



Agenda Item 3

CX/MAS 13/34/3-Add.1

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING**

**Thirty-fourth Session
Budapest, Hungary, 4 - 8 March 2013**

ENDORSEMENT OF METHODS OF ANALYSIS PROVISIONS IN CODEX STANDARDS

1. This document contains the methods of analysis and/or sampling proposed by the following Committees in draft standards and related texts under elaboration or as update of current methods:

PART I Methods of Analysis

A. FAO/WHO Coordinating Committee for the Near East

PART II Methods of Sampling

A. Committee on Processed Fruits and Vegetables

B. FAO/WHO Coordinating Committee for the Near East

PART I METHODS OF ANALYSIS

A. FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST (CCNEA)

Regional Standard for Date Paste¹

2. See Table section A for the complete list of the proposed methods of analysis.

Regional Standard for Harissa²

3. The Committee agreed to delete the references to the hunter scale in the section “Sensory factors” and the method of analysis for colour from the regional standard for harissa.

Regional Standard for Halwa Tehenia³

4. The Committee agreed that the methods of analysis for sugars and acidity in halwa tehenia should be AOAC 930.36 and AOAC 930.35J, respectively. See Table section A for the complete list of the proposed methods of analysis.

PART II METHODS OF SAMPLING

A. COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

Sampling Plan in the Standard for Desiccated Coconuts⁴

5. The Committee noted the question of CCMAS whether the sampling instruction contained in the ICC4 Method No 101.1960 could be retained as a valid reference and applied to desiccated coconut.

¹ REP13/NEA paras 82-89 and Appendix III

² REP13/NEA para. 47

³ REP13/NEA para. 47

⁴ REP13/PFV paras 10 – 11

6. The Committee noted that the ICC sampling plan related to the assessment of quality of cereal grains and therefore, it would not be applicable to desiccated coconut. The Committee also noted that when considering sampling for desiccated coconut, it had decided not to refer to instructions for drawing primary samples. The Committee further noted that the sampling plan with an acceptable quality level (AQL) of 6.5 and 2 levels of inspection (normal sampling and dispute settlement sampling) was endorsed by the CCMAS as proposed by the Committee and that this sampling adequately covered quality inspection for desiccated coconut worldwide. In view of this, the Committee reasserted its previous decision to recommend revocation of the ICC sampling method 101.1960.

B. FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST (CCNEA)

Regional Standard for Humus with Tehena, for Tehena and for Foul Medames⁵

7. The Committee agreed to delete the section on sampling in the regional Standards for Humus with Tehena, for Tehena and for Foul Madames.

⁵ REP13/NEA paras 47

A. FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST**Regional Standard for Date Paste**

COMMODITY	PROVISION	METHOD	PRINCIPLE	Notes and Type proposed
Date Paste	Moisture	AOAC 934.06	Gravimetry	Type I
Date Paste	Mineral matter content	ISO 762:1982	Gravimetry	Type I
Date Paste	Ash	AOAC 940.26	Gravimetry	Type I
Date Paste	Acid Soluble Ash	AOAC 900.02D	Gravimetry Calculation	Type I

Regional Standard for Halwa Tehenia

COMMODITY	PROVISION	METHOD	PRINCIPLE	Notes and Type proposed
Halwa Tehenia	sugars	AOAC 930.36		
Halwa Tehenia	acidity	AOAC 930.35J		