the respective Acceptable Daily Intake (ADI) or Acute Reference Dose (ARfD)

Draft and proposed draft revision of the classification: class A - primary commodities of plant origin - type 04 (Groups 022, 023, 024 and 025) Nuts, Seeds and Sap, REP18/PR para 120, App VII

Background: During the 49th session of CCPR (2017) the committee agreed to maintain Group 24 as established. Any further work would be related to the inclusion of additional commodities. At the same time create a new Group 025 for tree sap producers since they did not belong to the grass family and determine if these groups can be expanded to other commodities. The committee has concluded the work on Type 04.

Rationale: African Union support the adoption of the Draft and proposed draft revision of the classification: class A for all groups in Type 04 (Groups 022,023,024,025).

Rationale: The commodities in Type 04 (Groups 022, 023, 024 and 025) Nuts, Seeds and Sap) meet the criteria for crop grouping. They will support the establishment of commodity group MRLs as opposed to MRLs individual commodities. The establishment of crop groups recognizes the fact that residue trials cannot be carried out on all crops in the group because of economic limitations.

Draft revision of the classification: Class A - primary commodities of plant origin - type 05 (Groups 027 and 028) herbs and spices

Background: The Committee has concluded the revision of all groups in Type 05 Herbs and spices to make it consistent with the approaches to the revision of the classification taken during the 49th session of CCPR on the revision of the Classification

Position: African Union support the adoption of Type 05 commodities (Groups 027 Herbs and Group 028 Spices).

Rationale: The commodities in Type 05 (Groups 027 and 028) meet the criteria for crop grouping. They are similar in morphology and have the same crop production practices.

Proposed draft tables on examples of representative commodities for commodity groups in type 04 and type 05 (for inclusion in the principles and guidance for the selection of representative commodities for the extrapolation of maximum residue limits for pesticides for commodity groups

Background: CCPR has been discussing the revision of the Classification of Food and Feed (CXM 4-1989) from its 36th Session to the current 49th sessions. During this period, there has also been parallel discussions the compilation of the related commodity groups and the corresponding tables on examples of Representative Commodities for inclusion in the Classification of Food and Feed and the Principles and Guidance on the selection of Representative commodities for the extrapolation of MRLs Pesticide to commodity groups (CXG 84-2012) respectively.

Type 04 Nuts, Seeds and Saps, Group 022 Tree nuts:

Example of the representative crops, Two commodities from the group.

Group 023 Oilseeds and oil fruits, Examples of Representative Commodities include rapeseed, sunflower seed cotton seed and olives for oil production.

Subgroups 023 A: Small seed oilseeds, Representative Commodity (rapeseed). Sub-group 023 B: Sunflower seeds, Representative Commodity (Sunflower seed). Subgroup 023 C: Cotton Seed Representative Commodity (Cotton Seed). Subgroup 023 E: Oil fruits, Representative Commodity (Olives for oil production).

Group 024 Seeds for beverages and sweet, Representative Commodities Cacao bean and coffee bean

Group 025 Tree saps

Representative commodity, any commodity in this sub group.

Types 05 Herbs and Spice

Subgroup 027 A: Herbs (herbaceous plants) example of Representative commodities (Basil and Mint for leaf lettuce or spinach). Subgroup 027 B: Leaves of woody plants example representative commodity, any commodity in this subgroup or leaf lettuce or spinach. Subgroup 027 C: Edible flowers example representative commodity, any commodity in this subgroup or leaf lettuce or spinach

Position: African Union support adoption of examples of selection of the following representative crops.

Rationale: Representative crops were selected based on the principles used in the selection of representative commodities. However the committee agreed that it is not possible to set a whole group MRL for Group 023 as crops in Subgroup 023D - Other oils seeds vary considerably.

CODEX COMMITTEE ON RESIDUES OF VETERINARY DRUGS IN FOOD**Proposed Risk Management Recommendation (RMR) for residues of Gentian Violet**

Background: The RMR for gentian violet was adopted at Step 5 by CAC 40 (2017). REP17/ RVDP App II. CCRVDF24 recommended the adoption at Step 5/8 of the RMR for Gentian Violet

Rationale: African Union supports the adoption of the Risk Management Recommendation for residues of Gentian Violet which reads as follows:

In view of the JECFA conclusions on the available scientific information, there is no safe level of residues of gentian violet or its metabolites in food that represents an acceptable risk to consumers. For this reason, competent authorities should prevent residues of gentian violet in food. This can be accomplished by not using gentian violet in food producing animals.

Rationale: JECFA's recommendations on Gentian Violet MRL assessment was accepted. According to JECFA 78, it was inappropriate to set an ADI for Gentian Violet in food because it is genotoxic and carcinogenic. Hence the MRL for gentian violet in food could not be recommended.

Proposed Draft Maximum Residue Limits (MRLs) for Veterinary Drugs (Amoxicillin, Ampicillin, Flumethrin, Lufenuron, Monepantel)**Background:**

- Proposed draft MRL for Amoxicillin: JECFA (85) MRL data available in Finfish fillet at 50ug/ kg and in finfish muscles at 50ug/kg
- Proposed draft MRL for Amoxicillin in Finfish fillet and muscle was recommended for adoption at Step 5/8 (Appendix IV) based on JECFA assessment.
- Proposed draft MRL for Ampicillin: JECFA (85) recommended MRLs for 50ug/kg in fishfish fillet and 50ug/kg in fishfish muscle.
- Proposed draft MRL for Flumethrin: JECFA (85) recommended MRLs of 6ug/kg for honey.
- Proposed draft MRL for Lufenuron: JECFA (85) recommended MRLs for Lufenuron in Salmon Fillet and Trout fillet at 1300ug/ kg.
- Proposed draft MRL for Monepantel: JECFA (85) recommended MRLs for Monepantel in Cattle as follows: Fat 7000ug/kg; Kidney 1000ug/ kg; Liver 2000ug/kg and Muscle 300ug/ kg

Position: African Union supports the adoption of MRLs for Amoxicillin, Ampicillin, Flumethrin, Lufenuron, Monepantel based on JECFA assessment.

ADOPTION OF CODEX TEXTS AT STEP 5 (CX/CAC 18/41/5)**CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES****Standard for Ware Potatoes (Proposed Draft) REP18/FFV Para. 60 (ii), Appendix IV**

The CCFFV agreed to forward the draft standard to the 41st Session of the Codex Alimentarius Commission (CAC41) for adoption at step 5 and established an EWG to continue working on the standard. The EWG will be chaired by India and co-chaired by Cameroun and Peru.

Position: African Union support the adoption of the proposed draft standard at Step 5. And look forward to participating in further discussions on the issue of tolerance.

Review of the Standard for Follow-up Formula (CXS 156-1987): Essential composition requirements for older infants and young children (Proposed Draft) REP18/NFSDU Para. 71, Appendix II

CCNFSDU38 established an electronic working group (EWG) chaired by New Zealand, co-chaired by Indonesia and France to work on:

- Finalising the minimum protein requirements and levels for the optional addition of DHA on the Essential Composition of Follow-up Formula for older infants (6-12 months) (Sub-section 3 of Section A);
- Finalising the outstanding requirements for the Essential Composition of product for young children (12 - 36 months) (Sub-section 3 of Section B);
- Finalising the product definitions contained within Definition 2.1 including the name of product for 12-36 months;
- Review the Scope and Labelling Sections with a point of differentiation at 12 months, for Section A and Section B of the draft Standard based on the discussions at CCNFSDU38, and propose draft text.

Position: African Union supports the adoption of the proposed draft essential composition requirements.

Rationale: The Proposed draft Essential composition requirements for older infants and young children are based on the advice of competent Recognized Authoritative Scientific Bodies and on sound science.

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

COP for the reduction of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) in refined oils and products made with refined oils REP18/CF para 102 (ii) and (iii)

Background

Edible vegetable oils produced from fruits, seeds, and nuts and refining of edible vegetable oils (at temperatures of about 200°C or higher) can produce 3-MCPD, 3-MCPDE and glycidyl esters. A JECFA evaluation (JECFA 83 in 2016) reported that 3-MCPDE are carcinogenic with the kidney and male reproductive organs as the main target. JECFA further established a group PMTDI of 4µg/kg for 3-MCPD and 3-MCPDE. JECFA further concluded that glycidyl esters (GE) is genotoxic and also poses a health concern. CCCF11 (2017) decided to prepare a CoP for the reduction of 3-MCPDE and GE in refined oils and products made with refined oils through an EWG led by the USA. This work was approved by CAC40 (2017)

Position: African Union support the adoption of the CoP at Step 5.

Rationale: 3-MCPD and GE are both formed during the heating process but by different mechanisms and are known to present health concerns. GE forms at temperatures above 200°C and its formation increases with increasing temperature. 3-MCPDE is formed at lower temperatures (160- 200°C) in the presence of chlorinated compounds but formation does not increase at higher temperatures. JECFA has noted that dietary exposure to 3-MCPD for formula-fed infants could exceed the PMTDI by up to 2.5 fold depending on the country. A CoP is necessary to provide guidance on control measures for these compounds.

Guidelines for risk analysis of instances of contaminants in food where there is no regulatory level or risk management framework established REP18/CF 124 (i) - (iii)

These guidelines are aimed at contaminants which fall outside the normal regulatory framework. It includes groups of contaminants such as chemicals used to address specific environmental and climate-change related issues, contaminants from materials used during processing of food such as non-regulated packaging materials, printing inks, oils, lubricants, resins used as manufacturing maintenance compounds, newly characterized mycotoxins or phytotoxins, and environmental contaminants such as flame retardants and fragrances. Compounds such as food additives, pesticides, veterinary drugs etc. for which regulatory requirements exist are excluded.

Position: African Union supports the adoption of the CoP at Step 5/8

Rationale: The guidelines are intended to provide guidance to governments on the conduct of risk analysis for chemicals not anticipated previously to be present in food but likely to be of very low public health concern and have potential impact on international trade.

REVOCATION OF CODEX TEXTS CX/CAC 18/41/7

CODEX COMMITTEE ON FOOD ADDITIVES

Food-additive provisions of the GSFA REP18/FA para 48(ii) - processed cheese

Background: The CAC 40 had approved discontinuation of work on processed cheese that the committee on milk had intended to work on. As a consequential result, the CCFA could not continue work on the food additives aspect of the standard and thus made the decision to revoke the provisions.

Position: African Union support the revocation of the food additive provisions.

Revocation of certain food additive provisions in various commodities REP18/FA

Background:

- Relevant food-additive provisions from the Standards for Mozzarella (CXS 262-2006), Cottage Cheese (CXS 273-1968), Cream Cheese (CXS 275-1973), Fermented Milks (CXS 243- 2003), Dairy Fat Spreads (CXS 253-2006), and Cream Cheese (CXS 275-1973) **REP18/FA para 134 (iv)**
- The food-additive provision for sodium sorbate (INS 201) from the Standards for Instant Noodles (CXS 249-2006), Fermented Milks (CXS 243- 2003), Dairy Fat Spreads (CXS 253-2006), Mozzarella (CXS 262-2006), Cheddar (CXS 263- 196), Danbo (CXS 264-1966), Edam (CXS 265- 1966), Gouda (CXS 266-1966), Havarti (CXS 267- 1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), ilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Cottage Cheese (CXS 273-1968), Cream Cheese (CXS 275-1973) and Cheese (CXS 283-197), **REP18/FA 134(iv)**

Position: African Union supports the revocation of the food additives provisions.

Rationale: Due to the lack of data to support safety evaluation or the absence of technological justification for their use in the products as required by the preamble of the GSFA.

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Revocation of GL for methylmercury for certain predatory and non-predatory fish

Background: CCCF12 has now recommended ML for methylmercury in tuna to be adopted by CAC41.

Position: African Union supports the consequential revocation of the existing guideline level for tuna.

PROPOSAL FOR NEW WORK cx/cac 18/41/8

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

The project document for new work on a standard for yam, onions and shallots and berry fruits REP18/FFV Para 60, Appendix V

CCFFV20 recommended the CAC to approve new work on the development of standard for Yam, Berry fruits, and a combined standard for Onions and Shallots.

CCFFV20 further established the following EWGs to work on drafting standards for the above commodities

- EWG on Yam: Chaired by Costa Rica and co-chaired by Ghana, working in English and Spanish.
- EWG on Onions and Shallots: Chaired by Iran and co-chaired by India and Indonesia working in English only.
- EWG on Berry Fruits: Chaired by Mexico and co-chaired by Argentina, working in English and Spanish.

Position: African Union recommends approval for new work to commence on the standards for yam, onion and shallot and berry fruits.

Rationale: Yam, berries, onions and shallots are grown in specific regions of Africa depending on climate, temperature and growing conditions. Yams, berries, onions and shallots are also traded within Africa. Africa contributes significantly to global production of yams, onions and shallots, whilst Africa's contribution to global production of berries is increasing at a steady pace. Development of Codex standard for yams, berries, onions and shallots will promote international trade in these important agricultural commodities for Africa.

CODEX COMMITTEE ON FOOD HYGIENE**The project document for new work on the development of guidance on use of simplified nutrition information on the front of pack REP18/FL Para 48, Appendix III**

The 44th Session of CCFL agreed to start new work to develop Guidelines on Front of Pack Labelling (FoPL) systems. This came up after discussions on the Discussion Paper on the matter presented by the EWG chaired by Costa Rica. Most of the comments made during the session, were in support of starting new work on the use of simplified nutrition information on the front of pack. The CCFL therefore agreed to submit the project document (REP 18/FL; Appendix III) for approval by CAC 41.

Position: African Union recommends approval of new work by CAC41.

Rationale:

- Various initiatives are currently ongoing in African countries to address the issue of Non Communicable Diseases (NCDs) which are associated with life style including food consumption behavior of individuals. Front of Pack Nutrition Labeling will help provide consumers with appropriate understanding and allow them to make informed food choices.
- Currently, Front of Pack Nutrition Labeling is done in different formats. This may serve as a barrier to trade in the absence of harmonized Front of Pack labelling system. Developing guidelines on FoPL will ensure standardization of format for FoPL.

The project document for new work on code of practice on food allergen management for food business operators REP18/FH

This new work was introduced by Australia. The Codex Secretariat noted that, in the case of approval of new work, the draft document should be revised in order to: i) clarify the link with food labeling; ii) determine the need for scientific advice; iii) complete the information on an assessment against the five criteria applicable to general issues as required by the Procedural Manual. Given the consensus on the scope, the CCFH agreed:

- to begin new work and the Committee clarified the purpose and scope as follows:
“to provide guidance to food business operators and governments to manage allergens in food production, including controls to prevent cross-contact. Food allergen management also involves allergen labelling which is addressed by the General Standard on Labelling of Prepacked Foods.
- Establish an EWG chaired by Australia and co-chaired by the United Kingdom and the United States of America, to prepare a draft Code for circulation for Comments at Step 3 and discussion at the 50th session of the CCFH, subject to approval by the Commission

Position: African Union recommends the approval of the new work on CoP for allergen management for food business operators.

Rationale: Currently there is no specific Codex standard or code of practice/guidelines for the management of allergens in food. The development of the document will therefore provide a guidance for allergen management, hence contribute to the protection of health and safety of consumers. The code of practice will also facilitate a proactive approach to managing allergens in food production.

Project document for new work on code of practice on guidance for the management of (micro) biological foodborne crises/outbreaks REP18/FH

This new work was proposed by the European Union and concerns the development of guidance for the management of (micro) biological foodborne crisis/outbreaks. The CCFH agreed to start new work in this area and:

- clarified the purpose and scope as follows:
“The purpose of the new work is to provide guidance to competent authorities on the management of foodborne outbreaks/crises, including the communication between national programmes with “INFOSAN. The guidance intends to address preparedness, detection, response and recovery with the intent of limiting the extent of such events. The scope is limited to biological hazards. This guidance intends to provide a supplement and a link to documents developed by FAO/WHO and Codex texts, as appropriate. The document will define the role of competent authorities and collaboration with food business operators and other stakeholders during foodborne outbreaks/crises.
- established an EWG, chaired by Denmark and co-chaired by Chile and the European Union, working in English and Spanish, to prepare (subject to the approval of the Commission), the proposed draft guidance for circulation for comments at Step 3 and consideration at CCFH50.

Position: African Union recommends the approval of new work on the development of a Code of Practice on Guidance for the Management of (micro) biological Foodborne Crises/Outbreaks

Rationale: Foodborne crisis/outbreaks have serious public health and economic consequences. Guidance to manage foodborne crisis/outbreaks will therefore be useful in minimizing the impact and incidences of foodborne outbreaks. The document is also in line with one of the mandates of Codex Alimentarius Commission, which is the protection of public health and safety. The document will promote a coordinated management approach for handling foodborne crisis/outbreaks from a multi-sectorial level.

DISCONTINUATION OF WORK

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Discontinuation of work on the Establishment of MLs for cadmium in dry mixtures of cocoa and sugars sold for final consumption

Background: CCCF12 agreed to discontinue work on the MLs for cadmium in the category described as “Dry mixtures of cocoa and sugars sold for final consumption”

Reasons given for work discontinuation were:

- There were very few samples with information on the percentages of total cocoa solids for this category.
- This product category is of low significance in international trade
- There is an absence of MLs established elsewhere outside of Codex.

Position: African Union support the discontinuation of work on this category of cocoa products.

Rationale: With the absence of information on percentages of total cocoa solids in this category of products, it was difficult to derive values for the products at the present time. It may be possible in the future after work is completed on the category “100% total cocoa solids on a dry matter basis”.

Discontinuation of work on the Establishment ML for methylmercury in amberjack and sword fish REP18/CF para 91 (ii)

Background: CCCF12 decided to discontinue work on MLs for methylmercury in amberjack and swordfish.

Position: African Union support the discontinuation of work on amberjack and swordfish.

Rationale: In the case of amberjack, the CCCF had received new data on contamination of amberjack which indicated that the mean/median contamination was below the selection criterion of 0.3 mg/kg that had been applied to determine which species should be considered for setting of MLs by CCCF.

Swordfish have relatively high levels of methylmercury and consequently based on the occurrence data analysed by the EWG a ML of 2.4 mg/kg was proposed. This ML could not be supported by several delegations. No compromise was reached and since lower MLs would result in large trade rejections, work on this ML was discontinued

AMENDMENTS TO CODEX STANDARDS AND RELATED TEXTS CX/CAC 18/41/10

CODEX COMMITTEE ON RESIDUES OF VETERINARY DRUGS IN FOODS

CCRVDF Risk Analysis Principles applied by the Codex Committee on Residues of Veterinary Drugs in Foods REP18/RVDF Para. 83, 84(i), Appendix V

Background: CCRVDF24 proposed the following amendment in bold to Section 3.4 - Evaluation of Risk Management Options of the Risk Analysis Principles applied by the Codex Committee on Residues of Veterinary Drugs in Foods

Para 30. The CCRVDF may:

- recommend extrapolation of MRLs to one or more other species, **where JECFA has identified that is scientifically justifiable and the uncertainties have been clearly defined;**

Position: African Union supports the amendment.