

# codex alimentarius commission **E**



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 3

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

*Fifty-fifth Session, FAO Headquarters*

*Rome (Italy), 9 – 11 February 2005*

#### CRITICAL REVIEW OF PROPOSALS FOR NEW WORK AND MONITORING PROGRESS OF STANDARDS DEVELOPMENT

#### Background

1. Following the recommendations of the Joint FAO/WHO *Evaluation of the Codex Alimentarius Commission and Other FAO and WHO Work on Food Standards*, the 26<sup>th</sup> Session of the Commission agreed to retain the Executive Committee as a Strategic and Standards Management Body and agreed that the Executive Committee should undertake a critical review of new work and review the status of the development of draft standards. The 19<sup>th</sup> (extraordinary) Session of the Committee on General Principles made a number of proposals.

#### Rules of Procedure

2. The Committee on General Principles proposed to revise Rule V.2 to reflect the new functions of the Executive Committee, including a reference to the critical review and to standards development monitoring (ALINORM 04/27/33, para. 33 and Appendix II), as follows:

*Rule V.2. The Executive Committee shall, between sessions of the Commission, act on behalf of the Commission as its executive organ. In particular, the Executive Committee may make proposals to the Commission regarding general orientation, strategic planning, and programming of the work of the Commission, study special problems and shall assist in the management of the Commission's programme of standards development, namely by conducting a critical review of proposals to undertake work and monitoring the progress of standards development.*

3. The 27<sup>th</sup> Session of the Commission could not adopt this amendment due to the lack of a quorum.

#### Elaboration Procedures

4. The Committee on General Principles proposed several amendments to integrate the critical review into the *Procedures for the Elaboration of Codex Standards and Related Texts*, in order to allow the

Executive Committee to carry out its standards management functions. These amendments were adopted by the 27<sup>th</sup> Session of the Commission and subsequently included in the 14<sup>th</sup> Edition of the Procedural Manual.

5. To distribute the standards management work evenly between sessions of the Executive Committee, the Codex Secretariat proposes that the Committee at its sessions immediately preceding Commission sessions conducts the critical review of proposals to undertake new work or to revise a Standard, while in other sessions, the Committee monitors the progress of standards development, in accordance with Paragraphs 5-8 of Part 2 of the above-mentioned Elaboration Procedure<sup>1</sup>, except for the examination of draft standards submitted from Codex committees to the Commission for adoption.

6. The **Executive Committee** at its current session is therefore invited to review the status of standards and related texts currently under elaboration in Codex Committees and Task Forces.

7. The status of all proposed draft and draft standards and related texts under development in Codex Committees and Task Forces is presented in **Annex**. The Tables include summary information on the approval of each item as new work, the Step in the Procedure, the main reasons for delays where applicable, and other relevant information.

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<sup>1</sup> ALINORM 04/27/41 Appendix II; or the Procedural Manual 14<sup>th</sup> Edition (<ftp://ftp.fao.org/codex/PM/Manual14e.pdf>)

## ANNEX

## STATUS OF PROGRESS OF STANDARDS DEVELOPMENT

## CODEX ALIMENTARIUS COMMISSION

Title	Approved as New work <sup>2</sup>	Step (year) in Elaboration Procedure <sup>3</sup>	Comments
Draft MRL for Bovine Somatotropin (BST)	Circulated at Step 3 in 1992 following JECFA Evaluation	8 (2004)	Held at Step 8 at the 21 <sup>st</sup> and 23 <sup>rd</sup> CAC following a vote, and by consensus at the 23 <sup>rd</sup> , 26 <sup>th</sup> and 27 <sup>th</sup> CAC

## FAO/WHO COORDINATING COMMITTEES

FAO/WHO Coordinating Committee for Asia (CCASIA)			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed Draft Standard for Ginseng Products	N01-2004	5 (2004)	
Proposed Draft Standard for Gochujang	N03-2004	2/3/4 (2004)	Step 4, except for: <ul style="list-style-type: none"> <li>two Sections at Step 3;</li> <li>the Section on Methods of Analysis at Step 2</li> </ul>
Proposed Draft Standard for Fermented Soybean Paste	N02-2004	2 (2004)	To be discussed in the e-working group established under the Committee

FAO/WHO Coordinating Committee for the Near East (CCNEA)			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed Draft Standards for Processed Chickpeas ( <i>Humus</i> )	49 <sup>th</sup> CCEXEC (2001)	3 (2003)	
Proposed Draft Standards for Processed Fava Beans ( <i>Foul-Medemes</i> )	49 <sup>th</sup> CCEXEC (2001)	3 (2003)	
Proposed Draft Code of Practice for Street Vended Foods	49 <sup>th</sup> CCEXEC (2001)	3 (2003)	
Proposed Draft Standard for Tehena	26 <sup>th</sup> CAC (2003)	3 (2003)	
Proposed draft Regional Guidelines for Codex Contact Points and National Codex Committees	26 <sup>th</sup> CAC (2003)	3 (2003)	

<sup>2</sup> Since 2004, a job code is assigned to each new work.

<sup>3</sup> "PM" indicates the work regarding amendment/insertion to the Procedural Manual.

## STANDARDS UNDER DEVELOPMENT BY SEVERAL COMMITTEES

<b>International Code of Practice for Quick Frozen Foods</b>			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods	47 <sup>th</sup> CCEXEC (2000)	3 (2004)	

## CODEX GENERAL SUBJECT AND COMMODITY COMMITTEES

<b>Ad hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices (TFFVJ)</b>			
Periodicity: approximately annually			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft General Standard for Fruit Juices and Nectars	23 <sup>rd</sup> CAC (1999)	8 (2004)	
Draft Minimum Brix Level for Reconstituted Juice and Reconstituted Purée and Minimum Juice and/or Purée Content for Fruit Nectars (%v/v) – <i>grape, guava, mandarine/tangerine, mango, passion fruit and tamarind (Indian date) juices/nectars</i>	Work began at 3 <sup>rd</sup> TFFVJ(2003) to add as an Annex of Draft General Standard	8 (2004)	
Proposed Draft Minimum Brix Level for Reconstituted Juice and Reconstituted Purée and Minimum Juice and/or Purée Content for Fruit Nectars (%v/v) – <i>orange, lemon, lime and pineapple juices/nectars</i>	Work began at 3 <sup>rd</sup> TFFVJ (2003) to add as an Annex of Draft General Standard	5/8 (2004)	

<b>Codex Committee on Cereals, Pulses and Legumes (CCCPL)</b>			
Periodicity: Adjourned <i>sine die</i> since 1994 and currently operating by correspondence			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Standard for Instant Noodles	47 <sup>th</sup> CCEXEC (2000)	5 (2003) and now 7 (2004)	Referred from CCASIA.

<b>Codex Committee on Fats and Oils (CCFO)</b>			
Periodicity: biennial			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Standard for Fat Spreads and Blended Spreads	19 <sup>th</sup> CAC (1991) Scope redefined in 1996 following the 21 <sup>st</sup> CAC (1995)	6 (2003)	Most of the provisions, except for food additives, have been agreed upon at present. To be discussed at the 19 <sup>th</sup> CCFO in February 2005

Proposed and Proposed Draft List of Acceptable Previous Cargoes as an Appendix to the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk	23 <sup>rd</sup> CAC (1999)	4 and 7 (2003)	The Committee requested for JECFA evaluation of the substances to be included in the list. The 26 <sup>th</sup> CAC agreed to request FAO and WHO to hold a joint Expert Consultation on this subject.
Proposed Draft Amendments to the Standard for Named Vegetable Oils	26 <sup>th</sup> CAC (2003)		To be discussed at the 19 <sup>th</sup> CCFO in February 2005
Proposed Draft Amendment to the Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk	26 <sup>th</sup> CAC (2003) (Accelerated Procedure)		To be discussed at the 19 <sup>th</sup> CCFO in February 2005

<b>Codex Committee on Fish and Fishery Products (CCFFP)</b>			
Periodicity: 2 years until 2002, 18 months since 2002			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Code of Practice for Fish and Fishery Products: Draft Section on Aquaculture	41 <sup>st</sup> CCEXEC (1994) (as separate codes, merged into a single code in 1998)	5 (2004)	Ongoing work (revision of 12 codes and inclusion of new sections), developed section by section (18 sections, 9 adopted, one at Step 6, and 8 at Step 3).
Code of Practice for Fish and Fishery Products: other sections	(as above)	3 (2003)	Most sections are at Step 3 because they have not yet been discussed in detail. Bivalve molluscs have been discussed and returned to Step 3 due to several food safety issues.
Draft Amendment to the Standard for Salted Fish and Dried Salted Fish	26 <sup>th</sup> CAC 2003	5 (2004)	
Proposed Draft Standard for Sturgeon Caviar	26 <sup>th</sup> CAC 2003	3 (2003)	
Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat	24 <sup>th</sup> CAC 2001	4 (2003)	
Proposed Draft Standard for Live and Raw Bivalve Molluscs	43 <sup>rd</sup> CCEXEC (1996) (as standard for molluscan shellfish:)	3 (circulated for the first time in 2000)	Delay in the preparation of the first draft. Scope modified several times. Several food safety issues. The results of the Expert Consultation on biotoxins (2004) will be considered by the 27 <sup>th</sup> Session (2005).
Proposed Draft Standard for Smoked Fish	43 <sup>rd</sup> CCEXEC 1996	3 (circulated for the first time in 2003)	Delay in the preparation of the first draft.

<b>Codex Committee for Food Additives and Contaminants (CCFAC)</b>			
Periodicity: annually			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft and Proposed Draft Food Additive Provisions in the General Standard for Food Additives	Ongoing work		
International Numbering System	Ongoing work		
Specifications for the Identity and Purity of Food Additives arising from the 63 <sup>rd</sup> JECFA Meeting	Ongoing work		
Draft Maximum Level for Ochratoxin A in Raw Wheat, Barley, and Rye	23 <sup>rd</sup> CAC (1999)	7 (2004)	
Draft Risk Analysis Principles Applied by the Committee on Food Additives and Contaminants	22 <sup>nd</sup> CAC (1997) Direct request concerning risk analysis policies	8 (2004)	
Draft CCFAC Policy for Exposure Assessment	as above	8 (2004)	
Draft Maximum Level for Lead in Fish	Introduced in MLs for lead at Step 5 in 1997	7 (2004)	MLs for Lead in food first discussed in 1995, at Step 3 in 1996. ML for fish added by CCFAC in 1997 (Step 5). Other MLs were later adopted or discontinued.
Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts	50 <sup>th</sup> CCEXEC (2002)	6 (2004)	
Draft Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Foods	26 <sup>th</sup> CAC (2003)	6 (2004)	
Draft revised Guideline Levels for Radionuclides in Foods for Use in International Trade	26 <sup>th</sup> CAC (2003)	6 (2004)	
Draft Maximum Levels for Cadmium (wheat grains and several vegetable foods)	1988 as Guideline Level for Cereals in CCCPL (wheat grain) other foods: circulated at Step 3 in 1999	6 (2004) Adopted at Step 5 by 27 <sup>th</sup> CAC	Guideline Level for Cereals, Pulses and Legumes considered since 1988 in CCCPL, followed-up by CCFAC after 1994. List of MLs extended to other foods (1999). MLs for other cereals, pulses and legumes adopted in 2001.
Proposed Draft Maximum Level for Cadmium in Polished Rice	1988 as Guideline Level for Cereals in CCCPL	3 (2004) Returned by the 27 <sup>th</sup> CAC	Returned to Step 3 by the 26 <sup>th</sup> and 27 <sup>th</sup> CAC. JECFA evaluation of cadmium scheduled in 2005.
Proposed draft Maximum Level for Cadmium in Molluscs (including Cephalopods)	Circulated at Step 3 in 1999 (see above)	3 (2004)	
Proposed draft Maximum Levels for Tin (Canned Beverages and Canned Foods other than Beverages)	First circulation at Step 3 in 1998	4 (2004)	Discussed in 1997, not formally proposed as new work. Step 3 since 1998. Step 4 (2004) pending JECFA re-evaluation (2005).

Proposed draft maximum level for Aflatoxin in unprocessed and processed almonds, hazelnuts and pistachios	26 <sup>th</sup> CAC (2003)	3 (2004)	
Proposed draft Sampling Plan for Aflatoxin contaminations in almonds, Brazil nuts, hazelnuts and pistachios	N07-2004	3 (2004)	
Proposed draft Revision of the Codex General Standard for Contaminants and Toxins in Foods	N09-2004	3 (2004)	
Proposed draft Code of Practice for Source Directed Measures to reduce Dioxin and Dioxin-like PCB Contamination in Foods	47 <sup>th</sup> CCEXEC (2001)	3 (2004)	
Revision to the Preamble of the Codex General Standard for Food Additives	26 <sup>th</sup> CAC (2003)	2 (2004)	
Proposal for Maximum Levels for 3-MCPD on Acid-HVPs and acid-HVPs containing products	N08-2004		
Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA	Ongoing		

<b>Codex Committee for Food Hygiene (CCFH)</b>			
Periodicity: Annually			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management	22 <sup>nd</sup> CAC (1997)	3 (2004)	Major delay related to the introduction of Food Safety Objectives (FSOs), Performance Objectives (PO) and Performance Criteria (PC) which were resolved in 2004.
Proposed Draft Guidelines for the Control of <i>Listeria monocytogenes</i> in Foods	49 <sup>th</sup> CCEXEC (2001)	3 (2004)	Seems that the last 36 <sup>th</sup> session of the CCFH found the way how to proceed with the development of control options for <i>Listeria monocytogenes</i> in foods.
Proposed Draft Revision of the Code of Hygienic Practice for Egg Products	49 <sup>th</sup> CCEXEC (2001)	3 (2004)	
Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures	50 <sup>th</sup> CCEXEC (2002)	3 (2004)	
Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children	N10-2004	2/3 (2004)	

<b>Codex Committee for Food Inspection and Certification Systems (CCFICS)</b>			
Periodicity: Annually			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Proposed draft Principles for Electronic Certification	N05-2004	5/8 (2004)	
Proposed draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (“Documentation for evaluation of submissions of requests for equivalence determinations”; “Determining an ‘objective basis of comparison’”; and, “More details on the process of judging equivalence”)	N04-2004	3 (2004)	
Proposed draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (“Assessing which measures are to be the subject of an equivalence determination”, “Terms for on-site visits by importing country authorities undertaking a determination of equivalence” and “Information relating to the need for technical assistance and cooperation between the importing countries to exporting countries”)	N04-2004	On hold (2004)	The first two appendices will be developed after completion of the three appendices mentioned in the above row. A discussion paper on “Information relating to the need for technical assistance and cooperation between the importing countries to exporting countries” will be considered by the 14 <sup>th</sup> CCFICS.
Proposed draft Principles and Guidelines for Risk-based Inspection of Imported Foods	N06-2004	3 (2004)	
Principles for the Application of Traceability/Product Tracing in the Context of Food Inspection and Certification Systems			Proposal for new work
Discussion Paper on the Revision of the Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates			Proposal for new work

<b>Codex Committee on Food Labelling (CCFL)</b>			
Periodicity: 18 months until 1996, annual since 1996			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Draft Revised Annex 2 : Tables 3 and 4	50 <sup>th</sup> CCEXEC (2002) (Partial revision: Annex 2)	6 (2004)	Several amendments to Annex 2 adopted in 2004.
Proposed Draft Revised Annex 2 : Table 1 (Natural Sodium Nitrate)	2002 (as above)	3 (2004)	Controversial, as not allowed in the organic system by several countries.



Draft Amendment to the General Standard (Draft Recommendations for the Labelling of Foods obtained through certain techniques of GM/GE): Definitions	21 <sup>st</sup> CAC (1995) direct request from the CAC confirmed by 43rd CCEXEC (1996)	7 (2004) Step 5 in 1999 Advanced to Step 8 in 2001 and returned to Step 6 by the CAC	Highly controversial. No consensus on the adoption of the definitions separately from the other recommendations.
Proposed Draft Guidelines for the Labelling of Foods obtained through certain techniques of GM/GE: Labelling Provisions	as above	3 (2004) Step 3 or 4 since 1997	Highly controversial. Recommendations initially proposed as an amendment to the General Standard, later as Guidelines.
Proposed Draft Amendment to the General Standard (Quantitative Declaration of Ingredients)	47 <sup>th</sup> CCEXEC (2000)	3 (since 2001)	Wide range of views on quantitative declaration, no consensus so far.

### Codex Committee for Fresh Fruits and Vegetables (CCFFV)

Periodicity: approximately every 18 months

Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Table Grapes	23 <sup>rd</sup> CAC (1999)	7 (2004)	Section 2.11 (Maturity Requirements) and Annex on Small-berry varieties (Section 3.1) are part of the Standard but at different step due to the difficulty (geographical and climatic/seasonal differences) in setting requirements for different varieties of table grapes
Section 2.1.1 (Maturity Requirements) and Annex on Small-berry varieties (Section 3.1) (draft Codex Standard for Table Grapes)	23 <sup>rd</sup> CAC (1999)	2/3 (2004)	
Tomatoes	23 <sup>rd</sup> CAC (1999)	5 (2004)	Some delay due to redrafting for alignment with the UN/ECE Standard for Tomatoes and to consider all comments. Discussed in detail and advanced to Step 5 by the 11 <sup>th</sup> CCFFV (2003). Some sections remain in square brackets for further consideration (not controversial).
Rambutan	26 <sup>th</sup> CAC (2003)	3 (2004)	
Apples	23 <sup>rd</sup> CAC (1999)	2/3 (2004)	The CCFFV had a general discussion on the Standard at the 9 <sup>th</sup> (2000), 10 <sup>th</sup> (2002) and 11 <sup>th</sup> (2003) Sessions and returned it for redrafting to take account of the substantial comments received (including alignment with the UN/ECE standard for Apples)
Guidelines for the Quality Control of Fresh Fruits and Vegetables	49 <sup>th</sup> CCEXEC (2001)	2/3 (2004)	The 10 <sup>th</sup> (2002) and the 11 <sup>th</sup> (2003) CCFFV returned the Guidelines for redrafting to take into account the comments received and other relevant texts developed by international organizations in this area.

<b>Codex Committee on General Principles</b>			
Periodicity: as needed until 1992, 2 years until 1998, annual since 1998, 2 extraordinary sessions in 2003 and 2004			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Revision of the Code of Ethics for International Trade in Food	23 <sup>rd</sup> CAC (1999)	4 (2004)	Controversial - Lack of consensus on several sections, the overall purpose, and the need for revision. The 27 <sup>th</sup> CAC referred back a number of questions to CCGP.
Proposed Draft Working Principles for Risk Analysis for Food Safety	24 <sup>th</sup> CAC (2001)	3 (2004)	Controversial - Lack of consensus on the need and purpose of the document and precaution in risk management.
Revision of the Definition of "food"	27 <sup>th</sup> CAC (2004)	PM	Circulated in 2004
Guidelines for Cooperation with International Intergovernmental Organizations	24 <sup>th</sup> CAC (2001) (direct request from CAC)	PM	For adoption by the 28 <sup>th</sup> CAC
Provisions concerning Acceptance	21 <sup>st</sup> CAC (1995) (direct request)	PM (2004 - under discussion)	Suspended in 1999, reconsidered in 2004 as a follow-up to the Evaluation.
Principles concerning the Participation of International Non-Governmental Organizations in the Work of the Codex Alimentarius Commission	26 <sup>th</sup> CAC (2003) Follow-up to Evaluation	PM	For adoption by the 28 <sup>th</sup> CAC
Draft Guidelines on Physical Working Groups and Draft Guidelines on Electronic Working Groups	26 <sup>th</sup> CAC (2003) Follow-up to Evaluation	PM	For adoption by the 28 <sup>th</sup> CAC
Draft Revised Criteria for the Establishment of Work Priorities	26 <sup>th</sup> CAC (2003) Follow-up to Evaluation	PM	For adoption by the 28 <sup>th</sup> CAC
Draft Amendment to the Rules of Procedure on the Right to Address the Chair	26 <sup>th</sup> CAC (2003) Follow-up to Evaluation	PM	For adoption by the 28 <sup>th</sup> CAC

<b>Codex Committee for Meat Hygiene (CCMH)</b>			
Periodicity: annually (reconvened by the 23 <sup>rd</sup> CAC)			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Code of Hygienic Practice for Meat	23 <sup>th</sup> CAC (2001)	6 (2004)	

<b>Codex Committee on Methods of Analysis and Sampling (CCMAS)</b>			
Periodicity: 18 months until 2003, annual since 2003			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Proposed Draft Guidelines for Evaluating Acceptable Methods of Analysis	24 <sup>th</sup> CAC (2001)	5 (2004)	
Fitness-for-purpose Approach (for inclusion in the Proposed Draft Guidelines for Evaluating Acceptable Methods of Analysis)	24 <sup>th</sup> CAC (2001)	2/3 (2004)	Developed separately due to its complexity
Review of Analytical Terminology for Codex Use (Procedural Manual)	26 <sup>th</sup> CAC (2003)	PM/ ongoing	Some amendments adopted in 2004
Proposed Draft Guidelines for Settling Disputes on Analytical (Test ) Results	26 <sup>th</sup> CAC (2003)	2/3 (2004)	

<b>Codex Committee for Milk and Milk Products (CCMMP)</b>			
Periodicity: biennially			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Amendment to the Codex General Standard for Cheese	47 <sup>th</sup> CCEXEC (2000)	7 (2004)	
Proposed draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	47 <sup>th</sup> CCEXEC (2000)	5 (2004)	
Proposed draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	47 <sup>th</sup> CCEXEC (2000)	5 (2004)	
Proposed draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	47 <sup>th</sup> CCEXEC (2000)	5 (2004)	
Proposed draft revised Standard for Whey Cheeses	50 <sup>th</sup> CCEXEC (2002)	5 (2004)	
Proposed draft revised Standard for Cheddar (C-1)	20 <sup>th</sup> CAC (1993)	5 (2004)	All revised individual cheese standards are expected to be finalized at next CCMMP (2006) and sent for adoption by the 29 <sup>th</sup> CAC.
Proposed draft revised Standard for Danbo (C-3)	20 <sup>th</sup> CAC (1993)	5 (2004)	
Proposed draft revised Standard for Edam (C-4)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised Standard for Gouda (C-5)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised Standard for Havarti (C-6)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised Standard for Samsø (C-7)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Emmental (C- 9)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Tilsiter (C-11)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Saint-Paulin (C-13)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Provolone (C- 15)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Cottage Cheese (C-16)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Coulommiers (C-18)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Cream Cheese (C-31)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft revised for Camembert (C- 33)	20 <sup>th</sup> CAC (1993)	4 (2004)	

Proposed draft revised for Brie (C-34)	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft for Mozzarella	20 <sup>th</sup> CAC (1993)	4 (2004)	
Proposed draft Provisions for Fermented Milk Drinks	26 <sup>th</sup> CAC (2003)	3 (2004)	
Proposed Draft Revised Standard for Dairy Spreads	23 <sup>rd</sup> CAC (1999)	2 (2004)	
Proposed Draft Standard for Processed Cheese	50 <sup>th</sup> CCEXEC (2002)	2 (2004)	
Proposed Draft Model Export Certificate for Milk and Milk Products	50 <sup>th</sup> CCEXEC (2002)	2 (2004)	

<b>Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)</b>			
Periodicity: biennially			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Guidelines on Vitamin and Mineral Supplements	19 <sup>th</sup> CAC (1991)	8 (2004)	
Draft Revised Standard for Gluten-Free Foods	Proposed as new work in 1991 First consideration at Step 3 in 1992	7 (2004)	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.
Guidelines for the Use of Nutrition Claims: Draft Table of Conditions for Nutrient Contents (Part B- Dietary Fibre)	37 <sup>th</sup> CCEXEC (1990) approved work for CCFL; NFSDU began work at 19 <sup>th</sup> CCNFSDU (1995)	6 (2004)	Part A covering major part of nutrients was adopted at Step 8 by CAC-22.
Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (Section A)	42 <sup>nd</sup> CCEXEC and 21 <sup>st</sup> CAC (1995)	6 (2004)	Major delay related to the Scope. Last 26 <sup>th</sup> session of the CCNFSDU resolved it.
Formulas for Special Medical Purposes Intended for Infants (Section B)	25 <sup>th</sup> CCNFSDU (2003)	3 (2004)	
Draft Revised Standard for Processed Cereal-Based Foods for Infants and Young Children	42 <sup>nd</sup> CCEXEC and 21 <sup>st</sup> CAC (1995)	6 (2004)	Major delay related to the Scope. Last 26 <sup>th</sup> session of the CCNFSDU resolved it.
Proposed Draft Revision of the Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for use by Infants and Young Children	23 <sup>rd</sup> CAC (1999)	3 (2004)	
Proposed Draft Recommendations on the Scientific Basis of Health Claims	26 <sup>th</sup> CAC (2003)	3 (2004)	
Application of Risk Analysis to the Work of the CCNFSDU	23 <sup>rd</sup> CAC (1999)	PM	

<b>Codex Committee on Pesticide Residues (CCPR)</b>			
Periodicity: Annually			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Proposed Draft MRLs	Ongoing	5 (2004)	
Draft and Proposed Draft MRLs	Ongoing	6 and 3 (2004)	
Proposed Draft and Revised Draft Maximum Residue Limits for Pesticides	Ongoing	7 and 4 (2004)	
Proposed Draft Revision of the List of Methods of Analysis for Pesticide Residues	26 <sup>th</sup> CAC (2003)	1/2/3 (2004)	
Proposed Draft Guidelines on the Use of Mass Spectrometry (MS) for Identification, Confirmation and Quantitative Determination of Residues	26 <sup>th</sup> CAC (2003)	3 (2004)	
Proposed Draft Guidelines on the Estimation of Uncertainty of Results	26 <sup>th</sup> CAC (2003)	3 (2004)	
Priority List of Pesticides (New Pesticides and Pesticides under Periodic Review)	27 <sup>th</sup> CAC (2004)	2/3 (2004)	
Limited Revision of the Codex Classification of Foods and Animal Feeds	N11-2004	2/3 (2004)	
Risk Analysis Policies Used by the Committee in Establishing MRLs for Pesticides	23 <sup>rd</sup> CAC (1999)	PM	

<b>Codex Committee on Processed Fruits and Vegetables</b>			
Periodicity: biennial			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Standard for Pickled Products	19 <sup>th</sup> CCPFV (1998)	6 (2004)	Initially developed by CCASIA and forwarded to the CCPFV for finalization. Returned to Step 6 for redrafting by the 19 <sup>th</sup> (1998); 20 <sup>th</sup> (2000); 21 <sup>st</sup> (2002) and 22 <sup>nd</sup> (2004) CCPFV due to problems with the Scope (type of products covered).  The 22 <sup>nd</sup> CCPFV agreed to limit the Scope to pickled fruits & vegetables. For consideration by the 23 <sup>rd</sup> CCPFV in 2006.

Proposed Draft Standard for Processed Tomato Concentrates	19 <sup>th</sup> CCPFV (1998)	Proposed for adoption at Step 5 by the 28 <sup>th</sup> CAC.	The 22 <sup>nd</sup> CCPFV fully discussed the two Standards on tomatoes, that included difficult technical issues, and had a general discussion on the rest due to time constraints.  General issue: All these Standards were delayed due to the heavy workload of the Committee: revision/updating of all individual standards for processed and quick frozen fruits/vegetables (Volume 5A of the Codex Alimentarius).
Proposed Draft Standard for Canned Tomatoes	19 <sup>th</sup> CCPFV (1998)	Proposed for adoption at Step 5 by the 28 <sup>th</sup> CAC.	
Proposed Draft Standard for Canned Vegetables, including Guidelines for Packing Media for Canned Vegetables	45 <sup>th</sup> CCEXEC (1998)	3 (2004)	
Proposed Draft Standard for Jams, Jellies and Marmalades	45 <sup>th</sup> CCEXEC (1998)	3 (2004)	
Proposed Draft Standard for Canned Citrus Fruits	45 <sup>th</sup> CCEXEC (1998)	Proposed for adoption at Step 5 by the 28 <sup>th</sup> CAC.	
Proposed draft Standard for Soy Sauce	45 <sup>th</sup> CCEXEC (1998)	Proposed for discontinuation by CCPFV (2004)	The Committee recommended that the Executive Committee entrust this work to the Codex Committee on Cereals, Pulses, and Legumes.

<b>Codex Committee on Residues of Veterinary Drugs in Food (CCRVDF)</b>			
Periodicity: eighteen months (starting from 16 <sup>th</sup> Session, it might meet annually)			
<b>Title</b>	<b>Approved as New work</b>	<b>Step (year) in Elaboration Procedure</b>	<b>Comments</b>
Draft Maximum Residue Limits for: <i>Cyhalothrin, Flumequine, Neomycin, Dicyclanil</i>	Ongoing	8 (2004)	
Proposed Draft Maximum Residue Limits for: <i>Imidocarb</i>	Ongoing	5/8 (2004)	
Proposed Draft Code of Practice to Minimize and Contain Antimicrobial Resistance	50 <sup>th</sup> CCEXEC (2002)	5/8 (2004)	
Draft Maximum Residue Limits for: <i>Trichlorfon (metrifonate)</i>	Ongoing	7 (2004)	
Proposed Draft Maximum Residue Limits for: <i>Flumequine (in black tiger shrimp), Pirlimycin, Cypermethrin, alpha-cypermethrin, Doramectin (in cow's milk)</i>	Ongoing	5 (2004)	
Proposed Draft Maximum Residue Limits for: <i>Ractopamine</i>	Ongoing	4 (2004)	
Proposed Draft Revised Guidelines for the Establishment of a Regulatory Program for the Control of Veterinary Drug Residues in Foods	50 <sup>th</sup> CCEXEC (2002)	2 (2004)	

Proposed Draft Revised Part I, II and III of Guidelines for the Establishment of a Regulatory Program for the Control of Veterinary Drug Residues in Foods	50 <sup>th</sup> CCEXEC (2003)	2 (2004)	
Discussion Paper on Risk Management Methodologies, including Risk Assessment Policies in the CCRVDF	Started by the 12 <sup>th</sup> CCRVDF (2000) upon recommendation of 23 <sup>rd</sup> CAC (1999)	PM	The 15 <sup>th</sup> CCRVDF agreed that the document would be redrafted as a working document for inclusion in the Codex Procedural Manual.
Priority List of Veterinary Drugs Requiring Evaluation or Re-evaluation	Ongoing		