

To : - Codex Contact Points
- Participants at the Fourteenth Session of the Codex Committee on Processed Meat and Poultry Products
- Interested International Organizations

From : Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy

Subject : Distribution of the Report of the Fourteenth Session of the Codex Committee on Processed Meat and Poultry Products (ALINORM 89/16)

PART A - MATTERS OF INTEREST TO THE 18TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

1. Draft Guidelines at Step 8 of the Procedure

The following Guidelines have been submitted to the 18th Session of the Commission for adoption, at Step 8 of the Procedure:

- Draft Guidelines for the use of Non-Meat Protein Products in Processed Meat and Poultry Products (Paragraph 80 and Appendix IV).

2. Governments wishing to propose amendments to the Draft Guidelines, should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 (see 6th ed. of the Procedural Manual of the Codex Alimentarius Commission) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy, not later than 30 March 1989.

3. Proposed Draft Code and Revised Standards at Step 5 of the Procedure

The following have been submitted to the 18th Session of the Commission at Step 5 of the Procedure:

- Proposed draft Code of Preservation of Shelf Stable Cured Meat Products in Consumer Size Hermetically Sealed Containers (Appendix II).

Draft Revised Codex Standards for:

- Corned Beef (Appendix V)
- Luncheon Meat (Appendix VI)
- Cooked Cured Ham (Appendix VII)
- Cooked Cured Pork Shoulder (Appendix VIII)
- Cooked Cured Chopped Meat (Appendix IX).

4. Governments wishing to submit economic impact statement on the Draft Code and Revised Codex Standards should do so in writing in conformity with the procedure for the elaboration of Codex Standards (See 6th Edition of the Procedural Manual of the Codex Alimentarius Commission) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy, not later than 30 March 1989.

(A Circular Letter inviting for technical comments on the Draft Code and Revised Codex Standards at Step 6 will be issued later after adoption of the texts at Step 5 by the 18th Session of the Codex Alimentarius Commission).

PART B - MATTERS OF INTEREST TO GOVERNMENTS

1. Comments and/or information are requested on the following:
 - a) Draft Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products at Step 3 (Paragraph 61 and Appendix III) of the Procedure.
 - b) Decontamination of Spices by various methods and national legislation related to this and products where the use of decontaminated spices is necessary.
 - c) Use of game meat in meat and poultry products.
2. Comments and information requested in Part B of this Circular Letter should be sent to the Chairman, Codex Committee on Processed Meat and Poultry Products, Dr. Bent Simonsen, Danish Meat Products Laboratory, Ministry of Agriculture, Howitzvej 10, DK-2000 Copenhagen F, Denmark, with a copy to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy, not later than 20 June 1989.

PART C - CONSIDERATION OF LABELLING INCLUDING QUALIFYING DESCRIPTION OF PRODUCTS SIMILAR TO THOSE COVERED BY THE STANDARDS FOR PROCESSED MEAT AND POULTRY PRODUCTS

A separate Circular Letter will be issued later on the above subject.

Summary and Conclusions

The 14th Session of the Codex Committee on Processed Meat and Poultry Products reached the following conclusions during its deliberations:

- Advanced the Draft Guidelines for the Use of Standardized Non-Heat Protein Products in Processed Meat and Poultry Products to Step 8 (Para. 80).
- Advanced the first revision of the Codex Standards for Canned Corned Beef, Luncheon Meat, Cooked Cured Ham, Cooked Cured Pork Shoulder and Cooked Cured Chopped Meat to Step 5 (Para. 173).
- Advanced Annex D of the Code of Hygienic Practice for Processed Meat and Poultry Products concerning the Preservation of Shelf-Stable Cured Meat Products in Consumer-Size Hermetically Sealed Containers to Step 5 (Para. 51). It was further agreed that a circular letter concerning Annex D should seek information concerning lower nitrite levels used in national regulations, as well as information related to pH levels and their relationship to nitrite levels and/or brine/heat treatments. (Para. 50)
- Returned the Draft Code of Practice for the Treatment of Spices and Herbs to Step 3 (Para. 61): It was further agreed that a circular letter concerning the subject should seek additional information on national legislation concerning decontamination of spices by various methods and information indicating where the use of decontaminated spices is necessary (Para. 59).
- Requested the Codex Secretariat to review the deliberations of an International Spice Group which met in New Delhi in November 1986 for possible information related to this Committee's work (Para. 57).
- Agreed to seek information concerning the proposed maximum level of 15 mg/kg for erythrosine in luncheon meat (see para. 123), and concerning the use of Allura Red as a possible substitute for erythrosine.
- Agreed to seek opinions on the need for parameters addressing collagen/protein ratios in the luncheon meat standard (Para. 113).
- Agreed to seek the advice of CCFAC to determine whether the presence of nitrite in food resulting from the reduction of nitrate was covered by the Carry-Over-Principle (Para. 97).
- Proposed the re-evaluation of iso-ascorbic acid by JECFA (Para. 116).
- Agreed that the U.S.A. with the assistance of Denmark, Netherlands and France, would prepare a paper concerning the PFF system for differentiating finished meat products for discussions at the next Session of the Committee (Para. 134).
- Agreed to seek government comments concerning the proposed levels of nitrites in the revised draft standards for Processed Meat and Poultry Products (Para. 136).
- Agreed to seek the views of CCFL concerning labelling of Category 4 bulk containers which concerns freight containers, as to their practicality (Para 158).
- Agreed to invite government comments concerning need for date marking of shelf-stable products (Para. 167).

- Agreed that the Codex and Danish Secretariats should seek information concerning qualifying statements for meat and poultry products, similar to those in the Codex Standards for Quick Frozen Shrimps and Prawns (Para. 178).
- Agreed that the Codex Secretariat should consider the proposal of Mexico to change the name of the Committee in Spanish to read "El Comité del Codex sobre Productos Cárnicos Elaborados" (Para 192).
- Agreed that the proposed maximum levels for tin and lead should be circulated for government comments, especially in reference to the level of tin in commodities packed in non tin-plate containers (Para. 182).
- Agreed that the existing methods of analysis for the determination of lead should be included in its standards, and that methods for the determination of tin will be elaborated in the future based on the recommendations of CCMAS (Para. 184).
- Requested the Codex Secretariat to keep it informed of collaborative activities with the GATT Committee on Technical Barriers to Trade, especially in relation to the prevention of transmission of animal diseases through meat products in international trade (Para. 188).
- Decided to solicit information concerning the use of game meat in meat and poultry products (Para. 190).

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INTRODUCTION

1. The Fourteenth Session of the Codex Committee on Processed Meat and Poultry Products was held in Eigtveds Pakhus, Asiatisk Plads, Copenhagen from 12 to 16 September 1988 through the courtesy of the Government of Denmark. Representatives and observers from 25 countries and 3 international organizations were present. The Session was chaired by Dr. Bent Simonsen, Acting Assistant Director, Danish Meat Products Laboratory, Ministry of Agriculture of Denmark. A list of participants is attached at Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. The Session was formally opened by Mrs. Inga Galamba, Head of Division, Ministry of Agriculture of Denmark. Mrs. Galamba welcomed the participants on behalf of the Danish Minister of Agriculture, Mr. Laurits Tørnaes, and emphasized the importance her country places on the programme of work of the Codex Alimentarius Commission, which has as its objective the elaboration of food standards aimed at protecting the health of the consumer and promoting international trade.

TRIBUTE TO MRS. ANNE BRINCKER AND DR. D.L. HOUSTON

3. The Committee recalled with sincere appreciation the contributions made to its work and to the work of the Codex Alimentarius Commission by Mrs. Anne Brincker (Denmark), Chairman of the Committee for a number of years and Vice-Chairman of the Commission, and Dr. D.L. Houston (USA), National Codex Coordinator for the USA, former Administrator, Food Safety Inspection Service, U.S. Department of Agriculture and leader of the US delegation at some of the earlier sessions of the Committee. The Committee observed a minute's silence in memory of Mrs. Brincker and Dr. Houston.

ADOPTION OF AGENDA (Agenda Item 2)

4. The Committee had before it the provisional agenda of the Session as set out in document CX/PMPP 88/1. The Committee was informed that a number of additional documents not included in the provisional agenda were prepared for consideration by the Committee. The complete list of documents was contained in CX/PMPP 88/List.

5. To facilitate discussion of agenda items 6 and 7 by the plenary, the Committee agreed to set up a working group to work during the session to consider the relevant papers concerning agenda items 6 and 7 and to provide advice to the Committee.

APPOINTMENT OF RAPPORTEURS (Agenda Item 3)

6. The Committee appointed Mr. K. Millar (UK) and Mme Catherine Bouvier (France) as rapporteurs for the session.

MATTERS OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 4)

7. The Committee had before it document CX/PMPP 88/2 containing matters of interest to it arising from the Codex Alimentarius Commission and other Codex Committees. The Committee noted that there were a number of matters of interest in the document which would be discussed under other agenda items and agreed to defer discussion on them until the particular agenda item was presented.

General

Publication of Codex Alimentarius

8. The Committee was informed that the Codex Secretariat was currently considering revising the publication of the Codex Alimentarius and ways and means to improve the availability of documentation, which includes making it available in machine readable form to potential users.

Brochure on Codex Alimentarius

9. The Committee was advised that the brochure entitled "Introducing Codex", describing the work of the Codex Alimentarius Commission, had been distributed to the participants of the Session. The booklet describes in practical terms the impact of Codex work on economic development and trade, and for the consumer. It is available in English, French and Spanish,

Developments Concerning Radionuclide Contamination of Foods (ALINORM 87/39, Paras 34-53)

10. The Committee was informed that a joint FAO/WHO proposal for levels of radionuclide contamination of food in international trade had been considered by the 35th Session of the Executive Committee of the Commission, which recommended that government comments should be sought on the joint proposals for consideration by the 21st Session of CCFAC.

Improved Working Arrangements (ALINORM 87/39, Paras 113-115)

11. The Committee noted that the Commission had decided that the Secretariat should prepare a summary of the Commission's work following each of its sessions as well as a summary of all previous policy decisions. The Committee noted that a summary of the status of work of the Committee would be included in the final version of the report.

Status of Codex Methods of Analysis (ALINORM 87/39, Para 139)

12. The Committee's attention was drawn to the decision by the Commission on the status of different types of methods of analysis. Type I defining methods are by definition linked to the parameter to be determined and are inseparable from the particular provisions to which they apply. Type II methods are reference methods which are recommended for use in cases of dispute. Non-acceptance of Type I and II methods would mean acceptance of - the Standard with specified deviations. Type III methods (alternate methods) would not involve any obligation regarding acceptance.

Holding of Working Group Sessions (ALINORM 87/39, paras 147-148)

13. The Committee noted the request of the Commission to consider carefully the need for working groups, and agreed to follow the Commission's instruction that they be in accordance with the rules of the Commission.

Application of HACCP to Codex Codes of Hygienic Practice

14. The Committee decided that it was not urgent to discuss the application of the HACCP concept, since it was not currently developing any Codes of Hygienic Practice. It noted that the subject would be discussed at the next session of CCFH on the basis of a paper to be jointly prepared by the UK and USA.

Matters arising from the Codex Committee on Food Additives and Contaminants, 20th Session (ALINORM 89/12)

15. The Committee noted that the CCFAC at its 20th Session:

- agreed to discuss at its next session, on the basis of a paper to be prepared by a consultant, the future activities of the Committee regarding the establishment, and regular review, of provisions relating to food additives in Codex standards. The paper would also contain a proposal, of a horizontal nature for the establishment of general provisions for the use of food additives in non-standardized foods to reflect changing requirements in international trade;
- considered the composite sampling plan adopted for pesticide residues (CAC/PR 5-1984) appropriate for some environmental contaminants, Hg, Pb and Cd but not for aflatoxin;
- agreed that as a consequence of lowering the ADIs allocated to canthaxanthine and erythrosine by JECFA, Codex Commodity Committees should review the maximum levels of these additives in their standards.

16. The Committee noted that provisions have been made for the use of erythrosine in luncheon meat at a maximum level of 15 mg/kg and agreed to undertake a review of this level at the present session under Agenda Item 9 (see para 122 and 123).

WHO Activities of Interest to the Committee (CX/PMPP 88/2A)

Activities related to Food Irradiation

International Consultative Group on Food Irradiation

17. An International Consultative Group on Food Irradiation was established in 1984 under the joint sponsorship of FAO, WHO and IAEA. The present membership is comprised of 26 countries. The Committee noted that information on the activities of the Consultative Group was available from the Food Preservation Section, Joint FAO/IAEA Division, IAEA, Vienna.

Book on Food Irradiation

18. In collaboration with FAO, WHO has published a book entitled "Food Irradiation - A Technique to Ensure Hygienic Quality of Food". The book is currently available in English only but it is expected to be available in French and Spanish in due course.

Joint FAO/IAEA/WHO/ITC International Conference on Acceptance, in Trade and Control of Irradiated Food, Geneva, 12 to 16 December 1988

19. The Committee was informed that the objective of the scheduled conference was to arrive at an international consensus view concerning the use of food irradiation to enhance food security, ensure food safety and to facilitate international trade in food.

Foodborne Listeriosis

20. Information was provided on the conclusions and recommendations of a WHO Informal Working Group on Foodborne Listeriosis. The report of the Group, which met in Geneva from 15 to 19 February 1988, was also made available to the Committee.

Health Education in Food Safety

21. The Committee was informed that neither industrialized nor developing countries had yet found an answer to the pressing public health and economic problems posed by contaminated foods. Besides the need for up-dating legislation and strengthening its enforcement, WHO felt that virtually all countries had so far failed to integrate food safety into their primary health care systems (PHC). The present very high incidence of foodborne diseases would show a decrease only when all people responsible for preparing food for consumption understood the principles of hygiene. The integration of food safety into PHC is largely achieved through health education. It was for this reason that WHO in April 1987 convened a consultation on health education in food safety, and in early 1988 issued a document under the same title.

22. The Committee was also informed about the ongoing national projects on the integration of food safety into PHC based on culture-specific studies on food contamination at the domestic level.

WHO Consultation on Health Surveillance and Management Procedures for Food Handling Personnel, Geneva, 18 to 22 April 1988

23. The Committee was informed that the role of routine medical and laboratory examination of food handling personnel for the prevention of food contamination and thus of foodborne disease had in the past been exaggerated. The WHO consultation recommended the discontinuation of this practice. An effective measure to prevent the transmission of pathogens from food handling personnel via food to consumers was the strict adherence to good personal hygiene and to hygienic food handling practices. The report of the WHO consultation would be available from WHO, Geneva, at the end of 1988. The Committee noted that the 35th Session of the Executive Committee had asked the CCFH to examine the Codes of Hygienic Practice to see whether revisions were needed in the light of the recommendations of the WHO Consultation.

Food Virology

24. The second revised edition of the WHO Manual on Food Virology was expected to be published at the end of 1988. The literature survey on food, water and soil virology was available from WHO. In addition, a list of food virologists would be available from WHO, Geneva shortly.

Review of Acceptances of Codex Standards for Processed Meat and Poultry Products (CX/PMPP 88/3 and CX/PMPP 88/3A)(Agenda Item 5)

25. The Committee noted that the following notifications had been received since its last session:

Argentina has notified Full acceptance of the Standard for Canned Corned Beef.

Cameroon has notified Acceptance with Specified Deviations in respect of all Standards.

Cuba has notified Full acceptance of the Standards for i) Canned Corned Beef, ii) Cooked Cured Pork Shoulder and iii) Cooked Cured Chopped Meat.

The Dominican Republic has indicated that products fully in conformity with the Codex Standards may move freely within the territorial jurisdiction of the Dominican Republic.

Hungary has notified Full acceptance of the Standards for i) Canned Corned Beef, ii) Cooked Cured Ham, iii) Cooked Cured Pork Shoulder and iv) Cooked Cured Chopped Meat and Acceptance with Specified Deviations of the Standard for Luncheon Meat.

New Zealand has notified Acceptance with Specified Deviations of the Standard for Canned Corned Beef.

Rwanda has indicated that it gives Full acceptance to all the standards. The products, however, will have to meet the national standards where they exist.

26. The Committee noted that the pilot study carried out by the Regional Coordinating Committee for Europe on three Codex Standards, which included the Standard for Cured Ham showed that the major obstacles to acceptance appeared to be that the standards were too detailed in certain sections, that the provisions for food additives were too intensive, and in particular the limits for certain food additives were not acceptable.

27. The Secretariat drew the attention of the Committee to the efforts being made to revitalize the agreement for GATT/CAC cooperation, (see also Agenda Item 11).

28. The 35th Session of the Executive Committee of CAC called attention to the need for more uniform awareness and intra-governmental discussions in all countries to ensure coordination at national level of CAC and GATT food standards activities. It emphasized that the inclusion of CAC Standards and Codes of Practice in GATT agreements would be of great assistance in promoting international trade of foods and would minimize current problems of different national regulations which caused technical barriers to trade.

29. The Secretariat also brought the attention of the Committee to the harmonization proposal tabled by USA in the current Uruguay Round of GATT which proposed the elimination of potential trade barriers by urging all nations to accept Codex Alimentarius, International Plant Protection Convention and Office International des Epizooties Standards by the year 2000, and expressed the hope that closer relations between GATT and CAC would result in more member countries giving formal acceptance to Codex Standards.

30. The delegation of Brazil informed the Committee that Brazil was currently carrying out studies with a view to acceptance of standards elaborated by the Committee.

31. The delegation of Switzerland informed the Committee of a study it was conducting to compare 110 national commodity standards with Codex Standards. These studies did not include standards for processed meat and poultry products. The delegation pointed out that the differences between its national legislation and Codex were not significant, and urged other member countries to attempt to change their national legislation to correspond with Codex Standards.

32. The delegation of Denmark informed the Committee that it would be difficult for Denmark to accept the Codex Standards until a solution was found to the problem of labelling, including qualifying descriptions of products similar to those covered by the standards for PMPP, but which did not comply with all of the requirements of Codex Standards. In its view, for promotion of international trade, it is more important for importing countries to accept Codex Standards than the exporting countries.

33. The delegation of Sweden informed the Committee that it would be virtually impossible for Sweden to give formal acceptance to Codex Standards because of legal implications that would require changes in national legislation. However, the Codex work is taken into consideration when regulations are prepared and Sweden regards it as important to provide comments and to participate actively in Codex meetings.

34. The delegation of Poland informed the Committee of current studies by different government agencies which may enable Poland to indicate its position as regards acceptance of PMPP standards at the next session of the Committee.

35. The delegation of United Kingdom informed the Committee that its legislation was moving away from the vertical approach to a horizontal approach with emphasis on informative labelling and that this would make it very difficult for the UK to give formal acceptance to Codex Standards.

36. The delegation of the United States informed the Committee that because of i) differences in the definition of meat ii) the specific nature of the additives provisions and iii) concerns about the labelling of ingredients, the USA had not been able to accept any of the Codex Standards elaborated for Processed Meat and Poultry Products and wished to consider acceptance of standards after their revision.

37. The delegation of Senegal and Kenya said Codex standards provided a useful basis for their national legislation. However, they also tended to refer to the national standards of their suppliers.

38. The delegation of Spain informed the Committee that Spain was finding it difficult to accept Codex Standards since the provisions in the standards were too broad and the maximum levels for additives in the commodities differed from EEC directives.

39. The delegation of Canada informed the Committee that it had had difficulties with the adoption of Codex Standards, partly due to the format utilized. In the opinion of Canada this might also be a reason for the low number of countries which had indicated acceptance and it hoped that the format of the standards would be discussed later in the meeting, when the revision of the standards is addressed.

CONSIDERATION AT STEP 4 OF ANNEX D TO THE CODE OF HYGIENIC PRACTICE FOR PROCESSED MEAT AND POULTRY PRODUCTS - PRESERVATION OF SHELF-STABLE CURED MEAT PRODUCTS IN CONSUMER SIZE HERMETICALLY SEALED CONTAINERS (Agenda Item 6)

40. In discussing this agenda item, the Committee had before it working document CX/PMPP 88/4 and addenda 1 and 2 which summarized government comments at Step 3 concerning the Preservation of Shelf-Stable Cured Meat Products in Consumer Size Hermetically Sealed Containers, as well as CX/PMPP 88/4B, the proposed draft Annex.

41. The Committee also had before it CX/PMPP 88/4A, which had been prepared by Dr. A. Hauschild, Canada, and contained a slightly modified text to take into account some of the government comments received.

42. The Chairman provided a brief history of the proposed Code, which was developed by Dr. Hauschild of Canada at the request of the 12th Session of the Committee. The proposed Annex was discussed at the 13th Session of CCPMPP, and comments from member governments were invited at Step 3. The Committee noted that editorial corrections were needed in this document on page 2, whereby the third to last paragraph should be listed as item (g), and where the existing paragraphs (g) and (h) were amended to read (h) and (i), respectively,

43. The Committee agreed that a working group consisting of Australia, Canada, Denmark, France, Federal Republic of Germany, Netherlands, Senegal, Sweden, Switzerland, United Kingdom, United States of America and the Joint FAO/WHO Secretariat be convened to examine comments and present a working group report on

the Annex under this agenda item as well as on the Draft Code of Practice for the Treatment of Spices and Herbs under Agenda Item 7 (see Para 65).

44. Dr. Hauschild presented a brief outline of the basis for the development of the Annex and indicated that the amended item (g) was the only significant change, whereby the use of nitrite at levels below 150 ppm would require an increase in the brine concentration and/or the heat process.

45. The Committee also noted the comments summarized in documents CX/PMPP 88/4, and Addenda 1 and 2, and delegations were invited to make further comments of a general nature, while keeping in mind that additional discussion of this item would take place after presentation of the working group report.

46. Several points were raised concerning the mesophilic spore count for spices (item (c) in that the proposed spore count was not verifiable, difficult to control and should be amended to read "the mesophilic spore count should not exceed 5 x 10³/g".

47. It was suggested that process verification was more important than F₀ controls, and that brine concentration and heat treatment were the most important factors. Others viewed nitrite levels, thermal process and brine concentration as the most important factors, as well as HACCP controls. A further comment indicated that post process leakage and contamination were the most important control factors. The delegation of the USA withdrew its suggestion that the substantive factors and special controls of Annex D be incorporated into Annex A. It was agreed that the above comments would be taken into account by the working group.

48. A brief summary of the working group's deliberations and a proposed draft Annex D at Step 3 (ALINORM 89/16, Appendix II) was presented to the Committee by Dr. Käferstein of WHO.

49. It was noted by the Committee that several major changes were made to the previous draft Annex, in that a reference to pH was included, cured pasteurized side bacon was added to the list of products in the Code, and a statement concerning the desirability of lowering nitrite levels in general was included.

50. It was agreed that a circular letter on Annex D would be distributed seeking additional information on lower nitrite levels used in national regulations, as well as information related to pH levels and their relationship to nitrite levels and/or brine/heat treatments.

Several comments were made by delegates as to the ambiguity of the term "sausages", but it was concluded that the working group had addressed this problem sufficiently in its reference to "frankfurter type sausages in hermetically sealed containers" in the text.

51. The Committee advanced the draft Annex D to Step 5 of the Codex Procedure (see Annex II to this report). The Committee also expressed its appreciation to the working group for the successful completion of its task.

CONSIDERATION AT STEP 4 OF DRAFT CODE OF PRACTICE FOR THE TREATMENT OF SPICES (Agenda Item 7)

52. In discussing this agenda item, the Committee had before it CX/PMPP 88/5, which contained the draft Code of Practice for the Treatment of Spices and Herbs, and CX/PMPP 88/5 Addendum 1 and CX/PMPP 88/6 which included comments from the Codex Secretariat and governments, respectively.

53. The Chairman briefly explained the history to the development of the draft code, which was proposed for elaboration by the 11th Session of the CCPMPP. The CCFH made the first attempt at developing a Code, but encountered difficulties concerning the harvesting and processing of all types of spices, and returned the issue to this Committee for elaboration.

54. The Chairman noted that this issue would be treated in the same way as the proposed Code for the Preservation of Shelf-Stable Cured Meat Products in Consumer-Size Hermetically Sealed Containers under Agenda Item 6, in that a working group was formed to consider government comments and to report back to the Committee (see para 16 and 43).

55. The Committee noted the comments presented in documents CX/PMPP 88/5, Addendum 1 and CX/PMPP 88/6. In addition, several other comments were introduced for consideration by the Committee. Canada expressed concern about the limited scope of the Code, i.e. prepared for a single commodity group, and it was indicated further that the Code should emphasize end-product specifications as opposed to treatment specifications. It was suggested that the title and Scope of the Code should be limited to spices used in processed meat and poultry products.

56. The delegation of Argentina outlined its national regulations concerning the irradiation of spices, while Denmark indicated that different national attitudes to spice treatment could present complications in international trade in meat products with spices. It was also pointed out that specific sections in the Code of Irradiation should be referenced in the draft Code of Practice. With reference to section 2.3, the term "suitability for use" was preferred to the term "utility".

57. The delegation of the UK indicated that an International Spice Group met in New Delhi in November 1986, and requested the Codex Secretariat to review the Group's deliberations and conclusions to see if its work could assist this Committee in the preparation of the Spice Guide. The Codex Secretariat agreed to look into this matter.

58. A brief summary of the working group's deliberations and a revised proposed "Draft Guide for the Microbiological Quality of Spices and Herbs Used in Processed Meat and Poultry Products"(ALINORM 89/16, Appendix III) was presented to the Committee by Dr. Käferstein of WHO.

59. The Committee noted that several major changes were made to the proposed draft code as follows:

- the name was amended to read "Proposed Draft Guide for the Microbiological Quality of Spices and Herbs Used in Processed Meat and Poultry Products" to reflect that the Guide was not a Code of Hygienic Practice, but was restricted to microbiological aspects;
- the definitions for spices and herbs were combined due to the difficulty in establishing separate definitions;
- the definition of decontamination does not refer to "objectionable matter" (e.g., insect fragments) as it was not applicable to microbiological guidelines; and
- the microbiological end-product specifications were restricted to sporeforming aerobic bacteria only, as data concerning moulds was lacking.

It was agreed that a circular letter should be sent out seeking information on:

- decontamination by various methods and legislation related to this and

- products where the use of decontaminated spices is necessary.

60. Several comments were made by delegates concerning the proposed Guide, including the need to consult with the CCPR and CCFAC in cases where chemicals used were under their terms of reference. However, it was agreed that this issue was addressed by the CCPR through the establishment of maximum residue levels and by the phrase "leading to the smallest amount of unavoidable residues" at the end of section 3.3.2. In addition, the Committee agreed to add a similar statement to the end of section 3.3.4 for consistency. The end of section 3.4 was also changed to accurately reflect the correct reference to "Guidelines for Labelling Provisions in Codex Standards". Finally, the Committee agreed to remove the last sentence of section 4.1 in reference to colour and flavour changes as it was considered irrelevant, and the second sentence of section 4.2 which referred to the lowest attainable amount of residues, as this concept was accurately reflected in section 3.3.4 of the proposed Guidelines.

61. The Committee agreed to return the draft Guide, to Step 3 of the Codex procedure (see Appendix III to this report). The Committee also expressed its appreciation to the working group for its endeavours.

CONSIDERATION AT STEP 7 OF PROPOSED GUIDELINES FOR THE USE OF VEGETABLE PROTEIN PRODUCTS (VPP) AND MILK PROTEIN PRODUCTS (MPP) IN PROCESSED MEAT AND POULTRY PRODUCTS (Agenda Item 8)

62. In discussing this agenda item, the Committee had before it CX/PMPP 88/7 and Addendum 1 summarising comments on the "Proposed Draft Guidelines for the Use of Vegetable Protein Products (VPP) and Milk Protein Products (MPP) in Processed Meat and Poultry Products", as well as draft guidelines at Step 5 (CX/PMPP 88/7A), and the extract of discussions held at the 4th Session of CCVP (CX/PMPP 88/7B).

63. The Chairman presented a brief history of the proposed guidelines, whereby the 16th Session of CAC considered the guidelines at Step 5 and advanced it to Step 6 for further government comments. At the same session, the draft General Guidelines for the Utilization of Vegetable Protein Products in Foods as elaborated by the CCVP were adopted at Step 5. At that time there was a clear understanding that the guidelines developed by CCPMPP should follow the CCVP General Guidelines, an opinion that was further emphasized at the 17th CAC. In the interim, and before the 17th CAC Session, the CCVP developed guidelines and recommended their adoption by CCPMPP to prevent inconsistencies (see CX/PMPP 88/7). Questions concerning labelling in the guidelines elaborated by CCVP were referred to the 17th Session of CCFL, where considerable opposition was voiced as to part III of paragraph 7.5, namely the words "unless properly qualified". The CCFL decided to bring this matter to the attention of the CCVP for further discussion and comments at Step 6. The Committee noted the observations of CCFL, especially in light of the 17th CAC request to follow the recommendations of CCVP as closely as possible.

64. In addition, the 13th Session of the CCPMPP agreed to include milk protein products as ingredients in meat and poultry products in its proposed guidelines, and at the 21st Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products a definition of milk protein products was elaborated.

65. Although the Committee decided at its 13th Session not to address non-meat proteins other than vegetable and milk protein products, the CCFFP at its 17th Session

decided that the attention of CCPMPP should be drawn to the potential use of surimi as an ingredient in meat and poultry products.

66. The Chairman summarized comments contained in documents CX/PMPP 88/7 and Addendum 1 and invited further discussion. Numerous comments were made in plenary and these included:

- The CCPMPP Guidelines should refer to the use of any non-meat protein which has been defined or standardized by a Codex Committee (i.e. Guidelines should not be limited to milk or vegetable protein products);
- as the CCVP Guidelines were returned for further discussion on the advice of CCFL, further discussion in this Committee should not take place until CCVP has finalized its decision, especially concerning labelling;
- the CCVP Labelling Guidelines were not relevant to this Committee as it was only concerned with MPP and VPP in meat and poultry products;
- national limits and conditions of use for VPP and MPP were highlighted;
- the definition for MPP was acceptable, although it was noted that article 2 concerning milk products should not be elaborated as part of the CCPMPP Guidelines (see page 2, sections 2.1, 2.2 and 2.3 of CX/PMPP 88/7);
- labelling of MPP and VPP should be specific as to source; and
- the appropriateness of the phrases "or equivalent national standard" "or national standard" in sections iii and iv, respectively, of article 7.5 of the proposed CCVP Guidelines was questioned (see CX/PMPP 88/7C).

Title and Scope

67. The Committee agreed that the Guidelines should not restrict themselves to the use of VPP and MPP in processed meat and poultry products and should cover the use of all non-meat proteins defined or standardized by Codex. In this context the Committee noted that "surimi" could be used in meat and poultry products (ALINORM 87/18, paras 258-262).

68. The title and scope of the Guidelines were changed to reflect the above decision. Consequential changes were made to the remaining text of the Guidelines.

Definitions

69. The Committee accepted the definition for Milk Protein Products elaborated by the 21st Session of the Milk Committee (CX 5/70 - 21st, para 120) and agreed to include it in the Guidelines.

Basic Principles

70. The Committee noted that the Codex General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985) did not contain provisions for the use of VPP and MPP as class names, making it imperative to list VPP and MPP by source. The Committee also noted that the 21st Session of the Milk Committee expressed the view that MPP was not a suitable designation for the purposes of labelling declarations in either the name of the food or list of ingredients.

71. The Committee made a few editorial changes to the text in this section

Use for Functional and Optional Purposes

72. The Committee noted that the use of non-meat proteins in meat and poultry products in small amounts for functional or optional purposes was a standard procedure and consumers were aware of this practice. The Committee thought that there was no need to declare these other proteins in meat and poultry products in connection with the name. The Committee decided to delete the second sentence from section 4.3.

Use for Partial Substitution of the Meat or Poultry Product

73. The Committee noted that the text of this section of the Guidelines as contained in the report of its last (13th) Session had been discussed by the 4th Session of CCVP, which had proposed a modified text (ALINORM 87/30, Appendix IV, Section 7.5). The Committee agreed to restrict its consideration of this section of the Guidelines to those comments received after the 4th Session of CCVP.

74. The Committee agreed to use section 7.5 of the Guidelines as modified by the 4th Session of CCVP as the basis for its discussion. The Committee had before it a modified text proposed by the Secretariat (CX/PMPP 88/7C).

75. The Committee recalled its decision not to deal with processed meat and poultry products where all the protein was substituted by VPP or MPP and hence did not consider the comments from Mexico directed to the name of products where the meat protein was completely substituted by other proteins.

76. The Committee noted that Codex guidelines were often used by national authorities as guidance for regulation of non-standardized products and expressed the view that reference had probably been made to national standards in para (iii) to serve that purpose. The Committee also noted that the wording "unless properly qualified" was necessary if the guidelines were also intended to apply to national standards which differed from Codex standards.

77. In response to a suggestion from the Chairman to delete paragraph (iv) on the grounds that its meaning was implicit in the wording of paragraph (iii), France pointed out that paragraph (iv) had been specifically added at the last session of the CCVP to strengthen the text of paragraph (iii), and therefore should be retained and furthermore the last part of the sentence of paragraph (iii) "unless properly qualified" be deleted because it contradicts the provisions of paragraph (iv). Switzerland, Sweden and the United Kingdom supported this view on the grounds that it was similar to paragraph 5.2 of ALINORM 85/16 Appendix IV as proposed by the United Kingdom. Switzerland was particularly concerned about the likely adverse effects this initiative would have on the work of the other Codex Committees.

78. Despite the reservations expressed by the delegations of France, UK, Sweden and Switzerland the Committee agreed with the Chairman's proposal and deleted paragraph (iv).

79. The Committee heard a presentation on surimi by Dr. Poul Fr. Jensen of Denmark.

Status of Guidelines

80. The Committee decided to advance the Guidelines (Appendix IV) to Step 8 of the Codex Procedure.

REVISION OF EXISTING CODEX STANDARDS FOR PROCESSED MEAT AND POULTRY PRODUCTS (Agenda Item 9)

81. The Committee had before it Codex Alimentarius Vol IV containing the existing standards for Processed Meat and Poultry Products and Government Comments as contained in CX/PMPP 88/8 and 88/8-Add.1.

82. The Committee recalled the decision taken at its 13th Session to undertake a revision of the standards that it had elaborated. In particular the Committee expressed the view that there was a need to review the levels of nitrite and nitrate and the existing definition for meat. At the 13th Session agreement was reached on a revised Code of Hygienic Practice for Processed Meat and Poultry Products - a revision that should be reflected in the Standards.

83. The Committee agreed to consider Sections 1-4 of each of the standards and then to consider the other sections as applied individually to all five standards.

Consideration of the Codex Standard for Canned Corned Beef (CODEX STAN 88-1981)

Section 1: Scope

84. The Committee noted that the Standard was elaborated for South American Corned Beef.

85. The Committee agreed to replace the text in para 2 of the Scope section by a text proposed by Mexico which was less verbose.

Section 2: Description

86. The Committee noted that some Corned Beef was currently moving in international trade in flexible containers and agreed to delete the word "rigid" in the subsidiary definition of hermetically sealed containers. As a consequential amendment, the Committee deleted the word "Canned" from the title of the Standard.

Section 3: Essential Composition and Quality Factors

3.1 Essential Ingredients

87. The Committee noted that the CCFAC had elaborated a Standard for Food Grade Salt and Agreed to qualify the word "salt" in the indent on curing ingredients as "Food Grade Salt" and deleted the reference to sodium chloride.

88. The Committee agreed that a reference to the Codex Standard for Food Grade Salt should be included in the explanatory notes to Codex Alimentarius Volume IV.

3.2 Optional Ingredients

89. The delegation of Sweden proposed the deletion of lactose from the optional ingredients since there was no technological need for it. Other delegations informed the Committee that lactose, like other sugars may improve the texture.

90. The Committee took no action,

3.3 Composition

91. The Committee recalled the earlier discussions for stipulating levels for fat in addition to protein but took no action. There was considerable discussion whether to set limits for collagen and the collagen/protein ratio but the Committee decided that this was not necessary for corned beef, which was produced mainly from skeletal muscle. The

Committee noted that limits for protein with strict adherence to the description (section 2) would ensure the quality of the product.

3.4.2 Final Product

92. The delegation of Australia informed the Committee that corned beef could be sliced only "when chilled" and not when it was at room temperature. The Committee agreed to add the wording "when chilled" at the end of the sentence.

4. Food Additives

93. The Committee noted that "nitrite" as far as corned beef was concerned had no preservative role and was needed mainly for the development of colour. It also noted that there was a trend to control the level of ingoing "nitrite" rather than the "maximum" level in the final product which was mainly dependent on the temperature and period of storage. Current practices in different countries showed that the levels of ingoing nitrite varied from 100-150 mg/kg. The Committee noted that for purposes of control by food inspectors, there was also a need to retain a maximum level for residual nitrite.

94. The Committee agreed to set maximum levels for ingoing nitrite and residual nitrite and proposed levels of 100 mg/kg and 50 mg/kg, respectively.

95. The Committee noted that in a number of countries the permitted maximum level of ascorbic acid in corned beef was much lower than the 500 mg/kg permitted by the Standard and agreed to lower it to a level of 300 mg/kg.

96. The delegation of Denmark drew the Committee's attention to the growing interest in sodium-reduced foods and to the efforts being made by a number of countries to use potassium chloride in place of sodium chloride in curing mixtures to reduce the sodium content of corned beef. It also proposed the inclusion of potassium chloride at a maximum level to be limited by GMP in the food additive provision and this was agreed by the Committee. The Committee also agreed to include a provision for potassium chloride in all other standards it had elaborated.

97. In response to a question raised by the observer from CLITRAVI, the Committee expressed the view that the presence of nitrates originating from ingredients was covered by the Carry-Over Principle. It agreed to seek the advice of CCFAC to determine whether the presence of nitrate in the food resulting from oxidation of nitrite was also covered by the Carry-Over Principle.

Codex Standard for Luncheon Meat (CODEX STAN 89-1981)

Name of the Standard

98. The Committee noted that there was a difference between the English and French name of the Standard. In English it referred to "Luncheon Meat" while in French it referred to "Canned Luncheon Meat". The Committee proposed to delete the words "in boîte" from the French text.

Description Definition of Meat

99. The Committee noted that the definition of meat as contained in the Standard was internally inconsistent. It allowed for production of luncheon meat solely from edible offal. The Committee recalled earlier extensive discussions on the subject which had resulted in the current definition. Noting that the same definition appeared in other standards and codes of practice it decided not to change the definition.

100. The Committee agreed to accept the text proposed for sections 2 to 3.1 of the standards by Denmark as contained in CX/PMPP 88/8B. By making a provision for meat or poultry meat or a combination of these excluding edible offal as an essential ingredient and edible offal as an optional ingredient, the provision made it impossible to produce luncheon meat from edible offal only.

101. The delegation of USA although agreeing to the Danish proposal expressed some reservations since it faced problems in its country in accurately defining products prepared from meat without offal and meat with offal. In its view, ingredient listing was not the correct mechanism to enable the consumer to differentiate between the products.

102 The Committee thought that the definition of meat covered processed meat and did not need expanding as proposed by the delegation of the Federal Republic of Germany.

103 The Committee noted that mechanically separated meat or poultry meat were covered by the definition of meat or poultry meat and would thus be permissible as an essential ingredient in the product. The Committee also noted that if clearance was to be given for use of mechanically separated meat, its compositional requirements should be included in the description of the meat or at least a reference made to the Code of Practice for the Production, Storage and Composition of mechanically separated meat (CAC/RCP 32-1983). The delegation of USA expressed reservations since the situation is different in the USA concerning the listing of mechanically separated meat.

104 The delegation of the USA informed the Committee that in the USA a proposal on mechanically separated meat had been out for public comment. The Committee took no action but agreed to discuss the subject under Agenda Item 11, Future Work.

105 The Committee expressed the view that the need to follow strict Islamic regulations for slaughter should be built into trade contracts.

106 The Committee decided to include poultry skin in the definition of edible offal.

3.2 Optional Ingredients

107. The Committee deleted poultry meat from the list of optional ingredients since it was included as an essential ingredient. The Committee considered that carbohydrate and protein binders included as optional ingredients did not constitute an exhaustive list and were only examples. It agreed to include the words "such as" after binders. It also agreed to use the class name Vegetable Protein Products and dried blood products as in CODEX STAN 98-1981 in place of the single commodity names.

108 The delegations of Argentina and France proposed quantitative limits for starchy substances but did not receive support from the Committee.

109 The delegation of USA opposed the inclusion of game meat as an optional ingredient since that would pose considerable problems for the USA to accept the Standard. The Committee agreed to consider this under future work.

3.3 Composition

110 The delegations of France and Norway informed the Committee that in their view there was a need to set maximum limits for connective tissue protein or collagen/protein ratios. The Committee recalled the discussions on the subject at its 8th Session at which several delegations raised the question about the need for including levels for collagen content. The Committee at that time decided that it would be prepared to consider the

question of providing additional parameters in the future if necessary data became available.

111. The delegation of USA informed the Committee that there would be a need for establishing parameters for a collagen/protein ratio if the labelling provisions of the Standard did not take into consideration the differentiation of the extent of meat and offal present in luncheon meat.

112. Many delegations held the view that a low collagen content could be considered as a quality parameter and supported establishment of parameters for a collagen/protein ratio.

113. The Committee agreed to seek the opinions of member governments by means of a circular letter on the need for inclusion of parameters for a collagen/protein ratio in the luncheon meat standard.

4. Food Additives

114. The Committee had a brief discussion on levels of ingoing and residual nitrite but postponed taking a decision on the issue until it had heard the report of the working group on Annex D to the Code of Hygienic Practice for Processed Meat and Poultry Products (see Para. 43).

Iso-ascorbic acid

115. The Committee noted that the Scientific Committee on Foodstuffs of the EEC had evaluated recent toxicological data on iso-ascorbic acid and had expressed that it should not be used as a food additive. The delegation of the USA informed the Committee that in the USA iso-ascorbic was permitted for use as a food additive. The Committee noted that iso-ascorbic acid was last evaluated by JECFA in 1978 and a full ADI of 0-5 had been allocated.

116. Noting that the toxicology of iso-ascorbic acid was in doubt the Committee proposed that iso-ascorbic acid should be re-evaluated by JECFA.

Added Phosphates

117. The Committee noted that a large number of phosphates were used in the production of luncheon meat and thought that it would be difficult to elaborate the list with specific names, especially in view of the fact that the nomenclature differed significantly between countries. The Committee agreed to use the International Numbering System, in order to be specific about the phosphate salts used.

Glucono-delta-lactone

118. The Committee noted that glucono-delta-lactone acted as a colour stabilizer and hence its use was technologically justified.

Flavour enhancers

119. The Committee noted that the maximum levels for guanylate and inosinate were very high and agreed to lower them both from 500 mg/kg to 50 mg/kg. The delegation of Denmark informed the Committee that 50 mg/kg was the permitted level for use of flavour enhancers in luncheon meat produced in Denmark. Following interventions from the USA and Australia it was agreed to put the figures in square brackets.

120. Since monosodium glutamate has an ADI not specified the Committee agreed that its use could be limited by GMP.

Natural flavourings

121. The Committee accepted the new terminology proposed by CCFAC for this provision which reads "Natural flavouring substances and Nature-identical flavouring substances defined in the Codex Alimentarius".

Erythrosine

122. The Committee noted that the use of erythrosine in luncheon meat was technologically justified but that JECFA considerably lowered its ADI from 0-1.25 to 0-0.05. The Committee also noted that if the proposed amendments to the EEC colours directive were adopted, the use of erythrosine would be restricted to cocktail, glaze and canned cherries.

123. The Committee agreed that there was a need to find alternatives to erythrosine for use in meat products. Allura Red was suggested as an alternative for erythrosine and the Committee decided to include both erythrosine at a maximum level of 15 mg/kg and Allura Red at a maximum level of x mg/kg in the food additive section in square brackets and invited government comments.

Codex Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981)

124. The Committee agreed that all changes proposed in the Standard for Luncheon Meat were applicable to the Standard for Cooked Cured Chopped Meat.

125. The Committee agreed with a proposal from the delegation of Denmark to have the same levels for minimum ingoing meat content in the standards for luncheon meat and chopped meat. The minimum ingoing meat content for "product with binder" was reduced from 35 to 80%.

126. The Committee noted that tapioca flour could be used as an optional ingredient since the present wording of carbohydrate and protein binders did not make the list exclusive. It also noted that the definition of edible offal excluded lungs, ears, scalp etc (of. definition in Luncheon Meat standard) since chopped cured meat was expected to be of better quality than luncheon meat.

Codex Standard for Cooked Cured Ham (CODEX STAN 96-1981)

Title

127. The Committee noted that the title in the French text "les jambons cults" was in the plural and would need to be corrected.

1. Scope

128. The Committee agreed to substitute the text as contained in para 2 of the scope, by a text proposed by Mexico which was less verbose.

2. Description

129. The Committee agreed to delete the words "excluding comminuted or chopped meat" from the description since that reflected the present practices followed in some countries. The delegation of France stated that it was opposed to the amendments as the effect would be a deterioration of the quality of the ham.

3. Essential Composition and Quality Factors

3.1 Essential Ingredients

130. The Committee noted that nitrate salts were not presently used as a constituent of brine and agreed to delete them. The Committee thought that the absence of nitrates in the brine would not pose a problem as long as the ingoing nitrite was controlled.

3.2 Optional Ingredients

131. The Committee noted that the practice of putting slices of pineapple on, or inserting small buds of dried clove in, the ham was no longer followed in international trade and deleted "Any food likely to impart to the ham some organoleptic characteristics" from the list of ingredients.

3.4 Meat Content

132. The Committee noted that meat content in products of whole pieces of meat was expressed in different ways. The Committee recalled the discussions at its 6th Session, where there was a general consensus that the two best methods for expression were the meat content and the PFF method. The meat content method restricted the addition of total ingredients added to the meat irrespective of the fat content while expression of the protein on fat free basis restricted the amount of ingredients added to the fat free portion of the meat. It decided that the Committee would consider the PFF method and after an extensive collection of data from a number of countries decide on one average figure for hams and one for shoulders.

133. The delegation of the USA informed the Committee that of the four types of ham moving in trade in the USA, 3 types were regulated by PFF and the fourth by the percentage of added substances. In France, moisture on a fat free product (HPD) basis was used as a parameter to regulate ham. The Committee noted that figures were not available for correlating HPD to PFF values.

134. The Committee noted that a system based on PFF could be used effectively for differentiating finished products with different characteristics. The delegation of the USA, in association with Denmark, Netherlands and France, undertook to prepare a paper on the subject for discussion at the next session of the Committee.

4. Food Additives

135. The Committee agreed to delete the provision for nitrate (see para 130) and proceeded to discuss levels for ingoing and residual nitrite. The delegation of the Federal Republic of Germany informed the Committee that as the product was subject to less heat treatment it would be more perishable than other meat products (e.g. corned beef) and any spoilage due to lactic acid bacteria would be unaffected by the presence of nitrites. The Federal Republic of Germany proposed a level of 100 mg/kg for ingoing nitrite. Other delegations proposed levels varying from 150-200 mg/kg for ingoing nitrite and 100 mg and less/kg for residual nitrite.

136. The Committee noted that non allowance of nitrate (see para 130) could increase the requirement of nitrite in the product and agreed to levels of 200 mg/kg and 125 mg/kg for ingoing and residual nitrite content, respectively. However, noting that the proposed levels were higher than those permitted by the national legislation of a number of countries, the Committee agreed to put the figures in square brackets and invite government comments.

137. The Committee noted that the 31st Meeting of JECFA evaluated commercially available smoke flavourings and cleared them toxicologically for use in food provided any benzopyrenes present in the flavourings did not exceed 10 ug/kg. The Committee agreed to include smoke flavourings evaluated by JECFA in place of natural smoke solutions. Since there were in existence synthetic smoke flavourings which had not been evaluated by JECFA, the Committee agreed that the provision should read "smoke flavourings as evaluated by JECFA".

138. The Committee noted that phosphates were not added to ham in certain countries. It also noted that the analytical determination of added phosphate would pose problems and considered the deletion of the word "added" from the existing provision for phosphate. However, the Committee noted that the level of phosphates naturally occurring in ham is higher than 3000 mg/kg. It also noted that if the word "added" was deleted a figure significantly higher than 3000 mg/kg would need to be inserted and therefore took no action and left the provision unchanged.

139. The Committee noted that CCFAC considered gelatine as a food and agreed to delete it from the food additive section and include it in the list of optional ingredients.

140. The Committee agreed to make the following changes to the food additive section in accordance with the decisions taken when considering the Codex Standard for Luncheon Meat.

Maximum level in the final product

- 5'-Guanylate, disodium	50 mg/kg expressed as guanylic acid
- 5'-Inosinate, disodium	50 mg/kg expressed as inosinic acid
- Monosodium glutamate	Limited by GMP

141. The Committee noted that there was a need to set a maximum level for alginates, potassium and/or sodium salts since they had a numerical ADI. The Committee proposed a maximum level of 10g/kg, which was the level already allowed in Danish law.

142. The delegation of Belgium proposed inclusion of non-meat proteins as an optional ingredient but this proposal did not receive any support from the Committee.

Codex Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981)

143. The Committee agreed that the decisions it had taken on sections 1 to 4 of the Codex Standard for Cooked Cured Ham would be applicable to the Codex Standard for Cooked Cured Pork Shoulder.

144. The Committee agreed to a proposal from the delegation of France to replace the word "shoulder" in the description with the word "foreleg".

Class names for Food Additives

145. The Committee noted that the Codex General Standard for Prepackaged Foods (CODEX STAN 1-1985) required the inclusion of food additives in the list of ingredients by class name and international number or class name and specific name and proceeded to consider the class names that should be proposed for the food additive provisions contained in the standards.

146. The Committee agreed with the Secretariat's proposal for class names for the additive provisions as contained in CX/PMPP 88/8. The Committee noted that

phosphates in meat had different technological functions but agreed to include phosphates under the class name "water retention agent".

Carry-over Principle

147. The Committee recalled the discussions on the subject at its last (13th) Session, at which it agreed that the carry-over principle applied to all standards. Accordingly the Committee agreed to include a new subsection in section 4 of all standards to read "Section 3 of the Principle relating to the carry-over of additives into food, as set forth in volume XIV of the Codex Alimentarius shall apply".

Consideration of Provisions for Hygiene

148. The Committee noted that when it originally drafted the section on hygiene at its 4th and 5th Sessions, it decided that besides making general reference to relevant codes of hygienic practice, the relevant paragraphs in the Code of Hygienic Practice for Processed Meat and Poultry Products should be inserted in this section of the standards.

149. The Code of Hygienic Practice had since been revised and the Committee noted that the text proposed for its consideration (CX/PMPP 88/8) contained the different provisions as revised.

150. The Committee noted that the proposals for provisions for hygiene in the 5 standards differed slightly. In the text for Corned Beef, Cooked Cured Ham and Cooked Cured Pork Shoulder no reference was made to poultry meat and in the text for Corned Beef no reference was made to products heat-treated before packaging. A new subsection on processing was included in section 5.5 for Corned Beef and section 5.6 for Cooked Cured Ham and Cooked Cured Pork Shoulder. In the text for Luncheon Meat and for Chopped Meat a reference was made to poultry meat and to products heat-treated prior to packaging. The new subsection on processing was contained in 5.6.

151. The Committee proceeded to discuss the text and adopted it after making several minor editorial changes.

Consideration of Provisions for Labelling

152. The Committee noted that the working paper (CX/PMPP 88/8) contained labeling provisions for inclusion in the Codex Standards for Processed Meat and Poultry Products that were being revised.

153. The Committee recalled that the 16th Session of the Commission had adopted the Revised Codex General Standard for the Labelling of Prepackaged Foods (Volume VI, 2nd Ed. of the Codex Alimentarius) and related Guidelines for Labelling Provisions in Codex Standards (Procedural Manual, 6th Ed.).

154. The Committee noted that, in principle, the Codex General Standard for the Labelling of Prepackaged Foods applied to all foods. However, it was recognized in the Standard (preamble to Section 4) as well as in the Guidelines, that Codex commodity committees such as the CCPMPP might establish different provisions in specific Codex standards, provided they complied with the general principles in Section 3 of the General Standard and that such different provisions could be properly justified.

155. The Committee also noted that the General Standard did not contain provisions for non-retail containers. However, the Guidelines defined non-retail containers (section 5.2) and offered a format for specific labelling provisions for non-retail containers

(section 5.3) which, in essence, provided the option to declare certain information on accompanying documents instead of on the label itself.

156. The Commission at its 17th Session amended section 5.3 of the Guidelines dealing with non-retail containers to include into the preamble reference to Section 8.1.3 of the General Labelling Standard to take care of clear shrink wraps and also to include a foot-note indicating that Codex committees should determine in individual standards to which types of non-retail containers these labelling provisions should apply.

157. The Committee recalled its discussions on the subject of non-retail containers at its 11th Session (ALINORM 81/16, Paras 124-130) at which it identified that the non-retail containers used for transport of processed meat and poultry products fell under the following four categories;

- Category 1: An immediate container in which food or food material is transported or stored principally for catering use or repacking into consumer size packs.
- Category 2: An immediate container in which food or food material is transported principally for further industrial processing.
- Category 3: An outer container for a number of prepackaged foods, and
- Category 4: A freight container being of permanent construction, designed for re-use and intended for handling and transport of large consignments without intermediate reloading.

158. The Committee noted that Category 2: An immediate container in which food or food material is transported principally for further industrial processing should be excluded from consideration since the product contained was not intended for use as prepackaged food. As regards Category 4, the Committee recommended its exclusion from the present considerations since the labelling provisions as contained in the Guidelines would not be practical and asked the CCFL to express its view on the matter.

159. In the view of the Committee the labelling provisions for non-retail containers applied both to i) an immediate container in which food or food material is transported or stored principally for catering use or repacking into consumer size packs and ii) an outer container for a number of prepackaged foods.

160. The Committee agreed to introduce the new preamble, referring to Sections 2, 3, 7 and 8 of the General Standard for the Labelling of Prepackaged Foods in all standards for processed meat and poultry products. For non-retail containers the preamble referred to Sections 2, 3 and 8.1.3.

161. The Committee decided to consider the proposals, standard by standard and noted that the labelling sections of the revised Codex standards for processed meat and poultry products would need to be endorsed by the Codex Committee on Food Labelling.

a) Canned Corned Beef (CODEX STAN 88-1981)

162. The Committee

- Agreed to include the new preamble elaborated for prepackaged foods (Section 4.1.1 of the Guidelines) and for non retail containers (Section 2, 3 and 8.1.3 of the Standard)
- Agreed that the section on the name of the food should include the phrase "to be declared on the label".
- Decided to declare the net contents, list of ingredients, country of origin, name

and address and lot identification by reference to the relevant sections of the General Standard (Sections 4.3 to 4.6)

- Agreed to amend the net contents provision by deleting reference to the avoir-du-pois system of measurement. With this amendment the net contents provision in the Standard conforms with the General Standard.
- Agreed not to include declaration of drained weight since it was not relevant.
- Agreed to include specific provisions for non-retail containers.
- Decided that the above decisions applied to all standards.
- Agreed not to include the clause for irradiation since it was not relevant.

163. The Committee considered whether there was a need for date marking in the labelling section for canned corned beef. The Committee recalled the discussions at its last (13th) Session at which it held the view that date marking provisions were not needed for canned corned beef since it was a shelf-stable product.

164. Date marking of shelf-stable products which are commercially sterile would cause problems for the consumer. Declaration of the date of minimum durability for shelf-stable products would be a contradiction and sometimes misleading.

165. The Committee noted that its decision that date marking was not needed for canned corned beef was not endorsed by the CCFL which had asked the Committee to reconsider. The Committee also noted that opinions were equally divided among delegations as to the need for date marking of canned corned beef. The delegations that supported the need for date marking of canned corned beef emphasized that such action was needed to provide information to consumers. The delegation of the Federal Republic of Germany informed the Committee that there could be non-microbiological spoilage in shelf-stable products brought out by reaction of oxygen and protein. Delegations opposed to date-marking pointed to the difficulties posed for date marking of shelf-stable products.

166. The Committee's attention was drawn to an EEC directive regulating the date marking of shelf-stable products. It also noted that the directive was currently being amended.

167. The Committee was unable to take a decision on date marking of canned corned beef and agreed to invite comments from member governments on the need for date marking of shelf stable products.

b) Luncheon Meat (CODEX STAN 89-1981)

168. In addition to the generally applicable decisions in para 162 the Committee

- Decided that a declaration of the presence of binders, edible offal and the species of animal from which the meat is derived, should be given if its omission would mislead the consumer. (The delegation of USA would have preferred the deletion of the words "if its omission would mislead the consumer").
- Agreed that the species of animals from which the meat is derived should be indicated in the list of ingredients.
- Agreed that date marking and storage instructions are relevant to luncheon meat. If the product is not shelf-stable the date of minimum durability should be declared in accordance with sections A.7.1 and 4.7.2 of the General Standard. (The Committee however decided to put the text on date marking in square

brackets and invite government comments).

- Agreed to introduce the provision for irradiated foods since the essential composition of luncheon meat provides option for use of a number of irradiated ingredients e.g. spices.

c) Cooked Cured Ham (CODEX STAN 96-1981)

169. In addition to the generally applicable decisions in para 162 and decisions concerning the section on date marking for luncheon meat (para 168), the Committee

- Decided to include where appropriate in the name of the food:
 - "with skin"
 - "in/with natural juice"
 - "X added" applying to gelatine, agar, alginates or carrageenan
 - "smoked"
 - "smoking agent added"
- Agreed to include a declaration that accurately describes the method of preparation, processing or presentation with the name of the product if its omission could mislead the consumer.

d) Cooked Cured Pork Shoulder (CODEX STAN 97-1981)

170. For Labelling provisions for Cooked Cured Pork Shoulder the Committee agreed to the same text as that for Cooked Cured Ham.

e) Cooked Cured Chopped Meat (CODEX STAN 98-1981)

171. In addition to the generally applicable decisions in para 162 and decisions concerning the provisions for the declaration of binders, date marking, irradiated food for luncheon meat (para 168), the Committee

- Agreed to include in the provision for "Name of the Food" the possible replacement of the word "meat" by a word describing the kind of meat used, or where more than one kind of meat has been used, by the names of the meats used in descending order of proportion.

Methods of Analysis

172. The Committee deleted reference to methodology for determination of nitrates and agreed to indicate the type of method as agreed to by the Committee at its 13th Session and endorsed by CCMAS. The Committee agreed to develop sampling plans after reviewing the protocols for sampling used by France.

Status of the Revised standards

173. The Committee agreed to advance the revised standards (see appendix V to IX of the Report) to Step 5 of the Codex Procedure.

Consideration of Labelling Including Qualifying Description of Products Similar to those Covered by the Standards for Processed Meat and Poultry Products

174. The Committee had before it document CX/PMPP 88/8a containing extracts of the reports of its 10th, 11th and 12th Sessions on the subject.

175. The delegation of Denmark informed the Committee that full acceptance of a Codex standard meant that the country concerned would ensure that a product to which the standard applied would be permitted to be distributed freely within its territorial

jurisdiction under the name and description laid down in the standard provided that it complied with all the relevant requirements of the standard. The country would also ensure that products not complying with the standard would not be permitted to be distributed under the name and description laid down in the standard.

176 With regard to some of the standards elaborated by the Committee, products which did not comply with certain requirements of the standards were in existence both in domestic and international trade; cooked cured ham plus ingredients and luncheon meat with less meat content were examples. The problem was how such products should be labelled.

177. The Committee noted that at its 12th Session the United Kingdom supported by Denmark felt that one solution to the problem would be to add a footnote to the Scope section of the standard to illustrate by means of examples or qualifying statements Which may appear on products traded internationally. Another possible solution the Committee considered was to include an annex to the Standard as in the Standard for Quick Frozen Shrimps or Prawns (CODEX STAN 92-1981) giving information on possible qualifying statements used in different countries to cover such products which are marketed by the name of the Codex standard but which did not comply with all the Codex requirements.

178. The Committee agreed that information should be collected on the lines of that as contained in the Annex to the standard for Quick Frozen Shrimps or Prawns on qualifying statements used in different countries to cover processed meat and poultry products. The Codex Secretariat agreed to undertake this work in association with the Danish delegation.

PROVISIONS FOR CONTAMINANTS IN STANDARDS FOR PROCESSED MEAT AND POULTRY PRODUCTS (Agenda Item 10)

179. In discussing this agenda item, the Committee had before it working documents CX/PMPP 88/9, and Addendum 1 and 2 which included the results of a "Survey on Levels of Contaminants (Tin and Lead) in Processed Meat and Poultry Products"¹¹. An additional document concerning proposed methods of analysis for the determination of tin and lead (unnumbered) was also distributed during the discussion.

180. At the request of the Chairman, the Australian delegation presented a brief summary of the background and results of the survey, suggested values for the contaminants in question, and discussed analytical methods for the determination of tin and lead. The Committee noted that the survey followed a similar exercise conducted by the Codex Committee on Processed Fruits and Vegetables. It also noted that responses had been received from twelve countries. The Australian delegation recommended tin levels of 200 mg/kg (tinplate containers) and 50 mg/kg (non tin-plate containers) and a level of 1 mg/kg for lead. It was noted that the levels for lead were based on survey results and reflected its acute toxicity. However, it was noted that this level could be lowered significantly through the expanded use of containers with welded seams, as opposed to soldered seams.

181. The Committee had considerable discussion on the proposed level for tin, which differed according to the commodity in question, although it was noted that the survey results reflected that national levels ranged between 150 and 250 mg/kg. This was cited as a reason for establishing a level of 200 mg/kg. The level of 50 mg/kg for tin in non tin-plate containers was also questioned, in view of the lack of data concerning tin contamination from environmental sources. It was further agreed that lower levels for

lead should be encouraged through the use of improved technology (i.e. welded cans), although the establishment of lower levels at this time was considered premature.

182. The Committee agreed that the proposed maximum levels for tin and lead should be placed in square brackets as a new section 5 in the meat standards for government comments. It was emphasized that further information and data should be requested on the level of tin in commodities packed in non tin-plate containers.

183. The Committee noted that the analytical methods for determination of tin and lead by atomic absorption spectrophotometry, provided for information by the Australian delegation and observed that there were existing Codex procedures which must be followed for the establishment of new methods for analysis.

184. In consideration of analytical methods for the determination of tin and lead, the Committee noted that the Codex Committee on Methods of Analysis and Sampling (CCMAS) had established methods for the determination of lead, and was currently elaborating methods for the determination of tin. The Committee concluded that the existing methods for the determination of lead should be included in its standards, and that methods for the determination of tin would be elaborated in the future.

FUTURE WORK (Agenda Item 11)

185. In discussion of this agenda item, the Committee had before it working documents CX/PMPP 88/10 and CX/PMPP 88/11, which included proposals for future work from the United States and the Secretariat.

186. The Chairman indicated that in view of items yet to be finalized, the Committee would convene at least one more session to complete outstanding tasks. However, it was noted that the Committee should also examine the need to justify additional sessions for future work, based on items of a substantial nature. This question was also raised at the 13th Session, although a decision was not taken at that time. The Chairman also explained that if the Committee decided to adjourn sine die, the opportunity to address possible future issues still existed, as currently practiced by the Codex Committees on Fats and Oils, Sugars and Meat Hygiene.

187. At its 13th Session, it was noted that the delegation of Denmark had proposed the elaboration of "Guidelines for the Prevention of Transmission of Animal Diseases through Meat Products in International Trade". This matter was referred to the Codex Alimentarius Commission, where it was decided that preparatory work concerning this subject should commence under an FAO consultation. As the financial basis to convene such a consultation no longer existed, the Committee would have to reach a decision on the need to continue such deliberations.

188. In view of this matter, the Codex Secretariat was invited to present a statement concerning the work of another international body, namely the General Agreement of Tariffs and Trade (GATT), which was also interested in this subject. In addition to previous discussions of this Committee concerning the strengthening of relations between the CAC and GATT (see paras 27-29), the Secretariat also outlined the activities and history of the respective organizations. The Committee noted further that the current GATT Uruguay Round discussions were designed in part to minimize sanitary and phyto-sanitary barriers to international trade, while taking into account existing international arrangements, such as Codex Alimentarius. The Committee was assured that if a GATT technical group was created to address these issues, it was anticipated that international organizations such as FAO and WHO would be invited to participate as observers, with technical input from CCPMPP. The Committee decided to

abandon its efforts in this area for the time being and requested the Codex Secretariat to keep it informed of future developments concerning these issues.

189. The Committee noted that several proposals for future work were submitted by the United States Coordinator for Codex, which were outlined in document CX/PMPP 88/10. In addition, the Committee was informed of other suggestions for future work as summarized in document CX/PMPP 88/11. The use of mechanically separated meat in products under this Committee's terms of reference and the use of game meat in meat and poultry products were proposed for future work. The Committee decided to invite government comments on the use of game meat in meat and poultry products.

190. The need to revise the Codex Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1976) was also suggested, but the Committee decided that this subject was outside its terms of reference.

191. In conclusion, the Committee agreed not to propose future work with the understanding that its deliberations could continue if a decision to adjourn sine die, was made.

OTHER BUSINESS (Agenda Item 12)

192. The delegation of Mexico proposed that the name of the Committee in Spanish should be changed. In Mexico, as well as in other Latin American countries, the Spanish title of the Committee "El Comité del Codex Sobre Productos Carnicos Elaborados de Reses y Aves" would be interpreted incorrectly as the word "res" is used in these countries exclusively for bovine animals. In Spain the word "res" is used to mean all species of animals. The delegation of Mexico proposed that the Spanish title of the Committee should be changed to read as "El Comité del Codex Sobre Productos Carnicos Elaborados".

193. The Committee referred the Mexican proposal, which received the support of the delegation of Argentina, to the Codex Secretariat for action.

DATE AND PLACE OF NEXT SESSION (Agenda Item 13)

194. The Committee noted that the next session would be held in Denmark in October 1990; exact date to be determined by the Danish Government in consultation with the Codex Secretariat.

SUMMARY STATUS OF WORK

Standard/Code	Step	For Action by:	Document Reference
Canned Corned Beef First Revision	9 5	Governments 18th CAC/Govt.	CODEX STAN 88-1981 ALINORM 89/16, App.V
Luncheon Meat First Revision	9 5	Governments 18th CAC/Govt..	CODEX STAN 89-1981 ALINORM 89/16, App.VI
Cooked Cured Ham First Revision	9 5	Governments 18th CAC/Govt..	CODEX STAN 96-1981 ALINORM 89/16, App. VII
Cooked Cured Pork Shoulder First Revision	9 5	Governments 18th CAC/Govt.	CODEX STAN 97-1981 ALINORM 89/16, App. VIII
Cooked Cured Chopped Meat First Revision	9 5	Governments 18th CAC/Govt.	CODEX STAN 98-1981 ALINORM 89/16, App. IX
Code of Practice for the Production, Storage and Composition of Mechanically Separated Meat and Poultry Meat Intended for Further Processing	9	Governments	CAC/RCP 32-1983 (Vol-C)
Code of Hygienic Practice for Processed Meat and Poultry Products	9	Governments	CAC/RCP 13-1976 Rev.1 (1985)(Vol.C)
Preservation of Shelf-Stable Cured Meat Products in Consumer-Size Hermetically Sealed Containers (Annex D)	5	18th CAC/Govt.	ALINORM 89/16, App. II
Draft Code of Practice for the Treatment of Spices and Herbs	3	Governments	ALINORM 89/16, App. III
Draft Guidelines for the Use of Standardized Non-Meat Protein Products in Processed Meat and Poultry Products	5	18th CAC/Govt.	ALINORM 89/16, App.IV
PFF based system for differentiating finished products (hams and pork shoulders)	-	USA/Denmark/France/ Netherlands 14th CCPMPP	ALINORM 89/16, para. 134

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**PRESERVATION OF SHELF-STABLE CURED MEAT PRODUCTS IN CONSUMER
SIZE HERMETICALLY SEALED CONTAINERS**

(At Step 5 of the Procedure)

(Annex D to Code of Hygienic Practice for Processed Meat and Poultry Products,
CAC/RCP 13-1976, Rev. 1 (1985))

In preserving shelf-stable cured meat products in hermetically sealed containers the following factors are critical: salt and moisture content, ingoing nitrite content, microbial contamination of meat and non-meat ingredients, pH, the thermoprocess and the integrity of the container. Shelf stability is assured by partial thermodestruction of the bacterial spore contaminants and/or subsequent inhibition of the surviving spores. The safety of the product depends on correct combinations of the above critical factors.

By convention, the effective heat treatment of a product is expressed as F_0 . A value of $F_0 = 1$ is equivalent to 1 minute at 121.1 C at the coldest (centre) point of the container. Also, a heat treatment for 10 minutes at 111.1°C or for 100 minutes at 101.1°C is equal to $F_0 = 1$.

It is essential to read this text in conjunction with the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, and with Annex A of this Code.

Critical factors dealt with in this annex are as follows:

- a) The microbial contamination of the raw meat ingredients should be verified periodically. Mean levels in excess of 100 mesophilic bacillary spores/g should be sufficient cause for a thorough examination of the production chain for potential sources of contamination or for application of a more severe heat treatment.
- b) The aerobic mesophilic spore count for spices should not exceed 1×10^4 /g.
- c) The contribution of non-meat ingredients other than spices to the contamination of the final raw product should be collectively within 50 mesophilic spores/g.
- d) Provided the requirements in paragraph a) to c) are complied with, the following combinations of brine concentrations ($\%NaCl \times 100/(\%NaCl + \%H_2O)$) and thermo-processes, in conjunction with 150 mg/kg of added sodium nitrite and an unadjusted pH-range of 6.0-6.7, may serve as broad guidelines in the manufacture of safe shelf-stable luncheon meats and chopped meats, ham (and shoulder), and frankfurter type sausages in hermetically sealed containers:

Luncheon meats and chopped meats:

3.0-4.0 % brine/1.0-1.5 F_0
4.0-4.5 % brine/1.0 F_0
4.5-5.0 % brine/0.5-1.0 F_0
5.0-5.5 % brine/0.5 F_0

Ham and shoulder:

3.3 % brine/0.3-0.5 F_0
3.7 % brine/0.2-0.3 F_0
4.0 % brine/0.1-0.2 F_0

Sausages

2.5 % brine/1.5F_o

Cured pasteurized side bacon; In conjunction with 100 mg/kg added nitrite, shelf stable cured pasteurized bacon should have a minimum brine concentration of 7% and should be heated to at least 70 C in the center.

e) If less stringent combinations of safety factors are to be applied, these should be based on extensive plant experience, thorough microbiological studies, and on standards of hygiene to ensure minimum levels of bacterial spores.

f) It may be desirable to use levels below 150 mg/kg of added sodium nitrite, but this may necessitate an increase in the brine concentration and/or the heat process.

g) The brine concentration and the ingoing amount of nitrite must be carefully controlled to assure that every lot of the product contains not less than the level specified for each.

ALINORM 89/16
Appendix III

DRAFT GUIDE FOR THE MICROBIOLOGICAL QUALITY OF SPICES AND HERBS USED IN PROCESSED MEAT AND POULTRY PRODUCTS

(At Step 3 of the Procedure)

1. Section I - SCOPE

1.1 This Guide applies to all spices and herbs, harvested wild, or cultivated, intended for the use as ingredients in processed meat and poultry products.

It lists the methods for the treatment of spices and herbs together with end-product specifications that will improve and assure their suitability for use in processed meat and poultry products.

2. Section II - DEFINITIONS

2.1 "Spices and herbs" are the aromatic products of the leaves, flowers or other parts of plants used to impart an aroma or taste to foods.

2.2 "Suitability for use" means a condition where the contamination of spices and herbs with microorganisms causing spoilage or public health problems has been reduced to an extent that the spices and herbs are acceptable as ingredients in processed meat and poultry products.

2.3 "Decontamination" means the reduction by physical or chemical means of viable microorganisms that would impair the suitability for use of spices and herbs.

2.4 "Treatment" means a decontamination process for spices and herbs. This includes sorting, irradiation, exposure to chemicals, extraction, heat processing, extrusion, and other similar physical or chemical methods.

3. Section III - TREATMENT

3.1 Treatment should be supervised by technically competent personnel.

3.2 All steps in the treatment process, including packaging should be performed without undue delay and under conditions which will minimize contamination, deterioration and development of microorganisms that will impair the suitability for use.

- 3.3 Methods of treatment should be so that the treated spices and herbs will meet the end-product specifications of these Guidelines.
- 3.3.1 Where the treatment involves the reduction of microbial load using irradiation, this should be done according to good irradiation practice using the smallest effective average dose, in conformity with the "Codex General Standard for Irradiated Foods" (CODEX-STAN 106-1983) and the "Recommended International Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods" (CAC/RCP 19-1979-Rev.1).
- 3.3.2 Where the treatment involves exposure to chemicals to control microorganisms (e.g. fumigants) whether in solid, fluid or gaseous form, the chemicals used should be those approved for the purpose.
- 3.3.3 Where the treatment involves heat processing, extrusion or other physical or chemical process, this shall be performed in such a way that there is a minimum effect on quality and composition and a maximum decontamination effect. A proper heat processing or extrusion process can have a strong bactericidal effect, but not all spices and herbs can be exposed to such treatment without adversely affecting flavour and colour.
- 3.3.4 where the treatment involves an extraction process, this should be done by means of solvents approved for the use in food and according to good manufacturing practice.

3.4 Process identification

If the spices, herbs or mixtures thereof have been exposed to one of the treatments mentioned in 3.3.1, 3.3.2 or 3.3.4, a statement to this effect shall be given on the label of the bulk container. Labelling shall be in accordance with the relevant provisions of the Guidelines for Labelling Provisions in Codex Standards (Procedural Manual, 6th Edition).

3.5 Sampling and Quality Control Procedures

- 3.5.1 Each plant treating spices and herbs should employ a quality control program to assure the safety and suitability for use of its products. This program should be developed in accordance with the principles of HACCP for the specific treatment process, product and end use of the product. The program should provide for rejection of product whose suitability for use is impaired.
- 3.5.2 Laboratory procedures used should follow recognized or standard methods in order that the results may be readily interpreted.

4. Section IV - END-PRODUCT SPECIFICATIONS

Standard methods should be used for sampling, analysis and other determinations to meet the following specifications for spices, herbs and mixtures thereof with or without other food ingredients, and which have been treated according to this Draft Guide:

- 4.1 Treated spices and herbs should comply with any Maximum Residue Limits for pesticides recommended by the Codex Alimentarius Commission.
- 4.2 Treated spices and herbs should contain the lowest attainable amount of residue of the chemical(s) or solvent(s) used.

4.3 When tested by appropriate methods of sampling and examination the products should meet the following microbiological end-product specifications:

Spores of aerobic bacteria should not be recovered from any of five sample units examined in a number exceeding 10,000 per gram (n - 5, M - 10.000).

DRAFT GUIDELINES FOR THE USE OF STANDARDIZED NON-MEAT PROTEIN PRODUCTS IN PROCESSED MEAT AND POULTRY PRODUCTS

(At Step 8 of the Procedure)

1. SCOPE

To provide guidance for the use of standardized non-meat protein products in processed meat and poultry products by establishing:

- (i) principles for the appropriate use of standardized non-meat protein products in processed meat and poultry products, and
- (ii) principles for the appropriate labelling of processed meat and poultry products containing standardized non-meat protein products.

2. DEFINITIONS

Milk Protein Products (MPP): For the purpose of these Guidelines are: milk products as covered by Article 2 of the Code of Principles concerning Milk and Milk Products with a protein content of at least 25% (m/m) in the fat free dry matter, which, if designated with a name of a standardized milk product, conform to the applicable standard.

Vegetable Protein Products (VPP): Vegetable products which have been processed in a manner which results in a significant increase in the protein content of the final product, and that conform to applicable standards described by the Codex Committee on Vegetable Proteins.

3. BASIC PRINCIPLES

3.1 The presence of standardized non-meat protein products in processed meat and poultry products should be clearly indicated on the label.

In this connection, processed meat and poultry products containing standardized non-meat protein products should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods, with the proviso that:

- (a) A complete list of ingredients should be declared on the label in descending order of proportion.
- (b) The ingredient statement should contain the source (e.g. pea, groundnut), and may contain product type and processed form (e.g. textured, spun) of each standardized non-meat protein in the meat or poultry product.

4. USES OF STANDARDIZED NON-MEAT PROTEIN PRODUCTS FOR FUNCTIONAL AND OPTIONAL PURPOSES

4.1 Standardized non-meat protein products may be used for functional purposes, or as optional ingredients, provided their use does not result in any replacement of meat and poultry content required by a compositional standard.

4.2 For the purpose of defining standardized non-meat protein products as a functional or optional ingredient the level of standardized non-meat protein products should be calculated on a dry weight basis in the final product. The actual level of use

will vary according to the nature of the added protein product and of the product concerned.

4.3 The use of standardized non-meat protein products as a functional or optional ingredient should be regulated in the same way as other functional or optional ingredients with no required change in the name of the product.

5. USES OF STANDARDIZED NON-MEAT PROTEIN PRODUCTS IN PARTIAL SUBSTITUTION OF THE MEAT OR POULTRY PRODUCT

5.1 When standardized non-meat protein partially substitutes for the meat protein of a processed meat or poultry product, the following nomenclature criteria should apply:

- (i) The presence of standardized non-meat protein product should be indicated by its source in the name of the meat or poultry product.
- (ii) The name of the resulting product should describe its true nature; it should not mislead the consumer; and it should enable the resulting product to be distinguished from products with which it could be confused.
- (iii) In cases where the substitution results in a lower meat protein content in the processed meat or poultry product than that required by a Codex or national standard, the name of the standardized processed meat or poultry product should not be used as part of the name of the resulting product unless properly qualified.

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Appendix V

DRAFT REVISED CODEX STANDARD FOR CORNED BEEF

(at Step 5 of Codex Procedure)

1. SCOPE

This standard applies to canned beef products designated as "Corned Beef" and packed in hermetically sealed containers which have been heat treated after sealing to such an extent that the product is shelf-stable.

It does not apply to meat products of the type "Corned Beef" with compositional characteristics different from those specified. These products shall be designated with a qualifying statement which describes the true nature in such a way that it does not mislead the consumer and that it does not lead to confusion with products covered by this standard.

2. DESCRIPTION

Corned beef is chopped, cured, boneless carcass meat from animals of bovine species and may include head meat, heart meat and skirt meat.

The product shall be prepared from coarsely cut beef which has been precooked or a mixture of such precooked beef to which a maximum of 5% raw beef has been added; in either case, the meat shall be cured before or after filling into the container.

The heat treatment shall be applied after the container is sealed and shall be sufficient to ensure that the product is shelf-stable and that it presents no public health hazard.

Subsidiary Definition

Hermetically sealed container means a container which is completely sealed and impermeable and which is made of any appropriate material which is suitable for the product covered by the standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- uncured beef
- curing ingredients consisting of food-grade salt and sodium or potassium nitrite

3.2 Optional Ingredients

- sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup)

3.3 Composition

The total protein content in the final product shall not be less than 21% m/m.

3.4 Essential Quality Factors

3.4.1 Raw material

The meat from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final products

The final product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced, when chilled.

4. FOOD ADDITIVES

	<u>Additive</u>	<u>Maximum ingoing amount</u>
4.1	<u>Preservatives</u>	
4.1.1	Nitrite, potassium and/or sodium salts	100 mg/kg total nitrite expressed as sodium nitrite <u>Maximum level calculated on the total net content of the final product</u>
4.1.2	Nitrite, potassium and/or sodium	50 mg/kg total nitrite expressed as sodium nitrite
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice
4.2	<u>Antioxidants</u>	
4.2.1	Ascorbic acid and its sodium salt	300 rag/kg expressed as ascorbic acid
4.3.	<u>Carry-over Principle</u>	

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Volume XIV of the Codex Alimentarius, shall apply.

5.	<u>CONTAMINANTS</u>	<u>Maximum level</u>
5.1	Lead (Pb)	[1 mg/kg]
5.2	Tin (Sn)	
5.2.1	Tin (Sn) in tinsplate containers	[200 mg/kg]
5.2.2	Tin (Sn) in other containers	[50 mg/kg]

6. HYGIENE

- 6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products (Ref. No. CAC/RCP 13-1976 (Rev. 1)), the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (Ref. No. CAC/RCP 23-1979), the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969 (Rev. 2) (1985)) and the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1971) should apply.
- 6.2 All meat used in the manufacture of corned beef shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and in the Code of Practice for Ante-Mortem and Post-Mortem Judgment of Slaughter Animals and Meat. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.
- 6.3 Raw or semi-processed meat and corned beef shall be handled, stored or transported in an establishment in a manner that will protect the meat and the corned beef from contamination and deterioration.
- 6.4 Corned beef shall be packed in hermetically sealed containers which do not permit contamination and which shall be clean and show the characteristics of sound containers and shall show evidence of vacuum.
- 6.5 Corned beef shall be processed so that it represents no public health hazard and will withstand spoilage during subsequent storage, transport and sale. Processing shall be supervised by technically competent personnel and be subject to check by the inspector.
- 6.6 When processed containers are cooled in water, the water shall be of potable quality. Where re-circulated water is used for cooling heat processed containers it shall be filtered and effectively treated by chlorine or otherwise. When chlorine is used for this purpose the cooling water shall contain chlorine at the discharge of the retort or cooler.
- 6.7 Containers shall be handled carefully both before and after processing to prevent damaging them and thereby increasing the possibility of contamination of the processed corned beef. Especially handling of wet cans shall be avoided.

7. LABELLING

In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX Stan. 1-1985) ¹, the following specific provisions apply:

¹ Hereafter referred to as General Standard

7.1 The Name of the Food

The name of the food to be declared on the label shall be "Corned Beef".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with section 4.2 of the General Standard.

7.3 Net Contents

The net contents shall be declared by weight in metric units ("Système International") in accordance with section 4.3.1 of the General Standard.

7.4 Name and Address

The name and address shall be declared in accordance with section 4.4 of the General Standard.

7.5 Country of Origin

The country of origin shall be declared in accordance with section 4.5 of the General Standard.

7.6 Lot Identification

Lot identification shall be declared in accordance with section 4.6 of the General Standard.

7.7 Labelling of Non-Retail Containers

In addition to Sections 2, 3 and 8.1.3 of the General Standard the following specific provisions apply to non retail containers.

Information required in Sections 7.1 to 7.6 shall either be given on the container or in accompanying documents, except that the name of the product, lot identification, and name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

The provisions apply to i) an immediate container in which the food is transported or stored principally for catering use or repacking into consumer size packs and ii) an outer container for a number of prepackaged foods.

8. METHODS OF ANALYSIS

8.1 Nitrite

Recommended method: ISO/DIS 2918

8.2 Lead¹

¹ May be replaced by Atomic Absorption Spectrophotometric methods in the future.

According to the AOAC (1975) method by the colorimetric dithizone determination procedure after complete digestion. AOAC (1975) 25.098.

8.3 Tin

To be elaborated.

DRAFT REVISED CODEX STANDARD FOR LUNCHEON MEAT

(at Step 5 of Codex Procedure)

1. **SCOPE**

This standard applies to products designated as "Luncheon Meat" ¹ which have been packed in any suitable packing material.

¹ Only the English language shall be used whatever the language of the text.

2. **DESCRIPTION**

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been comminuted and cured and which may have been smoked.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in subsections 6.4 and 6.5.

Subsidiary Definitions

For the purpose of this standard:

Edible offal means such offals as have been passed as fit for human consumption including lungs (but not if the animal from which the lungs have been taken has been scalded by immersion in hot water) but not including ears, scalp, snouts (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder. Edible offal also includes poultry skin.

Meat means the edible part including edible offal from any mammal slaughtered in an abattoir.

Packaged means packed in a container manufactured of materials which do not permit contamination under normal conditions of handling.

Poultry meat means the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Essential Ingredients**

- meat or poultry meat or a combination of these excluding edible offal
- water
- curing ingredients consisting of food-grade salt and sodium or potassium nitrite

3.2 **Optional Ingredients**

- edible offal, fat per se, cured and uncured pork rind per se;
- carbohydrate and protein binders such as:
 - meal, flour or starch prepared from grain, or potato or sweet potato;
 - bread, biscuit or bakery products;

- milk powder, skim milk powder, butter milk powder, caseinate, whey powder, egg protein, dried blood products, vegetable protein products;
- sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- spices, seasonings and condiments;
- hydrolyzed protein.

3.3 Composition

	<u>product with binder</u>	<u>product without binder and edible offal (but may include heart, tongue or head meat from mammals)</u>
- Minimum ingoing meat content	80% ¹	90%
- Maximum fat content	35%	30%

¹ The meat content includes meat, edible offal and poultry meat.

3.4 Essential Quality Factors

3.4.1 Raw material

The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final product

The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

4. FOOD ADDITIVES

<u>Additive</u>	<u>Maximum ingoing amount</u>
4.1 <u>Preservatives</u>	
4.1.1 Nitrite, potassium and/or sodium salts	[200 mg/kg) total nitrite expressed as sodium nitrite <u>Maximum level calculated on the total net content of the final product</u>
4.1.2 Nitrite, potassium and/or sodium	[125 mg/kg total nitrite expressed as sodium nitrite]
4.1.3 Potassium chloride	Limited by Good Manufacturing Practice
4.2 <u>Antioxidants</u>	
4.2.1 Ascorbic acid and sodium salt	300 mg/kg (expressed as ascorbic acid) singly or in combination
4.2.2 [ISO-ascorbic acid and sodium salt]	
4.3 <u>Flavours</u>	
4.3.1 Natural flavouring substances and Nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
4.4 <u>Flavour enhancers</u>	

- | | | |
|-------|---|---|
| 4.4.1 | 5'-Guanylate, disodium | [50 mg/kg expressed as guanylic acid] |
| 4.4.2 | 5'-Inosinate, disodium | [50 mg/kg expressed as inosinic acid] |
| 4.4.3 | Monosodium glutamate | Limited by Good Manufacturing Practice |
| 4.5 | <u>Acidity regulators</u> | |
| 4.5.1 | Glucono-delta-lactone | 3000 mg/kg |
| 4.5.2 | Sodium citrate | Limited by Good Manufacturing Practice |
| 4.6 | <u>Water retention agents</u> | |
| 4.6.1 | Added phosphates (mono-, di- and poly-), sodium and potassium salts ¹ | 3000 mg/kg (expressed as p ₂ O ₅) Singly or in combination |
| 4.7 | <u>Colours</u> | |
| 4.7.1 | Erythrosine (CI 45430) to replace loss of colour (for the product with binder only) | [15 mg/kg] |
| 4.7.2 | Allura Red (CI 16035) to replace loss of colour (for the product with binder only) | [x mg/kg] |

¹ The salts will be indicated by international numbers.

4.8 Carry-over Principle

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Volume XIV of the Codex Alimentarius; shall apply.

5.	<u>CONTAMINANTS</u>	<u>Maximum level</u>
5.1	Lead (Pb)	[1 mg/kg]
5.2	Tin (Sn)	
5.2.1	Tin (Sn) in tinplate containers	[200 mg/kg]
5.2.2	Tin (Sn) in other containers	[50 mg/kg]

6. HYGIENE

- 6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products (Ref.No. CAC/RCP 13-1976 (Rev. 1)), where applicable the Recommended International Code of Hygienic Practice for Poultry Processing (Ref. No. CAC/RCP 14-1976), the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. NO. CAC/RCP 1-1969 (Rev. 2) (1985)), the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1971) and where applicable the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (Ref.No. CAC/KCP 23-1979) should apply.
- 6.2 All meat ² used in the manufacture of luncheon meat shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and, where applicable, the Code of Hygienic Practice for Poultry Processing. Meat from mammals shall have been inspected according to the Code of Practice for Ante-Mortem and Post-Mortem Judgment of Slaughter Animals and Meat. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.

² Whenever the word "meat" is used in this section, it includes meat, edible offal and poultry meat.

- 6.3 Raw or semi-processed meat and luncheon meat shall be handled, stored or transported in an establishment in a manner that will protect the meat and the luncheon meat from contamination and deterioration.
- 6.4 If luncheon meat is heat treated after packaging it shall be packaged in hermetically sealed containers which do not permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The containers shall be clean and, where applicable to the type of container, shall show evidence of vacuum.
- 6.5 If luncheon meat is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum, so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers themselves shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.
- 6.6 Luncheon meat shall be processed so that it represents no public health hazard and will withstand spoilage during subsequent conditions of handling, storage, transport and sale indicated on the label. Processing shall be supervised by technically competent personnel and be subject to check by the inspector.
- 6.7 When processed containers are cooled in water, the water shall be of potable quality. Where re-circulated water is used for cooling heat processed containers it shall be filtered and effectively treated by chlorine or otherwise. When chlorine is used for this purpose the cooling water shall contain chlorine at the discharge of the retort or cooler.
- 6.8 Containers shall be handled carefully both before and after processing to prevent damaging them and thereby increasing the possibility of contamination of the processed luncheon meat. Especially handling of wet cans shall be avoided.

7. LABELLING

In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1985)¹, the following specific provisions apply:

¹ Hereafter referred to as General Standard

7.1 The Name of the Food

The name of the food to be declared on the label shall be "Luncheon Meat".

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat, poultry meat or a combination of these is derived shall be given in connection with the name of the product if their omission would mislead the consumer.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with section 4.2 of the General Standard.

The list of ingredients shall indicate the species of animals from which the meat, poultry meat or a combination of these is derived.

7.3 Net Contents

the net contents shall be declared by weight in metric units ("Système International") in accordance with section 4.3.1 of the General Standard.

7.4 Name and Address

The name and address shall be declared in accordance with section 4.4 of the General Standard.

7.5 Country of Origin

The country of origin shall be declared in accordance with section 4.5 of the General Standard.

7.6 Date Marking and Storage Instructions

7.6.1 For products which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared in accordance with section 4.7.1 of the General Standard.

7.6.2 In addition to the date of minimum durability, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon.

7.6.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.7 Irradiated Foods

Irradiation shall be declared in accordance with Section 5.2.2 of the General Standard.

7.8 Lot Identification

Lot identification shall be declared in accordance with section 4.6 of the General Standard.

7.9 Labelling of Non-Retail Containers

In addition to Sections 2, 3 and 8.1.3 of the General Standard the following specific provisions apply to non retail containers.

Information required in Sections 7.1 to 7.6 shall either be given on the container or in accompanying documents, except that the name of the product, lot identification, and name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

The provisions apply to i) an immediate container in which the food is transported or stored principally for catering use or repacking into consumer size packs and ii) an outer container for a number of prepackaged foods.

8. METHODS OF ANALYSIS

8.1 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.2 Nitrite

Recommended method: ISO/DIS 2918.

8.3 Lead¹

¹ May be replaced by Atomic Absorption Spectrophotometric methods in the future.

According to the AOAC (1975) method by the colorimetric dithizone determination procedure after complete digestion. AOAC (1975) 25.098.

8.4 Tin

To be elaborated.

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Appendix VII

DRAFT REVISED CODEX STANDARD FOR COOKED CURED HAM

(at Step 5 of Codex Procedure)

1. SCOPE

This standard applies to products designated as "Cooked Ham" packaged in any suitable packaging material as defined in sub-sections 6.4 and 6.5 below.

It does not apply to cooked ham products with compositional characteristics different from those specified. These products shall be designated with a qualifying statement which describes the true nature in such a way that it does not mislead the consumer and that it does not lead to confusion with products covered by this Standard.

2. DESCRIPTION

The product shall be made of meat from the hind leg of a pig - divided transversely from the remainder of the side at a point not further anteriorly than the end of the hip bone. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed.

The meat shall be cured and may be smoked, spiced and/or flavoured.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in subsections 6.4 and 6.5.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- Uncured ham
- Brine consisting of water and food-grade salt and sodium or potassium nitrite

3.2 Optional Ingredients

- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup), honey
- Spices, seasonings and condiments
- Hydrolyzed protein
- Edible gelatine

3.3 Essential Quality Factors

3.3.1 Raw material - The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.3.2 Final product - The product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

3.4 Meat Content

- Average percentage meat-protein on fat-free basis $\geq 18.0\%$
- Minimum percentage meat-protein on fat-free basis = 16.5%
(absolute minimum)

(For canned products the percentage of meat-protein is calculated on the total content of the can and corrected for gelatine, if added - see sub-section 8.4).

4. FOOD ADDITIVES

4.1 Preservative

Maximum ingoing amount

4.1.1 Nitrite potassium and/or sodium salts [200 mg/kg total nitrite expressed as sodium nitrite]

Maximum level calculated on the total net content of the final product

4.1.2 Nitrite, potassium and/or sodium [125 mg/kg total nitrite expressed as sodium nitrite]

4.1.3 Potassium chloride Limited by Good Manufacturing Practice

4.2 Antioxidants

4.2.1 Ascorbic acid and sodium salt 300 mg/kg (expressed as ascorbic acid)

4.2.2 [Iso-ascorbic acid and sodium salt] singly or in combination

4.3 Flavours

4.3.1 Natural flavouring substances and Nature-identical flavouring substances defined in the Codex Alimentarius Limited by Good Manufacturing Practice

4.3.2 Smoke flavourings as evaluated by JECFA

4.4 Flavour enhancers

4.4.1 5'-Guanylate, disodium [50 mg/kg expressed as guanylic acid]

4.4.2 5'-Inosinate, disodium [50 mg/kg expressed as inosinic acid]

4.4.3 Monosodium glutamate Limited by Good Manufacturing Practice

4.5 Acidity regulators

- 4.5.1 Citrate, sodium salt Limited by Good Manufacturing Practice
- 4.6 Water retention agents
- 4.6.1 Added phosphates (mono-, di- and poly-), sodium and potassium salt ¹ 3000 mg/kg (expressed as P₂O₅) poly-), sodium and potassium salts ¹ singly or in combination
- 4.7 Thickeners
- 4.7.1 Agar Limited by Good Manufacturing Practice
- 4.7.2 Carrageenan
- 4.7.3 Alginates, potassium and/or sodium salts 10 g/kg

¹ The salts will be indicated by international numbers.

4.8 Carry-over Principle

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Volume XIV of the Codex Alimentarius shall apply.

5. CONTAMINANTS Maximum level

- 5.1 Lead (Pb) [1 mg/kg]
- 5.2 Tin (Sn)
- 5.2.1 Tin (Sn) in tinfoil containers [200 mg/kg]
- 5.2.2 Tin (Sn) in other containers [50 mg/kg]

6. HYGIENE

- 6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products (Ref. No. CAC/RCP 13-1976 (Rev. 1)), the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-197.1), the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969 (Rev. 2) (1985)) and where applicable the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (Ref. No. CAC/RCP 23-1979) should apply.
- 6.2 All meat used in the manufacture of cooked cured ham shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and the Code of Practice for Ante-Mortem and Post-Mortem Judgement of Slaughter Animals and Meat. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.
- 6.3 Raw or semi-processed meat and cooked cured ham shall be handled, stored or transported in an establishment in a manner that will protect the meat and the cooked cured ham from contamination and deterioration.
- 6.4 If cooked cured ham is heat treated after packaging it shall be packaged in hermetically sealed containers which do not permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The containers shall be clean and, where applicable to the type of container, shall show evidence of vacuum.

- 6.5 If cooked cured ham is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum, so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers themselves shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.
- 6.6 Cooked cured ham shall be processed so that it represents no public health hazard and will withstand spoilage during subsequent conditions of handling, storage, transport and sale indicated on the label. Processing shall be supervised by technically competent personnel and be subject to check by the inspector.
- 6.7 When processed containers are cooled in water, the water shall be of potable quality. Where re-circulated water is used for cooling heat processed containers it shall be filtered and effectively treated by chlorine or otherwise. When chlorine is used for this purpose the cooling water shall contain chlorine at the discharge of the retort or cooler.
- 6.8 Containers shall be handled carefully both before and after processing to prevent damaging them and thereby increasing the possibility of contamination of the processed cooked cured ham. Especially handling of wet cans shall be avoided.

7. LABELLING

In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN. 1-1985)¹, the following specific provisions apply:

¹ Hereafter referred to as General Standard.

7.1 The Name of the Food

7.1.1 The name of the food to be declared on the label shall be "Cooked Ham".

7.1.2 The name of the product shall include, as appropriate, the designation:

- "with skin"
- "in/With natural juice"
- "X added" applying to gelatine, agar, alginates or carrageenan
- "smoked"
- "smoking agent added".

7.1.3 A declaration that accurately describes the method of preparation, processing or presentation shall be given so as to appear simultaneously visible with the name of the product if its omission would mislead the consumer.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with section 4.2 of the General Standard.

7.3 Net Contents

The net contents shall be declared by weight in metric units ("Système International") in accordance with section 4.3.1 of the General Standard.

7.4 Name and Address

The name and address shall be declared in accordance with section 4.4 of the General Standard.

7.5 Country of Origin

The country of origin shall be declared in accordance with section 4.5 of the General Standard.

7.6 Date Marking and Storage Instructions

7.6.1 For hams which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared in accordance with section 4.7.1 of the General Standard.

7.6.1 In addition to the date of minimum durability, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon.

7.6.2 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.7 Lot Identification

Lot identification shall be declared in accordance with section 4.6 of the General Standard.

7.8 Labelling of Non-Retail Containers

In addition to Sections 2, 3 and 8.1.3 of the General Standard the following specific provisions apply to non retail containers.

Information required in Sections 7.1 to 7.6 shall either be given on the container or in accompanying documents, except that the name of the product, lot identification, and name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

The provisions apply to i) An immediate container in which the food is transported or stored principally for catering use or repacking into consumer size packs and ii) An outer container for a number of prepackaged foods.

8. METHODS OF ANALYSIS

8.1 Protein

Recommended method: Determination of Nitrogen Content of Meat and Meat Products, ISO Recommendation R 937. (Conversion factor for nitrogen: 6.25).

8.2 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.3 Nitrite

Recommended method: ISO/DIS 2918.

8.4 Correction for added gelatine

For products in which the amount of added gelatine is not known 0,5% protein should be deducted from the percentage protein expressed on a fat-free basis.

8.5 Lead¹

¹ May be replaced by Atomic Absorption Spectrophotometric methods in the future.

ALINORM 89/16
Appendix VIII

DRAFT REVISED CODEX STANDARD FOR COOKED PORK SHOULDER

(at Step 5 of Codex Procedure)

1. SCOPE

This standard applies to products designated as "Cooked Pork Shoulder" packaged in any suitable packaging material as defined in sub-sections 6.4 and 6.5 below.

It does not apply to cooked cured pork shoulder products with compositional characteristics different from those specified. These products shall be designated with a qualifying statement which describes the true nature in such a way that it does not mislead the consumer and that it does not lead to confusion with products covered by this Standard.

2. DESCRIPTION

The product shall be made of meat from fore-leg of a pig. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed.

The meat shall be cured and may be smoked, spiced and/or flavoured.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in subsections 6.4 and 6.5.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- Uncured pork shoulder
- Brine consisting of water and food-grade salt and sodium or potassium nitrite.

3.2 Optional Ingredients

- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup), honey.
- Spices, seasonings and condiments;
- Hydrolyzed protein.
- Edible gelatine.

3.3 Essential Quality Factors

3.3.1 Raw material - The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.3.2 Final product - The product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

3.4 Meat Content

- Average percentage meat-protein on fat-free basis > 17.5%
- Minimum percentage meat-protein on fat-free basis = 16.0%
(absolute minimum)

(For canned products the percentage of meat-protein is calculated on the total content of the can and corrected for gelatine, if added - see sub-section 8.4).

4. FOOD ADDITIVES

4.1 Preservative

Maximum ingoing amount

4.1.1 Nitrite potassium and/or sodium salts [200 mg/kg total nitrite expressed as sodium nitrite]

Maximum level calculated on the total net content of the final product

4.1.2 Nitrite, potassium and/or sodium salts [125 mg/kg total nitrite expressed "as sodium nitrites]

4.1.3 Potassium chloride Limited by Good Manufacturing Practice

4.2 Antioxidants

4.2.1 Ascorbic acid and sodium salt 300 mg/kg (expressed as ascorbic acid)

4.2.2 [Iso-ascorbic acid and sodium salt] singly or in combination

4.3 Flavours

4.3.1 Natural flavouring substances and Nature-identical flavouring substances defined in the Codex Alimentarius Limited by Good Manufacturing Practice

4.3.2 Smoke flavourings as evaluated by JECFA

4.4 Flavour enhancers

4.4.1 5'-Guanylate, disodium [50 mg/kg expressed as guanylic acid]

4.4.2 5'-Inosinate, disodium [50 mg/kg expressed as inosinic acid]

4.4.3 Monosodium glutamate Limited by Good Manufacturing Practice

4.5 Acidity regulators

4.5.1 Citrate, sodium salt Limited by Good Manufacturing Practice

4.6 Water retention agents

4.6.1 Added phosphates (mono-, di- and poly-) sodium and potassium salts¹ 3000 mg/kg (expressed as P₂O₅) singly or in combination

4.7 Thickeners

- 4.7.1 Agar Limited by Good Manufacturing Practice
- 4.7.2 Carrageenan
- 4.7.3 Alginates, potassium and/or sodium salts 10 g/kg

4.8 Carry-over Principle

¹ The salts will be indicated by international numbers.

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Volume XIV of the Codex Alimentarius shall apply.

5. CONTAMINANTS Maximum Level

- 5.1 Lead (Pb) [1 mg/kg]
- 5.2 Tin (Sn)
- 5.2.1 Tin (Sn) in tinsplate containers [200 mg/kg]
- 5.2.2 Tin (Sn) in other containers [50 mg/kg]

6. HYGIENE

6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed meat and Poultry Products (CAC/RCP 13-1976 (Rev.1)), the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1971), the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2 (1985)) and, where applicable, the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) should apply.

6.2 All meat used in the manufacture of cooked pork shoulder shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and the Code of Practice for Ante-Mortem and Post-Mortem Judgement of Slaughter Animals and Meat. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption,

6.3 Raw or semi-processed meat and cooked cured pork shoulder shall be handled, stored or transported in an establishment in a manner that will protect the meat and the cooked cured pork shoulder from contamination and deterioration.

6.4 If cooked cured pork shoulder is heat treated after packaging it shall be packaged in hermetically sealed containers which do not permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The containers shall be clean and, where applicable to the type of container, shall show evidence of vacuum.

6.5 If cooked cured pork shoulder is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum, so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label- The container itself shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

6.6 Cooked cured pork shoulder shall be processed so that it represents no public health hazard and will withstand spoilage during subsequent conditions of handling, storage, transport and sale indicated on the label. Processing shall be supervised by

technically competent personnel and be subject to check by the inspector.

6.7 When processed containers are cooled in water, the water shall be of potable quality. Where re-circulated water is used for cooling heat processed containers it shall be filtered and effectively treated by chlorine or otherwise. When chlorine is used for this purpose the cooling water shall contain chlorine at the discharge of the retort or cooler.

6.8 Containers shall be handled carefully both before and after processing to prevent damaging them and thereby increasing the possibility of contamination of the processed cooked cured pork shoulder. Especially handling of wet cans shall be avoided.

7. LABELLING

In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX-STAN 1-1985) ¹, the following specific provisions apply:

¹ Hereafter referred to as General Standard.

7.1 The Name of the Food

7.1.1 The name of the food to be declared on the label shall be "Cooked Pork Shoulder".

7.1.2 The name of the product shall include, as appropriate, the designation:

- "with skin"
- "in/With natural juice"
- "x added" applying to gelatine, agar, alginates or carrageenan
- "smoked"
- "smoking agent added".

7.1.3 A declaration that accurately describes the method of preparation, processing or presentation shall be given so as to appear simultaneously visible with the name of the product if its omission would mislead the consumer.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with section 4.2 of the General Standard.

7.3 Net Contents

The net contents shall be declared by weight in metric units ("Système International") in accordance with section 4.3.1 of the General Standard.

7.4 Name and Address

The name and address shall be declared in accordance with section 4.4 of the General Standard.

7.5 Country of Origin

The country of origin shall be declared in accordance with section 4.5 of the General Standard.

7.6 Date Marking and Storage Instructions

7.6.1 For cooked cured pork shoulders which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared in accordance , with section

4.7.1 of the General Standard.

7.6.2 In addition to the date of minimum durability, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon.

7.6.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.7 Lot Identification

Lot identification shall be declared in accordance with section 4.6 of the General Standard.

7.8 Labelling of Non-Retail Containers

In addition to Sections 2, 3 and 8.1.3 of the General Standard the following specific provisions apply to non retail containers.

Information required in Sections 7.1 to 7.6 shall either be given on the container or in accompanying documents, except that the name of the product, lot identification, and name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

The provisions apply to i) an immediate container in which the food is transported or stored principally for catering use or repacking into consumer size packs and ii) an outer container for a number of prepackaged foods.

8. METHODS OF ANALYSIS

8.1 Protein

Recommended method: Determination of Nitrogen Content of Meat and Meat Products, ISO Recommendation R 937. (Conversion factor for nitrogen: 6.25).

8.2 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.3 Nitrite

Recommended method: ISO/DIS 2918.

8.4 Correction for added gelatine

For products in which the amount of added gelatine is not known, 0.5% protein should be deducted from the percentage protein expressed on a fat-free basis.

8.5 Lead¹

¹ May be replaced by Atomic Absorption Spectrophotometric methods in the future.

According to the AOAC (1975) method by the colorimetric dithizone determination procedure after complete digestion. AOAC (1975) 25,098.

8.6 Tin

To be elaborated

DRAFT REVISED CODEX STANDARD FOR COOKED CURED CHOPPED MEAT

(At Step 5 of Codex Procedure)

1. SCOPE

This standard applies to products designated as "Chopped Meat" ² which have been packed in any suitable packaging material.

² The word "meat" may be replaced by a word describing the kind(s) of meat used.

2. DESCRIPTION

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been cured and which may have been smoked. At least 50% of the meat used shall consist of coarsely cut pieces equivalent to meat ground through holes of not less than 8 mm in diameter. No piece shall be greater than 15 mm in any one dimension.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in subsections 6.4 and 6.5.

Subsidiary Definitions

For the purpose of this Standard:

Edible offal means such offals as have been passed as fit for human consumption but not including lungs, ears, scalp, snout (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder. Edible offal does not include poultry skin.

Meat means the edible part including edible offal of any mammal slaughtered in an abattoir.

Packaged means packed in a container manufactured of materials which do not permit contamination under normal conditions of handling.

Poultry meat means the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- Meat or poultry meat or a combination of these excluding edible offal;
- Water;
- Curing ingredients consisting of food-grade salt (sodium chloride) and potassium or sodium nitrite.

3.2 Optional Ingredients

- Edible offal, fat per se, cured and uncured pork rind per se, poultry meat;
- Carbohydrate and protein binders such as:
 - meal, flour or starch prepared from grain, or potato or sweet potato;
 - bread, biscuit or bakery products;

- milk powder, skinned milk powder, butter milk powder, caseinate, whey powder, egg protein, dried blood products, vegetable protein products;
- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- Spices, seasonings and condiments;
- Hydrolyzed protein.

3.3 Composition

	<u>Product with binder</u>	<u>Product without binder and edible offal (but may include heart, tongue or head meat from mammals)</u>
- Minimum ingoing meat content	80% ¹	90%
- Maximum fat content	30%	25%

1 The meat content includes meat, edible offal and poultry meat.

3.4 Essential Quality Factors

3.4.1 Raw material - the ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final product - The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

4. FOOD ADDITIVES

<u>Additive</u>	<u>Maximum ingoing amount</u>
4.1 <u>Preservatives</u>	
4.1.1 Nitrite, potassium and/or sodium salts	[200 mg/kg total nitrite expressed as sodium nitrite] <u>Maximum level calculated on the total net content of the final product</u>
4.1.2 Nitrite, potassium and/or sodium salts	[125 mg/kg total nitrite expressed as.1 sodium nitrite]
4.1.3 Potassium chloride	Limited by Good Manufacturing Practice
4.2 <u>Antioxidants</u>	<u>Maximum level calculated on the total net content of the final product</u>
4.2.1 Ascorbic acid and sodium salt	300 mg/kg (expressed as ascorbic acid) singly or in combination
4.2.2 [Iso-ascorbic acid and sodium salt]	
4.3 <u>Flavours</u>	
4.3.1 Natural flavouring substances and Nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
4.4 <u>Flavour Enhancers</u>	
4.4.1 5'-Guanylate, disodium	[50 mg/kg expressed as guanylic acid]

- 4.4.2 5'-Inosinate, disodium [50 mg/kg expressed as inosinic acid]
- 4.4.3 Monosodium glutamate Limited by Good Manufacturing Practice
- 4.5 Acidity Regulators
- 4.5.1 Glucono-delta-lactone 3000 mg/kg
- 4.5.2 Sodium citrate Limited by Good Manufacturing Practice
- 4.6 Water Retention Agents
- 4.6.1 Added phosphates (mono-, di- and poly-), sodium and potassium salts^{1/} 3000 mg/kg (expressed as P₂O₅) singly or in combination

¹ The salts will be indicated by international numbers.

4.7 Carry-Over Principle

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Volume XIV of the Codex Alimentarius shall apply.

5. CONTAMINANTS

	<u>Maximum Level</u>
5.1 Lead (Pb)	[1 mg/kg]
5.2 Tin (Sn)	
5.2.1 Tin (Sn) in tinplate containers	[200 mg/kg]
5.2.2 Tin (Sn) in other containers	(50 mg/kg)

6. HYGIENE

6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products (CAC/RCP 13-1976 (Rev.1)), the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1971), the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2 (1985)) and, where applicable, the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) should apply.

6.2 All meat¹ used in the manufacture of cooked chopped meat shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and, where applicable, the Code of Practice for Ante-Mortem and Post-Mortem Judgement of Slaughter Animals and Meat. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.

¹ Wherever the word "meat" is used in this section it includes meat, edible offal and poultry meat.

6.3 Raw or semi-processed meat and cooked cured chopped meat shall be handled, stored or transported in an establishment in a manner that will protect the meat and the cooked cured chopped meat from contamination and deterioration.

6.4 If cooked cured chopped meat is heat treated after packaging it shall be packaged in hermetically sealed containers which do not permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The containers

shall be clean and, where applicable to the type of container, shall show evidence of vacuum.

6.5 If cooked cured chopped meat is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum, so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The container itself shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

6.6 Cooked cured chopped meat shall be processed so that it represents no public health hazard and will withstand spoilage during subsequent conditions of handling, storage, transport and sale indicated on the label. Processing shall be supervised by technically competent personnel and be subject to check by the inspector.

6.7 When processed containers are cooled in water, the water shall be of potable quality. Where re-circulated water is used for cooling heat processed containers it shall be filtered and effectively treated by chlorine or otherwise. When chlorine is used for this purpose the cooling water shall contain chlorine at the discharge of the retort or cooler.

6.8 Containers shall be handled carefully both before and after processing to prevent damaging them and thereby increasing the possibility of contamination of the processed cooked cured chopped meat. Especially handling of wet cans shall be avoided.

7. LABELLING

In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX-STAN 1-1985) ¹, the following specific provisions apply:

7.1 The Name of the Food

The name of the product to be declared on the label shall be "Chopped Meat" except that the word "Meat" may be replaced by a word describing the kind of meat used, or where more than one kind of meat has been used, by the names in descending order of proportion, e.g. "Chopped Pork", "Chopped Pork and Beef".

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat, poultry meat or a combination of these is derived shall be given in connection with the name of the product if their omission would mislead the consumer.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with section 4.2 of the General Standard.

The list of ingredients shall indicate the species of animals from which the meat, poultry meat or a combination of these is derived.

7.3 Net Contents

The net contents shall be declared by weight in metric units ("Système International") in accordance with section 4.3.1 of the General Standard.

7.4 Name and Address

The name and address shall be declared in accordance with section 4.4 of the General Standard.

7.5 Country of Origin

The country of origin shall be declared in accordance with section 4.5 of the General Standard.

7.6 Date Marking and Storage Instructions

7.6.1 For products which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared in accordance with section 4.7.1 of the General Standard.

7.6.2 In addition to the date of minimum durability, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon.

7.6.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.7 Irradiated Foods

Irradiation shall be declared in accordance with Section 5.2.2 of the General Standard.

² Hereafter referred to as General Standard.

7.8 Lot Identification

Lot identification shall be declared in accordance with section 4.6 of the General Standard.

7.9 Labelling of Non-Retail Containers

In addition to Sections 2, 3 and 8.1.3 of the General Standard the following specific provisions apply to non retail containers.

Information required in Sections 7.1 to 7.6 shall either be given on the container or in accompanying documents, except that the name of the product, lot identification, and name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

The provisions apply to i) an immediate container in which the food is transported or stored principally for catering use or repacking into consumer size packs and ii) an outer container for a number of prepackaged foods.

8. METHODS OF ANALYSIS

8.1 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.2 Nitrite

Recommended method: ISO/DIS 2918.

8.3 Lead¹

¹ May be replaced by Atomic Absorption methods in the future.

According to the AOAC (1975) Method by the colorimetric dithizone determination procedure after complete digestion. AOAC (1975) 25.098.

8.4 Tin

To be elaborated.