



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 2

CX/NASWP 12/12/2

August 2012

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND
THE SOUTH WEST PACIFIC**

12th Session

Madang, Papua New Guinea, 19–22 September 2012

**MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND
OTHER CODEX COMMITTEES AND TASK FORCES**

(Prepared by the Codex Secretariat)

I. MATTERS ARISING/REFERRED FROM THE CODEX ALIMENTARIUS COMMISSION (35TH SESSION)

A. Items for Action

Proposed draft Standard on Processed Cheese¹

1. The Commission agreed to discontinue work on the development of a standard for processed cheese. The Commission further requested the Codex Secretariat to prepare a Circular Letter asking Members to identify the gaps in the safety and quality provisions of Codex texts that would justify new work on processed cheese and describe the scope of any new work to be considered to address such gaps. The Commission further agreed to request the upcoming sessions of the FAO/WHO Coordinating Committees to further discuss the need for a standard for processed cheese and document the scope of the work that might be needed in this area.

2. The Committee **is invited** to discuss the need for a standard for processed cheese as requested by the 35th Session of the Commission.

Proposal for establishment of a subsidiary body of the Codex Alimentarius Commission²

3. The Commission considered a proposal of the Delegation of India to establish a new subsidiary body on spices, aromatic herbs and their formulations (*see* document CX/CAC 12/35/19³). Noting the merits and general support for this work, but also that further analysis was needed, the Commission agreed to request the Delegation of India to prepare a discussion paper for consideration at the next session of the Commission, taking into account comments made at the Session, in particular the need to better clarify the scope of work; an analysis of the gaps in terms of work in the Commission; and the mechanism to undertake this work. Interested delegations were invited to provide their contribution to India in the preparation of the paper. The Commission also agreed to ask the Coordinating Committees for their views on the proposal for the establishment of a Committee on spices, aromatic herbs and their formulations. The next Session of the Commission would further consider the proposal based on the abovementioned discussion paper as well as the views of the Coordinating Committees.

4. The Committee **is invited** to provide their view on the proposal for the establishment of a Committee on spices, aromatic herbs and their formulations. A summary of the proposal of the Delegation of India is presented in CX/NASWP 12/12/2 Add.1.

¹ REP12/CAC para. 163

² CX/CAC 12/35/19 and REP12/CAC para. 278

³ [ftp://ftp.fao.org/codex/Meetings/CAC/cac35/cac35_19x.pdf](http://ftp.fao.org/codex/Meetings/CAC/cac35/cac35_19x.pdf)

II. MATTERS ARISING FROM OTHER COMMITTEES AND TASK FORCES

A. Items for information

6th Session of the Codex Committee on Contaminants in Food

Cyanogenic glycosides⁴

5. The Committee agreed to establish an electronic Working Group, led by Australia and co-chaired by Nigeria, to start new work on a code of practice and MLs for hydrocyanic acid in cassava and cassava products for comments at Step 3 and consideration by the next session. The new work was approved by the 35th Session of the Commission (July 2012). (REP12/CAC, paras 141-143 and Appendix VI) .

6. The Committee agreed that the electronic Working Group would:

- undertake a review of the MLs for hydrocyanic acid in existing Codex commodity standards for bitter cassava and sweet cassava with a view of the possible revision of these MLs and the establishment of new MLs for additional commodities, such as ready-to-eat cassava chips;
- develop a code of practice to reduce the presence of hydrocyanic acid in cassava in which the agricultural aspects and the methods of processing are addressed; and
- identify methods of analysis suitable for analysis of hydrocyanic acid in foods.

40th Session of the Codex Committee on Food Labelling

Provisions on Date Marking⁵

7. The Delegation of New Zealand noted that at an FAO/WHO sponsored workshop, held in Tonga in conjunction with the 11th Session of the FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP), the issue of date marking of prepackaged foods had been identified as a particular concern in the Pacific because of the dependence of the region on food imports.

8. The main concerns were that some prepackaged food products for sale in Pacific countries were not or inadequately date marked, or the date mark present was not relevant to the product due to freezing. This could lead to quality and safety issues and also in unnecessary waste of food products.

9. The Committee agreed that New Zealand would prepare a discussion paper outlining potential issues with the current Codex Guidelines (focusing on the definitions and section 4.7) and possibly a proposal for new work on date marking for consideration at the next session. One delegation noted that the work should be limited to marketability of products and quality attributes consistent with the current Codex guidelines.

⁴ REP12/CF paras 165 - 167

⁵ REP12/FL paras 103 – 105