



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS**

First Session

Kochi, India, 11-14 February 2014

COMMENTS ON WORK MANAGEMENT MODALITIES OF THE CCSC

The following comments have been received from the following Codex members and observers

Argentina, European Union, Iran, Japan, Kenya

ARGENTINA

• **CX/SCH 14/1/4. Modalidades de gestión del trabajo.**

- **Frecuencia y duración de las reuniones - Punto 3.**

Argentina considera que inicialmente se debería examinar el potencial de trabajo que tendrá el comité antes de definir la frecuencia de las reuniones. En realidad creemos que dada la expectativa que se creó en torno a la creación de este Comité, en especial para los países en desarrollo, lo que se espera es que comience a elaborar estándares a la brevedad. Se considera que la frecuencia debería ser anual, excepto que el Comité no lo considere necesario. Por otra parte, consideramos que la reunión debería durar 5 días y no 4, pues una vez que comiencen los trabajos en un tema tan nuevo para el Codex, se espera tener tiempo para debatir los documentos en la plenaria y no que todo se concentre en los grupos físicos.

- **Programa Provisional - Punto 5.**

Creemos que el criterio debería ser más flexible. No compartimos la idea de limitar de antemano al Comité en cuanto al número de documentos que pueda incluir en su agenda sobre especias y hierbas culinarias. Tampoco vemos la razón para que se establezca el número preciso de proyectos de estándares que se incluirán en la agenda de las reuniones, ni la paridad entre la cantidad de proyectos sobre especias y hierbas culinarias; quizás la Presidencia podría ayudarnos a comprender mejor la razón de la propuesta.

Por lo expuesto, consideramos que la decisión de cuantos trabajos llevará adelante el comité en cada reunión debería depender del consenso alcanzado en cada reunión por sus Miembros en base a razones fundadas y no a una condición escrita que puede llegar a entorpecer los trabajos con la consecuente demora de los mismos.

- **Grupo de trabajo presencial - Punto 8.**

Nos preocupa que quienes definan las prioridades de los trabajos sean solamente aquellos que se pueden reunir en un grupo físico, pues esto podría afectar la capacidad de los países en desarrollo para intervenir en las decisiones.

- **Propuesta de cantidad de normas - Punto 9.**

En base a los comentarios presentados en el punto 5, se sugiere eliminar el punto 9.

- **Grupo de trabajo electrónico - Punto 11**

Argentina apoya la existencia de un grupo de trabajo electrónico a fin de dar mayor participación a los países miembro.

- **Formato modelo para las normas - Punto 12. –**

Estamos de acuerdo en seguir el formato modelo de los Comités de Frutas y Hortalizas Frescas y Elaboradas haciendo los ajustes necesarios en función de las especificaciones que sean necesarias atendiendo al tipo de producto que se pretende regular. A modo de ejemplo se sugiere tomar como base la norma sobre chile fresco (CODEX STAN 307-2011) perteneciente al CCFFV y la CODEX STAN 130-1981 sobre albaricoques secos, 67-1981 de pasas de uva, la 177-1991 sobre coco desecado y la 39-1981 sobre hongos desecados del CCFFV. Asimismo las propuestas de norma sugeridas por Argentina e India

(Pimentón y orégano) fueron basadas en el formato del CCFFV y aunque no se trabajó aun en normas específicas, podrían ser utilizadas como modelos para elaborar la plantilla.

- **Agrupación de productos en normas generales – Punto 13.**

Argentina acuerda en contar con normas generales y específicas, como se hace en otros comités. Se sugiere considerar la opinión presentada por Argentina oportunamente al documento CL 2013/22-SCH en relación con el nombre del comité, sugiriendo que se siga la idea del CX/FH 13/45/6, PROPOSED DRAFT CODE OF HYGIENIC PRACTICE FOR SPICES AND DRIED AROMATIC HERBS, el que considera un ámbito de aplicación más amplio que el que sugiere este nuevo comité a fin de poder interactuar adecuadamente ("Spices and dried aromatics herbs").

EUROPEAN UNION

General Comments:

The Member States of the European Union (MSEU) would like to thank India for preparing the proposed work management modalities.

The MSEU are in general content with the proposed modalities in document CX/SCH 14/01/4. However, in order to clarify the interaction between CCSFH and the Codex general subject committees, the MSEU propose to modify paragraph 16 of the document as follows:

"It is noted that there are already existing mechanisms in place to facilitate cross-committee interactions through the regular agenda item, Matters Referred from the CAC and other Codex Committees. All provisions for food additive, hygiene, contaminants, labeling, methods of analysis and sampling are subject to the endorsement of the relevant Committees. **Interaction between CCSCCH and the Codex general subject committees takes place in accordance with the Codex Procedural Manual "Relations between Commodity Committees and General Subject Committees".**

Paragraph 8 of the document refers to prioritization of the work, as proposed in document CX/SCH 14/1/5 under agenda item 5. MSEU comments on agenda item 5 equally apply to this paragraph.

IRAN

CX/SCH 14/01/4 (WORK MANAGEMENT MODALITIES OF THE CCSCCH (Agenda Item 4):

Iran is recommended, to Add the new group: **spicy leaf / dried herb** such as **Dill, Mint** to grouping of commodities in general standards (13).

JAPAN

Comments of Japan on CX/SCH 14/01/4

Japan appreciates India for her work as the host of the Codex Committee on Spices and Culinary Herbs (CCSCCH), and is pleased to provide the following comments on work management modalities of the CCSCCH.

Specific comments

1. With regard to the grouping of commodities in general standards (Paragraph 13), Japan thinks it would be not effective for working of the Committee to define the categories as mentioned in the Paragraph 13 because expected individual worldwide standards for spices and culinary herbs would be diverse and there are little common characteristics within each current category.
2. The Committee should pay more attention to the elaboration on individual standards proposed by interested members in line with *the Guideline on the Application of the Criteria for the Establishment of Work Priorities (criteria applicable to commodities)* in the Procedural Manual rather than develop a general standard for each group.

KENYA

Agenda 4: WORK MANAGEMENT MODALITIES

Frequency and length of the Sessions

3. The Committee will meet at an interval of approximately 18 months. It is envisaged that the work of the Committee would be completed in 12 sessions. The session will be conducted for period of four days and may subsequently be extended to five days based on the volume and work of the Committee.

COMMENT:

1. We propose that the committee to meet once a year particularly in the third quarter, that is between October to December when there are no many codex meetings going on. This will also make members to keep a breast with the ongoing work within the CCSCCH.
2. The session should be conducted in a period of five days leaving for the secretariat to do the report and one day for adoption of the report.

Consideration of new work within CCSCCH

COMMENT:

7.As specified in the Codex *Procedural Manual*, work undertaken by the CCSCCH should fall within its Terms of Reference, should be consistent with the general procedures established by the Codex Alimentarius Commission and should meet the **Prioritization Criteria set by CCSCCH based on the Codex *Criteria for the Establishment of Work Priorities as per agenda 5* . The CCSCCH should also work very closely with ISO TC 34 on the subject without duplicating the work which has been done.**

Grouping of commodities in general standards

Para13; The various categories of the spices

COMMENT:

The CCSCCH should be very careful when including 'dried fruits' as a spice not to enter the scope of processed fruits and vegetables. The definition term of dried fruits should be very clear in line with spices. Some example of the definitions are proposed below.

COMMENT:

Some proposed definitions which CCSCCH needs to consider to bring out CCSCCH and CCPFV Terms of References clarity.

1. **Definition of Dried Fruits: a fruit (as a capsule or achene) in which the pericarp is not succulent or pulpy.**
2. **Spice: A spice is a dried seed, fruit, root, bark, or vegetable substance primarily used for flavoring, coloring or preserving food. Sometimes a spice is used to hide other odour etc.**
3. **Herb - culinary and medicinal plant: a low-growing aromatic plant used fresh or dried for seasoning. Or A plant whose stem does not produce woody, persistent tissue and generally dies back at the end of each growing season.**

Comment

The committee should exclude the medicinal plant or include them but set the lower usage limit in food to prevent overdose.

GENERAL COMMENT:

We support the physical working group and e.g. the participation should allow members who are not in physical working group to forward their comments to physical working group to be considered.