CODEX ALIMENTARIUS COMMISSION

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World Health Organization

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Agenda Item 11 **CX/NASWP 14/13/11**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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

Thirteenth Session

Kokopo, Papua New Guinea, 23 – 26 September 2014

CODEX WORK RELEVANT TO THE REGION

(prepared by Papua New Guinea with assistance from Australia)

1. Effective participation in Codex requires prioritisation, consistency and of course resources. At the workshop held in Geneva in the margins of the CAC in July 2014, Pacific Island members again raised the issue of the lack of resources available to them to participate in the work in all Codex committees. As with all countries identification of the areas of highest priority should drive a countries participation in Codex. The developing countries such as PICs to identify the uniform lack of resources areas through questionnaires and workshops at operational level.

2. Effective participation does not equal the number of meetings a country attends. Effective participation can be measured in terms of the outcomes of Codex committees (standards and guidelines that are adopted) that meet the needs of a countries particular circumstance. For example; if a country identifies that the work of the Codex Committee on Food Hygiene to develop guidelines for the control of nontyphoidal *Salmonella* spp. in beef and pork meat is a priority because they have a high level of frequency of foodborne illness caused by salmonellosis and that the guidelines could contribute to a reduction in the frequency of illness, then they would endeavour to participate in the electronic working groups and if possible attend the meeting.

3. Much of Codex work is conducted between sessions of committees through electronic working groups[1], special efforts by leaders of EWG and host countries are needed to enhance the participation of developing countries in Codex Committees, by increased use of written communications, especially through remote participation via email, internet and other modern technologies, in the work done between sessions of Committees.

4. Participation in electronic working groups is a useful way for countries to increase their effective participation in Codex. Currently there are more than 70 electronic working groups active across various Codex subsidiary bodies. Developing countries such as PICs to identify relevant EWG and participate to increase capacity in those areas.

5. A summary of some of the key work areas that may be of interest to the Pacific Island members of the region is provided at Attachment A. The attachment provides a list of items of work by committee and includes a brief description of the scope of the work and the status of the electronic working group. Each member country should identify relevant EWG and seek assistance within Codex system to develop in country capacity with reference to Attachment A.

6. In 2009 the Codex Committee on General Principles during its discussion on the Terms of Reference of Coordinating Committees[2] noted the views of the Coordinating Committees (CCNASWP, CCEURO, CCASIA, CCNEA and CCAFRICA) in that they generally agreed that the current terms of reference should remain unchanged, because the current Terms of Reference were sufficiently broad to allow Coordinating Committees to formulate regional positions among members, where necessary, and that the possibility to carry out this activity was adequately covered by bullet point (g) “exercises a general coordinating role for the Region and such other functions as may be entrusted to it by the Commission”. It was also noted that the Terms of Reference of all Coordinating Committees should be kept harmonized and that the development of

[1] Guidelines on Electronic working groups - Codex Procedural Manual 22nd Edition page 105.
[2] CX/GP 09/25/6.

regional positions could be more effectively addressed by implementing specific activities within each region than by amending the Terms of Reference of Coordinating Committee[3].

7. The CCGP further noted the specific request from the CCLAC to clarify whether the current terms of reference for the Coordinating Committees could be interpreted to give them full freedom to issue regional opinions on all themes under discussion in Codex of strategic importance to the region concerned.

8. The Secretariat clarified that in addition to the present Terms of Reference of Coordinating Committee, bullet (iii) of paragraph 3 of Rule IV of the Rules of Procedure also conferred the Coordinators the function to advise the Executive Committee and the Commission of the view of countries of the respective region.

9. The Committee concluded the discussion by confirming that the full freedom was given under the current Terms of Reference of FAO/WHO Coordinating Committees to issue regional opinions on all themes under discussion in Codex of strategic importance to the region concerned and to promote the adoption of regional positions on strategic subjects, and therefore there was no need to modify the Terms of Reference.

Action for the Committee

10. In view of the decision taken by CCGP, CCNASWP might want to consider the benefit of developing regional positions on Codex work that is of interest to the region. The Committee could discuss how to develop regional positions (electronically) on particular items of work that could then be submitted by individual members of the Region as written comments to the electronic working groups. Such a mechanism will contribute to the development of their capacity to provide input to the development of international standards.

11. As an initial step the region could agree to identify priority areas of work within Codex (based on Attachment A). Once the areas have been identified the region would appoint a lead country for each area of work – it would probably be best to start with only 3 or 4 items. The region would then setup its own electronic working group on each of these items with perhaps one of the developed countries taking the lead to act as a coordinator/facilitator/mentor for the region on that particular piece of work. Sharing of views on the particular item of work would be done through the region with a view to developing written comments that could be submitted by each interested member of the region.

12. The members of the CCLAC region develop regional positions on key issues through their regional meeting/training workshops etc and then each member of the region is able to submit the comments as their individual country comments. This has helped them to present a more coordinated approach to strategic issues but also has developed their capacity to provide balanced robust positions as individual countries at Codex meetings. Members of CCNASWP might want to consider if this will also benefit them in developing their capacity to submit written comments.

[3] ALINORM 32/33 paragraph 100-103.

Attachment A

The following items of work may be of interest to members of the Region. The items are listed by committee and include a brief description of the scope of the work and the status of the electronic working group.

CODEX COMMITTEE ON FOOD LABELLING

1. *Proposal to review the General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985) to Address the Issue of Date Marking*[4]

The 41st session of the Codex Committee on Food Labelling agreed to establish an electronic working group chaired by New Zealand and co-chaired by Australia with the following Terms of Reference:

1. Based on the review of the relevant sections of the GSLPF that relates to date marking the WG will prepare draft proposals to revise as required text relevant to date marking in the GSLPF.
2. Consider the need for additional guidance for date marking to support the GSLPF.
3. Develop a draft revised standard to incorporate the proposed date marking modifications.

Current status

A second discussion paper was been circulated by the Ewg with a deadline of 6 June 2014 for comments. Based on the responses to this discussion paper an agenda paper will be drafted for CCFL 42 including proposed changes to the definitions and text relevant to date marking in the GSLPF (Codex STAN 1- 1985).

It is expected that the proposed changes to definitions and text in this agenda paper will form the basis of discussions at the physical working group to be held immediately prior to CCFL 42.

A summary of discussions at the physical working group (and if necessary proposed changes to the paper prepared for plenary) will be prepared and presented to CCFL 42 as a Conference Room Document (CRD).

CODEX COMMITTEE ON FOOD HYGIENE

2. *Discussion paper on the need to revise the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)*[5]

The 45th Session of the Codex Committee on Food Hygiene (Ha Noi, Viet Nam, 11 – 15 November 2013) agreed to establish an electronic working group led by Brazil and co-chaired by France, to revise the *Code of Hygienic Practice for Fresh Fruits and Vegetables* and all its Annexes (CAC/RCP 53-2003), taking into account the Discussion Paper presented by Brazil and the comments received, for consideration by the next Session of the Committee.

The Discussion paper will provide a consolidated version of the Code, eliminating duplication and redundancies and identifying any additional provisions that might be missing.

The Committee agreed that the eWG would also prepare a project document for new work if substantial changes were proposed to the Code.

Current Status

The Ewg is expected to complete its work by 10 September 2014 and submit the final Discussion Paper to the Codex Secretariat for general circulation for comments prior to the next session of CCFH.

3. *Guidelines on the application of General Principles of Food Hygiene to the control of foodborne parasites*[6]

The Codex Committee on Food Hygiene (CCFH) agreed at its 45th Session to start new work on Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites. The Committee agreed to establish:

- A physical working group, led by Japan and co-chaired by Canada, and working in English only, to discuss and prepare proposals for the structure and approach for the document, as well as for possible annexes (pWG was held in Japan in May 2014).
- An electronic working group, led by Japan and co-chaired by Canada, and working in English only, to develop the proposed draft Guidelines based on the proposals of the physical working group for comments at Step 3.

[4] REP13/FL paras 118-120.
[5] REP13/FH para. 100.
[6] REP13/FH paras 111-122.

- A physical working group to meet immediately prior to the next Session, led by Japan and co-chaired by Canada and working in English, French and Spanish, to consider the comments submitted at Step 3 and prepare proposals for consideration by the next session.

Current Status

The EWG is expected to finalize and send the results of the EWG, including the proposed draft Guidelines to the Codex secretariat by early August. The draft document will be circulated at Step 3 prior to the next session of CCFH.

4. Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat[7]

The 45th session of the Codex Committee on Food Hygiene (CCFH) agreed to start new work on Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork. The work will be accomplished by an electronic working group (eWG), led by the United States and co-chaired by Denmark.

The Guidelines will provide a framework which countries can utilize to establish control measures appropriate to their national situation and will focus on control measures for primary production, processing and distribution. The guidelines will also cover validation and verification of control measures as well as monitoring and review. Collaboration with OIE on pre-harvest measures will be initiated as well.

Current Status

The eWG will work on a proposed draft for circulation for comments at Step 3 and consideration by CCFH at its next meeting; this will likely be an iterative process during this drafting time. The projected timeframe for submission of the proposed draft Guidelines to the Codex Secretariat to prepare for the next CCFH meeting will be mid July 2014.

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

5. Maximum levels for lead in fruit juices and nectars (ready to drink), canned fruits and canned vegetables[8]

At the 8th CCCF the Committee noted that for the commodity group “berries and other small fruits” the proposed lower ML may be acceptable when applied to the occurrence data of this group as a whole. However, when the data are split into the individual species or varieties of berries and small fruits, the proposed reduction may be problematic for some berries such as cranberries, currants, elderberries and strawberry tree. Therefore, it was advisable to postpone the discussion of this ML until the 9th CCCF to allow interested countries to submit new or additional data to GEMS/Food for analysis on the understanding that if no data were made available, the Committee would accept the proposed lower ML for adoption at its 9th session.

The Committee noted several comments on the need to collect more occurrence data, in particular better distribution of data among regions, before proceeding with the revision of the MLs for those fresh fruits and vegetables for which lower MLs were proposed. The cut-off levels should be selected carefully especially when the occurrence data were not well geographically distributed. The Committee agreed to take the same approach as for “berries and other small fruits” and to encourage countries concerned to submit new or additional data on lead contamination in these commodities to GEMS/Food for further consideration in the EWG and finalisation by the 9th CCCF.

The 8th session of the Codex Committee on Contaminants in Foods (CCCF), held in The Hague, the Netherlands, from March 31 - April 4, 2014, agreed to re-establish an Electronic Working Group (EWG) led by the United States of America to continue with the review of maximum levels (MLs) for lead in berries and other small fruits; brassica vegetables; fruiting vegetables, cucurbits; fruiting vegetables, other than cucurbits; legume vegetables; canned fruits and vegetables; and fruit juices and nectars (ready to drink).

Current Status

The Ewg requested submission of new data covering approximately the last 10 years. Data was required to be submitted by the following deadlines to allow time for data analysis and drafting and review of the paper.

July 31, 2014: Canned fruits and vegetables; and fruit juices and nectars (ready to drink) (Codex CL 2013/23-CF)

September 15, 2014: Berries and other small fruits; brassica vegetables; fruiting vegetables, cucurbits; fruiting vegetables, other than cucurbits; and legume vegetables (JECFA Call for Data).

[7] REP13/FH paras 107-109.
[8] REP13/CF paras 26-27.

6. *Proposal for New Work on the Revision of the Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals, Including Annexes on Ochratoxin A, Zearalenone, Fumonisins, Trichothecenes* (CAC/RCP 51-2003)[9]

Mycotoxin contamination in cereals is a safety issue that impacts on public health, food security and trade.

The purpose of the proposed new work is to provide to member countries, cereal producers and industry guidance on how to prevent and reduce mycotoxin contamination in cereals. This guidance will include the latest developments in good agricultural practices (GAPs) and good manufacturing practices (GMPs) in use worldwide.

Specific measures for the control of aflatoxins and additional measures for the prevention and reduction of mycotoxins in cereals, not currently included in the Code, in order to bring the document in line with current GAPs and GMPs and other relevant methodologies and technologies currently in use and widely applied, such as the use of biological control methods and predictive models.

Consumer protection from the health point of view, food safety, ensuring fair practices in the food trade and taking into account the needs of developing countries. The new work will provide additional and updated guidance to countries in order to prevent and reduce mycotoxin contamination and consequently minimizing consumer dietary exposure from cereals and cereal-based products thereby improving the overall quality of these products.

Current Status

The Committee agreed to initiate new work on the revision of the Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals (CAC/RCP 51-2003) for approval by the 37th Session of the Commission (Appendix IX).

The Committee agreed to establish an EWG lead by Brazil and co-chaired by United States of America and Nigeria, and working in English only, to prepare a proposed draft revision of the COP, including the integration of the annex on the prevention and reduction of aflatoxins and OTA in sorghum, for comments at Step 3 and consideration by the next session, subject to approval by the Commission.

7. Discussion Paper on the Review of the Guideline Levels for Methylmercury in Fish and Predatory Fish[10]

The 7th Session of the Committee on Contaminants in Food (CCCF) (April 2013) reviewed the current Guideline Levels (GLs) for methylmercury in fish and predatory fish and considered other measures including consumption advice taking into consideration outcome of the joint FAO/WHO expert consultation on the risks and benefits of fish consumption. While there was support for setting GLs or Maximum Levels (MLs) for methylmercury in fish, it was recognized that further information was necessary to review the current GLs taking into account the benefits of fish consumption. The Committee thus agreed to re-establish the electronic working group (eWG), led by Japan and co-chaired by Norway, and requested the eWG to: (i) prepare a discussion paper; (ii) collect data on total mercury and methylmercury in fish species important in international trade in order to review the current GLs; (iii) explore the possibility of revising the GLs or their conversion to MLs; (iv) and identify the fish for which the level or levels could apply (REP13/CF para. 126).

Several members proposed that the eWG should consider consumption advice as an alternative approach in this discussion paper. However, the terms of reference of this eWG is limited to reviewing the current GLs based on the occurrence data on total mercury/methylmercury in fish. Therefore, the eWG did not consider the consumption advice, and it will be discussed at the 8th CCCF in the context of what the most appropriate risk management measure for methylmercury in fish is.

A summary of the discussion on this matter at sessions of the Codex Alimentarius Commission (CAC), Executive Committee (CCEXEC), Committee on Food Additives and Contaminants (CCFAC), Committee on Fish and Fishery Products (CCFFP) and the Committee on Contaminants in Foods (CCCF) was presented to the 7CCCF.

At the 8th Session of the CCCF (2014) the Delegation of Japan introduced document and informed the Committee that three main points were discussed, viz. To which compounds MLs or GLs should apply, classification of fish and exceedance rates for the current GLs.

There was no agreement in the EWG on the compound for which GLs or MLs should apply. Proposals were made for levels for total mercury, levels for methyl mercury, or revocation of levels.

On the classification of fish species, the EWG, taking into account the data submitted, could statistically classify fish species into two groups, namely “tunas, billfish and sharks” and “other species”, but it was clear

[9] REP13/CF para. 99.
[10] REP13/CF paras 104-114.

that having two groups was not sufficient to cover all species. Therefore more detailed classification was necessary.

When considering the exceedence rates, it would appear that the current GL of 0.5 mg/kg might not be necessary for fish other than predatory fish, but that the current GL of 1 mg/kg for predatory fish should be reviewed. However it was also noted that lack of exceedence rates for the current GL of 0.5 mg/kg may be influenced by the current GL having been in place for a number of years.

The Delegation of Japan also informed the Committee that a request had been made to consider as an alternative to MLs or GLs, the provision of consumption advice as a risk management tool, but that this was outside the mandate of the EWG and had not been considered.

The Delegation of Japan therefore proposed that the Committee consider what the most appropriate risk management tool was and then to agree on the review of the levels.

Delegations opposed to the establishment of levels, were of the opinion that consumer advice was more appropriate and that the benefits of fish should be taken into account, in line with the outcomes of the Joint FAO/WHO Expert Consultation on the Risk and Benefits of Fish Consumption; that establishment of a level would give the impression that there was a problem with fish, and that very few fish had excessive levels of mercury, this was mostly in very large predatory or piscivorous fish.

Those in favour of establishing MLs were of the opinion that such levels were needed to ensure fair practices in food trade, while being health protective, and that consumer advice at the national level could be used in combination with an ML. There was wide support for an ML for methylmercury. However, recognizing the difficulties with chemical analysis for methylmercury, it was proposed to use total mercury for screening purposes. Some views were expressed that levels should be established for total mercury as it would be easier to analyse, especially in developing countries, and that a conversion factor could be used to determine the levels of methylmercury. There was however doubt with regard to the appropriate conversion factor to be use

The Delegation of Japan explained that there was a strong correlation between total mercury and methylmercury concentration in fish with a slope of 0.837 as presented in the discussion paper (CX/CF 14/8/16, Figure 2(b) and that it would only be necessary to analyse for methylmercury in cases where the measurement of total mercury exceeded the ML for methylmercury. The statistical analysis had found that in the case of blue marlin, the ratio of methylmercury to total mercury was significantly lower and therefore a higher probability to analyse for methyl mercury, when the total mercury exceeds the ML for methylmercury.

Current Status

Noting that there was wide support for establishment of an ML for methylmercury, the Committee agreed that this would be the approach with the use of total mercury for screening purposes, but that further consideration was needed on an appropriate level or levels; and the fish classification would have to be further developed as proposed by the chair of the EWG. The Committee further noted that this decision did not preclude the usefulness of consumer advice and confirmed the decision of the last session of the Committee that consumer advice should be developed at the national or regional level as the advice would vary between countries because of the risk of mercury exposure from the diet would depend on, amongst others, the patterns of consumption of fish and the types of fish consumed; and that no further work would be done at the international level.

The Committee agreed to re-establish the EWG, led by Japan and co-chaired Norway, working in English only, to develop a discussion paper to provide proposals for ML(s) for methylmercury, to express to which fish species these should apply, and to include a project document for a new work proposal for consideration by the next session of the Committee.

Codex Members and Observers interested in participating in the EWG were requested to provide their names, official positions, institutions and email addresses before **July 31, 2014.**

CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION

The next session of CCFICS to be held in Brisbane, Queensland from 13 – 17 October 2014 will discuss the following items.

- *Discussion paper on proposal for new work on principles and guidelines for the elaboration and management of questionnaires directed at exporting countries*
- *Discussion paper on proposal for new work on Principles and Guidelines for Monitoring Regulatory Performance of National Food Control Systems*

- *Revision of the Principles and Guidelines for the Exchange of Information in Food Safety Emergencies* to address feed.

CODEX COMMITTEE ON NUTRITION AND FOOD FOR SPECIAL DIETARY USES

8. Potential Nutrient Reference Value for Potassium in relation to the risk of noncommunicable disease[11]

At the 35th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), the Committee agreed to submit a project document on the establishment of a "Nutrient Reference Value - Noncommunicable Disease" (NRV-NCD)[12] for potassium to the 37th Session of the Commission for approval of new work. Subject to the Commission's approval, the Committee further agreed to establish an electronic working group (eWG) chaired by the United States of America (U.S.) and co-chaired by Chile to recommend a proposed draft NRV-NCD for potassium and consequent amendments to the listing of NRVs-NCD in Section 3.4.4.2 of the *Guidelines on Nutrition Labelling* (CAC/GL 2-1985).

The main purpose of this proposed work is to consider the establishment of an NRV for potassium based on levels of this nutrient that reduce the risk of diet-related noncommunicable disease.

A potassium NRV associated with intake levels that reduce NCD risk (and that would also meet requirements) is deemed to have more global public health relevance than a potential NRV based only on minimum requirements. For example, whereas FAO/WHO has not established a Daily Intake Reference Value (DIRV) for potassium based on requirements, recent WHO Guidelines on Potassium Intake for Adults and Children (the 2012 WHO potassium guideline) (WHO, 2012) are based on NCD risk.

The work would consider a potential NRV-NCD for potassium in accordance with the General Principles for Establishing Nutrient Reference Values for the General Population (the General Principles) in the Annex to the *Guidelines on Nutrition Labelling* (CAC/GL 2-1985), and propose consequent amendments to section 3.4.4.2 of these guidelines.

Current Status

The Ewg has conducted one round of comments as at July 2014. The final draft is expected to be circulated to Ewg members in late August with a view to the final document being submitted to the Codex Secretariat in September for circulation and discussion at the next session of CCNFSDU.

CODEX COMMITTEE ON PROCESSED FRUIT AND VEGETABLES

The Codex Committee on Processed Fruit and Vegetables meets from 8 – 12 September 2014. A number of items of work in regards to canned and quick frozen vegetables will be discussed at the next session. The report of the meeting may be available during the week of CCNASWP.

CODEX COMMITTEE ON FRESH FRUIT AND VEGETABLES

The Commission approved a number of items of new work. These standards will cover all the normal provisions of a Codex standard for fresh fruit and vegetables. The main aspects relate to the definition of the product, essential quality factors and tolerances, weight or size and proper labelling. This will provide certainty throughout the supply chain of the nature and characteristics of the product and will minimise misleading practices.

9. Proposed draft Standard For Ware Potato[13]

Ware potato *(Solanum tuberosum*) is a starchy, tuberous crop from the Solanaceae family. Ware potato is a native of the Andes region in South America and said to have been introduced in Europe in the 16th century. Ware potato is a short duration crop capable of producing high yield per unit area per unit time. They bear white, pink, red, blue, or purple flowers with yellow stamens. In general, the tubers of varieties with white flowers have white skins, while those of varieties with colored flowers tend to have pinkish skins. The major species grown worldwide is *Solanum tuberosum* commonly known as potato.

The scope of the standard will cover ware potatoes obtained from commercial varieties of *Solanum tuberosum* to be supplied fresh to the consumers after preparation and packaging. Ware potatoes for industrial processing are excluded.

[11] REP13/NFSDU (Rev) paras 116-121 and Appendix III.
[12] Nutrient Reference Values – Noncommunicable Disease (NRVs-NCD) refer to NRVs that are based on levels of nutrients associated with the reduction in the risk of diet-related noncommunicable diseases not including nutrient deficiency diseases or disorders (CAC/GL 2-1985, Section 2.6).
[13] REP13/FFV paras 51-54 and Appendix V.

10. Proposed draft Standard for garlic[14]

The objective of this standard is to establish quality criteria for garlic, proper labelling, among other relevant points, to protect consumers' health, besides facilitating trade. This standard applies to bulbs of commercial varieties and types of garlic obtained from *Allium sativum L*., to be supplied fresh to the consumer after preparation and packaging. Garlic for industrial processing is excluded.

11. Proposed draft Standard for aubergines[15]

The scope of the work is to establish a worldwide standard for aubergines obtained from varieties of *Solanum melongena* L, var. *esculentum, insanum* and *ovigerum* of the Solanaceae family, which must be supplied fresh to the consumer after proper preparation and packaging. Aubergines for industrial processing are excluded.

The objective of the standard is to consider the essential quality characteristics of aubergines for fresh consumption to aid international trade.

12. Proposed draft Standard for kiwifruit[16]

The scope of the work is to establish a worldwide standard for kiwifruit (sometimes referred to as kiwi) grown from varieties of *Actinidia* spp, excluding Actinidia aguta, to be supplied fresh to the consumer. The objective of the standard is to facilitate fair trade in the product.

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

13. Food Additive Provisions in Standards for Fish and Fishery Products[17]

The 33rd Session of the Codex Committee on Fish and Fishery Products (CCFFP), held in Bergen, Norway, on 17-21 February 2014, agreed to establish an EWG, led by the European Union and working in English only, to continue with the review of food additive provisions to correct inconsistencies/inaccuracies in the standards for fish and fishery products.

The initial timetable for the work of this EWG is as follows:

7 July 2014	First circular for EWG member comments
14 August 2014	Deadline for submission of comments
30 September 2014	Second circular for EWG member comments
31 October 2014	Deadline for submission of comments
19 December 2014	Submission to the Codex Secretariat of paper for the 34th CCFFP

14. Discussion Paper on Histamine[18]

At its 33rd session, the CCFFP agreed to establish an electronic working group, led by Japan and the United States of America, working in English only, with the following terms of reference:

- *review existing histamine related guidance in the Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003)* and any guidance documents used in member countries to decide whether the current Code is sufficient for histamine control guidance*;*
- consider inclusion of the susceptible species list contained in Table 2.3 of the Joint FAO/WHO Expert Meeting;
- continue to consider the application of an uncertainty factor and the safety limits for histamine in the standards for fish and fishery products and make recommendations on these limits, and to consider other risk management options, e.g. consumer advice, and whether there was a need for the decomposition limits in the standards; and
- continue to consider appropriate sampling plans for histamine.

Members and observers should have nominated their participants by 12 July, 2014. After attaining a list of participants, there will be a call for comments, and a discussion paper will be drafted based on the comments received. The discussion paper will be finalized for consideration by the 34th Session of CCFFP.

[14] REP13/FFV para. 56 and Appendix VI.
[15] REP13/FFV para. 56 and Appendix VII.
[16] REP13/FFV para. 56 and Appendix VIII.
[17] REP13/FFP Rev. para. 108.
[18] REP13/FFP Rev. para. 117.

15. Proposed Draft Code of Practice on the Processing of Fresh and Quick Frozen Raw Scallop Products at Step 3[19]

The Committee recalled that the Proposed Draft Code of Practice had been returned for redrafting by an electronic working group, comments and consideration by this Session.

The Delegation of Canada introduced the item and informed the Committee that Canada had prepared a revised version of the Code taking into account the decisions taken on the renamed Standard for Fresh and Quick Frozen Raw Scallop Products and the written comments submitted (CRD 19). This left only a few outstanding issues which required further consideration, such as the appropriateness of permitting the processing of dead scallops and the inclusion of guidance for the disposal of dead scallops; the risk of biotoxin presence in scallop meat and roe as identified by the electronic working group; as well as the need for further guidance on short-haul voyages as proposed in written comments.

In view of the fact that the proposal in CRD 19 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 electronic working group, 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 physical working group 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.

CODEX COMMITTEE ON FATS AND OILS

The terms of reference for CCFO are to elaborate worldwide standards for fats and oils of animal, vegetable and marine origin including margarine and olive oil. There are several discussion papers on oils such as fish oil, cold pressed oils, sunflower seed oils and high oleic soybean oil. The committee is also responsible for the review of the list of acceptable previous cargos in the *Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk* (CAC/RCP 36-1987).

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[19] REP13/FFP Rev. paras 58-61 and Appendix V.