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codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 6

ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-sixth Session, FAO Headquarters, Rome, Italy, 30 June - 7 July 2003

PROPOSED DRAFT STANDARDS AND RELATED TEXTS AT STEP 5

COMMENTS ON PROPOSED DRAFT STANDARDS AND RELATED TEXTS SUBMITTED AT STEP 5

FAO/WHO (CODEX) REGIONAL COORDINATING COMMITTEE FOR ASIA

Proposed Draft Standard for Instant Noodles

JAPAN

Background

The 23rd session of the Codex Alimentarius Commission agreed that the Codex Coordination Committee for Asia (CCASIA) should examine feasibility of a Codex Standard for Instant Noodles in response to the proposal made by Japan and supported by Indonesia to make such a standard.

The 12th session of CCASIA discussed intensively on feasibility of elaborating a standard and unanimously agreed to propose the elaboration of a Codex worldwide standard for Instant Noodles, subject to approval of the 47th session of the Executive Committee.

The 47th Session of the Executive Committee approved the proposal by the Committee to initiate a new work and noted that the draft standard should be as broad as possible, non-descriptive and cover a world wide range of products. The Executive Committee further suggested that initial development be undertaken by CCASIA and final development would be through the Codex Committee on Cereals, Pulses and Legumes (CCCPL) by correspondence.

The 13th session of CCASIA could not come to a consensus on the need for the provision on Peroxide Value (PV) and therefore decided to retain this provision in square brackets.

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Even though there was an outstanding issue on the inclusion of PV to be resolved in relation to the proposed draft standard, the 13th session of CCASIA decided to forward it to Step 5 for further consideration and elaboration in the Codex process.

Comments

Japan believes that the provisions on PV should be established to protect quality control and the health of consumers, because only the provision of Acid value is not enough to catch the rancidity of oils and fats. PV holds the amount of peroxide caused by absorption of atmospheric oxygen in fats and shows the producing amount of peroxide as a toxic substance.

The toxicity of decomposed products from fats rapidly increases after the level of PV 30meq/kg. The further deterioration is realized to produce carbonyl and aldehyde substance, which are certainly positive to the toxicity. At the stage that PV indicates over the level of 30meq/kg, the decomposed substances are produced in large quantities and this stage of oxidation means that the food has been already obtained an outstanding low quality with high rancidity and not appropriate for food.

Therefore, the measuring of PV has scientific advantage to evaluate food rancidity for food safety and quality, and is necessary to be established in a Codex Standard for Instant Noodles. It is extremely important and essential, as long as the food is concerned, to realize the stage of initial oxidation by using PV measurement, which is namely the check of the starting point of toxic substances accumulation in food.

Japan submitted and distributed “ Studies on Rancidity of Fats in Foods” regarding relationship between the Degree of Rancidity and the Toxicity of Fats in Pre-cooked Instant Noodles as CX/ASIA CRD2. Besides Japan submitted supplementary information with respect to the significance for elaboration of provision for PV as CX/ASIA CRD 30. Japan is performing the study on the Degree of PV and Toxicity of Fats with Rancidity of Fats in Instant Noodles, and also the study on actual condition of PV in Instant Noodles being distributed in the international markets and on the validity of method of analysis. Japan will submit results of these studies mentioned above by the end of March 2004. Therefore, these results will contribute to the consideration of the Standard for Instant Noodles.

Although we understand that Final development for the Standard for Instant Noodles would be through the CCCPL by correspondence, PV has to be considered further based on results of these studies. Japan proposes that only the provision of PV should be considered in the Codex Committee on Fats and Oils (CCFO), because PV is the indicator of the rancidity of fats and oils.

CODEX COMMITTEE ON FOOD LABELLING

Proposed Draft Amendment to the Guidelines on the Production, Processing, Labelling and Marketing of Organically Produced Foods: Annex 2 – Permitted Substances

DENMARK

Denmark has the following comments to Annex 2, Table 3 (food additives for livestock products).

Denmark can accept that annex 2 advances to step 6 but we find it is unfortunate that 250 sodium nitrite, 252 potassium nitrate, 339 sodium phosphate, 340 potassium phosphate, 450 diphosphates and 452 polyphosphate are on the list although in square brackets. Nitrate slowly converts into nitrite and nitrite can lead to the formation of nitrosamines in meat products. These products are known to be carcinogenic. Many kinds of organic meat products can be produced without nitrate and nitrate using GMP and nitrate and nitrite should not be allowed in organic farming. Denmark is also strongly opposed to the inclusion of phosphates for processed cheese and pasteurised creams. The only reason why we can accept the advancement is that we thereby can avoid the introduction of further new substances. We want the lists as short and restrictive as possible.

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Proposed Draft Model Certificate for Fish and Fishery Products (sanitary certificate)

IRAN

5.2.7 Lot identifier /Date code

Due to the number of lots in one consignment it would be too difficult to include all of the content alinorm03/18appendix V/Annex 1 of the certificate form for the fish products to be included in the fourth column of the lot identifier date code .Then it is suggested that the phrase "Lot identifier "or "Container "be included in the column so that which ever is practical be included in the table.

UNITED STATES OF AMERICA

The United States supports the adoption of the sanitary certificate as the default certificate.

Draft Amendment to the Standard for Quick Frozen Lobsters

IRAN

2.2 Process Definition

The sentence "that the range of temperature of maximum crystallization is passed quickly", brought in the "Process definition" section, looks ambiguous as neither the adverb “quickly” nor the phrase "Range of temperature of maximum Crystallization" has been elaborated more. So they are suggested to be modified as :

The freezing process shall be carried out in the appropriate in such way that the range of maximum Crystallization[-1-(-5) °C]is 2 hours or less. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18 °C or colder thermal centre after thermal stabilization .the product shall be kept deep frozen so as to maintain the quality during transportation, storage and distribution .

Of course it was also acceptable to pass through from -1 °C to-5 °C in more than 2 to 8 hours ,but in it is advised that in labelling process "quick frozen " be replaced by only "frozen".

UNITED STATES OF AMERICA

The United States supports the addition of the Squat lobster to the Standard for Quick Frozen Lobsters if derived from the species of *Pleuroncodes monodon* and *Cervimundia johni* at Step 5. Additionally, the United States notes that the Draft Standard for Quick Frozen Lobsters may need to be further amended to include other species of lobsters such as *Pleuroncodes planipes* that are internationally traded on a large scale.