

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 2(a)

CX/FFV 05/12/2-Add.1

May 2005

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

12th Session

Mexico City, Mexico, 16 - 20 May 2005

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES

- Additional information -

CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

GENERAL GUIDELINES ON SAMPLING

1. The 25th Session of CCMAS (March 2004) agreed to advance the draft Guidelines on Sampling to Step 8 for adoption by the 27th Session of the Codex Alimentarius Commission (July 2004). In addition, it was agreed that the draft Guidelines, when adopted, would replace the current Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX/STAN 233-1969)¹.

2. The 27th Session of the Commission adopted the draft Guidelines on Sampling at Step 8 and agreed that Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX/STAN 233-1969) should be replaced by the General Guidelines².

FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND SOUTH WEST PACIFIC

AMENDMENT TO THE CODEX STANDARD FOR SWEET CASSAVA; CYANIDE IN CASSAVA³

3. The 8th Session of CCNASWP (October 2004) noted that the Codex Standard for Sweet Cassava, adopted by the Commission in July 2003, defined sweet cassava as having a hydrogen cyanide content of less than 50 mg/kg fresh weight, thus excluding the varieties of cassava grown in Fiji and in other Pacific Islands, which had a hydrogen cyanide content higher than 50 mg/kg and have been consumed regularly for many years by a large segment of the population. The Coordinating Committee was informed that there had been no cases of adverse health effects reported in Fiji and Tonga associated with the consumption of these cassava varieties due to their cyanide content. It was also noted that the exportation of cassava to Australia, New Zealand and United States of America had been an important source of income for the Pacific Island Countries for many years and that the application of the current Codex Standard for Sweet Cassava could result in important economic losses for the Pacific Island Countries. Therefore, the two Delegations requested the support of the Committee for the amendment of the Codex Standard for Sweet Cassava to allow for the inclusion of the Pacific varieties of sweet cassava with levels of hydrogen cyanide higher than 50 mg/kg.

¹ ALINORM 04/27/23, para. 25 and Appendix III.

² ALINORM 04/27/41, Appendix V.

³ ALINORM 05/28/32, paras. 106 - 109.

4. The Committee recalled the new procedures for the submission of proposal for new work, adopted by the 27th Session of the Commission, which required that proposals for new /revision work, be submitted in the form of a project document. It further noted that the next Session of the Codex Committee on Fresh Fruits and Vegetables was scheduled in Mexico City from 16 to 20 May 2005.

5. Clarification on the scientific basis for the determination of the maximum level of hydrogen cyanide content in the Codex Standard was requested and it was enquired whether this level had been determined taking into account the levels of hydrogen cyanide in varieties of cassava grown in the Pacific. It was noted that these data were contained in the relevant Conference Room Documents.

6. The Coordinating Committee recommended that the Delegations of Fiji and Tonga should present the proposal for the amendment of the Codex Standard on Sweet Cassava to the Codex Committee on Fresh Fruits and Vegetables. It was also suggested that prior to presenting the proposal to the Committee, the scientific data used for the determination of the hydrogen cyanide content in the current Codex Standard for Sweet Cassava should be verified and the scientific justifications for proposing a new value provided.

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

ELABORATION OF STANDARDS FOR TROPICAL AND INDIGENOUS PRODUCTS⁴

7. The 14th Session of the CCLAC (December 2004) recognized the need to work on draft standards of interest to the Region, for example fresh tropical fruits (e.g. granadilla). In this regard, the delegation of Colombia proposed that the establishment of standards for products of regional or local interest be encouraged, in particular for granadilla (passion fruit).

⁴ ALINORM 05/28/36, para. 122.