ALINORM 09/32/9 E

May 2009

codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 9

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty-second Session

FAO Headquarters, Rome, Italy, 29 June - 4 July 2009

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

Proposals Arising by 3 April 2009

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.*

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

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

TABLE 1: PROPOSALS FOR NEW WORK

Responsible Committee	Standard and Related Texts	Reference	No of Project Doc.
CCPFV	Revision of the *Standards for Canned Bamboo Shoots* (CODEX STAN 241-2003) and *Canned Mushrooms* (CODEX STAN 55-1981) for inclusion as annexes to the Draft Standard for Certain Canned Vegetables[1]	ALINORM 09/32/27, para. 109	1
CCPFV	Revision of the Standard for Table Olives (CODEX STAN 66-1981)	ALINORM 09/32/27, para. 109	2
CCPFV	Revision of the Standard for Grated Desiccated Coconut (CODEX STAN 177-1991)	ALINORM 09/32/27, para. 109	3
CCLAC	Regional Standard for Culantro Coyote	ALINORM 09/32/36, para. 72	4
CCLAC	Regional Standard for Lucuma	ALINORM 09/32/36, para. 76	5
CCFICS	Principles and Guidelines for National Food Control Systems	ALINORM 09/32/30, para. 71 and Appendix III	6
CCFH	Code of Hygienic Practice for Control of Viruses in Food	ALINORM 09/32/13, para. 138 and Appendix V	7
CCNEA	Regional Standard for Pomegranate	ALINORM 09/32/40, para. 34	8
CCNEA	Regional Standard for Harissa (hot pepper paste)	ALINORM 09/32/40, para. 41	9
CCNEA	Regional Standard for Halwa Tehenia (halwa shamia)	ALINORM 09/32/40, para. 44	10
CCCF	Maximum Levels for Fumonisins in Maize and Maize Products and associated Sampling Plans	ALINORM 09/32/41, para. 100 and Appendix VII	11
CCCF	Code of Practice for the Reduction of Ethyl Carbamate in Stone Fruit Distillates	ALINORM 09/32/41, para. 114 and Appendix VIII	12
CCCF	Revision of the Code of Practice for the Prevention and Reduction of Aflatoxins in Tree Nuts (CAC/RCP 59-2005): Additional Measures for Brazil Nuts	ALINORM 09/32/41, para. 122 and Appendix IX	13
CCCF	Maximum Levels for Melamine in Foods and Feed	ALINORM 09/32/41, para. 125 and Appendix X	14

[1] The Draft Standard for Certain Canned Vegetable is proposed for final adoption by the 32nd Session of the Commission

TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK

Responsible Committee	Standard and Related Texts	Reference
CCPFV	Guidelines for Packing Media for Canned Vegetables[2]	ALINORM 09/32/27, para. 77
CCFO	Amendment to the *Standard for Named Vegetable Oils* on total carotenoids in unbleached palm oil (N01-2005)	ALINORM 09/32/17, para. 78
CCFA	Discontinuation of work on draft and proposed draft Food Additive Provisions of the General Standard for Food Additives	ALINORM 09/32/12, para. 109 and Appendix VI
CCMAS	Discontinuation of work on the Draft Guidelines for Evaluating Acceptable Methods of Analysis	ALINORM 09/32/33, para. 18

[2] The provisions in the proposed draft Guidelines have been introduced into the general provisions of the Draft Standard for Certain Canned Vegetables as a Section on Packing Media (for final adoption by the 32nd Session of the Commission).

ANNEX

PROJECT DOCUMENTS

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

PROJECT DOCUMENT NO. 1: REVISION OF THE CODEX STANDARDS FOR CANNED MUSHROOMS (CODEX STAN 55-1981) AND CANNED BAMBOO SHOOTS (CODEX STAN 241-2003) (Prepared by France)

Background

The 24th Session of the Codex Committee on Processed Fruits and Vegetables agreed to initiate new work on the revision of the Codex Standards for Canned Mushrooms and Canned Bamboo Shoots subject to approval by the Codex Alimentarius Commission. The Committee further agreed to entrust the revision of the Standards to an electronic working group, led by France, who would prepare a project document for consideration by the Executive Committee when performing the Critical Review, and will coordinate work with other members of the working group in order to present proposed draft revised Annexes for consideration by the next session of the Committee in 2010 with a view to their inclusion in the Codex Standard for Certain Canned Vegetables that is for final adoption by the Commission in July 2009. The revision of the two Standards will conclude the updating of the remaining individual Codex standards for canned vegetables and will therefore complete the Codex Standard for Certain Canned Vegetables by covering all existing individual Codex standards for canned vegetables. The project document providing the rational for the revision of the Standards is presented hereafter.

1. The purposes and scope of the Standard:

The Standards address quality and safety matters specific to canned mushrooms and canned bamboo shoots in line with the Codex's aim to protect consumers' health and to ensure fair trade practices.

2. Its relevance and timeliness:

The revision is proposed within the framework of the ongoing work of the Codex Committee on Processed Fruits and Vegetables on the revision of Codex standards for processed fruits and vegetables in order to bring them up to date in light of developments in science and technology as well as changes in industry and marketing practices. This is also in compliance with the recommendation of the Codex Alimentarius Commission to move towards simpler, horizontal, and inclusive standards, when possible, in order to facilitate their application by governments.

The Standard for Canned Mushrooms, as other individual standards for processed fruits and vegetables that have not yet been revised, carries outdated and detailed provisions that have the potential to become barriers to trade. The revised Standard will therefore provide member countries and the canned mushroom industry with an updated guidance to prevent and reduce trade concerns while ensuring consumers' health and fair trade practices.

With regard to canned bamboo shoots, which is a relatively new Standard, the revision will mainly focus on the simplification of the Standard by referring those provisions that are common to canned vegetables to the body of the Standard for Certain Canned Vegetables while keeping the specifics in the Annex.

3. The main aspects to be covered:

The revision will mainly look into those non-safety provisions that need updating in view of current industry and trade practices as well as new developments in science and technology. The revision will also look into those safety matters in order to align them with relevant horizontal Codex texts, where possible. Safety provisions, e.g. food additives, specific to the product that may not be covered by horizontal Codex texts will be developed subject to endorsement by the relevant general committees. In addition, the revision will attempt to simplify provisions that may not provide the essentials to ensure quality and safety of the product with particular regard to the general provisions applying across canned vegetables as described in the body of the Standard for Certain Canned Vegetables.

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

The following criteria[3] were found relevant for the revision of the Codex Standards for Canned Mushrooms and Canned Bamboo Shoots:

4.1 *Volume of production and consumption in individual countries and volume and pattern of trade between countries including international and regional market potential*

Canned Bamboo Shoots

The export statistic of Thailand for canned bamboos shoot during 2005-2008 are 19,458, 25,003, 17,305, 13,575 Tons respectively and major import countries are USA, Canada, Australia, Japan and European countries.(Reference: The customs Department,Thailand.2008:Customs Report.available at www.customs.go.th)

In Asia, the total value of exports of raw bamboo is about US$89 million. China exports some US$25 million worth of raw bamboo, roughly a third of the world total. It is followed by Indonesia (US$10.6 million, 12%) and Viet Nam (US$7.7 million, 8.6%). Singapore and Hong Kong are important bamboo and rattan processing centres and exporters. There is a US$18.6 million trade of bamboo raw materials in Singapore, which accounts for over 20.9% of world trade. Hong Kong's annual trade value is US$4.69 million, which accounts for 5.3% of the world total.

TABLE 1 **Export of bamboo products in 2000 (*million US$)***

	Africa	**Asia**	**Europe**	**North and Central America**	**Oceania**	**South America**	**Total**
Bamboo products	29	1554	739	120	8	5	2455
Market share %	1.2	63.3	30.0	4.9	0.4	0.2	100.0

The main importers together make up some 80% of the world bamboo import trade (Table 2). The European Union, Hong Kong, Japan and the United States are the major markets for bamboo products, collectively accounting for 71% of the total market share.

TABLE 2 **Main importers of bamboo products in 2000 (*million US$)***

	USA	**UK**	**Netherlands**	**Germany**	**France**	**Japan**	**Hong Kong**	**Others**	**Total**
Bamboo import	899	125	106	169	169	349	163	475	2455
Market share %	36.6	5	4.3	6.9	6.9	14.2	6.6	19.3	100.0

According to Chinese customs statistics, the total trade value of nine bamboo commodities was over US$517 million in 2002 (Table 3). This is 9.4% more than the average for the previous four years, 1998–2001.

	Average 1998–2001	**2002**
Bamboo shoots, in brine	6376	7346
	123406	116989

Source: ftp://ftp.fao.org/

Canned Mushrooms

The worldwide production in 2007 under FAOStat, for **fresh mushrooms (*Agaricus)*** was 2600 x 1000 tons, equivalent uncut mushrooms (of which the lower part of the stalk is uncut)[4].

China : 800 x 1 000 t

U.E. : 1 200 x 1 000 t

[3] Other criteria are not applicable as the revision relates to already existing Standards that have beeen identified as priority for revision by the Codex Committee on Processed Fruits and Vegetables (see Section 2).

[4] The equivalent net ton of whole stalk is: 1.10

USA : 400 x 1 000 t

Australia : 60 x 1 000 t

Others : 140 x 1 000 t with 50 x 1 000 t for Central America.

These volumes correspond to the following percentages with regard to the worldwide production: 45% in EU, 30% in China, 15% in USA, 10% in others countries, with 2.3 % in Australia and 1.9 % in Central America.

Thirty-eight percent of the production of fresh mushrooms are used for processing **canned mushrooms**, as 980 x 1000 t. The main producers are China, the Netherlands, France and Spain.

The main exporters of canned mushrooms in the world are: China: 41.8% (as 286 x 1 000 tonne), the Netherlands: 22.7%, Spain: 7.1% and France: 5.8%. The main importers are: Germany 19.6% (as 134 x 1 000 t) and USA: 16.6% (as 113 x 1 000 t).

The production trend was lightly decreasing in 2008 in EU and is expected to be the same in 2009. But the China's production in 2008 has increased, and is expected to increase in 2009.

See Appendices 1.1 on the average production of fresh mushrooms (Agaricus and others mushrooms) and truffles, and 1.2 on the production trend of fresh mushrooms (Agaricus and others mushrooms) and truffles.

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

Specific provisions, in particular non-safety provisions such as product identity, essential composition and quality factors, presentation, packaging and labelling, methods of analysis for compliance with the provision in the Standard, amongst others, are not covered by horizontal Codex texts, including the Standard for Certain Canned Vegetables (see also Section 3).

4.3 ***Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body***

None identified.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in *Goal 1 – Promoting sound regulatory frameworks* of the *Strategic Plan 2008-2013 of the Codex Alimentarius Commission*. In particular, *Goal 1.2 - Review and develop Codex standards and related texts for food quality* provides for the revision of commodity standards in order to ensure, among others, alignment with the current Codex trend in standardization of commodities namely the horizontal approach while keeping inclusiveness and simplification by keeping essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary. In addition, the revision is consistent with the need to reflect current global variations in production as well as new developments in science and technology. This will in turn facilitate application of Codex standards at national and international level, facilitate trade, and provide for market access in canned mushrooms and bamboo shoots. The revision is also consistent with *Goal 4 – Promoting cooperation between Codex and other relevant international organization*, particularly *Goal 4.1 – Track the activities of other international standard-setting bodies* in order to identify areas of potential complementarities, gaps, duplication, or conflic.

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

This proposal relates to the revision of the Codex Standards for Canned Mushrooms and Canned Bamboo Shoots with a view to their inclusion as Annexes to the Standard for Certain Canned Vegetables.

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

The revision will mainly focus on non-safety matters, therefore, no provision for scientific advice is foreseen at this time (see also Section 3).

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

None identified.

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

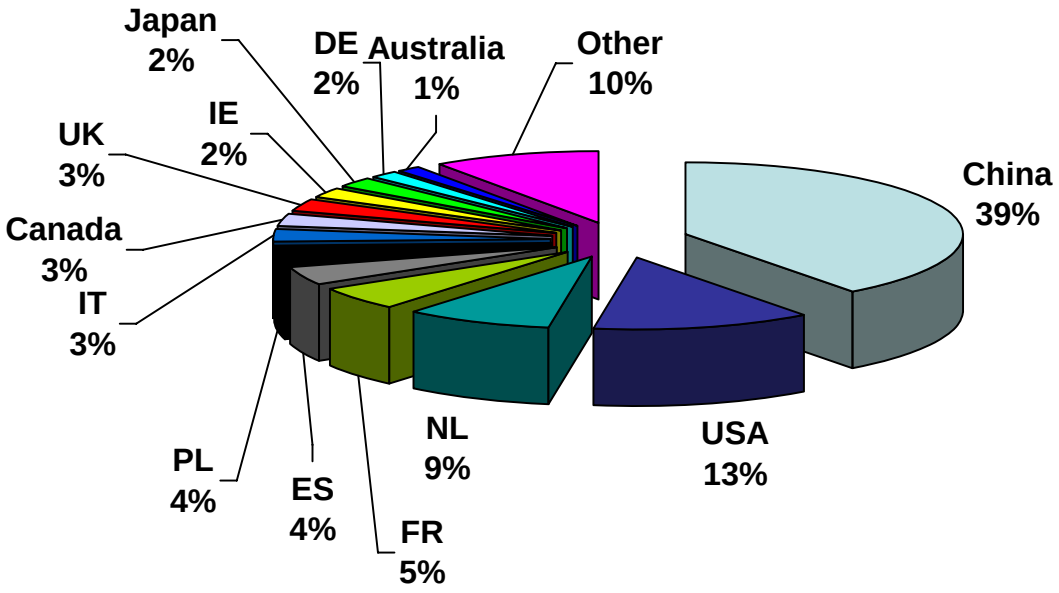
Subject to approval as new work by the Codex Alimentarius Commission in 2009, proposed draft Annexes will be circulated for comments and consideration by the Codex Committee on Processed Fruits and Vegetables in 2010. Preliminary adoption by the Commission is foreseen for 2011 and subsequent circulation of the draft Annexes for comments and consideration by the Committee in 2012 with a view to its final adoption by the Commission in 2013 and inclusion in the Standard for Certain Canned Vegetables.

Appendice

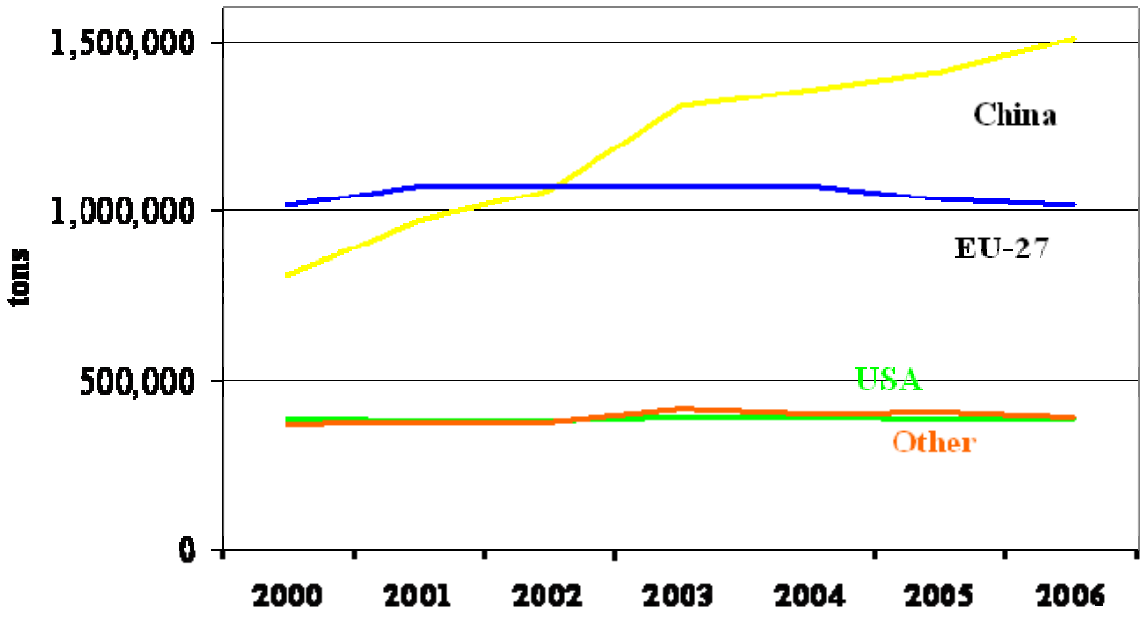
Project Document – Canned Bamboo Shoots & Canned Mushrooms

Analysis of the mushroom market

1.1. Average production of fresh mushrooms and truffles, 2000-2006 (FAOSTAT)



1.2. Production trends of mushrooms and truffles, 2000-2006 (FAOSTAT)



PROJECT DOCUMENT NO. 2: REVISION OF THE CODEX STANDARDS FOR TABLE OLIVES (CODEX STAN 66-1981) (Prepared by the European Community)

Background

The 24th Session of the Codex Committee on Processed Fruits and Vegetables agreed to initiate new work on the revision of the Codex Standard for Table Olives subject to approval by the Codex Alimentarius Commission. The Committee further agreed to entrust the revision of the Standard to an electronic working group, led by the European Community, who would prepare a project document for consideration by the Executive Committee when performing the Critical Review, and will coordinate work with other members of the working group in order to present a proposed draft revised Standard for consideration by the next session of the Committee in 2010. The project document providing the rational for the revision of the Standard is presented hereafter.

1. The purposes and scope of the Standard:

The Standard addresses quality and safety matters specific to table olives in line with the Codex's aim to protect consumers' health and to ensure fair trade practices.

2. Its relevance and timeliness:

The revision is proposed within the framework of the ongoing work of the Codex Committee on Processed Fruits and Vegetables on the revision of Codex standards for processed fruits and vegetables in order to bring them up to date in light of developments in science and technology as well as changes in industry and marketing practices. This is also in compliance with the recommendation of the Codex Alimentarius Commission to move towards simpler, horizontal, and inclusive standards, when possible, in order to facilitate their application by governments.

The current Standard, as other individual standards for processed fruits and vegetables that have not yet been revised, carries outdated and detailed provisions that have the potential to become barriers to trade. The revised Standard will therefore provide member countries and the table olive industry with an updated guidance to prevent and reduce trade concerns while ensuring consumers' health and fair trade practices.

3. The main aspects to be covered:

The revision will mainly look into those non-safety provisions that need updating in view of current industry and trade practices as well as new developments in science and technology. The revision will also look into those safety matters in order to align them with relevant horizontal Codex texts, where possible. Safety provisions, e.g. food additives, specific to this product that may not be covered by horizontal Codex texts will be developed subject to endorsement by the relevant general committees. In addition, the revision will attempt to simplify provisions that may not provide the essentials to ensure quality and safety of the product.

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

The following criteria[5] were found relevant for the revision of the Codex Standard for Table Olives:

4.1 *Volume of production and consumption in individual countries and volume and pattern of trade between countries including international and regional market potential*

Table olive production, consumption and international trade amount to large volumes with the following annual average tonnages during the crop years 2005/06–2008/09:

Production:		2,009,000 tons
Consumption:		2,053,500 tons
International trade:	Imports:	529,500 tons
	Exports:	585,500 tons

Detailed information on volumes, patterns and trends in table olive production, consumption and trade is available in the Annex.

It is expected that the updated Standard will contribute positively to international trade in table olives.

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[5] Other criteria are not applicable as the revision relates to an already existing Standard that has beeen identified as priority for revision by the Codex Committee on Processed Fruits and Vegetables (see Section 2).

4.2 ***Coverage of the main consumer protection and trade issues by existing or proposed general standards***

Specific provisions, in particular non-safety provisions such as product identity, essential composition and quality factors, presentation, packaging and labelling, methods of analysis for compliance with the provision in the Standard, amongst others, are not covered by horizontal Codex texts (see also Section 3).

4.3 ***Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body***

The International Olive Council is an international intergovernmental body that has a long-standing cooperation with Codex in the development and revision of Codex texts concerning olive-related products. In this regard, the IOC has actively participated in the development and updating of the Codex Standard for Table Olives and has recently adopted a revised *Trade Standard applying to Table Olives* (IOC/OT/NC no.1) to take account of changes in science, technology and marketing practices within their membership. The revision of the Codex Standard for Table Olives will benefit of the work already undertaken by the IOC to avoid conflicting or duplicating standards having the potential to create technical barriers to trade while incorporating those horizontal Codex provisions which are particular to Codex commodity standards, where possible, and thus, giving the IOC standard the international scope of Codex standards in view of Codex's broader membership.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in *Goal 1 – Promoting sound regulatory frameworks* of the *Strategic Plan 2008-2013 of the Codex Alimentarius Commission*. In particular, *Goal 1.2 - Review and develop Codex standards and related texts for food quality* provides for the revision of commodity standards in order to ensure, among others, alignment with the current Codex trend in standardization of commodities namely the horizontal approach while keeping inclusiveness and simplification by keeping essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary. In addition, the revision is consistent with the need to reflect current global variations in production as well as new developments in science and technology. This will in turn facilitate application of Codex standards at national and international level, facilitate trade, and provide for market access in table olives. The revision is also consistent with *Goal 4 – Promoting cooperation between Codex and other relevant international organization*, particularly *Goal 4.1 – Track the activities of other international standard-setting bodies* in order to identify areas of potential complementarities, gaps, duplication, or conflic.

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

This proposal relates to the revision of the Codex Standard for Table Olives.

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

The revision will mainly focus on non-safety matters, therefore, no provision for scientific advice is foreseen at this time (see also Section 3).

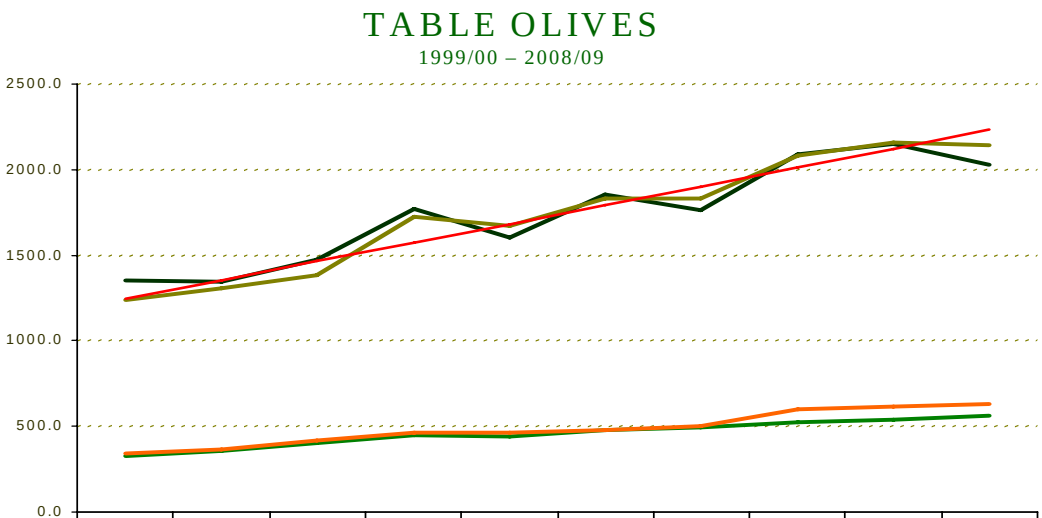
8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for:

None identified.

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

Subject to approval as new work by the Codex Alimentarius Commission in 2009, a proposed draft Standard will be circulated for comments and consideration by the Codex Committee on Processed Fruits and Vegetables in 2010. Preliminary adoption by the Commission is foreseen for 2011 and subsequent circulation of the draft Standard for comments and consideration by the Committee in 2012 with a view to its final adoption by the Commission in 2013.

Annex



	1999/00	2000/01	2001/02	2002/03	2003/04	2004/05	2005/06	2006/07	2007/08	2008/09
Production	1351.0	1343.0	1473.5	1773.5	1602.0	1852.5	1762.0	2088.5	2153.5	2032.0
Consumption	1241.5	1303.5	1382.5	1728.0	1670.0	1831.5	1829.0	2079.0	2160.0	2146.0
Imports	329.5	358.0	400.0	449.5	441.0	480.0	495.0	522.0	536.0	565.0
Exports	341.5	364.0	421.5	460.5	462.0	480.0	503.0	598.0	612.5	628.5

World Production Table Olives

(thousand tonnes)

Crop-year	Production	Between-crop-year variation tm	%
1999/00	1351.0		
2000/01	1343.0	-8.0	-0.6
2001/02	1473.5	130.5	9.7
2002/03	1773.5	300.0	20.4
2003/04	1602.0	-171.5	-9.7
2004/05	1852.5	250.5	15.6
Average 2001/02-2004/05	**1675.4**		
2005/06	1762.0	-90.5	-4.9
2006/07	2088.5	326.5	18.5
2007/08	2153.5	65.0	3.1
2008/09	2032.0	-121.5	-5.6
Average 2005/06-2008/09	**2009.0**	**Between-average variation 333.6**	**19.9%**

World Consumption Table Olives

(thousand tonnes)

Crop-year	Consumption	Between-crop-year variation tm	%
1999/00	1241.5		
2000/01	1303.5	62.0	5.0
2001/02	1382.5	79.0	6.1
2002/03	1728.0	345.5	25.0
2003/04	1670.0	-58.0	-3.4
2004/05	1831.5	161.5	9.7
Average 2001/02-2004/05	**1653.0**		
2005/06	1829.0	-2.5	-0.1
2006/07	2079.0	250.0	13.7
2007/08	2160.0	81.0	3.9
2008/09	2146.0	-14.0	-0.6
Average 2005/06-2008/09	**2053.5**	**Between-average variation 400.5**	**24.2%**

World Imports Table Olives

(thousand tonnes)

Crop-year	Imports	Between-crop-year variation tm	%
1999/00	329.5		
2000/01	358.0	28.5	8.6
2001/02	400.0	42.0	11.7
2002/03	449.5	49.5	12.4
2003/04	441.0	-8.5	-1.9
2004/05	480.0	39.0	8.8
Average 2001/02-2004/05	**442.6**		
2005/06	495.0	15.0	3.1
2006/07	522.0	27.0	5.5
2007/08	536.0	14.0	2.7
2008/09	565.0	29.0	5.4
Average 2005/06-2008/09	**529.5**	**Between-average variation 86.9**	**19.6**

World Exports Table Olives			
(thousand tonnes)			
		Between-crop-year variation	
Crop-year	**Exports**	tm	%
1999/00	341.5		
2000/01	364.0	22.5	6.6
2001/02	421.5	57.5	15.8
2002/03	460.5	39.0	9.3
2003/04	462.0	1.5	0.3
2004/05	480.0	18.0	3.9
Average 2001/02-2004/05	**456.0**		
2005/06	503.0	23.0	4.8
2006/07	598.0	95.0	18.9
2007/08	612.5	14.5	2.4
2008/09	628.5	16.0	2.6
Average 2005/06-2008/09	**585.5**	**Between-average variation** **129.5**	**28.4**

RANKING PAYS PAR PRODUCTION

OLIVES DE TABLE

(1000 tm)

2007/08

		PROD.	CONS.
1	Espagne	556.1	265.0
2	Egypte	432.0	350.0
3	Turquie	200.0	190.0
4	Etats-Unis d'Amérique	109.0	233.5
5	Pérou	103.0	60.0
6	Maroc	100.0	34.5
7	Syrie	100.0	94.0
8	Grèce	95.0	24.0
9	Argentine	95.0	12.0
10	Algérie	91.0	85.0
11	Italie	80.0	122.0
12	Iran	39.5	40.5
13	Jordanie	29.5	19.0
14	Chili	28.0	28.5
15	Tunisie	18.0	18.0
16	Div.p.prod.	15.0	15.0
17	Portugal	11.0	12.8
18	Israël	10.5	22.5
19	Mexique	9.5	17.0
20	Palestine	9.0	9.0
21	Liban	5.0	5.5
22	Chypre	4.9	4.9
23	A. Saoudite	4.0	31.0
24	Libye	3.0	7.5
25	Australie	2.0	19.0
26	France	1.5	53.1
27	Croatie	1.5	1.0
28	Montenegro	0.5	0.5
	Brésil	0.0	73.5
	Slovénie	0.0	0.2
	Serbia	0.0	0.0
	Autres		171.5
	Canada		25.5
	Japon		2.5
	Russie (Féd)		80.0
	Suisse		5.0
	Div.p.imp.		27.0
	Total	2153.5	2160.0

Février 2009

TABLE OLIVE PRODUCTION

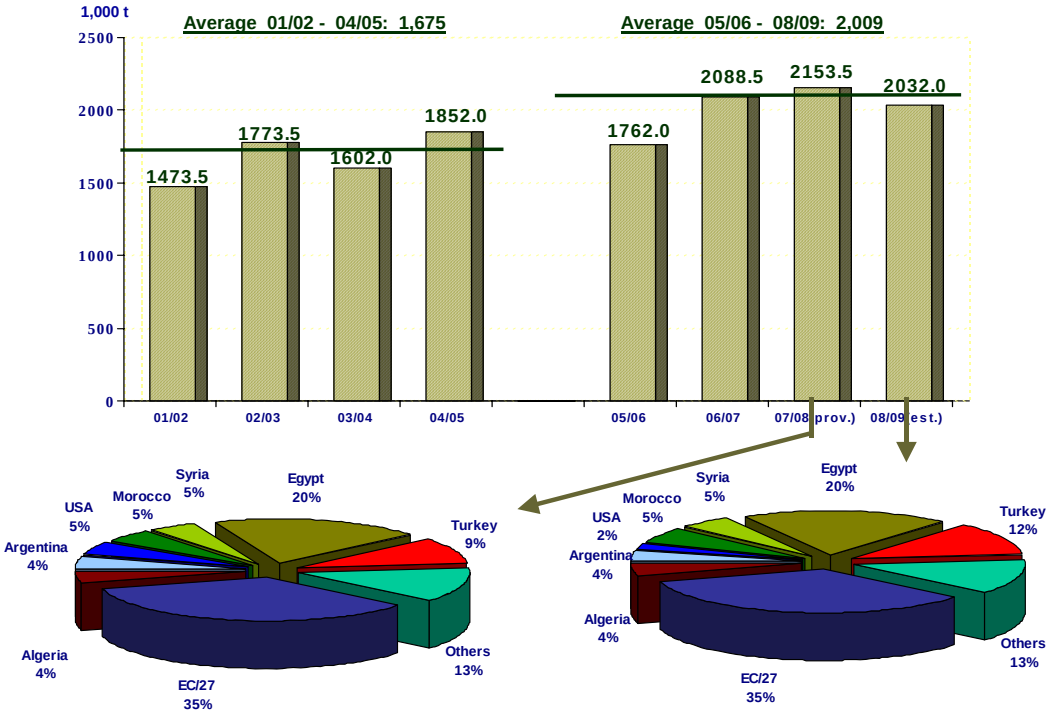
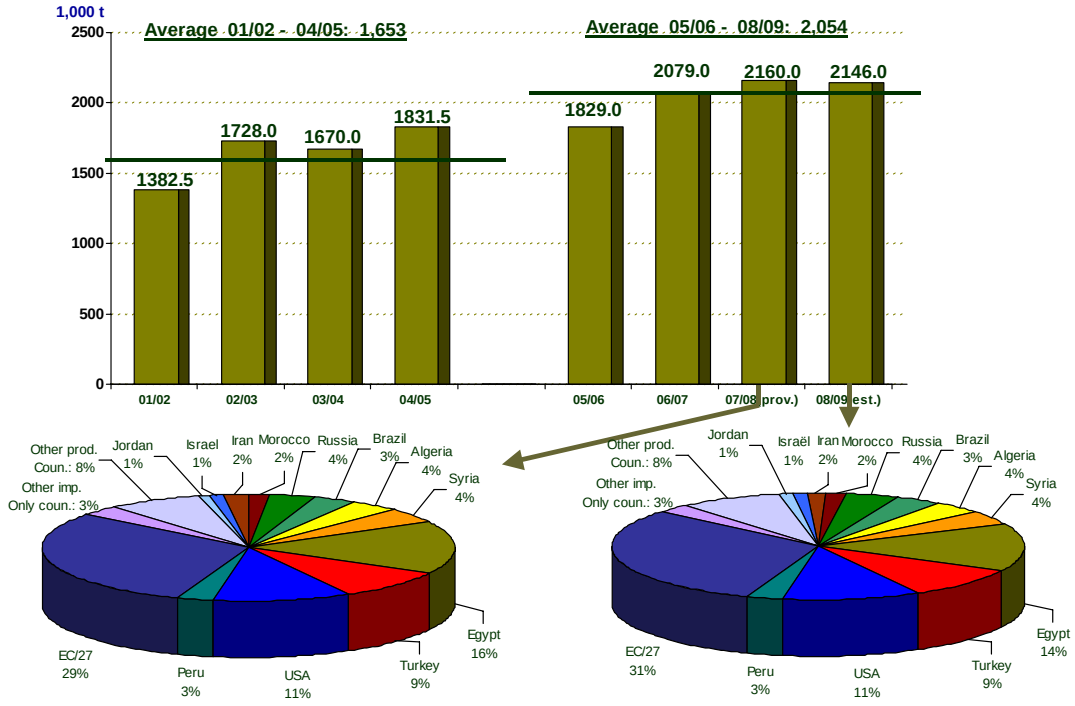


TABLE OLIVE CONSUMPTION



PROJECT DOCUMENT NO. 3: REVISION OF THE CODEX STANDARD FOR GRATED DESICCATED COCONUT (CODEX STAN 177-1991) (Prepared by Brazil)

Background

The 24th Session of the Codex Committee on Processed Fruits and Vegetables agreed to initiate new work on the revision of the Codex Standard for Grated Desiccated Coconut subject to approval by the Codex Alimentarius Commission. The Committee further agreed to entrust the revision of the Standard to an electronic working group, led by Brazil, who would prepare a project document for consideration by the Executive Committee when performing the Critical Review, and will coordinate work with other members of the working group in order to present a proposed draft revised Standard for consideration by the next session of the Committee in 2010. The project document providing the rational for the revision of the Standard is presented hereafter.

1. The purposes and scope of the Standard:

The Standard addresses quality and safety matters specific to grated desiccated coconut in line with the Codex's aim to protect consumers' health and to ensure fair trade practices.

2. Its relevance and timeliness:

The revision is proposed within the framework of the ongoing work of the Codex Committee on Processed Fruits and Vegetables on the revision of Codex standards for processed fruits and vegetables in order to bring them up to date in light of developments in science and technology as well as changes in industry and marketing practices. This is also in compliance with the recommendation of the Codex Alimentarius Commission to move towards simpler, horizontal, and inclusive standards, when possible, in order to facilitate their application by governments.

The current Standard, as other individual standards for processed fruits and vegetables that have not yet been revised, carries outdated and detailed provisions that have the potential to become barriers to trade. The revised Standard will therefore provide member countries and the coconut industry with an updated guidance to prevent and reduce trade concerns while ensuring consumers' health and fair trade practices.

3. The main aspects to be covered:

The revision will mainly look into those non-safety provisions that need updating in view of current industry and trade practices as well as new developments in science and technology. The revision will also look into those safety matters in order to align them with relevant horizontal Codex texts, where possible. Safety provisions, e.g. food additives, specific to this product that may not be covered by horizontal Codex texts will be developed subject to endorsement by the relevant general committees. In addition, the revision will attempt to simplify provisions that may not provide the essentials to ensure quality and safety of the product.

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

The following criteria[6] were found relevant for the revision of the Codex Standard for Grated Desiccated Coconut:

4.1 *Volume of production and consumption in individual countries and volume and pattern of trade between countries including international and regional market potential*

Worldwide trade in 2006 under FAOStat[7], "Export quantity" for desiccated coconut (without shell, grated or not) was 286,768 x 1,000 tonnes.

Currently most of the desiccated coconut production is limited to the Asia and Pacific region where Philippines, Indonesia, Sri Lanka and Malaysia account for more than 80% of the total global production[8]. Other main producers include México, Costa Rica, Côte d'Ivoire, Panamá and Ecuador[2].

Main importing countries are the United States of America (36,141 x 1,000 tonnes), Singapore (31,347 x 1,000 tonnes), Belgium (16,016 x 1,000 tonnes) and Germany (15,340 x 1,000 tonnes)[7].

Brazilian industrial demand for desiccated coconut is approximately 26,000 tons/yr. Imports fluctuate from 12,100 tons/yr in 1997, to around 2,500 tons/yr in 2004 to 2007 and 3,611 ton/yr in 2008. Brazilian Exports fluctuate from 19 tons/yr in 1997, to around 92 tons/yr in 2005, 44 tons/yr in 2006 and 2007, and 33 ton/yr in 2008.

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6 Other criteria are not applicable as the revision relates to an already existing Standard that has beeen identified as priority for revision by the Codex Committee on Processed Fruits and Vegetables (see Section 2).

7 FAOStat can be accessed at: http://faostat.fao.org

8 Conference Room Document 12 presented by the Philippines at the 24th Session of the Codex Committee on Processed Fruits and Vegetables.

Data from IBGE[9] (Brazilian Census Bureau) reports Ground Desiccated Coconut as the 15th most important Processed Plant Origin Product, under the 2003 national industry survey.

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

Specific provisions, in particular non-safety provisions such as product identity, essential composition and quality factors, presentation, packaging and labelling, methods of analysis for compliance with the provision in the Standard, amongst others, are not covered by horizontal Codex texts (see also Section 3).

4.3 *Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body*

None identified. However, with a view to facilitating future revision and possible merging of other individual Codex standards for dry and dried produce, quality provisions that may be common to other dried fruits may be taken from the *Standard Layout for UNECE Standards for Dry and Dried Produce*, as appropriate, in order to facilitate harmonization and avoid overlapping.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in *Goal 1 – Promoting sound regulatory frameworks* of the *Strategic Plan 2008-2013 of the Codex Alimentarius Commission*. In particular, *Goal 1.2 - Review and develop Codex standards and related texts for food quality* provides for the revision of commodity standards in order to ensure, among others, alignment with the current Codex trend in standardization of commodities namely the horizontal approach while keeping inclusiveness and simplification by keeping essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary. In addition, the revision is consistent with the need to reflect current global variations in production as well as new developments in science and technology. This will in turn facilitate application of Codex standards at national and international level, facilitate trade, and provide for market access in grated desiccated coconut. The revision is also consistent with *Goal 4 – Promoting cooperation between Codex and other relevant international organization*, particularly *Goal 4.1 – Track the activities of other international standard-setting bodies* in order to identify areas of potential complementarities, gaps, duplication, or conflic.

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

This proposal relates to the revision of the Codex Standard for Grated Desiccated Coconut.

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

The revision will mainly focus on non-safety matters, therefore, no provision for scientific advice is foreseen at this time (see also Section 3).

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

None identified.

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

Subject to approval as new work by the Codex Alimentarius Commission in 2009, a proposed draft Standard will be circulated for comments and consideration by the Codex Committee on Processed Fruits and Vegetables in 2010. Preliminary adoption by the Commission is foreseen for 2011 and subsequent circulation of the draft Standard for comments and consideration by the Committee in 2012 with a view to its final adoption by the Commission in 2013.

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9 IBGE data can be accessed at: http://www.ibge.gov.br/home/estatistica/indicadores/industria/pimpfagro_nova/default.shtm

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

PROJECT DOCUMENT NO. 4: PROPOSAL FOR THE DEVELOPMENT OF A CODEX REGIONAL STANDARD FOR CULANTRO COYOTE (*Eryngium foetidum*) (Prepared by Costa Rica)

Introduction

The 16th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (November 2008) agreed to propose, as new work for its following session, a regional standard for culantro coyote and decided that the project document would be reviewed by Costa Rica with the assistance of other interested delegations, with a view to its approval at the 32nd Session of the Codex Alimentarius Commission (July 2009), its drafting by the working group led by Costa Rica and its subsequent review at the 17th Session of the Committee in 2010. Below is the project document justifying the development of this standard.

1. Purpose and scope

The aim is to have a Codex regional standard that establishes safety[10] and quality requirements for culantro coyote.

Culantro coyote is an aromatic herb that is mainly marketed fresh. It is very vulnerable to physical damage resulting in loss of quality, particularly from its method of harvesting whereby all leaves are gathered by cutting the plant at soil level and forming bunches/bundles of cut-leaf product. The standard will apply to leaves of commercial varieties or types of *Eryngium foetidum*, of the *Apiaceae* family, to be supplied fresh to consumers after treatment and packaging, and will deal mainly with factors affecting quality, as detailed below.

2. Relevance and timeliness

International markets have been developing and introducing quality requirements for all exporting countries in order to standardize commodities. Culantro coyote is marketed principally in Latin America and is therefore suitable for a Codex regional standard. The commercial quality resulting from such a Codex standard would benefit producers and consumers alike, as the region would be governed by the same quality criteria.

The development of a standard would help remove excessive trade restrictions as it would include quality tolerances and specifications that corresponded to the needs of developing countries while providing consumers with a quality product at regional level. It could also serve to boost exports of a regional product that contributes significantly to the region's national economies. The availability of a Codex standard for culantro coyote would enhance the market conditions of countries and would benefit their social and economic welfare, especially if such a standard were to be adopted in national legislation.

Several Codex members therefore expressed an interest in setting requirements for the marketing of the product while ensuring consumer protection and facilitating trade and thus market access, especially for the region's developing countries that are its main exporters and consumers.

3. Main aspects to be covered

The main aspects to be covered would be:

- Establishing minimum quality requirements;
- Specifying size and quality classifications and respective tolerances;
- Setting provisions for presentation, marketing and labelling;
- And, if necessary because of product characteristics, determining specific parameters for commercial varieties or types to distinguish it from other products with similar names.

[10] The safety requirements are covered by the general provisions on safety in relevant sections of normal Codex commodity standards. There is no need, for the purpose of this standard, to further develop specific safety provisions for the product. If necessary these could be addressed horizontally in the relevant general committees.

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

Costa Rica produces 40 000 bundles per hectare or an approximate output of four million bundles of culantro coyote per year (1 000 crates per hectare). About 75 percent of this is for export, while the rest is sold locally.

Table 1A.

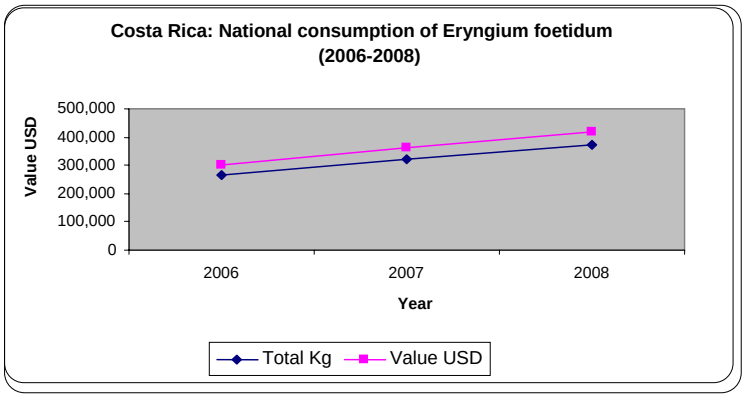
Costa Rica

National consumption of culantro coyote

Year	2006	2007	2008
PIMA			
Quantity kg	26 120	26 910	30 090
Value USD	20 627	24 427	35 375
HORTIFRUTI			
Quantity kg	240 544	294 888	341 920
Value USD	na	na	na
Total kg	**266 664**	**321 798**	**372 010**
***Value USD**	**299 997.00**	**362 022.75**	**418 511.25**
Estimated per capita consumption	**0.075**	**0.091**	**0.105**

Source: Integrated Agricultural Market Programme (PIMA) and Hortifruti S.A, Costa Rica.
* Estimate of the Technical Secretariat of Codex Costa Rica based on information from the Costa Rica Office of Agricultural Trade in Miami, where the historical average price is 9 USD per crate FOB.
na: not available

Graph 1.



Source: Produced by the Technical Secretariat of Codex Costa Rica

The above graph and table indicate Costa Rica's national consumption of culantro coyote for the period 2006-2008. The variables show a rising trend as the product gains popularity with consumers. The increase in consumption is also reflected in the analysis of *per capita* consumption in Table 1A.

Table 1B.

Costa Rica: National production in kg

Culantro coyote

Year	2006	2007	2008
Quantity (kg)	2 617,456	2 823,126	1 893,594*

(*) The figure for 2008 includes data up until July.

Table 1B shows an upward trend in Costa Rica's production of culantro coyote for the period 2006-2008.

Table 2 has data from the Ministry of Economy of Mexico indicating culantro coyote production in each state of the country (for reporting purposes only annual totals are given).

Table 2

Mexico: National production kg

Culantro coyote

Year	2000	2001	2002	2003	2004	2005	2006
Quantity (kg)	33 855.57	39 278.08	36 004.66	38 705.81	37 941.15	51 582.77	51 651.04

Source: SIM/CNP-CR with data from the Ministry of Economy of Mexico

We can see that culantro coyote production in Mexico is also trending upwards, with a significant increase from 2005.

Table 3.

Honduras: National production kg

Culantro coyote

Year	2006	2007	2008
Quantity (kg)	279 000	287 000	296 000

Source: IICA Office in Honduras

Table 3 shows the production of culantro coyote in Honduras for the period 2006-2008, with a gradual increase each year. Distribution is mainly through local markets, agricultural fairs and major urban markets (more than 95 percent. Per capita consumption has also increased over the years, as indicated in Table 4 below:

Table 4.

Honduras: Per capita consumption

Culantro coyote

Year	2006	2007	2008
Quantity (kg)	0.039	0.04	0.4

Source: IICA Office in Honduras

In the case of Panama, Table 5 shows an increase in production of culantro coyote which is marketed in the same way as the other countries examined, mainly through the Central Agricultural Market and supermarket chains. It is consumed throughout the country as it is a condiment used in typical Panamanian food.

Table 5.

Panama: National production kg

Culantro coyote

Year	2006	2007	2008
Quantity (kg)	689 045	8 490 909*****	na

Source: IICA Office in Panama

(*****) The difference in production is because information for the production areas of Capira and Bocas del Toro only became available in 2007.
na: not available.

b. Diversification of national legislations and resulting or potential impediments to international trade

Does not apply. Refer to Item 4(d).

c. International or regional market potential

The statistical data presented below show a growing trade of this product in the region.

Table 6 lists Costa Rica's increasing exports of culantro coyote in 40-bundle crates, each weighing an average of 8 kg. Countries of destination include Puerto Rico and the United States.

Table 6
Costa Rica: Exports of culantro coyote
(Number of 40-bundle crates, each weighing 8kg)

Year/Quantity	**2006**	**2007**	**2008**
January	26 334	26 818	28 994
February	22 415	23 220	27 897
March	23 054	26 306	24 565
April	22 305	22 116	25 088
May	24 490	26 087	29 037
June	22 678	26 578	25 160
July	25 480	24 733	29 457
August	26 182	29 280	na
September	24 938	25 900	na
October	26 071	27 829	na
November	25 944	25 780	na
December	23 908	28 019	na
Total crates	**293 849**	**312 666**	**190 198**
***Total kg**	**2 350 792**	**2 501 328**	**1 521 584**
***Value USD**	**2 644 641**	**2 813 994**	**1 711 782**

Source: State Phytosanitary Service, Ministry of Agriculture and Livestock of Costa Rica

*Estimated value in kg and USD provided by the Technical Secretariat of Codex Costa Rica based on an average weight of 8 kg per crate and an average price of 9 USD, according to information provided by the Costa Rica Office of Agricultural Trade in Miami.

Unfortunately, culantro coyote does not have a specific trade classification but is included in tariff item 070990 of the Central American Tariff Schedule of the Secretariat of Central American Economic Integration (SIECA) under "Other vegetables" (see Annex I for additional information). Therefore, to compare and estimate the trade of this product in selected countries, values were estimated in US dollars on the basis of data provided by individual countries as indicated in Table 7, with an average historical price of 9 USD over the last seven years, during which the price varied between 7 and 11 USD per crate FOB.

Table 7

Regional production
Value of production in USD
Culantro coyote

	2005	**2006**	**2007**	**2008**
Mexico	58 031	58 107	na	na
Panama	na	775 176	9 552 273*	na
Honduras	na	313 875	322 875	333 000
Costa Rica	na	2 944 638	3 176 017	2 130 293

(*) The difference in production is because information for certain production zones only became available in 2007.

d. Amenability of the commodity to standardization

There are no national or international regulations for this product. However, there is growing demand for culantro coyote in the countries of the region and potential for international expansion, as was indicated in the data presented in section 4(c). These two factors combined argue in favour of a standard for this product.

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

No existing or pipeline Codex Alimentarius standard covers the identification of and quality standards for cut-leaf products, which are needed for the marketing of culantro coyote. A specific Codex standard is therefore required for this product. Such a standard would benefit regional consumers and trade by ensuring fair trade and preventing misleading practices and would reflect the objectives of the Codex Alimentarius Commission by providing specific information on this product.

This regional standard proposal connects with the following Codex documents: "Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995)"; "Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"; "General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985)", etc. However, these codes and texts fail to specify quality and identification requirements for cut-leaf products, as was stated in section 3, although they are relevant for transportation, packaging, hygiene and, to a large extent, labelling. The need to set maximum residue limits for pesticides specific to this product would be dealt with by the Codex Committee on Pesticide Residues.

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

As was mentioned in sections 1, 2, 3 and 4(e), this is a proposal to standardize the quality and identification requirements of a fresh product. The only practices involved relate to post-harvest handling for treatment and packaging. There is no appropriate Codex standard that could be applied (e.g. for cut-leaf vegetables). No additional provisions would be required, as provisions relating to hygiene and safety are largely covered in the general texts developed by the relevant horizontal committees.

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

There is no knowledge of any such work.

5. Relevance to the Codex strategic objectives

This proposal is relevant to goal 1.2 of the Codex Alimentarius Strategic Plan 2008-2013 relating to the review and development of Codex standards and related texts for food quality by the commodity committees and the regional coordinating committees.

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

As was stated in sections 4 (e) and (f) above, this standard connects with various codes of hygienic practices and other general Codex texts on safety, labelling, etc. However, as was also mentioned, there would still be a need for provisions not directly related to hygiene and safety but normally included in a commodity standard (see section 3).

7. Identification of availability of expert scientific advice in the case of need

The experts of national delegations in the working group and from the rest of the region would be available for input.

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

Does not apply.

9. Proposed timeline for completion of this new work

The proposal is expected to be adopted as new work at the 32nd Session of the Commission (2009), for examination at the 17th Session of the CCLAC (2010), preliminary adoption at the 34th Session of the Commission (2011), further review at the 18th Session of the CCLAC (2012), and final adoption as a regional standard at the 36th Session of the Commission (2013). Depending on the progress of work, the standard could be finalized for 2011.

Annex I

As additional information, this Annex contains the data presented at the last session of the CCLAC for the elaboration of a Regional Standard for Culantro Coyote (CX/LAC 08/16/11) relating to the global export and import of tariff item 070990 which include culantro coyote.

Table 8. Global exports of tariff item 070990 (including *Eryngium foetidum*)

US$ thousands

Country	Export value					Average growth rate
	2003	2004	2005	2006	2007	
Costa Rica	13,218.0	15,086.0	16,036.0	17,631.0	na	33.4%
Nicaragua	414.0	1,809.0	1,767.0	3,099.0	na	648.6%
Mexico	307,443.0	333,894.0	324,675.0	387,671.0	428,714.0	39.4%
Guatemala	2,473.0	2,732.0	10,966.0	3,660.0	11,303.0	357.1%
Bolivia	0.0	0.0	0.0	0.0	0.0	0%

Source: Procomer with database of the United Nations Statistics Division – Commodity Trade Statistics Database (COMTRADE).
Central American Tariff Schedule of the Secretariat of Central American Economic Integration (SIECA)
na: data not available

Table 9. Global imports of tariff item 070990 (Including *Eryngium foetidum*)

US$ thousands

Country	Import value					Growth rate for the period
	2003	2004	2005	2006	2007	
Costa Rica	59.0	54.0	52.0	66.0	na	11.9%
Nicaragua	99.0	132.0	159.0	171.0	na	72.7%
Mexico	4,090.0	3,900.0	4,007.0	4,449.0	5,858.0	43.2%
Guatemala	1.0	16.0	88.0	3.0	12.0	1100.0%
Bolivia	2.0	2.0	2.0	7.0	14.0	600.0%

Source: Procomer with database of United Nations Statistics Division – Commodity Trade Statistics Database (COMTRADE).
Central American Tariff Schedule of the Secretariat of Central American Economic Integration (SIECA)
na: data not available

Annex II

General information on *Eryngium foetidum*

Origin and geographic distribution

- Area of origin: Tropical America.
- Secondary distribution: found naturally in Africa and Asia.
- Long distance migration assisted by human beings. Cultivated in home gardens as seasoning. Also exists wild.

Identification and description

- Characteristic and form of life: perennial, highly aromatic herb.
- Size: up to 60 cm in height.

- Stem: single or multiple, simple or branched, with or without leaves.
- Leaves: generally all basal (sometimes some grow on the stem), oblanceolate, up to 30 cm in length and up to 5 cm in breadth (generally smaller) tapering towards the base. The leaf margins are serrated (each tooth with a small yellow spine at the apex).
- Inflorescence: terminal, generally multibranched, numerous cylindrical flower heads approximately 1 cm in length and up to 5 mm in breadth, yellowy green in colour, with at their base 5 to 6 lanceolote bracts (involucre) of up to 4 cm in length, spiked and entire or spiny-serrated margins. Each head has numerous sessile flowers each with a bracteole at its base (involucel), linear or lanceolate, up to 3 mm in length; bracteoles found towards the apex of the head are usually longer and shaped in the form of a plume called a coma.
- Flowers: small, white to blue or purple; the calyx is a tube (covered with large scales) divides towards the apex into 5 lanceolate to triangular lobes of up to 1 mm in length; corola of 5 free, drooping, elliptical-oblong petals of less than 1 mm in length, with a long apex curved towards the centre of the flower; 5 stamens; inferior ovary.
- Fruits and seeds: the fruit is spherical, laterally compressed, up to 2 mm in diameter and covered with abundant yellowy spherical vesicles; at maturity the fruit separates into two fruitlets (mericarps), each containing a seed.
- Root: fleshy.

Habitat

Moist areas, but spread naturally in almost all areas with characteristics needed for its growth and propagation. Its distribution is altitudinal and the climate tropical. It grows better in heavy moist soil rich in organic matter.

Uses

It is commonly used in the tropics, generally within households, as a substitute for coriander (*Coriandrum sativum* L.), which does not grow well in the tropics. It can be used fresh in salads or else cooked, for example in West Indian and Brazilian cuisine and in various regional dishes of South Asia (India, Thailand and Vietnam – it is frequently traded in these countries). It is also used as seasoning in countries such as Costa Rica.

Eryngium foetidum is also widely used for medicinal purposes, especially for respiratory infection and fever. It is considered to stimulate appetite.

Nutritional value

The leaves contain significant quantities of vitamins A, B1, B2 and C, riboflavin, carotene, calcium and iron.

PROJECT DOCUMENT NO. 5: PROPOSAL FOR THE DEVELOPMENT OF A CODEX REGIONAL STANDARD FOR LUCUMA (Prepared by Peru)

Introduction

The 16th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (November 2008) agreed to propose a regional standard for Lucuma as new work for its following session, and decided that the project document would be reviewed by Peru with assistance from interested delegations, with a view to approval at the 32nd Session of the Codex Alimentarius Commission (July 2009), drafting by the working group led by Peru, and subsequent review at the 17th Session of the Committee in 2010. Below is the project document justifying the development of this standard.

1. Purpose and scope

The purpose is to have a Codex regional standard establishing identification and quality[11] requirements for all commercial varieties of lucuma obtained from *Pouteria lúcuma* (R. and P.) of the *Sapotaceae* family, supplied fresh to consumers after treatment and packaging. It excludes lucuma intended for industrial processing.

[11] Safety requirements are covered by the general provisions on safety in relevant sections of the normal Codex commodity standards. For the purposes of this standard, there is no need to develop specific safety provisions. If necessary, these could be addressed horizontally in the relevant general committees.

2. Relevance and timeliness

Trade in lucuma and its derivatives has grown in recent years as global markets have sought new flavours. Lucuma has become a new option because of its flavour and nutritional properties.

A Codex standard for this product would harmonize identification and quality requirements at regional level, which would in turn ensure uniformity of quality of product to facilitate its marketing and therefore market access, while at the same time protecting the consumer and ensuring fair trade practices.

3. Main issues to be covered

The main issues to be addressed would be those relating to the identification and quality of the product, for example minimum quality requirements, provisions concerning quality and size categories and tolerances, presentation, marketing and labelling.

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

The key criteria for justifying a regional standard for this product are described below:

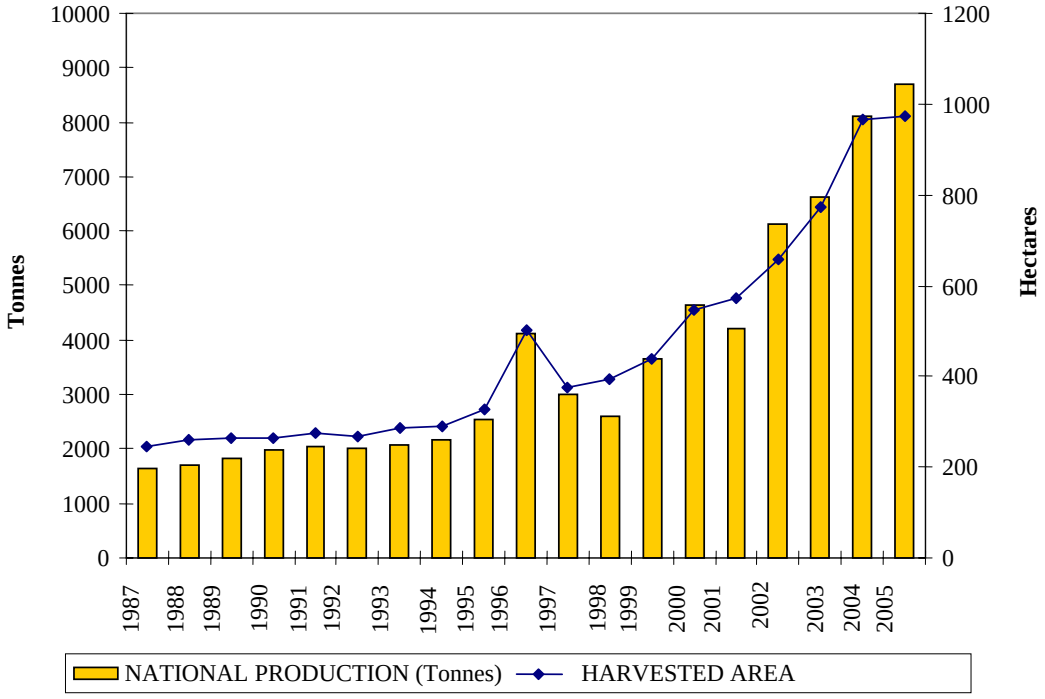
(a)/(c) Volume of trade between countries/potential market

Table 1. National production of lucuma 1987-2005

YEAR	NATIONAL PRODUCTION (tonnes)	HARVESTED AREA (hectares)	YIELD (t/ha)
1987	1629	246	6.62
1988	1716	259	6.63
1989	1818	264	6.89
1990	1971	265	7.44
1991	2058	275	7.48
1992	2016	268	7.52
1993	2082	287	7.25
1994	2156	288	7.49
1995	2540	326	7.79
1996	4123	502	8.21
1997	3010	376	8.01
1998	2614	395	6.62
1999	3654	440	8.30
2000	4629	545	8.49
2001	4214	571	7.38
2002	6117	659	9.28
2003	6626	773.55	8.57
2004	8114	966	8.40
2005	8706	975	8.93

Source: Ministry of Agriculture

Figure 1. Changing trend in lucuma production and harvested area



Source: Ministry of Agriculture
Association of Lucuma Producers – PROLUCUMA estimates that 1 200 hectares were harvested in 2008.

Table 2: Evolution of lucuma exports by item (in US$ FOB) – 2000 to 2007

Item	2000	2001	2002	2003	2004	2005	2006	2007	Total
CHOCOLATE	44,147.77	4,965.46	0.72	0.11	0.00	2.00		16,264.40	65,380.46
FROZEN	**2,184.20**	**37,136.87**	**13,605.22**	**22,762.47**	**132,106.01**	**53,546.05**	**95,379.47**	**80,578.51**	**356,720.29**
FLAN	150.00		400.50	1,000.20	3,878.90	11,891.36	4,952.80		22,273.76
FRESH	**1,219.68**	**560.44**	**4,911.75**	**45,097.65**	**13,165.35**	**3,540.73**	**17,577.49**	**5,536.06**	**86,073.09**
BISCUIT	21,225.85	78,229.07	122,985.35	25,580.09	8,827.65	21,586.16	6,410.64		284,844.81
FLOUR	**8,153.00**	**5,987.40**	**7,906.54**	**18,322.16**	**4,186.08**	**19,300.25**	**20,484.38**	**48,209.12**	**132,548.93**
ICE-CREAM	623.68	2.00	6.00	104.40	3,401.60	7,397.10	5,823.00		17,357.78
JUICE				624.00			3.00		627.00
JAM		48.07	2,500.08		2,357.30	21.60	11,580.36		16,507.41
OTHER		30.16		1,008.00	982.92	2,019.15	2,409.95	3,578.20	6,450.18
PASTRY		**1,059.68**	**36.10**	**544.87**	**1,082.40**	**406.00**	**73.50**	**131.50**	**3,334.05**
POWDER			74.00						74.00
General total	**77,704.18**	**128,019.15**	**152,426.26**	**115,043.95**	**169,988.21**	**119,710.40**	**164,694.59**	**154,297.79**	**992,191.76**

Source: SUNAT
Compiled by: PROLUCUMA

Table 3: Evolution of lucuma exports by item (in kg) – 2000 to 2007

Item	2000	2001	2002	2003	2004	2005	2006	2007	Total
CHOCOLATE	11,933.10	2,342.20		0.14		0.14		1,827.40	14,275.58
FROZEN	**1,054.50**	**21,017.76**	**7,157.91**	**9,972.48**	**59,603.16**	**13,348.77**	**31,368.18**	**24,787.50**	**143,522.77**
FLAN	30.00		30.00	776.81	1,561.25	2,884.64	1,674.90		
FRESH	**828.91**	**289.59**	**2,936.83**	**18,108.83**	**4,921.89**	**2,053.84**	**6,128.49**	**3,457.89**	**38,726.27**
BISCUIT	13,025.90	55,117.32	97,432.48	20,214.30	7,479.80	14,609.47	3,675.73		211,555.00
FLOUR	**788.23**	**1,407.92**	**1,979.71**	**4,972.22**	**705.78**	**3,120.20**	**2,467.26**	**5,820.76**	**15,441.32**
ICE-CREAM	112.73	12.00	1.00	27.70	1,310.21	3,318.14	3,527.81		8,309.59
JUICE				195.00			3.57		198.57
JAM		19.56	662.57		397.44	17.84	3,121.22		
OTHER		5.78		95.00	126.54	226.00	814.40	584.57	1,852.29
PASTRY		220.39	19.01	192.51	186.00	105.75	28.00	45.22	796.88
POWDER			42.23						42.23
General total	**27,773.37**	**80,432.52**	**110,261.74**	**54,555.00**	**76,292.08**	**39,684.79**	**52,809.56**	**36,523.34**	**441,809.05**

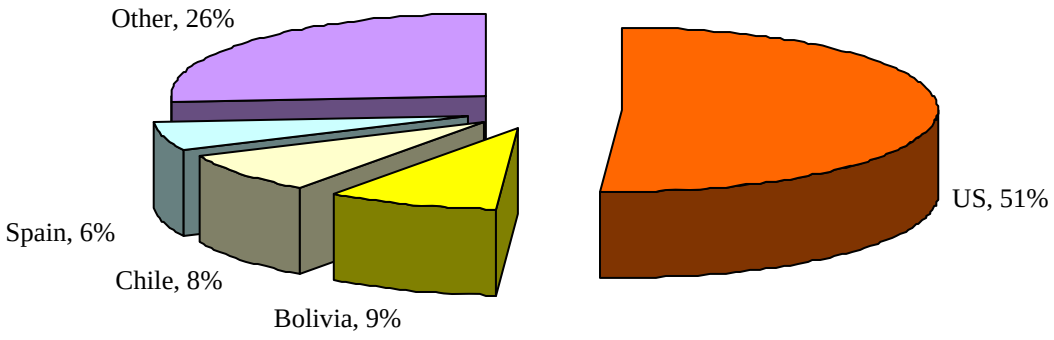
Source: SUNAT
Compiled by: PROLUCUMA

Table 4: Evolution of lucuma exports by market (in kg)
ALL ITEMS COMBINED
2000 to 2007

	2000	2001	2002	2003	2004	2005	2006	2007	General total
Bolivia	11933.10	55144.68	93867.68	20590.73	6777.07	13894.69	6111.2		**208319.15**
United States	647.61	1734.7	8394.06	12964.84	12618.54	18902.6	31221.68	20261.27	**106745.30**
Chile	1037	19364	1000	1000	47871	1008.34	1110	9748.9	**82139.24**
France			500.13	12284.51	4124.37	432.44	4561.93	712.98	**22616.36**
Panama	10212.1		3564.8					71.54	**13848.44**
Italy	804.2	143.21	1079.23	1265.5	1386.22	766.83	1804.03	3110.06	**10359.28**
Japan	206.46	1566.07	154.84	1027.38	1843.84	1418.45	708.88	270.23	**7196.15**
Germany		20.58	308.46	4748.41	124.26	557.95	7		**5766.66**
Netherlands Antilles	2809.2	2314.84							**5124.04**
Spain		125.78		336	1134.43	585	802.3	150.68	**3134.19**
Other	123.70	18.65	1392.54	337.63	412.34	2118.49	6482.54	2197.68	**13083.57**
General total	**27773.37**	**80432.51**	**110261.74**	**54555**	**76292.07**	**39684.79**	**52809.56**	**36523.34**	**478332.38**

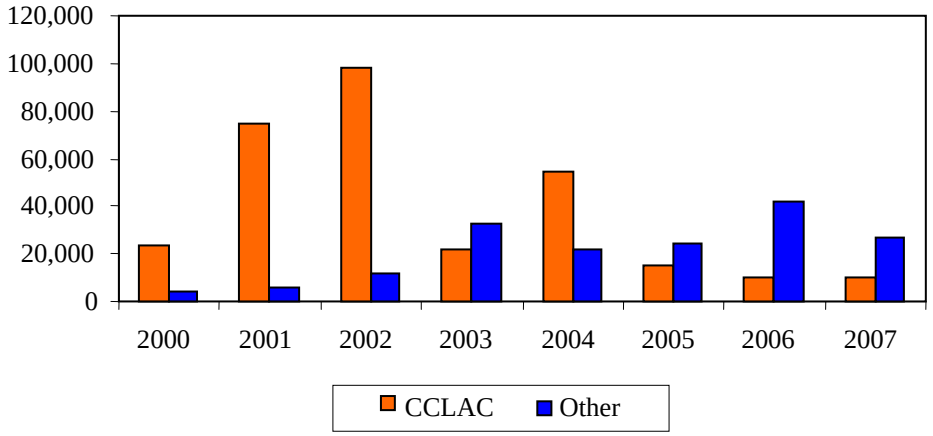
Source: SUNAT
Compiled by: ROLUCUMA

Figure 2. Lucuma exports per recipient country - 2008
ALL ITEMS COMBINED



Source: Sunat - Customs

Figure 3. Exports in kg to CCLAC member countries
ALL ITEMS COMBINED



The main CCLAC importers of lucuma products have been Chile, Bolivia, Colombia and Costa Rica. However, the above figure shows that, while 90 percent of lucuma exports went to CCLAC member countries between 2000 and 2002, the US and EU countries have since shown increased interest in this product whose flavour and nutritional properties are sought in international gastronomy.

(b) Diversification of national legislations and resulting or potential impediments to international trade

At the 16th Session of the CCLAC, the Delegation of Peru informed the Committee that the main problem for this product was market access, notably access to the European Community. Regulation EC 258/97 on novel foods required foods that had not been extensively used for human consumption in the EC before May 1997 to undergo a full risk assessment before authorization for sale within the EC. It was noted that the WTO/SPS Committee had already expressed concerns and had recommended that the EC consider a review of Regulation EC 258/97 and its possible impact on international trade.

Although the Committee stated that this was an issue that related to food safety and would not be covered by a regional standard that centred on quality criteria, it considered that the development of a regional standard for fresh lucuma that covered aspects relating to identification and commercial quality of the product would help to ensure a uniform quality of product in the Region and therefore of raw material used for its processing into pulp, frozen fruit, flour and other items, for which there was a growing market. It should be recalled that lucuma has been traditionally consumed for centuries in Andean countries, including Ecuador and Chile, without causing any harm to health – quite the opposite in fact, providing benefit because of its nutritional properties.

The EC regulation is currently under review and it is hoped that requirements for biodiversity products will be made more flexible. Recent European Community studies have revealed a growing interest in and demand for products and services from biodiversity, which translates as a natural comparative advantage for countries rich in these resources, including the countries of the Region. International trade could encourage the sustainable use and conservation of biodiversity, which would contribute to the sustainable development of the countries of the Region. International trade of goods and services from biodiversity could also stimulate the development of sustainable economic activities in communities and small and medium enterprises, contributing to employment and to the reduction of poverty.

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

This proposed standard connects with the following Codex documents: "Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995)"; "Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)", "General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985)". However, these general texts fail to specify quality and identification requirements for lucuma, as was stated in section 3, although they apply to transportation, packaging, hygiene and, to a large extent, labelling. The need to set maximum residue limits for pesticides specific to this product would be dealt with by the Codex Committee on Pesticide Residues.

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

As mentioned in sections 1, 2, 3 and 4(e), this is a proposal to standardize the identification and quality requirements of a fresh product.

(g) Work already undertaken by other international bodies in this field

There is no knowledge of any such work. There is an Andean (regional) standard ***NA 0045:2008 FRESH LUCUMA. Requirements*** from last year, published in the Official Gazette of the Andean Community Nº 1618 15 March 2008.

5. Relevance to the Codex strategic objectives

This proposal is relevant to Goal 1.2 of the Codex Alimentarius Strategic Plan 2008-2013, relating to the review and development of Codex standards and related texts on food quality by commodity committees and regional coordinating committees.

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

As was stated in sections 4 (e) and (f), this standard connects with various codes of hygienic practices and other general Codex texts on safety, labelling, etc. However, as was also stated, there would still be the need for provisions not directly related to hygiene and safety but normally included in a commodity standard (see section 3).

7. Identification of available expert scientific advice:

The experts of national delegations in the working group and from the rest of the Region would be available for input.

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

Does not apply.

9. **Timeline for completion: (proposed)**

The proposal is expected to be adopted as new work at the 32nd Session of the Commission (2009), for examination at the 17th Session of the CCLAC (2010), preliminary adoption at the 34th Session of the Commission (2011), further review at the 18th Session of the CCLAC (2012), and final adoption as a regional standard at the 36th Session of the Commission (2013). Depending on the progress of work, the standard could be finalized for 2011.

FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST

PROJECT DOCUMENT NO. 8: PROPOSAL FOR NEW WORK ON POMEGRANATE (Prepared by Iran)

1. The purpose and scope of the Standard

The scope of the standard is pomegranate of the *Puniceae* family, which is supplied fresh to the consumer after proper preparation and packaging. The objective of the standard is to consider the characteristics of pomegranate for fresh consumption within the framework of an international document.

2. Relevance and timeliness

Due to the growing trend of the worldwide production and trade in pomegranates, it is necessary to establish standards covering the safety, quality and hygiene of the fruit; a reference agreed upon by international consensus between the main producing and trading countries. In addition, the drafting of a codex standard for pomegranate will help to protect consumers' health and to promote fair trade in accordance with current international agreements.

Pomegranates can be planted and grown in many areas of the world including Turkey, Afghanistan, Pakistan, India, Armenia, Georgia, Tajikistan, Jordon, Egypt, Italy, Tunisia, Azerbaijan, Libya, Lebanon, Sudan, Myanmar, Bangladesh, Mauritania, Morocco, Cyprus, Spain, Greece, France, China, Japan, and the U.S.A. However, among these countries, Iran, India, U.S.A and Spain have the highest area under cultivation with the greatest varietals diversity. Consumption of pomegranate in Iran is estimated to be on average between 7-8 kg per person per year. Global trade in the fruit is also on the rise.

3. Main aspects to be covered

The standard entails aspects related to quality, size, safety and labeling in order to provide adequate product characteristics and to protect consumer's health. To supply high quality safe products, the objective of the standard are to:

- Establish the minimum requirements for pomegranates, including and in addition to the quality class parameters.
- Define the categories to classify pomegranates in accordance with the characteristics of the fruit
- Establish tolerances regarding quality and size permitted in packaged pomegranates.
- Include the provisions to be considered related to the uniformity of the packaged product and the packaging used.
- Include provisions for the labeling and marking of the product in accordance with the general standard for the labeling of prepackaged foods
- Include provisions for contaminants with reference to the general standard for contaminants and toxins in foods
- Include provisions for hygiene with reference to the recommended international code of practice for hygiene and general principles of food hygiene

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

General criterion

Consumer protection from the point of view of heath and the prevention of fraudulent practices. Quality of the produce to meet 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:

Area under cultivation in Iran in 21st March 2005-21st March 2006 was 7,404 hectares of seedlings and 56,329 hectares of fruit bearing trees. Production in the same period was 705,166 Metric tons. Yield per hectare was 12,519 kg. Total world wide production of pomegranate is approximated at 1,500,000 tons and Iran produces 47% of world production.

In addition to Iran which has the highest area under cultivation, highest production and is the number one exporter, other countries include Turkey, Afghanistan, Pakistan, India, Armenia, Georgia, Tajikistan, Jordon, Egypt, Italy, Tunisia, Azerbaijan, Libya, Lebanon, Sudan, Myanmar, Bangladesh, Mauritania, Morocco, Cyprus, Spain, Greece, France, China, Japan, and the U.S.A. are among the countries which have areas under pomegranate cultivation. (See table 1, 2 and 3).

Table 1.Pomegranate production in 2007-2008

Country	Production (in Tons)
Iran	870,161
India	849,000
USA	110,000
Turkey	80,000
Tunisia	75,000
Spain	35,000

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture, National Horticulture Information Service of National Horticulture Board, Ministry of Agriculture, Govt. of India, United States Department of Agriculture

Table 2.Area under cultivation in 2007-2008

Country	Area under cultivation (Ha)
Iran	69,027
India	54,755
USA	15,000
Turkey	8,500
Tunisia	12,600
Spain	3,000

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture, National Horticulture Information Service of National Horticulture Board, Ministry of Agriculture, Govt. of India, United States Department of Agriculture

Table 3.Harvested area of pomegranate in Iran (Hectares)

Year	Non bearing	Bearing	Total
2007	7,404	56,329	63,733

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture

Iran is at the top of list of pomegranate exporting countries. In 2007 Iran exported 27,439 metric tons worth 17,790,451 U.S. dollars. Main importing countries were:

Azerbaijan, Germany, Austria, Armenia, Uzbekistan, Afghanistan, Spain, UAE, England, Ukraine, Italy, Bahrain, Belgium, Bulgaria, Pakistan, Turkmenistan, Turkey, Belarus, Romania, Japan, Sri Lanka, Sweden, Switzerland, Singapore, Saudi Arabia, Russian Federation, France, Kyrgyzstan, Qatar, South Korea, Kuwait, Canada, Moldavia, Malaysia, and Netherlands (See table 4 and 5).

Table 4.Exports of pomegranate from Iran (in Tons)

Year	Total
2003	14,075
2004	23,418
2005	26,270
2006	29,946
2007	32,951

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture

Table 5.Exports of pomegranate to EU and/or Near East countries (in Tons)

Country	Total
India	8,000
Iran	15,000
Spain	60,000
Tunisia	4,580
Total world trade	112,000

Source: United Nations Conference on Trade & Development (UNCTAD)

b) Diversification of national legislations and apparent resultant or potential impediments to international trade: Many importers have commented that Pomegranates (from Iran) are exported under the conditions of the national Iranian standard. They would prefer to import the fruit under international criteria based on a codex standard. Therefore, the new work would provide internationally recognized specific standards in order to enhance international trade and to accommodate the importers requirements.

Forecasts show that the overall consumption of and trade in pomegranates is on the rise and in the first International conference on pomegranate in Turkey in October 2006, among the orchard fruits, pomegranate was chosen as the fruit of the next decade. International Standard Organization (ISO) has in the past drawn up a basic standard for pomegranate fruit. In addition, the European Union also requires a certificate of Global GAP for any fresh fruit or vegetable supplied in EU countries. Due to absence of a global standard for pomegranate, and work already undertaken by any other international organization (like UN/ECE) on pomegranate (UN/ECE has not framed a standard for fresh pomegranates). Incorporation of these aspects under this point is necessary as per the Procedural Manual.

Hence, to incorporate all existing disparate standards in a single improved comprehensive standard acceptable across board internationally, the establishment of a codex standard is seen as a necessity.

As a result, by eliminating the variable (sometimes conflicting) sets of rules and regulations, trade barriers will be reduced and we would gain a comprehensive legal framework for the minimum acceptable standards for pomegranates internationally.

c) International or regional market potential: International and regional markets have shown an increase over the last six years.

d) Amenability of the commodity to standardization: The characteristics of pomegranates, from its cultivation through to harvest, fruit characteristics, cultivar varieties, composition, quality and packaging all lend to adequate parameters for the standardization of the product. An outline of some characteristics, botanical definition, origin, ecological conditions of Pomegranates:

Pomegranate, attractive deciduous and somewhat thorny large shrub or small tree (*Punica granatum L.*) belonging to the family Punicaceae, native to semitropical Asia (Iran) and naturalized in the Mediterranean region in very early times. It has long been cultivated as an ornamental and for its edible fruit. The fruit, about the size of an apple, bears many seeds, each within a fleshy crimson seed coating, enclosed in a tough yellowish to deep red rind. Pomegranates are either eaten fresh or used for syrup, in which the juice of the acid fruit pulp is the chief ingredient. The astringent properties of the rind and bark have been valued medicinally for several thousand years, especially as a vermifuge. The pomegranate is now cultivated in most warm climates. Pomegranates are classified in the division Magnoliophyta, class Magnoliopsida, and order Mortals, family Punicaceae.

The leaves are opposite or sub-opposite, glossy, narrow oblong, entire, 3-7 cm long and 2 cm broad. The flowers are bright red, 3 cm in diameter, with five petals (often more on cultivated plants). Flowers are hermaphrodite with 4-8 leathery sepals and equal number of red petals, numerous stamens and variable number of carpals, which together make lower ovary. The fruit is a berry, between an orange and a grapefruit in size, 7-12 cm in diameter with a rounded hexagonal shape, and has thick reddish skin and many seeds.

Table 6-Nutritional value of Pomegranate (per 100 g edible portion)

Compositions	Unit	Q.T.Y
Water	g	80-82.3
Energy	kcal	63-78

Protein	g	0.5-0. 95
Fat	g	0.3-0.9
Carbohydrates	g	16.4
Fiber	g	0.2-0.6
Ash	g	0.5
Phosphorus	mg	8.0
Iron	mg	0.3
Potassium	mg	259
Calcium	mg	3.0
Sodium	mg	3.0
Manganese	mg	3.0
Zinc	mg	0.12
Magnesium	mg	0.15
Copper	mg	0.07
Selenium	mg	0.6
Panthothenic acid	mg	0.596
Vitamin B1	mg	0.03
Vitamin B2	mg	0.03
Vitamin B3	mg	0.03
Vitamin C	mg	4-6

Pomegranate is a small tree, usually not more than 5.0 meters height and it is adapted to arid or semi arid climates with mild winters. Pomegranate is fairly drought tolerant and can grow on calcareous or acid soils. Iran is among the countries of the temperate region of the northern hemisphere and relatively close to the equator. But being relatively distant from large bodies of water, its precipitation is low and is considered as an arid region. On the other hand, having high mountain ranges as well as a central desert, Iran possesses variable climates and ecological niches.

Large parts of Iran within the boundaries of central desert (Dasht-e-kavir and Kavir-e-Loot) have arid or semi-arid conditions which make them suitable for pomegranate and pistachio production. In fact, in all of the provinces bordering the central desert, cultivation of pomegranate has been going on from ancient times for its economical, ornamental, and Medicinal properties. Areas under cultivation, rate of expansion, varietals diversity, and yield per tree and product quality are considerable. All of these point to the fact that pomegranate is an endemic tree of Iran.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards: The new work will cover consumer protection and facilitate Pomegranate trade which has increased in 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 Iranian national standard and the ISO standard for Pomegranate have been drafted and are implemented.

Iran is considered the origin and the major genetic reservoir of pomegranates. Iran is the number one producer and exporter of pomegranate in the world. Furthermore, due to suitable climate, the quality of Iranian pomegranates is the best among commercially available in international trade. It is for this reason that South Korea, which ranks first among countries importing pomegranate, imports only from Iran.

ISIRI 262, 2007 was prepared by the national technical committee of Iran on Fresh Fruits and Vegetables. This national standard specifies requirements and test methods for pomegranate fruit and applies to commercial cultivars of Pomegranate grown from *Punica granatum* (L.) of the Punicacea family, to be supplied fresh to consumer, after preparation and packaging. Pomegranates for industrial processing are not covered by the said standard..

The ISO standard (ISO 23393:2006) specifies some requirements and test methods for pomegranate fruit too, but on many criteria and parameters – such as terms and definitions, classification, fruit sizing, tolerances, classes and presentation – there are some inadequacies and it would merit an update and a revision.

To that end, Iran is in the process of proposing some recommendations for the revision of the ISO standard as well.

5. Relevance to the Codex strategic objectives

The elaboration of a codex standard for pomegranate 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. This proposal is based on scientific considerations and contributes to state the minimum quality requirements for pomegranates for human consumption, with the purpose of protecting the consumer's health and achieving fair practices in the food trade. This proposal is adjusted to the strategic vision statement of the strategic framework 2008-2013.

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

This new work has been recommended by the CCFFV at its 14th session. The committee noted that this proposal could be brought to the FAO/WHO coordinating committee for Near East, though significant production of pomegranate also existed in other regions and that once it was adopted as a regional standard, it could be proposed for conversion into a worldwide standard. This new work has been recommended by the CCNEA at its 32nd session and the committee agreed that Iran with the assistance some countries would revise the project document and submit it for 62nd session of the Executive Committee for critical review for adoption as new work.

This is proposed as a new product global standard and has no relation to any other existing Codex text on this item. In fact, there is no standard for fresh pomegranate framed by any global body.

7. Identification of any need for any requirements for and availability of expert scientific advice

For the elaboration of this project document, the information generated by the research working group at the national level for the characterization of pomegranates has been taken as reference. Therefore, in the case of requiring any 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

There is not expected to be any need for technical input from external bodies on this matter.

9. Proposed time schedule

If the commission accepts in 2009 the proposal for new work, the proposed regional standard for pomegranate will be drafted and circulated at step 3 at the 6th meeting of CCNEA in 2011. Adoption at step 5/8 is planned in 2011. The application of an accelerated step of procedure might be taken into account.

PROJECT DOCUMENT NO. 9: PROPOSAL FOR NEW WORK ON HARISSA (HOT PEPPER PASTE) (Prepared by Tunisia)

1. Purpose and Scope

Elaboration of a regional Standard for harissa to provide the necessary advice on preparing safe and quality products with a view to protecting consumers and ensuring fair practices in food trade. Such standard is to control the qualities that preserved harissa should meet. It would be applicable to manufactured harissa, and would not apply to other types of harissa that are prepared using traditional methods and do not relate to other products which can be compared to the harissa, such as the sauce chilie who is different in his composition (Chile pepper, water, vinegar or other types of acidifiers) and his mode of production. The terms of such Standard would apply to preserved harissa that is intended for human consumption, for sale, on sale or sold, of whatever source.

2. Relevance and Timing

The preserved harissa product has been subject to imitation in the last few years with no respect to its essential characteristics. In order to protect consumers' health and to promote fair trade practices, it is imperative to establish an instrument that includes common terms related to food safety, the main factors of quality and provisions related to health and labelling, so that all such conditions may be agreed on at the regional level.

3. Main Aspects of the Project

This Standard includes primarily quality and safety aspects.

4. Evaluation according to the Criteria for the Establishment of Work Priorities

4.1 Volume of Trade among Countries

Development of Pepper and Preserved Harissa Production in Tunisia

	2002	2003	2004	2005	2006	2007
Area planted with pepper (ha)	15000	16900	16300	15400	15200	16900
Agricultural production (t)	190000	181000	180700	180000	175000	190000
Processing	34000	42300	40000	38600	43000	45600
Harissa production	17300	20400	18700	18000	21100	22500

4.2 Opportunities in the International Market

Exported Quantities of Preserved Harissa in Tons (Exporting Country: Tunisia)

Country/Year	2003	2004	2005	2006	2007
Libya	2701	3524	1638	2381	3453
France	2235	2141	2093	2213	2427
Belgium	109	205	156	164	192
Italy	99	87	206	129	236
Germany	80	109	97	81	102
Sweden	43	47	54	54	69
Canada	48	101	645	84	31
Algeria	0	0	42	147	0
Total	5315	6214	4931	5253	6510

4.3 Consumer Protection

It is incumbent to elaborate a regional standard for preserved harissa in order to avoid fraudulent practices and to protect consumers' health by meeting the safety and quality requirements for the product.

5. Relevance to the Codex Strategic Objectives

This work will help achieve the objective 1-2 of the Codex Alimentarius Strategic Plan 2008-2013, that is to review and develop Codex standards and related texts for food quality. This work will provide harmonized regulations for developed and developing countries, leading to fair trade.

6. Information on the Relation between the Proposal and other Codex documents

This proposal will take into consideration the relevant sections of current Codex Codes of practice related to hygiene, such as the Recommended International Code of Practice – General Principles of Food Hygiene, the Recommended International Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods and other relevant Codex texts.

7. Required Scientific Advice and its Availability

N/A

8. Need for Technical Input from External Bodies to Undertake the Necessary Planning

N/A

9. Timeframe for Completion

If the commission accepts in 2009 the proposal for new work, the proposed regional standard for preserved Harissa will be drafted and circulated at step 3 at the 6th meeting of CCNEA in 2011. Adoption at step 5/8 is planned in 2011. The application of an accelerated step of procedure might be taken into account.

PROJECT DOCUMENT NO. 10: PROPOSAL FOR NEW WORK ON HALWA TEHENIA (HALWA SHAMIA) (Prepared by Saudi Arabia)

1. Purpose and Scope

Developing a regional standard to control manufacturing of Halawah Tehenia, And to make it under agreed basics among the region in order to protect consumers and to ease regional trading. This standard is specific with Halawah Tehenia made from white Tehena (peeled and crushed sesame) with Nutritious natural sugars.

2. Relevance and Timing

With the increased consuming of the product, and the spreading of using improper ingredients in manufacturing it; which may cause harm to consumers or lead to unfair competition among manufacturers, seeking for less quality ingredients to gain more profit. It was necessary to develop a standard containing safety terms, quality factors and other requirements which distinguish this product properly.

3. Main Aspects of the Project

This document include definitions and safety-and-quality requirements for Halawah Tehenia product. It also include the requirements of the product label and the requirements of transporting and storage.

4. Evaluation according to the Criteria for the Establishment of Work Priorities

4.1 Trade volume

Production of Halawah Tehenia in Saudi Arabia

	2003	2004	2005	2006	2007	2008
Halawah Tehenia production in Tons	1446.141	1534.422	1798.677	1792.951	-	-

Production of Halawah Tehenia in Tunis

	2003	2004	2005	2006	2007	2008
Halawah Tehenia production in Tons	-	17800	18600	18200	20950	21500

4.2 Chances in International markets

Saudi Halawah Tehenia exports

	2003	2004	2005	2006	2007	2008
Halawah Tehenia in Tons	482.047	511.474	599.559	264.317	-	-

Egyptian Halawah Tehenia exports

	2003	2004	2005	2006	2007	2008
Halawah Tehenia in Tons	-	-	-	4991.107	6144.087	8902.909

Tunisian Halawah Tehenia exports

	2003	2004	2005	2006	2007	2008
Halawah Tehenia in Tons	-	502	641	613	897	1015

4.3 Consumer Protection

It is incumbent to elaborate a regional standard for Halawa Tehenia in order to avoid fraudulent practices and to protect consumers' health by meeting the safety and quality requirements for the product.

5. Relevance to the Codex Strategic Objectives

This work will help achieve the objective 1-2 of the Codex Alimentarius Strategic Plan 2008-2013, that is to review and develop Codex standards and related texts for food quality. This work will provide harmonized regulations for developed and developing countries, leading to fair trade.

6. Information on the Relation between the Proposal and other Codex documents

This proposal will take into consideration the relevant sections of current Codex Codes of practice related to hygiene, such as the Recommended International Code of Practice – General Principles of Food Hygiene, and other relevant Codex texts.

7. Required Scientific Advice and its Availability

N/A

8. Need for Technical Input from External Bodies to Undertake the Necessary Planning

N/A

9. Timeframe for Completion

If the commission accepts in 2009 the proposal for new work, the proposed regional standard for Halawa Tehenia will be drafted and circulated at step 3 at the 6th meeting of CCNEA in 2011. Adoption at step 5/8 is planned in 2011. The application of an accelerated step of procedure might be taken into account.