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Agenda Item 8

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirtieth Session

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LIST OF PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS (INCLUDING PROJECT DOCUMENTS SUBMITTED) AND FOR THE DISCONTINUATION OF WORK

A list of proposals to elaborate new standards and related texts is contained in Table 1. The Commission is invited to **decide** whether or not to undertake new work in each case, taking into account critical review conducted by the Executive Committee, and to decide which subsidiary body or other body should undertake the work. The Commission is invited to **consider** these proposals in light both of its *Strategic Framework* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies*.

A list of proposal for the discontinuation of work is contained in Table 2. The Commission is invited to **decide** whether or not to discontinue the work in each case.

The Project Documents for new work are attached in the Annex.

TABLE 1: PROPOSALS FOR NEW WORK

Responsible Committee	Standard and Related Texts	Reference	No of Project Doc.
CCFFP	Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products	ALINORM 07/30/18, para. 123	1
CCFFP	Amendment to the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets – Breaded or in Batter (Nitrogen Factors)	ALINORM 07/30/18, para. 129	2
CCFFP	Standard for Fish Sauce	ALINORM 07/30/18, para. 127	3
CCFFP	Standard for Fresh/Live and Frozen Abalone (<i>Haliotis spp</i>)	ALINORM 07/30/18, para. 133	4
CCPFV	Sampling Plan Including Methodological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables	ALINORM 07/30/27, para. 148 and Appendix X	5
CCNFSDU	Establishment and Application of Risk Analysis Principles by the Committee on Nutrition and Foods for Special Dietary Uses	ALINORM 07/30/26, para. 143	6
CCASIA	Standard for Chili Sauce	ALINORM 07/30/15, para. 150	7
CCASIA	Standard for Edible Sago Flour	ALINORM 07/30/15, para. 156	8
TFFBT	Annex to the Guideline for the Conduct of Food Safety Assessment of Foods Derived From Recombinant-DNA Plants on Low-level Presence of Recombinant-DNA Plant Material	ALINORM 07/30/34, para. 77 and Appendix IV	9
CCFH	Guidelines for Control of <i>Campylobacter</i> and <i>Salmonella</i> spp. in Broiler (young bird) Chicken Meat	ALINORM 07/30/13, para. 203	10
CCFO	Amendment to the Standard for Named Vegetable Oils: Palm Kernel Olein and Stearin	ALINORM 07/30/17, para. 113	11
CCCF	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	ALINORM 07/30/41, paras 120-121 and Appendix XII	12
CCFA	Revision of the Food Category System (FCS) of the Codex General Standard for Food Additives	ALINORM 07/30/12, para. 118 and Appendix X	13
CCPR	Priority List of Pesticides (New Pesticides and Pesticides under Periodic Review)	ALINORM 07/30/24, paras 180-202 and Appendix VIII	*

* Project documents are not required, in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts, Part 2 Critical Review, para. 4.

TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK

Responsible Committee	Standard and Related Texts	Reference
CCFA	Discontinuation of work on draft and proposed draft Food Additive Provisions of the GSFA	ALINORM 07/30/12, para. 107 and Appendix VIII
CCFL	Proposed Draft Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Annex 2 – Permitted Substances : Table 1 (Natural Sodium Nitrate)	ALINORM 07/30/22, para. 92
CCPR	Discontinuation of Work on Draft and Proposed Draft MRLs for Pesticides	ALINORM 07/30/24, paras 44-136 and Appendix IX

PROJECT DOCUMENTS

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

PROJECT DOCUMENT NO. 1: REVISION OF THE PROCEDURE FOR THE INCLUSION OF ADDITIONAL SPECIES IN STANDARDS FOR FISH AND FISHERY PRODUCTS (CX/FFP 06/28/10, Appendix 2)

1. The purposes and the scope

The revision of the existing Procedure for the inclusion new fish¹ species in existing Codex standards (hereinafter, the Procedure) for processed fishery products is long overdue, in view of: (1) the General Principles of the Codex Alimentarius Commission, inviting its subsidiary bodies "(...) *to revis[e] as necessary of Codex standards and related texts to ensure that they are consistent with and reflect current scientific knowledge and other relevant information*"²; (2) the availability of new analytical methods and (3) the recent amendments introduced by the Codex Alimentarius Commission in its Elaboration Procedure³.

The revision will improve the existing Procedure, by providing a sound framework for decisions based on "state of art" methods of fish species identification and of sensory evaluation methodology of processed products.

This work will also describe the evidentiary dossier to be used to support a request and the decision making-process to be followed by the Codex Alimentarius Commission to amend the relevant standards.

2. Its relevance and timeliness

The 21st Session of the Commission had requested that the Accelerated Procedure should generally be used for the inclusion of additional species in relevant standards. Recently, in some specific instances, this approach could not be applied due to a lack of consensus.

In order to resolve this issue, the Committee had initiated a review of its current procedure for inclusion of additional species in existing standards.

It has noted that current lists were based solely on the mode of preparation and could include species that were not taxonomically related and that this created considerable confusion for consumers as to the nature of the product, as the common names of species were not consistently based on taxonomic criteria. It has identified the need to apply scientific criteria in the process.

At its 27th session, the Codex Alimentarius Commission recommended that the Committee continue its work on the revision of the procedure for the inclusion of new species.⁴

3. The main aspects to be covered

The revision will cover: Fish species identification methods; sensory evaluation methods; data availability and validation by recognised scientific bodies; contents of the evidentiary dossier; Codex procedural matters.

4. An assessment against the criteria for the establishment of work priorities⁵

Are specifically relevant for this work : The "**General criterion**" (i.e. "*...ensuring fair practises in the food trade and taking into account the identified needs of developing countries*") and among the "**Criteria applicable to commodities**": criteria (a), (b), (c), (e)

5. Relevance to the Codex strategic objectives

An updated Procedure is fully consonant with Codex Alimentarius Commission's *Strategic Vision Statement* to develop "*internationally agreed standards and related texts for use in domestic regulation and international trade in food that are based on scientific principles and fulfil the objectives of consumer health*

¹ Hereinafter, when the word "fish" is used, it is intended to include "fish, crustaceans and molluscs", as all, either fresh, frozen (including quick frozen), or otherwise processed, fall within the remit of this Committee (cf. terms of reference of the CCFPP – Procedural Manual, 13th edition – p.123)

² see Procedural Manual – 13th Edition –p. 34 : GENERAL PRINCIPLES OF THE CODEX ALIMENTARIUS (para. 8).

³ See ALINORM 04/27/21 – Appendix 2.

⁴ See ALINORM 03/41 – para 39.

⁵ see ALINORM 05/28/33 – Appendix IV.

protection and fair practices in food trade": it will contribute mainly to the implementation of Objective n° 1 ("*Promoting Sound Regulatory Framework*"), Objective n° 2 ("*Promoting Widest and Consistent Application of Scientific Principles.*"), Objective n° 6 ("*Promoting Maximum Application of Codex Standards*").

6. Information on the relation between the proposal and other existing Codex documents

The Procedure will be used in conjunction with all existing Codex standards on processed fishery products, including a limited list of fish species. It will assist in the revision of existing standards and the establishment of new ones.

It will take into account the *Codex Guidelines for the sensory evaluation of fish and shellfish in laboratories* – CAC - GL 31-1999.

7. Identification of any requirement for and availability of expert scientific advice

NIL

8. Identification of any need for technical input to the standard from external bodies

NIL

9. The proposed time-line for completion the new work

3 years: 1.5 years to reach step 5; 1.5 more years to reach step 8.

PROJECT DOCUMENT NO. 2: AMENDMENT TO THE STANDARD FOR QUICK FROZEN FISH STICKS, FISH PORTIONS AND FISH FILLETS – BREADED OR IN BATTER (NITROGEN FACTORS) (prepared by Thailand)

1. The purposes and scope of the standard

Inclusion of Interim Nitrogen Factors of fish species in Table 2 of the Amendment to the Labeling Section of the Standard of Quick Frozen Fish Sticks (Fish Finger, Fish Portions and Fish Fillets, Breaded or in Batter) (ALINORM 04/27/18), Appendix VII. The fish species to be added are commercially available and commonly used in the production of the above mentioned fishery products in Thailand.

2. Its relevance and timeliness

The 26th session of CCFFP has considered the information on Nitrogen Factors of fresh fish and fishery products and concluded that fish content should be declared on the label for the benefits of the consumers. Nitrogen factors of fish species are to be used for calculation of fish content in the products.

During the consideration of the Draft Amendment to the Labeling Section of the Standard at the 27th Session of CAC, the delegation of Thailand expressed its view that the list of fish species in Table 2 should be revised to incorporate other fish species important in international trade, provided that additional data are available. The Commission has adopted the Draft Amendment and agreed that Table 2 (Interim Nitrogen Factors) may be amended as required when available data of other fish species become available.

In Table 2 of the Amendment to the Standard, only Nitrogen Factors of white fish of temperate waters are specified such as Cod, Coley/Saithe, European Hake etc. Thailand is one of the large exporting countries of fish and fishery products to the global market. A number of tropical fish species are used as the raw materials for these types of fishery products.

Thailand is in the process of determining Interim Nitrogen Factors of various fish species derived from both seawater and freshwater such as Yellow-banded scad (*Selaroides leptolepis*), Silver sillago (*Sillago sihama*) etc. Consideration on seasons, harvesting grounds and GMP will be taken into account in addition to fish species.

3. The main aspects to be covered

The addition of Nitrogen Factors of more fish species in Table 2 of the Amendment to the Labeling Section of the Standard of Quick Frozen Fish Sticks. The additional Nitrogen Factors will belong to fish species commercially available and commonly used in the production of these types of fishery products in Thailand.

4. An assessment against the criteria for the establishment of work priorities

The determination of fish content of a fish product (calculated from a Nitrogen Factor) is indicative of the nitrogen content which provide information to the consumers. This will not only be beneficial to the consumers but also ensuring fair practices in international food trade.

5. Relevance to the Codex strategic objectives

The proposed revision meets the criteria outlined in Objectives 1 and 6 of the Codex Strategic Objectives, which are:

Objective 1: to promote sound regulatory framework by providing essential guidance for member countries through the continued development of international standards and guidelines relating to labeling;

Objective 6: to promote maximum application of Codex standard for domestic regulation and international trade.

6. Information on the relation between the proposal and other existing Codex documents

The proposal is relevant to Standard of Quick Frozen Fish Sticks(Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989, REV 1 – 1995) and the Amendment to the Labeling Section of the Standard of Quick Frozen Fish Sticks (Fish Finger, Fish Portions and Fish Fillets, Breaded or in Batter) (ALINORM 04/27/18).

7. Identification of any requirement for and availability of expert scientific advice

Nil

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Nil

9. The proposed time-line for completion the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Start Date: 2007

Proposed Date for Adoption at Step 5/8: 2008

Proposed Date for Adoption by the Commission: 2009

PROJECT DOCUMENT NO. 3: STANDARD FOR FISH SAUCE (prepared by Vietnam and Thailand)

1. Purpose and scope of the standard

An elaboration of international standard for fish sauce is to provide essential guidance relating to food safety and quality for the purposes of protecting the health of the consumers and ensuring fair practice in food trade.

2. Its relevance and timeliness

Fish sauces are traditional products of many countries in the Asia region (especially in South-East Asia). It is not only used as condiments but also as a kind of ingredients in cooking of the dishes. The fish sauce with high quality characterized by high content of protein, essential amino acids for human body such as valine, leucine, isoleucine, threonine, methionine, lysine, phenylalanine and histidine. Its name is different in different countries, for example: it is called in Vietnam as “Nuoc mam”, “Nampla” in Thailand, “Ketjab-ikan” in Indonesia, “Yu lu” in China, “Patis” in the Philippines. In 2005, the total production of fish sauce of Thailand and Vietnam were estimated at 300 millions litres and 100 million litres, respectively. This product has been increasingly consumed world-wide. However, there are different national standards for fish sauce among the countries of Asian region and this has affected international trade. Therefore, it is necessary to elaborate a standard for fish sauce due to the commercial importance of this product.

The proposed work is directly related to CCFFP terms of reference, i.e.: to elaborate worldwide standards for fresh, frozen (including quick frozen) or otherwise processed fish, crustaceans and molluscs.

3. The main aspects to be covered

The standard covers safety and quality aspects of fish sauce.

4. An assessment against the criteria for the establishment of work priorities

The proposed new work could assist in harmonizing national standard for fish sauce and minimizing potential impediments to international trade.

The new work proposed is specifically relevant to *the Criteria for the Establishment of New Work* criteria (a), (b), (c) and (e) as stated in the Codex Procedural Manual 15th Edition.

- (a) Volume of production and consumption in individual countries and volume and patterns of trade between countries;
- (b) Diversification of national legislations and apparent resultant or potential impediments to international trade;
- (c) International or regional market potential. (International and regional market has potentially increased over the last 20 years).
- (d) Consumer protection from the point of view of health and fraudulent practices.

5. Relevance to the Codex strategic objectives

The proposed standard is relevant to Codex Alimentarius Commission's strategic vision statement to develop *'internationally agreed standards and related texts for use in domestic regulation and international trade in food that are based on scientific principles and fulfil the objectives of consumer health protection and fair practices in food trade'*. It will contribute mainly to the implementation of Objective 1 *"Promoting sound regulatory frameworks"* and Objective 6 *"Promoting maximum application of Codex standards."*

6. Information on the relation between the proposal and other existing Codex documents

The standard will be used in conjunction with all existing Codex standards.

It will take into account Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997) and the following Recommended International Code of Practice for Food Hygiene and Handling (CAC/RCP 52 – 1004), Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3-1999), Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5 CAC/RM 42-1977) and Codex Standard for Food Additives.

In the future, there should be an elaboration of the Section on Fish Sauce in the Code of Practice for Fish and Fishery Products.

7. Identification of any requirement for and availability of expert scientific advice

Nil

8. Identification of any need for technical input to the standard from external bodies

Nil

9. The proposed timeline for completion of the new work (including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.)

The new work should commence following the 2007 Codex Alimentarius Commission meeting. A proposed draft standard for fish sauce elaborated by a working group subjected to approval of the new work could be circulated at Step 3 as early as October 2007. The standard is expected to be completed within 4 years after the starting date.

PROJECT DOCUMENT NO. 4: STANDARD FOR FRESH/LIVE AND FROZEN ABALONE (HALIOTIS SPP)
(Prepared by South Africa with support from Australia, Mexico, Chile and USA)

Purpose and scope

The aim of the work is to elaborate a standard for fresh/live and frozen abalone which will

- Provide the relevant guidance necessary for the production of safe, quality products.
- Set the standard that will allow for fair trade in these commodities.

Relevance

Studies in Chile and South Africa have shown that the demand for abalone of the genus *Haliotis* (from here on abalone) ranges between 20.000 and 30.000mt per annum. Production however is only at approximately 18.000mt per annum (traded value of about US\$500 million CIF) indicating that there is still room for significant growth in the production and trade of abalone. This production is split as follows:

Wild Fisheries: mainly Australia, South Africa, Japan, New Zealand, Alaska (USA) and Mexico. Approximately 8.000mt per annum.

Cultivated production: China, Australia, USA/Hawaii, New Zealand, South Africa, Korea, Taiwan, Japan, Mexico, Chile, Iceland. Approximately 12000mt per annum (including 6.500mt of *Haliotis diversicolour supertexta*)

The major market for abalone is China (including Hong Kong) which consumes about 55% of annual production, with Japan (20%), Taiwan (11%), Singapore (10%) and others (4%) making up the rest of the consumption.

Products are split into four major categories as described below.

Canned/Retorted Pouches	37%
Frozen	16%
Live	25%
Dried Salted	22%

Considering the product split, it is suggested that a standard for Fresh/Live and Frozen Abalone is worked on first, prior to work being started on canned or dried salted products.

The proposed work is congruent with the CCFFP's terms of reference in terms of the elaboration of standards for fresh, frozen or otherwise processed fish, crustaceans and mollusks.

Aspects to be covered by the standard

The standard aims to cover the production, food safety and quality parameters of abalone.

Relationship to other Codex documents

In ALINORM 6/29/41 points 52-54 reference is made to Cadmium levels in bivalve mollusks. The discussion at CCFAC which led to the setting of the levels included data from Chile and South Africa on the levels of Cadmium contained in abalone.

Marine Gastropods do not have a food category number assigned to them and this will have to be requested from CCFAC.

Criteria for the establishment of work priorities

Abalone are a commodity of which about 18.000mt are produced per annum at a value of about US\$500 million CIF. Present legislation in numerous countries and communities considers abalone (and other marine gastropods) under the legislation for bivalve mollusks thereby applying criteria which are not applicable to gastropods.

Proposed timeline

Subject to approval of the new work, the elaboration of a standard for fresh/live and frozen abalone should commence following the 29th Meeting of the CCFFP. A proposed standard could be elaborated by a working group as early as October 2007.

Considering that abalone are traded in three formats, it will be necessary in time to develop three individual standards for this commodity.

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

PROJECT DOCUMENT NO. 5: SAMPLING PLAN INCLUDING METHODOLOGICAL PROVISIONS FOR CONTROLLING MINIMUM DRAINED WEIGHT OF CANNED FRUITS AND VEGETABLES
(ALINORM 07/30/27, Appendix X)**1. Purpose and scope of the standard**

Provisions on minimum drained weight are to be included in Codex standards on processed fruits and vegetables that are currently under revision. The objective of the project is to develop a sampling plan following a statistical approach to allow controlling the minimum drained weight requirements.

2. Relevance and timeliness

The minimum drained weight for canned fruits and vegetables presented in a packing media constitutes an essential criterion to guarantee fair trade practices and the protection of consumer interests. Although the volume of international trade in canned fruits and vegetables is very considerable and involves all countries, the standards do not contain sampling plans that could be used as a point of reference for official controls and for resolving possible trade disputes.

The only method that the standards currently offer for controlling the minimum drained weight is based on the average drained weight of examined containers, “provided that there is no unreasonable shortage in individual containers.” As relying on an average does not preclude significant variations, these provisions provide insufficient guarantees regarding the drained weight in individual containers. A reference method for control should therefore be defined in order to ensure that containers conform to the provisions of minimum drained weight laid down in the standards.

3. Main aspects to be covered

The objective of the Standard is:

- To develop a sampling plan for controlling minimum drained weight of canned fruits and vegetables based on provisions regarding sample size in relation to the size of the consignment and criteria for rejection and acceptance of consignments.
- To determine the tolerable negative errors in the drained weight content of pre-packages, taking into account that prepackages whose content falls below the minimum required would be considered as defective.

4. Assessment against the criteria for the establishment of work priorities

This proposal is consistent with the Criteria for the Establishment of Work Priorities:

- Protection of the interests of the consumer, in particular, protection against fraudulent practices;
- Fair trade practices, in particular, between operators;
- Diversification of national legislations and apparent resultant or potential impediments to international trade;
- Volume of production and consumption in individual countries and volume and pattern of trade between countries; and
- Amenability of the commodity to standardization.

5. Relevance to the Codex strategic objectives

This proposal is congruent with the strategy of the Codex Alimentarius Commission in regard to the periodic review and harmonization of standards, taking into account the horizontal nature of the provisions foreseen, which would provide methodological consistency across a wide range of products.

6. Information on the relation between the proposal and other existing Codex documents

The proposal is in line with the recommendation from the Codex Committee on Methods of Analysis and Sampling that objective and valid procedures be used whenever the conformity of products to a Codex Standard is assessed.

7. Identification of any requirement for and availability of expert scientific advice

None.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None.

9. Proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Consideration of the draft proposal by CCPFV: autumn 2008.

Adoption of the proposed draft Standard at Step 5 by the CAC: July 2009.

Adoption of the draft Standard by the CAC at Step 8: July 2011.

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

PROJECT DOCUMENT NO. 6: ESTABLISHMENT AND APPLICATION OF RISK ANALYSIS PRINCIPLES BY THE COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (CX/NFSDU 06/28/9, Attachment 2)

1. Purpose and scope of the proposed work

The purpose of the work is to elaborate nutritional risk analysis principles in the first instance, potentially followed by more detailed and operationally focused guidelines, to guide the work of the CCNFSDU in the development and review of Codex texts on nutritional matters⁶ within this Committee's Terms of Reference. The principles would be consistent with the Codex *Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius*.

2. Relevance and timeliness

The proposed work responds to the Commission's request for relevant committees to develop risk analysis principles for application to their work. These principles are to be endorsed by CCGP by 2011 and adopted by the Commission by 2013 after which, they will be published in the Codex Procedural Manual as set out in the Codex Draft Strategic Plan (2008-2013).

3. Main aspects to be covered

The principles and possible guidelines will relate to the conduct of, and procedures for, nutritional risk assessment, risk management and risk communication. They will establish the scope of nutritional risk analysis to be applied by CCNFSDU within its terms of reference, consider appropriate risk analysis terminology and applicability of qualitative and quantitative approaches to assessment of risk of nutrient inadequacy and excess of nutrient and related components, as well as elaborate other relevant factors.

The principles and possible guidelines will also identify:

- appropriate sources of expert scientific risk assessment advice, and applicable selection criteria; and
- the role of CCNFSDU in providing terms of reference for such advice.

4. Assessment against criteria for the establishment of work priorities

Application of a consistent approach to nutritional risk analysis within Codex Alimentarius will contribute to the development of appropriately based standards and related texts that serve to protect the health of consumers and ensure fair practices in the food trade.

5. Relevance to Codex strategic objectives

The work contributes to achievement of Objective 2 – Promoting widest and consistent application of scientific principles of risk analysis of the Codex Strategic Framework (2003-2007).

⁶ For example, consideration of the nutritional adequacy of the composition of foods for infants and young children

6. Information on the relation between the proposal and other existing Codex documents

The principles and guidelines will be consistent with the Codex *Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius*. Nutritional assessment is discussed in Guideline documents developed by the *ad hoc* Codex Intergovernmental Task Force on Foods derived from Biotechnology.

7. Identification of any requirement for and availability of expert scientific advice

Noting the role of FAO/WHO expert and technical consultations as a primary source of risk assessment advice for Codex Alimentarius, including CCNFSDU, it will be important for the FAO and WHO to contribute their input to the nutritional risk assessment and communication sections. The recent publication of the Report of a Joint FAO/WHO Technical Workshop on Nutrient Risk Assessment is expected to considerably facilitate this process.

8. Identification of any need for technical input to the development work from external bodies

None foreseen.

9. Timeline for completion

Subject to the Commission's approval in 2007, a first draft of nutritional risk analysis principles would be developed for consideration by the 29th Session of the CCNFSDU 2007, and be proposed to advance to Step 5 by the 30th Session in 2008, then proceed to Step 8 by the 31st Session in 2009. These milestones are within the timeframe established by the Commission for consideration by CCGP and adoption by the Commission.

A decision on the need to develop subsidiary guidelines would be taken at a future time, but not later than the 30th session of CCNFSDU scheduled for 2008.

FAO/WHO COORDINATING COMMITTEE FOR ASIA

PROJECT DOCUMENT NO. 7: STANDARD FOR CHILI SAUCE (Prepared by Thailand)

1. Purposes and scope of the standard

The purpose is to establish a worldwide Standard for Chili Sauce. This standard would cover chili sauce intended for direct consumption which mainly contains chili, water, vinegar or other forms of acid, and salt as major ingredients. Neither fermentation nor fermented products is involved

2. Its relevance and timeliness

It is needed to establish a guidance relating to food safety, essential quality, hygiene, and labeling which are internationally agreed requirements for chili sauce. The elaboration of this Codex commodity standard would be beneficial to protect consumers' health and to promote fair trade practices.

3. The main aspects to be covered

The standard covers essential quality and safety aspects.

4. An assessment against the criteria for the establishment of work priorities

4.1 Volume of trade between countries

The quantity of chili sauce exported was almost 2 million tons in 2005. It approximately cost \$1 million thousands USD. Chili sauce production has increased significantly. Major exporters are the United States of America, the Netherlands, Germany, Italy, China, and Japan including Thailand.

4.2 International market potential

In 2005, chili sauce exported globally cost \$ 3.7 billions USD. The annual growth in value and quantity has increased continuously. There was 14 % annual growth in value from 2001-2005; and 6% for annual growth quantity at the same period.

4.3 Consumer protection

Consumer protection in terms of health and fraudulent practices is highly needed. The quality of chili sauce must satisfy consumer's needs; also, the product must meet the minimum requirements of safety.

4.4 Work already undertaken by other international organizations in this field

This work does not duplicate work undertaken by other international organizations.

5. **Relevance to Codex strategic objectives**

This proposal is consistent with the following strategic goals presented in the Codex Draft Strategic Plan 2008-2013:

- 5.1 Promoting sound regulatory frameworks; and
- 5.2 Promoting widest and consistent application of scientific principles and risk analysis.

6. **Information on the relation between the proposal and other existing Codex documents**

The proposal will take into account Recommended International Code of Practice – General Principles of Food Hygiene (CAC/ RCP 1-1969, Rev.3-1997) and relevant Recommended International Code of Hygienic Practice; Codex General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985, Rev. 3-1999); Codex General Guidelines on Sampling (CAC/GL 50-2004); and Codex General Standard for Food Additives.

7. **Identification of any requirement for and availability of expert scientific advice**

None identified.

8. **Identification of any need for technical input to the standard from external bodies**

None identified.

9. **Proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5 and the proposed date for adoption by the Commission**

It is expected that the work could be completely done within the remaining time frame of 5 years. If the proposed new work is recommended by the 15th Session of the Codex Coordinating Committee for Asia (November, 2006) and adopted as new work by the 30th Session of the Codex Alimentarius Commission (CAC) in July 2007, a proposed draft standard would be presented to either the next Session (2008) of the CCASIA for consideration at Step 4 and CCPFV at Step 7. The proposed draft standard is expected to be adopted by the CAC at Step 5 in 2009 and Step 8 in 2011.

PROJECT DOCUMENT NO. 8: STANDARD FOR SAGO FLOUR (Prepared by Indonesia)

1. **Purposes and scope of the standard**

The purpose of this document is to establish a worldwide Standard for Edible Sago Palm Flour product. This standard applies to sago flour prepared from pith of soft core of palm tree (*Metroxylon* sp.) for direct consumption.

2. **Its relevance and timeliness**

The volume and value of edible sago flour have increased annually in recent years since it is widely consumed. Countries such as Indonesia, India, Philippines and PNG are some of the main consumers of edible sago flour products. For the protection of consumer health and to promote fair trade practices it is necessary to establish a guidance document that provides common language as regard food safety, essential quality factors, hygiene and labeling provisions which are requirements internationally agreed for edible sago flour.

3. **The main aspects to be covered**

The standard will cover essential quality and safety aspects.

4. **An assessment against the criteria for the establishment of work priorities**

4.1. Volume of trade between countries

Indonesia national production of edible sago flour annually is up to 200,000 tons. Indonesia has exported Edible Sago Flour to PNG and Europe. In 2001, Indonesia's export has reached 240 tons, amounting to US\$ 72,000

4.2. International market potential

Many others tropical countries namely India, Philippines, PNG are exporters of edible sago flour. The market tends to become tougher as the competitors gradually increased. The product value and quantity has also increased steadily every year.

4.3. Consumer protection

To avoid fraudulent, practices and protect consumer health, it is imperative to establish an international standard for edible sago flour. The quality of sago palm flour has to satisfy the consumer needs as well as has to meet with the minimum requirement of safety.

4.4. Work already undertaken by other international organizations in this field

This new work does not duplicate work undertaken by other international organizations.

5. **Relevance to Codex strategic objectives**

This proposal is consistent with the following strategic goals presented in the Codex Draft Strategic Plan 2008 – 2013:

5.3. Promoting sound regulatory frameworks; and

5.4. Promoting widest and consistent application of scientific principles and risk analysis.

6. **Information on the relation between the proposal and other existing Codex documents**

The proposal will take into account Recommended International Code of Practice General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997) and relevant Recommended of Code of Hygienic Practice; Codex General Standard for the Labeling of Prepackaged Foods (Codex Stan 1- 1985, Rev. 3- 1999); Codex General Guidelines on sampling (CAC/GL 50-2004); and Codex General Standard for Food additives

7. **Identification of any requirement for and available of expert scientific advise**

None identified

8. **Identification of any need for technical input to the standard for external bodies**

None identified

9. **Proposed time line for completion of the new work, including the start date, propose date for adoption by the Commission**

It is expected that the work could be completely done within the remaining time frame of 5 years. If the propose new work is recommended by the 15th Session of the Codex Coordinating Committee for Asia (November, 2006) and adopted as new work by the 30th Session of the Codex Alimentarius Commission (CAC) in July 2007, a fully proposed draft standard would be presented on the next Session (2008) of the CCASIA for consideration at Step 4 and CCCPL at Step 7. The propose draft standard is expected to be adopted by CAC at Step 5 in 2009 and Step 8 in 2010.

CODEX AD HOC INTERGOVERNMENTAL TASK FORCE ON FOODS DERIVED FROM BIOTECHNOLOGY

PROJECT DOCUMENT NO. 9: ANNEX TO THE GUIDELINE FOR THE CONDUCT OF FOOD SAFETY ASSESSMENT OF FOODS DERIVED FROM RECOMBINANT-DNA PLANTS ON LOW-LEVEL PRESENCE OF RECOMBINANT-DNA PLANT MATERIAL (ALINORM 07/30/34, Appendix IV)

1. Purpose and scope of the proposed work

The goal of the project will be to develop recommendations to the Task Force on performing a safety assessment in situations of low-level presence in which the recombinant-DNA plant has already been found to be safe and authorized for commercialization for food by one or more countries through an assessment performed according to the Codex Plant Guideline, but the importing country has not determined its food safety, and on the requisite data and information sharing systems to facilitate this process.⁷

⁷ The guidance would not be intended for a recombinant-DNA plant that was not authorized in an importing country as a result of that country's food safety assessment.

With this in mind, the objectives of the project will be to:

- Identify and incorporate into a draft annex the relevant sections of the Plant Guideline essential to the safety assessment in situations of low-level presence, and
- Identify information-sharing mechanisms to facilitate utilization of the Annex and to determine whether it should apply, and the data necessary to conduct an assessment of food safety in the importing country.

The project would not:

- Address risk management measures; national authorities will determine when a recombinant-DNA plant material is present at a level low enough for this Annex to be appropriate.
- Preclude national authorities from conducting a full risk assessment; countries can decide when and how to use the Annex within the context of their regulatory systems.
- Eliminate the responsibility of industries, exporters and, when applicable, national competent authorities to continue to meet countries' relevant import requirements, including in relation to unapproved recombinant-DNA material.

2. Relevance and timeliness

An increasing number of recombinant-DNA plants are being authorized for commercialization. However, they are authorized at different rates in different countries. As a consequence of these asymmetric authorizations, low levels of recombinant-DNA plant materials that have passed a food safety assessment in one or more countries may on occasion be present in food in countries in which the food safety of the relevant recombinant-DNA plants has not been determined. This Annex is intended to aid countries that want to determine the food safety of a recombinant-DNA plant under such circumstances or in advance preparation for such potential circumstances.

3. The main aspects to be covered

- Identify and incorporate into a draft annex the relevant sections of the Plant Guideline essential to the safety assessment in situations of low-level presence, and
- Identify information-sharing mechanisms to facilitate utilization of the Annex and to determine whether it should apply, and the data necessary to conduct an assessment of food safety in the importing country.

4. Assessment against the criteria for the establishment of work priorities

Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries:

The project would provide additional guidance for countries to use in assessing the food safety of the low-level presence of unauthorized recombinant-DNA foods, thus evaluating the underlying safety of the food and appropriate protection of consumers. The project could particularly assist countries that have limited experience with food safety risk assessments.

Diversification of national legislations and apparent resultant or potential impediments to international trade:

The project would provide internationally recognized scientific guidance and information and data exchange mechanisms that countries may use to establish individual standards or guidance. Such internationally agreed guidance can help ensure consistent approaches for the food safety assessment for such foods.

Scope of work and establishment of priorities between the various sections of the work:

The scope of the work relates to work previously undertaken by the Task Force on a high priority basis.

Work already undertaken by other organizations in this field:

The project does not duplicate work undertaken by other international organizations, and is an extension of work developed in the first Codex *Ad Hoc* Intergovernmental Task Force on Foods Derived from Biotechnology.

5. Relevance to Codex strategic objectives

This proposal is consistent with the following strategic goals presented in the Codex Draft Strategic Plan 2008-2013:

- Promoting Sound Regulatory Frameworks; and
- Promoting Widest and Consistent Application of Scientific Principles and Risk Analysis;

6. Information on the relation between the proposal and other existing Codex documents

The work product would be an Annex that complements and extends the Codex *Guideline for the Conduct of Food Safety Assessment of Food Derived from Recombinant-DNA Plants* (CAC/GL 45-2003).

7. Identification of any requirement for and availability of expert scientific advice

None identified.

8. Identification of any need for technical input to the standard from external bodies that this can be planned for

None identified.

9. The proposed timeline for completion of the new work, including start date, the proposed date for adoption at Step 5 and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed 5 years

It is expected that the work can and should be completed within the remaining timeframe for the Task Force.

If the proposal is approved as new work by the 30th Session of the Codex Alimentarius Commission (July 2007) a proposed draft Annex would be circulated for comments at Step 3 and be considered by the Task Force at its next Session (2007) at Step 4.

CODEX COMMITTEE ON FOOD HYGIENE

PROJECT DOCUMENT NO. 10: GUIDELINES FOR CONTROL OF CAMPYLOBACTER AND SALMONELLA SPP. IN BROILER (YOUNG BIRD) CHICKEN MEAT (prepared by New Zealand and Sweden)

Purpose and scope of the proposed standard⁸

To provide comprehensive guidelines for the control of *Campylobacter* and *Salmonella* in broiler (young bird) chicken meat which integrate control measures based on: good hygienic practice (GHP), specific knowledge of hazard reduction (hazard-based controls), HACCP, and risk assessment (risk-based controls).

This new work will supplement the general principles of food hygiene developed by the Codex Committee on Food Hygiene (CCFH) and the code of hygienic practice for fresh meat developed by the Codex Committee on Meat Hygiene (CCMH).

The proposed work will develop guidelines that apply from “production-to-consumption”.

Recognising that different risk management options may be necessary in different countries, the guidelines would provide for tailor-made control measures at the country level.

Relevance and timelines

A number of countries are investing heavily in reducing foodborne disease due to enteric zoonoses. This experience needs to be brought to a comprehensive and integrated Codex standard for specified pathogens that provides guidance to all countries on protecting consumers to the greatest extent practical.

Campylobacteriosis and salmonellosis are the two most frequently reported foodborne diseases worldwide. Broiler meat is arguably the most important food vehicle and this is referenced in Codex documents and many scientific publications.

⁸ Any standard, guideline, recommendation or other text developed by Codex is regarded as a “standard” for the purposes of WTO SPS

The CAC is committed, wherever possible, to developing standards that are based on risk assessment, e.g. the Procedural Manual states that “Health and safety aspects of Codex decisions and recommendations should be based on risk assessment, as appropriate to the circumstances”⁹. No less than ten Codex committees are now involved in developing, or have developed, principles and guidelines to assist in setting of standards using risk analysis and the CCFH basic texts state that “In deciding whether a requirement is necessary or appropriate, an assessment of the risk should be made.” In this context, incorporation of food safety components that are based on risk assessment in this proposed standard will enhance its utility and flexibility.

Due to different national conditions and/or control efforts, there are very different levels of hazard control being achieved at the national level. Thus development of a Codex standard that facilitates trade on the basis of equivalent levels of consumer protection being achieved for broiler (young bird) chicken meat is important.

The document is intended to give advice to governments, industry, consumers and other interested parties on control of *Campylobacter* and *Salmonella* spp. throughout the food chain, with particular emphasis on utilising the most up-to-date microbiological risk assessments in a user-friendly manner so as to facilitate and improve national risk management decisions.

Note: It would be possible to generate “benchmark” risk estimates from “global” generic risk assessment models. The Working Group would discuss the value of generating such estimates and their implication in a Codex standard.

Risk management questions

The risk management questions to be answered would flow from the agreed purpose and scope. It is suggested that key instructions will be:

- Describe specific GHP and HACCP controls for *Campylobacter* and *Salmonella* that can be incorporated in a production-to-consumption food safety programme, utilising the most up-to-date information from different Member countries, and referring to the likely level of hazard control achieved
- Quantify the relative risk impacts of different food safety controls for *Campylobacter* and *Salmonella*, either alone or in combination, using a generic risk assessment model, with outputs being for illustrative purposes. Include relative risk estimates for possible food safety measures in scenarios where regional hazard pathways are significantly different from those in the generic model
- Provide a risk management narrative on practical aspects of implementation of “risk-based” components e.g. establishment of “performance targets” at specific steps in the food chain, microbiological monitoring databases etc.

Main aspects to be covered

The guidelines will include:

- Risk profiles
- GHP provisions specific for *Campylobacter* and *Salmonella*, utilising the experience of different countries
- Guidelines for hazard-based controls
- HACCP provisions specific for *Campylobacter* and *Salmonella*
- Guidelines for risk-based controls

Illustrative risk management options would be developed from a globally representative, production-to-consumption risk assessment model that evaluates the *relative* impact of different food safety control measures on levels of consumer protection. It is anticipated that this model would become web-based, allowing countries to model different risk management options in a user-friendly manner, according to their own situation.

⁹ 15th Edition of the CAC Procedural Manual, page 161

Form of the proposed standard

The form of the guidelines will be as follows:

1. Introduction and Background
2. Risk profile (Annex)
3. Presentation of product pathway identifying steps from “production-to-consumption” where control measures can be implemented
4. GHP module which describes these types of measure at each step
5. Hazard-based controls module which describes these types of measure at each step
6. HACCP module which describes CCPs, informed by the hazard-based control module
7. Risk-based controls module

The standard will include a summary of the generic risk assessment model that has been built up from all available resources.

The guidelines will include a narrative on “performance targets” (i.e. application of the PO/FSO concept) and monitoring of pathogen levels at different steps in the food chain as a component of a risk management programme.

Assessment against the criteria for the establishment of work priorities

In relation to *Criteria for the Establishment of Work Priorities* (Procedural Manual, page 21), the proposed new work is highly relevant in the following areas:

- Consumer protection
- Volume of production and consumption of the commodity in individual countries and volume and pattern of trade between countries
- Diversification of national legislations and apparent or potential impediments to international trade
- Coverage of the main consumer protection and trade issues by existing or proposed general standards
- Work already undertaken by other international organisations in this field.

Relevance to Codex strategic objectives

As well as general objectives to enhance consumer protection, this proposal is consistent with:

Objective 2 - Promoting widest and consistent application of scientific principles and risk analysis

Information on the relation between the proposal and other existing Codex documents

The proposed work enlarges on the more general provisions contained in:

Recommended International Code of Practice – General Principles of Food Hygiene CAC/RCP 1 – 1969, Rev 4, 2003

Code of Hygienic Practice for Meat CAC/RCP 58 – 2005

Proposed Draft Working Principles for Risk Analysis for Food Safety for Application by Governments. Report of the 24th Session of the Codex Committee on General Principles. ALINORM 07/30/33, Appendix VIII.

Principles and Guidelines for Conducting Microbiological Risk Assessment – Procedural Manual

Identification of any requirement for and availability of expert scientific advice

There is an extensive requirement for scientific data concerning the effect of food safety controls based on specific knowledge of hazard reduction, and food safety controls based on risk assessment. This will be sought by an international call for data, aggregation of that data by the lead countries, and evaluation by the Working Group in drafting the proposed standard. Development of the generic risk assessment model will require extensive technical input and intersession work by the Working Group.

Identification of any need for technical input to the standard from external bodies

The risk-based components of the proposed standard will likely require inputs from the Joint Expert Meeting on Risk Assessment (JEMRA). Preliminary discussions have been held with the JEMRA Secretariat on provision of such advice.

Proposed timeline for completion of the work

It is expected that the work can be completed within a five-year timeframe.

A work plan that is achievable with a high level of input from the leading governments is as follows:

December 2006	38 th Session CCFH	Agree purpose and scope Preliminary agreement on risk management instructions
Intersession 06/07	New Zealand and Sweden Working Group	Complete global risk profile Call for scientific data from national governments Draft GHP-based, hazard-based, HACCP-based modules Template for the draft standard circulated for government comments as a discussion paper
October 2007	39 th Session of CCFH	Present discussion paper Confirm risk management questions To Step 2
Intersession 07/08	New Zealand and Sweden Working Group	Complete GHP, hazard, HACCP modules Reconvene Working Group to develop components of the standard based on risk assessment Begin work on web-based model
December 2008	40 th Session of CCFH	Present draft standard for advancement to Step 5
Intersession 08/09	New Zealand and Sweden Working Group	Continue technical work
December 2009	41 st Session CCFH	Present draft standard for advancement to Step 5/8 In conjunction with FAO/WHO and JEMRA, provide training session for use of web-based model
June 2010	CAC	Adoption

CODEX COMMITTEE ON FATS AND OILS

PROJECT DOCUMENT NO. 11: AMENDMENT TO THE STANDARD FOR NAMED VEGETABLE OILS: PALM KERNEL OLEIN AND STEARIN (CX/FO 07/20/8)

1. Purpose and scope of the proposed amendments to the Standard

The purpose and scope of the proposed amendments to the Standard for Named Vegetable Oils, *CODEX STAN 210 (Amended 2003, 2005)* is to elaborate two new vegetable oil standards: Palm Kernel Stearin and Palm Kernel Olein.

2. Its relevance and timeliness

The 56th Session of the Executive Committee (July 2005) noted that the proposal submitted by Malaysia on the proposed amendment to include palm kernel stearin and palm kernel olein had not been reviewed by the Committee on Fats and Oils and had recommended that this proposal be presented to the Committee on Fats and Oils for consideration. At the 28th Session of the Codex Alimentarius Commission in 2005, several members supported approval of this proposal as new work in view of the importance of these oils in trade and the fact that the Committee on Fats and Oils would not meet before 2007. However, the Commission

endorsed the recommendation of the Executive Committee that this proposal be submitted to the Committee on Fats and Oils for review.

3. The main aspects to be covered

The amendments will include definitions, proposed values for palm kernel stearin and palm kernel olein with reference to fatty acid composition, chemical and physical characteristics, levels of desmethylsterols and levels of tocopherols and tocotrienols in crude palm kernel stearin and palm kernel olein to be incorporated into Tables 1, 2, 3, and 4 of the Standard for Named Vegetable Oils, *CODEX STAN 210 (Amended 2003, 2005)* as indicated in the following Tables:

Table 1: Fatty Acid Composition (% by weight as their methyl esters)

Fatty Acid	Palm Kernel Stearin	Palm Kernel Olein
C6:0	ND	0.2 – 0.4
C8:0	1.5 – 3.0	3.6 – 5.0
C10:0	2.5 – 3.0	3.2 – 4.5
C12:0	54.0 – 59.0	42.0 – 46.5
C14:0	21.0 – 25.0	12.3 – 15.5
C16:0	1.0 – 2.5	7.4 – 10.6
C16:1	ND	ND
C17:0	ND	ND
C17:1	ND	ND
C18:0	1.0 – 2.5	1.8 – 3.0
C18:1	4.5 – 7.5	14.6 – 21.3
C18:2	0.5 – 1.5	2.6 – 3.8
C18:3	ND	ND
C20:0	ND – 0.5	ND – 0.3
C20:1	ND	ND
C20:2	ND	ND
C22:0	ND	ND
C22:1	ND	ND
C22:2	ND	ND
C24:0	ND	ND
C24:1	ND	ND

Table 2: Chemical and Physical Characteristics

Characteristics	Palm Kernel Stearin	Palm Kernel Olein
Apparent Density 40 °C, kg/L	0.904 – 0.906	0.904 – 0.906
Refractive Index n_{40}	1.449 – 1.451	1.451 – 1.453
Saponification Value mgKOH/kg)	244 – 255	231 – 244
Iodine Value	4 – 8	20 – 26
Unsaponifiable matter mg/kg	<15	<15

TABLE 3: Desmethylsterols in Crude Palm Kernel Stearin and Palm Kernel Olein as a Percentage of Total Sterols

Sterol	Palm Kernel Stearin	Palm Kernel Olein
Cholesterol	1.4 – 1.7	1.5 – 1.9
Brassicasterol	ND – 2.2	ND – 0.2
Stigmasterol	14.1 – 15.0	13.4 – 14.7
Campesterol	8.2 – 9.7	7.9 – 9.1
Beta-sitosterol	67.0 – 70.0	67.1 – 69.2
Delta-5-avenasterol	3.3 – 4.1	3.3 – 4.6
Delta-7-stigmasterol	ND – 0.3	ND – 0.6
Delta-7-avenasterol	ND – 0.3	ND – 0.5

Others	1.0 – 3.0	2.9 – 3.7
Total (mg/kg)	775 – 1086	816 – 1339

TABLE 4: Levels of Tocopherols and Tocotrienols in Crude Palm Kernel Stearin and Palm Kernel Olein

Tocopherols/tocotrienols	PK Olein	PK Stearin
Alpha tocopherol	ND-11	ND-10.0
Beta tocopherol	ND-6.0	ND-2.0
Gamma tocopherol	ND-3.4	ND-1.4
Delta tocopherol	ND-0.9	ND-0.2
Alpha tocotrienol	ND-51.0	ND-73.0
Gamma tocotrienol	1.5-10.0	ND-1.4
Delta tocotrienol	ND-1.5	ND-1.2
Total (mg/kg)	7-68	1-89

4. An assessment against the criteria for the establishment of work priorities

Criteria applicable to commodities:

a. Consumer protection from the point of view of health and fraudulent practices

Provisions already in the Standard for Named Vegetable Oils provide consumer protection from the point of view of food safety and authenticity of these products. The new proposed amendments will serve to enhance trade and protect consumers.

b. Volume of production and consumption in individual countries and volume and pattern of trade between countries

Palm Kernel Stearin (PKS) and Palm Kernel Olein (PKOL) have been traded since early 80's. They are used widely in the production of specialty and confectionery fats. The exports from Malaysia in 2005 of palm kernel stearin and palm kernel olein were 102,000 tonnes and 337,000 tonnes respectively and there are also exports from other palm oil producing countries. The volumes are expected to increase in future due to increasing demands. The large volumes indicate that palm kernel stearin and palm kernel olein play significant roles in the global trade of fats and oils.

c. Diversification of national legislations and apparent resultant or potential impediments to international trade

The inclusion of palm kernel stearin and palm kernel olein in the Codex Standards for Named Vegetable Oil is in response to promote international trade of fats and oils.

d. International or regional market potential

There is existing substantial global trade volume and this is expected to increase further.

e. Amenability of the commodity to standardization

The proposed standards for palm kernel stearin and palm kernel olein are suitable for standardization as amendments to existing standards.

f. Coverage of the main consumer protection and trade issues by existing or proposed general standards

Provisions in the existing Standard for Named Vegetable Oils cover the main consumer protection and trade issues. The amendments to the standard will further improve the standard by providing requirements for both palm kernel stearin and palm kernel olein traded internationally.

g. Number of commodities which would need separate standards indicating whether raw, semi processed or processed

This item is not relevant to this proposal.

h. Work already undertaken by other international organizations in this field

There is no other known international standard covering either of the oils.

5. Relevance to the Codex strategic objectives

This amendment is consistent with the Codex Strategic Framework (2003-2007).

6. Information on the relation between the proposal and other existing Codex documents

This proposal is an amendment to an existing Codex standard.

7. Identification of any requirement for and availability of expert scientific advice

No expert scientific advice from external bodies is necessary.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

No technical input to the standard from external bodies is necessary.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Utilizing the Accelerated Codex Procedure, the amendments can be effected by mid-2009.

Start date: a Circular Letter would be issued in August 2007 following approval as new work by the 30th Session of the Codex Alimentarius Commission in July 2007; Discussion at Step 4 at the 21st Session of CCFO, February 2009

Completion date: Final Adoption by the 32nd Session of the Codex Alimentarius Commission in July 2009.

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

PROJECT DOCUMENT NO. 12: CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN DRIED FIGS (ALINORM 07/30/41, Appendix XII)

1. The purpose and scope of the standard

To develop a Code of Practices for the prevention and reduction of aflatoxin contamination of dried figs. The code will cover cultivation practices, drying, storage and transportation of dried figs.

2. Its relevance and timeliness

Measures can be taken to prevent and reduce the presence of aflatoxin in dried figs. Aflatoxins, especially aflatoxin B₁ (AFB₁) are genotoxic carcinogens, hazardous to human health. They can be formed in many foodstuffs including milk and dried fruits. JECFA concluded at its 49th session that reducing the permitted quantity of AFB₁ in peanuts from 20 µg/kg to 10 µg/kg would not result in any observable difference in rates of liver cancer. The 38th Session of CCFAC agreed to request JECFA to conduct a dietary exposure assessment on tree nuts (ready to eat), in particular, almonds, hazelnuts, pistachios and Brazil nuts, and the impact on exposure of taking into account hypothetical maximum levels of 4, 8, 10 and 15 µg/kg, putting in the context of exposure from other sources and previous exposure assessments on maize and groundnuts.

3. The main aspects to be covered

The Code of Practice will cover all possible measures that have been proven to prevent and reduce aflatoxin contamination in dried figs. It will also cover all stages of the production chain (cultivation, harvesting, drying, storage, transportation).

4. An assessment against the criteria for the establishment of work priorities

This proposal is consistent with the following criteria for the establishment of work priorities:

- a) Consumer protection from the point of view of health by minimizing consumer dietary exposure to aflatoxin from dried figs.

5. Relevance to Codex strategic objectives

This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003 – 2007.

6. Information on the relationship between the proposal and other existing Codex documents

This new work is recommended in the Discussion Paper on Aflatoxin in Dried Figs to be presented and discussed at the 1st Session of Codex Committee on Contaminants in Foods (CCCCF).

7. Identification of any requirement for and availability of expert scientific advice

Not currently available.

8. Identification of any need for technical input to the standard from external bodies

As the International Tree Nut Council has "Observer Status" in the Codex Alimentarius Commission (CAC) and participates in the activities of CAC and will continue to participate in the activities of CCCF, there is no need for additional technical input from external bodies.

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5/8 and the proposed date for the adoption by the Commission

If the Commission accepts, in 2007, the proposal for new work, the draft Code of Practice will be drafted and will be circulated for consideration at step 3 at the 2nd meeting of CCCF. Adoption at Step 5 is planned for 2009 and adoption at Step 8 can be expected in 2010.

CODEX COMMITTEE ON FOOD ADDITIVES

PROJECT DOCUMENT NO. 13: REVISION OF THE FOOD CATEGORY SYSTEM (FCS) OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (ALINORM 07/30/12, Appendix X)

1. The purpose and scope of the standard

The purpose of this work is to consider revision of the FCS of the GSFA (Codex Stan 192, Annex B) so that food categories that include soybean-based food products (06.8 (Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10), 12.9 (Protein products), and 12.10 (Fermented soybean products)) would be reassigned to more appropriate food sub-categories of soybean-based foods within the hierarchy of the FCS. The proposal would:

- (i) place all relevant soybean-based food products now included in food categories 12.9 into new food sub-categories under category 06.8;
- (ii) revise food category 12.9 and category 12.10 to account for the reassignment of some food categories under 06.8; and
- (iii) revise food category 12.10 to include certain products derived from protein sources other than soybeans.
- (iv) Revise food category 02.2 (fat emulsions mainly of type water-in-oil) in light with the decision of the 30th session concerning the standards included in this food category (i.e. draft Standard for Fat Spreads and Blended Spreads).

The FCS is an essential component of the GSFA. Provisions for food additives in the GSFA are established based on information of their use in foods that are included in the different food categories. Correct arrangement of the food categories is essential for appropriate interpretation of the GSFA.

2. Relevance and timeliness

The proposed revision of the FCS will improve the clarity, transparency, and accuracy of the GSFA. Currently, food categories that include soybean-based foods are included in three food categories that do not accurately reflect the grouping of these types of products within the hierarchy of the FCS. The proposed revision would correct these inconsistencies. In addition, the proposed revision will ensure the full correspondence of the GSFA Food Category 02.2 in the light of the decision of the 30th Session of the Codex Alimentarius Commission, regarding the adoption of the draft Standard for Fat Spreads and Blended Spreads.

The proposal to revise the FCS (Codex STAN 192-1995, Annex B) would also require:

- (i) the modification of the provisions in Tables 1 and 2 of the GSFA to reflect the reassignment of the food categories; and
- (ii) revision of the food category titles in the Annex to Table 3 of the GSFA.

A minimum of one year and a maximum of two years would be required for the proposed revisions to the FCS to be circulated, commented on, and agreed upon, and for the consequential editorial changes to the Annex to Table 3 of the GSFA. The revision of the provisions of Tables 1 and 2 of the GSFA, which would fully implement the revised FCS, would require an additional year.

3. The main aspects to be covered

As a result of the decision of the 38th CCFAC (ALINORM 06/29/12, para. 215), the GSFA (Codex STAN 192-1995) would be revised as follows:

- (i) the FCS would be revised according to the proposal (Annex B of the GSFA);
- (ii) provisions in Tables 1 and 2 of the GSFA in the affected food categories (02.2, 06.8, 12.9, and 12.10) would be reassigned according to the proposal; and
- (iii) consequential editorial changes to the Annex to Table 3 of the GSFA would be implemented for consistency with the proposal.

4. Assessment against Criteria for establishment of work priorities (Procedural Manual, 15th Ed., p. 67 – 68)

The proposal will contribute to:

- Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.
- Diversification of national legislations and apparent resultant or potential impediments to international trade.
- Scope of work and establishment of priorities between the various sections of the work.

Soybean-based foods are a staple food in many countries. The FCS is an integral part of the GSFA. It is anticipated that the proposal will improve the accuracy and transparency of the FCS, and will better reflect food additive use in soybean-based foods. This will improve consumer protection and ensure fair practice in food trade.

5. Relevance to Codex strategic objectives

The proposal is consistent with the *Strategic Vision Statement* of the Draft Strategic Framework of the Draft Medium Term Plan 2003–2007 (ALINORM 01/04, Appendix II), and of the Draft Strategic Plan 2008 – 2013 (ALINORM 06/29/3A, Appendix II, and ALINORM 06/29/41, paras. 152–155) that will be forwarded to the Commission for final adoption in July 2007. The proposal is based on scientific considerations and contributes to the safety of human health and to fair practices in food trade.

6. Information on the relation between the proposal and other existing Codex documents

The FCS is an integral part of the GSFA (Codex STAN 192-1995).

7. Identification of any requirement for and availability of expert scientific advice

Requirement of input from expert scientific bodies is not anticipated.

8. Identification of any need for technical input to the standard from external bodies

There is no need for any input from external bodies. Codex Members and observers have the necessary technical expertise to elaborate these revisions to the GSFA's food category system.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Assuming that the Commission approves this proposal for new work in 2007, the work could begin in 2008. It is proposed that the revised FCS could be adopted at Step 5 as early as that same year (2008) or at the following session (2009). Adoption of the revised FCS at Step 8 could therefore be as early as 2008 (accelerated procedure), but probably no later than 2010.

The adoption of the consequential editorial changes to the Annex to Table 3 of the GSFA would occur concurrently with the adoption of the revision to the FCS. The implementation of the proposal in Tables 1 and 2 of the GSFA would therefore occur as early as 2009, but probably no later than 2011.