

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 6

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

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

IMPLEMENTATION OF THE COMMISSION'S PROGRAMME OF WORK

CURRENT CODEX WORK IN THE STEP PROCEDURE

(Corrigendum)

The attached document shows the status of standards and related texts in the Codex Step Procedure and is presented to the Executive Committee **for information**. The document does not show discussion papers, standing discussion items or other matters that do not fall within the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (including procedural matters) as described in the Procedural Manual.

Current Codex Work in the Step Procedure

This document lists all work that has formally entered the Codex Step Procedure. Discussion papers, standing items on Committee/Task Force Agendas and certain procedural matters are excluded.

20 June 2002

CAC *Codex Alimentarius Commission*

Subject: **Draft MRLs for Bovine Somatotropin**

Step: 8
Began:
Type: MRLs
Notes: Held at Step 8 (22nd CAC 1997)

Subject: **Proposed Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products (Clupea bentsicki)**

Step: 5 Accelerated
Began:
Type: Standard
Notes: Submitted to the 24th CAC; without decision (ALINORM 01/41, paras. 161-164).

CCAF *Ad Hoc Intergovernmental Task Force on Animal Feeding*

Subject: **Good Animal Feeding**

Step: 3
Began: CAC-22
Type: Code of Practice
Notes: CAC-23 established the ad hoc Intergovernmental Codex Task Force on Good Animal Feeding under Rule IX.1(b)(i) and designate the government of Denmark, to elaborate this code.

CCAFRICA *Codex Coordinating Committee for Africa*

Subject: **African Regional Guidelines for National Codex Contact Points and National Codex Committees**

Step: 3
Began: CCEXEC-49
Type: Guidelines
Notes: As new work.

CCASIA *Codex Coordinating Committee for Asia*

Subject: **Street-Vended Foods**

Step: 3
Began:
Type: Standard
Notes: Kept at Step 3 without further elaboration for the time being.

Subject: Instant Noodles
Step: 2
Began: CCEXEC-47
Type: Standard
Notes: Should be as broad as possible, non-prescriptive and covers a world-wide range of products. Initial development to be undertaken by CCASIA and final development through the CCCPL by correspondance.

CCCPC *Codex Committee on Cocoa Products and Chocolate*

Subject: Chocolate and Chocolate Products
Step: 8
Began: CAC-22
Type: Standard
Notes: Noting that considerable progress had been made on the most difficult issues surrounding the standard, advanced for adoption at Step 5.

CCEURO *Codex Coordinating Committee for Europe*

Subject: Mayonnaise: Revision
Step: 3
Began:
Type: Standard
Notes: Pending advice of the Commission on the need to retain regional commodity standards in relation to the overall objective of international harmonization and to consider how they might affect trade in other regions.

CCFAC *Codex Committee on Food Additives and Contaminants*

Subject: Ochratoxin A in Raw Wheat, Barley and Rye and Derived Products
Step: 8
Began:
Type: Maximum Levels
Notes:

Subject: Patulin in Apple Juice and Apple Juice Ingredients in Other Beverages
Step: 8
Began:
Type: Maximum Levels
Notes: Adoption at Step 8.

Subject: Irradiated Foods:Revision
Step: 6
Began: CAC-23
Type: Standard
Notes: Adoption at Step 5.

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- Subject:** **Lead in Fish**
Step: 6
Began:
Type: Maximum Levels
Notes: Levels in Crustaceans and Bivalve Molluscs discontinued (34th CCFAC)
- Subject:** **Prevention of Mycotoxin Contamination in Cereals including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes**
Step: 5
Began: EXEC-47
Type: Code of Practice
Notes:
- Subject:** **Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages**
Step: 5
Began: CCEXEC-47
Type: Code of Practice
Notes:
- Subject:** **Risk Assessment Policy Statement for Food Additives and Contaminants**
Step: 3
Began:
Type: Principles
Notes:
- Subject:** **Cadmium in Fruit, Wheat Grain, Milled Rice, Soybean and Peanuts, Meat of Cattle, Poultry, Pig, Sheep and Horse, Molluscs, Vegetables, Peeled Potatoes, Stem and Root Vegetables and Leafy Vegetables, Fresh Herbs, Fungi and Celeriac**
Step: 3
Began:
Type: Maximum Levels
Notes: Levels for Crustaceans, liver and kidney discontinued.
- Subject:** **Tin**
Step: 3
Began:
Type: Maximum Levels
Notes: Returned to Step 3
- Subject:** **Source Directed Measures to Reduce Dioxin and Dioxin Like PCB Contamination of Food**
Step: 2
Began: CCEXEC-47
Type: Code of Practice
Notes:
- Subject:** **Codex General Standard for Food Additives: Revision of the Food Category System**
Step: 1
Began:
Type: Standard
Notes:

Subject: Principles for Exposure Assessment of Contaminants and Toxins in Foods

Step: 1
Began: CCEXEC-49
Type: Rules & Procedures
Notes:

Subject: Radionuclides in Foods following Accidental Nuclear Contamination: Amendments

Step: 1
Began:
Type: Guideline Levels
Notes:

Subject: Radionuclides in Foods: Long-Term Use

Step: 1
Began:
Type: Guideline Levels
Notes:

Subject: Code of Practice on the Reduction of Lead Contamination in Food

Step: 1
Began: CAC-24
Type: Code of Practice
Notes:

CCFBT [Ad Hoc Intergovernmental Task Force on Food Derived from Biotechnology](#)**Subject: Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants**

Step: 8
Began: CCEXEC-47
Type: Guidelines
Notes:

Subject: Principles for the Risk Analysis of Foods Derived from Modern Biotechnology

Step: 8
Began: CCEXEC-47
Type: Guidelines
Notes:

Subject: Proposed Draft Guideline for the Conduct of Food Safety Assessment of Recombinant-DNA Microorganisms in Food

Step: 5
Began: CAC-24
Type: Guidelines
Notes:

Subject: Conduct of Food Safety Assessment of Modified Microorganisms in Food

Step: 3
Began: CAC-24
Type: Guidelines
Notes: As new work.

Subject: List of Analytical Methods
Step: 3
Began: CCEXEC-47
Type: Guidelines
Notes: Collaborative exchange with CCMAS and to inform CCFL.

CCFFP *Codex Committee on Fish and Fishery Products*

Subject: Dried Salted Anchovies

Step: 8
Began:
Type: Standard
Notes:

Subject: Fish and Fishery Products

Step: 8
Began:
Type: Code of Practice
Notes: General sections, fresh, frozen, minced, canned fish and frozen surimi.

Subject: Salted Atlantic Herring and Salted Sprats

Step: 6
Began: CCEXEC-43
Type: Standard
Notes:

Subject: Quick Frozen Lobsters (Amendment)

Step: 5
Began:
Type: Standard
Notes: Amendment to extend its scope to Pleuroncodes monodon and Cervimundia johni.

Subject: Model Certificate for Fish and Fishery Products

Step: 5
Began: CAC-21
Type: Advisory
Notes:

Subject: Live and Processed Bivalve Molluscs

Step: 3
Began: CCEXEC-43
Type: Standard
Notes: Scope narrowed down to cover bivalve molluscs- live and processed. Originally was Standard for Molluscan Shellfish.

Subject: Quick Frozen Scallop Adductor Muscle Meat

Step: 3
Began:
Type: Standard
Notes:

Subject: Fish and Fishery Products (Other Sections)
Step: 3
Began:
Type: Code of Practice
Notes:

Subject: Smoked Fish
Step: 2
Began: CCEXEC-43
Type: Standard
Notes:

Subject: Salted Fish and Dried Salted Fish (Amendment)
Step: 1
Began:
Type: Standard
Notes:

Subject: Sturgeon Caviar
Step: 1
Began:
Type: Standard
Notes:

CCFFV *Codex Committee on Fresh Fruits and Vegetables*

Subject: Cassava
Step: 8
Began: CCEXEC-45
Type: Standard
Notes: Formerly, Standard for Yucca.

Subject: Pitahayas
Step: 8
Began: CCEXEC-45
Type: Standard
Notes:

Subject: Section 3-Provisions concerning Sizing (for Limes, Pummelos and Grapefruits)
Step: 8
Began: CCEXEC-43
Type: Standard
Notes:

Subject: Oranges
Step: 7
Began:
Type: Standard
Notes: Maturity Requirements returned to Step 6.

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- Subject: Table Grapes**
Step: 5
Began: CAC-23
Type: Standard
Notes: In cooperation with UNECE.
- Subject: Tomatoes**
Step: 3
Began: CAC-23
Type: Standard
Notes: In cooperation with UNECE.
- Subject: Apples**
Step: 2
Began: CAC-23
Type: Standard
Notes: Returned to Step 2 (2002). In cooperation with UNECE.
- Subject: Quality Control of Fresh Fruit and Vegetables**
Step: 2
Began: CAC-20
Type: Guidelines
Notes:
- Subject: Fresh Fungus "Chanterelle": Revision**
Step: 1
Began:
Type: Standard
Notes: Included in the Priority List for Standardization.
- Subject: Rambutan**
Step: 1
Began:
Type: Standard
Notes: Subject to approval as new work.
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CCFH [Codex Committee on Food Hygiene](#)

- Subject: Draft Code of Hygienic Practice for Fresh Fruits and Vegetables**
Step: 8
Began: CCEXEC-45
Type: Code of Practice
Notes: Adoption at Step 8 by the CAC in 2003 together with its Annex I: Sprout Production and Annex II: Ready-To-Eat Fresh Pre-Cut Fruits and Vegetables.

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- Subject: Application of HACCP in Small and/or Less Developed Businesses (SLDBs).**
Step: 5
Began: CAC-22
Type: Guidelines
Notes: As new work. To be incorporated in the Annex: Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application of the Recommended International Code of Practice-General Principles of Food Hygiene.
- Subject: Guidelines for the Control of Listeria monocytogenes in Foods**
Step: 3
Began: CCEXEC-49
Type: Guidelines
Notes: Formerly initiated as "Consideration of Establishment of Sampling Plans for Microbiological Safety Criteria for Foods in International Trade" at the 29th Session of the CCFH.
- Subject: Guidelines for the Validation of Food Hygiene Control Measures**
Step: 3
Began: CCEXEC-50
Type: Guidelines
Notes: Pending approval of the 50 CCEXEC. To be developed as an Annex to the General Principles of Food Hygiene.
- Subject: Hygienic Reuse of Processing Water in Food Plants**
Step: 3
Began: CAC-22
Type: Guidelines
Notes: Formerly Recycling of Processing Water in Food Processing Plants.
Due to heavy workload, temporary discontinuation of work until the 36th Session of the CCFH.
- Subject: Code of Hygienic Practice for Milk and Milk Products**
Step: 3
Began: CAC-22
Type: Code of Practice
Notes:
- Subject: Egg and Egg Products: Revision (CAC/RCP 30-1983)**
Step: 3
Began: CCEXEC-49
Type: Code of Practice
Notes: As new work.
- Subject: Processing and Handling of Quick Frozen Foods: Revision**
Step: 3
Began: CCEXEC-47
Type: Code of Practice
Notes: Under consideration by CCMPH; CCFPP; CCPFV; and finalization by CCFH
- Subject: Principles and Guidelines for the Conduct of Microbiological Risk Management**
Step: 3
Began: CAC-22
Type: Advisory
Notes: On-going. Formerly "Management of Microbiological Hazards for Foods in International Trade".
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CCFICS *Codex Committee on Food Import and Export Inspection and Certification Systems***Subject:** **Food Import Control Systems**

Step: 8

Began: CCEXEC-45

Type: Guidelines

Notes:

Subject: **Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems**

Step: 6

Began: CCEXEC-47

Type: Guidelines

Notes:

Subject: **Exchange of Information in Food Control Emergency Situations: Revision**

Step: 2

Began:

Type: Guidelines

Notes: Returned to Step 2 for redrafting.

Subject: **Utilization of and Promotion of Quality Assurance Systems to Meet Requirements in Relation to Food**

Step: 2

Began: CAC-23

Type: Guidelines

Notes: Returned to Step 2 for redrafting.

CCFJ *Ad Hoc Intergovernmental Task Force on Fruit and Vegetable Juices***Subject:** **Fruit Juices and Nectars**

Step: 3

Began:

Type: Standard

Notes:

Subject: **Vegetable Juices: Revision**

Step: 3

Began:

Type: Standard

Notes:

CCFL [Codex Committee on Food Labelling](#)**Subject: Fish Content of Fish Sticks**

Step: 7

Began:

Type: Standard

Notes: Retained at Step 7 by 28th CCFL, 2000 (ALINORM 01/22, para. 10)

Subject: General Standard for Labelling: Amendments to Class Names.

Step: 6

Began:

Type: Standard

Notes: Returned to Step 6.

Subject: General Standard for the Labelling of Prepackaged Foods: Definitions (Foods Obtained Through Certain Techniques of Genetic Modification/Genetic Engineering)

Step: 6

Began:

Type: Standard

Notes:

Subject: Nutrition Labelling: Amendments

Step: 5

Began: CAC-22

Type: Guidelines

Notes:

Subject: Production, Processing, Labelling and Marketing of Organically Produced Foods: Section 5 - Permitted Substances: Criteria

Step: 5

Began:

Type: Guidelines

Notes:

Subject: Use of Health and Nutrition Claims

Step: 5

Began:

Type: Guidelines

Notes:

Subject: Quantitative Declaration of Ingredients (QUID)

Step: 3

Began: CCEXEC-47

Type: Standard

Notes: Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods.

Subject: Labelling of Foods Obtained Through Certain Techniques of Genetic Modification/Genetic Engineering

Step: 3

Began:

Type: Guidelines

Notes:

Subject: Production, Processing, Labelling and Marketing of Organically Produced Foods: Section 5 - Permitted Substances: Annex 2
Step: 3
Began:
Type: Guidelines
Notes:

CCFO *Codex Committee on Fats and Oils*

Subject: Fat Spreads and Blended Spreads

Step: 6
Began:
Type: Standard
Notes: Adoption at Step 5.

Subject: Olive Oils and Olive Pomace Oils

Step: 6
Began:
Type: Standard
Notes: Revision of the existing standard to incorporate recommendations of the International Olive Oil Council.

Subject: List of Acceptable Previous Cargoes

Step: 6
Began:
Type: Code of Practice
Notes:

Subject: Named Vegetable Oils: Amendments (Mid-Oleic Acid Sunflower Oil, Palm Superolein and additional data to Table 3 and 4)

Step: 3
Began:
Type: Standard
Notes: As new work.

CCGP *Codex Committee on General Principles*

Subject: Working Principles for Risk Analysis in the Framework of the Codex Alimentarius

Step: 5
Began:
Type: Guidelines
Notes:

Subject: Code of Ethics for International Trade in Foods: Revision

Step: 3
Began:
Type: Guidelines
Notes:

Subject: Working Principles for Risk Analysis Intended for Governments
Step: 3
Began:
Type:
Notes:

CCMAS *Codex Committee on Methods of Analysis and Sampling*

Subject: Evaluating Acceptable Methods of Analysis
Step: 3
Began:
Type: Guidelines
Notes: As new work.

Subject: Measurement Uncertainty
Step: 3
Began: CCEXEC-43
Type: Guidelines
Notes: Proposed as new work at CAC-24.

Subject: Guidelines on Sampling
Step: 3
Began:
Type: Analysis & Sampling
Notes:

CCMMP *Codex Committee on Milk and Milk Products*

Subject: Cream and Prepared Creams: Revision
Step: 8
Began:
Type: Standard
Notes:

Subject: Fermented Milk Products: Revision
Step: 8
Began: CAC-21
Type: Standard
Notes: CCMMP4 - should include products heat-treated after fermentation.

Subject: Whey Powders: Revision
Step: 8
Began: CAC-23
Type: Standard
Notes:

Subject: Cheese: Amendment on Composition

Step: 5
Began: CAC-23
Type: Standard
Notes:

Subject: Evaporated Skimmed Milk with Vegetabel Fat

Step: 5
Began: CCEXEC-47
Type: Standard
Notes: CCASIA proposed "Evaporated Filled Milks". Issues surrounding the name of the food need to be addressed.

Subject: Skimmed Milk Powder with Vegetable Fat

Step: 5
Began: CCEXEC-47
Type: Standard
Notes: CCASIA proposed "Filled Milk Powders". Issues surrounding the name of the food need to be addressed.

Subject: Sweetened Condensed Skimmed Milk with Vegetable Fat

Step: 5
Began: CCEXEC-47
Type: Standard
Notes: CCASIA proposed "Sweetened Condensed Filled Milks". Issues surrounding the name of the food need to be addressed.

Subject: Processed Cheese: Revision (Minimum cheese content and alternative approach)

Step: 3
Began:
Type: Standard
Notes: The 5th CCMMMP agreed that a minimum cheese content should not be specified in the standard

Subject: Nutritional and Quality Descriptors for Milk Products

Step: 3
Began: CAC-21
Type: Advisory
Notes: Any descriptors used for milk and milk products should be consistent with general Codex text and endorsed by the CCFL and CCNFSDU.

Subject: Dairy Spreads

Step: 2
Began: CAC-22
Type: Standard
Notes: To align with Codex Standard for Butter and, where necessary, to the PDS for Fat Spreads and Blended Spreads (under CCFO).

Subject: Individual Cheese Standards: Revision (including a new standard for Mozzarella)

Step: 2
Began:
Type: Standard
Notes:

Subject: Whey Cheeses: Revision

Step: 1

Began:

Type: Standard

Notes:

Subject: Model Export Certificate for Milk and Milk Products

Step: 1

Began: CAC-22

Type: Advisory

Notes: Should be elaborated in collaboration with CCFICS.

CCMPH *Codex Committee on Meat and Poultry Hygiene***Subject: Meat Hygiene**

Step: 5

Began:

Type: General Principles

Notes: Decision of the 23rd CAC to reactivate CCMPH to revise the existing Codes previously developed by CCMH

Subject: Fresh Meat

Step: 3

Began:

Type: Code of Hygienic Practice

Notes:

CCNEA *Codex Coordinating Committee for Near East***Subject: Processed Fava Bean (Foul-Medemes)**

Step: 2

Began:

Type: Standard

Notes:

Subject: Processed Chickpea (Humus)

Step: 1

Began:

Type: Standard

Notes: As new work.

Subject: Street-Vended Foods

Step: 1

Began:

Type: Code of Practice

Notes: As new work.

CCNFSDU *Codex Committee on Nutrition and Foods for Special Dietary Uses***Subject: Gluten-Free Foods: Revision**

Step: 7

Began:

Type: Standard

Notes: Had been under revision for 7 years. No consensus on levels or method of determination of gluten. 49th CCEXEC recommended that the Standard be held at Step 7 until such time as the scientific basis for the establishment of a level and a method of determination is clarified.

Subject: Use of Nutrition Claims: Conditions for Nutrient Contents (Part B: Dietary Fibre)

Step: 6

Began:

Type: Guidelines

Notes: Part A was adopted at Step 8 by CAC-22.

Subject: Infant Formula: Revision

Step: 3

Began: CAC-21

Type: Standard

Notes:

Subject: Processed Cereal-Based Foods for Infants and Young Children: Revision

Step: 3

Began: CAC-21

Type: Standard

Notes:

Subject: Vitamin and Mineral Supplements

Step: 3

Began: CAC-19

Type: Guidelines

Notes:

Subject: Advisory List(s) of Mineral Salts and Vitamin Compounds for the Use in Foods for Infants and Young Children (CAC/GL 10-1979): Revision

Step: 3

Began: CAC-23

Type: Advisory

Notes:

CCPFV *Codex Committee on Processed Fruits and Vegetables***Subject: Aqueous Coconut Products**

Step: 6

Began: CCEXEC-43

Type: Standard

Notes: Originally drafted by CCAsia.

Subject: Canned Bamboo Shoots

Step: 6
Began:
Type: Standard
Notes: Originally developed by CCAasia

Subject: Canned Stone Fruits

Step: 6
Began: CCEXEC-45
Type: Standard
Notes:

Subject: Pickled Products

Step: 6
Began:
Type: Standard
Notes: Title was amended to "Pickled Products" as formerly the term "Pickle" often referred to pickled cucumbers. Footnote to title: restrict the Standard to products of "plant origin only". Originally drafted by CCAasia.

Subject: Packing Media for Canned Fruits

Step: 6
Began: CCEXEC-45
Type: Guidelines
Notes:

Subject: Canned Citrus Fruits

Step: 3
Began: CCEXEC-45
Type: Standard
Notes: Priority List: Commodity to be standardized by CCPFV-21.

Subject: Canned Tomato Concentrate: Revision

Step: 3
Began:
Type: Standard
Notes:

Subject: Canned Tomatoes: Revision

Step: 3
Began:
Type: Standard
Notes: Priority List: Commodity to be standardized by CCPFV-21.

Subject: Canned Vegetables

Step: 3
Began: CCEXEC-45
Type: Standard
Notes: Incorporates the existing standards covering canned vegetables except canned tomatoes and canned mushrooms.
Priority List: Commodity to be standardized by the CCPFV-21.

Subject: Insam (Ginseng)

Step: 3

Began:

Type: Standard

Notes: Priority List: Commodity to be standardized by CCPFV-21.

Subject: Jam, Jellies and Marmalades

Step: 3

Began: CCEXEC-45

Type: Standard

Notes: Priority List: Commodity to be standardized by CCPFV-21.
Incorporates the existing standards for jam and jellies and for citrus marmalade.**Subject: Soy Sauce**

Step: 3

Began: CCEXEC-45

Type: Standard

Notes: Priority List: Commodity to be standardized by CCPFV-21.

Subject: Packing Media for Canned Vegetables

Step: 3

Began: CCEXEC-45

Type: Guidelines

Notes:

CCPR [Codex Committee on Pesticide Residues](#)**Subject: Pesticides: Maximum Residue Limits (MRLs)**

Step: 7

Began:

Type: MRLs

Notes:

Subject: Pesticides: Maximum Residue Limits (MRLs)

Step: 6

Began:

Type: MRLs

Notes:

Subject: Pesticides: Maximum Residue Limits (MRLs)

Step: 5

Began:

Type: MRLs

Notes: Adoption at Step 5.

Subject: Recommended Methods of Analysis for Pesticide Residues: Amendments to the Introduction Section

Step: 3

Began:

Type: Standard

Notes:

Subject: Pesticides: Maximum Residue Limits (MRLs)

Step: 3

Began:

Type: MRLs

Notes:

Subject: Good Laboratory Practice in Pesticide Residue Analysis: Amendments

Step: 3

Began:

Type: Guidelines

Notes:

CCRVDF Codex Committee on Residues of Veterinary Drugs in Foods**Subject: Veterinary Drugs: Maximum Residue Limits**

Step: 8

Began:

Type: MRLs

Notes: Abamectin, Carazolol, Chlortetracycline/Oxytetracycline/Tetracycline, Clenbuterol (in cattle milk), Cyfluthrin, Eprinomectin, Phoxim and Porcine somatotropin.

Subject: Glossary of Terms and Definitions: Amendments

Step: 5 Accelerated

Began:

Type: Rules & Procedures

Notes:

Subject: Veterinary Drugs: Maximum Residue Limits

Step: 5

Began:

Type: MRLs

Notes: Clenbuterol, Deltamethrin, Dicyclanil, Melengestrol acetate and Trichlorfon (metrifonate).

**Subject: Establishment of a Regulatory Programme for Control of Veterinary Drug Residues in Foods:
Appendix on Prevention and Control of Veterinary Drug Residues in Milk and Milk Products**

Step: 2

Began:

Type: Guidelines

Notes: On-going.

Subject: Code of Practice to Minimize and Contain Antimicrobial Resistance

Step: 1

Began:

Type: Code

Notes:

Subject: **Establishment of a Regulatory Programme for Control of Veterinary Drug Residues in Food:
Revision**

Step: 1

Began:

Type:

Notes:

Summary of Work Items:

Texts at Step 1:	15
Texts at Step 2:	11
Texts at Step 3:	49
Texts at Step 4:	0
Texts at Step 5:	20
Texts at Step 6:	16
Texts at Step 7:	4
Texts at Steps 5/8:	4
Texts at Steps 8:	17