

codex alimentarius commission E



FOOD AND AGRICULTURE
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Agenda Item 3(a)

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Sixty-first Session, WHO Headquarters, Geneva, 24 – 27 June 2008

CRITICAL REVIEW FOR THE ELABORATION OF CODEX STANDARDS AND RELATED TEXTS SUBMITTED TO THE COMMISSION FOR ADOPTION (STEP 5 AND STEP 8)

- 1) The Executive Committee agreed at its 56th Session that the session held immediately prior to the Commission would review proposals for new work, while the session held between the sessions of the Commission would monitor standards development. The 60th Session of the Executive Committee considered the monitoring of standard development and the 61st Session of the Committee will therefore consider the critical review of the proposals for new work and texts submitted for adoption.
- 2) In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2. Critical Review, paragraph 8, the texts submitted to the Commission for consideration for adoption should be examined:
 - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts,
 - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate,
 - for format and presentation, and
 - for linguistic consistency.
- 3) The format included in the Strategic Plan 2008-2013 was used in the presentation of the critical review, as follows. The Job Identification Number provides information on standards and related texts that were approved as new work from 2004 onwards. As the Committee needs to know the date when new work was initiated for all standards and related texts under elaboration, the first column in the Table indicates either the Identification Number, or the year when new work was approved, or the year when work actually started, as applicable. The target year is the year by which the text is to be adopted at Step 8, as agreed by the Commission on the basis of the project document (from 2004 onwards), or the date specified by the Committee at another stage of the process, where applicable.
- 4) The output codes are specified in Part 2 of the Strategic Plan: 1.1: Review and develop Codex standards and related texts for food safety; 1.2 : Review and develop Codex standards and related texts for food quality; 1.3 : Review and develop Codex standards and related texts for food labelling and nutrition; 1.4 : Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis.

- 5) The draft standards and related texts submitted to the Commission for adoption are listed in the following Tables with notes to draw the attention of the Executive Committee and the Commission to specific issues. There are no comments when no specific problems exist as regards the criteria mentioned in the Critical Review or other related issues and when the texts proposed for adoption have been finalized by consensus in the Committee concerned.
- 6) The comments received from Chairpersons or host countries of the committees concerned are included in the Tables. If further comments are received they will be presented as room documents to the Executive Committee.
- 7) This document should be read in conjunction with ALINORM 08/31/5 - List of Draft Standards and Related Texts Submitted to the Commission for Adoption and ALINORM 08/31/6 - List of Proposed Draft Standards and Related Texts submitted at Step 5.

Codex Committee on Food Additives	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	ongoing		5 and 5/8	1.1	JECFA ongoing	
Draft and Proposed Draft Revision of the Food Category System of the GSFA	N11-2007	2010	8 and 5/8	1.1		
Draft and Proposed Draft Guidelines for the Use of Flavourings (N03-2006)	N03-2006	2009	8 and 5/8	1.1		
Draft Revision of the Codex <i>Class Names and International Numbering System for Food Additives</i> (CAC/GL 36-2003)	N07-2005	2007	8	1.1		The CCFL was informed of this revision and will consider the implications of the revision for the labelling provisions related to class names in the <i>General Standard for the Labelling of Prepackaged Foods</i> at its 37 th Session in 2009.
Amendments to the International Numbering System for Food Additives (CAC/GL 36-1989)	ongoing		5/8	1.1		
Specifications for the Identity and Purity of Food Additives arising from the 68 th JECFA meeting (CAC/MISC 6)	ongoing		5/8			
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Contaminants in Foods	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Maximum Level for 3-MCPD in Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce)	N08-2004	NS	8	1.1	Reevaluated by 67 th JECFA (2006)	

Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs	N09-2005	2008	8	1.1		
Draft Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye		2009	8	1.1	Reevaluated by 68 th JECFA (2007)	
Draft Maximum Levels for Total Aflatoxins in Almonds, Hazelnuts and Pistachios "For further processing" and "Ready-to-eat"		2008	8	1.1	Reevaluated by 68 th JECFA (2007)	
Proposed Draft Aflatoxin Sampling Plan for Aflatoxin Contamination in Ready-to-eat Treenuts and Treenuts Destined for Further Processing: Almonds, Hazelnuts and Pistachios	N07-2004	2008/ 2009	5/8	1.4		The sampling plan was not forwarded to CCMAS. CCEXEC may recommend that it be sent to CCMAS in order to consider consistency of sampling provisions with general sampling texts, especially the General Guidelines on Sampling (CAC/GL 50-2004) and consistency of the criteria for the methods with the provisions on the criteria approach in the Procedural Manual and with current methods for the determination of aflatoxins.
Proposed Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	N10-2007	2010	5/8	1.1		
Proposed Draft Code of Practice for the Reduction of Acrylamide in Food	N06-2006	2009/ 2010	5	1.1		* See below Secretariat Note
Proposed Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes	N07-2006	2008/ 2009	5	1.1		* See below Secretariat Note
Comments by the Chairperson/host country of the Committee:						
Draft Maximum Level for 3-MCPD in Liquid Condiments: Some reservations expressed by EC, Norway and Switzerland. Controversy regarding possible						

contribution of 3-MCPD esters to total intake of 3-MCPD.

Draft Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye: One reservation expressed on the level by India.

Draft Maximum Levels for Total Aflatoxins in Almonds, Hazelnuts and Pistachios: One reservation expressed on the level for pistachios by Iran

Proposed Draft Aflatoxin Sampling Plan for Aflatoxin Contamination: Accelerated procedure for simultaneous adoption with ML. Therefore Brazil nuts excluded from current sampling plan, and forwarded as new work.

Secretariat Note: Use of scientific reference in the Codex texts

In the following texts scientific and other references are incorporated:

- Proposed Draft Code of Practice for the Reduction of Acrylamide in Food

The CCCF discussed the need to retain the section “toxicology”, noting that such information was widely available and was not necessary in the final Code of Practice. It was agreed to transfer the section on toxicology to an Annex (ALINORM 08/31/41 para. 83).

- Proposed Draft Code of Practice for the Reduction of Contamination of Food with PAH from Smoking and Direct Drying Processes

Appendices I to IV to the Code were retained “with a view to their revision or deletion from the Code of Practice” (ALINORM 08/31/41 para. 108).

While discussing the Draft Code of Practice for the Reduction of 3-MCPD, the CCCF noted that inclusion of scientific references in final Codex texts should be avoided as much as possible as these references would become rapidly outdated, while Codex texts should remain relevant for some time. Scientific references were therefore deleted in the Draft Code of Practice for the Reduction of 3-MCPD.

In order to ensure consistency in the use of scientific references, the Executive Committee is invited to consider whether scientific references should be retained in the above Proposed Draft Codes of Practice and may also wish to make general recommendations on their use in Codex texts.

Codex Committee on Fish and Fishery Products	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs, Lobsters and relevant Definitions)	ongoing		8	1.1 1.2		The 29 th CCFFP agreed to advance the draft Code to Step 8, except the section on Crabs, returned to Step 6. <u>Labelling provisions:</u> endorsed by CCFL
Draft Standard for Live and Raw Bivalve Molluscs	1996		8	1.1 1.2	Joint FAO/IOC/WHO <i>ad hoc</i> Expert consultation on biotoxins in bivalve molluscs	The Committee forwarded the Draft Standard for adoption and returned to Step 6 the Additional List of Methods for the determination of biotoxins (other than saxitoxin). <u>Method of analysis</u> for saxitoxin: endorsed by CCMAS

					Further scientific advice may be required in the future.	<p><u>Food Hygiene:</u> The CCFFP took into account the comments from the CCFH on microbiological criteria and replied to its specific questions. Due to the timing of meetings the revised hygiene section was not reconsidered by CCFH.</p> <p><u>Biotoxins:</u> endorsed by CCCF provisionally with the understanding that the levels would require complete review in the future with the when more data became available.</p> <p>CCFFP agreed that biotoxins would be kept under review and maybe reconsidered when further scientific advice became available, in conformity with the recommendation made by the 60th CCEXEC and 30th CAC concerning the need for further scientific advice. (ALINORM 07/30/REP, para. 85)</p> <p><u>Labelling provisions:</u> endorsed by CCFL</p>
<p>Comments by the Chairperson of the Committee :</p> <p>Draft Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs, Lobsters and Crabs): Sections on</p> <ul style="list-style-type: none"> • Live and Raw Bivalve Molluscs • Lobsters <p>finalized by the Committee's 29th session and advanced to Step 8.</p> <p>Section on</p> <ul style="list-style-type: none"> • Crabs <p>Returned to step 6. CCFFP's 30th session (2009) will aim at passing the section to Step 8.</p> <p>Draft Standard for Live and Raw Bivalve Molluscs: Finalised by the Committee's 29th session and advanced to Step 8.</p> <p>Additional List of Methods for the determination of biotoxins returned to Step 6 for further work. Work on this list should be foreseen to last for several years due to complex scientific and methodological evaluations.</p>						

Codex Committee on Food Hygiene	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Annex: Guidance on Microbiological Risk Management Metrics	1997		5/8	1.1		Annex to the Principles and Guidelines for the Conduct of Microbiological Risk Management advanced for adoption at Step 5/8
Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children	N10-2004	2010	5/8	1.1	FAO/WHO meetings on <i>E. sakazakii</i> , <i>Salmonella</i> and other pathogens in powdered infant formula in 2004 and 2006	The 39 th CCFH agreed to forward the main body of the Code and Annexes I and III for final adoption at Step 5/8 and returned Annex II on Follow-up Formula to Step 2 for further work. This Annex needs additional scientific advice from FAO/WHO.
Proposed Draft Guidelines for the Validation of Food Safety Control Measures	2002		5/8	1.1		
Comments by the Chairperson/host country of the Committee :						

Codex Committee on Food Import and Export Inspection and Certification Systems	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Appendix to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (N04-2004)	N04-2004	NS	5/8	1.4		
Comments by the Chairperson/ host country of the Committee :						
At its 16th session the committee spent considerable time concluding its discussions on the proposed draft Appendix to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (CAC/GL 53-2003) which has been developed through several physical working group meetings including one held in Brussels in July 2007 at which there were participants from both developed and developing countries.. The appendix relates to the equivalence determination of sanitary measures associated with a food inspection and certification system and clarifies certain aspects of the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (CAC/GL 53-2003).						

The appendix is set out in two parts: Preliminary considerations relating to undertaking an equivalence determination and Guidance on undertaking an equivalence determination.

The first part of the document covers some of the circumstances where an exporting country may wish to seek an equivalence determination with an importing country and clearly outlines some of the preparatory steps that the exporting country should consider including benefits and cost/resource implications of an equivalence determination in comparison with other arrangements that meet the same outcome.

The second part of the document covers scoping the request for the equivalence determination, the use of experience, knowledge and confidence, the objective basis for comparison, information and documentation required and details on the process of judging equivalence.

The Committee considers that the Appendix which adds value to the existing guideline will be a useful tool to those seeking and to those judging equivalence of sanitary measures.

	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Codex Committee on Fresh Fruits and Vegetables						
Draft Codex Standard for Tomatoes	1999		8	1.2		The provisions on sizing were finalized at the 14 th CCFFV (2008), thereby allowing the advancement of the Draft Standard to Step 8. The Standard is harmonized with the UNECE* Standard for Tomatoes with a few exceptions to accommodate Codex member needs and the format of Codex commodity standards for those provisions not dealing exclusively with quality. <u>Labelling provisions</u> : endorsed by the 33 rd CCFL (2005) * United Nations Economic Commission for Europe
Draft Standard for Bitter Cassava	N03-2005	2008	8	1.2	JECFA evaluated cyanogenic glycosides in 1992 and concluded that a safe level of intake could not be estimated (lack of quantitative data)	The Standard is aligned with the Standard for Sweet Cassava except for the hydrogen cyanide content, sizing and preparation instructions (labelling) to facilitate the merging of both Standards at a later stage as recommended by the 28 th CAC (2005). <u>Labelling provisions</u> : not endorsed by the 36 th CCFL (2008) as preparation instructions did not appropriately address safety concerns for hydrogen cyanide content. This section was

						<p>subsequently amended by the 14th CCFFV.</p> <p><u>Hydrogen cyanide level:</u> The 2nd CCCF (2008) noted that the range levels proposed were addressed in the produce definition to differentiate between bitter and sweet cassava varieties and were not safety levels subject to endorsement. Work on cyanogenic glycosides with a view to their possible re-evaluation by JECFA and the subsequent establishment of a maximum level of hydrogen cyanide is under consideration in this Committee.</p> <p>Based on the above, the CCFFV set a minimum level of 50mg/kg of cyanides, expressed as hydrogen cyanide (fresh weight basis) to define bitter cassava this being the upper limit for sweet varieties in the Standard for Sweet Cassava. The maximum level was considered a safe level and relevant provision was included in the section on contaminants by referring to national legislation of the importing country in the absence of a Codex maximum level for this contaminant.</p>
Proposed Draft Standard for Apples	1999	2010	5	1.2		<p>The objective of the Committee is to finalise the Standard for adoption by the 33rd CAC (2010).</p> <p>Main points for finalization by the next CCFFV (2009) are also being discussed in the UNECE for harmonisation of both Codex and UNECE Standards for Apples.</p>
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Methods of Analysis and Sampling	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Guideline on <i>Analytical Terminology</i>	2003 N12-2006		5	1.4		The Committee recognized that substantial progress had been made on the revision of the definitions. It is expected to be finalised at the

						next session of CCMAS (2009).
Endorsement of methods of analysis in Draft Standards and existing Standards and updating of methods of analysis	ongoing		for adoption	1.4		For adoption either as part of existing Codex Standards or as amendments to CODEX STAN 234-1999
Comments by the Chairperson/host country of the Committee :						

Codex Committee on Nutrition and Foods for Special Dietary Uses	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Revised Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten	1991		8	1.3		The 29 th CCNFSDU agreed to rename the Draft Revised Standard (original title: Draft Revised Standard for Gluten-Free Foods) <u>Labelling provisions</u> : endorsed by CCFL <u>Method of analysis</u> : endorsed by CCMAS
Draft Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children	1999		8	1.3		
Proposed Draft Nutritional Risk Analysis Principles and Guidelines for Application to the Work of the Committee on Nutrition and Foods for Special Dietary Uses.	2007		5			For inclusion in the Procedural Manual

Comments by the Chairperson of the Committee:

1. Draft Revised Standard for Gluten-free Foods: The Committee had agreed to forward the renamed draft revised Standard for Foods for Special Dietary Uses for Persons Intolerant to Gluten to the 31st Session of the Commission for final adoption at Step 8 (see ALINORM 08/31/26; Appendix III). There are no further suggestions.

2. Draft Advisory List of Nutrients Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children: The Committee had agreed to advance the Draft Advisory List to Step 8 for adoption by the 31st Session of the Codex Alimentarius Commission (see ALINORM 08/31/26; Appendix IV), with the exception of the level of gum Arabic in Part D, which was returned to Step 6 for further comments and consideration at the next session (see ALINORM 08/31/26; Appendix V). There is only a correction concerning a typing error in List C (1.22 L-arginine aspartate) to change the purity requirements "FP" to "Ph Eur".

Secretariat Note: There is no national or international body abbreviated as “FP” in part C of the Draft Advisory List for 1.22 L-Arginine L-Aspartame (page 68 of ALINORM 08/31/26 of English version). This is a typing error and abbreviation should be changed to “Ph Eur”(Pharmacopoeia Europaea).

3. Proposed Draft Nutritional Risk Analysis Principles and Guidelines for Application to the Work of the Committee on Nutrition and Foods for the Special Dietary Uses: The Committee had recognized that significant progress had been made on the revision of the document and, despite the fact that a number of paragraphs were left in square brackets, it has agreed to advance the Proposed Draft Nutritional Risk Analysis Principles and Guidelines for Application to the Work of the Committee on Nutrition and Foods for the Special Dietary Uses to Step 5 for adoption (see ALINORM 08/31/26; Appendix VI). There is a need to delete the square brackets of the amended title in paragraph 4 of this proposed draft. It was acceptable to insert "guideline" into the title with regard to specific nutritional issues which will be part of the terms of reference of the CCNFSDU.

Codex Committee on Food Labelling	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Amendment to the Guidelines for Organically Produced Foods (ethylene for kiwifruit and bananas)	N10-2006	2008	8	1.3		Other possible uses of ethylene at Step 6 for further consideration.
Draft Definition of Advertising in relation to health and nutrition claims	N11-2006		8	1.3		For inclusion in the <i>Guidelines for Use of Nutrition and Health Claims</i> .
Draft Amendment to the <i>General Standard for the Labelling of Prepackaged Foods</i> (Quantitative Declaration of Ingredients)	2000		8	1.3		

Comments by the Chairperson/host country of the Committee:

As consensus in the Committee was attained for all three of these texts, Canada, as host country of the CCFL, proposes that the 61st Session of the Executive Committee recommend to the Commission that these texts be adopted as presented.

Codex Committee on Pesticide Residues	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft and Revised Draft MRLs	ongoing		8	1.1	JMPR ongoing	
Proposed Draft and Revised Draft MRLs			5/8	1.1		
Proposed Draft MRLs			5	1.1		

Comments by the Chairperson/host country of the Committee:

Codex Committee on Milk and Milk Products	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Model Export Certificate for Milk and Milk Products	2002		8	1.2 1.4		CCMMP requested CCFICS to comment on the consistency of the text with the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38-2001)
Proposed draft Amendment to the List of Food Additives of the <i>Standard for Creams and Prepared Creams</i> (CODEX STAN A-9-1976)	N08-2006	2008	5/8	1.1		List of additives endorsed by the 40 th CCFA with some editorial amendments. New Zealand requested to include diacetyltartaric and fatty acid esters of glycerol (INS 472e) at a maximum level of 5000 mg/kg as a stabilizer/thickener that had been inadvertently omitted by the 8 th CCMMP. The 40 th CCFA endorsed the proposed provision for INS 472e pending a final decision on its inclusion by the 31 st CAC.
Proposed draft Amendment to the Codex Standard for Fermented Milks, pertaining to pertaining to Drinks based on Fermented Milk	2003	2010	5	1.2		List of additives endorsed by 40 th CCFA with the exception of lycopene and some editorial amendments.
Maximum levels for annatto extracts in Codex Standards for Milk and Milk Products, including consequential changes to the provision for beta-carotene (vegetable)				1.1	67 th JECFA: new ADIs established for annatto extracts	Reconsideration of the levels of annatto extracts to take into account the new ADIs established by JECFA, as recommended by the 39 th CCFA and 59 th CCEXEC Endorsed by 40 th CCFA
Food Additive listings of the <i>Standard for Fermented Milks</i> (CODEX STAN 243-2003)				1.1		Endorsed by 40 th CCFA with the exception of lycopene and some editorial amendments. The 8 th CCMMP agreed on a simplified presentation of the list of food additives in the standard as presented in ALINORM 08/31/11 Appendix VI part 2.

Methods of Analysis and Sampling for Milk and Milk Products Standards				1.4		Most methods endorsed by CCMAS with some editorial amendments.
<p>Comments by the Chairperson of the Committee:</p> <p>Draft Model Export Certificate for Milk and Milk Products, 2002, at Step 8: A pre-plenary Working group reviewed comments from CCFICS and country comments. CCMMP made final adjustments in regard to supplementary information on change of destination, the hygiene requirements that are attested to, and the date of manufacture. This document is ready for adoption.</p> <p>Proposed draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks 2003, target year 2010, at Step 5: CCMMP has recommended a new product name, drinks based on fermented milks, in order to distinguish them from products covered by the existing standard. A key issue remaining to be resolved is the minimum content of fermented milk. A working group will meet just prior to the next session of CCMMP.</p> <p>Maximum levels for annatto extracts in Codex Standards for Milk and Milk Products, including consequential changes to the provision for beta-carotene (vegetable), for adoption: An in-session working group reviewed provisions for annatto extracts, following the recent JECFA evaluation and a request from CCFA, and consequential amendments by CCFA to provisions for beta-carotene (vegetable). CCMMP agreed to endorse the various maximum levels for bixin and norbixin and a maximum level of 600 mg/kg as consequential amendments. The MLs have been endorsed by CCFA. This document is ready for adoption.</p> <p>Amendment to the List of Additives of the Codex Standard for Creams and Prepared Creams, NO8-2006, target year 2008, at Step 5/8: The list of additives prepared by IDF was endorsed by CCMMP and CCFA. The additive 472e – Diacetyltartaric and fatty acid esters of glycerol – was omitted by an oversight, hence the reason for New Zealand’s comment at Step 8 at CCFA. This document is ready for adoption.</p> <p>Food Additive listings of the Standard for Fermented Milks (CODEX STAN 243-2003), for adoption: An in-session working group reviewed provisions for additives in fermented milks, including drinks based on fermented milks. The purpose was to complete the standard by providing listings for flavour fermented milks, and to address a request from CCFAC concerning celluloses. This document is ready for adoption pending the resolution of the two issues below.</p> <p>CCMMP also simplified the food additive listing by adding a clause referring to additives listed in Table 3 of the <i>General Standard for Food Additives (GSFA)</i>. The clause, through omission, was not viewed nor endorsed by CCFA.</p> <p>The additives were endorsed by CCFA with the exception of lycopene 160d which is referred back to CCMMP for information on the types of lycopene and the justification for the levels.</p> <p>Methods of Analysis and Sampling for Milk and Milk Products Standards, for adoption: CCMMP updated the list of methods of analysis and sampling for milk and milk products on the basis of recommendations from IDF. CCMAS has endorsed the list ready for adoption with slight amendments. This document is ready for adoption.</p>						

<i>Ad hoc</i> Intergovernmental Task Force on the Processing and Handling of Quick Processed Foods	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or Year	Target Year				
Proposed Draft Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods	2000	2008	5/8	1.1 1.2		
Comments by the Chairperson/host country of the Committee :						

<i>Ad hoc</i> Intergovernmental Task Force on Foods Derived from Biotechnology	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or Year	Target Year				
Proposed Draft Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Animals	N01-2006	2009	5/8	1.1		
Proposed Draft Annex to the Guideline for the Conduct of Foods Safety Assessment of Foods Derived from Recombinant-DNA Plants: Food Safety Assessment of Foods Derived from Recombinant-DNA Plants Modified for Nutritional or Health Benefits	N02-2006	2009	5/8	1.1		The 29 th CCNFSDU endorsed the provisions of the Annex related to nutrition as proposed by the TFBT.
Proposed Draft Annex: Food Safety Assessment in Situations of Low-level Presence of Recombinant-DNA Plant Material in Foods	N07-2007		5/8	1.1		The Task Force agreed to request FAO to provide an update on the database for data and information sharing at the 31 st Commission.
Comments by the Chairperson of the Committee:						
<p>1. The Task Force unanimously agreed to forward the following three documents for adoption at Steps 5/8 by the 31st Session of the Commission.</p> <ul style="list-style-type: none"> - Proposed Draft Guideline for Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Animals, - Draft Annexes to Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants <ul style="list-style-type: none"> 1) Food Safety Assessment of Foods Derived from Recombinant-DNA Plants Modified for Nutritional or Health Benefits 2) Food Safety Assessment in Situations of Low-Level Presence of Recombinant-DNA Plant Material in Food. <p>2. Recognizing that the proposed annex, Food Safety Assessment of Foods Derived from Recombinant-DNA Plants Modified for Nutritional or Health Benefits,</p>						

contained references to certain concepts related to nutrition, the Task Force agreed to invite the 29th Session of the CCNFSDU to review the document and provide comments if necessary. The 29th Session of the CCNFSDU noted that the proposed Annex was considerably debated by the Task Force and after some discussion agreed to endorse the text as proposed by the Task Force.

3. Given that the three proposed documents were advanced to Step 5/8, no further session of the Task Force was foreseen. Should the need for another session of the Task Force arise, the host government would make necessary arrangements in consultation with the Codex Secretariat.

Codex Committee on Residue of Veterinary Drugs in Foods	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or Year	Target Year				
Draft MRLs for Colistin and Ractopamine	ongoing		8	1.1		
Proposed Draft MRLs for Erythromycin	ongoing		5/8	1.1		
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Natural Mineral Waters	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or Year	Target Year				
Amendments to Section 3.2 "Health-Related Limits for Certain Substances" and Labelling Section 6.3.2 of the Standard for Natural Mineral Waters (CODEX STAN 108-1981)	N12-2007	2009	5/8	1.1 1.2		CCNMW was reactivated by the 30 th CAC in order to update the provisions on health-related substances in the current Standard for Natural Mineral Waters (CODEX STAN 108-1981) in the light of the 3 rd Edition of the WHO <i>Guidelines for Drinking Water Quality</i> . The revised health-related substances were <u>endorsed by CCCF</u> . The amended paragraph 6.3.2 in the Labelling section was <u>endorsed by CCFL</u> .

Comments by the Chairperson/host country of the Committee: