codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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COMMUNICATION FROM ISO*
(report of activities relevant to Codex work)

1. The International Organization for Standardization (ISO) has prepared this information paper as part of ongoing updates and communication between the Codex Alimentarius Commission (CAC) Secretariat and the ISO Central Secretariat. It provides a summary of current work undertaken by ISO that may be of interest to the CAC and is intended to support and enhance dialogue and coordination between the two organizations.

International Organization for Standardization (ISO)

2. ISO is the International Organization for Standardization (http://www.iso.org/). ISO is a non-governmental organization established in 1947 with members consisting of the leading and recognized national standards organizations of 156 countries, on the basis of one member per country.

3. ISO has a Central Secretariat, based in Geneva, Switzerland, that employs approximately 153 staff. However, most of the work in developing and maintaining the portfolio of some 16 500 technical International Standards is shared amongst the membership, with individual national members providing and financing the Chairmanships and Secretariats for one or more of the 193 technical committees and 540 subcommittees managing some 2 200 working groups.

4. Two ISO policy committees, DEVCO and COPOLCO, identify and monitor actions and programmes to encourage and facilitate the participation, respectively of developing countries and consumer interests, in standardization. A third ISO policy committee, CASCO, deals with conformity assessment matters; its work is discussed in greater detail further on in this document.

International Standards

5. While the most well known standard in the ISO portfolio is ISO 9001:2000, *Quality management systems — Requirements*, the great majority of ISO standards do not relate to management system requirements. Rather they include terminology, sampling, test and analytical methods, interoperability as well as specifications and performance requirements for industrial and agricultural products, equipment, processes and, to a growing extent, services.

* Document prepared by and under the responsibility of ISO

6. The application of the International Standards that ISO produces starts out as being voluntary. In the majority of cases, these standards are needed and used voluntarily as references within commercial contracts between market players, for example in procurement contracts or as a basis for companies to develop, test and market their products.

7. However, more and more standards are cited by regulators to provide a means of compliance with their technical regulations. This is recommended in WTO TBT and SPS agreements so as to reduce technical barriers to trade, and, for example, by the United Nations Economic Commission for Europe (UNECE) and the Asia Pacific Economic Cooperation Subcommittee on Standards and Conformance (APEC SCSC), in the context of implementing good regulatory practices.

ISO's international status

8. ISO has a specific status with many UN agencies, including the WHO and FAO, and is an observer to the Codex Alimentarius Commission (CAC). It is also an observer at the WTO Committee on Trade and Environment (CTE), the Committee on Technical Barriers to Trade (WTO TBT) and the Committee on Sanitary and Phytosanitary Measures (SPS). In the area of technical assistance, ISO regularly cooperates with the WTO and ITC, and has entered into a Memorandum of Understanding with UNIDO.

9. ISO's observer status to the CAC provides an opportunity for the coordination of issues related to a variety of ISO standards that are adopted and used by Codex in its work. According to document "Recommended methods of analysis and sampling" (*CODEX STAN 234-1999*), approximately 310 methods refer to ISO/TC 34 standards (*Food products)* (representing approximately 60 different ISO/TC 34 standards); 19 methods refer to ISO/TC 147 standards (*Water quality*); 5 methods refer to ISO/TC 47 standards (*Chemistry*), and 1 standard each of ISO/TC 24, *Sieves and other sizing methods*, ISO/TC 61, *Plastics* and ISO/TC 93, *Starch*. This list is also complemented by Codex's adoption of the CASCO standard ISO/IEC 17025 for testing and calibration laboratories.

10. The priority areas of mutual interest on which ISO would like to maintain and nurture dialogue with the CAC are the work of ISO/TC 34 on food products and the generic work of the ISO Committee on conformity assessment (ISO/CASCO). It should however be noted that other ISO Technical Committees are working in fields that could be of interest for CAC:

- ISO/TC 54, *Essential oils* for which CAC has a liaison;
- ISO/TC 93, *Starch (including derivatives and by-products)* for which CAC has a liaison;
- ISO/TC 134, *Fertilizers and soil conditioners*;
- ISO/TC 147, *Water quality* for which CAC has a liaison with its SC 2 and SC 4 (see Annex 3 for the structure of ISO/TC 147);
- ISO/TC 234, *Fisheries and aquaculture* (which is a **new** committee created in February 2007).

Codex and ISO Cooperation

11. There is a long history of collaboration between the Codex Committees and ISO/TC 34, *Food products*. ISO/TC 34 supports the establishment of an ongoing and sustainable framework for collaboration between Codex and ISO, in order to enhance the mutual coordination of work and the elimination of duplication and contradictions.

12. Codex and ISO activities are complementary. Codex, as a governmental organization, prepares documents to assist governments in their statutory and regulatory work to protect their citizens from health hazards caused by food consumption. ISO, as a non-governmental organization, prepares standards on test methods to assist stakeholders along the whole food chain to fulfil both the statutory and regulatory requirements, as well as the requirements of consumers of these products.

13. Since its creation in 1947, ISO/TC 34 has published 704 ISO deliverables (International Standards, Technical Specifications and Technical Reports). 65 % of these documents are test methods. See Annex 2 for the structure of ISO/TC 34.

14. Concerning its publications, ISO/TC 34 has already developed with the European Committee for Standardization (CEN) a whole set of standards on genetically modified organisms:

- ISO 24276:2006, *Foodstuffs — Nucleic acid based methods of analysis for the detection of genetically modified organisms and derived products — General requirements and definitions*
- ISO 21571:2005, *Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Nucleic acid extraction*
- ISO 21569:2005, *Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Qualitative nucleic acid based methods*
- ISO 21570:2005, *Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Quantitative nucleic acid based methods*
- ISO/TS 21098:2005, *Foodstuffs — Nucleic acid based methods of analysis of genetically modified organisms and derived products — Information to be supplied and procedure for the addition of methods to ISO 21569, ISO 21570 or ISO 21571*

15. Concerning the current work programme of ISO/TC 34, in addition to dedicated work programmes dealing, for example, with *Fruit and vegetable products* (ISO/TC 34/SC 3), *Cereals and pulses* (ISO/TC 34/SC 4), *Milk and milk products* (ISO/TC 34/SC 5), *Animal and vegetable fats and oils* (ISO/TC 34/SC 11) and *Fresh, dry and dried fruits and vegetables* (ISO/TC 34/SC 14), several work items under the direct responsibility of ISO/TC 34 may also be of interest to Codex:

- ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain*
- ISO/TS 22003:2007, *Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems*
- ISO/TS 22004:2005, *Food safety management systems — Guidance on the application of ISO 22000:2005*
- ISO/FDIS 22005, *Traceability in the feed and food chain — General principles and basic requirements for system design and implementation* (to be published before Autumn 2007)
- ISO/CD 22006, *Guidelines on the application of ISO 9001:2000 for crop production*
- ISO/NP 22008, *Food irradiation — Good processing practices for the irradiation of foods intended for human consumption*
- ISO/CD 26642, *Food products — Determination of the glycemic index (GI) and relevant classification*

16. WG 8 prepared ISO 22000 and ISO/TS 22004, which were both published in 2005. The adoption of a food safety management system by an organization involved in the food chain is a useful tool for ensuring compliance with requirements specified by law, statute, regulation and/or customers. The design and implementation of an organization's food safety management system are influenced by varying factors, in particular food safety hazards, the products provided, the processes employed and the size and structure of the organization. ISO/TS 22004 gives generic guidance to small and large enterprises on the use of ISO 22000, which is based on the principles of HACCP as described by the Codex Alimentarius Commission and is designed to be applied together with relevant standards published by that organization.

17. This publication followed the one of ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain* which is based on a management systems approach (as in ISO 9001:2000), as well as on the Codex hazard analysis and critical control point (HACCP) system. The need for a new ISO International Standard arose from the fact that several national standards (Danish, Dutch, Australian, Irish, etc.) have been developed and from the fact that retailer organizations have prepared documents (BRC, EFSIS, IFS, etc.) for the establishment and auditing of food safety systems, possibly including HACCP requirements. In that context, ISO 22000 should help clarify and harmonize the present situation.

According to a survey, more than 50 countries are adopting ISO 22000 (among them all countries in the European Union as ISO 22000 was prepared in parallel with the European Committee for Standardization – CEN). More than 357 companies worldwide have now been certified to ISO 22000, including companies in the European Union, Australia, Canada, China, Czech Republic, Hong Kong, India, Indonesia, Japan, Jordan, Morocco, Pakistan, Philippines, Russia, Singapore, Slovakia, South Africa, South Korea, Sri Lanka, Switzerland,

Taiwan, Tunisia and the USA. ISO 22000, and its associated conformity assessment, should have a positive impact on the harmonization and proper implementation of voluntary and mandatory food import and export requirements, inspection and certification systems.

18. The need for an international document containing requirements for bodies providing audit and certification of food safety management systems against ISO 22000 arose. However, to develop such a standard, the assistance of ISO/CASCO (Committee on conformity assessment) was needed. Therefore, a Joint Working Group with ISO/CASCO (JWG 11) was established for the elaboration of ISO/TS 22003:2007, *Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems*.

19. ISO/TS 22003:2007 is based on the generic standard that covers the area of certification and auditing of management systems, namely, ISO/IEC 17021:2006, *Conformity assessment — Requirements for bodies providing audit and certification of management systems*, and includes specific guidance on certification to ISO 22000. The final version was published in February 2007.

20. WG 9 has almost finished its work on ISO 22005, *Traceability in the feed and food chain – General principles and basic requirements for system design and implementation*. This document is being developed in cooperation with the European Committee for Standardization (CEN).

A traceability system is a useful tool to assist an organization operating within the feed and food chain to achieve defined objectives in a management system. However, the choice of a traceability system is influenced by regulations, the characteristics of the product and customer expectations.

ISO 22005 will assist feed and food organizations to document the history, application and location of a product or components. WG 9 has collaborated closely with Codex, and the standard is intended to complement the Codex work on traceability as it explains the design of a suitable system to enable organizations to comply with the regulations set by Codex.

The FDIS (Final Draft International Standard) vote on this document was launched in April 2007.

21. WG 10 was established in 2005 and is working on ISO 22008, *Food irradiation — Good processing practices for the irradiation of foods intended for human consumption*.

This International Standard will specify requirements for good processing practices for the irradiation of foods intended for human consumption. It will apply to food products processed by gamma rays, X-rays or electron beam for the purpose of, among others, inhibition of the germination of bulbs, tubers and roots crops, phytosanitary treatment, delay of ripening and senescence of fruits and vegetables, reduction of microbial load and insect infestation, control of foodborne pathogens, sterilization of foodstuffs, e.g. for immunocompromised patients, and shelf life extension of perishable foods in general. It will also specify elements of a quality management system that are the minimum necessary to control the food irradiation process.

This project should be submitted to the DIS vote in Autumn 2007.

22. To conclude on the work programme of the Working Groups directly reporting to ISO/TC 34, it should be noted that a new Working Group was established in 2005 (WG 12) to develop ISO 22006, *Guidelines on the application of ISO 9001:2000 for crop production*. This standard contains the text of ISO 9001 and adds additional requirements for agricultural production operators and for documents associated with a Farm Plan. It is currently at the Committee Draft stage.

23. Finally ISO/TC 34 is developing ISO 26642, *Food products — Determination of the glycemic index (GI) and relevant Classification.* The development of this International Standard originated from a recognized need to standardize the determination of the glycemic index (GI) of foods for practice and research purposes, particularly with its increasing use as a nutrition claim. This document sets out a method for the determination of the glycemic index of carbohydrates in foods and the classification of foods into low, medium and high GI. The document is currently being voted on as a Committee Draft.

Concerning the work undertaken at the SC level, ISO/TC 34/SCs are currently working on the following main topics:

24. ISO/TC 34/SC 4, *Cereals and pulses*

The field of activity of ISO/TC 34/SC 4 covers standardization of cereals, pulses and their products in particular

terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation. There are 63 members in the subcommittee: 18 Participating countries, 33 Observing countries and 12 international liaisons, among these CAC is a liaison that has most common interest with SC 4.

SC 4 has published 54 International Standards and has 20 ongoing projects (9 International Standards are under systematic review in 2007).

The following projects might be of interest for CAC:

- Revision of ISO 7970: 2000, *Wheat (*Triticum aestivum L.*) — Specification*
- Revision of ISO 7302:1982, *Cereals and cereal products — Determination of total fat content*
- ISO 7301:2002, *Rice — Specification*
- ISO 6644:2002, *Flowing cereals and milled cereal products — Automatic sampling by mechanical means*
- ISO 16002:2004, *Stored cereal grains and pulses — Guidance on the detection of infestation by live invertebrates by trapping*

By developing closer relations and increasing cooperation with CAC, SC 4 members sincerely hope to promote the level of standards of cereals and pulses.

25. ISO/TC 34/SC 5, *Milk and milk products*

The field of activity of ISO/TC 34/SC 5 covers standardization of methods of sampling and analysis in the field of milk and milk products.

With regard to analytical and test methods, ISO/TC 34/SC 5 and the International Dairy Federation (IDF) work together to prepare analysis methods that are published jointly. Most of these analysis methods are taken into account by the Codex Committee on Milk and Milk Products and are endorsed by the Codex Committee on Methods of Analysis and Sampling.

An important new document is ISO/TS 22964:2006, *Milk and milk products — Detection of Enterobacter sakazakii*. This bacterium has been found to exist in some infant formulations. The bacterium is thermotolerant and can remain after sterilization. After publication of the TS in 2006, the project was handed over to ISO/TC 34/SC 9 to prepare a horizontal International Standard for food products for the detection of *Enterobacter sakazakii*. At the present time, this project is at the Committee Draft stage.

26. ISO/TC 34/SC 9, *Microbiology*

The field of activity of ISO/TC 34/SC 9 covers standardization of horizontal microbiological analysis methods for all food and animal feeding stuffs.

ISO/TC 34/SC 9 develops horizontal methods, applicable to all foods, feeds, samples from primary production and from processing environment, for the detection and/or enumeration of such food-borne pathogens as *Salmonella*, *Listeria monocytogenes*, *Bacillus cereus*, *Staphylococcus aureus*, thermotolerant *Campylobacter* and pathogenic *Vibrio*. A set of standards also deals with the use of polymerase chain reaction (PCR) for the detection of food-borne pathogens. Another set of standards is being developed on the validation of microbiological methods. AOAC International is in liaison with SC 9 and, in particular, has formally recognized the ISO *Salmonella* test method as being equivalent to the corresponding AOAC Official Method of Analysis.

27. ISO/TC 34/SC 11, *Animal and vegetable fats and oils*

The field of activity of ISO/TC 34/SC 11 covers standardization of methods of sampling and analysis of animal, marine and vegetable fats and oils.
ISO/TC 34/SC 11 has had a most satisfactory relationship with the Codex Committee on Fats and Oils (CCFO) for many years. ISO has observer status at the meetings and has usually been represented by the Chairman and the Secretary of SC 11, generally in dual capacities as their national delegates also. This attendance is useful as there is usually a meeting on methods of analysis held during the meeting.

We are pleased to report that ISO Standards are the first choice for methodology within the CCFO Specifications. Participation also helps to keep the focus of methodology development on the requirements of international trade.

In particular, SC 11 is working on some of the key analytical parameters for the analysis of environmental food contaminants. Some of these, such as polycyclic aromatic hydrocarbons (PAH), can be reduced by changing the agricultural procedures which are used to dry the product. Others, such as dioxins, are almost entirely absorbed from industrial waste products which have not been disposed of to a satisfactory level. In summary, the relationship between Codex and SC 11 is both fruitful and complementary.

28. ISO/TC 34 will continue to offer its full support and cooperation to the Commission with a view to avoiding duplication of work and it will adopt, for its own documents, the conclusions of the Commission on all matters concerning food hygiene requirements.

Food safety - **New** ISO publication

29. ISO and ITC have been collaborating to jointly published "*ISO 22000, Food safety management system, An easy-to-use checklist for small business, Are you ready*?" This handbook on ISO 22000 will be of benefit to small businesses, especially in developing countries and transition economies, in their effort to improve their market share of food and agricultural products in the global market.

30. This publication is a checklist consisting of questions covering various aspects of the setting-up, implementation and certification of a food safety management system according to ISO 22000:2005. It is aimed at small and medium enterprises both in developed and developing countries, and gives an overview of the requirements of ISO 22000. Working through the questions in a step-by-step manner will enable managers of an enterprise to determine the present status of their business and will help them identify main areas for improvement. It will therefore be of value even if the ultimate aim is not full certification of that enterprise.

ISO's conformity assessment standards and their use in food safety

31. ISO is an International Standards developer and does not itself undertake assessments of conformity of products, management systems, processes or services against the requirements of the standards it produces.

32. ISO does however produce International Standards and Guides on how assessment of conformity should take place – this is the role of the ISO Policy Committee on Conformity Assessment (ISO/CASCO). It is this body within ISO that is closest to covering the same subject matter as the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS).

33. As a consequence, ISO can be viewed as providing both International Standards that relate to the characteristics of specific products, as well as providing generic horizontal standards that document agreed procedures for the assessment of conformity (e.g. testing, inspection and certification) of products and processes.

34. In relation to ISO/CASCO, most of the conformity assessment Guides have been, or are in the process of being, turned into International Standards. Annex 1 gives a list of documents and ongoing work.

Conclusion

35. It is recognized that the Commission's members, as governments, have the authority to regulate at the national level and that ISO, as a producer of voluntary International Standards, does not. In the framework of good regulatory practice, as promoted at international and regional levels, International Standards and Guides may be considered useful by regulators as effective and efficient tools to achieve important regulatory mandates, manage risk and address market confidence.

36. ISO considers that by using its International Standards, regulatory authorities will achieve their aims in public health and safety at less cost to manufacturers and consumers. Using International Standards also assists countries to meet their WTO TBT and SPS Agreement obligations.

37. For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact the following individuals:

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Annex 1

LIST OF CASCO GUIDES AND STANDARDS BY FIELD OF APPLICATION

Vocabulary, principles and common elements of conformity assessment	**ISO/IEC 17000**: 2004	*Conformity assessment — Vocabulary and general principles*
	ISO PAS 17001: 2005	*Conformity assessment — Impartiality — Principles and requirements*
	ISO PAS 17002: 2004	*Conformity assessment — Confidentiality — Principles and requirements*
	ISO PAS 17003: 2004	*Conformity assessment — Complaints and appeals — Principles and requirements*
	ISO PAS 17004: 2005	*Conformity assessment — Disclosure of information — Principles and requirements*
Writing specifications for use in conformity assessment	**ISO/IEC Guide 7:** 1994	*Guidelines for drafting of standards suitable for use for conformity assessment*
Product certification	**ISO/IEC Guide 23**: 1982 Reconfirmed in 2003	*Methods of indicating conformity with standards for third-party certification systems*
	ISO/IEC Guide 28: 2004	*Conformity assessment — Guidance on a third-party certification system for products*
	ISO/IEC Guide 53: 2005	*Conformity assessment — Guidance on the use of an organization's quality management system in product certification*
	ISO/IEC Guide 65: 1996	*General requirements for bodies operating product certification systems*
	ISO/IEC Guide 67: 2004	*Conformity assessment — Fundamentals of product certification*
Code of good practice for conformity assessment	**ISO/IEC Guide 60**: 2004	*Conformity assessment — Code of good practice*
Mutual Recognition Arrangements (MRAs)	**ISO/IEC Guide 68**: 2002	*Arrangements for the recognition and acceptance of conformity assessment results*
Accreditation	**ISO/IEC 17011**: 2004	*Conformity assessment — General requirements for accreditation bodies accrediting conformity assessment bodies*
Inspection	**ISO/IEC 17020**: 1998 Reconfirmed in 2002	*General criteria for the operation of various types of bodies performing inspection*
System certification	**ISO/IEC 17021:**2006	*Conformity assessment — General requirements for bodies providing audit and certification of management systems*
Certification of persons	**ISO/IEC 17024**: 2003	*Conformity assessment — General requirements for bodies operating certification of persons*
Testing/calibration	**ISO/IEC 17025**: 2005	*General requirements for the competence of testing and calibration laboratories*
	ISO/IEC Guide 43-1: 1997	*Proficiency testing by interlaboratory comparisons – Part 1: Development and operation of proficiency testing schemes*
	ISO/IEC Guide 43-2: 1997	*Proficiency testing by interlaboratory comparisons – Part 2: Selection and use of proficiency testing schemes by laboratory accreditation bodies*

Marks of conformity	**ISO Guide 27**: 1983 Reconfirmed in 2003	*Guidelines for corrective action to be taken by a certification body in the event of misuse of its mark of conformity*
	ISO/IEC 17030: 2003	*Conformity assessment — General requirements for third-party marks of conformity*
Peer assessment	**ISO/IEC 17040**: 2005	*Conformity assessment — General requirements for peer assessment of conformity assessment bodies and accreditation bodies*
Supplier's Declaration of Conformity (SDoC)	**ISO/IEC 17050-1:** 2004	*Conformity assessment — Supplier's declaration of conformity — Part 1: General requirements*
	ISO/IEC 17050-2: 2004	*Conformity assessment - Supplier's declaration of conformity — Part 2: Supporting documentation*

LIST OF CASCO PROJECTS UNDER WAY

Common elements of conformity assessment	**ISO PAS 17005** [CASCO WG 23] FDPAS in progress.	Conformity assessment — Use of management systems in conformity assessment — Principles and requirements
Writing specifications for use in conformity assessment	**ISO/IEC 17007** [CASCO WG 27] Revision of ISO/IEC Guide 7:1994 New Work Item Proposal approved by CASCO members in August 2005.	Conformity assessment — Guidelines for drafting standards and specified requirements suitable for use for conformity assessment
Auditing competence	**ISO/IEC 17021 Part 2** [CASCO WG 21] New Work Item Proposal approved by CASCO members in September 2006.	Conformity assessment – Requirements for third party auditing of management systems
Proficiency testing	**ISO/IEC 17043** [CASCO WG 28] Revision of ISO/IEC Guide 43:1997, Parts 1 and 2. New Work Item Proposal approved by CASCO members in May 2006.	Proficiency testing by interlaboratory comparisons — Part 1: Development and operation of proficiency testing schemes Proficiency testing by interlaboratory comparisons — Part 2: Selection and use of proficiency testing schemes by laboratory accreditation bodies
Product certification	**ISO/IEC 17065** [CASCO WG 29] Revision of ISO/IEC Guide 65:1996	Conformity assessment — General requirements for bodies operating product certification systems
Sector specific *Greenhouse Gases*	**ISO 14065** [Joint CASCO-ISO/TC 207 WG 6] Publication by June 2007.	Greenhouse gases — Requirements for validation and verification bodies for use in accreditation and other forms of recognition

Annex 2

Structure of ISO/TC 34, *Food products*

ISO/TC 34 has established several substructures [13 Subcommittees (SC) and 6 Working Groups (WG)]; the development of important horizontal standards being under the responsibility of Working Groups directly reporting to ISO/TC 34. These substructures are the following:

- WG 7, *Genetically modified organisms and derived products* [with AFNOR (France) having the convenorship]
- WG 8, *Food safety management systems (FSMS)* [with DS (Denmark) having the convenorship]
- WG 9, *Traceability system in the agriculture food chain* [with UNI (Italy) having the convenorship]
- WG 10, *Food irradiation* [with IRAM (Argentina) having the convenorship]
- JWG 11, *Requirements for bodies providing audit and certification of FSMS* [with DS (Denmark) having the convenorship] (Joint CASCO – TC 34 Working Group)
- WG 12, *Application of ISO 9001:2000 in the agriculture* [with ANSI (USA) having the convenorship]
- ISO/TC 34/SC 2, *Oleaginous seeds and fruits and oilseed meals* (secretariat held by France)
- ISO/TC 34/SC 3, *Fruit and vegetable products* (secretariat held by Poland)
- ISO/TC 34/SC 4, *Cereals and pulses* (secretariat held by China)
- ISO/TC 34/SC 5, *Milk and milk products* (secretariat held by The Netherlands)
- ISO/TC 34/SC 6, *Meat, poultry, fish, eggs and their products* (secretariat held by Botswana)
- ISO/TC 34/SC 7, *Spices, culinary herbs and condiments* (secretariat held by India)
- ISO/TC 34/SC 8, *Tea* (secretariat held by UK)
- ISO/TC 34/SC 9, *Microbiology* (secretariat held by France)
- ISO/TC 34/SC 10, *Animal feeding stuffs* (secretariat held by The Netherlands)
- ISO/TC 34/SC 11, *Animal and vegetable fats and oils* (secretariat held by UK)
- ISO/TC 34/SC 12, *Sensory analysis* (secretariat held by France)
- ISO/TC 34/SC 14, *Fresh, dry and dried fruits and vegetables* (secretariat held by Turkey)
- ISO/TC 34/SC 15, *Coffee* (secretariat held by Brazil)

It can be noted that out of these 13 subcommittees, only 2 are horizontal in scope (ISO/TC 34/SC 9, *Microbiology* and ISO/TC 34/SC 12, *Sensory analysis*).

Annex 3

Structure of ISO/TC 147, *Water quality*

ISO/TC 147 consists of the following:

- WG 4, *Radiological measurements* [with AFNOR (France) having the convenorship]
- SC 1, *Terminology* (secretariat held by South Africa)
- SC 2, *Physical, chemical and biochemical methods* (secretariat held by Germany)
    - WG 17 *Phenols* [with DIN (Germany) having the convenorship]
    - WG 19 *Polycyclic aromatic hydrocarbons (PAH)* [with NEN (The Netherlands) having the convenorship]
    - WG 32 *ICP techniques* [with DIN (Germany) having the convenorship]
    - WG 33 *Ion chromatography methods* [with DIN (Germany) having the convenorship]
    - WG 38 *Flow analysis methods* [with DIN (Germany) having the convenorship]
    - WG 47 *Microcystins* [with DIN (Germany) having the convenorship]
    - WG 48 *Precision and accuracy* [with DIN (Germany) having the convenorship]
    - WG 52 *Antimony, arsenic and selenium* [with BSI (UK) having the convenorship]
    - WG 53 *GC-MS for groups of non-polar substances* [with NEN (The Netherlands) having the convenorship]
    - WG 54 *Alkalinity in marine water* [with JISC (Japan) having the convenorship]
    - WG 55 *Glyphosate and AMPA* [with AFNOR (France) having the convenorship]
    - WG 56 *PFOS and PFOA* [with JISC (Japan) having the convenorship]
    - WG 57 *SPME* [with DIN (Germany) having the convenorship]
    - WG 58 *pH measurement* [with DIN (Germany) having the convenorship]
- SC 4, *Microbiological methods* (secretariat held by Germany)
    - WG 2 *Coliforms (*E. coli *and other coliforms)* [with DIN (Germany) having the convenorship]
    - WG 7 *Salmonella* [with BSI (UK) having the convenorship]
    - WG 10 *Legionella* [with BSI (UK) having the convenorship]
    - WG 12 *Analytical quality control of microbiological media* [with AFNOR (France) having the convenorship)
    - WG 13 *Cryptosporidium/Giardia* [with BSI (UK) having the convenorship)
    - WG 15 *Uncertainity of measurement* [with SFS (Finland) having the convenorship)
    - WG 16 *Sampling for microbiological analysis* [with AFNOR (France) having the convenorship]
- SC 5, *Biological methods* (secretariat held by Germany)
    - WG 1 *Toxicity - Bacteria and biodegradability* [with DIN (Germany) having the convenorship]
    - WG 2 *Toxicity to invertebrates* [with DIN (Germany) having the convenorship]
    - WG 3 *Toxicity - Fish* [with SIS (Sweden) having the convenorship]
    - WG 5 *Toxicity - Algae and aquatic plants* [with SN (Norway) having the convenorship]
    - WG 6 *Biological classification* [with BSI (UK) having the convenorship]
    - WG 9 *Genotoxicity* [with DIN (Germany) having the convenorship]

- SC 6, *Sampling* (general methods) (secretariat held by UK)
    - WG 1 *Design of sampling programmes* (Revision of ISO 5667-1) [with BSI (UK) having the convenorship]
    - WG 3 *Conservation methods* [with NEN (The Netherlands) having the convenorship]
    - WG 4 *Rivers and streams including groundwater* [with BSI (UK) having the convenorship]
    - WG 6 *Drinking water and water used for food and beverage processing* (Revision of ISO 5667-5) [with SCC (Canada) having the convenorship]
    - WG 11 *Sampling of sludges and sediments* [with BSI (UK) having the convenorship]