

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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AGENDA ITEM NO. 12(C)

CX/FL 10/38/19

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

**CODEX COMMITTEE ON FOOD LABELLING
THIRTY-EIGHTH SESSION
QUEBEC CITY, CANADA, MAY 3 - 7, 2010**

PROPOSAL FOR NEW WORK

COMMENTS FROM:

INTERNATIONAL ASSOCIATION FOR DEVELOPMENT OF NATURAL GUMS (AIDGUM)

PROPOSAL FOR NEW WORK:**INTERNATIONAL ASSOCIATION FOR THE DEVELOPMENT OF NATURAL GUMS (AIDGUM):**

Codex Committee on Food Labelling (CCFL), in responding to consumer expectations, has developed the Codex Standard for Food Labelling and a wide range of guidelines concerning organic food labelling, nutrition labelling and label claims.

Many foods, food ingredients and food additives are produced or processed using chemical treatments. These chemical treatments change the raw materials from their natural state to a chemically modified state. Codex guidelines for labelling should indicate that foods, food ingredients or food additives that do not undergo any chemical treatment may be labelled as "natural". This designation could be used on the label as a legitimate statement, or in the ingredients statement.

In view of consumer demands for more informative labelling, AIDGUM proposes that CCFL work on the Proposed Draft Revised Guidelines on Nutrition Labelling should include work on the use of the word "natural" for foods, food ingredients and food additives that do not undergo any chemical treatment.