



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION (ISO)¹

(Report of activities relevant to Codex work)

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

2. Any general information regarding the International Organization for Standardization (ISO) can be found on <http://www.iso.org/>. ISO counts more than 20 600 International Standards, 227 technical committees and 500 subcommittees managing some 2 564 working groups.

ISO's international status

3. ISO has a specific status with many UN agencies, including the WHO and FAO. It is also an observer at the WTO Committee on Trade and Environment (CTE), the Committee on Technical Barriers to Trade (WTO TBT) and the Committee on Sanitary and Phytosanitary Measures (SPS).

4. ISO's observer status to the CAC provides an opportunity for the coordination of issues related to a variety of ISO standards that are adopted and used by Codex in its work. ISO methods have been endorsed in the document "*Recommended methods of analysis and sampling*" (CODEX STAN 234-1999) which is updated each year during the CCMAS meeting.

ISO Strategy 2016-2020

5. The ISO Council asked in 2013 the ISO Strategy and Policy Committee to develop the future ISO Strategic plan 2016-2020. A wide consultation was performed in 2014 among the ISO members and stakeholders, and international organizations. The final ISO Strategy 2016-2020 will be presented for approval at the ISO General Assembly in September 2015.

ISO Academy

6. An "ISO Academy" has been established to strengthen and build from the work being done for developing countries under the Action Plan for Developing Countries (APDC) framework. The Academy is building on ISO's Institutional Strengthening (INS) projects conducted in over 50 countries worldwide, as well as research on the economic value of standards and links between standards, innovation and education.

7. The ISO Academy work plan also includes customized training and services linked with ISO projects currently being implemented under donor funding for developing countries.

8. The ISO Academy also manages ISO's revised sponsorship programme to further increase the participation of developing countries in the ISO technical work.

ISO and developing countries - DEVCO

9. Since 1960, ISO has had a policy development committee – DEVCO – that deals specifically with the needs of developing countries in standardization. Developing countries need to focus both on acquiring world-class technological competence and on achieving a good understanding of the technical requirements underlying global trade. For more than 50 years, ISO has been assisting in both these areas through ISO/DEVCO, the ISO Committee on developing country matters. DEVCO's membership comprises 153 national standards institutes from industrialized as well as developing countries.

¹ This document has been prepared by and under the responsibility of ISO.

(Find out more about DEVCO on <http://www.iso.org/iso/home/about/iso-and-developing-countries.htm>).

10. In 2014, ISO/DEVCO carried out two projects in relation to ISO 22000 technical assistance including sponsorships to technical committee meetings (see [Annex 2](#)). With the objective of improving awareness of key stakeholders in developing countries of the role of such standards in economic growth, world trade and their contribution to sustainable development, one national seminar on ISO 22000 was organized in Bolivia. Another event was organized with the objective of building capacity: a regional workshop on the Role of International Food Standards in Trade in Bangkok, Thailand, inviting other international organizations such as the Codex Alimentarius Commission, the World Organization for Animal Health (OIE), the Global Food Safety Initiative (GFSI) to participate. In addition, 14 sponsorships were provided to individuals from developing countries to attend several committee meetings: 1 Sponsorship to plenary meeting of ISO/TC 224/WG 8 *Service activities relating to drinking water supply systems and wastewater systems* held in Helsinki, Finland; 8 sponsorships to ISO/TC 34/SC 17, *Management systems for food safety* held in Copenhagen, Denmark; 2 sponsorships provided for the plenary meeting of ISO/TC 285 *Clean cooking* meeting in La Antigua, Guatemala; 1 sponsorship to the 37th meeting of ISO/TC 34/SC 4 *Cereals and pulses* in Lisbon, Portugal; 1 sponsorship to the plenary meeting of ISO/TC 234 *Fisheries* in Trondheim, Norway; and 1 sponsorship to the plenary meeting of ISO/TC 34/SC 7 *Spices, culinary herbs and condiments* in Madrid, Spain.

ISO's conformity assessment committee - CASCO

11. It is this body within ISO that is closest to covering the same subject matter as the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS). CASCO has 126 members.

12. The 30th **CASCO plenary** was held in Geneva on 24 and 25 September 2014 and brought together 102 participants. Besides the review of the technical programme, roundtable discussions were organized to encourage interactions among the participants and collect ideas on important conformity assessment issues.

The workshop on *Conformity Assessment 2015-2020, Future Opportunities, Challenges and Priorities*, organized on 26 September, covered a wide range of issues such as food safety, the use of the CASCO Toolbox by private schemes, challenges for laboratories and the use of standards in the humanitarian sector.

13. Topical issues currently being addressed in CASCO:

- CASCO experts finalized an interactive online tool that introduces the basics of conformity assessment and the CASCO toolbox, explaining why and how conformity assessment can be used by regulators, providing concrete examples from various fields. The tool is publicly available on the [ISO website](#) and is a valuable source of information for anyone looking for practical information on conformity assessment. It has been used as reference material for training sessions organized by the ISO Academy in 2014 in Zimbabwe and Sri Lanka. The sessions were attended by regulators from the region.
- CASCO will also develop a similar deliverable addressing the concept of suppliers' declaration of conformity (SDoC). This will become an additional chapter of the CASCO online tool mentioned above.
- An educational brochure identifying what should be considered when developing personnel certification schemes will be drafted by a group of experts. The aim is to provide a resource for those developing personnel certification schemes to ensure they are aware of the requisites of ISO/IEC 17024 specific to scheme development.
- CASCO is collecting useful information to compile a FAQ document on the difference between management system and competence based standards.
- Following the development of several sectorial documents on validation and verification, CASCO will analyze the need to develop a generic document by drafting a position paper for discussion.
- A project proposal has been drafted on the organization of Stakeholder Forums on conformity assessment that will be discussed at the next CASCO Strategic Alliance and Regulatory group (STAR) meeting. These forums would allow CASCO to engage with a broad range of stakeholders on key conformity assessment matters.
- CASCO completed its seventh year of managing the [ISO Survey of Certifications](#). The 2013 survey results show a growth in the number of certificates for the 7 standards covered by the survey.
- CASCO is coordinating with IEC and ITU the organization of WSC Workshop on conformity assessment that will be held on 1-2 December 2015, in Geneva, Switzerland. The workshop aims to inform on and explore important international conformity assessment issues and share practical experiences. Further details can be found online <http://wsccaworkshop.com/>

14. External representations and liaisons

Two organizations have become new liaisons to CASCO in 2014, the National Conference of Standards Laboratories (NCSL International) and Quest Forum. These new liaisons will contribute to increasing the stakeholder participation in CASCO technical work. The Committee maintains liaison with 22 international organizations, including IEC.

More information about the scope, the structure and the membership as well as a quick link to the work programme of ISO/CASCO is available on the [ISO website](#).

The next CASCO plenary, workshop and associated meetings will be held in April-May 2016 in Unites Arab Emirates (dates to be fixed soon).

Codex and ISO/TC 34, Food products

15. There is a long history of collaboration between the Codex Committees and ISO/TC 34, *Food products*. ISO/TC 34 supports the establishment of an ongoing and sustainable framework for collaboration between Codex and ISO, in order to enhance the mutual coordination of work and the elimination of duplication and contradictions. This also includes interest to support any joint or collaborative communication on each others' work.

16. Codex and ISO activities are complementary. Codex, as a governmental organization, prepares documents to assist governments in their statutory and regulatory work to protect their citizens from health hazards caused by food consumption. ISO, as a non-governmental organization, prepares standards in particular on test methods to assist stakeholders along the whole food chain to fulfil both the statutory and regulatory requirements, as well as the requirements of consumers of these products. ISO/TC 34 also works on how to involve more developing countries in the works.

17. Since its creation in 1947, ISO/TC 34 has published more than 800 ISO deliverables (International Standards, Technical Specifications and Technical Reports). 65 % of these documents are test methods. See [Annex 1](#) for the structure of ISO/TC 34 and a list of projects/publications of interest to Codex.

18. In addition to dedicated work programmes in the sub-committees, on-going work items which are under the direct responsibility of ISO/TC 34, may also be of interest to Codex:

- ISO/DIS 12824, *Royal Jelly — Specifications* (under development)
- ISO/WD 34700, *Animal welfare management — General requirements and guidance for organizations in the food supply chain* (for food-producing animals), in collaboration with OIE
- Work on a definition for "Natural": ISO/WD 19657, *Definition of criteria for a food ingredient to be considered as 'natural' — Guidelines on technical definitions and criteria for natural food ingredients*
- Validation of 15 methods of analysis for food microbiology
- Development of methods of analysis for vitamins and nutrients on Infant Formula and Adult Nutritionals, in collaboration with AOAC (SPIFAN project: Stakeholder Panel on Infant Formula and Adult Nutritionals)

19. ISO/TC 34 held its last plenary meeting in April 2014 in Bangkok, Thailand, following a regional workshop on the Role of international food standards in international trade. The Codex representative gave presentations at both the workshop and plenary meeting.

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

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

21. ISO/TC 34/SC 2, *Oleaginous seeds and fruits and oilseed meals*

ISO/TC 34/SC 2 covers standardisation of Oilseeds and oilseed meals from the sampling and sample preparation to the analysis in itself. ISO/TC 34/SC 2 held its last plenary meeting in April 2014 in Berlin, Germany, and the next meeting will be held in September 2015 in The Netherlands.

The following projects are currently under revision in order to update the methods and to add fidelity data:

- Revision of ISO 542, *Oilseeds — Manual sampling*
- Revision of ISO 749, *Oilseed residues — Determination of total ash*
- Revision of ISO 771, *Oilseed residues — Determination of moisture and volatile matter content*

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

ISO/TC 34/SC 4 covers standardization in the field of Cereals and Pulses as well as their products, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation. The following standards and projects might be of interest to CAC:

- ISO/NP 15141, *Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*
- ISO/CD 19942, *Maize — Specification*
- ISO/DIS 16634-2, *Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products*
- ISO/FDIS 11085, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*

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

The field of activity of ISO/TC 34/SC 5 covers standardization of methods of analysis and sampling for milk and milk products. ISO/TC 34/SC 5 has a close cooperation with the International Dairy Federation (IDF) since 1961 in preparing standards which are published jointly as ISO-IDF International Standards by ISO since 2001.

Where appropriate, input is provided for ISO/TC 34 and/or IDF/ISO comments to Codex documents.

- Codex Committee on Methods of Analysis and Sampling – receiving documents and attending IAM, WG and CCMAS meetings, providing updates for CODEX STAN 234-1999 on standard methods for milk and dairy products
- Codex Committee on Milk and Milk Products – ISO/TC 34/SC 5 did receive documents and attend meetings

Codex discussions on measurement uncertainty, sampling uncertainty and conformity assessment are closely followed. For the dairy sector it is essential that sampling plans are based on valid statistical principles in order to meet the requirement for fair international trade in milk and milk products.

Under the cooperation agreement ISO has with AOAC to jointly standardize analytical methods in the working area of the AOAC Stakeholder Panel on Infant Formula and Adult Nutritionals (SPIFAN), projects on whey protein determination and fatty acid analysis were allocated to the ISO/TC 34/SC 5/IDF cooperation. Projects on chloride, trace metals, iodine and ultra trace minerals are also being considered for that.

ISO 8968-1|IDF 20-1:2001 and ISO 8968-2|IDF 20-2:2001 on the Kjeldahl determination of nitrogen content and calculation of crude protein of cow's milk have been revised and merged into **ISO 8968-1|IDF 20-1:2014**, thereby also replacing IDF 92:1979 / ISO 5549:1978. ISO and IDF experts have successfully validated the extended scope through multiple international collaborative studies. As a result, the scope of the standard now also covers bovine milk with reduced fat contents, goat whole milk, sheep whole milk, cheese, dried milk and dried milk products including milk-based infant formulae, milk protein concentrate, whey protein concentrate, casein and caseinate. The revised Kjeldahl method ISO 8968-1|IDF 20-1 published in 2014, successfully validated the extended scope through multiple international collaborative studies was endorsed by Codex Alimentarius in 2014.

24. ISO/TC 34/SC 7, *Spices, culinary herbs and condiments*

This subcommittee (held by India) is engaged in the formulation of International Standards in the field of spices, culinary herbs and condiments. The next (29th) meeting of ISO/TC 34/SC 7 is planned in the mid 2016 in Delhi.

As per WTO the Codex standards are regarded as the basis for International trade. However, in the absence of Codex standards in the area of spices, culinary herbs and condiments, the International Standards laid down by ISO/TC 34/SC 7 form the baseline for International trade.

To achieve the objective to avoid overlaps between Codex and ISO it is suggested that the vast resource of ISO/TC 34/SC 7 can be used as references for Codex standards in this area. In fact, ISO standards can be used as a starting point to frame the Codex standards for spices, culinary herbs and condiments. CCSC may refer to and endorse the methods of test and analysis developed by ISO/TC 34/SC 7.

25. ISO/TC 34/SC 8, *Tea*

The activity of ISO/TC 34/SC 8 in the field of tea (*Camellia sinensis*) covers black tea, green tea, decaffeinated and instant teas, white tea. The aims of the committee are to:

- provide validated methods of analysis and compositional specifications
- provide guidance on the common understanding of good manufacturing practice
- facilitate international trade
- ensure consumer expectations of quality are met

A new analytical method for the determination of theanine in green and black tea using high-performance liquid chromatography (ISO/WD 19563) has been evaluated, validated and the draft standard method is now being prepared for the committee to study.

The current work programme is making progress and includes:

- investigating the feasibility of developing a Good Manufacturing Practice
- the preparation of methodology for green tea to develop sensory descriptors
- investigations has been initiated for the feasibility of developing standard specifications for white and oolong teas, for updating the standards on hot and cold soluble tea infusions

The next international meeting of ISO/TC 34/SC 8 will take place in Shizuoka, Japan from 2 – 4 June 2015.

26. ISO/TC 34/SC 9, Microbiology

The field of activity of ISO/TC 34/SC 9 covers standardization of microbiological analysis of the food chain: from primary production to animal feed and food as end products, including the environment of food production and handling. In 2014, final steps of the standardization process of several standards were achieved and will result in the publication in 2015 of the following standards of interest for CCFH:

- ISO 18743, *Microbiology of the food chain — Detection of Trichinella Larvae in meat by artificial digestion method*
- ISO 16140-1 & -2, *Microbiology of the food chain — Method validation — Part 1: Vocabulary and Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method*
- ISO 17604, *Microbiology of the food chain — Carcass sampling for microbiological analysis*

The standardization of reference methods, fully validated with performance characteristics derived from collaborative studies, reached an important step with the completion of the exploitation of validation data. These reference methods will be published between 2016 and beginning of 2017:

- detection of *Salmonella* spp, of *E.coli* O157, of *Cronobacter* spp., of *enteropathogenic Vibrio* and of *Yersinia enterocolitica*
- detection and enumeration of *Enterobacteriaceae*, of *Listeria* spp./*monocytogenes*, and of *Campylobacter*;
- detection and quantification of noroviruses and hepatitis A viruses
- quantification of *Bacillus cereus* cereulide toxin, detection of staphylococcal enterotoxins, detection and quantification of histamine

New projects have started on whole-genome sequencing for food microbial typing and genomic characterization of foodborne microorganisms.

Standardization works are on-going on a protocol for the validation of alternative methods for microbiological confirmation, for the validation of in-house methods and for the verification of validated methods.

The link between ISO/TC 34/SC 9 and Codex is made via Codex Committee on Food Hygiene. In 2014, the CCFH secretary Verna Carolissen gave a written report to the annual meeting of ISO/TC 34/SC 9 with a summary of subjects of common interest undertaken or in the pipeline. ISO/TC 34/SC 9 relevant experts were encouraged to participate to CCFH works on Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites and Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat.

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

This sub-committee is involved with standards concerning animal and vegetable fats and oils, and many member bodies of SC 11 are very active within the Codex Committee on Fats and Oils. More than 75 million tonnes of vegetable oils and fats are shipped internationally in bulk by sea each year and most of the contractual methods of analysis and those referenced in the Codex Standards are ISO methods developed and maintained by SC 11. Oils must be unadulterated and not contaminated and SC 11 works on many methods to ensure that these commodities are authentic. They contain many health promoting minor

components and this year, the methods for tocopherols and tocotrienols content determination for both oils and fats and olive oils were revised. Also, the methods for sampling flexitanks and the automated measurement of density were introduced. The most frequent analysis of fats and oils is the measurement of the fatty acid profile by gas chromatography and the last of the suite of four methods to revise the current 1990 version will be completed this year.

28. ISO/TC 34/SC 17, *Management systems for food safety*

ISO/TC 34/SC 17 is in charge of standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption (ISO 22000 series).

ISO/TC 34/SC 17, WG 8 (revision of ISO 22000) and WG 9 (developing a Technical Specification for Feed and Animal food Production) met in Copenhagen from 15 to 19 September 2014.

At the meeting, SC 17 agrees to align the revision of ISO 22000 with the future revision work of Codex. To ensure this, SC 17 hopes to appoint a liaison officer to be nominated to participate in the revision of Codex. Furthermore, SC 17 invites Codex to participate in the revision of ISO 22000. The Secretariat will contact Codex Alimentarius Commission and invite them to nominate a liaison officer to SC 17.

SC 17 and its WGs work intensely with the different approaches to risk. To meet the market needs for food safety, HACCP and Codex's approach is an important co-player as compliance with Codex satisfies the requirements of the law. SC 17 has taken the assignment on communicating the different approaches to risk in a user-friendly and operational manner that fits within the scope of the standard. In general, it is also a mission for SC 17 to align as much as possible with Codex terms and definitions as Codex reaches a much broader society of users.

29. ISO/TC 34/SC 18, *Cocoa*

The secretariat of SC 18 is held within a twinning arrangement between Ghana Standards Authority (GSA) and the Netherlands Standardization Institute (NEN). The chairmanship is shared between The Netherlands and Côte d'Ivoire. SC 18 is working on standards for sustainable and traceable cocoa. In addition, SC 18 is also working on combined ISO standard(s) on quality aspects of cocoa beans (Cocoa beans — Specification and quality / sampling). In 2014, SC 18 had its 1st and 2nd meeting. The 3rd meeting is scheduled for June 2015.

Codex and ISO/TC 234, *Fisheries and aquaculture*

30. The increasing importance of seafood as a protein source for the world population, and the increasing internationalization of both seafood production and trade, have led to a need for international standards to enable sustainable development and environmental compatibility of the fisheries and aquaculture sectors.

31. In the process leading to the establishment of ISO/TC 234, it was stressed that the work of the committee should be complementary to and not in competition with ongoing standardization under the auspices of other non-governmental or governmental organizations.

32. ISO/TC 34/SC 17 and ISO/TC 234 work closely together on aquaculture food safety issues and on traceability issues in order to be efficient, use the knowledge available and not duplicate work. There is currently a joint working group, ISO/TC 34/SC 17 – ISO/TC 234 WG: "Aquaculture".

33. ISO/TC 234 held its eighth plenary meeting in Trondheim, Norway in November 2014.

34. More information about the scope, structure, contact details as well as quick links to the work programme and business plan of [ISO/TC 234](#) is available on the ISO website. The following standards and projects could be of interest to CAC:

- ISO/FDIS 18538 Traceability of molluscan products — Specifications on the information to be recorded in *farmed molluscan distribution chains*
- ISO/FDIS 18539 Traceability of molluscan products — Specifications on the information to be recorded in *captured molluscan distribution chains*
- ISO/DIS 16741 Traceability of Crustacean products — Specifications on the information to be recorded in *farmed Crustacean distribution chains*
- ISO/DIS 18537 Traceability of crustacean products — Specifications on the information to be recorded in *captured crustacean distribution chains*
- ISO/DIS 16541 Methods for sea lice surveillance on marine finfish farms
- ISO/AWI 19565 Minimum requirements for the certification of products from sustainable marine fishery

Conclusion

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

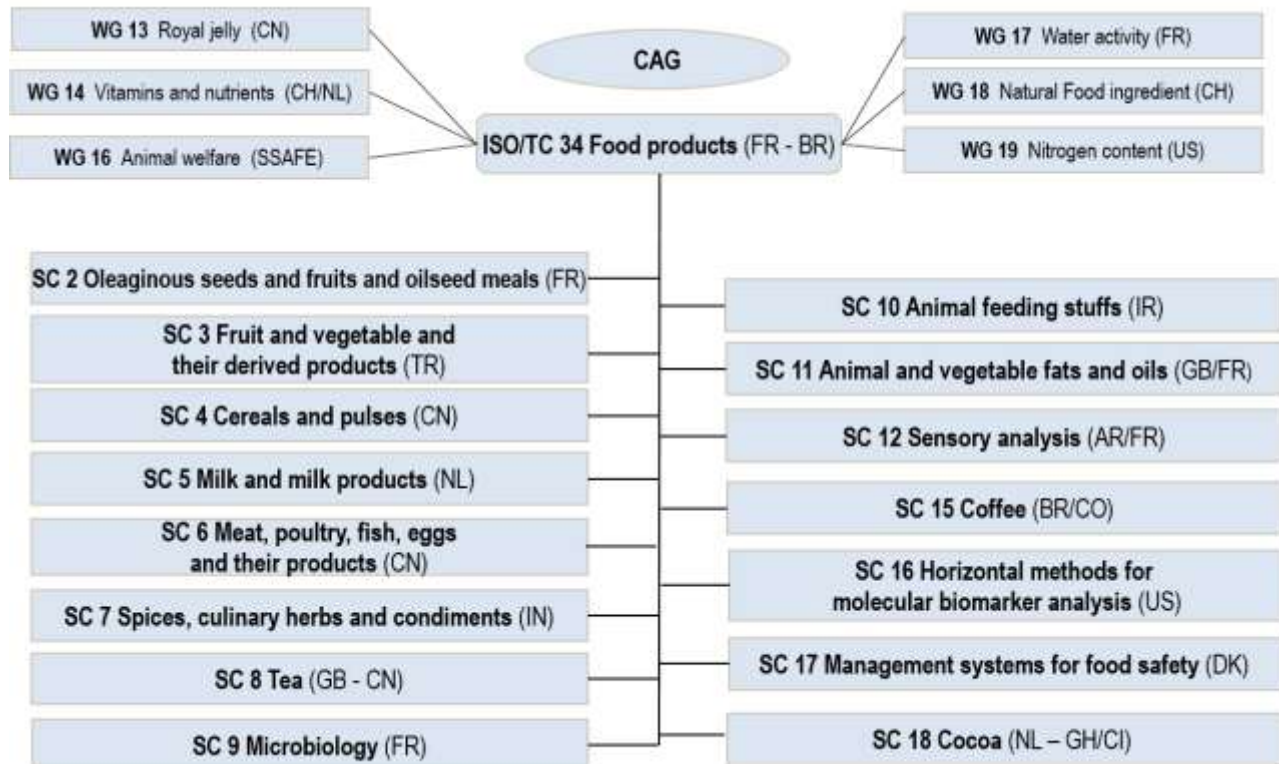
36. ISO considers that by using its International Standards, regulatory authorities will achieve their aims in public health and safety at less cost to manufacturers and consumers. Using International Standards also assists countries to meet their WTO TBT and SPS Agreement obligations.

37. For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact Mrs. Marie-Noëlle Bourquin at ISO Central Secretariat (bourquin@iso.org).

Annex 1

Structure of ISO/TC 34, Food products

ISO/TC 34 comprises 79 Participating countries and 56 Observing countries. ISO/TC 34 secretariat is held jointly by France and Brazil (twinning arrangement). ISO/TC 34 has established several substructures as follows:



**Selected ISO/TC 34 projects having changed status during the past twelve months
(as of March 2015)**

Project number	Title	Status
ISO/TS 17758 IDF 87	<i>Instant dried milk -- Determination of the dispersibility and wettability</i>	Published in 2014
ISO 3493	<i>Vanilla -- Vocabulary</i>	Published in 2014
ISO 11133	<i>Microbiology of food, animal feed and water -- Preparation, production, storage and performance testing of culture media</i>	Published in 2014
ISO/TR 6579-3	<i>Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of Salmonella -- Part 3: Guidelines for serotyping of Salmonella spp.</i>	Published in 2014
ISO 12228-1	<i>Determination of individual and total sterols contents -- Gas chromatographic method -- Part 1: Animal and vegetable fats and oils</i>	Published in 2014
ISO 12228-2	<i>Determination of individual and total sterols contents -- Gas chromatographic method -- Part 2: Olive oils and olive pomace oils</i>	Published in 2014
ISO 18301	<i>Animal and vegetable fats and oils -- Determination of conventional mass per volume (litre weight in air) -- Oscillating U-tube method</i>	Published in 2014
ISO/TS 17383	<i>Determination of the triacylglycerol composition of fats and oils -- Determination by capillary gas chromatography</i>	Published in 2014
ISO 2451	<i>Cocoa beans – Specification</i>	Published in 2014
ISO 22004:2014	<i>Food safety management systems — Guidance on the application of ISO 22000</i>	Published in 2014
ISO 22000	<i>Food safety management systems — Requirements for any organization in the food chain</i>	Revision started
ISO/TS 22002-5	<i>Prerequisite programmes on food safety — Part 5: Transport and storage</i>	Under development
ISO/TS 22002-6	<i>Prerequisite programmes on food safety — Part 6: Feed production</i>	Under development
ISO/AWI 19657	<i>Definition of criteria for a food ingredient to be considered as 'natural' -- Guidelines on technical definitions and criteria for natural food ingredients</i>	Under development
ISO/AWI 19381-1	<i>Sustainable and traceable cocoa — Part 1: Sustainability management system – Requirements</i>	Under development
ISO/AWI 19381-2	<i>Sustainable and traceable cocoa — Part 2: Performance requirements</i>	Under development
ISO/AWI 19381-3	<i>Sustainable and traceable cocoa — Part 3: Traceability — Requirements</i>	Under development

Annex 2

Overview of ISO 22000 technical assistance projects carried out in 2014

Objective 1: Improve awareness of key stakeholders in developing countries of the role of standardization in economic growth, world trade and sustainable development

Title	Venue/Host	Dates	Total participants	Sponsored participants	Beneficiary countries
National seminar on ISO 22000 <i>Food safety management systems</i>	La Paz Bolivia	21-23 May 2014	48	0	Bolivia

Objective 2: Build capacity of ISO members and stakeholders involved in developing the standardization infrastructure and participating in international standardization work

Title	Venue/Host	Dates	Total participants	Sponsored participants	Beneficiary countries
Regional workshop on the Role of International Food Standards in Trade	Bangkok Thailand	22-23 April 2014	56	18	Bhutan, Cambodia, Fiji, Indonesia, Myanmar, Mongolia, Lao, Papua New Guinea, Philippines, Thailand and Viet Nam
Sponsorships to plenary meeting of ISO/TC 224/WG 8 <i>Service activities relating to drinking water supply systems and wastewater systems</i>	Helsinki Finland	2-4 June 2014		1	Kenya
Sponsorships to plenary meeting of ISO/TC 34/SC 17 <i>Management systems for food safety</i>	Copenhagen Denmark	15-19 September 2014		8	Argentina, Bolivia, Brazil, Ethiopia, Montenegro, Nigeria, Thailand, Zimbabwe
Sponsorships to meeting of ISO/TC 285 <i>Clean cooking</i>	La Antigua Guatemala	13-16 October 2014		2	Malawi, Bangladesh
Sponsorships to 37th meeting of ISO/TC 34/SC 4, <i>Cereals and pulses</i>	Lisbon Portugal	5-6 November 2014		1	Ethiopia
Sponsorships to meeting of ISO/TC 234 <i>Fisheries</i>	Trondheim Norway	17-19 November 2014		1	Thailand
Sponsorships to meeting of ISO/TC 34/SC 7 <i>Spices, culinary herbs and condiments</i>	Madrid Spain	18-20 November 2014		1	Sri Lanka