
codex alimentarius commission

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FOOD AND AGRICULTURE
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Agenda Item 3

CX/EXEC 09/63/3

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Sixty-third Session

WHO Headquarters, Geneva, 8 – 11 December 2009

CRITICAL REVIEW FOR THE ELABORATION OF CODEX STANDARDS AND RELATED TEXTS - MONITORING OF STANDARDS DEVELOPMENT

- 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 63rd Session will therefore consider the monitoring of standards development.
- 2) 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. 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.
- 3) 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.
- 4) Scientific advice is mentioned when it has been required and when it has been provided. The last column presented in the Draft Strategic Plan referred to advice from the Executive Committee but for practical reasons this advice is included in the report of the Committee.
- 5) 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.
- 6) In accordance with Rule V.2 of the Rules of Procedure and with Paragraphs 5-8 in Part 2 “Critical Review” of the Procedures for the Elaboration of Codex Standards and Related Texts, the Executive Committee is invited to review the status of development of draft standards against the timeframe agreed by the Commission. In particular, the Executive Committee may propose an extension of the time frame; cancellation of work; or propose that the work be undertaken by a Committee other than the one to which it was originally entrusted.

7) To facilitate the conduct of monitoring progress of standards development, the 58th Session of the Executive Committee (June 2006) agreed on the following criteria to be applied:

- When progress on a standard is delayed due to the need for scientific advice, the Executive Committee could encourage FAO and WHO to schedule an expert consultation to provide such advice in a timely manner, and recommend suspension of work until such time as scientific advice became available;
- When scientific advice has been provided and a standard has been under consideration for more than five years, the Executive Committee should urge the Committee concerned to take action within a specified timeframe;
- When an item has been considered for several sessions without any progress and there is no prospect of reaching consensus, the Executive Committee could propose suspension of work at a particular Step in the Elaboration Procedure for a specified period of time or discontinuation of work, or corrective action to be taken to achieve progress, fully taking into consideration the information provided by the subsidiary body concerned.¹

¹ ALINORM 06/29/3A, para. 47. The criteria were endorsed by the Commission (ALINORM 06/29/41, para. 13).

Codex Committee on Food Additives	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Guidelines and Principles for substances used as processing aids	N04-2008	2011	2/3	1.1		
Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	ongoing		various steps	1.1	JECFA ongoing	
Amendments to the International Numbering System for Food Additives (CAC/GL 36-1989)	ongoing		1/2/3	1.1		
Specifications for the Identity and Purity of Food Additives arising from the 71 st JECFA meeting (CAC/MISC 6)	ongoing		1/2/3	1.1	JECFA ongoing	
<p>Comments by the Chairperson/host country of the Committee:</p> <ul style="list-style-type: none"> ● GSFA is still the priority of this Committee. During the 41st CCFA, ways to expedite the work on GSFA was seriously discussed. The Committee therefore agreed to issue a Circular Letter, requesting comments and innovative proposals to expedite its work on the GSFA and to request the Codex Secretariat to prepare a consolidated document based on these proposals. The Committee noted that the proposals should be submitted by mid July 2009 so that the Codex Secretariat would be able to analyse them and circulate the document for comments in advance of the next session. A discussion paper prepared by the Codex Secretariat will be discussed at the 42nd CCFA. The Secretariat is now compiling the comments received from the member delegations. ● With reference to the work on the draft Guidelines and Principles for Substances used as processing aids, the Committee decided to returned the proposed draft to the electronic Working Group for further elaboration since many issues were still to be solved. However, in view of the very constructive comments submitted at the session, there are good possibilities that this work could be completed before 2011, as indicated in the project document. 						

Codex Committee on Contaminants in Foods						
Proposed Draft Maximum Levels for Total Aflatoxins in Brazil Nuts	N11-2008	2011	2/3	1.1	68 th JECFA	The 68 th JECFA considered the impact of different hypothetical limits of total aflatoxins in tree nuts, including Brazil nuts, on dietary intake.

Comments by the Chairperson/host country of the Committee:						

Codex Committee on Fats and Oils						
Draft List of Acceptable Previous Cargoes	1999		7	1.1	FAO/WHO Technical Meeting held in November 2006	Retained at Step 7 pending further progress on the establishment of mechanisms and procedures that could be used to apply the criteria.
Proposed Draft List of Acceptable Previous Cargoes	1999		3	1.1		Returned to Step 3 for comments, with the addition of fructose. CFFO agreed that any proposals for addition or deletion of substances from the list must be supported by scientific evidence, and also agreed to seek government comments on the mechanisms and procedures that could be used to apply the criteria to assess the acceptability of substances as previous cargoes.
Proposed Draft Amendment to the <i>Code of Practice for the Storage and Transport of Fats and Oils in Bulk</i> : Proposed draft Criteria to assess the acceptability of substances for inclusion in a list of acceptable previous cargoes	2003		6	1.1	FAO/WHO Technical Meeting held in November 2006	Adopted at Step 5 by the 32 nd CAC
Proposed Draft Amendments to the Standards for Named Vegetable Oils: Inclusion of Palm Kernel Olein and Palm Kernel Stearin	N09-2007	2009	6	1.2		Adopted at Step 5 by the 32 nd CAC

Proposed Draft Amendment to the Standard for Olive Oils and Olive Pomace Oils: Linolenic Acid	2003		3	1.2		Returned to Step 3, presented as two alternative proposals for a footnote to the level of linolenic acid. Would recommend the discontinuation of work if no agreement could be reached on the two alternative proposals for a footnote to the level of linolenic acid at the next session.
Comments by the Chairperson/host country of the Committee: The decisions of the 32 nd Commission that are relevant to CCFO will be addressed at the 22nd Session of the CCFO in 2011.						

Codex Committee on Food Import and Export Inspection and Certification Systems						
Proposed draft Principles and Guidelines for the Conduct of Foreign on-site Audits and Inspections	N07-2008	2012	2/3	1.4		
Proposed Draft Principles and Guidelines for National Food Control Systems	N06-2009	2014	2/3	1.4		
Comments by the Chairperson/host country of the Committee:						
Proposed Draft Principles and Guidelines for the Conduct of Foreign On-site Audits and Inspections (N07-2008) at Step 2/3						
The 17 th Session of CCFICS had a substantive discussion of a draft document prepared by a physical work group and acknowledged the substantial progress made on the development of a common understanding of audit and inspection of an exporting country's inspection and certification system and on the scope and status of the document (as an Annex to CAC/GL 26-1997) as well as a level of consensus reached on the principles that would guide the further elaboration of the guidelines.						
However, in view of the time needed to elaborate the guidelines supporting the application of these principles and the time constraints at the present session the Committee agreed to continue the consideration of the document at its next session.						
In order to facilitate the discussion at the next session, the Committee agreed to establish a physical working group, chaired by Australia, open to all members and observers and working in English, French and Spanish and in accordance with the Guidelines on Physical Working Groups to prepare revised proposed draft principles and guidelines. The Delegation of the United States offered to host the working group in June/July 2009. The working group met in the US from 7 – 11 July 2009 and took into account the comments made at the 17th session; discussed the detailed descriptions of the principles; built a new text on						

the basis of the parent document; and in doing so ensured that no useful concepts included in the existing Annex of the parent document were lost. The outputs of the physical working group have been circulated at Step 3 for comment and consideration at Step 4 at the 18th Session of CCFICS to be held in March 2010.

The work is expected to be completed within the five year timeframe.

Proposed draft Principles and Guidelines for National Food Control Systems (N06-2009)

The 32nd Session of the Codex Alimentarius Commission approved new work on the proposed draft Principles and Guidelines for National Food Control Systems (N06-2009). A physical working group chaired by Australia and hosted by the United States of America met in Miami, Florida, on 10 and 11 July 2009.

The working group had a general discussion on the purpose of the document and noted that this may be one of the most important texts developed by this Committee, due to its importance to both developed and developing countries and that as a starting point the working group should develop a document that provides the ideal framework as the core of a food control system. In order to do this the working group considered that the structure should outline a framework that would facilitate trade but at the same time achieve a country's appropriate level of protection. In doing this the working group also noted that it must not lose sight of some of the key principles that had already been developed by CCFICS in existing texts. In this regard, it was also noted that in the process of developing these principles and guidelines that the committee may identify a need to revise existing texts that had been developed prior to 2000 that were no longer in line with current worldwide practices.

The working group had a general discussion on the key objectives of the document. The discussion highlighted the need to develop further the scope of the proposed draft and to identify the key principles that should apply to a national food control system. A general outline of the document including the introduction and scope, was developed which outlines the rationale or the need for an effective national food control system and recognises that a system should consist of integrated elements related to domestic production, import and export of food products and that the document should be read in conjunction with other Codex texts and those of other international organizations (FAO and OIE) where appropriate.

The intent of this document is to provide an overarching framework for the development of national food control systems enabling relevant Codex texts to be referenced within it. It is envisaged that there is also a range of areas not addressed through existing Codex texts where elaboration will be required.

The intention of this document is not to duplicate existing text however in some instances this may be necessary to assist the readability of the document. In developing the proposed draft further the physical working group recognised that there may be a need to identify relevant Codex texts that provide additional information on roles and responsibilities of those involved in food production, including competent authorities.

The 18th Session of CCFICS in March 2010 will consider the proposed draft Principles and Guidelines for National Food Control Systems at Step 3 together with comments at Step 4. The work is expected to be completed within the five year timeframe.

Codex Committee on Food Labelling						
Draft Amendment to the Guidelines for Organically Produced Foods (Ethylene for other uses)	N10-2006	2008	6	1.3		The use of ethylene for kiwifruit and bananas was adopted by CAC31 CCFL37 returned other possible uses of

						ethylene to Step 6 for comments on the justification of these uses against the criteria in Section 5.1 of the <i>Guidelines</i> .
Draft Amendment to the General Standard (Draft Recommendations for the Labelling of Foods obtained through certain techniques of GM/GE): Definitions	1996		7	1.3		There is no consensus on whether the definition should be retained, included in the <i>General Standard for the Labelling of Prepackaged Foods</i> , discussed separately from the other recommendations, or work discontinued.
Proposed Draft Guidelines for the Labelling of Foods obtained through certain techniques of GM/GE: Labelling Provisions	1996		3	1.3		CCFL35 (2007) agreed that: “the time frame for the completion of this work was four years.” The item was discussed at two subsequent sessions and a text collecting existing guidance in Codex texts that can be applied to the labelling of GM/GE was circulated at Step 3. The 62 nd CCEXEC noted the above deadline and expected that the CCFL would complete its work by 2011; if it did not, the Executive Committee would recommend corrective action (ALINORM 09/23/3, para. 40).
Proposed Draft Revised Guidelines on Nutrition Labelling (Section 3.2 Listing of Nutrients)	N16-2008	2015	3	1.3		CCFL37 agreed to circulate a revised proposal at Step 3. Some requests were submitted to the CCNFSDU and the replies will be considered by the 38 th CCFL.
Proposed Draft Recommended Principles and criteria for Legibility of Nutrition Labelling	N16-2008	2013	3	1.3		CCFL37 circulated a revised proposal at Step 3.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on General Principles					
Proposed Draft Revised Code of Ethics for International Trade in Food	1999		6		Delays in progress were due to different views on the need for the revised Code, its purpose and the contents of several sections. The 25 th CCGP considered a shortened text and forwarded it to the Commission at Step 5/8. The 32 nd Commission adopted the text at Step 5. It was circulated at Step 6 for consideration by the 26 th CCGP (2010).
<p>Comments by the Chairperson/host country of the Committee:</p> <p>The only text likely to be submitted to the critical review for the next Executive Committee is the Code of Ethics for International Trade in Food, which was finalised and submitted for adoption at Step 5/8 at the last session of the Committee (April 2009); the last session of the Codex Alimentarius Commission adopted this text only at Step 5 and gave precise instructions that are sufficient to indicate how to proceed to complete the work during the next (26th) Session of the Codex Committee on General Principles, as follows:</p> <p><i>“41. Taking into account the discussion, the Commission decided to adopt the Proposed Draft Revised Code of Ethics at Step 5. The Commission emphasized however that this meant that the general structure of the draft had well advanced and only specific proposals on the text should be made and no general debate on the scope reopened. The Commission also emphasized the need to finalize this work within the next session of the CCGP.(report of the 32nd CAC, ALINORM 09/32/REP, para.41)”</i></p>					

Codex Committee on Methods of Analysis and Sampling					
Proposed Draft Guidelines on Criteria for Methods for the Detection and Identification of Foods Derived from Biotechnology	N09-2008	2011	2/3		Change of scope and title at the last session of CCMAS “Proposed Draft Guidelines on criteria for methods for detection, identification and quantification of specific DNA sequences and specific proteins, in particular in foods derived from modern biotechnology”.

Proposed Draft Revision of the <i>Guidelines on Measurement Uncertainty</i>	N10-2008	2011	2/3			
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Processed Fruits and Vegetables						
Proposed Draft Sampling Plan including Methodological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media	N04-2007	2011	2/3	1.4		
Comments by the Chairperson/host country of the Committee:						
<p>The Codex Committee on Processed Fruits and Vegetables addresses all processed fruits and vegetables excluding fruit juices, nectars, and related products. The Committee was reactivated in 1998 following the recommendation of the Codex Alimentarius Commission to revise existing Codex standards to make them simpler and horizontal thus facilitating their acceptance by governments. In compliance with this decision, the Committee initiated the revision of its 37 standards for various processed fruits and vegetables. In the course of the revision, the Committee noted that many commodities share the same or similar provisions hence allowing the grouping of certain commodity standards in more general standards covering all or certain group of products.</p> <p>In addition, the approval of new work for the revision of the Standards for Table Olives and Grated Desiccated Coconut will allow, in the case of table olives, the completion of the revision of existing standards for processed vegetables (excluding dried and quick frozen vegetables), and in the case of grated desiccated coconut, the start of work on the revision of another set of standards for dry and dried produce. These were kept as stand-alone standards due to their specific characteristics. Furthermore, the establishment of a working group on priorities will assist the next session of the Committee (2010) by providing recommendations on the approach to the revision of the remaining standards for canned fruits and the available quick frozen fruits and vegetables standards. Thereby reducing the workload of the Committee and improving the output for the upcoming sessions.</p>						

Codex Committee on Milk and Milk Products						
Draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks	2003	2010	6	1.2		The 7 th CCMMP agreed on a target date of 2010. Adopted at Step 5 by the 31 st CAC. A physical Working Group will meet imeditaely prior to the next session of the CCMMP to facilitate discussion at its CCMMP session and further progress of the work in the Step procedure,
Proposed Draft Standard for Processed Cheese	2002		2/3	1.2		Some controversial issues related to the scope of the standard and composition requirements in view of the wide range of products concerned. The physical Working Group, which met in Brussels in January 2009, was unable to reconcile very divergent positions concerning the nature and composition of the products to be covered by the standard and prepare a revised text for consideration at the next CCMMP session.
<p>Comments by the Chairperson/host country of the Committee:</p> <p>The 62nd CCEXEC noted the lack of progress with regard to the work on Processed Cheese. The Committee will take heed of the Executive Committee's recommendation that work on this standard should be discontinued if no progress is made at the forthcoming session of the Committee.</p> <p>As regards the issue of revision of the Model Export Certificate for Milk and Milk products in the light of the adoption of the generic certificate, the next session of the CCMMP will take note of the Commission's request to review the model certificate in the light of the adoption of the generic certificate and make recommendations to the next session of the Commission.</p>						

Codex Committee on Pesticide Residues						
Proposed Draft and Revised Draft MRLs	ongoing		3, 4, 6 and 7	1.1	JMPR ongoing	
Proposed Draft Revision of the Guidelines on the Estimation of Uncertainty of results for the determination of Pesticide Residues (CAC/RCP 59-2006)	N13-2008	2012	3	1.1 1.4		
Proposed draft revision of the Codex Classification of Foods and Animal Feeds: <i>Proposals for eight commodity groups: Bulb vegetables, other than cucurbits; Berries and other small fruits; Edible fungi; Citrus fruits; Stone fruits; and Oilseeds</i>	N11-2004 N09-2006	2012	6	1.1		Adopted at Step 5 by the 32 nd CAC.
Proposed Draft Principles and Guidance for the Selection of Representative Commodities for the Extrapolation of MRLs to Commodity Groups				1.1		Initially it was approved by the CAC under the revision of the Codex Classification of Food and Animal Feeds. The document intends to provide principles by which representative commodities should be described in order to facilitate the establishment of MRLs for minor uses and specialty crops by extrapolation of MRL data. The 40 th CCPR decided that this document should be developed separately from the above Classification (ALINORM 08/31/24, paras 113-115).

Committee on Residues of Veterinary Drugs in Foods						
Draft MRL for ractopamine	ongoing		8	1.1	JECFA to undertake a review of new data submitted to the 18 th CCRVDF by China (data that had not been formally reviewed by JECFA)	Held at Step 8 by the 32 nd CAC for consideration at the 33 rd CAC in the light of the JECFA evaluation of Chinese residue depletion studies in pigs.
Draft MRLs	ongoing		6	1.1	JECFA ongoing	Adopted at Step 5 by the 32 nd CAC
Comments by the Chairperson/host country of the Committee: Based on the information contained in the China study of residue levels in tissues other than those represented in the MRLs currently at Step 8, the CCRVDF agreed at the 18 th session to request FAO/WHO to convene an Expert consultation on dietary exposure assessment as it relates to veterinary drug residues in food.						
Draft MRL for tilimicosin (chicken and turkey tissues)	ongoing		6	1.1		At the 32 nd CAC, the Commission adopted the proposed draft MRLs at Step 5 and advanced them to Step 6, noting the reservation of European Community and Norway as to the safety of the residues of tilimicosin.
Comments by the Chairperson/host country of the Committee: The CCRVDF will continue its discussions in the Step process for tilimicosin at the 19 th session.						
Draft MRL for narasin (cattle and sheep tissues)	ongoing		6	1.1		At the 32 nd CAC, the Commission adopted the proposed draft MRLs at Step 5 and advanced them to Step 6.
Comments by the Chairperson/host country of the Committee: The CCRVDF will continue its discussions in the Step process for narasin at the 19 th session.						
Draft MRL for monensin	ongoing		1/2	1.1	Request to JECFA to re-evaluate MRL in cattle (liver)	Currently accepted at the 32 nd CAC for re-evaluation by JECFA

Draft MRL for montepantel	ongoing	1/2	1.1	Request to JECFA to establish ADI and recommend MRL ins in sheep (tissues). Company has advised that a data package is available that meets the JECFA requirements	Currently accepted at the 32 nd CAC for evaluation by JECFA
Draft MRL for derquantel	ongoing	1/2	1.1	Request to JECFA to establish ADI and recommend MRLs in sheep (tissues)	Currently accepted at the 32 nd CAC for evaluation by JECFA
Comments by the Chairperson/host country of the Committee: The above three compounds (monensin, montepantel and derquantel) were put on the priority list for review by JECFA.					

Codex Coordinating Committee for Asia					
Proposed Draft Standard for Non Fermented Soybean Products	N06-2005	2009	2/3	1.2	Due to time constraints and in view of the late availability of the redrafted Standard, the Committee agreed to postpone discussion and return the Proposed Draft Regional Standard to Step 2 for a second time. The Standard covers a wide range of non-fermented soybean products in the region, which should be classified and defined appropriately.
Proposed Draft Regional Standard for Chili Sauce	N05-2007	2011	2/3	1.2	
Proposed Draft Regional Standard for Edible Sago Flour	N06-2007	2011	6	1.2	Adopted at Step 5 by the 32 nd CAC

Comments by the Chairperson/host country of the Committee (for CAC):

The Proposed Draft Standard for Non Fermented Soybean Products will be redrafted by electronic working group and circulated at Step 3 to be discussed at the next Session of the CCASIA. In view of the complexity of the work due to the diversity of the products covered by the standard, the proposed draft

standard may not be finalized at the next Session.

The Proposed Draft Regional Standard for Chili Sauce will be redrafted by electronic working group and circulated at Step 3 to be discussed at the next Session of the CCASIA with a view to finalizing the standard. Since the Coordinating Committee just had a general discussion on the proposed draft Regional Standard, the next session should allocate sufficient time to consider the proposed draft section by section.

Codex Coordinating Committee for the Near East						
Proposed Draft Code of Practice for Street Vended Foods	2001		2/3	1.1		
Comments by the Chairperson/host country of the Committee:						

COMMITTEES AND TASK FORCE HELD SINCE THE 32nd SESSION OF THE COMMISSION

Codex Committee on Fish and Fishery Products (28 September - 2 October 2009)						
Draft Standard for Sturgeon Caviar	2003		8	1.1 1.2		CCFFP's 30 th session agreed to forward the draft Standard to Step 8 for adoption.
Draft Code of Practice for Fish and Fishery Products (Lobsters and Crabs)	ongoing		8	1.1 1.2		The 31 st CAC returned the section on Lobsters in the Code of Practise to step 6 due to lack of consensus on the use of chlorine. CCFFP's 30 th session agreed to forward the Sections on Lobsters and Crabs and relevant definitions to step 8 for adoption. Due to the discussion on the use of chlorine, there is a subsequent need for amendment of Section 2.1 General definitions of the Code of Practice for Fish and Fishery Products.

Proposed Draft Code of Practice for Fish and Fishery Products (smoked fish)	Ongoing		2/3	1.1 1.2		<p>The section on smoked fish is under consideration in conjunction with the development of the corresponding standard.</p> <p>The 30th session of the CCFFP gave priority to work on the Standard. Further work on the Code of Practice will be facilitated by a physical WG prior to 31st session.</p>
Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat	2001		3	1.1 1.2		<p>Electronic WG prior to 30th session facilitated progress on the Standard work. Main issues on the Scope, Description and the use of Food Additives were solved. Remaining sections are expected to be finalised at step 5 at next session</p> <p>CCFFP's further work on the Standard:</p> <ul style="list-style-type: none"> • 31th session (2011) will aim at passing the document to step 5. • To be finalised by 32nd session (2012).
Proposed Draft Code of Practice on the Processing of Scallop Meat	N02-2005	2008	3	1.1 1.2		<p>The section on scallops in the Code of Practice will be considered in conjunction with the development of the corresponding standard.</p>
Proposed Draft Standard for Smoked Fish Smoke-Flavoured Fish and Smoke-Dried Fish	1996		5	1.2		<p>Physical WG arranged prior to 30th session. Input from WG clearly facilitated progress in plenary.</p> <p>CCFFP's 30th session agreed to forward the Proposed Draft Standard to step 5.</p> <p>CCFFP's further work:</p> <p>31th session (2011) will aim at passing the document to step 8.</p>

Draft List of Methods for the Determination of Biotoxins in the Standard for Raw and Live Bivalve Molluscs			6	1.1		<p>The methods section is part of the Standard for Raw and Live Bivalve Molluscs adapted at the 31st CAC.</p> <p>The CCFFP agreed at its 30th session to develop performance criteria and that further consideration is needed to decide whether specific methods would be included in the Standard or not.</p> <p>An electronic WG is established to facilitate discussion during the 31st session of the CCFFP</p>
Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products	2007	2010	3	1.2		<p>A physical WG was arranged prior to the 30th session of the CCFFP to facilitate plenary discussion. Opposing views in the Committee on the need for further work. Concrete proposals with respect to the scope and practical application will be considered at the next session.</p>
Proposed Draft Standard for Fish Sauce	N02-2007	2011	5	1.2		<p>Fruitful discussions on all sections of the Proposed Draft Standard at the 30th session.</p> <p>CCFFP's 30th session agreed to forward the Proposed Draft Standard to step 5.</p> <p>CCFFP's further work:</p> <p>31th session (2011) will aim at passing the document to step 8.</p>
Proposed Draft Amendment to the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets – Breaded or in Batter (Nitrogen Factors)	N01-2007	2009	2/3	1.2		<p>The Committee considered the Proposed Draft Amendment at its 30th session and asked for further data to be presented as the basis for its decision during the 31st session</p> <p>CCFFP's further work:</p> <p>31th session (2011) will aim at passing the</p>

						document to step 5/8.
Proposed Draft Standard for Fresh/Live and Frozen Abalone (<i>Haliotis spp</i>)	N03-2007		2/3	1.1 1.2		<p>The Committee had a fruitful discussion during the 30th session, in particular on questions relating to biotoxins and microbiological criteria, reflecting different experiences with this commodity in different parts of the world.</p> <p>CCFFP's further work on the Standard:</p> <ul style="list-style-type: none"> • 31th session (2011) will aim at passing the document to step 5. • To be finalised by 32nd session (2012).

Comments by the Chairperson: See explanatory notes above.

Advice with regard to CAC comments in ALINORM 09/32/3., paras.28-30:

Work on the Draft Standard for Sturgeon Caviar is finalised.

Work on the Proposed Draft Standard for Smoked Fish Smoke-Flavoured Fish and Smoke-Dried Fish is substantially delayed. However, there is significant progress and work should be continued to achieve a Standard covering major food safety aspects of a commodity with a world-wide production and trade.

Work on the Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat is substantially delayed. However, there is significant progress and work should be continued to achieve a Standard covering food safety aspects and food quality aspects of this commodity in world trade.

The 31st session of the CCFFP will be extended with one extra working day to facilitate progress on several items. The interval between the CCFFP's sessions is 18 months.

Ad hoc Intergovernmental Task Force on Antimicrobial Resistance (12-16 October 2009)						
Science-based Risk Assessment Guidance Regarding Food-borne Antimicrobial	N01-2008	2011		1.1		The 2 nd TFAMR agreed to merge these three texts into a single document:

Proposed Draft Guidelines for Risk

Resistant Microorganisms						Analysis of Foodborne Antimicrobial Resistance
Risk Management Guidance to Contain Food-borne Antimicrobial Resistant Microorganisms	N02-2008	2011		1.1		
Guidance on Creating Risk Profiles for Antimicrobial Resistant Food-borne Microorganisms for Setting Risk Assessment and Management Priorities	N03-2008	2011		1.1		
Proposed Draft Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance	N01- N02- N03-2008	2011	5	1.1		
<p><u>Secretariat Note</u>: The 3rd TFAMR considered for the first time a proposed draft Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance, which consolidated three separate documents on risk assessment, risk management and risk profile. The Task Force addressed the outstanding issues and shortened the document, where possible, to avoid repetition and not to duplicate other existing Codex documents, while ensuring its readability and usefulness. Due to time constraints the Task Force could not finalise its discussion on the Appendix on "Elements of risk profile" which was put in square brackets for consideration at its next session.</p> <p>In view of the considerable progress on the other parts of the document, the TFAMR agreed to forward the entire proposed draft Guidelines to the 33rd CAC for adoption at Step 5. In order to facilitate the finalisation of the document at its next session, the Task Force agreed to convene a physical Working Group, to meet immediately prior to its next session (October/November 2010), to consider the Appendix and prepare a revised document on the basis of the comments submitted.</p> <p>Comments by the Chairperson/host country of the Committee</p>						

Codex Committee on Fresh Fruits and Vegetables (19-23 October 2009)						
Proposed Draft Standard for Bitter Cassava	N03-2005	2008	8	1.2	JECFA evaluated cyanogenic glycosides in 1992 and concluded that safe level of intake could not be estimated (lack of quantitative data)	<p>The 31st CAC returned the labelling section to Step 6 for comments, in particular on the preparation instructions, for consideration by the 15th CCFFV (2009) and endorsement by the 38th CCFL (2010) and held the other sections at Step 8.</p> <p>The 15th CCFFV finalized the labelling section by strengthening the preparation instructions to further ensure the safety* of the product and forwarded it to the 33rd CAC for final adoption. The Section should be endorsed by the 38th CCFL.</p> <p><i>* Cyanogenic glycosides were considered by CCCF and are now on the priority list for evaluation by JECFA.</i></p>
Draft Standard for Apples	1999		8	1.2		<p>Delays in the finalization of the Standard relate to the previous workload of the Committee which did not allow thorough consideration of the Standard and to coordination* with UNECE meetings to ensure harmonization of the texts.</p> <p><i>* The Terms of Reference of CCFFV refer to cooperation with the UNECE to avoid duplication of work and so that the standards follow the same broad format.</i></p>
Proposed Draft Revised Standard for Avocado (CODEX STAN 197-1995)	N19-2008	2011	5	1.2		
Proposed Draft Standard for Chilli Peppers	N17-2008	2011	2/3	1.2		

Proposed Draft Standard for Tree Tomato	N18-2008	2011	5	1.2		
<p>Comments by the Chairperson/host country of the Committee:</p> <ul style="list-style-type: none"> - Apples and Bitter Cassava have been finished. - Tree tomato and Avocado (review of the standard to include new varieties) were advanced to Step 5. - Green Chilli Peppers was retained at Step 3 for further comments. - With the priority list, it was agreed to discontinue the maintenance of such document as it did not include project documents. 						

Codex Committee on Nutrition and Foods for Special Dietary Uses (2-6 November 2009)						
List of Methods for Dietary Fibre	1995		8	1.3 1.4		The Provisions on Dietary Fibre in the Table of Conditions for Nutrient Contents (in the <i>Guidelines for Use of Nutrition and Health Claims</i> (CAC/GL 23-1997) were adopted by the 32 nd CAC. The methods were returned to Step 6 by the 30 th CCNFSDU and finalised by the 31 st Session of the Committee (subject of endorsement by the CCMAS).
Proposed Draft Additional or Revised Nutrient Reference Values (NRVs)	N06-2008	2012	3	1.3		The Committee noted that additional consideration was needed on the presentation of NRVs for vitamins and minerals and agreed to return it to Step 3 for further consideration by the Committee (see Appendix IV of ALINORM 10/33/26)

General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for General Population in the Proposed Draft Additional or Revised NRVs	N06-2008	2012	5	1.3		The Committee noted that significant progress had been made on the proposed draft General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for General Population and agreed to forward them to the 33 rd Session of the Commission for adoption at Step 5 (see Appendix III of ALINORM 10/33/26)
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Food Hygiene (16-20 November 2009)						
Proposed Draft Guideline for Control of <i>Campylobacter</i> and <i>Salmonella</i> spp. in Chicken Meat	N08-2007	2010	2/3	1.1	JEMRA (Report of Technical meeting and development of web based risk management decision tool)	The Committee agreed to return this document for redrafting and consideration by the next session as the Delegation of the European Community could not support the inclusion of references to antimicrobial treatments in the draft guidelines, therefore, they proposed not to consider advancing the proposed draft Guidelines until the final report of the Joint FAO/WHO Expert meeting on the benefits and risks of the use of chlorine-containing disinfectants in food production and food processing becomes available.
Proposed Draft Annex on Leafy Green Vegetables Including Leafy Herbs to the Code of Hygienic Practice for Fresh Fruit and Vegetables	N04-2008	2012	5/8	1.1	JEMRA (Updated information on fresh produce commodities of greatest food safety concern)	

Proposed Draft Code of Hygienic Practice for Pathogenic <i>Vibrio</i> spp. in Seafood	N05-2008	2012	5/8	1.1	JEMRA risk assessments on <i>Vibrio</i> spp.	
Proposed Draft Annex on Control Measures for <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> in Molluscan Shellfish to the Proposed Draft Code of Hygienic Practice for <i>Vibrio</i> spp. in Seafood	N05-2008	2012	5/8	1.1	Advice requested from FAO/WHO on predictive risk models	
Proposed Draft Code of Practice for Control of Virus in food			2/3		JEMRA	The Committee noted that additional work was necessary on the development of the Guidelines due to numerous comments received and agreed to return the renamed <i>Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food</i> to Step 2 for redrafting.
Comments by the Chairperson/ host country of the Committee:						