

April 2009

# codex alimentarius commission



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 15

### JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX ALIMENTARIUS COMMISSION

*Thirty second Session,*

*FAO Headquarters, Rome, 29 June – 4 July 2009*

#### OTHER MATTERS ARISING FROM FAO AND WHO

(Prepared by FAO and WHO)

##### Contents of paper

**PART I:** OUTCOMES OF RECENT FAO/WHO EXPERT MEETINGS

**PART II:** FOLLOW-UP TO THE FAO/WHO CONSULTATIVE PROCESS ON PROVISION OF SCIENTIFIC ADVICE TO CODEX AND MEMBER COUNTRIES

**PART III:** STATUS OF REQUESTS FOR FAO/WHO SCIENTIFIC ADVICE

**N.B.** This paper does not include information on capacity building activities carried out by FAO and WHO. Such information is provided in a separate paper (ALINORM 09/32/9F-Add.1)

#### **PART I: OUTCOMES OF RECENT FAO/WHO EXPERT MEETINGS**

1. The scientific advice provided by FAO and WHO through JECFA, JEMRA, JMPR and *ad hoc* expert meetings remains a high priority for FAO and WHO and continues to cover a broad range of relevant issues.
2. The results of meetings held since the 31<sup>st</sup> Session of the Codex Alimentarius Commission are summarized below.

**Summary of scientific advice provided by FAO and WHO from April 2008 to March 2009**

|                 |   |
|-----------------|---|
| <b>Activity</b> | <b>Joint FAO/WHO Expert Meeting on Microbiological Hazards in Fresh Leafy Vegetables and Herbs (Bangkok, Thailand, 5–9 May 2008)</b>  |
| <b>Purpose</b>  | The objective of the meeting was to address the request for scientific advice received from the 39 <sup>th</sup> CCFH on the microbiological hazards associated with leafy vegetables and herbs to provide scientific advice to facilitate the development of an annex specifically addressing these vegetables to the Codex Code of Hygienic Practice for Fresh Fruits and Vegetables.   |
| <b>Outputs</b>  | <p>The meeting addressed the pathways for contamination, survival and persistence of microbiological hazards associated with leafy vegetables and herbs, and the potential management options from primary production through to the consumer. Consideration was given to all aspects of the farm to fork continuum.</p> <p>The meeting highlighted the critical importance of knowing and understanding the production and processing systems of concern and to marry that with information on possible hazards and risks. Thus, for example, the need to undertake an assessment of a production site in terms of the potential of factors such as wildlife, domestic animals, human activity, proximity to urban areas, climate, topology, weather, hydrology, prior land use and geographical features to contribute to an increased risk of microbiological contamination of leafy vegetables and herbs during the growing phase was emphasised.</p> <p>Similarly, the differences in post harvest practices were highlighted in terms of risks and mitigations. The meeting reemphasised the importance of implementing existing recommendations and highlighting the value and utility of the existing knowledge in identifying and implementing further measures to minimize pathogens on leafy vegetables and herbs to the extent possible. The results of the meeting were presented to the 40<sup>th</sup> session of the CCFH.</p> <p>Further information and the report of this Expert Meeting can be obtained from:<br/> <a href="http://www.fao.org/ag/agn/agns/jemra_riskassessment_freshproduce_en.asp">http://www.fao.org/ag/agn/agns/jemra_riskassessment_freshproduce_en.asp</a> and<br/> <a href="http://www.who.int/foodsafety/micro/jemra/meetings/produce/en/index.html">http://www.who.int/foodsafety/micro/jemra/meetings/produce/en/index.html</a></p> |
| <b>Activity</b> | <b>Joint FAO/WHO Expert meeting on chlorine-containing disinfectants used in the food production and food processing (Ann Arbor, Michigan, United States of America, 27-30 May 2008)</b>  |
| <b>Purpose</b>  | The meeting was organized to provide scientific advice in response to a request made by the Codex Alimentarius Commission <sup>1</sup> based on proposed terms of reference prepared by the 37 <sup>th</sup> Session of the Codex Committee on Food Additives and Contaminants (CCFAC) <sup>2</sup> and the 37 <sup>th</sup> Session of the Codex Committee on Food Hygiene (CCFH) <sup>3</sup> , on the safety and benefits of the use of ‘active chlorine’ in food processing.  |
| <b>Outputs</b>  | The expert meeting drew from the experience of 20 experts from 13 countries and was dedicated to assess the benefits of the reduction of microbial foodborne disease risk through direct treatment of food with disinfectants in various steps of food production and processing, and to compare these benefits with the potential health risks from ingestion of residues of chlorine and non-chlorine chemical disinfectants and their reaction by-products. The predominating world-wide treatment scenarios for poultry, red meat, fish and fishery products, fresh produce (fresh fruit and vegetables, including sprouts and hydroponics) and food contact surfaces were used in the assessment of the benefits and risks in a step-wise qualitative approach. The approach taken was identifying the most common disinfection  |

<sup>1</sup> ALINORM 06/29/41, paragraph 225

<sup>2</sup> ALINORM 05/28/12, appendix XV

<sup>3</sup> ALINORM 05/28/13, appendix VI

|                 |  |
|-----------------|--|
|                 | <p>practices for the relevant food categories; identification of possible chemical residues in foods resulting from these treatments and estimating dietary exposure to these residues; evaluation of efficacy of treatment in reduction in the prevalence and numbers of pathogenic micro-organisms on food and possible resulting decreased health risk. The strength of the evidence was evaluated in all cases. Potential health risk from chemicals exposure was then compared to potential benefits of decreased health risk from pathogen exposure in a qualitative systematic way. An extensive report is in preparation.</p> <p>An executive summary is available at:<br/> <a href="http://www.who.int/ipcs/food/active_chlorine/en/index.html">http://www.who.int/ipcs/food/active_chlorine/en/index.html</a></p>  |
| <b>Activity</b> | <b>69<sup>th</sup> Joint FAO/WHO Expert Meeting on Food Additives (Rome, Italy, 17–26 June 2008)</b>   |
| <b>Purpose</b>  | The meeting was devoted to the evaluation of the safety of food additives and flavourings. This session evaluated 5 food additives, 153 flavourings in several different chemical groups, 2 processing aids and several products for use as a source of phytosterols/phytosterols. In addition, 14 food additives were evaluated for specifications only. A dietary exposure assessment of sulfites was also undertaken.   |
| <b>Outputs</b>  | JECFA recommended changes to existing ADIs and/or established new or temporary ADIs or gave other toxicological recommendations for food additives and ingredients. They included ethyl-N <sup>α</sup> -lauroyl-L-arginate, calcium lignosulfonate (40-65), asparaginase from <i>Aspergillus niger</i> and phospholipase C from <i>Pichia pastoris</i> , extracts from paprika for use as a colour, phytosterols, phytosterols and their esters, polydimethyl siloxane and steviol glycosides. For two of the food additives, the specifications were withdrawn (carbohydrase from <i>Aspergillus niger</i> and estragole) and the other revised. In addition, the discussion on a procedure for an additional use-level based evaluation of dietary intake of flavourings was finalised and the revised procedure for assessment of flavourings will be implemented for all future evaluations of flavourings. The results of the meeting were presented to the 41 <sup>st</sup> Session of the Codex Committee on Food Additives and the reports will be published by FAO and WHO. |
|                 | <p>Summary and conclusions are available at:<br/> <a href="http://www.fao.org/ag/agn/agns/files/jecfa69_final.pdf">http://www.fao.org/ag/agn/agns/files/jecfa69_final.pdf</a></p>  |
| <b>Activity</b> | <b>Joint FAO/WHO Expert Meeting on <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) in powdered follow-up formulae (Washington DC, USA, 15–18 July 2008)</b>  |
| <b>Purpose</b>  | The meeting was implemented to specifically address the request of the 39 <sup>th</sup> Session of the CCFH to provide scientific information and advice and to inform of the decision making process on the development of microbiological criteria for <i>E. sakazakii</i> ( <i>Cronobacter</i> spp.) for powdered follow-up formulae for infants and young children.  |
| <b>Outputs</b>  | The meeting reviewed the available information on the production and consumption of powdered follow-up formula (FUF) and cases of <i>E. sakazakii</i> illness in infants >6 months of age to young children < 36 months. In addition, any available information on contamination of FUF and that on the immune status of the population of concern was considered. Variations in the definition and the intended use of FUF from country to country presented difficulties in both data comparability and data availability. Nevertheless the meeting addressed the specific questions posed by the CCFH and presented the available evidence for consideration by the committee at its 40 <sup>th</sup> session in December 2008 in Guatemala City, Guatemala.  |
|                 | <p>Further information and the report of this Expert Meeting can be obtained from:<br/> <a href="http://www.fao.org/ag/agn/agns/jemra_riskassessment_enterobacter_en.asp">http://www.fao.org/ag/agn/agns/jemra_riskassessment_enterobacter_en.asp</a> and<br/> <a href="http://www.who.int/foodsafety/micro/jemra/meetings/formula/en/index.html">http://www.who.int/foodsafety/micro/jemra/meetings/formula/en/index.html</a></p>   |

|                 |  |
|-----------------|--|
| <b>Activity</b> | <b>Joint Meeting of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Core Assessment Group (JMPR) (Rome, Italy, 9-18 September 2008)</b>   |
| <b>Purpose</b>  | On-going programme on the risk assessment of pesticide residues in food, feed and drinking water and the identification of maximum residue levels when used according to good agricultural practice.   |
| <b>Outputs</b>  | <p>The Joint Meeting assessed 28 pesticides, as requested by the Codex Committee on Pesticide Residues. The meeting established ADIs and ARfDs, estimated MRLs and recommended them for consideration by the CCPR, and estimated STMR and highest residue (HR) level as a basis for estimating dietary intakes. The outcome was presented and discussed at the 41<sup>st</sup> Session of the Codex Committee on Pesticide Residues in Food.</p> <p>The Report of the meeting and the Evaluations for residues are available at:<br/> <a href="http://www.fao.org/ag/AGP/AGPP/Pesticid/a.htm">http://www.fao.org/ag/AGP/AGPP/Pesticid/a.htm</a></p> <p>Toxicological monographs will be available at:<br/> <a href="http://www.who.int/ipcs/publications/jmpr/en/">http://www.who.int/ipcs/publications/jmpr/en/</a></p>   |
| <b>Activity</b> | <b>70<sup>th</sup> Joint FAO/WHO Expert Meeting on Food Additives (Geneva, Switzerland, 21–29 October 2008)</b>  |
| <b>Purpose</b>  | The meeting was implemented to evaluate the safety of eight veterinary drugs and one substance, which had been used as a veterinary drug but which may also be considered a contaminant in food from past or illegal veterinary drug use.  |
| <b>Outputs</b>  | <p>JECFA established new ADIs and recommended MRLs for several species for the following veterinary drugs: avilamycin (pigs, chicken, turkey and rabbits), monensin (cattle, sheep, goats, chicken, turkey, quail), narasin (cattle, chicken, pigs) and tylosin (cattle pigs, chicken including eggs) and confirmed the previously established ADI and MRLs for melengestrol acetate. Data on analytical methods for dexamethasone were reviewed and revised MRLs for dexamethasone for cattle, pig and horse tissues were proposed. The Committee also reviewed residue data and proposed new MRLs for tilmicosin (chicken, turkey) and revised MRLs for triclabendazole (cattle and sheep).</p> <p>JECFA evaluated information on the toxicity of malachite green and its main metabolite leucomalachite green (LMG), and performed exposure assessment using various scenarios and data sets. The Committee concluded that due to the potentially genotoxic mechanism of LMG the use of malachite green in food-producing animals could not be supported. Finally, JECFA considered several general issues related to the risk assessment of residues of veterinary drugs in foods, including a first discussion on the development of a risk-based decision tree approach for the safety evaluation of residues of veterinary drugs; residues of veterinary drugs in honey; and the expression of toxicological endpoints as NOEL or NOAEL depending on the nature of the effect.</p> <p>The results of the meeting will be presented to the 18th session of the Codex Committee on Residues of Veterinary Drugs in Food and the reports will be published by FAO and WHO.</p> <p>Summary and conclusions available at:<br/> <a href="http://www.fao.org/ag/agn/agns/jecfa/JECFA70_Summary_report_final_corr.pdf">http://www.fao.org/ag/agn/agns/jecfa/JECFA70_Summary_report_final_corr.pdf</a></p> |
| <b>Activity</b> | <b>Expert meeting to review toxicological aspects of melamine and cyanuric acid (Ottawa Canada, 1 - 4 December 2008)</b>   |
| <b>Purpose</b>  | This meeting was implemented in light of the recent events relating to melamine contamination of foods produced in China. The purpose of the meeting was to consider the potential health impacts and provide recommendations on further needs for data and research.  |
| <b>Outputs</b>  | The meeting evaluated all available information on the chemistry, analytical methods,  |

|                 |   |
|-----------------|---|
|                 | <p>occurrence and exposure of melamine and structural analogues.</p> <p>For exposure assessment, the sources of melamine were divided into "baseline" levels, which refer to levels in food that do not result from adulteration or misuse, and "adulteration" levels, which refer to levels in food that result from the intentional addition of melamine to food or the unapproved use or misuse of melamine or substances that can degrade to form melamine. The meeting established a tolerable daily intake (TDI) of 0.2 mg/kg body weight for melamine. This TDI is applicable to the whole population including infants. This TDI is applicable to exposure to melamine alone. Although data were inadequate to develop TDIs for compounds that are structurally related to melamine, such as cyanuric acid, ammeline and ammelide, a TDI of 1.5 mg/kg body weight for cyanuric acid has previously been derived by WHO, suggesting that these analogues would be no more toxic than melamine. Available data indicate that simultaneous exposure to melamine and cyanuric acid is more toxic than exposures to each compound individually. Data are not adequate to allow the calculation of a health-based guidance value for this co-exposure. Many countries have introduced preliminary or interim limits for melamine in infant formula and other foods. The meeting concluded that limits for melamine in powdered infant formula (1 mg/kg) and in other foods (2.5 mg/kg) would provide a sufficient margin of safety for dietary exposure relative to the TDI.</p> <p>The Expert Meeting provided a range of recommendations for further information and new studies to better understand the risk to human health posed by melamine and its analogues.</p> <p>The Executive Summary and Conclusions and Recommendations are available in English, French, Spanish and Chinese from <a href="http://www.who.int/foodsafety/fs_management/infosan_events/en/index.html">http://www.who.int/foodsafety/fs_management/infosan_events/en/index.html</a> and <a href="http://www.fao.org/ag/agn/agns/chemicals_melamine_en.asp">http://www.fao.org/ag/agn/agns/chemicals_melamine_en.asp</a></p> <p>The final report is available at <a href="http://www.who.int/foodsafety/publications/chem/Melamine_report09.pdf">http://www.who.int/foodsafety/publications/chem/Melamine_report09.pdf</a> and <a href="http://www.fao.org/ag/agn/agns/chemicals_melamine_en.asp">http://www.fao.org/ag/agn/agns/chemicals_melamine_en.asp</a></p> |
| <b>Activity</b> | <b>Joint FAO/WHO Expert Consultation on Fats and Fatty Acids in Human Nutrition (Geneva, Switzerland, 10-14 November 2008)</b>  |
| <b>Purpose</b>  | <p>This meeting was organized to review the scientific evidence on nutrient intake values for total fat and fatty acids for different life stages, assess the risks to adequate growth, development and maintenance of health of both insufficient and excessive intakes of total fat and fatty acids and assess the risks and benefits associated with particular aspects of dietary fat, in order to provide evidence-based conclusions and recommendations for fats and fatty acids requirements for infants, children, adults and for women during pregnancy and lactation.</p>   |
| <b>Outputs</b>  | <p>Twelve peer-reviewed background papers were prepared and provided the bases for discussion. In evaluating the strength of evidence for drawing the conclusions and recommendations, the Consultation applied the four criteria categories (convincing, probable, possible and insufficient) used at the Joint WHO/FAO Expert Consultation on Diet, Nutrition and the Prevention of Chronic Diseases (WHO 2003, TRS 916).</p> <p>There was convincing evidence that energy balance, dietary and physical activity patterns are critical to maintaining healthy body weight and ensuring optimal nutrient intakes, regardless of macronutrient distribution expressed as % energy from fat or carbohydrates. However, full agreement among the experts regarding an universal upper level of acceptable macronutrient distribution range (AMDR) for % E fat was not achieved. The Consultation, therefore, indicated the need for further studies in developing country populations and a systematic review of all available evidence to provide better evidence on which to base recommendation on AMDR for % E fat that are applicable globally. In the meantime, the Consultation proposed the AMDRs which are consistent with the existing recommendations (WHO 2003, TRS 916). These are: the minimum fat intakes for adults — 15%E to ensure adequate consumption of total energy, essential fatty acids, and fat soluble vitamins for most</p>  |

|  |  |
|--|--|
|  | <p>individuals and 20%E for women of reproductive age and adults with BMI &lt; 18.5; and the maximum fat intakes for adults – 30%E for most individuals and 35%E for individuals with high physical activity level.</p> <p>The Consultation further proposed the following recommendations: the intake of saturated fatty acids (SFAs) should not exceed an upper level of 10% E; the intake of monounsaturated fatty acids (MUFAs) is calculated by difference, i.e., Total fat intake (ML 15%E, UL 40%E) – SFAs (UL 10%E) – PUFAs (ML 3%E; UL 11%E) and therefore, MUFAs intake resulting may cover a wide range depending on the total fat intake and dietary fatty acid pattern; the recommended range (AMDR) of PUFAs (n-6 and n-3 fatty acids) is 6 – 11%E; trans fatty acids (TFA) intake from all sources should be limited to &lt;1%E.</p> <p>The final report, which contains in detail the scientific bases for the conclusions is being prepared at present.</p> |
|--|--|

3. The Committee is **invited** to note the information described above and provide comments about the usefulness of the advice provided through these meetings. To facilitate the transfer and uptake of the relevant scientific advice by Codex, the FAO/WHO Secretariats of these activities make every effort to attend Codex working groups and Codex committee meetings. FAO and WHO would like to thank all those who supported the programme of work to provide the above mentioned scientific advice and in particular the various experts from around the world and the donors who contributed financially and in kind to the programme either through or outside the GIFSA.

***Other activities related to the provision of scientific advice***

4. In addition to the above, FAO and WHO are continuously working on a range of activities which support, expand on and follow-up on specific expert meetings. Such activities include:

**a) Updating the principles and methods of chemicals risk assessment:**

Through the Joint FAO/WHO project to update principles and methods for the risk assessment of chemicals in food draft documents for public comments have been published. Comments have now been considered through an expert consultation and the final document is in preparation for publication as a new Environmental Health Criteria document, replacing the previous EHC 70 and 104. For further information on the project please refer to:

[http://www.who.int/ipcs/food/update\\_project/en/index.html](http://www.who.int/ipcs/food/update_project/en/index.html).

**b) JEMRA publications:**

As follow-up to the risk assessment work on *Enterobacter sakazakii* in powdered infant formula, JEMRA has developed a web-based model to assess the risk associated with *E. sakazakii* in powdered infant formula. This model allows users to compare the impact of the implementation of different sampling plans at the end of the production of powdered infant formula and also to compare the relative impact of different preparation, storage and handling scenarios on the risk of *E. sakazakii* infections in infants. Use of this model does not require any specialist software or specialist training. This is the first web-based risk assessment tool to be developed by FAO and WHO in the area of food safety and it can be accessed at : <http://www.mramodels.org/ESAK/default.aspx>

Recent additions to the FAO/WHO Microbiological Risk Assessment Series

**Exposure assessment of microbiological hazards in foods: Guidelines.** Microbiological Risk Assessment Series 7 - FAO/WHO (2008) (ISBN 92-5-105422-2)

**Viruses in food: scientific advice to support risk management activities: Meeting report.** Microbiological Risk Assessment Series 13. FAO/WHO (2008) (ISBN 978-92-5-106117-6)

**Microbiological hazards in fresh leafy vegetables and herbs: Meeting report** Microbiological Risk Assessment Series 14. FAO/WHO 2008 (ISBN 978-92-5-106118-3)

***Enterobacter sakazakii* (*Cronobacter* spp.) in follow-up formula: Meeting report** Microbiological Risk Assessment Series 15- FAO/WHO (2008) (ISBN 978-92-5-106119-0)

**c) JECFA publications:**

<http://www.who.int/ipcs/publications/jecfa/en/>

[http://www.fao.org/ag/agn/jecfa/works\\_en.stm](http://www.fao.org/ag/agn/jecfa/works_en.stm)

Report of the 70<sup>th</sup> JECFA - Evaluation of certain veterinary drug residues in food. WHO TRS 954, WHO 2009.

Report of the 69<sup>th</sup> JECFA- Evaluation of certain food additives. WHO TRS 952, WHO 2009.

Report of the 68<sup>th</sup> JECFA - Evaluation of certain food additives and contaminants in food. WHO TRS 947, WHO 2008.

Toxicological monographs of the 68th JECFA - Safety evaluation of certain food additives and contaminants. WHO FAS 59, 2008.

Toxicological monographs of the 69th JECFA - Safety evaluation of certain food additives. WHO FAS 60, 2009.

Toxicological monographs of the 70th JECFA - Toxicological evaluation of certain veterinary drug residues in food. WHO FAS 61, 2009.

Compendium of Food Additive Specifications, JECFA 69<sup>th</sup> meeting. FAO JECFA Monographs 5, 2008.

Compendium of Food Additive Specifications, JECFA 68<sup>th</sup> meeting. FAO JECFA Monographs 4, 2007.

**d) JMPR publications:**

<http://www.who.int/ipcs/publications/jmpr/en/>

<http://www.fao.org/ag/AGP/AGPP/Pesticid/Default.htm>

Report of the Joint Meeting of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Core Assessment Group on Pesticide Residues Geneva, Switzerland, 18–27 September 2007. FAO Plant Production and Protection Paper 191

Pesticide residues in food 2007: Evaluations Part I – Residues. FAO Plant Production and Protection Paper 192.

Report of the Joint Meeting of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Core Assessment Group on Pesticide Residues Geneva, Switzerland, 9–18 September 2008. FAO Plant Production and Protection Paper 193.

Pesticide residues in food 2008: Evaluations Part I – Residues. FAO Plant Production and Protection Paper 194.

Summary Report of the Joint Meeting of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Core Assessment Group on Pesticide Residues, Rome, Italy, 9-18 September 2008.

***Forthcoming meetings***

5. The 2009 JMPR will be convened 16-25 September 2009 in Geneva, Switzerland, and will evaluate the safety of 27 **pesticides**. The tentative agenda and request for data can be accessed under [http://who.int/ipcs/food/jmpr/jmpr\\_2009\\_call\\_final.pdf](http://who.int/ipcs/food/jmpr/jmpr_2009_call_final.pdf).

The 71<sup>st</sup> meeting of JECFA will be convened 16-24 June 2009 in Geneva, Switzerland, and will be dedicated to the evaluation or re-evaluation of a number of **food additives**. The tentative agenda and the call for data can be accessed at: [http://www.fao.org/ag/agn/agns/files/JECFA71\\_call.pdf](http://www.fao.org/ag/agn/agns/files/JECFA71_call.pdf)

and <http://www.who.int/ipcs/food/jecfa/data/en/index.html>

6. The 72<sup>nd</sup> meeting of JECFA will be convened 16-25 February 2010 in Rome, Italy and will be dedicated to the evaluation of some **contaminants in food**. The tentative agenda and the call for data can be accessed at: [http://www.fao.org/ag/agn/agns/jecfa/JECFA72\\_call.pdf](http://www.fao.org/ag/agn/agns/jecfa/JECFA72_call.pdf) and <http://www.who.int/ipcs/food/jecfa/data/en/index.html>

7. In response to the request of the 40<sup>th</sup> Session of the CCFH a technical meeting to address the risks associated with and potential control measures for *Salmonella* and *Campylobacter* in chicken meat will be

convened on 4 – 8 May 2009 in Rome Italy. More details are available at [http://www.fao.org/ag/agn/agns/jemra/Jemra\\_Sal\\_Campy\\_Call\\_for\\_data\\_experts\\_E.pdf](http://www.fao.org/ag/agn/agns/jemra/Jemra_Sal_Campy_Call_for_data_experts_E.pdf) and at <http://www.who.int/foodsafety/micro/jemra/meetings/may09/en/index.html>

8. The 29<sup>th</sup> Codex Alimentarius Commission requested FAO and WHO to consider holding an FAO/WHO consultation on the **health risks associated with methylmercury and dioxins and dioxin-like PCBs in fish and the health benefits of fish consumption** based on requests from 38<sup>th</sup> of CCFAC. FAO and WHO are now planning an expert consultation to give advice targeted at population subgroups at risk (e.g. women of childbearing age, the foetus, infants and small children and high fish consumers) based on the assessment of the benefits and risks associated with fish consumption. The Expert Consultation is planned for 25<sup>th</sup> to 29<sup>th</sup> of January 2010. A call for information and data and a call for experts for the Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption has been issued and are available at: <http://www.fao.org/fishery/nems/38944/en> and [http://www.fao.org/ag/agn/agns/meetings\\_consultations\\_en.asp](http://www.fao.org/ag/agn/agns/meetings_consultations_en.asp)

9. In response to concerns raised by member countries on the possible food safety implications of the application of nanotechnology to food and agriculture, FAO and WHO will implement the Joint FAO/WHO Expert Meeting on **the Application of Nanotechnologies in the Food and Agriculture Sectors: Potential Food Safety Implications** from 1 to 5 June 2009 at FAO Headquarters in Rome, Italy. The meeting will aim to develop a common view of actual and anticipated nanotechnology applications in the food and agriculture sectors and of their implications for food safety, to share lessons learned by those countries that have already initiated programmes to assess and manage food safety concerns, to agree on priority actions that are needed to control potential food safety hazards associated with nanotechnology applications in food and agriculture and to develop guidance on the possible roles of FAO and WHO in promoting sound governance of food safety issues linked to nanotechnology applications. FAO and WHO convened a meeting of a core group of experts from 14-15 May 2008 to further define the issues and initiate preparation of background papers for an expert meeting. The scope and objectives of this meeting is available at [http://www.fao.org/ag/agn/agns/expert\\_consultations/Nanotech\\_EC\\_Scope\\_and\\_Objectives.pdf](http://www.fao.org/ag/agn/agns/expert_consultations/Nanotech_EC_Scope_and_Objectives.pdf).

10. Following the recent discovery for the first time of Ebola Reston Virus (ERV) in pigs, FAO/WHO are convening an emergency expert meeting by teleconference in April 2009 to evaluate and assess the public health risk posed by the presence of ERV in pigs. This meeting follows another emergency expert meeting convened by WHO on April 1<sup>st</sup> to assess the potential pathogenicity of Ebola Reston virus for humans. The conclusion of that meeting is that ERV should be considered potentially pathogenic for humans and that its presence in pigs has food handling and food safety implications that needs to be further assessed. More information on ERV can be found at : [http://www.who.int/foodsafety/fs\\_management/infosan\\_archives/en/index.html](http://www.who.int/foodsafety/fs_management/infosan_archives/en/index.html)

## **PART II: FOLLOW-UP TO THE FAO/WHO CONSULTATIVE PROCESS ON PROVISION OF SCIENTIFIC ADVICE TO CODEX AND MEMBER COUNTRIES**

11. The “Consultative Process” which was initiated at the request of the 24<sup>th</sup> Session of the Codex Alimentarius Commission held in July 2001 recommended that FAO and WHO carry out "a review of the status and procedures of the expert bodies in order to improve the quality, quantity and timeliness of scientific advice" (ALINORM 01/41, para 61). The process began in 2003 and was concluded in 2007. The four main outputs of that process were presented at the 30<sup>th</sup> CAC (ALINORM 07/30/9G). Developments over the last year in each of these four areas are summarized below.

### **a) FAO/WHO Framework on the Provision of Scientific Advice**

The Framework document has now been published in English, French, Spanish, Chinese and Arabic. For details on how to obtain a copy please contact [publications-sales@fao.org](mailto:publications-sales@fao.org) or [proscad@fao.org](mailto:proscad@fao.org) or visit the FAO webpage at [http://www.fao.org/ag/agn/agns/advice\\_en.asp](http://www.fao.org/ag/agn/agns/advice_en.asp).

**b) Clear identification of needs (from Codex and Member Countries) for FAO/WHO scientific advice and criteria for the prioritization of the requests**

Both organizations continue to jointly prioritise the requests taking into consideration the criteria proposed by Codex (ALINORM 05/28/3, para. 75), as well as the requests for advice from Member Countries and the availability of resources.<sup>4</sup> A table which contains a description of the current requests for scientific advice posed to FAO and WHO by Codex and by FAO/WHO Member countries is included in Part III of this document.

**c) Definition of new approaches to enhance the participation of experts and the use of data from developing countries in the elaboration of international scientific advice**

Several initiatives are underway to facilitate and support the elaboration and dissemination of data from developing countries so that such data are more easily accessible to support the provision of scientific advice. For example, a regional study is underway in Latin America and the Caribbean to facilitate the implementation of a data base on scientific research and surveillance reports related to *Vibrio* spp. in marine ecosystems and products in Latin America. More information on this and other initiatives are available in CX/LAC 08/16/4 – Part I

**d) Establishment of the Global Initiative for Food-related Scientific Advice (GIFSA)**

In order to specifically address the issue of sustainability of the provision of scientific advice, FAO and WHO have established a Global Initiative for Food-related Scientific Advice (GIFSA). The specific objectives of the GIFSA are:

- To increase awareness of the FAO/WHO programme of work on the provision of scientific advice,
- To mobilize technical, financial and human resources to support the provision of scientific advice in food safety and nutrition, and
- To promote the timeliness of the provision of scientific advice by FAO and WHO, while ensuring the continuation of the highest level of integrity and quality.

12. The main focus of GIFSA is to establish a mechanism to facilitate the provision of extrabudgetary resources for scientific advice activities. Contributions are accepted from governments, organizations and foundations in accordance with WHO and FAO rules. Two separate accounts will be maintained, one at WHO and one at FAO. An FAO/WHO Committee manages the GIFSA, and procedures have been developed to ensure that all resources provided through GIFSA will be allocated to activities in an independent and transparent manner, taking into consideration the criteria for prioritization of activities already agreed by Codex, FAO and WHO and the specific needs of FAO and WHO member countries. During this period FAO received contributions from Italy and US for GIFSA.

13. For additional information and advice on the procedure for making a donation/contribution please contact: Ms Dominique Di Biase, Policy Assistance and Resources Mobilization Division ([Dominique.DiBiase@fao.org](mailto:Dominique.DiBiase@fao.org); Tel: + 39 06 57052170) at FAO; and Jorgen Schlundt, Department of Food Safety, Zoonoses and Foodborne Diseases, WHO ([schlundtj@who.int](mailto:schlundtj@who.int); Tel: + 41 22 791 3445).

---

<sup>4</sup> The 5<sup>th</sup> CCEXEC (ALINORM 05/28/3, para. 75) agreed the following set of criteria for the prioritization of requests from Codex for scientific advice:

- Relevance in relation to the strategic objectives and priorities as defined in the Strategic Plan;
- Clear definition of the scope and objective of the request as well as clear indication of the way in which the advice will be used in the work of Codex;
- Significance and urgency to the development or advancement of Codex texts taking into account public health and/or food trade relevance of the issue and the needs of developing countries;
- Availability of scientific knowledge and data required to conduct the risk assessment or to elaborate the scientific advice;
- High priority assigned by the Codex Alimentarius Commission.

**PART III: STATUS OF REQUESTS FOR FAO/WHO SCIENTIFIC ADVICE**

14. In prioritizing the requests for scientific advice to be addressed, FAO and WHO continue considering the set of criteria for the prioritisation proposed by Codex (ALINORM 05/28/3, para 75) as well as the requests of advice from Member Countries and the availability of resources. In relation to the criteria recommended to FAO and WHO for prioritization of requests from Codex for Scientific Advice, both organizations consider that they are comprehensive and cover all possible situations. The attached Annex shows the requests received directly from Codex Alimentarius Commission and its subsidiary bodies as well as meetings being planned by FAO and WHO in response to request from member countries. It presents the overall status of pending requests for scientific advice received by FAO/WHO as of March 2009.

**PART III****JOINT FAO/WHO ACTIVITIES ON PROVISION OF SCIENTIFIC ADVICE ON FOOD SAFETY****STATUS OF REQUESTS FOR FAO/WHO SCIENTIFIC ADVICE (March 2009) <sup>5</sup>****TABLE 1**

In prioritizing the requests for scientific advice to be addressed, FAO and WHO continue considering the set of criteria for the prioritization proposed by Codex (ALINORM 05/28/3, para. 75) as well as the requests of advice from Member Countries and the availability of resources. The table below presents the overall status of pending requests for scientific advice received by FAO/WHO as of **March 2009**.

| # | Request for Advice   | Originator | Reference  | Required Action by FAO/WHO                                 | Status of Planning/Implementation   | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex   |
|---|--|------------|--|--|---|------------------------------------|--|
| 1 | Safety evaluation of residues of veterinary drugs in foods | CCRVDF     | 17 <sup>th</sup> Session<br>ALINORM 08/31/31,<br>para. 83-94 and<br>Appendix VII.  | Joint FAO/WHO<br>Committee on<br>Food Additives<br>(JECFA) | Completed by the 70 <sup>th</sup><br>JECFA (Geneva,<br>Switzerland, 21–29<br>October 2008)<br><br>Report to be published<br>in April 2009 | 250, 000                           | Maximum Residue<br>Limits or other advice as<br>appropriate.                               |
| 2 | Safety evaluation of food additives                        | CCFA       | 40 <sup>th</sup> Session<br>ALINORM 08/31/12,<br>para. 167-173 and<br>Appendix XIV | Joint FAO/WHO<br>Committee on<br>Food Additives<br>(JECFA) | Planned for 71 <sup>st</sup> JECFA<br>(Geneva, Switzerland,<br>16-24 June 2009)   | 250,000                            | Maximum levels,<br>Specifications for food<br>additives, or other<br>advice as appropriate |

<sup>5</sup> FAO and WHO express appreciation to those governments who have contributed to support FAO/WHO scientific advice activities, either through direct financial support, facilitation of meetings at national institutes, and technical input by national experts. Figures indicate cost of pending actions related to each activity. Figures do not consider staff costs.

<sup>6</sup> Total costs for FAO/WHO, including publication of reports, but excluding staff costs.

| # | Request for Advice   | Originator                   | Reference  | Required Action by FAO/WHO   | Status of Planning/Implementation  | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex  |
|---|--|------------------------------|--|--|--|------------------------------------|---|
| 3 | Risk assessment of contaminants in food  | CCCF                         | 2 <sup>nd</sup> Session<br>ALINORM 08/31/41,<br>para.173-190 and<br>Appendix XIII  | Joint FAO/WHO<br>Committee on<br>Food Additives<br>(JECFA)   | Planned for 72 <sup>nd</sup><br>JECFA (Rome, Italy,<br>16-25 February 2010)                          | 300,000                            | Maximum Limits or<br>other advice as<br>appropriate   |
| 4 | Assessment of<br>benefits and risks of<br>the use of “active<br>chlorine” in food<br>processing. | CCFAC<br><br>CCFH<br><br>CAC | 37 <sup>th</sup> Session<br>ALINORM 05/28/12,<br>para. 108 and<br>Appendix XV<br><br>36 <sup>th</sup> Session<br>ALINORM 04/27/13,<br>para. 158<br><br>37 <sup>th</sup> Session<br>ALINORM 05/28/13<br>paras 170–174<br><br>29 <sup>th</sup> Session requested<br>FAO/WHO for<br>scientific advice,<br>ALINORM 06/29/41,<br>para. 225. | TOR of Expert<br>Consultation<br>specified by 37 <sup>th</sup><br>CCFH and 37 <sup>th</sup><br>CCFAC. 29 <sup>th</sup><br>CAC supported<br>this request asking<br>for scientific<br>advice<br>accordingly. | Expert consultation<br>was implemented in<br>May 2008.<br><br>Report to be completed<br>by mid 2009. | 200, 000                           | Recommendations<br>regarding the safe use of<br>chlorine-containing<br>disinfectants and<br>alternatives. |

| # | Request for Advice                            | Originator | Reference  | Required Action by FAO/WHO  | Status of Planning/Implementation   | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex   |
|---|---|------------|--|---|---|------------------------------------|--|
| 5 | Fresh produce – Control of microbial hazards. | CCFH       | 38 <sup>th</sup> Session<br>ALINORM 07/30/13<br>paras 224–231,<br>Appendix VI.<br><br>39 <sup>th</sup> Session<br>ALINORM 08/31/13<br>Paras 160–163. | Implementation of a series of expert meetings to provide scientific advice on a range of fresh fruit and vegetables in order of priority from a global perspective. | Step wise approach to elaborate scientific advice adopted. Phase 1 of data collection and initial expert meeting on ranking of priorities implemented and report provided to 39 <sup>th</sup> CCFH<br><br>Phase 2 expert meeting implemented from 5 to 9 May 2008 in Bangkok, Thailand to develop specific scientific advice on leafy green vegetables and report is available. | 200,000                            | Development of commodity-specific annexes for the “Code of Hygienic Practice for Fresh Fruits and Vegetables”.<br><br>Leafy vegetables and herbs will be the first commodity group to be addressed.<br><br>Additional commodities may be selected and prioritized by CCFH. |

| # | Request for Advice   | Originator | Reference  | Required Action by FAO/WHO                   | Status of Planning/Implementation  | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex                               |
|---|--|------------|--|--|--|------------------------------------|--|
| 6 | Evaluation of residues and toxicology of pesticides for the establishment of acceptable intake levels and of MRLs. | CCPR       | 39 <sup>th</sup> Session<br>ALINORM 07/30/24<br>paras 35, 41-43, 57,<br>67, 69, 75, 77, 78, 80,<br>82, 89, 97, 99, 104,<br>115, 116, 127, 134,<br>179, 216, 224 and<br>Appendix VIII.<br><br>40 <sup>th</sup> Session<br>ALINORM 08/31/24,<br>paras 38, 42, 44, 47,<br>54, 57,-69, 96, 75, 77,<br>94, 101, 115, 139,<br>162, 170 and<br>Appendix X | Joint FAO/WHO Meeting on Pesticide Residues. | JMPR Meeting implemented from 9-18 September 2008 for evaluation of 28 pesticides. Report posted on the FAO/WHO website and Evaluations published at the FAO and WHO websites<br><br>Report provided to 41 <sup>st</sup> CCPR in 2009.<br><br>Next JMPR session 16-25 September 2009, Geneva | 370, 000                           | Maximum Residue Limits or other advice as appropriate. |

| # | Request for Advice  | Originator  | Reference   | Required Action by FAO/WHO   | Status of Planning/Implementation   | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex  |
|---|---|---|---|--|---|------------------------------------|---|
| 7 | Joint WHO/FAO Project<br>Updating the principles and methods of risk assessment for chemicals in food | Melbourne Conference                                | Melbourne Conference Report<br>35 <sup>th</sup> Session<br>ALINORM 03/24A<br>paras 20–31. | Develop guidance document on updated principles and methods of risk assessment for chemicals in foods to replace EHC 70 and 104. | Several workshop reports are published on the web.<br><br>Draft document published for public comments.<br><br>Final consultation held in Seoul, Republic of Korea, supported by KFDA, 11 to 14 November 2008.<br><br>Publication foreseen in 2009. | 80,000                             | Harmonized methods for risk assessment of chemicals in foods to be applied within the provision of scientific advice to Codex.                              |
| 8 | Risks and Benefits of consumption of fish and other seafood   | 38 <sup>th</sup> CCFAC,<br>paras 191–193<br><br>CAC | 29 <sup>th</sup> Session<br><br>ALINORM 06/29/41,<br>para 195.                            | FAO/WHO advice on the health risks and health benefits associated with the consumption of fish and other seafood                 | A preliminary meeting 28–30 May 2007 was implemented to agree next steps and scope of the work. Expert Consultation is planned to be held from 25th to 29th of January 2010.<br><br>Extrabudgetary resources available.                             | 120,000                            | Develop methodology for risk and benefit assessment.<br><br>Guidance document on the safe consumption of fish taking sensitive subpopulations into account. |

| # | Request for Advice  | Originator | Reference  | Required Action by FAO/WHO  | Status of Planning/Implementation   | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex   |
|---|---|------------|--|---|---|------------------------------------|--|
| 9 | Risk mitigation options for <i>Salmonella</i> in bivalve molluscs | CCFFP      | 29 <sup>th</sup> Session<br>ALINORM 08/31/18<br>paras 89-93. | Expert elicitation and consultation to evaluate the impact of microbiological criteria and sampling plans applied to harvesting areas and product lots as a means of reducing the risk from <i>Salmonella</i> | Preliminary planning under way.<br>Extra budgetary resources required to support this activity. | 80,000                             | Use of the scientific advice to review microbiological criteria for <i>Salmonella</i> in bivalve molluscs and if necessary, use the scientific advice to guide the selection of appropriate criteria |

| #  | Request for Advice  | Originator                                   | Reference   | Required Action by FAO/WHO  | Status of Planning/Implementation  | Estimated Cost (US\$) <sup>6</sup> | Expected Output by Codex  |
|----|---|--|---|---|--|------------------------------------|---|
| 10 | Decision-tree approaches for the evaluation of veterinary drugs   | JECFA<br>Subsequently supported by<br>CCRVDF | 17 <sup>th</sup> Session<br>ALINORM 08/31/31 paragraph 119. | Convene several expert groups to develop a detailed decision tree approach for the evaluation of veterinary drugs, which provides greater flexibility in the advice that JECFA can provide on issues relating to the potential human health effects of residues of veterinary drugs | First draft of working document prepared and discussed at 70 <sup>th</sup> JECFA, provided to 18 <sup>th</sup> CCRVDF for preliminary input<br><br>Extra budgetary resources will be required to support this activity | To be determined                   | Change in current work process and interaction with JECFA.<br><br>Use the output to assist in the development of risk management guidance on veterinary drug residues, including for compounds without ADIs and MRLs    |
| 11 | Scientific evaluation of measures for the control of <i>Salmonella</i> and <i>Campylobacter</i> in poultry and a risk-based decision tool to facilitate their management. | CCFH   | 40 <sup>th</sup> Session<br>ALINORM 09/13/40                | Implement an expert meeting to evaluate potential control measures and develop a user friendly web-based decision support tool.   | Preliminary planning underway.<br><br>Extra budgetary resources required to support this activity.   | 200,000                            | Use of the scientific advice to facilitate the development of the guidelines for the control of <i>Salmonella</i> and <i>Campylobacter</i> in poultry and the decision support tool to complement the Codex guidelines. |

TABLE 2

## FAO/WHO Expert Meetings not directly requested by the Codex Alimentarius Commission

| # | Request for Advice       | Originator | Reference   | Required Action by FAO/WHO  | Status of Planning/Implementation  | Estimated Cost (US\$) <sup>[1]</sup> | Expected Output  |
|---|--------------------------|------------|---|---|--|--------------------------------------|--|
| 1 | Nanotechnology           | FAO        |   | Joint FAO/WHO Expert Meeting on the Application of Nanotechnologies in the Food and Agriculture Sectors: Potential Food Safety Implications | Core group meeting held on 14–15 May 2008<br><br>Expert meeting will be held on 1-5 June 2009 at FAO Headquarters, Rome, Italy.  | 100, 000                             | Scientific advice on food safety implication of nanotechnologies applied to food and agriculture sectors with particular attention to nanoparticles in foods |
| 2 | Pesticide Specifications | FAO/WHO    | Memorandum of understanding between FAO and WHO<br><br><a href="http://www.fao.org/AG/AGP/AGPP/Pesticid/">http://www.fao.org/AG/AGP/AGPP/Pesticid/</a><br>and public health | Meetings of the Joint FAO/WHO Meeting on Pesticide Specifications (JMPS)  | The 7 <sup>th</sup> JMPS implemented in Germany in June 2008.<br><br>Report posted on the FAO/WHO website<br><br>Next session, 8 <sup>th</sup> JMPS will be held from 3 to 7 June 2009 in San Salvador, El Salvador. | 150, 000                             | FAO and WHO Specifications for pesticides to be used in agriculture and public health sectors  |