

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

*WHO Headquarters, Geneva, 28-30 June 2000*

#### CONSIDERATION OF NEW WORK PROPOSALS AT STEP 1 OF THE PROCEDURE

1. The Uniform Procedure for the Elaboration of Codex Standards and Related Texts states that:

*The Commission decides, taking into account the "Criteria for the Establishment of Work Priorities", that a standard should be elaborated and also which subsidiary body or other body should undertake the work. Decisions to elaborate standards may also be taken by subsidiary bodies of the Commission in accordance with the above-mentioned criteria subject to subsequent approval by the Commission or its Executive Committee at the earliest possible opportunity.*

2. The Criteria for the Establishment of Work Priorities require that:

*When a Codex Committee proposes to elaborate a standard, code of practice or related text within its terms of reference, it should first consider the priorities established by the Commission in the Medium-Term Plan of Work, any specific relevant strategic project currently being undertaken by the Commission and the prospect of completing the work within a reasonable period of time.*

#### **Proposed New Work**

3. New work items proposed by Committees that have met since the 22nd Session of the Commission are presented in the attached Tables, as follows:

Table 1	Proposals for New Work at Step 1
Table 2	Proposals for New Work under the Accelerated Procedure
Table 3	Proposals for Discontinuation of Work

4. The Executive Committee is invited to consider these proposals.

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**PROPOSALS FOR NEW WORK (STEP 1)**

<b>ITEM</b>	<b>PROPOSAL</b>	<b>COMMITTEE</b>	<b>REFERENCE</b>	<b>COMMENTS</b>
1.	Proposed Draft Standard for Instant Noodles	CCASIA	ALINORM 01/15: Paras 10-15	To cover products prepared from wheat flour or rice flour as the main ingredient and characterized by the use of pregelatinization process and dehydration either by frying or by other methods.
2.	Proposed Draft Standard for Evaporated Skimmed Milk with Vegetable Fat (tentative title proposed by the CCMMP) Proposed Draft Standard for Evaporated Filled Milk (title proposed by the CCASIA)	CCMMP/ CCASIA	ALINORM 01/11: Para. 20-30 ALINORM 01/15, Paras 31-36	The 23rd CAC requested both the CCASIA and CCMMP to consider the necessity of developing standards to cover products in which a milk component(s) have been wholly or partially replaced by a non-milk component(s).
3.	Proposed Draft Standard for Sweetened Condensed Skimmed Milk with Vegetable Fat (tentative title proposed by the CCMMP) Proposed Draft Standard for Sweetened Condensed Filled Milks (title proposed by the CCASIA)	CCMMP/ CCASIA	ALINORM 01/11: Para. 20-30 ALINORM 01/15, Paras 31-36	The 23rd CAC requested both the CCASIA and CCMMP to consider the necessity of developing standards to cover products in which a milk component(s) have been wholly or partially replaced by a non-milk component(s).
4.	Proposed Draft Standard for Skimmed Milk Powder with Vegetable Fat (tentative title proposed by the CCMMP) Proposed Draft Standard for Filled Milk Powders (title proposed by the CCASIA)	CCMMP/ CCASIA	ALINORM 01/11: Para. 20-30 ALINORM 01/15, Paras 31-36	The 23rd CAC requested both the CCASIA and CCMMP to consider the necessity of developing standards to cover products in which a milk component(s) have been wholly or partially replaced by a non-milk component(s).
5.	Proposed Draft Amendment to the Codex Group Standard for Cheeses in Brine (Sampling)	CCMMP	ALINORM 01/35: Para. 87	Amendment of one term in the method of Sampling.
6.	Proposed Draft Amendment to the Codex General Standard for Cheese (Appendix on cheese rind, surface and coatings)	CCMMP	ALINORM 99/13: Para. 108	
7.	Development of Standard for Unifloral Honey	CX/S	ALINORM 01/25, para. 69	
8.	Completion of Part two of the Standard for Honey covering industrial uses	CX/S	ALINORM 01/25, para. 69	

ITEM	PROPOSAL	COMMITTEE	REFERENCE	COMMENTS
9.	Proposed Draft Maximum Residue Limits for Certain Veterinary Drugs in Foods	CCRVDF	ALINORM 01/31: Appendix VIII	cefuroxime; pirlimycin; amoxicillin (tentative); amprolium (tentative); apramycin (tentative); clorsulon (tentative); coumafos (tentative); erythromycin (tentative); florfenicol (tentative); furosemide (tentative); nitroxylin (tentative); novobiocin (tentative); oxyclozanide (tentative); oxytocin (tentative); piperazine (tentative); trimethprim (tentative)
10.	General principle for risk analysis of foods derived from biotechnology (precise title still to be determined)	CX/FBT	ALINORM 01/34, para 27	
11.	Specific guidance on the risk assessment of foods derived from biotechnology (precise title still to be determined)	CX/FBT	ALINORM 01/34, para 27	
12.	List of available analytical methods including those for the detection or identification of foods or food ingredients derived from biotechnology	CX/FBT	ALINORM 01/34, para 32	
13.	Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems	CCFICS	ALINORM 01/30, para. 65	
14.	Proposed Draft Revision of the Recommended International Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods	CCFAC	ALINORM 01/12, para. 65	For consistency with the ongoing revision of the General Standard for Irradiated Foods
15.	Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, including Annexes on Ochratoxin A, Zearalenone and Fumonisin	CCFAC	ALINORM 01/12, paras. 93, 100 and 109	

ITEM	PROPOSAL	COMMITTEE	REFERENCE	COMMENTS
16.	Proposed Draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages	CCFAC	ALINORM 01/12, para. 105	
17.	Proposed Draft Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods	CCFAC	ALINORM 01/12, para. 131	
18.	Revision of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976)		Secretariat proposal	See Secretariat Note below.

**Secretariat Note:** The Code of Practice for the Processing and Handling of Quick Frozen Foods consists of the Code itself (adopted 1976) and two annexes; one on the Measurement of Product Temperature (adopted 1978) and the second is a Code of Practice for the Handling of Quick Frozen Foods during Transport (adopted 1983). There are indications that the some sections of the Code and its annexes are no longer technically valid and if applied to food in international trade would present unjustified technical barriers to trade. The Code was originally drafted by the Joint Codex/UNECE Group of Experts on the Standardization of Quick Frozen Foods. This Group has since been abolished. The Secretariat proposes that the work of the revision of the Code be undertaken by correspondence through the Secretariat in cooperation with the International Institute of Refrigeration (IIR); alternatively, the Commission could request the IIR to prepare the draft revision in accordance with Codex procedures. The IIR is an intergovernmental body open to all Members of the Commission.

#### PROPOSALS FOR NEW WORK UNDER THE ACCELERATED PROCEDURE

ITEM	PROPOSAL	COMMITTEE	REFERENCE	COMMENTS
1.	Proposed Draft Amendments to the Glossary of Terms and Definitions (Definitions muscle, fat, milk and egg)	CCRVDF	ALINORM 01/31: Appendix VII	In order to promote harmonization between the work of the CCRVDF and CCPR.
2.	Proposed Draft Amendments to Table 3 of the Codex General Standard for Food Additives	CCFAC	ALINORM 01/12, Appendix VI	

#### PROPOSALS FOR THE DISCONTINUATION OF WORK

ITEM	PROPOSAL	COMMITTEE	REFERENCE
1.	Proposed Draft Code of Hygienic Practice for Aqueous Coconut Products	CCASIA	ALINORM 01/15: Paras 29-30
2.	Proposed Draft Definitions for Heat Treatments	CCMMP	ALINORM 01/11: Paras 106-109