



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 2 (b)

CX/EXEC 14/69/3

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION**

**Sixty-ninth Session**

**WHO Headquarters, Geneva, Switzerland**

**8-11 July 2014**

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

**BACKGROUND**

1. In the framework of the Critical Review, the present document considers all items of work which are in the process of elaboration in Codex Committees. Draft Standards and Related Texts submitted to the Commission for Adoption are presented under Agenda Item 2 (a). New work items are presented under Agenda Item 2 (c).
2. The CCEXEC63 (2009) agreed that a list of discussion papers should be included in the document on monitoring for information purposes only, in order to present a complete view of the workload of each Committee, but would not be discussed as such. A list of discussion papers related to potential new work was therefore included, when applicable.
3. When recommendations have been made by previous sessions of the Executive Committee for specific items of work, they are also mentioned in the notes.
4. 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.
5. To facilitate the conduct of monitoring progress of standards development, the CCEXEC58 (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.<sup>1</sup>
6. This document only contains work carried out by Committees that have met since the CAC36 (2013).

<sup>1</sup> ALINORM 06/29/3A, para. 47. The criteria were endorsed by the CAC 29 (2006) (Ref. ALINORM 06/29/41, para. 13).

**Status of development of draft standards (other than those submitted for adoption)<sup>†</sup>**

Committee on Residues of Veterinary Drugs in Foods (21 <sup>st</sup> Session, 26-30 August 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Maximum Residue Limits for monepantel (sheep tissues)	ongoing	-	7	1.1	75 <sup>th</sup> JECFA (2011) 78 <sup>th</sup> JECFA (2013)	The draft MRLs will be considered by the CCRVDF22 (2015) in the light of the 78 <sup>th</sup> JECFA (2013) recommendations.
Proposed draft Maximum Residue Limits for derquantel (sheep tissues)	ongoing	-	4	1.1	75 <sup>th</sup> JECFA (2011) 78 <sup>th</sup> JECFA (2013)	The proposed draft MRLs will be considered by the CCRVDF22 (2015) in the light of the 78 <sup>th</sup> JECFA recommendations.
Proposed draft RMRs for dimitridazole, ipronidazole, metronidazole and ronidazole	N10-2012	2015	4	1.1	JECFA (next)	The proposed draft RMRs will be considered by the CCRVDF22 (2015) in the light of advice of JECFA on the availability of toxicological and exposure data and possible implications.
<u>Discussion papers:</u> <ul style="list-style-type: none"> <li>- Discussion paper regarding the issues and concerns that impact the ability of the CCRVDF to efficiently perform its work</li> <li>- Alternative approach to move compounds from the database on countries' need for MRLs to the JECFA Priority List</li> </ul>						
<u>Comments by the Chairperson/host country:</u> The CCRVDF Chairperson on his own initiative is drafting a discussion paper regarding the issues and concerns that impact the ability of the CCRVDF to efficiently perform its work. The Chairperson will seek input from delegations in preparation of this discussion paper. The Chairperson's desire is for this paper to elucidate new thinking and approaches towards sustaining efficient work and the collegial environment, noting looming challenges facing the Committee in the future.						

Committee on Nutrition and Foods for Special Dietary Uses (35 <sup>th</sup> Session, 4-8 November 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposal to Review the <i>Standard for Follow-up Formula</i> (CODEX STAN 156-1987)	N07-2013	2017	4	1.3	-	
Proposed Draft Additional or Revised Nutrient Reference Values for Labelling Purposes in the <i>Guidelines on Nutrition Labelling</i> (Other values	-	-	2	1.3	-	

<sup>†</sup> "Job Identification Number": Job Identification Number, or the year when new work was approved, or the year when work actually started, as applicable.

"Target Year": 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, where applicable.

"Output Codes": the following codes are used: 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.

**Explanatory Notes:** includes specific issues only for relevant provisions and the status of endorsement when applicable. There are no comments when no specific problems exist as regards the criteria mentioned in the Critical Review or other related issues.

Committee on Nutrition and Foods for Special Dietary Uses (35 <sup>th</sup> Session, 4-8 November 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
than protein)						
Proposed Draft Amendment to the <i>Standard for Processed Cereal-Based Foods for Infants and Young Children to Include a New Part B for Underweight Older Infants and Young Children</i>	N04-2011	2013	2	1.3	-	
Proposed Draft Revision of the List of Food Additives	ongoing	-	-	1.3	-	
<u>Discussion papers:</u>						
- Discussion Paper on Biofortification						
<u>Comments by the Chairperson/host country:</u>						
-						

Committee on Food Hygiene (45 <sup>th</sup> Session, 11-15 November 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Annex on statistical and mathematical considerations to the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CAC/GL 21-1997)	N06-2010	2012	2	1.1	FAO/WHO	This work is part of the revision of the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CAC/GL 21-1997) which was adopted in 2013. CCFH first focused on the revision of the main document and agreed to continue work on this annex after. This work is dependent on advice and assistance from FAO/WHO.
Proposed Draft Code of Hygienic Practice for Low-Moisture Foods	N06-2013	2016	2	1.1	FAO/WHO	This work is dependent on the scientific advice from FAO/WHO. FAO/WHO has finalized its work and a report will be made available for redrafting of the Proposed Draft Code by EWG.
<u>Discussion papers:</u>						
- Discussion paper on the need to revise the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003). This work is of an editorial nature to ensure consistency throughout the Code and its annexes.						
<u>Comments by the Chairperson/host country:</u>						
<b>Proposed Draft Code of Hygienic Practice for Low-moisture Foods</b>						
The Delegation of Canada has been the lead for the EWG. They introduced the report of the electronic working group (CX/FH 13/45/7) and highlighted the objective of the EWG, the process followed and the key list of recommendations that needed consideration by the Committee.						

Committee on Food Hygiene (45 <sup>th</sup> Session, 11-15 November 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
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<p>The Delegation further informed the Committee that the scope needed to be defined, but that this would depend on the FAO/WHO report once it became available. It was also noted that, from the comments received, clarity was necessary on whether dried meats and fish should be considered as part of the document.</p> <p>The Committee agreed to have one general document with possible annexes, noting that the development of annexes would depend on the advice of FAO/WHO. This approach was consistent with the approach taken in the development of other hygienic codes of practice and would ensure that there was limited duplication among different codes of practice. The Committee agreed to include teas in the scope, in particular because preparation of teas did not necessarily include a kill-step to inactivate <i>Salmonella</i> spp. and teas had been implicated in <i>Salmonella</i> spp. outbreaks. In view of this decision, it was agreed to use "spices and dried aromatic plants". The Committee further considered whether to include dried meat and dried fish. The Committee noted that, while the scope was not limiting and would vary according to the FAO/WHO advice.</p> <p>In addition, the Committee agreed that FAO/WHO would consider the following criteria in the ranking of low moisture foods:</p> <ul style="list-style-type: none"> <li>- Prevalence of contamination of the pathogen in the specified food;</li> <li>- Dose-response relationship as estimated by expert knowledge of the behaviour and physiology of the specific pathogen;</li> <li>- Frequency and severity of disease;</li> <li>- Size and scope of production;</li> <li>- Diversity and complexity of the production chain and industry;</li> <li>- Potential for amplification of foodborne pathogens through the food chain;</li> <li>- Potential for control;</li> <li>- Extent of international trade and economic impact.</li> </ul> <p>The Committee agreed to establish an electronic working group, led by Canada and co-chaired by the United States of America, to generate a new draft of the code for consideration at the next CCFH session.</p> <p><b>Discussion paper on the need to revise the <i>Code of Hygiene Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)</b></p> <p>The Committee agreed to establish an EWG, led by Brazil and co-chaired by France and working in English and French only, to review the consolidated Code and identify any additional changes for consideration at its next session. It was understood that if substantial changes were to be made to the Code (e.g. additional sections and provisions), the electronic working group would also prepare a project document for new work.</p>						

Committee on Spices and Culinary Herbs (1 <sup>st</sup> Session, 11-14 February 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<p><u>Discussion papers:</u></p> <ul style="list-style-type: none"> <li>- Discussion paper on grouping of spices and culinary herbs</li> </ul>						
<p><u>Comments by the Codex Secretariat:</u></p> <p>The CCSCH1 (2014) agreed to start new work on four standards (see CX/EXEC 14/69/4).</p>						

Committee on Fish and Fishery Products (33 <sup>rd</sup> Session, 17-21 February 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Code of Practice on the Processing of Fresh and Quick Frozen Raw Scallop Products	-	2015	3	1.1	-	See Chair's note
Proposed Draft Code of Practice for Fish and Fishery Products (section on sturgeon caviar)	N16-2011	2014	2	1.1	-	See Chair's note
Food additive provisions in standards for fish and fishery products	ongoing	-	-	1.1	-	There are only a few food additives that still need discussion and should be finalized by CCFFP34 (2015).
<p><u>Discussion papers:</u></p> <ul style="list-style-type: none"> <li>- Discussion Paper on Histamine</li> <li>- Discussion Paper on Nitrogen Factors (amendments to section 7.4 of the <i>Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter</i> (CODEX STAN 166-1989)</li> <li>- Proposed Draft Code of Practice for Fish and Fishery Products (optional final product requirements for commodities / appendix on MAP)</li> <li>- New work proposal on a Standard for Fresh Chilled Pirarucú Fillet or Whole Fish</li> </ul>						
<p><u>Comments by the Chairperson/host country:</u></p> <p><b>Proposed Draft Code of Practice on the Processing of Fresh and Quick Frozen Raw Scallop Products</b> (The corresponding <u>Standard</u> is forwarded for adoption by CAC 2014. See CX/EXEC 14/69/2 and CX/CAC 14/37/3). The Code of Practice: An EWG led by Canada has been working on the proposed draft. Before the meeting the draft was revised based upon the corresponding Standard and written comments and presented in a CRD. In view of the fact that the proposal in the CRD addressed the alignment with the Standard and took up the written comments submitted, the Committee agreed to circulate the revised proposed draft Code for comments at Step 3. The Committee also agreed to establish an EWG, led by Canada and working in English only, to consider the comments received and to address the issue of biotoxin risk, dead scallops and short-haul voyages, and to prepare a further revised proposed draft Code for further comments at Step 3. If necessary, the comments would be considered in a PWG to be held immediately prior to the next session, led by Canada and working in English, French and Spanish to facilitate discussion in the plenary. Based on the extensive discussion on the Standard and the thorough discussion on the COP, and also that we will have another EWG and PWG before the next meeting. We expect the Committee to finish its work on the COP at the next session in 2015.</p> <p><b>Proposed Draft Code of Practice for Fish and Fishery Products (section on sturgeon caviar)</b> The Committee agreed to establish an EWG, led by Iran and working in English only, to redraft the document on the basis of the comments made in writing and at the last session, incorporating the decisions made at the session, for comments at Step 3. The comments will be considered in a PWG to be held prior to the next session, led by Iran and working in English, French and Spanish in order to facilitate the discussion in the plenary. We expect the Committee to finish its work (at step 5/8) on the COP at the next session in 2015. The CCFFP has during its last sessions made very good progress on most agenda items.</p> <p><b>Other Items</b> In addition to comments provided above for several agenda items, other items could shortly be considered:</p> <ul style="list-style-type: none"> <li>- <i>DP on Histamine</i>; 34<sup>th</sup> session may give amendments in COP for FFP, other aspects of the items could be solved as part of the work of the CCFH.</li> <li>- <i>DP on Nitrogen Factors</i>: The CCFFP34 (2015) will probably finalize this work.</li> <li>- <i>Optional Final Products requirements in the COP for FFP</i>: The CCFFP34 (2015) will probably finalize further work.</li> </ul>						

Committee on Fish and Fishery Products (33 <sup>rd</sup> Session, 17-21 February 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<p>- <i>New work on a standard for fresh chilled Pirarucú fillet or whole fish:</i> The consideration on new work for a Pirarucú fillet or whole fish is still pending, but preliminary discussions may indicate uncertainty with regard to the Committee's advice on taking this work further based on the already adopted standards covering fresh fillets or whole fish.</p> <p>The CCFFP34 (2015) will be supported by several EWGs before the session and two PWGs just prior to the 34<sup>th</sup> session. In addition, the CCFFP34 (2015) will be extended with one extra working day to facilitate progress on remaining agenda items.</p> <p><b>Conclusion: It is the Chair's advice that the status of work for the CCFFP implies a need to consider if the Committee should be adjourned sine die following its session in 2015, assuming that work in the step procedure is finished.</b></p>						

Committee on Fresh Fruits and Vegetables (18 <sup>th</sup> Session, 24-28 February 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Minimum maturity requirements for table grapes ( <i>Standard for Table Grapes</i> – CODEX STAN 255-2007) (	-	-	-	1.2	-	The Committee agreed to retain the current provisions for minimum maturity requirements in the <i>Standard for Table Grapes</i> .
<u>Discussion papers:</u>						
-						
<u>Comments by the Chairperson/host country:</u>						
-						
<u>Comments by the Codex Secretariat:</u>						
The Committee has completed work on quality standards for fresh fruits and vegetables within or before the target year for completion of work. With no pending work on standards and related texts, the next CCFFV will consider ware potatoes, garlic, aubergines and kiwifruit as part of its new work schedule for the next two sessions (see CX/EXEC 14/69/4).						

Committee on Methods of Analysis and Sampling (35 <sup>th</sup> Session, 3-7 March 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Principles for the Use of Sampling and Testing in International Food Trade – Explanatory notes and practical examples	N11-2011	2013	2	1.4	-	See Chair's note.
Review and update of methods in CODEX STAN 234-1999	ongoing		-	1.4	-	
Follow-up on methods of analysis and sampling plans	ongoing		-	1.4	-	

Committee on Methods of Analysis and Sampling (35 <sup>th</sup> Session, 3-7 March 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<p><u>Discussion papers:</u></p> <ul style="list-style-type: none"> <li>- Discussion paper on development of procedures/guidelines for determining equivalency to Type I methods</li> <li>- Discussion paper on criteria approach for methods which use a “sum of components”</li> </ul>						
<p><u>Comments by the Chairperson/host country:</u></p> <p><b>Proposed Draft Principles for the Use of Sampling and Testing in International Food Trade – Explanatory notes and practical examples</b></p> <p>The work on the Principles for the use of sampling and testing in international trade was initiated in 2011. The principles were finalized and endorsed as a Codex document (CAC/GL 83-2013) in 2013. Parallel to the elaboration of principles, additional work was approved on explanatory notes, to be attached later to the guidelines.</p> <p>The document is important because it takes into account the uncertainty of sampling for the estimation of overall uncertainty. When sampling a product before marketing the average measurement value directly compared to the maximum limit results in wrong decisions in 60-70% of cases. This concept is rarely and partly used for the control of chemical contaminants, therefore clear guidelines need to be elaborated in order to support international practice to market products that are compliant to requirements.</p> <p>Two separate lines of continuing work are proposed in 2014, in electronic working groups, led by Germany, New Zealand, the Netherlands.</p> <ul style="list-style-type: none"> <li>- proposed draft Explanatory Notes to the Principles for the use of sampling and testing in international trade (CAC/GL 83-2013) – Step 2/3</li> <li>- practical examples for sampling plans to CAC/GL 83-2013 – Step 2/3</li> </ul> <p>Invitation to participate in the working group has already been sent out.</p> <p><b>Electronic working groups were proposed in 2014</b></p> <ul style="list-style-type: none"> <li>- <i>To elaborate a discussion paper on development of procedures/guidelines for determining equivalency to Type I methods</i>, initiated in 2013 (to be led by USA).</li> </ul> <p>It is important to have clear guidelines for the determination of equivalency to Type I methods, as the concept of criteria approach works for Type II and III methods, but not for Type I, i.e. defining methods.</p> <ul style="list-style-type: none"> <li>- <i>To elaborate a discussion paper on criteria approach for methods which use a “sum of components”</i>, initiated in 2013 (to be led by the United Kingdom).</li> </ul> <p>Clear guidelines need to be worked out on this subject as well, because several methods measuring the sum of components exist, but criteria can be derived only for those methods that measure single analytes. The criteria approach is not straightforward in the case of multi-analyte methods, therefore guidelines are necessary.</p> <p>Invitation to participate in the working group has already been sent out.</p> <ul style="list-style-type: none"> <li>- <i>To review and update methods in CODEX STAN 234-1999</i> (to be led by Brazil).</li> </ul> <p>This work was initiated in 2012, and the CCMAS35 (2014) agreed to compile a single list of methods in CODEX STAN 234 and commodity standards and conduct a validation exercise.</p> <p>The document would deal with the regular updating of Codex methods, many of them accepted some 10-15 years before. This is important because analytical techniques have developed and standards need to be up-to-date regarding the performance of laboratories. A procedure is needed to revise the timeliness and practicality of methods, for which a proposal has been made. A first step would be to put the methods into one single workable list to be revised and conduct a validation exercise on a first work package.</p> <p>Invitation to participate in the working group has already been sent out.</p>						

Committee on Food Additives (46 <sup>th</sup> Session, 17-21 March 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft food additive provisions of the GSFA (Food additive provisions in Tables 1 and 2 of the GSFA for Table 3 food additives with “emulsifier, stabilizer, thickener” function, for their use for technological function other than as emulsifier, stabilizer, thickener; Food additive provisions of food category 14.2.3 “Grape wines” and its sub-categories of the GSFA; Descriptors and food additives provisions of food categories 01.1 “Milk and dairy-based drinks” and its sub-categories of the GSFA; Note to Note 161 (application of alternative note to provisions for sweeteners)	ongoing		-	1.1		To facilitate progress on the GSFA, the CCFA holds a 2-day PWG meeting immediately prior to each session of the Committee. If all food additive provisions submitted by the CCFA46 will be adopted, the GSFA will contain more adopted (approx. 3500) than in the Step process (approx. 2300) for the first time.
Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA	ongoing			1.1		CCFA has started work on alignment with the five commodity standards for meat (revised food additive section and corresponding provisions of the GSFA were sent to the CAC37 for adoption). For doing this work the CCFA has developed a decision tree approach that will continue to be used for the alignment of the food additive provisions of commodity standards developed by non-active committees. The CCFA47 (2015) will consider the alignment of the food additive provisions of the <i>Standard for bouillons and consommés</i> (CODEX STAN 117-1981) and the standards for chocolate and cocoa products. The CCFA47 (2015) will also consider a list of prioritised commodity standards to guide its future work on alignment.
Amendments to the <i>International Numbering System for Food Additives</i> (CAC/GL 36-1989)	ongoing		1/2/3	1.1		
Specifications for the Identity and Purity of Food Additives (CAC/MISC 6)	ongoing		1/2/3	1.1	JECFA	
<u>Discussion papers:</u> <ul style="list-style-type: none"> <li>- Discussion paper on secondary additives</li> <li>- Information on the availability of data for the re-evaluation of the six priority colours</li> <li>- Discussion paper on the inconsistent terminology related to flavourings in Codex texts</li> </ul>						
<u>Comments by the Chairperson/host country:</u> <p>-</p>						



Committee on Contaminants in Foods (8 <sup>th</sup> Session, 31 March – 4 April 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Maximum levels for DON and its acetylated derivatives in raw cereal grains (wheat, maize and barley) including sampling plans; flour, meal, semolina and flakes derived from wheat, maize or barley and cereal-based foods for infants and young children	N10-2010	2012	7	1.1	72 <sup>nd</sup> JECFA (2009)	<p>The CCCF4 (2010) agreed on new work on MLs for DON and its acetylated derivatives in cereals and cereal-based food including associated sampling plans following the outcome of the 72<sup>nd</sup> JECFA (2009).</p> <p>The CCCF8 (2014) agreed that when further data become available to determine the impact of acetylated derivatives on the overall DON exposure, including the availability of internationally validated analytical methods, it will consider the extension of the MLs for DON to its acetylated derivatives.</p> <p>Discussion on MLs for DON and its acetylated derivatives started at the CCCF5 (2011). The Committee held recurrent discussion on:</p> <p>(1) the approach to the establishment of MLs namely:</p> <p>(a) raw cereal grains, (b) flour, meal, semolina and flakes and (c) cereal-based foods for infants and young children vis-à-vis (i) the need to set MLs for the 3 categories and (ii) the further categorization of these categories into single or sub-categories.</p> <p>(i) the various proposals for MLs allocated to the wide or single / sub-categories proposed and</p> <p>(ii) the approach to sampling plans for raw cereal grains with one single sample size or two sample sizes for wheat/barley and maize in view of the differences in kernel weight including the different proposals for the size of the sample (single or more than one sample size).</p> <p>No sampling plans proposed for flour, meal, semolina and flakes and cereals-based foods for infants and young children.</p> <p>A paper on approaches to phasing in of lower MLs for consideration by the CCCF9 (2015) is aimed at facilitating consensus building process to complete work on this matter.</p>

Committee on Contaminants in Foods (8 <sup>th</sup> Session, 31 March – 4 April 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Maximum levels for lead in fruit juices and nectars (ready-to-drink), canned fruits and canned vegetables	N04-2012	2015	6	1.1	73 <sup>rd</sup> JECFA (2010)	The CAC36 (2013) adopted these MLs at Step 5 with the understanding that countries will submit data to GEMS/Food within a year to allow CCCF to further consider the revision of the MLs in 2015.
Maximum levels for lead in selected fruits and vegetables	N04-2012	2015	2/3	1.1	73 <sup>rd</sup> JECFA (2010)	The CCCF9 (2015) will further consider MLs for selected fruits and vegetables based on the submission of new or additional data to GEMS/Foods on the understanding that if no further data is made available, the Committee will finalise the revised (lower) MLs as proposed at the CCCF8 (2014).
Proposed draft maximum levels for inorganic arsenic in husked rice	N12-2011	2013	2/3	1.1	72 <sup>nd</sup> JECFA (2009)	<p>The CCCF8 (2014) noted proposals for a more stringent ML for inorganic arsenic in husked rice as technologically achievable and the impact of lower MLs in relation to providing further consumer health protection and impact on trade (food security) account being taken that rice is a staple food in the Asian region.</p> <p>In view of the relevance of this matter for many Codex members, the Committee encouraged countries, especially rice-producing countries to submit data to GEMS/Food in order to facilitate the discussion of this matter at the CCCF9 (2015) before taking a final decision on the feasibility to establish an ML for this product.</p> <p>Note that trade of polished rice share 79% of the market and is being proposed for adoption at Step 5/8.</p>
<p><u>Discussion papers:</u></p> <ul style="list-style-type: none"> <li>- Paper on submission and use of data from GEMS/Food</li> <li>- Discussion paper on radionuclides</li> <li>- Discussion paper on approaches for phasing in of lower MLs</li> <li>- Discussion paper on maximum levels for methylmercury in fish</li> <li>- Discussion paper on mycotoxin contamination in spices (approach to work on MLs for spices)</li> <li>- Discussion paper on a Code of practice for mycotoxins in spices (approach to the development of a COP for spices)</li> </ul>						
<p><u>Comments by the Chairperson/host country:</u></p> <p>-</p>						

Committee on Pesticide Residues (46 <sup>th</sup> Session, 5-10 May 2014)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Maximum residue limits for pesticides (proposed draft and draft)	ongoing	N/A	4 and 7	1.1	JMPR ongoing	Finalisation of these MRLs depend on re-evaluation / periodic review by JMPR according to the Schedules and Priority Lists of Pesticides
Guidance on performance criteria for methods of analysis for the determination of pesticide residues	N09-2013	2016	2/3	1.1	-	
<p><u>Discussion papers:</u> Guidance to facilitate the establishment of maximum residue limits for pesticides minor crops / specialty crops</p>						
<p><u>Comments by the Chairperson/host country:</u>  <b>Draft Revision of the Classification of Food and Feed</b>            With the revision of the Classification of food and feed, the MRL elaboration process could be more accurate, effective, and inclusive. The progress made is satisfactory.  <b>Proposed draft Guidelines on performance criteria specific for methods of analysis for the determination of pesticides residues</b>            The replacement of the old CODEX STAN 229-1993 (<i>Methods of Analysis of Pesticide Residues</i>) with a document on performance criteria is a real progress of methods management entrusted to CCPR. This would introduce the state of the science concept of residue determination accepted by all the stockholders. This could obviously benefit the developing countries for their capacity building and promoting international trade in food. The following work will refine the document to meet latest international development of the works, and harmonize the texts with other bodies of Codex, even only points in common.</p>						

Committee Sugars (working by correspondence)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Standard for Non-Centrifugated Dehydrated Sugar Cane Juice	N13-2011	2013 2014 (one year more granted)	5	1.2	N/A	<p>The Standard was proposed for adoption at Step 5/8 by the CAC36 (2013). In view of the comments submitted, Colombia, as host country of CCS, requested adoption at Step 5 only and further work by correspondence to address these and additional comments for adoption at Step 5/8 by the CAC37 (2014). The Commission concurred with this request.</p> <p>A study on additional processing aids that could be used in the elaboration of this product is being carried out by Colombia to address concerns of the Colombian industry.</p> <p>Colombia so requests extension of the deadline for completion of work until next year.</p> <p>Provisions for processing aids endorsed by CCFA. Provisions for labelling and methods of analysis pending endorsement by CCFL and CCMAS.</p>

Committee Sugars (working by correspondence)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<u>Discussion papers:</u> -						
<u>Comments by the Chairperson/host country:</u> -						