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FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 8

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty-first Session

International Conference Centre, Geneva (Switzerland), 30 June - 4 July 2008

PROPOSALS FOR NEW WORK (INCLUDING PROJECT DOCUMENTS SUBMITTED) AND FOR THE DISCONTINUATION OF WORK

Matters Arising after 15 March 2008

1. 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 Plan* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies.*

2. 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.

3. 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.
CCCF	Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA	ALINORM 08/31/41, para. 187 and Appendix XIII	*
CCCF	Maximum Levels for Total Aflatoxins in Brazil Nuts	ALINORM 08/31/41, para. 147 and Appendix X	12
CCCF	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee	ALINORM 08/31/41, para. 167 and Appendix XII	13
CCPR	Priority List for Chemicals Scheduled for Evaluation and Re-evaluation by JMPR	ALINORM 08/31/24, para. 153 and Appendix X	*
CCPR	Revision of Guidelines on Estimation of Uncertainty of Results (CAC/GL 59-2006)	ALINORM 08/31/24, para. 122 and Appendix V	14
CCPR	Revision of the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues	ALINORM 08/31/24, paras 129-134 and 151	**
CCFA	Priority List of Food Additives proposed for Evaluation by JECFA	ALINORM 08/31/12, para. 170 and Appendix XIV	*
CCFA	Guidelines and Principles for Substances used as Processing Aids (CAC/GL 2-1985)	ALINORM 08/31/12, para. 132 and Appendix XI	15
CCFL	Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999) – Rotenone	ALINORM 08/31/22, para. 74 and Appendix VIII	16
CCFL	Revision of the Guidelines on Nutrition Labelling (CAC/GL 2-1985) – Implementation of the Global Strategy for Diet, Physical Activity and Health	ALINORM 08/31/22, para. 46 and Appendix IX	17
CCFFV	Standard for Durian	ALINORM 08/31/35, para. 106	18
CCFFV	Standard for Chilli Peppers	ALINORM 08/31/35, para. 106	19
CCFFV	Standard for Tree Tomato	ALINORM 08/31/35, para. 106	20
CCFFV	Revision of the Standard for Avocado (CODEX STAN 197-1995)	ALINORM 08/31/35, para. 106	21
CCNMW	Amendments to the Standard for Natural Mineral Waters (CODEX STAN 108-1981)	ALINORM 08/31/20, paras 82-88	22

* 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.

** Project documents are not required for the elaboration of texts dealing with Codex procedures.

TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK

Responsible Committee	Standard and Related Texts	Reference
CCPR	Draft Codex Maximum Residue Limits for Pesticides withdrawn	ALINORM 08/31/24, paras 35-104 and Appendix VIII
CCFA	Discontinuation of Work on draft and proposed draft Food Additive Provisions of the General Standard for Food Additives	ALINORM 08/31/13, paras 77 and 95 and Appendix IV
CCFL	Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Annex 2 – Permitted Substances: Table 3	ALINORM 08/31/22, para. 61
CCFFV	Guidelines for the Inspection and Certification of Fresh Fruits and Vegetables for Conformity to Quality Standards	ALINORM 08/31/35, para. 65

ANNEX

PROJECT DOCUMENTS

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

PROJECT DOCUMENT NO. 12: PROPOSAL FOR NEW WORK ON "DRAFT MAXIMUM LEVELS FOR TOTAL AFLATOXINS IN BRAZIL NUTS" (ALINORM 08/31/41, Appendix X)

1. The Purpose and Scope of the Project

This project aims to establish maximum levels for total aflatoxins in Brazil nuts destined for further processing and ready-to-eat Brazil nuts, both in-shell and shelled nuts.

2. Relevance and Timeliness

Aflatoxin contamination can be a potential problem in tree nuts, including Brazil nuts, which is the only extractivistic crop among the main internationally traded tree nuts. This activity is important for the native people in the growing countries, stimulating a sustainable use of renewable natural resources while conciliating social development with forest preservation.

A Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts was adopted by the CAC at its 28th Session. A specific Appendix, addressing Good Extractivistic Practice for Brazil Nuts, was included in the Code of Practice and adopted by the CAC at its 29th Session.

Furthermore, there is a need for an international regulatory level, based on scientific evidence, aiming at the protection of human health with a minimum economical impact on international trade.

3. The Main Aspects to be covered

It is proposed to discuss a maximum level for total aflatoxins in Brazil nuts, considering:

a) The results of the JECFA dietary exposure assessment on tree nuts (ready-to-eat), including Brazil nuts, and the impact on exposure to human health taking into account hypothetical standards for aflatoxin contamination.

b) The application of good practices to prevent aflatoxin contamination as much as reasonably achievable in particular as regards collection, transport, storage and processing of Brazil nuts.

c) Brazil nuts can be traded internationally either as for further processing and ready-to-eat. Therefore, maximum levels for both products are needed.

d) There is a significant difference between the level of aflatoxin contamination in shelled and in-shell nuts.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

1) 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 new work will provide maximum levels for aflatoxin in Brazil nuts which are safe for the consumers and have an acceptable economic impact on the producers.

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

   The new work will provide an internationally harmonized standard.

5. Relevance to Codex Strategic Goals

The proposed work falls under the following Codex Strategic Goals:

Goal 1. Promoting sound regulatory frameworks

The result of this work will assist in promoting sound regulatory frameworks in international trade by using scientific knowledge.

With a view to promoting maximum application of Codex standards, this work will provide harmonized regulations for developed and developing countries, leading to fair trade.

Goal 2. Promoting widest and consistent application of scientific principles and risk analysis

This work will help in establishing risk management options, based on scientific evaluation.

Goal 3. Strengthening Codex work-management capabilities

The establishment of maximum levels for total aflatoxins in Brazil nuts is a way to manage risks associated with the consumption of high contaminated kernels, especially by high-level consumers.

Goal 4. Promoting maximum application of Codex standards

Due to the international nature of this problem, this work will support and embrace all aspects of this objective by requiring participation of both developed and developing countries to conduct the work.

6. Information on the Relationship between the Proposal and other Existing Codex Documents

The establishment of a maximum level for aflatoxin in Brazil nuts is recommended in the Discussion Paper on Aflatoxin Contamination in Brazil Nuts (CX/CF 08/12/12-rev.1) which was updated and presented at the 2nd Session of the Codex Committee on Contaminants in Foods.

7. Identification of any Requirement for any Availability of Expert Scientific Advice

It is not yet foreseen. The INC and the Foundation Scientific Committee may provide some advice.

8. Identification of any Need for Technical Input to the Standard from External Bodies

JECFA has already assessed the risk of aflatoxin in tree nuts, including Brazil nuts. Data currently available do not allow a conclusive in-shell/shelled nut ratio for total aflatoxin level. The Brazilian Government is finalizing a study that might clarify this issue and should support a maximum level for in-shell nuts destined for further processing in a near future.

9. The Proposed Time Line for Completion of the New work, Including the Starting Date, Proposed Date for Adoption at Step 5 and the Proposed Date for Adoption by the Commission

Subject to approval by the Commission, the proposed draft maximum levels for aflatoxins in Brazil nuts will be considered by the 3rd Session of the Committee (2009), adoption at Step 5 (2010) and final adoption by the Commission (2011).

PROJECT DOCUMENT NO. 13: PROPOSAL FOR NEW WORK ON A "CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN COFFEE" (ALINORM 08/31/41, Appendix XII)

1. Purpose and Scope of the New Work

The purpose of the proposed new work is to provide to member countries and the coffee industry a guidance to prevent and reduce Ochratoxin A (OTA) contamination in coffee. The scope of the new work encompasses the development of a Code of Practice for the Prevention and Reduction of OTA Contamination in Coffee, which will cover all the stages of the coffee chain, excluding consumers' practices. It is anticipated that this new work would be undertaken based on FAO Guidelines for the Prevention of Mould Formation in Coffee.

2. Relevance and Timeliness

The toxicity of OTA has been reviewed by the International Agency for Research on Cancer (IARC), that has classified OTA as a possible human carcinogen (group 2B), and by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

OTA can be found in different food, including coffee, which represents a significant source of dietary exposure in some countries. Besides that, coffee is an important commodity for international trade, which means, there is a high human consumption of this product.

The most effective way to prevent and reduce OTA contamination in coffee is the use of Good Practices in all coffee chain stages.

3. Main Aspects to be covered

The proposed new work will focus on identifying, preventing and controlling relevant aspects associated with:

- Coffee infection by OTA producing fungi;
- Ochratoxigenic fungal growth; and
- OTA production.

The code will cover all stages of the coffee production chain (cultivation, harvest, post harvest, and transportation practices) developing strategies to prevent and reduce OTA contamination in coffee.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

1) 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 the developing countries.

   The new work will provide additional guidance for countries in order to improve coffee quality, preventing and reducing OTA contamination and consequently minimizing consumer dietary exposure to OTA from coffee.

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

   The new work would provide internationally recognized scientific guidance in order to improve to the enhancement of international trade.

3) Work already undertaken by other organizations in this field.

   This new work will be based on FAO Guidelines for the Prevention of Mould Formation in Coffee.

5. Relevance to Codex Strategic Goals

The work proposed fall under all five Codex Strategic Goals:

Goal 1. Promoting Sound Regulatory Frameworks.

The result of this work will assist in promoting sound regulatory frameworks in international trade by using scientific knowledge and practical experience for prevention and reduction of OTA contamination in coffee.

With a view to promoting maximum application of Codex Standards, due to the importance of coffee international trade, this work will harmonize procedures for developed and developing countries, leading to a fair trade.

Goal 2. Promoting Widest and Consistent Application of Scientific Principles and Risk Analysis.

This work will help in establishing risk management options and strategies to control OTA in coffee.

Goal 3. Strengthening Codex Work-Management Capabilities.

By establishing a general framework for the management of food safety risks associated with the Prevention and Reduction of OTA Contamination in Coffee will provide a general document that can be referenced by CCCF and it can be used by many countries.

Goal 4. Promoting Cooperation between Seamless Linkages between Codex and Other Multilateral Bodies.

The involvement of FAO in Codex activities has already formed a close link and the work developed by FAO on this issue will be the base of this new Codex work.

Goal 5: Promoting Maximum Application of Codex Standards.

Due to the international nature of this problem, this work will support and embrace all aspects of this objective by requiring participation of both developed and developing countries to conduct the work.

6. Information on the Relationship between the Proposal and other Existing Codex Documents

This new work is recommended in the Discussion Paper on OTA in coffee (CX/CF 08/2/14) which was presented and discussed at the Second Session of Codex Committee on Contaminants in Foods (CCCF).

7. Identification of any Requirement for and Availability of Expert Scientific Advice

Additional scientific advice is not necessary at this moment, as FAO has already published the Guidelines for the Prevention of Mould Formation in Coffee as a result of the project Enhancement of Coffee Quality through the Prevention of Mould Formation.

8. Identification of any Need for Technical Input to the Standard from External Bodies

There is no need for additional technical input from external bodies.

9. The Proposed Timeline for Completion of the New Work, Including the Starting Date, Proposed Date for Adoption at Step 5 and the Proposed Date for the Adoption by the Commission; the timeframe for developing a standard should not normally exceed 5 years.

If the Commission approves, the proposed draft Code of Practice will be circulated for comments at Step 3 and consideration at Step 4 at the 3rd Session of CCCF in 2009. Adoption at Step 5 is planned for 2010 and adoption at Step 8 can be expected by 2011.

CODEX COMMITTEE ON PESTICIDE RESIDUES

PROJECT DOCUMENT NO. 14: PROPOSAL FOR NEW WORK ON THE REVISION AND EXTENSION OF THE GUIDANCE DOCUMENT ON MEASUREMENT UNCERTAINTY FOR PESTICIDE MULTI RESIDUE METHODS, BASED ON GUIDELINES ON ESTIMATION OF UNCERTAINTY OF RESULTS (CAC/GL 59-2006), PREVIOUSLY ADOPTED BY THE CODEX ALIMENTARIUS COMMISSION (ALINORM 08/31/24, Appendix V)

1. Purpose and Scope of the Guidelines

The purpose of this new work is to enable Codex Member Countries to have available to them additional and practically oriented information on the estimation of Measurement Uncertainty for the results of pesticide single and multi residue methods. In addition, the existing Guidelines itself is to be revised as necessary.

2. Relevance and Timeliness

The Codex Alimentarius Commission adopted Guidelines on Measurement Uncertainty in 2006. The existing Guideline lay down general information on the estimation and application of Measurement Uncertainty.

Some Codex Members have expressed concern over the complexity of the Measurement Uncertainty and have requested practical guidance on the subject, particularly the estimation of Measurement Uncertainty of pesticide residue measurements.

This new work would be of direct relevance to the application of the existing Codex Guidelines. It is also of direct relevance of the ongoing discussions across Codex in this area and also the discussions that have taken place and which are ongoing with respect to Measurement Uncertainty and its use in compliance.

3. Main Aspects to be covered

The project is to give further elaborated practical examples and advice on how to apply top-down approaches for the estimation of measurement uncertainty based on laboratory quality data. In addition the opportunity will be taken to update the existing Guidelines in the light of recent international references etc.

The revised version will:

Help laboratories to estimate Measurement Uncertainty values, single or multiple residue methods, particularly in pesticide multi residue methods, utilizing internal and external data, such as:

- Concentration-dependent RSDs according to Horwitz formulas and related, serving as the basis for expected / target RSDs.
- Average recovery values and associated standard deviations derived from method validation data.
- Laboratory repeatability and reproducibility data obtained from quality control charts and method validation.
- Method bias information obtained from the analysis of (certified) reference materials.
- Comparison of results obtained by in-house and authoritative referee methods, respectively.
- Utilization of the outcomes of PT schemes, including approximations such as a generalized MU budget of ±50%, for instance, EC PT schemes, if applicable.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

This proposal is consistent with the Criteria for the Establishment of work priorities. The proposed guidelines will facilitate fair trade practices and ensure the safe use of foods.

In addition, the following criteria are also relevant:

- Diversification of national legislations and apparent resultant or potential impediments to international trade: The proposed extension of the existing Measurement Uncertainty guidelines will facilitate the use of nationally and internationally approved analytical methods. This might reduce the possible obstacles in international trade and ensure the safe use of foods.

5. Relevance to the Codex Strategic Objectives

Objective/Goal 1 Promoting Sound Regulatory Frameworks

The proposal to revise and extend the existing guidelines is perfectly in line with objectives 1.2 Review and develop Codex standards and related text for food quality and 1.4 Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis.

The proposed work has also to be considered according to Objective/Goal 4.1 Promoting cooperation between Codex and other relevant international organizations.

6. Information on the Relation between the Proposal and other Existing Codex Documents

This proposal is a revision of the current guideline Guidelines on measurement of Uncertainty of Results (CAC/GL 59-2006). Recommendations on measurement uncertainty are also included in the Guidelines on Measurement Uncertainty (CAC/GL 54-2004) and in the procedural manual (The Use of Analytical Results, Sampling plans, Relationship between the Analytical Results, the Measurement Uncertainty, Recovery Factors and Provisions in the Codex Standards – inclusion of specific provisions in Codex texts).

7. Identification of any Requirement for and Availability of Expert Advice

A Working Group under leadership of IAEA has already produced a discussion paper which was also discussed in greater detail by the CCPR Working Group, setting out aspects that could be included in the revised guideline. These were supported in principle at the 40th Session of the Codex Committee on Pesticide Residues. No further expert advice is expected to be needed.

8. Identification of any Need for Technical Input to the Guidelines from External Bodies that can be planned for

None identified.

9. 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

Formal draft explanatory guidelines will be considered by the 41st session of CCPR. The proposed guidelines are expected to be adopted at step 5 by the CAC in 2011 and finally adopted in 2012.

CODEX COMMITTEE ON FOOD ADDITIVES

PROJECT DOCUMENT NO. 15: PROPOSAL FOR NEW WORK ON THE ELABORATION OF GUIDELINES AND PRINCIPLES FOR SUBSTANCES USED AS PROCESSING AIDS (ALINORM 08/31/12, Appendix XI)

1. Purpose and Scope of the Proposed New Work

To develop guidelines and principles for the safe use of substances used as processing aids and assist Governments to develop relevant national policies.

2. Its Relevance and Timeliness

Substances used as processing aids have an important role in food processing. Development of guidelines will provide a tool for Codex to offer information on the requirement and criteria to the safe use of substances used as processing aids. Currently the Inventory of Substances Used as Processing Aids (IPA) is updated by New Zealand.

3. Main Aspects to be covered

The Guidelines would provide principles for the safe use of substances used as processing aids, the main aspects to be covered by the proposed guidelines are:

- The principles for the use of substances used as processing aids under conditions of good manufacturing practice as defined in Codex Procedure Manual;
- The general principles for the safe use of substances used as processing aids and the safety of their residues in food;
- An explanation of the role of the Inventory of Substances Used as Processing Aids (IPA) and its status. The Inventory is a useful reference document, but is not intended to be a complete or positive list of permitted substances used as processing aids;
- Technical categories of substances used as processing aids.

4. An Assessment against the *Criteria for the Establishment of Work Priorities*

This proposal is consistent with the criteria applicable to general subjects:

General criterion

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

These guidelines will aim to protect the health of consumers and ensure fair practices in the food trade by establishing general principles of safety in the choice and conditions of use of substances used as processing aids. The Inventory of Substances Used as Processing Aids (IPA) will allow a monitoring of available substances used as processing aids by Codex Members. So far, it is not realistic to list only substances used as processing aids, which have been approved by a Codex Member country as a limited number of countries have an approval procedure in place.

Criteria applicable to general subject

a) Diversification of national legislation and apparent resultant or potential impediments to international trade

The absence of a Codex Guidelines and Principles for Substances Used as Processing Aids contributes to inconsistencies in the regulation of substances used as processing aids among different countries, although so far only a few countries have fully regulated the use of those substances in food processing. The proposed work could assist in establishing a common understanding of the principles which should guide the use of substances used as processing aids in the different Codex countries and minimize potential impediment to international food trade.

b) 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 Codex on a high priority basis.

c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

Safety assessments of food additives are often conducted by JECFA, but JECFA does not address all substances used as processing aids. No work is currently being undertaken by other international organizations.

5. Relevance to Codex Strategic Objectives

The proposal is consistent with Activity 1.1 of Goal 1 Review and Develop Codex Standards and Related Texts for Food Safety of the Strategic Plan 2008-2013.

6. Information on the Relation between the Proposal and other Existing Codex Documents

The proposal relates to the Inventory of Substances used as Processing (IPA) (CAC/MISC 3), Codex General Standard for the Labelling of Food Additives When Sold as Such (CODEX STAN 107-1981) and the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). Reference to substances used as processing aids is contained in a number of Codex commodity standards.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

Information is available and no additional expert scientific advice from JECFA is needed.

8. Identification of any Need for Technical Input to the Standard from External Bodies so that this can be planned for

None.

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 timeline for completing work on the proposed guidelines is four years. Therefore, if the new work is approved by the Commission in 2008, a proposed draft guideline could be considered at step 3 by the next session of Codex Committee on Food Additives in 2009, and adopted by the Commission at step 5 and step 8 in 2010 and in 2011, respectively.

CODEX COMMITTEE ON FOOD LABELLING

PROJECT DOCUMENT NO. 16: PROPOSAL FOR NEW WORK – PROPOSAL TO AMEND THE GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS (ALINORM 08/31/22, Appendix VIII)

1. Purposes and Scope of the Proposed Standard

The purpose is to delete "preparations of Rotenone from *Derris elliptica, Lonchocarpus, Thephrosia* spp." from Table 2 of Annex 2 or include "the substance should be used in such a way as to prevent its flowing into waterways" in conditions for use.

2. Its Relevance and Timeliness

Rotenone is obtained from the roots of several tropical and subtropical plant species belonging to the genus *Lochancarpus* or *Derris*. The substance is very toxic to aquatic organisms.

Removing Rotenone from Table 2 of Annex 2 or regulating the condition for use is in line with the primary objective of an organic production system to enhance biological diversity within the whole system.

3. The Main Aspects to be covered

Japan proposes to delete "preparations of Rotenone from *Derris elliptica, Lonchocarpus, Thephrosia* spp." from Table 2 of Annex 2 or to restrict its use to prevent its flowing into waterways.

4. An Assessment against the *Criteria for the Establishment of Work Priorities*

The proposal is consistent with the general criterion as follows:

Ensuring fair practices in the food trade: Some national standards for organically produced foods allow the use of Rotenone, but some do not. There are different regulations on the use of Rotenone, which may cause international disputes.

5. Relevance to Codex Strategic Objectives

The proposal is consistent with:

a. Promoting sound regulatory framework; and

b. Promoting maximum application of Codex standards.

6. Information on the Relation between the Proposal and other Existing Codex Documents

The proposal is an amendment to the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Food*. It does not affect existing Codex documents.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

New Zealand Department of Conservation published a report on the toxicity and use of Rotenone in 2003.[1] The International Programme on Chemical Safety published an evaluation on Rotenone as "the Poisons Information Monograph 474."

8. Identification of any Need for Technical Input to the Standard from External Bodies so that this can be planned for.

none

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.

If accepted by the 36th CCFL and agreed to undertake through Accelerated Procedure by the 31st CAC, it is expected that a proposed draft will be discussed at Step 4 at the 37th CCFL and adopted at Step 5 of the Accelerated Procedure by the 32nd CAC in 2009.

PROJECT DOCUMENT NO. 17: Proposal for New Work on Implementation of the WHO Global Strategy on Diet, Physical Activity and Health (WHA, 2004) (ALINORM 08/31/22, Appendix IX)

1. Purpose and the Scope of the Project

A. Undertake a revision of Section 3.2 and a review of Section 3.1 on the Guidelines on Nutrition Labelling using a phased approach.

Part a - The Committee will undertake work to revise the Guidelines on Nutrition Labelling and will examine the list of nutrients that are always declared on a mandatory or voluntary basis in light of the recommendations in the WHO Global Strategy on Diet, Physical Activity and Health.

To assist deliberations the following questions will be addressed:

(i) which nutrients are appropriate to be considered at an international level, taking into account, regional dietary patterns; and

(ii) what other factors should be taken into account in developing the list of nutrients, including the rationale for including or excluding certain nutrients.

The Committee will also prepare a discussion paper outlining the issues and concerns raised during the discussions of the Committee related to mandatory nutrition labelling, taking into consideration the experiences of member countries.

Part b - Once a revised list of nutrients has been identified, consideration of the requirements for mandatory nutrition labelling, will be undertaken, including consideration of appropriate nutrients and products and taking into account the issues raised in the discussion paper and the flexibility needed to address the issues surrounding the implementation of mandatory nutrition labelling.

B. Develop criteria or principles for legibility and readability of nutrition labelling.

CCFL proposes to undertake new work to develop general criteria or principles to be included in the Guidelines for Nutrition Labelling that would be applicable to both mandatory and voluntary nutrition labelling to enhance the legibility and readability of the information. In developing this work, the Committee recognizes that universal symbols or simplified labelling is not a part of the scope or mandate of this work.

To assist deliberations, the following questions will be asked:

(i) what general principles or criteria should be considered regarding the legibility and readability of nutrition labelling?

(ii) what specific elements should be considered with respect to the legibility and readability of nutrition labelling? For example, the format, order of information, contrast between text and background, and clarity may be some aspects of the presentation to be considered.

[1] Ling, N. "Rotenone – a review of its toxicity and use for fisheries management," Science for Conservation 211, January 2003, New Zealand Department of Conservation

The comments will be summarized and general criteria or principles will be proposed for discussion by the Committee.

2. Its Relevance and Timeliness

The work is in line with the Terms of Reference for the CCFL, specifically (a) to draft provisions on labeling applicable to all foods.

The work is timely since it is in response to the proposed action items for the implementation of the Global Strategy on Diet, Physical Activity and Health contained in the FAO/WHO Draft Action Plan for Implementation of the Global Strategy on Diet, Physical Activity and Health (CL 2006/44-CAC).

Food is recognized as an important environmental influence on nutritional health and well-being; appropriate food choices aid in reducing the risk of developing non-communicable diseases. Food label information, its availability, and consumer understanding all contribute to the individual's capacity to adopt eating habits that reduce health risks.

Food label information has to be sufficient and understandable. In particular, as stated in Article 40 of the Global Strategy, *"information for consumers should be sensitive to literacy levels, communication barriers and local culture, and understood by all segments of the population"*. Item (4) of Article 40 states with regard to labelling, *"Consumers require accurate, standardized and comprehensible information on the content of food items in order to make healthy food choices"*.

Importantly, nutrition labelling has been demonstrated to provide an incentive for the reformulation of processed foods to improve their nutritional quality, in particular with respect to the nutrients that are required to always appear on the label.

3. The Main Aspects to be covered

The work would involve:

A. Undertaking a revision of Section 3.2 and a review of Section 3.1 on the Guidelines on Nutrition Labelling using a phased approach;

B. Developing criteria or principles for legibility and readability of nutrition labelling.

4. An Assessment against the Criteria for the Establishment of Work Priorities

The proposed new work would assist governments in protecting consumers from health hazard due to consumers' lack of knowledge regarding the nutrient content of foods, particularly with respect to nutrients of public health significance. Consumers require accurate, standardized and comprehensible information on the content of food items in order to make healthy food choices.

The new work would also lessen impediments to international trade by providing clear guidance on considerations that need to be addressed when dealing with any of the above.

5. Relevance to the Codex Strategic Objectives

The proposed new work is consistent with the Strategic Plan 2008–2013 for the Codex Alimentarius Commission. It would contribute to: Goal 1 - Promoting sound regulatory frameworks, specifically Activity 1.3 "Review and develop Codex standards and related texts for food labeling and nutrition".

6. Information on the Relation between the Proposal and other Existing Codex Documents

None foreseen.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

None foreseen.

8. Identification of any Need for Technical Input to the Standard from External Bodies so that this can be planned for

None foreseen.

9. The Proposed Time-line for Completion of the New Work, Including the Start Date, the Proposed Date for Step 5 and the Proposed Date for Adoption by the Commission; the time frame for developing guideline should not normally exceed five years.

Subject to approval, the new work could commence following the 31st Session of the Codex Alimentarius Commission meeting (2008).

Proposed amendments to the Guidelines on Nutrition Labelling regarding the list of nutrients and legibility of information could be circulated for government comments at Step 3 for consideration by the 37th Session of the CCFL (2009). It is anticipated that the 38th or 39th Sessions of the CCFL (2010; 2011) could advance the document to Step 5, and the 40th or 41st Sessions of the CCFL (2012; 2013) could advance the document to Step 8.

Pending the outcome of the revisions to the list of nutrients, proposed amendments to the Guidelines on Nutrition Labelling regarding the requirements for mandatory nutrition labelling could be circulated for government comments at Step 3 in 2012 following the 39th Session of the CCFL (2011). It is anticipated that the 40th or 41st Sessions of the CCFL (2012; 2013) could advance the document to Step 5, and the 42nd or 43rd Sessions of the CCFL (2014; 2015) could advance the document to Step 8.

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

PROJECT DOCUMENT NO. 18: PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR DURIAN (Prepared by Thailand)

1. The Purposes and Scope of the Standard

The purpose of the development of the international Standard for Durian is to provide guidance relating to food safety, essential quality, hygiene, and labelling for the benefit of consumers protection and fair trade.

2. Its Relevance and Timeliness

Recently, durian has contributed significantly to the world economy. Durian can be planted and grown in many areas such as in ASEAN countries and other tropical parts of the world. Increasingly, durian fruits are globally traded. The major importing countries are China, Singapore, the United States of America, Canada, Australia, including the European Union.

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*

General criterion

Consumer protection from the point of view of health and fraudulent practices. Quality of the produce which meets consumer needs and the minimum requirements on food safety.

Criteria applicable to commodities

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries: The total durian production in Thailand is estimated at 900,000 metric tonnes per year. The export volume is estimated at more than 137,000 metric tonnes per year. (Reference: Office of Agricultural Economics, Thailand. 2006: Statistic Report. available at: www.oae.go.th /statistic and The Customs Department, Thailand. 2006: Customs Report. available at: www.customs.go.th). The importing countries and volume of trade are shown in the following table.

Production of durians is concentrated in Thailand (900,000 metric tonnes) followed by Malaysia (400,000 metric tonnes) and Indonesia (200,000 metric tonnes) (source : www.dit.go.th).

Export from Thailand and volume of trade (Metric Tonnes)

Importing Countries	2004	2005	2006
China	27,000	60,000	72,000
Indonesia	14,700	17,000	16,000
Hong Kong	16,000	22,000	22,000
Malaysia	232	1,700	1,600
USA	389	342	556
Europe & Australia	32	48	75
Total	**86,000**	**132,000**	**137,000**

Remark: Exported volume should be higher with non-recorded data. With wider knowledge of the fruit in most parts of the world through media and internet, export volume after 2006 should be logically higher (source : www.customs.go.th)

b) Diversification of national legislations and apparent resultant or potential impediments to international trade: Criteria under present standards/legislation for fruits in various countries are not applicable to durian. Comments have been received from several importers that they have to import durian fruits from Thailand based on the Thai standard. An International standard such as a Codex Standard, if exists, will be very useful in providing an internationally recognized standard which will help to improve the international trade, and to accommodate the importers´ requirements.

c) International or regional market potential: International and regional market has potentially increased over the last five years.

d) Amenability of the commodity to standardization: The proposed standard for Durians is suitable for standardization.

The characteristic of durian:

Durian is fruit of the trees of the genus Durio with approximately 27 species. It is commonly found in South East Asia, (Brunei, Indonesia, Malaysia, Myanmar, Philippines, Thailand), Sri Lanka, Australia (Queensland and Northern Territory) and The United States (Florida and Hawaii) (Zainal et al., 1996).

Commercial varieties of durian grown in Thailand are, for example, Chanee, Monthong and exclusive Kanyao. Those of the Philippines are, for example, D24, D 101, D 158 and D168; and those of Malaysia and Indonesia are, for example, Dato Nina, Durian Hijau, Katoi, Gombak, Durian Kunning, Petruk,Bantalmas,Sunan, Sukan, Sitokong, MDUR 79,MDUR 78 and MDUR 88.

The fruit is borne on the tree of more than 4 years old. Normal flowering period is between December to January. It takes about 110 to 120 days for the fruit to become mature after full bloom depending on the variety. Fruits which are normally harvested by manual technique when they are mature become ripe within 3 to 5 days at room temperature. The fruit has a thick and thorny peel, one fruit weight is approximately between 1.5 to 5 kilograms depending on the variety. The ripe fruit can be opened without much difficulty. The flesh is of different colours such as light yellow, yellow, light orange and orange depending on the variety.

The flesh is soft like a good cheese with sweet and buttery taste, its flavour is unique depending on its ripeness. The proper ripe flesh has a specific mild aroma, the overripe flesh has a strong aroma. These are comparable to young and old cheese. Different groups of consumers may prefer different stages of ripeness of flesh. When durians are in season, durian fruit lovers look forward to consuming the flesh, though the early durian price is rather high. Many people believe that this fruit does not only give the consumers energy but also enjoyment.

Durian fruit contains a high amount of sugar, vitamin C, thiamine, riboflavin,vitamin E, carotene, potassium, and the serotoninergic, amino acid, tryptophan, and is a good source of carbohydrates, proteins, and fats. It is recommended as a good source of raw fats by several raw food advocates, while others classify it as a high-glycemic or high-fat food, recommending to minimise its consumption. *Discover* magazine reported an incident where a woman with preexisting renal failure ate a durian and ended up critically ill from potassium overdose.

Use

Mainly, the flesh of ripe fruit is eaten as it is. It is also used in exceptionally excellent ice cream, in making candy, durian paste, in ¨khao nuew kati durian¨ (specially cooked sticky rice with coconut milk topped with durian flesh in coconut cream). Firm durian flesh is used in making chips. It is also used as an ingredient in cooking of various dishes including salads.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards: The new work will cover consumer protection and will help to facilitate the increasing durian trade in the international market.

f) Number of commodities which would need separate standards indicating whether raw, semi- processed or processed: None

g) Work already undertaken by other international organizations in this field: The ASEAN Standard for Durian has successfully been elaborated.

5. Relevance to Codex Strategic Objectives

This proposal is consistent with the Strategic Vision statement of the Strategic Plan 2008 -2013. The work contributes to achievement goal 1 "Promoting Sound Regulatory Frameworks."

6. Information on the Relation between the Proposal and other Existing Codex Documents

This new work has been recommended by the CCFFV at its 12th Session. It was agreed by the 14th CCFFV.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

No external input is anticipated.

8. Identification of any Need for Technical Input to the Standard from External Bodies

No technical input from external bodies is needed.

9. The Proposed Timeline for Completion of the New Work

DATE	ADVANCE AND PROCEDURES
June/July 2008 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Standard for Durian. CAC – Approval of new work. Circulation for comments at Step 3.
September 2009 CCFFV	CCFFV – Consideration of the proposed draft Standard at Step 4.
June/July 2010 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6.
May 2011 CCFFV	CCFFV – Consideration of the draft Standard at Step 7.
June/July 2011 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 = Codex Standard for Durian.

PROJECT DOCUMENT NO. 19: PROPOSAL FOR A STANDARD ON CHILLI PEPPERS (Prepared by Mexico)

1. The Purpose and the Scope of the Standard

The objective is to develop a world-wide standard for the chilli peppers fruit of the *Solanaceae* family, type *Capsicum spp*, for consumption as fresh chillis. It includes species of *C. annuun* and *C. Chinense*, comprising the commercial types "ancho", "chilaca", "de árbol", "habanero", "jalapeño", "manzano" and "serrano". Fruits destined for further processing are excluded.

2. Relevance and Timeliness

Due to the growing trend of worldwide chilli production and trade, it is necessary to establish standards covering the safety, quality, hygiene and labelling in order to have a reference that has been internationally agreed by consensus between the main producing and trading countries. In addition, the drafting of a Codex Standard for Fresh Chillis will help to protect consumers' health and to promote fair trade in accordance with the different international agreements. It is of particular importance to point out that to date the Codex Alimentarius does include a Codex Standard for Fresh Chillis.

3. Main Aspects to be covered

The Standard entails aspects related to quality, size, safety, and labelling in order to provide certainty to the consumer on the product characteristics. Likewise, it is necessary, due to the product features, to establish the pungency parameters depending on the commercial variety, that allow differentiating "sweet" chillis belonging to the same family, considering that the chilli pungency is a determining factor for the produce usage by the consumer.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries.

According to the most recent data provided by FAOSTAT (© FAO Statistics Division 2007 (21 June 2007), the world area cultivated with chillis is 1'725,090 hectares of fresh chillis, and 1'834,350 hectares of dried chillis, for a total of 3'729,900 hectares **with a total production of 27'465,740 tons**.

Table 1. Volume of production of fresh chilli Peppers worldwide.

Country	Area (Ha)	Yield (ton/Ha)	Production (Ha) 2006
China	612,800	20.45	12,531,000
Mexico	140,693	13.17	1,853,610
Turkey	88,000	19.83	1,745,000
United States	34,400	28.42	977,760
Spain	22,500	42.36	953,200
Indonesia	173,817	5.01	871,080
Other	624,681	---	6,083,848
Total	**1,696,891**	**14.74**	**25,015,498**

Source: FAOSTAT 2005.

Since 1993 international commerce of fresh chili Peppers has presented an average annual increment of 8% in volume and 11% in income. In tables 2 and 3 are shown the main exporters and importers of fresh chili peppers in the world, as the economic value of the product in thousands of dollars.

Table 2. Main Exporters of fresh chili peppers in the world and economic value of the product.

Country	Tons	Thousands of dollars
Spain	429,354	563,669
Mexico	401,117	424,930
The Netherlands	307,233	751,456
United States	90,538	107,686
China	56,777	15,519
Israel	52,599	67,349
Canada	46,869	90,098
Turkey	43,038	34,900
Hungary	32,897	29,629

Austria	27,766	33,750
Total	1,711,566	2,363,630

Source: FAOSTAT 2005.

Table 3. Main importers of fresh chili peppers in the world and economic value of the product.

Country	Tons	Thousands of dollars
United States	426,166	625,692
Germany	269,954	484,326
France	115,965	157,660
United Kingdom	99,823	222,045
Canada	95,623	122,288
The Netherlands	63,100	103,570
Italy	58,702	83,505
Austria	58,017	71,588
Russian Federation	43,764	16,760
Check Republic	41,000	34,196
Total	1,581,094	2,369,726

Source: FAOSTAT 2005

(b) Diversity of national legislations and apparent resultant or potential impediments to international trade.

The elaboration of this Codex Standard contributes to protect the health of the consumers and promotes fair practices in trade according to the stipulations in the various international agreements.

Mexico, as the promoter country, has various quality standards to serve as reference in the preparation.

(c) International or regional market potential.

Since 1996 to 2005, the world production of chilis has had an increment of 29% on land under cultivation and 51% in the production volumes, as shown in Table 4.

Table 4. World trend in fresh chili pepper production

	1996	2005	Increment (%)
Area (Has.)	1338610	1725090	29
Production (Tons)	16389170	24803010	51

Source: FOASTAT 2005

The volume of imports has increased by 128% while the economic value has increased by 196% from 1993 to 2004. Exports have increased, during the same period, an increase of 106% and their economic value has rise by 193% according to FAO data.

(d) Amenability of the commodity to standardisation

The standard entails aspects related to quality, size, safety, and labeling in order to provide certainty to the consumer on the product characteristics. Likewise, it is necessary, due to the product features, to establish the pungency parameters depending on the commercial variety, that allow differentiating “sweet” chillis belonging to the same family, considering that the chilli pungency is a determining factor for the produce usage by the consumer.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general stanards.

The objective of this standard is to avoid deceiving practices to the consumer and guide him in the purchase of each one of the fresh chilli pepper varieties included in the Codex Standard, by a correct quality inspection, as by the correct identification of the varieties in the product labeling.

(f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed.

Up to this time, the committee has not identified any other standard that has to be made for related products, processed or semi-processed.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies).

It is important to point out that up to this date the Codex Alimentarius does not have any standard to regulate these products. The Specialized Section on Standardization of Fresh Fruits and Vegetables of the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE), during its 53rd session held in 2007, has started the work for a new standard of fresh chilli.

5. Relevance to Codex strategic Objectives

The proposal is based on scientific considerations and contributes to state the minimum quality requirements for fresh chilli for human consumption, with the purpose of protecting the consumer's health and achieving fair practices in the food trade. This proposal is in line with the *Strategic Vision Statement* of the Strategic Plan 2008-2013, especially:

Goal 1: Provide basic guidelines to the Member States through the continuous development of standards with a view to applying equivalence concepts and mutual recognition and promote the development of national food control systems based on international principles and criteria aimed at reducing health risks throughout the food chain.

Goal 4*:* This project is submitted to harmonize quality provisions for fresh chillis on international grounds thus promoting consensus decision-making.

Goal 6*:* Promoting the maximum application of Codex Standards.

6. Information on the Relation between the Proposal and other Existing Codex Documents

Mexico houses the CCFFV and the proposal is in accordance with the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables which states:

(a) to elaborate worldwide standards and codes of practice as may be appropriate for fresh fruits and vegetables;

(b) to consult with the UNECE Working Party on Agricultural Quality Standards in the elaboration of worldwide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that they follow the same broad format.

(c) to consult, as necessary, with other international organizations which are active in the area of standardization of fresh fruits and vegetables.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

There is no need foreseen for expert scientific advice.

Mexico promotes the integration of productive chains in accordance with the Law of Sustainable Rural Development; said chains count with different links within which research is included.

Nowadays, the production chain of fresh and dried chilli is one of the most consolidated chains in the country; it counts with a strong research, producers, traders and industry links. Likewise, the Mexican Government has identified experts for each one of the proposed varieties, by means of its domestic centres of scientific research.

8. Identification of any Need for Technical Input to the Standard from External Bodies

It is suggested to notify the International Organization for Standardization (ISO) about this proposal in view of their work on methods of analysis to measure the pungency (Scoville Index) and to determine capsicums.

9. The Proposed Timeline for Completion of the New Work

DATE	ADVANCE AND PROCEDURES
June/July 2008 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Standard for Fresh Chilli Peppers. CAC – Approval of new work. Circulation for comments at Step 3.
September 2009 CCFFV	CCFFV – Consideration of the proposed draft Standard at Step 4.
June/July 2010 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6.
May 2011 CCFFV	CCFFV – Consideration of the draft Standard at Step 7.
June/July 2011 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 = Codex Standard for Fresh Chilli Peppers.

PROJECT DOCUMENT NO. 20: PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR TREE TOMATO
(Prepared by Peru)

1. The Purposes and Scope of the Standard

The scope of the standard are the tree tomatoes (*Cyphomandra Betacea* Sent), which will be supplied fresh to the consumer after preparation and packaging. The objective of the standard is to consider in an international document, the physical and chemical characteristics of tree tomatoes for fresh consumption taking into account the specific characteristics of this fruit and the guidelines established by Codex for products for human consumption, and to provide a framework for technical provisions on fresh fruits and vegetables.

2. Its Relevance and Timeliness

Several members of Codex, when trading perishable or non-perishable products, indicate concerns about health and fair practices in trade, resulting in restrictions or bans, especially when the product is not covered by an internationally agreed standard. Furthermore, as stated in the report of 12th Session of the Committee on Fresh Fruits and Vegetables, held in Mexico City (2005), Colombia proposed the elaboration of a Standard on the Tree Tomato, bearing in mind that this fruit is of great interest not only for Colombia but also for other countries, as shown in Tables 1 and 6 on production and export of fruit.

3. The Main Aspects to be covered

The objectives of the standard are:

- Establish the minimum requirements of tree tomatoes, which shall comply with, independently from the quality class.
- Define the categories to classify the tree tomato in accordance with the characteristics of the fruit.
- Consider the sizing classes to commercialize tree tomatoes depending on the maximum diameter of the product.
- Establish the tolerance as regards quality and size that may be permitted in tree tomatoes contained in a package.
- Include provisions to be considered in relation to uniformity of the packaged product and the package used.
- Include provisions for the labelling and marking of the product in accordance with the General Standard for the Labelling of Prepackaged Foods.
- Include provisions for contaminants with reference to the General Standard for Contaminants and Toxins in Foods.

– Include provisions for hygiene and handling with reference to the Recommended International Code of Practice for Hygiene - General Principles of Food Hygiene

4. An Assessment against the *Criteria for the Establishment of Work Priorities*

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

According to FAO data, the fresh fruit production and growing surface cultivation at a world-wide level has been variable. China, for the year 2005, was the country with the highest production increase (4.79%) and cultivated area (9.15%) followed by Viet Nam, while Colombia presented an increase of 1.58% in production and 2.62% in the cultivated surface (See Tables 1 and 2).

Table 1. Fresh Fruit Production (in tons)

Country	Year 2004	Year 2005	Market Share (Year 2005)	Growth Rate (1996-2005)
India	6,600,000	6,600,000	25.58%	2.06%
Viet Nam	2,700,000	2,750,000	10.66%	5.81%
China	1,664,292	1,790,000	6.94%	4.79%
Mexico	320,000	320,000	1.24%	-1.57%
Colombia	177,000	178,000	0.69%	1.58%

Source: FAO – Calculations by Observatorio Agrocadenas Colombia – Agriculture and Rural Development Department[2]. New Zealand is not included as producing country of tree tomato (also called "tamarillo").

Table 2. Areas under cultivation (hectares)

Country	Year 2004	Year 2005	Market Share (Year 2005)	Growth Rate (1996-2005)
India	700,000	700,000	19.51%	1.78%
Viet Nam	220,000	225,000	6.27%	4.29%
China	656,215	666,300	18.57%	9.15%
Mexico	46,000	46,000	1.28%	-1.26%
Colombia	15,600	15,800	0.44%	2.62%

Source: FAO – Calculations by Observatorio Agrocadenas Colombia – Agriculture and Rural Development Department[3]. New Zealand is not included as producing country of tree tomato (also called "tamarillo").

As regards fresh fruit exports at a world-wide level a market share of 20.09% by Thailand is observed, while Colombia contributes 0.77%. Contrary to the observed items, when analyzing the export growing rate, the Thailand increase was 1.95%, while Colombia's increase was 14.52% (Table 3).

Tabla 3. Exports of Fresh Fruit (in tons)

Country	Year 2003	Year 2004	Market Share (Year 2004)	Growth Rate (1995-2004)
Thailand	118.286	165.541	20,09%	1,95%
Hong Kong	57.566	93.924	11,40%	16,03%
Mexico	12.066	13.596	1,65%	25,93%
Colombia	4.066	6.337	0,77%	14,52%
Chile	5.518	4.515	0,55%	17,06%

Source: FAO – Cálculos Observatorio Agrocadenas Colombia – Ministerio de Agricultura y Desarrollo Rural.[4]

[2] Agriculture and Rural Development Department – Agrochain of Colombia – Production. Chain: Export Fruit. Worldwide Information, Fresh Fruit NEP. www.agrocadenas.gov.co.

[3] Agriculture and Rural Development Department – Agrochain of Colombia– Cultivated area. Chain: Export Fruit. Worldwide Information, Fresh Fruit NEP. www.agrocadenas.gov.co.

Likewise, fresh fruits world-wide imports present variations. In China, imports have grown by 15.83%, in Holland (Netherlands) 11.74%, and in the United States of America 9.11%. This reasserts the need for increasing the production and trade of fruits for the fresh consumption with the purpose of meeting the growing demand (Table 4).

Table 4. World-wide Fresh Fruit Imports (in tons)

Country	Year 2003	Year 2004	Market Share (Year 2004)	Growth Rate (1995-2004)
China	154,971	138,624	13.84%	15.83%
Hong Kong	109,771	133,360	13.31%	6.52%
United States	63,369	78,812	7.87%	9.11%
Germany	36,098	41,682	4.16%	5.97%
Holland (Netherlands)	26,490	34,438	3.44%	11.74%

Source: FAO – Calculations by Observatorio Agrocadenas Colombia – Agriculture and Rural Development Department[5].

In accordance with the statistics carried out by the Agriculture and Rural Development Department, slight variations are observed in the harvested area of the cultivation (Table 5). When analyzing the figures from the year 1992 up to 2006, an annual average growing of 4.4% is observed related to the area cultivated with tree tomato.

Table 5. Harvested Area of Tree Tomato in Colombia (Hectares)

YEAR	AREA (Hectares)
2002	7,253
2003	7,686
2004	7,048
2005	7,176
2006	8,454
Annual average growing rate: 4.4%	

Source: Agronet – Agriculture and Rural Development Department[6].

When increasing the area of cultivation, the production volume has increased; a fact which, in accordance with the Agriculture and Rural Development Department, creates the need to open new markets and generates a higher demand in the countries where this fruit is commercialized.

Table 6. Exports of Tree Tomato by destination country (Kilograms). Source: Proexport Col. 03-2008.[7]

DESTINATION	2003	2004	2005	2006	2007
Netherlands	93,711	101,290	119,504	124,101	146,028
France	46,288	42,786	58,189	67,603	93,213
Canada	30,417	25,357	28,440	36,234	87,733
Germany	73,459	58,722	78,876	86,090	83,733
Spain	71,251	84,757	109,790	102,228	77,827
Sweden	32,023	42,377	70,230	58,938	35,545
Italy	6,504	10,666	12,219	10,991	14,240
Venezuela	-	3,972	-	-	26,681

[4] Ministerio de Agricultura y Desarrollo Rural - Observatorio Agrocadenas Colombia – Exportaciones. Cadena: Frutas de Exportación. Información Mundial, Fruta Fresca NEP. www.agrocadenas.gov.co.

[5] Agriculture and Rural Development Department – Agrochain of Colombia – Imports. Chain: Export Fruit. Worldwide Information, Fresh Fruit NEP. www.agrocadenas.gov.co.

[6] Agriculture and Rural Development Department - Agronet. Harvested Area, Production & Passion Fruit Yield, 1992-2006. www.agronet.gov.co.

[7] Proexport Colombia. Agroindustry Macrosector – Agricultural Sector.

Portugal	8,440	15,204	17,316	17,991	15,113
Switzerland	15,759	11,333	7,969	10,678	10,834
Denmark	186	12	-	-	4,014
United Kingdom	11,774	31,663	21,289	14,414	9,446
United States	4,979	3,427	17,435	8,429	10,077
Finland	-	-	-	-	5,631
Belgium	3,840	1,618	4,449	4,906	3,621
Brazil	4,611	2,892	5,458	5,882	5,482
Panama	9,561	4,647	14,586	2,623	4,734
Dutch Antilles	1,847	2,673	661	1,491	3,380
United Arab Emirates	-	571	2,681	2,032	3,428
Aruba	2,855	-	-	-	673
Mexico	-	-	683	-	73
Russia	-	-	14	-	7
Japan	-	-	-	-	11
Costa Rica	232	-	-	-	2
Armenia	-	-	79	-	-
Saudi Arabia	-	-	-	156	-
Bolivia	-	108	-	-	-
Swaziland	-	1,031	2,116	318	-
Ireland (Eire)	-	40	-	-	-
Austria	-	732	836	-	-
Afghanistan	-	61	-	-	-
Hong Kong	8	-	548	-	-
Non-declared	-	697	-	-	-
Indonesia	-	128	-	-	-
Norway	253	147	-	-	-
Antigua and Barbuda	16	-	-	-	-
Australia	-	12	-	-	-
Ecuador	248,405	-	-	-	-
TOTAL	**666,419**	**446,924**	**573,366**	**555,104**	**641,526**

In table 6, variations related to the tree tomato volume exported from the 2003 to 2007.

After analyzing the fresh fruit world-wide trade information, for Colombia it is a priority to establish a Codex Standard for Tree Tomato, since this product is not only of commercial importance at a world-wide level, but also has a high social impact due to the amount of labour used in the cultivation and to retrieve areas with social problems with the cultivation of this product.

b. Diversification of national legislation and apparent resultant or potential impediments to international trade

An international Standard for Tree Tomato is necessary to protect the consumers from fraudulent practices and for protection of consumer health. The standard will also assist to remove obstacles to international trade.

In addition, Colombia is in the process of developing a technical standard for fresh fruits and vegetables and will be helpful to have an international reference for this product. In this regard, there are non-safety issues that affect or may affect international trade of tree tomato, for instance, definition of quality attributes and associated tolerances that, in absence of an international standard, are left to specific requirements of the importing countries with the potential to create technical barriers to trade. An international standard establishing definitions for quality classes, sizing, tolerances, etc. will avoid proliferation of technical regulations and will set out basic criteria to lay down commercial agreements to ensure fair trade practices.

c. International or regional market potential

In table 6, variations related to the tree tomato volume exported from the 2003 to 2007 are observed. After a reduction between 2003 and 2004, the exported volume has slightly grown reaching a increase of 13% for the 2006 to 2007. The main destinations of export for the Colombia tree tomatoes during 2007 were: Netherlands, France, Canada, Germany, Spain and Sweden.

Within the main producer countries of tree tomatoes, New Zealand produces a variety known as "Tamarillo", Kenya, Sri Lanka, India and Colombia produce different varieties.

As regards the seasonality, the tree tomato is traded in the international market throughout the year. Colombia is the main supplier to the European Union, since its exports are stable throughout the year[8].

The information shows that trade volume with some countries has been stable for the past years. There is however a potential to increase such trade by exporting to new markets not yet available in 2006. On the other hand, trade with some other countries has not been so regular throughout the years but it could be strengthened in the future by having an international standards to promote trade for this fruit.

According to the global balance, the trend is to increase the total export volume. However, it is important to highlight that in order to maintain and increase such trend it is essential to have an international standard to reflect the compromise of producing countries to put on the international market tree tomatoes in compliance with quality and safety criteria internationally recognized.

d. Amenability of the commodity to standardization

The development of the standard mainly requires definition of the produce which implies the botanical classification and the establishment of minimum quality requirements to be complied with regardless the quality classes contemplated in the standard.

The standard also requires classification of produce by quality classes which will allow harmonization of different criteria holding by countries when trading tree tomatoes. It will also establish size ranges that will constitute the reference parameter for producers and buyers thus facilitating trade of tree tomatoes.

Likewise, the standard should address permitted tolerances for each of the quality classes identified and the size ranges established so the users of the standard will have a single reference document for consultation thus facilitating trade of this fruit.

In considering countries' concern to prevent contaminants as well as pests and diseases arising from their presence in the produce entering the country, the standard will address these concerns and make reference to the relevant Codex general texts.

From the point of view of consumer protection, it is important that the standard provides information necessary for the consumer to make an informed choice through provisions for marking or labelling which in turn will provide for product traceability.

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

The standards available or under development in Codex do not cover this produce. Fruits already standardized correspond to similar botanical families with particular characteristics and requirements that do not allow inclusion of tree tomatoes. This justifies the development of a separate standard for tree tomato providing specific information on this fruit for their international trade.

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

Tree tomatoes are supplied fresh to the consumer. The only processing that they undergo after harvesting are those related to post-harvest treatment before preparation and packaging. The standard will cover those varieties traded internationally in one single document.

[8] Agreement MAG – IICA. Technical Cooperation Programme. Identification of Market and Technologies for the Export of Agricultural Products. Ecuador, May 2001.

g. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

Development of standards for tree tomato have been taken up at national level by producing countries and they have been taken into account in the development of the proposal for new work on a Codex Standard for Tree Tomato. Due to this, the standard will allow harmonization of the quality requirements in one single document while reducing the differences among countries in relation to definition of essential criteria for the trade of this fruit.

5. Relevance to the Codex Strategic Objectives

The elaboration of a Codex Standard for Tree Tomato is in line with the strategic objective to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade. Likewise, the elaboration of this Standard will help to protect consumer health against risks associated with these products.

6. Information on the Relation between the Proposal and other Existing Codex Documents

The proposal for the elaboration of a Codex Standard for Tree Tomato is part of the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables.

7. Identification of any Requirement for and Availability of Expert Scientific Advice

For the development of this project document, the information generated by the Research Group working at a national level for the characterization of tropical fruits has been taken as reference. Therefore, in case of requiring further information in the course of the elaboration of the Standard, this group of experts may be consulted.

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

June/July 2008 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Standard for Tree Tomato **CAC – Approval of new work. Circulation for comments at Step 3.**
September 2009 CCFFV	CCFFV – Consideration of the proposed draft Standard at Step 4.
June/July 2010 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6.
May 2011 CCFFV	CCFFV – Consideration of the draft Standard at Step 7.
June/July 2011 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 = Codex Standard for Tree Tomato.

PROJECT DOCUMENT NO. 21: PROPOSAL FOR A REVISION OF THE CODEX STANDARD FOR AVOCADO (CODEX STAN 197-1995) (Prepared by Cuba)

Proposal to revise:

Section 2 – Provisions concerning quality

Section 3 – Provisions concerning sizing

In addition, consequential amendments to other sections of the Standard derived from the revision to the above-mentioned Sections to accommodate other varieties of avocado as appropriate.

1. The Purpose and the Scope of the Standard

This proposal has the objective of revising the provisions concerning quality (Section 2.1.1), the provisions concerning sizing (Section 3) of the Codex Standard for Avocado (CODEX STAN 197:1995) and consequential amendment to other sections of the Standard arising from the inclusion of new varieties of avocados.

2. Relevance and Timeliness

(i) Provisions concerning quality. Table of varieties and dry matter level that defines Avocado for direct consumption.

The world-wide production and trade of avocado have increased during the last decade, reaching values of 3 315680.00 t and 491 610.00 t, respectively (FAOSTAT, 2006). The cultivation of avocado is a dynamic development sector for countries in different geographical areas. This commodity is relevant for local consumption and export. Three avocado ecological groups and their hybrids are cultivated: Guatemalan, Mexican and West Indian. Avocado, as an agricultural product contributes to the provision of foods of vegetable origin, and contribute significantly to the national economies and more so generate income to small and medium producers.

The Codex Standard for Avocado (CODEX STAN 197) was adopted in 1995; it was amended in the 2005 to align it to the general format for Codex standards for fresh fruits and vegetables, still pending is the revision of the table of varieties that classifies those with a minimum content of dry matter between 23% and 18% measured in dry weight. West Indian varieties or some hybrids with dry matter content lower than 18% do not relate to the Codex Standard. Subsequently, the UNECE Standard for Avocado (FFV 14) was adopted in 2003, for the trade of this product, with variations in the content of dry matter for varieties.

The West Indian varieties and hybrid of these with Guatemalan varieties, are produced and consumed in several countries, mainly on the American continent. The avocado dry matter content is directly related to the oil content of the fruit. It is considered that the consumption of products with low content of oil is growing among different populations, and age groups, regarding the nutritional qualities, as a way to protect health.

Due to the increase of the avocado trade at the international level and the importance for countries in different geographical areas, the table of varieties shall be as broad as possible to include the three ecological groups and existing hybrids, with the purpose of satisfying the demand for quality by consumers in any segment of the market.

(ii) Provisions concerning sizing

The main sizing classification of Avocado is by weight. The minimum weight of avocado stated in the Codex Standard for Hass variety does not coincide with the present practices of the market for the main variety traded (Hass), in according with the UNECE Standard; therefore, it is recommended to update this item to favour fair trade practices.

(iii) Request for review

The Codex Standard review will allow the update of the essential regulations to guarantee the quality and safety of the product, protecting the consumer's health and avoiding fraudulent practices in the markets. Cuba therefore requests the following:

(a) To include the varieties of the West Indian group and their hybrids in the table of varieties of the Codex Standard for Avocado, with dry matter content between 18% - 15%.

(b) To amend the provision for the minimum weight of Hass variety (125 g) to 80 g.

3. Main Aspects to be covered

The Codex Committee for Fresh Fruits and Vegetables recommended the revision of the Codex Standard for Avocado from the 13th meeting[9] [10]. If the Codex Commission approves, the sections of the Standard to be revised include:

Section 2. Provisions concerning quality (2.1.1) Table of varieties and percentage of dry matter content, by drying to constant weight.

Section 3. Provisions concerning sizing.

In addition, consequential amendments to relevant sections of the Standard derived from the revision to Sections 2 and 3, as appropriate.

[9] ALINORM 07/30/35, paragraphs 98 - 100.

[10] ALINORM 08/31/35, paragraphs 100, 106, 107.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

The main producers of avocado are Mexico, Indonesia, United States of America, Brazil, Chile and Colombia, with values between 1 040 000 t and 160 000 t. (FruiTrop Focus, 2006) In other countries of the Americas, Africa, Europe, Asia, Middle East, Middle West, and Oceania, the avocado cultivation being important for local consumption and export. From the Data base of FAOSTAT, 2006, the main importing markets for this commodity are in Europe (47% of the total imports) and North America (34% of the total imports). The increase of the avocado trade at the international level and the commercial relationships among countries is illustrated in Annex 1 of this document.

c) International or regional market potential

United States, and Latin America and Caribbean countries produce West Indian avocado varieties and their hybrids. Cuba, where the avocado cultivation is increasing in the different ecological groups, develops hybrid growing of the West Indian Group, with a growing export towards markets in Canada, the Caribbean, and Europe. Although the export quantity and value from the Caribbean (refer to Table 2 in Annex 1) may not be significant compared to foods exported by others regions, the amounts exported supplement the provision of foods from vegetable origin, and contribute to the generation of incomes for the national economies.

Considering that these varieties with dry matter rates between 15% and 18% do not comply with the current Codex Standard restricts the trade of this product.

(d) Amenability of the commodity to standardisation

- The composition of the fruit, as dry matter, and the sizing classification, are essential for the identity of the product and should be revised in the current Codex Standard.
- The dry matter content, as quality factor related with the avocado characteristics, and the sizing classification, may vary across countries and regions. For that reason both factors would have to be accommodated in the Codex Standard.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

The UNECE Standard for Avocado (FFV-14) was adopted in 2003 and, as opposed to the Codex Standard, does refer to the West Indian varieties or their hybrids. The minimum sizing for avocado 'Hass' established in this Standard is 80 g, below the minimum established in the Codex Standard for Avocado. ISO Standard 2295-1974 (Guide for the storage and transportation of avocado) refers to the West Indian varieties.

Different countries have national standards on avocado, among others: Mexico (NMX-FF-016-1195), United States of America (Federal Standard Y-A830a; US Standard for grades of Florida Avocados, 1957 reprint 1997) Colombia (ICONTEC 1248-1983), Guatemala (ICAITI 34115, ICITI 34116), Cuba, (NC 572-2007).

Taking in account the different existing regulations for avocado, the revision of the Codex Standard within the Committee's framework will allow the adoption of a document agreed between all parties involved in the production, trade and consumption of avocado, as a tool to guarantee the quality and safety of the product by national control systems.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

Standards elaborated for others international organizations. See criteria **(e)**

5. Relevance to Codex Strategic Objectives

The review of the Codex Standard for avocado is aligned with the statement of the Strategic Vision of the Codex Alimentarius and it is according to the Strategic Objectives 2008-2013, such as:

a) To draw Codex Standards regarding the quality and safety of foods, including the aspects inherent to labelling, with due care to reflect world-wide variations.

b) The Codex Standard shall not create, by default, unnecessary, unjustified and discriminating obstacles to trade for developing countries.

c) To promote the maximum application of the Codex Standards at national and international level.

6. Information on the Relation between the Proposal and other Existing Codex Documents

The proposed of new work is related to the Codex Standard for Avocado (CODEX STAN 197-1995).

7. Identification of any Requirement for and Availability of Expert Scientific Advice

No external contribution shall be necessary.

8. Identification of any Need for Technical Input to the Standard from External Bodies

No external organizations' contributions shall be required.

9. The Proposed Timeline for Completion of the New Work

DATE	ADVANCE AND PROCEDURES
June/July 2008 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation to start revision of the Standard for Avocado. CAC – Approval of new work. Circulation for comments at Step 3.
September 2009 CCFFV	CCFFV – Consideration of the proposed draft revised Standard at Step 4.
June/July 2010 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6.
May 2011 CCFFV	CCFFV – Consideration of the draft revised Standard at Step 7.
June/July 2011 CCEXEC/CAC	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 = Codex Standard for Avocado (revised).

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ANNEX 1. IMPORTATIONS AND EXPORTATIONS OF AVOCADOS 2000-2004

Importations

	TM					MUSD				
	2000	**2001**	**2002**	**2003**	**2004**	**2000**	**2001**	**2002**	**2003**	**2004**
Latin America	37,358	29,858	38,212	37,804	52,892	14,481	13,364	15,507	15,851	29,805
Africa	1,642	2,372	2,384	2,385	4,244	686	738	550	1,164	2,635
Far East	2,688	1,709	4,978	4,965	3,221	2,000	1,389	4,220	4,182	2,175

North America	91,775	86,600	134,000	157,013	164,444	139,028	114,425	150,054	205,870	213,275
Europe	191,798	188,517	207,127	199,361	229,296	220,803	251,552	261,926	384,743	387,012
Asia	18,214	13,858	20,315	30,205	32,462	32,124	28,257	32,222	56,886	62,822
Caribbean	162	136	194	172	98	206	202	202	67	91
Central America	25,650	21,581	27,264	26,018	34,025	11,061	11,074	13,596	14,060	25,405
World	343,599	325,582	406,600	432,341	490,063	413,689	417,220	471,124	678,585	715,042

Exportations

	TM					MUSD				
	2000	**2001**	**2002**	**2003**	**2004**	**2000**	**2001**	**2002**	**2003**	**2004**
Latin America	166,724	155,798	202,764	263,193	293,722	150,224	145,359	256,176	309,094	341,092
Africa	46,241	29,691	48,358	41,107	30,026	17,847	11,238	18,122	26,914	21,802
Far East	126	191	575	821	198	114	176	529	1,357	171
North America	10,864	9,764	10,717	6,762	7,473	12,666	12,615	12,002	9,488	11,119
Europe	86,511	81,334	85,593	76,284	95,198	96,688	102,363	110,317	149,859	168,243
Asia	45,273	39,246	73,044	22,887	58,543	42,625	37,189	43,072	34,329	43,558
Caribbean	8,533	11,097	12,222	18,256	15,147	7,406	9,798	14,151	10,208	13,582
Central America	93,339	76,329	98,342	129,091	139,876	74,246	78,824	106,880	195,380	211,529
World	361,807	322,087	426,848	416,351	491,610	331,278	320,095	452,358	546,209	606,608

Source: FAOSTAT.

CODEX COMMITTEE ON NATURAL MINERAL WATERS

PROJECT DOCUMENT NO. 22: PROPOSALS FOR AMENDMENTS ON CODEX STANDARD FOR NATURAL MINERAL WATERS (CODEX STAN 109-1981, REV.1-1997) (Prepared by Kenya)

1. Purpose and Scope of the Standard

The purpose of the amendment is to provide essential guidance relating to food safety essential quality, hygiene, and labelling, for the purpose of protecting the health of the consumer and ensuring fair practices in food trade.

This Standard applies to all packaged natural mineral waters offered for sale as food. It does not apply to natural Mineral waters sold or used for other purposes.

2. Relevance and Timeliness

The Consumption and global trade in packaged natural mineral water has been steadily increasing over the years. This raises concerns over its safety as food. There is therefore an urgent need to identify methods of analysis and sampling, and set maximum limits for the substances referred to in Clause 3.2.17 to 3.2.20 and microbiological maximum limits indicated in Clause 4.4

3. Main Aspects to be amended

During the 8th session of Codex Committee on Natural Mineral waters held in Lugano, Switzerland on 11th - 15th February, 2008, the Delegation of Kenya, referring to Footnotes 3 and 4 of the current Standard, drew the attention of the Committee to the fact that in the Standard there was no indication of specific methods of analysis and sampling available for surface active agents, pesticides and Polychlorinated Biphenyls (PCBs), mineral oil and polynuclear aromatic hydrocarbons and this created some problems in practical application of the Standard. The Delegation also proposed to review the section on hygiene as in their view it was not easy to interpret and apply the microbiological specifications as they stand in the Standard.

4. An Assessment against the *Criteria for the Establishment of Work Priorities*

a) Consumer protection from the point of view of health and fraudulent trade practices. Quality of the Natural Mineral water meets consumer needs and minimum requirements on food safety.

b) International and regional Market for packaged Natural Mineral waters has tremendously increased in the recent past.

c) The Standard for Natural Mineral water has successfully been drafted. Available ISO methods of analysis and sampling such as,

ISO 2456:1986 for surface active agents, GLC for Pesticides,

HPLC for PCBs and GC-MS for mineral oil can be adopted to make the Standard implementable for substances identified in clauses 3.2.17 to 3.2.20.

5. Relevance to Codex Strategic Objectives

This amendment proposal is consistent with the Codex Commission strategic Plan 2008-2013 goal 1; Promoting sound regulatory frameworks, page 3.

6. Information on the Relation between the Proposal and other Existing Codex Documents.

The need for this amendment was noted, by the Kenya Delegation during the 8th session of Codex meeting on Natural Mineral waters held in Lugano, Switzerland, Feb 11th – 15th 2008. However, the members felt that the scope of the meeting was limited to the health related substances on Clauses 3.2.1-3.2.16 which had been approved by the Commission in 2007 July, CAC meeting. Therefore the Secretariat of the Codex Committee of Natural Mineral water informed the members who would like to prepare a project document following process and format as described in the Codex procedure Manual 17th Edition Page 21 is free to do so before end of March, 2008.

7. Identification of any Requirements for and Availability of Expert Scientific Advice

Codex Committee on Methods of Analysis and sampling (CCMAS) and Joint Experts on Microbiological Risk Assessment (JEMRA)

8. Identification of any Need for Technical Input to the Standard from External Bodies so that this can be planned for

The technical input of Joint Experts on Microbiological Risk Assessment (JEMRA) to simplify the tables under Clause 4.4 to make them easy for the regulatory authorities to enforce and the exploiters to implement will be needed. An exhaustive list of harmful Microorganisms to be tested in the Natural Mineral water should be developed. Generally, Clause 4.4 should be re-structured and the tables properly labelled and titled to make the information contained there-in meaningful.

9. The Proposed Timeline for Completion of the Amendment Including the Start Date, and Date for Adoption by the Commission

Start date	2008 (June-July)
Proposed date for amendment at step 5/8	2009
Proposed date for adoption by the commission	2009 (June-July)