

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

Fiftieth Session, FAO Headquarters, Rome, 26-28 June 2002

MATTERS ARISING FROM CODEX COMMITTEES

1. CODEX COMMITTEE ON MEAT AND POULTRY HYGIENE

1.1 Draft Revised Code of Practice for the Processing and Handling of Quick Frozen Foods

The 8th Session of the Codex Committee on Meat and Poultry Hygiene noted the request of the 49th Executive Committee to refer the proposed draft Revised Code of Practice for the Processing and Handling of Quick Frozen Foods¹ for technical inputs to relevant Codex committees, including the CCMPH. The CCMPH agreed that specific inputs related to the proposed draft Revised Code should be referred by governments and international organizations directly to the Codex Committee on Food Hygiene (ALINORM 03/16, para. 5).

1.2 Proposed Draft Code of Practice for Fresh Meat

Following the request of the 47th Session of the Executive Committee² to revise the existing Codes previously developed by the Codex Committee on Meat Hygiene and to broaden its scope as to include poultry meat hygiene, the 8th CCMPH decided to append the proposed draft Code of Hygienic Practice for Fresh Meat to its report (ALINORM 03/16, Appendix III) for comment at Step 3 and to prepare a revised version of the proposed draft code for circulation, additional comment and further consideration at its next meeting (ALINORM 03/16, paras. 28-77).

1.3 Consideration of the Elaboration of Additional Appendices to the Proposed Draft Code of Practice for Fresh Meat

The 8th CCMPH decided to prepare two separate discussion papers for consideration at its next Session on the possible addition of Annexes to the proposed draft Code of Practice for Fresh Meat on:

¹ ALINORM 01/27-Addendum 1

² ALINORM 01/3, para. 46

- a) Principles and guidelines for establishing risk-based ante- and post-mortem inspection systems for particular slaughter populations, including examples, and;
- b) Principles and guidelines on systems for microbiological process control for meat, including establishment of performance parameters for outcomes of process control and implementation of national microbiological databases.

The Committee noted that the above proposals would be subject to approval as new work by the 50th Session of the Executive Committee. (ALINORM 03/16, paras. 78-79).

1.4 Inclusion of Provisions Related to Processed Meats in the Proposed Draft Code of Hygienic Practice for Fresh Meat

The 8th CCMPH agreed on the preparation of a discussion paper on hygiene provisions for processed meat for potential inclusion in the proposed draft Code of Hygienic Practice for Fresh Meat for discussion at its next meeting. It was agreed that the discussion paper would take account of and examine other Codex texts related to hygiene of processed meat and poultry products in the context of the Committee's work. The Committee noted that the decision to possibly broaden the scope of the Code would be subject to approval by the 50th Session of the Executive Committee. (ALINORM 03/16, paras. 84-86).

2. CODEX COMMITTEE ON MILK AND MILK PRODUCTS

2.1 Codex Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991)

The Committee did not have the opportunity to discuss the text in detail, and noted that since the Guidelines were not intended for products entering international trade, the Executive Committee might provide advice as to the proposed revision of the Guidelines within or outside Codex, including a decision as to which Codex body should undertake such a revision if so decided. (ALINORM 03/11, para.13)

With regard to the the discussion on the proposed revision of CAC/GL 13-1991, the Global Lactoperoxidase Group of Experts brought to the attention of the Secretariat of the Codex Alimentarius Commission the following comments, formulated during its 4th annual meeting, held in China, 13-15 May 2002:

- The group of experts noted that the Committee did not have the opportunity to discuss the proposed amendments of the present Codex Guidelines for the preservation of raw milk for use of the Lactoperoxidase System although three paragraphs (11, 12, 13) were directed to the subject.
- The group of experts noted that the Committee on Milk and Milk Products, after 15 years of consideration for obtaining approval of the Lactoperoxidase System (LP-s), wishes to transfer the proposed amendment to the Codex Committee on Food Hygiene. It should be noted in particular that the use of the LP-s might be considered as a processing aid rather than an additive and in this context the Committee on Milk and Milk Products should be the responsible body for the adoption of the amendments of the existing guideline.
- The group of experts emphasises to the committee that the LP System is a natural system of self-protection against harmful micro-flora in the milk.
- The group of experts noted that the committee considers this useful and appropriate technology useful only for "some" developing countries.
- The group of experts suggests to the committee that this technology (the Lactoperoxidase system) is not intended to be used at a national level of developed or under-developed countries, but in areas where refrigeration is not adequately feasible or economically possible.
- The group of experts (members of which include collaborators from the original JECFA assessment of Lactoperoxidase in the 1980's) therefore request the Codex secretariat or the Committee on Milk and Milk Products to provide a sound scientific and/or technical basis for restricting the use and application of the LP-s to milk or dairy products intended for international trade. This restriction causes considerable confusion in areas where LP-s could be readily applied and would be of great benefit to producers and consumers alike.

- The group of experts recognises that due to the imposed deadline for the 5th CCMMP meeting in New Zealand in April 2002, the amendment proposed had some mistakes due to time constraints. However, it was said that only the English version needs typographical revisions.
- The group of experts requests to the Codex Committee on Milk and Milk Products to have time and opportunity to re-discuss the text in detail with the assistance of an expert of the GLP for clarification and technical information to the Committee, and to clarify any technical query during the meeting in June 2002.

3. CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

3.1 Application of Risk Analysis Principles

The Committee agreed to circulate the *Proposed Risk Assessment Policy Statement for the Application of Risk Analysis Principles to the Standard Setting Activities of the Codex Committee on Food Additives and Contaminants (CCFAC) in Conjunction with Risk Assessments Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)* for comments at Step 3 and further consideration at its next meeting (see Appendix XXI), with the understanding that the Executive Committee and the Codex Committee on General Principles would be informed (ALINORM 03/12, Para. 30).

3.2 Levels for Lead (Pb) in Bivalve Molluscs

The Committee decided that since lead exposure from bivalve molluscs and crustaceans did not significantly contribute to the total dietary lead exposure, the elaboration of maximum levels for bivalve molluscs (1.0m mg/kg) and crustaceans (0.5 mg/kg) should be discontinued, and the Executive Committee should be so informed (ALINORM 03/12, para. 130).

4. CODEX COMMITTEE ON FOOD HYGIENE

4.1 Antimicrobial resistance

The Committee generally supported the conclusions of the 48th Session of the Executive Committee, especially as related to convening a multidisciplinary expert consultation to address antimicrobial resistance. It noted that regardless of whether or not *ad hoc* Task Force was established, a comprehensive and multidisciplinary approach to these risk assessments would be required (for details see ALINORM 03/13, paras 158-162).

4.2 Risk analysis and Hazard analysis

The Committee clarified the differences between “Risk Analysis” and “Hazard Analysis”, and attached the document to the report of the Committee as Appendix V, with the understanding that it be forwarded to the Committee on General Principles as requested by the Executive Committee³ (ALINORM 03/13, para.8).

³ CX/EXEC 00/47/7.