



## PROGRAMME MIXTE FAO/OMS SUR LES NORMES ALIMENTAIRES

### COMMISSION DU CODEX ALIMENTARIUS

#### Quarantième session

Centre international de conférences, Genève (Suisse), 17-22 juillet 2017

#### PROPOSITIONS DE NOUVEAUX TRAVAUX<sup>12</sup>

Une liste de propositions relatives à l'élaboration de nouvelles normes et de nouveaux textes apparentés est présentée ci-dessous avec, pour chacune, la référence au rapport et au document de projet correspondants. La Commission est invitée à décider, dans chaque cas et en tenant compte des résultats de l'examen critique effectué par le Comité exécutif, s'il convient ou non de procéder aux nouvelles activités proposées et à quels organes subsidiaires ou autres il appartient de mener ces travaux. La Commission est invitée à examiner ces propositions à la lumière tant de son *Plan stratégique 2014-2019* que des *Critères régissant l'établissement des priorités des travaux et des Critères régissant la création d'organes subsidiaires*.

| Organe du Codex | Texte  | Référence et document de projet                                 |
|-----------------|--|---|
|                 | Proposition de nouveaux travaux sur une norme pour les noix de cajou   |   |
|                 | Proposition de conversion de la Norme régionale pour la sauce au piment (sauce «chili») («piments forts») (CODEX STAN 306R-2011) en norme mondiale         |   |
|                 | Proposition de révision de la <i>Norme pour le chutney de mangue</i> (CODEX STAN 160-1987)   |   |
|                 | Proposition de nouveaux travaux sur une norme pour les kakis séchés  |   |
| CCPFV           | Proposition de nouveaux travaux sur une norme pour les patates douces séchées  | CL 2017/07-PFV<br>(voir <b>Annexe I-IX</b> du présent document) |
|                 | Proposition de conversion de la Norme régionale pour la pâte de soja fermentée au piment fort (CODEX STAN 294R-2009) en norme mondiale                     |   |
|                 | Proposition de nouveaux travaux sur une norme pour les piments forts séchés  |   |
|                 | Proposition de nouveaux travaux sur une norme pour les fruits séchés   |   |
|                 | Proposition de révision de la Norme pour la macédoine de fruits tropicaux en conserve et l'élaboration d'une norme pour les mélanges de fruits en conserve |   |

<sup>1</sup>Les propositions d'élaboration de nouvelles normes et de nouveaux textes apparentés émanant des réunions du Codex tenues à partir d'avril 2017, à savoir une proposition du CCFO, neuf propositions du CCPFV et deux propositions du Groupe de travail physique sur la résistance aux antimicrobiens sont incluses dans le présent document.

<sup>2</sup> Les annexes sont jointes dans la langue originale uniquement.

| Organe du Codex | Texte  | Référence et document de projet                                   |
|-----------------|--|---|
| CCFO            | Révision de la <i>Norme pour les huiles végétales portant un nom spécifique</i> (CODEX STAN 210-1999): ajout de l'huile de noix, de l'huile d'amande, de l'huile de noisette, de l'huile de pistache, de l'huile de lin et de l'huile d'avocat | REP17/FO<br>Par. 70<br>(voir <b>Annexe X</b> du présent document) |
| CCCF            | Limites maximales pour les aflatoxines totales et l'ochratoxine A dans la noix de muscade, le chili, le piment, le gingembre, le poivre et le curcuma  | REP17/CF<br>Par. 122, Annexe VII                                  |
|                 | Limites maximales pour le méthylmercure dans les espèces de poisson  | REP17/CF<br>Par. 141, Annexe VIII                                 |
|                 | Révision du <i>Code d'usages pour la prévention et la réduction de la contamination des aliments par les dioxines et les PCB de type dioxine</i> (CAC/RCP 62 - 2006)   | REP17/CF<br>Par. 146, Annexe IX                                   |
|                 | Code d'usages pour la réduction des 3-monochloropropane-1,2-diol esters et des éthers glycidyliques dans les huiles raffinées ainsi que les produits fabriqués avec des huiles raffinées en particulier les préparations pour nourrissons      | REP17/CF<br>Par. 151, Annexe X                                    |
|                 | Directives (bonnes pratiques) pour l'analyse des risques en présence des substances chimiques se trouvant par inadvertance dans les aliments à de faibles niveaux  | REP17/CF<br>Par. 153, Annexe XI                                   |
| CCFICS          | Orientations relatives à l'utilisation de l'équivalence de systèmes  | REP17/FICS<br>Par. 47, Annexe III                                 |
|                 | Orientations sur l'utilisation dématérialisée de certificats électroniques (Révision des <i>Directives pour la conception, l'établissement, la délivrance et l'utilisation des certificats officiels génériques</i> )                          | REP17/FICS<br>Par. 53, Annexe IV                                  |
|                 | Orientations relatives aux approches réglementaires par rapport aux dispositifs d'assurance par des tiers en matière de sécurité sanitaire des aliments et des pratiques loyales dans le commerce alimentaire                                  | REP17/FICS<br>Par. 62, Annexe V                                   |
| CCMAS           | Révision des <i>Méthodes d'analyse et d'échantillonnage recommandées</i> (CODEX STAN 234-1999)   | REP17/MAS<br>Par. 61, Annexe VI                                   |
| PWG-AMR         | Proposition de nouvelle activité sur la révision du <i>Code d'usages visant à réduire au minimum et à maîtriser la résistance aux antimicrobiens</i> (CCA/RCP 61-2005)   | CX/CAC 17/40/12 Add.2.  |
|                 | Proposition de nouvelle activité sur des lignes directrices pour la surveillance intégrée de la résistance aux antimicrobiens  | Annexes 1 et 2  |

**PROJECT DOCUMENT**  
**Proposal for New Work on Standard for Cashew Kernels**  
**(Prepared by India)**

**1. Purpose and scope of the Standard**

The purpose of the new work is to establish a worldwide quality standard for cashew kernels prepared from sound matured fruits of suitable varieties of *Anacardium occidentale* L. The proposed scope is that cashew kernels may be presented in whole, split or broken style offered to the consumer for direct consumption, including for repacking or for catering purposes.

**2. Relevance and timeliness**

There are national standards of different countries and some variance has been noted in the national legislations both in terms of quality and safety. Due to the growing trend of worldwide cashew production and trade as well as consumption in different forms, it is necessary to establish a globally harmonized standard covering quality and safety aspects as well as labelling provisions in order to have a standard that has been internationally agreed to by consensus between the producing, consuming and trading countries. Development of a Codex standard for cashew kernels will, therefore, help to protect consumer health and to promote fair practices in food trade.

**3. Main aspects to be covered**

It is proposed to cover the essential quality and safety in the standard. The relevant factors which may be considered are:

- (a) Minimum requirements of cashew kernels.
- (b) Classification of cashew kernels in accordance with its characteristics.
- (c) Provisions concerning quality, defects, sizes and their tolerance levels as well as weight, shape and presence of broken kernels.
- (d) Provisions concerning uniformity of the packaged product and the package used.
- (e) Provisions concerning additives, contaminants and pesticide residue limits as well as for hygiene.
- (f) Provisions concerning labelling and marking.

**4. Assessment against the Criteria for the Establishment of Work Priorities**

**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

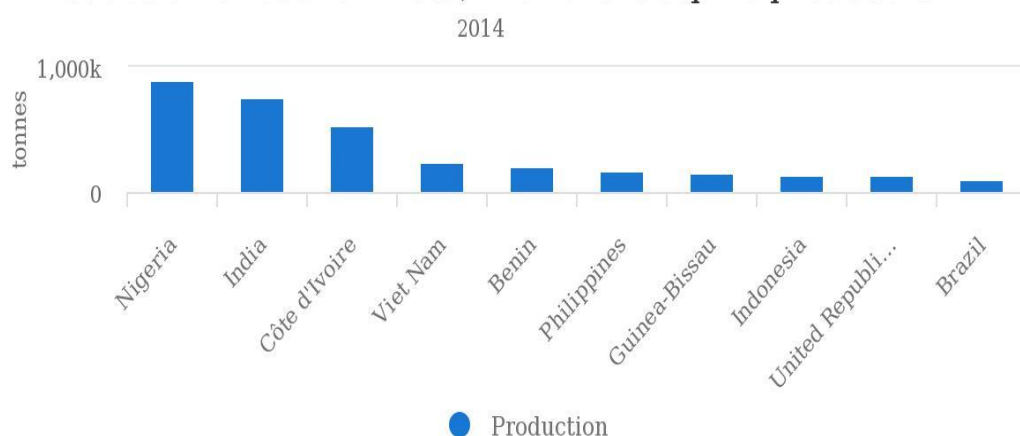
Cashew kernel is an important export product that plays a significant role as a source of income and employment for its producing countries. As per data reported by the Global Cashew Council, world production of cashew ranges between 470,000 and 580,000 metric tons (kernel basis) per year. India annually produces 150,000-190,000 metric tons followed by Côte d'Ivoire and Vietnam with 70,000-95,000 metric tons each, and Brazil with 40,000-60,000 metric tons. The world production of cashew nuts as per FAO is as follows:

**Table 1: World-wide Production Data**

| Year | Production Quantity<br>( Tonnes) | Area Harvested (ha) |
|------|----------------------------------|---------------------|
| 2010 | 4,024,421                        | 5142809             |
| 2011 | 4,371,044                        | 5615534             |
| 2012 | 4,328,986                        | 5724765             |
| 2013 | 3,612,979                        | 5960651             |
| 2014 | 3,713,467                        | 6037313             |

(Source: FAOSTAT)

## Production of Cashew nuts, with shell: top 10 producers



Source: FAOSTAT (Apr 18, 2017)

(Source: FAOSTAT)

### (b) Diversification of national legislation and apparent resultant or potential impediments to international trade:

Cashew kernels are traded commodity across the globe with differences in the quality of the product such as moisture, total ash etc. The size and colour of cashews varies largely depending on cultivar and variety. Trade in cashew depends on the mutual agreement between producing and importing countries in terms of grades and specifications. There are national standards of different countries and some variance has been noted in the national legislations both in terms of quality and safety. Absence of harmonised global standards potentially results in unnecessary questions about non-compliances at the import end. To overcome the resultant or potential impediments to international trade, it is appropriate to develop a single comprehensive standard acceptable internationally. Harmonized Codex standards for cashew kernels will help to protect the health of consumers and promote fair practices in the food trade. Development of the standard is expected to benefit consumers and major producing / exporting countries, most of whom are developing countries.

### (c) International or regional market potential

The import of cashew by most countries is increasing. The trade can be further streamlined and enhanced by developing quality and grading standards for cashew kernels.

**Table 2: Worldwide Export data of Cashew nut Shelled**

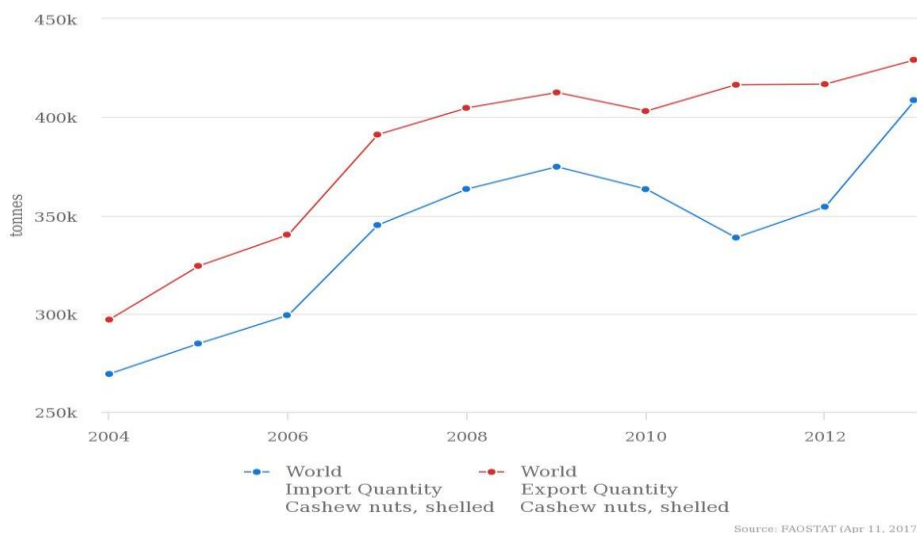
| Year | Quantity in Tonnes | Value in '1000 US\$ |
|------|--------------------|---------------------|
| 2009 | 412513             | 1982449             |
| 2010 | 403055             | 2293468             |
| 2011 | 416425             | 3037170             |
| 2012 | 416751             | 2828045             |
| 2013 | 429119             | 2647667             |

(Source: FAOSTAT)

**Table 3: Worldwide Import data of Cashew nut Shelled**

| Year | Quantity in Tonnes | Value in '1000 US\$ |
|------|--------------------|---------------------|
| 2009 | 374715             | 1895824             |
| 2010 | 363293             | 2057719             |
| 2011 | 338637             | 2602590             |
| 2012 | 354343             | 2527411             |
| 2013 | 408601             | 2753494             |

(Source: FAOSTAT)



(Source: FAOSTAT)

In terms of global representation of trade, it is seen that cashew kernels are traded across the world as may be seen from the following data:

**Table 4: Import Data of various Continents**

| Year | Continents        | Asia   | Africa | Americas | Europe | Australia & New Zealand |
|------|-------------------|--------|--------|----------|--------|-------------------------|
| 2009 | Quantity (tonnes) | 97181  | 4715   | 128743   | 128146 | 15913                   |
|      | Value (1000 US\$) | 393927 | 15486  | 656284   | 752627 | 77406                   |
| 2010 | Quantity (tonnes) | 83679  | 5056   | 131324   | 17221  | 17221                   |
|      | Value (1000 US\$) | 395733 | 17374  | 778088   | 763073 | 103309                  |
| 2011 | Quantity (tonnes) | 80326  | 6049   | 115587   | 14459  | 14459                   |
|      | Value (1000 US\$) | 479032 | 26792  | 986156   | 986582 | 123863                  |
| 2012 | Quantity (tonnes) | 80360  | 6521   | 122135   | 127686 | 17608                   |
|      | Value (1000 US\$) | 473834 | 35392  | 897859   | 989818 | 130305                  |
| 2013 | Quantity (tonnes) | 98283  | 7490   | 146975   | 137491 | 18332                   |
|      | Value (1000 US\$) | 581129 | 35204  | 1029818  | 984246 | 122966                  |

(Source: FAOSTAT)

**Table 5: Export Data of various Continents**

| Year | Continents        | Asia    | Africa | Americas | Europe | Australia & New Zealand |
|------|-------------------|---------|--------|----------|--------|-------------------------|
| 2009 | Quantity (tonnes) | 303943  | 17353  | 50291    | 40845  | 81                      |
|      | Value (1000 US\$) | 1453075 | 44518  | 243269   | 241135 | 452                     |
| 2010 | Quantity (tonnes) | 297439  | 12361  | 45120    | 47724  | 411                     |
|      | Value (1000 US\$) | 1733628 | 49727  | 245827   | 260830 | 3456                    |
| 2011 | Quantity (tonnes) | 318456  | 26120  | 28958    | 42714  | 177                     |
|      | Value (1000 US\$) | 1733628 | 61141  | 243726   | 323173 | 796                     |
| 2012 | Quantity (tonnes) | 326102  | 20221  | 28040    | 42170  | 218                     |
|      | Value (1000 US\$) | 2251217 | 68788  | 203880   | 303159 | 1001                    |
| 2013 | Quantity (tonnes) | 322167  | 41767  | 23727    | 41190  | 266                     |
|      | Value (1000 US\$) | 2054016 | 115913 | 152339   | 324128 | 1266                    |

(Source: FAOSTAT)

**(d) Amenability of the commodity to standardization:**

The characteristics of cashew kernels from its cultivation to retail sale such as cultivar varieties, composition, quality and packaging all lead to adequate parameters for the standardization of the product. There already exists a UNECE standard for cashew kernels. Taking into account that technical information is available and certain degree of work at regional / international level has already been achieved on certain aspects as mentioned in point (g). This product is amenable to standardization.

**(e) Coverage of main consumer protection and trade issues:**

The standard needs elaboration of product coverage to match the provisions concerning quality, defects, sizes and their tolerance levels as well as weight, shape and presence of broken kernels. Classification of cashew kernels in accordance with its characteristics needs to be covered in the standard. Alignment of food safety parameters in respect of additives, contaminants, pesticides, hygiene as well as labelling requirements is also required to be carried out.

**(f) Number of commodities, which would need separate standards including whether raw, semi-processed or processed**

A single standard for cashew kernel will cover all forms of cashew traded worldwide. The different forms of cashew kernel such as whole and broken are proposed to be covered in this standard.

**(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)**

The existing standards developed by other international organisations are given below:

- ISO 6477:1988, Cashew Kernels- Specifications
- UNECE standard DDP-17 for Cashew Kernel
- ASEAN Standard For Cashew Kernels (ASEAN Stan 20:2011)
- Global Cashew Council, Standard for Cashew Kernels
- Indian Standard, IS 7750:1975, Specifications for Cashew Kernels
- Philippine National Standard PNS/BAFPS No. 59: 2007- Specifications for Cashew Kernels
- Tanzania Regulations(G.N. No. 369 of 1996): Cashew nut (Marketing)
- Vietnam National Technical Regulation on Food Safety and Hygiene for Cashew Kernel (QCVN 01-27: 2010/BNNPTNT).

## 5. Relevance to Codex strategic objectives

The development of standard for Cashew kernel is in line with the strategic objective to promote the maximum application of codex standard by countries in their national legislation and to facilitate international trade by protecting health of the consumers. This proposal is in line with the following objectives of Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing codex standards, based on priorities of the CAC- Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and where appropriate, develop relevant food standards – Activity 1.2.2*

## 6. Information on the relation between the proposal and other existing Codex documents

The work has relation with GSFA and GSCTFF and relevant endorsements might be required from CCFA and CCCF, respectively. For specific hygiene/microbiological provisions, if any, endorsement from CCFH might be required.

## 7. Identification of any requirement for and availability of expert scientific advice

None foreseen at this stage.

## 8. Identification of any need for technical input to the standard from external bodies

None foreseen at this stage.

## 9. Proposed timeline for completion of the new work

|  |                  |
|--|------------------|
| Approval of work proposed by CCEXEC/CAC and establishment of the eWG | July 2017        |
| Consideration of the revised standard by CCPFV                       | September 2018   |
| Endorsements from CCFA, CCCF and CCFH, as necessary                  | March/April 2019 |
| Adoption of revised standard by CAC at step 5/8                      | July 2019        |

## PROJECT DOCUMENT

### Proposal on Conversion of the Regional Standard for Chili Sauce (CODEX STAN 306R-2011) into a Worldwide Standard

(Prepared by India)

#### 1. Purpose and scope of the standard

The existing regional standard for chili sauce (CODEX STAN 306R-2011), which reflects the information on the safety and quality of the products, is in compliance with Codex aimed to protect the health of the consumers and ensure fair practices in the food trade.

The purpose of this standard is to provide an international coverage to this existing regional standard for chili sauce in order to facilitate international trade and also to protect consumer interests globally.

The proposed Codex global standard would cover chili sauce intended for direct consumption which mainly contains chili, water, vinegar or other forms of acid, and salt as major ingredients and may be fermented.

#### 2. Its relevance and timeliness

The Asian regional standard for Chili sauce was adopted at the 34<sup>th</sup> session of the Commission (2011).

Although the standard for Chili sauce was developed for the Asian region, the product is traded globally. As per Indian trade data on Chili sauce, the product is exported to countries outside the Asian region like Australia, Bahrain, Canada, Estonia, Ghana Netherlands, Nigeria, Oman, U.K., USA etc.

Thus, chili sauce has been acknowledged as a food manufactured and consumed around the world and has become an important commodity in international trade among food products. This necessitates establishment of a worldwide standard for chili sauce so as to ensure safety of the product in the international trade and also protect consumer interests globally. Hence, it will be appropriate to undertake the work for conversion of the current regional standard for Chili sauce into a worldwide standard.

#### 3. The main aspects to be covered

The standard covers essential quality and safety aspects of existing regional standard for chili sauce. It is also proposed to include chili sauce that might be fermented.

#### 4. Assessment against the Criteria for the establishment of work priorities

##### a. Volume of trade between countries

Chili sauce is not listed as a separate product under the Harmonised System of product classification but falls under HS code 210390 (Sauces and preparations therefor; mixed condiments and mixed seasonings). It is noted that the trade data in published sources is given for HS code only. Because of this reason, it is difficult to collect trade data from published sources specifically for Chili sauce. However, the export data of India for chili sauce is presented in the **Table No. 1** given below. In the year of 2015-2016, India exported 575.12 million tonnes of Chili suace to various part of the world worth 0.9 million U.S. dollars. In 2016-2017 (April to December), India exported 634.88 million tonnes of chili sauce of worth 1.08 million U.S. dollars to various part of the world. A graphic representation of total export of Chili sauce by India is also given (**Figure 1**) below which reflects that export to countries outside Asia has considerably increased:

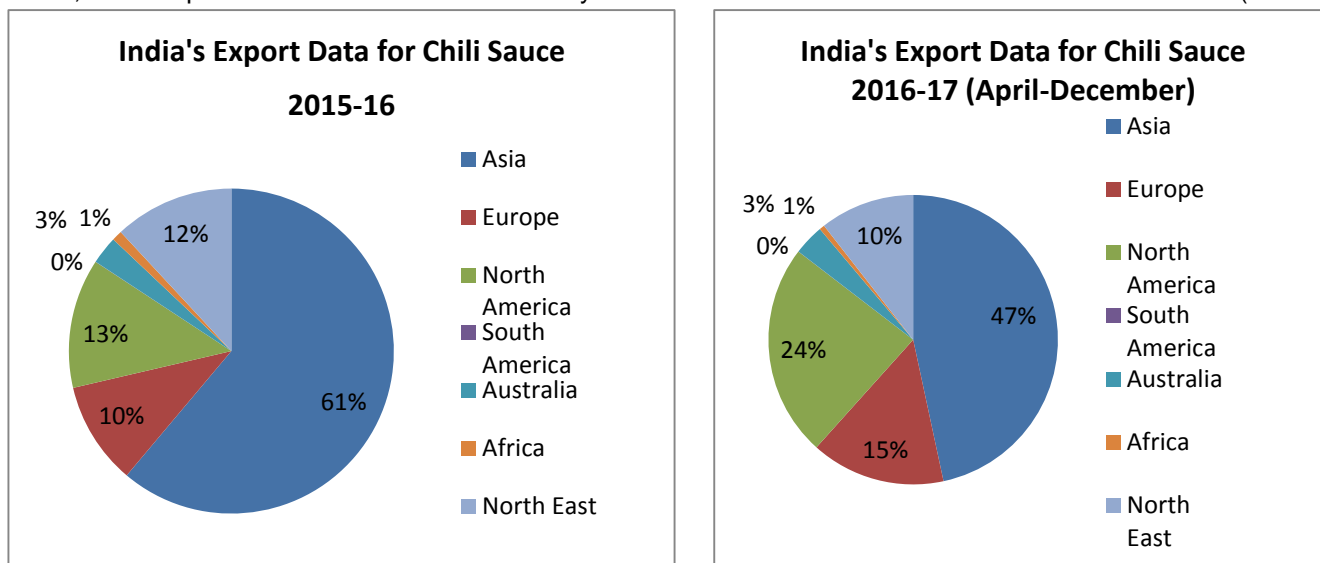
**Table 1: (India's Export of Chili Sauce)**

| Regions       | 2015-16     |              | 2016-17 (April-December) |              |
|---------------|-------------|--------------|--------------------------|--------------|
|               | Qty (in MT) | US\$ Million | Qty (in MT)              | US\$ Million |
| Asia          | 352.01      | 0.49         | 297.77                   | 0.43         |
| Europe        | 58.87       | 0.1          | 95.87                    | 0.18         |
| North America | 74.19       | 0.16         | 151.8                    | 0.3          |
| South America | 0.1         | Neg.         | 0.08                     | Neg.         |
| Australia     | 16.06       | 0.03         | 21.83                    | 0.04         |
| Africa        | 5.9         | Neg.         | 3.73                     | Neg.         |
| North East    | 68.64       | 0.12         | 67.48                    | 0.13         |



**Figure 1**

Also, some export data of USA for the last three years for HS Code 2103909090 - SAUCES AND PREPS (which



includes chili sauce as well) is presented in Table No 2. From Table No 2, it is observed that trade of food commodity (Sauces and preps) is increasing every year.

**Table 2: USA's Export of Sauces and preps- HS Code 2103909090**

| Partner     | Product                       | 2014         | 2015         | 2016         |
|-------------|-------------------------------|--------------|--------------|--------------|
|             |                               | Value in USD | Value in USD | Value in USD |
| World Total | 2103909090 - SAUCES AND PREPS | 482,753,123  | 543,621,883  | 559,204,293  |

Further international export data for the last three years for HS Code 210390 (Sauces and preparations therefor; mixed condiments and mixed seasonings) from the *Comtrade* site for various countries in different regions is summarised in **Table No. 3**. It is noted that the sauces including chili sauce are traded in most parts of the world.

**TABLE 3**

| S.No | Exporting Country/region | Year                        |                      |                             |                      |                             |                      |
|------|--------------------------|-----------------------------|----------------------|-----------------------------|----------------------|-----------------------------|----------------------|
|      |                          | 2014                        |                      | 2015                        |                      | 2016                        |                      |
|      |                          | Export Value (million US\$) | Net weight ('000 kg) | Export Value (million US\$) | Net weight ('000 kg) | Export Value (million US\$) | Net weight ('000 kg) |
| 1.   | Argentina                | 27.7                        | 188,62               | 22.6                        | 157,29               | N.A.                        | N.A.                 |
| 2.   | Australia                | 104.1                       | 296,56               | 96.6                        | 295,00               | 98.2                        | 298,66               |
| 3.   | Cameroon                 | 2.3                         | 9,723                | 9.2                         | 25,82                | N.A.                        | N.A.                 |
| 4.   | Canada                   | 210.7                       | 648,14               | 213.4                       | 671,43               | 235.1                       | 760,42               |
| 5.   | China                    | 647.4                       | 3506,72              | 879.6                       | 515,431              | N.A.                        | N.A.                 |
| 6.   | Costa Rica               | 63.9                        | 332,28               | 67.7                        | 349,83               | N.A.                        | N.A.                 |
| 7.   | Germany                  | 696.5                       | 2045,57              | 617.7                       | 2213,68              | 654.3                       | 2341,89              |
| 8.   | Italy                    | 558.1                       | 1341,00              | 513.9                       | 1531,99              | 551.9                       | 1745,17              |
| 9.   | Nigeria                  | 1.7                         | 5,75                 | N.A.                        | N.A.                 | N.A.                        | N.A.                 |
| 10.  | Oman                     | 49.2                        | 298,19               | 54.1                        | 283,31               | N.A.                        | N.A.                 |
| 11.  | S. Africa                | 89.9                        | 459,22               | 80.35                       | 452,07               | 108.4                       | 579,66               |
| 12.  | Thailand                 | 559.5                       | 2624,03              | 547.6                       | 2711,69              | N.A.                        | N.A.                 |
| 13.  | UAE                      | 44.5                        | 262,19               | 43.2                        | 230,14               | N.A.                        | N.A.                 |
| 14.  | U K                      | 408.7                       | 1244,35              | 369.9                       | 1237,50              | 373.2                       | 1328,64              |
| 15.  | USA                      | 1,073.2                     | 4816,20              | 1,165.5                     | 5229,47              | 1,175.1                     | 5267,86              |

N.A. – Not Available

**b. Diversification of national legislation and potential impediments to international trade:**

At present, there are few countries who have standards for chili sauces in their national legislations and some of them are given below:

- Thai Agricultural Standard for chili sauce, TAS 8401-2009
- United States Standards for Grades of Chili Sauce.
- India's standard on Culinary Pastes / Fruits and Vegetable Sauces other than Tomato Sauce and Soya Sauce
- Cambodian Regulation CS 0051 : Chili Sauce
- Chili Paste (NY/T 1070-2006)(Chinese)

It is noted that standard for chili sauces available in some countries national legislations are diversified to a certain extent whereas many countries outside the Asian region do not have any specific national legislation on chili sauce. Therefore, this conversion of Asia regional standard for chili sauce into a global standard would facilitate international trade in this item and also help countries to adopt the standards for chili sauce in their national legislations.

**c. International market potential :** Chili sauce is produced and consumed in several countries as consumers are finding it as a preferred accompaniment with food. There is, therefore, substantial international market potential.

**d. Amenability of the commodity to standardisation:** There already exists a Codex regional standard for chili sauce. Under this proposal, it is proposed to convert the existing regional standard into a global standard. The product is, therefore, amenable to standardisation.

**e. Coverage of the main consumer protection and trade issue:**

The quality of chili sauce should uniformly address consumer concerns across the globe; also, the product must meet the minimum requirements of safety. It is also proposed to align parameters in respect of Food Additives. The global trade of chili sauce is increasing and there is no global standard for chili sauce. Hence, the regional standard for chili sauce needs to be converted into a worldwide standard to protect the health of the consumers and ensure fair practices in its trade.

**f. Existing or proposed general standards:** There is an existing Asia regional standard for chili sauce (CODEX STAN 306R-2011).

**g. Number of Commodities, which would need separate standards including whether raw, semi-processed or processed:** None (the proposal is for conversion of the standard from a regional standard into a global standard).

**h. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies):**

Codex has set an Asia regional standard for chili sauce.

**5. Relevance to Codex Strategic objectives**

This proposal is consistent with the following objectives presented in the Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing Codex standards, based on priorities of the CAC-Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards- Activity 1.2.2*

**6. Information on the relation between the proposal and other existing Codex documents**

The proposal will take into account existing Asia Regional standard for Chili sauce (CODEX STAN 306R-2011) and its conversion into International standard. The work has relation with GSFA and GSCTFF and relevant endorsements might be required from CCFA and CCCF, respectively.

**7. Identification of any requirement for and availability of expert scientific advice**

None identified.

**8. Identification of any need for technical input to the standard from external bodies**

None identified.

**9. Proposed time line for completion of the new work:**

|  |                  |
|--|------------------|
| Approval of the work proposal by CCEXEC/CAC and establishment of the EWG | July 2017        |
| Consideration of the standard by CCPFV                                   | September 2018   |
| Endorsement from CCFA and /or CCCF, if required                          | March/April 2019 |
| Adoption of the standard by CAC at Step 5/8                              | July 2019        |

**PROJECT DOCUMENT****Proposal for Revision of Standard For Mango Chutney (CODEX STAN 160-1987)****(Prepared by India)****1. Purpose and the scope of the standard**

To revise the existing Codex standard for mango chutney (CODEX STAN 160-1987) to bring it in line with the current production and marketing practices and to bring it in accordance with the current practice for layout of Codex standards.

This standard would apply to Mango chutney and offered for direct consumption, including for catering purposes or for repacking if required.

**2. Relevance and timeliness**

The present Codex standard for Mango Chutney is an old standard developed almost 30 years ago. Since then a lot of developments have taken place in respect of choice of ingredients and additives, processing techniques, quality parameters including identification of defects, colour and flavour as well as the food safety parameters. The proposed new work for revision of the Codex standard is, therefore, relevant from the current global trends stand-point. Revision of the standard will promote fair practices in the food trade while protecting consumer health. The revision is expected to benefit consumers and the major producing / exporting countries.

The proposed work is consistent with the mandate of the Codex Committee on Processed Fruits and Vegetables, which is *“To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars.”*

**3. Main aspects to be covered**

The existing Codex Standard for Mango Chutney (CODEX STAN 160-1987) provides for a limited number of basic ingredients that can be used therein. The standard needs elaboration of product definition, quality parameters including identification of defects, colour and flavour characteristics. Alignment of the food safety parameters in respect of Food Additives and contaminants as well as labelling requirements are also required to be carried out.

**4. Assessment against the Criteria for the Establishment of Work Priorities**

**(a) Volume of production, consumption and pattern of trade:** Mango chutney is not listed as a separate product under the Harmonized System of product classification. Because of this reason it is difficult to collect production and trade data from published sources. However, it is known that mango chutney is produced in several countries around the world. Names of some countries that produce and market mango chutney include Australia, Argentina, Brazil, Bangladesh, Canada, China, India, Kenya, Mexico, Pakistan, UK, USA. Since the product is consumed as an accompaniment with food, it is traded across the globe.

**(b) Diversification of national legislation and apparent or potential impediments to international trade:** Several changes in processing techniques and choice of ingredients and additives have taken place in recent times. Consumers are also demanding addition of ingredients like cashew nuts, almonds, raisins, dates and tamarind. It is observed that countries are now demanding use of honey or jaggery (panela) or even non-nutritive sweeteners in place of conventional sugar. Countries that are engaged in imports or exports of mango chutney have not been able to keep pace with the changes in consumer preferences and national legislations. Resultantly, there are no harmonised global standards which results in unnecessary questions of non-compliances at the import end. Revision of the Codex standard is, therefore, expected to facilitate international trade in this item.

**(c) International or Regional market potential:** Mango chutney is produced and consumed in several countries as consumers are finding it as a preferred accompaniment with food. There is, therefore, substantial international market potential.

**(d) Amenability of the commodity to standardization:** There already exists a Codex standard for mango chutney. Under this proposal, it is proposed to revise the existing standard. The product is amenable to standardization.

**(e) Coverage of the main consumer protection and trade issues:** The standard needs elaboration of product coverage to match the current consumer preferences, quality parameters including identification of defects, colour and flavour characteristics as well as inclusion of other ingredients. Consumers are also demanding use of honey or jaggery (panela) or even non-nutritive sweeteners in place of conventional sugar. This aspect needs to be reflected in the standard. Alignment of the food safety parameters in respect of Food additives and Contaminants as well as labelling requirements are also required to be carried out.

**(f) Existing or proposed general standards:** There is an existing Codex standard for mango chutney (CODEX STAN 160-1987).

**(g) Number of commodities, which would need separate standards including whether raw, semi-processed or processed:** None (the proposal is for revision of the standard for mango chutney)

**(h) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies):** Codex has set a standard for mango chutney, which is proposed to be revised.

## 5. Relevance to the Codex strategic objectives

The revision of Codex standards for Mango Chutney is in line with the strategic objective to promote the maximum application of codex standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This proposal is in line with the following objectives of Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing Codex standards, based on priorities of the CAC – Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards – Activity 1.2.2*

**6. Information on the relation between the proposal and other existing Codex documents:** In this revision, alignment of Food additives and Contaminants provisions with thereof GSFA and GSCTFF is also proposed. Such revision would require relevant endorsements from CCFA and CCCF, respectively.

## 7. Identification of any requirement for and availability of expert scientific advice:

None foreseen at this stage.

**8. Identification of any need for technical input to the standard from external bodies:** None foreseen at this stage.

## 9. Proposed timeline for completion of the new work:

|  |                   |
|--|-------------------|
| Approval of the work proposal by CCEXEC / CAC and establishment of the eWG | July 2017         |
| Consideration of the revised standard by CCPFV                             | September 2018    |
| Endorsements from CCFA and CCCF, as necessary                              | March /April 2019 |
| Adoption of the revised standard by CAC at Step 5/8                        | July 2019         |

**PROJECT DOCUMENT**  
**Proposal for New Work on Standard for Dried Persimmons**  
**(Prepared by Republic of Korea)**

**1. The purposes and the scope of the standard**

Dried persimmon is a dried agricultural product by drying peeled persimmons under the sunlight. Some of the dried persimmons may produce white and sweet powder on their surface.

The standard of dried persimmons is described in detail to provide production and process specifications for protection of consumers' health, ensuring food safety, essential quality, and hygiene and requirements of labeling.

Please refer to Figure 1 for packaging of various types of dried persimmon distributed in the international grocery market.



**Figure 1. Various products of dried persimmon**

Source : <http://www.google.com>

**2. Its relevance and timeliness**

Due to the increasing trend of consumption and the potential of production and international food trade by improved production technologies, it is necessary to establish standards that protect consumer's health and ensure fair food trade practices. In the Codex Alimentarius, the dried persimmon's standard is not included.

The refinement of food standards for dried persimmons is possible, especially since developing countries are the main producers, consumers and exporters of dried persimmon. Korea is also expecting dried persimmon's potential demand based on world food consumption and trade in the future.

Most countries do not have standards and regulations that can be applied to this product, thus causing disturbances in international fair trade, disruption in the distribution and manufacturing process of the low quality products, and their use and characteristics.

Therefore, establishing global standards for dried persimmons is precisely in line with the mission of the Codex Alimentarius Commission and the objectives of Codex activities.

### 3. The Main aspects to be covered

The main aspects to be covered by the proposed standard are :

- Specifications of the product, such as identification, description of products and processes;
- Essential hygiene and quality factors;
- Packaging, preservation and storage methods;
- Labeling requirements;
- Methods of sampling and analysis.

### 4. An assessment against the Criteria for the Establishment of Work Priorities

#### a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

In the international market, trade volume of processed persimmons is steadily increasing. Southeast Asia, North America and Europe are also major consumers of dried persimmons.

Table 1. Export data of dried persimmon from Republic of Korea to other countries from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

| Country   | Export volume | Export value |
|-----------|---------------|--------------|
| Vietnam   | 41.9          | 533          |
| U.S.A     | 34.1          | 462          |
| Malaysia  | 28.5          | 36           |
| Canada    | 7.8           | 160          |
| China     | 13.5          | 128          |
| Australia | 2.2           | 21           |
| Thailand  | 1.9           | 30           |

Source : International trade statistics in Korea Customs Service

Table 2. Import data of dried persimmon from other countries to the Republic of Korea from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

| Country | Import volume | Import value |
|---------|---------------|--------------|
| China   | 1,459.8       | 4,065        |
| U.S.A   | 1.5           | 27           |

Source : International trade statistics in Korea Customs Service

#### b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There is no existing national legislation covering dried persimmon.

#### c) International or regional market potential

The consumption of dried persimmon, which is getting more and more popular in the world market, is rapidly increasing in the near future, and its production capacity, export volume and international trade volume are also increasing.

#### d) Amenability of the commodity to standardization

Parameters amenable for standardization include specification and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including and transportation applying existing Codex Alimentarius documents.

#### e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no existing standard that deals specifically with dried persimmons. The proposed standards will address the requirements for raw materials, production processes, essential hygiene and quality standards to ensure consumer safety and fair practices in international trade.

**f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed**

Since the currently proposed standards address both end-of-life and processed products and hygienic production conditions, no separate standards are required other than those proposed.

**g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)**

None identified.

**5. Relevance to the Codex strategic objectives**

The proposal for a new standard development meet the objective 1.1 - Establish new and review existing Codex standards, based on priorities of the CAC as well as 1.2 - Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards of the Codex Alimentarius Commission Strategic Plan 2014-2019. Wider emphasis will be focused on food safety aspects of the proposed standard.

**6. Information on the relation between the proposal and other existing Codex documents**

The proposed standard will take into account existing applicable Codex guideline documents such as:

- General Principles of Food Hygiene (CAC/RCP 1-1969),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CAC/RCP 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985),
- General Standard for Food Additives (CODEX STAN 192-1995),
- Recommended methods of Analysis and Sampling (CODEX STAN 234-1999).

**7. Identification of any requirement for and availability of expert scientific advice**

Currently there is no identified need for expert scientific advice.

**8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Currently there is no identified need for technical input from external bodies.

**9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.**

Subject for consideration of the CCPFV, the proposal for standard development will be submitted for review by the Codex Executive Committee in 2017.

As per proposed time schedule the process will take approximately five years.

| Procedures  | Time      |
|---|-----------|
| Consideration of the proposal by the CCPFV                              | 2017      |
| Critical review by Executive Committee and approval by CAC for new work | 2017      |
| Preparation of draft standard and circulation for comments              | 2017-2018 |
| Consideration of draft standard by the 29 <sup>th</sup> CCPFV           | 2018      |
| Adoption by the CAC as draft standard                                   | 2019      |
| Consideration of draft standard by the 29 <sup>th</sup> CCPFV           | 2020      |
| Adoption as regional standard by CAC                                    | 2020-2021 |



**PROJECT DOCUMENT**

**Proposal for New Work on Standard for Dried Sweet Potato**

**(Prepared by Republic of Korea)**

**1. The purpose and the scope of the standard**

Dried sweet potatoes are steamed in good condition, cooled slightly, then peeled to the skin when warm, cooled and dried by hot air drying.

This standard is intended to provide documents for an international scope that is safe, high quality and takes into account the international market potential of dried sweet potatoes, in accordance with the purposes of CODEX, in order to protect consumers' health as well as fair trade practices.

Please refer to Figure 1 for packaging of various types of dried sweet potatoes distributed in the international grocery market.



**Figure 1. Various products of dried sweet potato**

Source : <http://www.google.com>

**2. Its relevance and timeliness**

Due to the increasing trend of consumption and the potential of production and international food trade due to improved production technologies, it is necessary to establish standards that protect consumer health and ensure fair food trade practices. In the Codex Alimentarius, dried sweet potato standard is not included.

The refinement of food standards for dried sweet potato is possible, especially since developing countries are the main producers, consumers and exporters of dried sweet potato. Korea is also expecting dried sweet potato's potential demand in the future based on world food consumption and trade.

Most countries do not have standards and regulations that can be applied to this product, thus causing disturbances in international fair trade, disruption in the distribution and manufacturing process of the low-quality products, and their use and characteristics.

Therefore, establishing global standards for dried sweet potatoes is precisely in line with the mission of the Codex Alimentarius Commission and the objectives of Codex activities.

### 3. The Main aspects to be covered

The main aspects to be covered by the proposed standard are:

- Specifications of the product, such as identification, description of products and processes;
- Essential hygiene and quality factors;
- Packaging, preservation and storage methods;
- Labeling requirements;
- Methods of sampling and analysis.

### 4. An assessment against the Criteria for the Establishment of Work Priorities

#### a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

In the international market, trade volume of processed sweet potatoes is steadily increasing. Southeast Asia, North America and Europe are also major consumers of dried sweet potatoes.

Table 1. Export data of dried sweet potato from Republic of Korea to other countries from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

| Country  | Export volume | Export value |
|----------|---------------|--------------|
| Thailand | 11.1          | 37           |
| Malaysia | 5.9           | 4            |
| U.S.A    | 4.2           | 68           |
| Germany  | 1.5           | 3            |

Source : International trade statistics in Korea Customs Service

Table 2. Import data of dried sweet potato from China to Republic of Korea from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

| Country | Import volume | Import value |
|---------|---------------|--------------|
| China   | 452.1         | 399          |

Source : International trade statistics in Korea Customs Service

#### b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There is no existing national legislation covering dried sweet potato.

#### c) International or regional market potential

The consumption of dried sweet potato, which is getting more and more popular in the world market, is rapidly increasing in the near future, and its production capacity, export volume and international trade volume are also increasing.

#### d) Amenability of the commodity to standardization

Parameters amenable for standardization include specification and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including packaging and transportation applying existing Codex Alimentarius documents.

#### e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no existing standard that deals specifically with dried sweet potatoes. The proposed standards will address the requirements for raw materials, production processes, essential hygiene and quality standards to ensure consumer safety and fair practices in international trade.

**f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed**

Since the currently proposed standards address both end-of-life and processed products and hygienic production conditions, no separate standards are required other than those proposed.

**g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)**

None identified.

**5. Relevance to the Codex strategic objectives**

The proposal for a new standard development meet the objective 1.1 - Establish new and review existing Codex standards, based on priorities of the CAC as well as 1.2 - Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards of the Codex Alimentarius Commission Strategic Plan 2014-2019. Wider emphasis will be focused on food safety aspects of the proposed standard.

**6. Information on the relation between the proposal and other existing Codex documents**

The proposed standard will take into account existing applicable Codex guideline documents such as:

- General Principles of Food Hygiene (CAC/RCP 1-1969),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CAC/RCP 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985),
- General Standard for Food Additives (CODEX STAN 192-1995),
- Recommended methods of Analysis and Sampling (CODEX STAN 234-1999).

**7. Identification of any requirement for and availability of expert scientific advice**

Currently there is no identified need for expert scientific advice.

**8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Currently there is no identified need for technical input from external bodies.

**9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.**

Subject for consideration of the CCPFV, the proposal for standard development will be submitted for review by the Codex Executive Committee in 2017.

As per proposed time schedule the process will take approximately five years.

| Procedures  | Time      |
|---|-----------|
| Consideration of the proposal by the CCPFV                              | 2017      |
| Critical review by Executive Committee and approval by CAC for new work | 2017      |
| Preparation of draft standard and circulation for comments              | 2017-2018 |
| Consideration of draft standard by the 29 <sup>th</sup> CCPFV           | 2018      |
| Adoption by the CAC as draft standard                                   | 2019      |
| Consideration of draft standard by the 29 <sup>th</sup> CCPFV           | 2020      |
| Adoption as regional standard by CAC                                    | 2020-2021 |

## PROJECT DOCUMENT

### Proposal on Conversion of the Regional Standard for Gochujang (CODEX STAN 294R-2009) into a Worldwide Standard

(Prepared by Republic of Korea)

#### 1. The purposes and the scope of the standard

This standard is aimed to provide a document with international coverage which considers the safety, high quality and international market potential of Gochujang in accordance with the objectives of CODEX to protect the health of consumers and ensure fair practices in trade.

This standard applies to Gochujang which is made with saccharified material, salt and red pepper (*Capsicum annum L.*) powder but does not apply to chili paste or chili sauce for which red pepper is used as the main ingredient.

#### 2. Its relevance and timeliness

The Republic of Korea had initially proposed the necessity of developing a worldwide standard for Gochujang at the 21st session of the CCPFV (2002). However, the standard for Gochujang was developed as a regional standard in CCASIA in compliance with the endorsement by the 30<sup>th</sup> session of the Codex Alimentarius Commission (2007) of the amended *Proposal 8* in the Review of the Committee Structures and Mandates of Codex Committees and Task Forces (ALINORM 07/30REP, para.157) stating that “the commodity work of coordinating committees should concentrate on the development of regional standards...[and] conversion of a regional standard into a worldwide standard should, in principle, be considered after its adoption at Step 8, at the request of Codex members or a coordinating committee.”

Consequently, the CODEX standard for Gochujang was finally adopted as a regional standard for Asia at the 32nd session of the Codex Alimentarius Commission (2009).

Gochujang used to be produced and consumed mainly in the Asian region. Recently, however, it is increasingly being consumed and distributed in more than 90 countries including USA, Oceanian countries and European countries under the name of Gochujang. The nutritional compositions in Gochujang including vitamin A, vitamin B, vitamin C, beta-carotene and amino acids have scientifically proved the efficacy of Gochujang as a great vitamin and antioxidant supplier. This has led to the proliferation of Gochujang consumption in areas where Gochujang is not normally produced.

However, most countries in regions other than Asia do not have any standards and regulations applicable to this product. This situation can lead to impediments in international fair trade due to the distribution of low-quality products and confusion with chili sauce which is clearly different from Gochujang in terms of manufacturing process and characteristics. As shown in Table 1, unlike chili sauce, Gochujang requires grains as one of the main ingredients, and the process of saccharification, fermentation and aging.

Therefore, the conversion of the regional standard for Gochujang into a worldwide standard at this point of time is necessary for the protection of consumers' health and international fair-trade practices and is fully compliant to the mandate of the Codex Alimentarius Commission and the purposes of Codex activities.

**Table 1. Comparison of Gochujang and Chili sauce**

|                              | Gochujang   | Chili sauce  |
|------------------------------|---|--|
| <b>Main ingredients</b>      | Grains, red pepper powder, salt, water  | Chili, vinegar or other permitted acid, salt, water  |
| <b>Manufacturing process</b> | Saccharification, Mixing, Fermentation, Aging, Heating  | Mixing, Heating  |
| <b>Quality criteria</b>      | <ul style="list-style-type: none"> <li>• Quality factor : Capsaicin, Crude protein, Moisture</li> <li>• General requirement : Flavour, Odour, Colour, Taste, Texture</li> </ul> | <ul style="list-style-type: none"> <li>• Quality factor : Not stipulated</li> <li>• General requirement : Colour, Flavour, Odour, Texture</li> </ul> |
| <b>Food additives</b>        | Preservatives, Flavour enhancers, Antioxidant, Acidity regulators, Stabilizers  | Preservatives, Antioxidant, Stabilizers, Colours, Emulsifiers, Sweeteners, Thickeners, Flavourings, Acidity regulators                               |
| <b>Style</b>                 | Pasty fermented product   | Chili sauce with pulp and seed   |
| <b>Color</b>                 | Red or dark red   | Depends on the type of raw materials used  |

### 3. The main aspects to be covered

The main aspects of the regional standard for Gochujang (CODEX STAN 294R-2009)

#### SCOPE

The standard applies to the product defined in the DESCRIPTION below and offered for direct consumption including that for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.

#### DESCRIPTION

Gochujang is a red or dark red pasty fermented food made with saccharified material, salt and red pepper powder as the main ingredients. The saccharified material is manufactured by saccharifying grain starch with powdered malt, or by cultivating *Aspergillus* sp. in grains. The mixture of the ingredients above is fermented and aged.

#### ESSENTIAL COMPOSITION AND QUALITY FACTOR

The essential compositions of Gochujang include grains, red pepper (*Capsicum annuum* L.) powder, salt and potable water. Quality factors for Capsaicin, Crude protein and Moisture set numerical values as follows.

|               |                             |
|---------------|-----------------------------|
| Capsaicin     | no less than 10.0 ppm (w/w) |
| Crude protein | no less than 4.0% (w/w)     |
| Moisture      | no more than 55.0% (w/w)    |

#### FOOD ADDITIVES

Preservatives, flavour enhancers, antioxidant, acidity regulators and stabilizers listed in the standard can be used within the scope of permitted amount.

#### CONTAMINANTS AND HYGIENE

Relevant aspects are described in accordance with the general reference stated in the Format for Codex Commodity Standards of CODEX PROCEDURAL MANUAL.

#### WEIGHTS AND MEASURES

Net weight of the product is differently set depending on the indicated weight of the product.

#### LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), Specific provisions on Product name and Labelling of non-retail containers apply to the standard.

#### METHODS OF ANALYSIS AND SAMPLING

Relevant aspects determine Capsaicin, Crude protein and Moisture according to AOAC.

### 4. An assessment against the Criteria for the Establishment of Work Priorities

#### a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

The number of Gochujang trading countries of Korea has been increasing steadily from 63 in 2009 to 99 in 2016 and is expected to exceed 100 by the end of 2017 (Table 2). This constant increase of trading countries in the last 8 years consequentially has led to continuous growth of total export volume of Gochujang by Korea, marking 14,000 tons in 2016 (Table 3, Figure 1). The export volume has increased approximately twice compared to 2009 when the standard was adopted as a Regional Standard.

According to the data provided by Korea Trade Statistics Promotion Institute, Gochujang has been traded all around the world including Asia, America, Europe, Oceania, Middle East and Africa (Table 4). Major trading countries are Japan and China in Asia, USA and Canada in America, UK and Netherlands in Europe. In particular, the export volume of Korea to America marked 5,656 tons in 2016, which represents an increase by 73% compared to 2009.

**Table 2. Number of Gochujang trading countries of Korea by year**

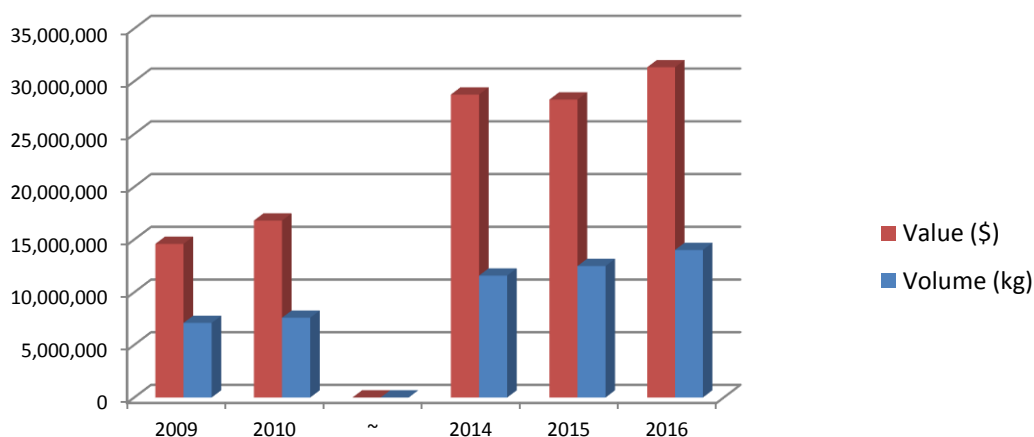
| Year                | 2009 | 2010 | ~ | 2014 | 2015 | 2016 |
|---------------------|------|------|---|------|------|------|
| Number of countries | 63   | 66   | ~ | 86   | 90   | 99   |

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

**Table 3. Total export volume and value of Gochujang of Korea by year**

| Year        | 2009       | 2010       | ~ | 2014       | 2015       | 2016       |
|-------------|------------|------------|---|------------|------------|------------|
| Volume (kg) | 7,085,798  | 7,577,139  | ~ | 11,583,400 | 12,491,968 | 14,010,585 |
| Value (\$)  | 14,591,350 | 16,798,466 | ~ | 28,741,680 | 28,272,638 | 31,328,996 |

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

**Figure 1. Total export volume and value of Gochujang of Korea by year****Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)**

| Continent   | Country |  | 2009      | 2010      | ~ | 2014         | 2015         | 2016         |
|-------------|---------|--|-----------|-----------|---|--------------|--------------|--------------|
| Japan       | Volume  |  | 1,571,826 | 1,694,644 |   | 1,603,678.8  | 1,493,596.2  | 1,646,681.9  |
|             | Value   |  | 3,586,061 | 3,919,384 |   | 3,370,241.0  | 2,868,223.0  | 3,376,049.0  |
| China       | Volume  |  | 552,084   | 635,763   |   | 1,070,100.5  | 1,288,411.2  | 1,735,347.1  |
|             | Value   |  | 1,518,397 | 2,319,690 |   | 4,286,974.0  | 3,875,556.0  | 4,790,919.0  |
| Philippines | Volume  |  | 150,595   | 228,468   |   | 323,124.1    | 385,992.6    | 454,669.5    |
|             | Value   |  | 263,986   | 391,976   |   | 699,834.0    | 853,659.0    | 1,013,461.0  |
| Thailand    | Volume  |  | 59,413    | 79,153    |   | 202,174.4    | 281,109.4    | 288,889.3    |
|             | Value   |  | 68,255    | 104,802   |   | 360,957.0    | 498,523.0    | 494,093.0    |
| Vietnam     | Volume  |  | 46,592    | 79,083    |   | 256,264.3    | 350,079.2    | 544,245.9    |
|             | Value   |  | 85,096    | 214,392   |   | 751,953.0    | 979,030.0    | 1,158,733.0  |
| Others      | Volume  |  | 530,350   | 677,907   |   | 1,650,419.8  | 1,480,784.1  | 1,853,453.4  |
|             | Value   |  | 1,146,194 | 1,732,888 |   | 4,604,147.0  | 3,525,245.0  | 4,079,400.0  |
| Total       | Volume  |  | 2,910,861 | 3,395,019 |   | 5,105,761.9  | 5,279,972.7  | 6,523,287.1  |
|             | Value   |  | 6,667,989 | 8,683,132 |   | 14,074,106.0 | 12,600,236.0 | 14,912,655.0 |

Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)

| Continent   | Country      |           | 2009      | 2010      | ~            | 2014         | 2015         | 2016         |
|-------------|--------------|-----------|-----------|-----------|--------------|--------------|--------------|--------------|
| America     | USA          | Volume    | 2,890,523 | 2,806,532 |              | 4,284,397.6  | 4,810,731.7  | 4,879,158.9  |
|             |              | Value     | 5,170,239 | 5,078,125 |              | 9,175,760.0  | 9,935,494.0  | 10,384,613.0 |
|             | Canada       | Volume    | 326,584   | 324,482   |              | 632,198.7    | 633,086.6    | 679,076.9    |
|             |              | Value     | 643,133   | 661,865   |              | 1,556,914.0  | 1,453,002.0  | 1,417,109.0  |
|             | Argentina    | Volume    | 34,836    | 27,290    |              | 12,831.4     | 5,827.2      | 7,884.0      |
|             |              | Value     | 93,443    | 106,983   |              | 38,542.0     | 17,858.0     | 24,159.0     |
|             | Brazil       | Volume    | 7,750     | 6,391     |              | 23,732.5     | 27,042.3     | 24,083.7     |
|             |              | Value     | 16,964    | 16,720    |              | 50,248.0     | 65,168.0     | 62,391.0     |
|             | Others       | Volume    | 6,853     | 20,148    |              | 76,298.1     | 86,397.0     | 66,635.5     |
|             |              | Value     | 14,393    | 29,481    |              | 214,078.0    | 268,220.0    | 125,186.0    |
| Total       | Volume       | 3,266,549 | 3,184,843 |           | 5,029,458.3  | 5,563,084.8  | 5,656,839.0  |              |
|             | Value        | 5,938,172 | 5,893,174 |           | 11,035,542.0 | 11,739,742.0 | 12,013,458.0 |              |
| Europe      | UK           | Volume    | 85,354    | 92,805    |              | 175,201.8    | 252,437.5    | 239,288.0    |
|             |              | Value     | 191,002   | 200,965   |              | 481,580.0    | 612,848.0    | 591,699.0    |
|             | Germany      | Volume    | 97,676    | 105,824   |              | 92,681.6     | 118,373.4    | 152,141.7    |
|             |              | Value     | 198,179   | 225,257   |              | 221,228.0    | 275,992.0    | 354,331.0    |
|             | Russia       | Volume    | 66,467    | 86,665    |              | 115,954.6    | 186,057.1    | 131,061.1    |
|             |              | Value     | 128,828   | 177,394   |              | 298,179.0    | 435,489.0    | 324,508.0    |
|             | Spain        | Volume    | 450       | 215       |              | 9,819.3      | 1,012.9      | 24,409.5     |
|             |              | Value     | 2,469     | 946       |              | 40,410.0     | 6,222.0      | 74,631.0     |
|             | Netherlands  | Volume    | 60,596    | 126,886   |              | 199,974.9    | 221,949.8    | 283,390.9    |
|             |              | Value     | 129,999   | 290,609   |              | 501,002.0    | 534,326.0    | 674,843.0    |
| Others      | Volume       | 34,315    | 49,372    |           | 76,682.0     | 75,636.7     | 129,538.0    |              |
|             | Value        | 79,690    | 114,381   |           | 229,941.0    | 239,259.0    | 366,776.0    |              |
| Total       | Volume       | 344,858   | 461,767   |           | 670,314.2    | 855,467.4    | 959,829.2    |              |
|             | Value        | 730,167   | 1,009,549 |           | 1,772,340.0  | 2,104,136.0  | 2,386,788.0  |              |
| Oceania     | Australia    | Volume    | 407,801   | 353,671   |              | 512,125.2    | 497,845.3    | 572,986.0    |
|             |              | Value     | 875,510   | 779,802   |              | 1,172,987.0  | 1,133,113.0  | 1,303,215.0  |
|             | New Zealand  | Volume    | 100,288   | 98,088    |              | 102,072.1    | 134,240.7    | 123,674.6    |
|             |              | Value     | 209,373   | 196,502   |              | 248,477.0    | 308,269.0    | 283,822.0    |
|             | Others       | Volume    | 6,096     | 26,429    |              | 42,374.4     | 11,702.6     | 12,310.8     |
|             |              | Value     | 9,885     | 67,540    |              | 113,280.0    | 20,828.0     | 22,144.0     |
| Total       | Volume       | 514,185   | 478,188   |           | 656,571.7    | 643,788.6    | 708,971.4    |              |
|             | Value        | 1,094,768 | 1,043,844 |           | 1,534,744.0  | 1,462,210.0  | 1,609,181.0  |              |
| Middle East | UAE          | Volume    | 12,913    | 18,158    |              | 50,948.2     | 67,595.8     | 74,035.8     |
|             |              | Value     | 44,530    | 71,599    |              | 144,606.0    | 160,024.0    | 176,085.0    |
|             | Saudi Arabia | Volume    | 19,734    | 18,214    |              | 48,560.0     | 37,680.0     | 44,064.0     |
|             |              | Value     | 74,189    | 63,163    |              | 111,506.0    | 85,100.0     | 98,565.0     |

**Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)**

| Continent | Country                  |        | 2009    | 2010    | ~ | 2014      | 2015      | 2016      |
|-----------|--------------------------|--------|---------|---------|---|-----------|-----------|-----------|
|           | Others                   | Volume | 13,960  | 5,403   |   | 9,404.0   | 20,690.4  | 18,010.3  |
|           |                          | Value  | 34,985  | 10,758  |   | 23,607.0  | 75,119.0  | 82,836.0  |
|           | Total                    | Volume | 46,608  | 41,775  |   | 108,912.2 | 125,966.2 | 136,110.1 |
|           |                          | Value  | 153,704 | 145,520 |   | 279,719.0 | 320,243.0 | 357,486.0 |
| Africa    | Republic of South Africa | Volume | 2,423   | 2,805   |   | 2,493.0   | 3,311.0   | 11,964.5  |
|           |                          | Value  | 3,989   | 5,268   |   | 4,943.0   | 6,250.0   | 26,785.0  |
|           | Kenya                    | Volume | 180     | 709     |   | 2,271.3   | 4,427.8   | 1,629.5   |
|           |                          | Value  | 197     | 1,217   |   | 6,596.0   | 6,612.0   | 2,605.0   |
|           | Others                   | Volume | 135     | 12,037  |   | 7,618.2   | 15,950.1  | 11,954.4  |
|           |                          | Value  | 2,364   | 16,762  |   | 33,690.0  | 33,209.0  | 20,038.0  |
|           | Total                    | Volume | 2,738   | 15,547  |   | 12,382.5  | 23,688.9  | 25,548.4  |
|           |                          | Value  | 6,550   | 23,247  |   | 45,229.0  | 46,071.0  | 49,428.0  |

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

**b) Diversification of national legislation and apparent resultant or potential impediments to international trade**

Although Gochujang has been increasingly produced, consumed and distributed in Asia as well as in other regions, most countries still do not have any legislation applicable to Gochujang. The absence of legislation for Gochujang can cause confusion among consumers from false labeling or imitation products with very low quality. This can also lead to potential impediments in trade and confusion with chili sauce, which is clearly distinguished from Gochujang in its ingredients, manufacturing process and characteristics. In addition, even though Gochujang is a fermented food, other countries are applying microbiological standard for general food that does not take into account the characteristics of Gochujang, and thus causing obstacles to international trade.

**c) International or regional market potential**







According to the data provided by Korea Trade Statistics Promotion Institute, the trade volume of Gochujang has been continually increasing since the adoption of regional standard for Gochujang. It is expected that the number of countries trading Gochujang will exceed 100 and international trade volume of Gochujang will mark about 16,000 tons by the end of 2017.

As hot flavour is becoming a popular trend all over the world, the market size for hot sauce is expanding every year, facilitating international trade of Gochujang which is generally used to give hot and spicy flavor to various foods such as chicken and noodles. Moreover, the functions as a healthy fermented food and unique taste of Gochujang have contributed to increased international consumption and trade. Considering how consumers are becoming more aware about their health and healthy food, Gochujang is increasingly being recognized as a promising product with rich potential in the international market.



Gochujang



|   |   |   |
|---|---|---|
|  |  |  |
| Bibimbap with Gochujang   | Gochujang grilled chicken   | Gochujang grilled shrimp  |
|  |  |  |
| Gochujang cucumber salad  | Gochujang pork stew   | Gochujang fried noodle  |

**Figure 2. Various ways of consuming Gochujang**

**d) Amenability of the commodity to standardization**

The standard for Gochujang (CODEX STAN 294R-2009) in the Asian region has been already established.

The main ingredients and permitted food additives of Gochujang are so limited that it is relatively simple to establish a Codex standard for Gochujang. Moreover, the quality factors of Gochujang including Capsaicin, Crude protein and Moisture which directly affect the safety and the quality of the product from its manufacturing through to its distribution are considered to be adequate parameters for standardization.

**e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no worldwide commodity standard for Gochujang. Therefore, the regional standard for Gochujang should be converted into a worldwide standard by establishing an international quality criterion to protect the health of the consumers and ensure smooth trade of Gochujang.

**f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed**

There is no need to elaborate separate standards because Gochujang is a singular processed food.

**g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)**

None identified.

**5. Relevance to the Codex strategic objectives**

This proposal meets the Objective 1.1 (Establish new and review existing Codex standard, based on priorities of the CAC) of Strategic Goal 1 (Establish international food standards that address current and emerging food issues) under the Strategic Plan 2014-2019 of the Codex Alimentarius Commission.

**6. Information on the relation between the proposal and other existing Codex documents**

This proposal pertains to the Regional Standard for Gochujang (CODEX STAN 294R-2009) finally adopted at the 32<sup>nd</sup> session of the Codex Alimentarius Commission (2009) and its conversion into a worldwide standard.

**7. Identification of any requirement for and availability of expert scientific advice**

Provision of scientific advice from experts is not foreseen for the present proposal.

**8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Not applicable.

**9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.**

| Date      | Advance and Procedures  |
|-----------|---|
| Jul. 2017 | Critical review by CCEXEC and approval by the Commission<br>Approval on new work by the Commission  |
|           | Step 2 and Step 3*  |
| Sep. 2018 | Consideration by CCPFV at Step 4  |
| Jul. 2019 | Adoption by the Commission at Step 5<br>Efforts will be made for the adoption of the standard at Step 5/8 depending on progress on the consideration of the standard at the 28th session of CCPFV (2018). |
| Sep. 2020 | Consideration of the standard by CCPFV at Step 7  |
| Jul. 2021 | Adoption by the Commission at Step 8 (worldwide standard)   |

\* Refer to 'Part 5. (b) (i), Procedure for the Elaboration of Codex Standards and Related texts, the Procedural Manual(2016)':

*"If the Codex Alimentarius Commission approves the proposal, taking into account the outcome of the Critical Review by the Executive Committee, the regional standard usually enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 at the subsequent session of the commodity committee concerned."*

**ENGLISH****PROJECT DOCUMENT****Proposal for New Work on Standard for Dried Chilli Peppers****(Prepared by Republic of Mexico)****Background**

The name comes from nahuatl "chilli" and is applied to numerous varieties and forms of the herbaceous plant Capsicum, of the solanaceae family.

Chilli peppers, together with corn and beans have constituted for several centuries important food sources for the population of developing countries. Chilli pepper belongs to the Capsicum genus, with Capsicum annum being the species domesticated by Middle American people, allowing with this its expansion in its diverse varieties.

The majority of chilli pepper varieties currently cultivated are considered to come from tropical America, having found wild forms all throughout the Andean massif, from the north of Chile and northeast of Argentina to Mexico.

The importance achieved by this product was such that this species was introduced into Europe by Spanish and Portuguese people in year 1511, acclimatizing in the countries of Southern Mediterranean Europe, with a predominant distribution of non-spicy materials.

The most important species is C. annum, as it incorporates the types and varieties of chilli pepper with the largest cultivated surface, greatest production, consumption and marketing in the world, including dried (dehydrated) chilli peppers.

**1. Purpose and Scope of the Standard**

The purpose of the proposal is to establish an international standard for chilli pepper fruit marketed in dried (dehydrated) state, belonging to the Capsicum annum L. genus, of the solanaceae family.

**2. Appropriateness and Current Affairs**

The production of chilli peppers worldwide has gone through a major growth in the latest 10 years. This increase in the production of chilli peppers, mainly the spicy ones, is due to the growing demand of this product in all its presentations (fresh, dried and processed), for direct consumption and for industrial uses.

Although since many centuries ago it has been mainly consumed in developing countries such as Latin American, African and Asian ones, its consumption in member countries of the European Union and the United States has gradually increased.

During the last decade, the use of chilli peppers in the United States has increased by 38%, between 1993 and 1995 consumption was of 4.3 pounds per person, increasing to 5.9 pounds per person for the period 2003 - 2005. Chilli pepper is one of the products that has reflected the highest growth from the decade of 1890, which continues to date, showing an important change in American diet and the search for alternative flavors and coloring agents.

During the period from 2010 to 2011, the production of fresh chilli pepper experienced a little increase of 0.11%, while the production of dried chilli pepper increased by 3.37%, for the same period of time.

**3. Main Issues to Be Treated**

This draft standard will include characteristics related to quality, size, safety, and labeling of chilli pepper in dried state.

The most relevant topics that may be considered refer to:

- a) Establish the minimum requirements for dried chilli peppers, which must be counted independently from the quality category.
- b) Define the quality categories to classify chilli peppers according to their characteristics.
- c) Establish provisions related to the presentation –homogeneity of the packaging in regards to origin, quality, etc.
- d) Include marking or labeling provisions according to the General Standard for the Labeling of Prepackaged Food.

#### 4. Assessment Regarding the Criteria for Establishing Work Priorities

##### General Criterion

Chilli pepper in dried state exists in different varieties, size, form, color of fruits, maturity and quality; therefore, its marketing takes place according to these characteristics.

Developing an international standard for this product will protect consumers against fraudulent practices and, at the same time, will facilitate international trade.

Thus, the standard will benefit consumers and producing/exporting countries, granting certainty on the characteristics of the product.

Dried or dehydrated chilli peppers are an important economic component. This condition of dehydrated chilli peppers allows storing the product for several months, looking for better marketing opportunities.

##### Criteria applicable to products

##### a) Production and consumption volume in different countries and trade structure among countries

According to figures obtained from FAOSTAT, up to year 2014 the global production of dried chilli pepper and dried bell pepper (the information does not disaggregate dried chilli from dried bell pepper) is comprised by 71 countries, making up an average annual production of 3,818,768 tons.

The average annual contribution in thousands of tons for that period from the main countries is shown in the table below and, together, they contribute 86% of the production volume of dried chilli peppers:

**Table 1- Main dried chilli pepper and dried bell pepper producers in year 2014**

| No. | Country     | Thousands of tons | Equivalent compared to total production |
|-----|-------------|-------------------|---|
| 1   | India       | 1,492,000         | 39%                                     |
| 2   | Thailand    | 321,395           | 8%                                      |
| 4   | China       | 306,871           | 8%                                      |
| 5   | Ethiopia    | 170,766           | 4%                                      |
| 6   | Pakistan    | 145,856           | 4%                                      |
| 7   | Peru        | 145,475           | 4%                                      |
| 8   | Myanmar     | 121,400           | 3%                                      |
| 9   | Ivory Coast | 117,916           | 3%                                      |
| 10  | Bangladesh  | 110,000           | 3%                                      |
| 11  | Ghana       | 108,135           | 3%                                      |
| 12  | Vietnam     | 94,848            | 2%                                      |
| 13  | Benin       | 75,953            | 2%                                      |
| 14  | Mexico      | 60,402            | 2%                                      |

Source: Table developed with data of FAOSTAT.

Date of consultation: May, 2017

From the five cultivated chilli pepper species, *Capsicum annum* L. is the most widely known and the most economically important, as it has global distribution.

The yield of dried chilli peppers has increased by 27% compared to year 2002; relative to the period from 2011 to 2012 it is 3%.

**Table 2- Main exporters of fruits from the *Capsicum* genus or *Pimenta* genus, dried, non-milled and non-powdered**

| Exporters                | Trading indicators                           |                                     |                                    |
|--------------------------|--|-------------------------------------|------------------------------------|
|                          | Exported value in 2016<br>(thousands of USD) | Exported quantity in 2016<br>(tons) | Contribution to global exports (%) |
| India                    | \$497,014.00                                 | 235,231.00                          | 56,5                               |
| China                    | \$157,269.00                                 | 79,933.00                           | 17,9                               |
| Peru                     | \$77,069.00                                  | 30,390.00                           | 8,8                                |
| Mexico                   | \$36,348.00                                  | 10,343.00                           | 4,1                                |
| Germany                  | \$20,285.00                                  | 3,107.00                            | 2,3                                |
| Myanmar                  | \$8,734.00                                   | 4,078.00                            | 1                                  |
| Thailand                 | \$8,628.00                                   | 4,314.00                            | 1                                  |
| Spain                    | \$8,125.00                                   | 4,062.00                            | 0,9                                |
| Netherlands              | \$5,410.00                                   | 885.00                              | 0,6                                |
| Uzbekistan               | \$5,205.00                                   | 2,061.00                            | 0,6                                |
| Indonesia                | \$4,498.00                                   | 680.00                              | 0,5                                |
| Malaysia                 | \$3,960.00                                   | 1,867.00                            | 0,5                                |
| Malawi                   | \$3,917.00                                   | 1,141.00                            | 0,4                                |
| Uganda                   | \$3,900.00                                   | 498.00                              | 0,4                                |
| Pakistan                 | \$3,629.00                                   | 1,566.00                            | 0,4                                |
| Jamaica                  | \$3,506.00                                   | 554.00                              | 0,4                                |
| United States of America | \$3,182.00                                   | 996.00                              | 0,4                                |
| Belgium                  | \$2,436.00                                   | 470.00                              | 0,3                                |
| Vietnam                  | \$2,124.00                                   | 600.00                              | 0,2                                |
| France                   | \$1,986.00                                   | 236.00                              | 0,2                                |

Source: Trade Map

Date of consultation: May, 2017

**Table 3- Main importers of fruits from the Capsicum genus or the Pimenta genus, dried, non-milled and non-powdered**

| Importers                              | Trading indicators                        |                                  |                                    |
|--|---|----------------------------------|------------------------------------|
|  | Imported value in 2016 (thousands of USD) | Imported quantity in 2016 (tons) | Contribution to global imports (%) |
| Vietnam                                | \$147,169.00                              | 63,919.00                        | 14,8                               |
| United States of America               | \$145,199.00                              | 44,437.00                        | 14,6                               |
| Thailand                               | \$132,712.00                              | 67,217.00                        | 13,4                               |
| Malaysia                               | \$95,534.00                               | 41,815.00                        | 9,6                                |
| Sri Lanka                              | \$92,317.00                               | 26,204.00                        | 9,3                                |
| Spain                                  | \$80,826.00                               | 40,381.00                        | 8,1                                |
| Mexico                                 | \$74,776.00                               | 34,970.00                        | 7,5                                |
| Indonesia                              | \$31,020.00                               | 24,374.00                        | 3,1                                |
| Germany                                | \$30,143.00                               | 7,816.00                         | 3                                  |
| Japan                                  | \$16,300.00                               | 3,167.00                         | 1,6                                |
| Korea, Democratic People's Republic of | \$10,286.00                               | 4,899.00                         | 1                                  |
| Bangladesh                             | \$8,141.00                                | 5,128.00                         | 0,8                                |
| Korea, Republic of                     | \$7,289.00                                | 2,691.00                         | 0,7                                |
| France                                 | \$7,261.00                                | 1,150.00                         | 0,7                                |
| Singapore                              | \$6,758.00                                | 2,954.00                         | 0,7                                |
| Myanmar                                | \$6,059.00                                | 3,620.00                         | 0,6                                |
| United Kingdom                         | \$5,884.00                                | 1,644.00                         | 0,6                                |
| South Africa                           | \$5,778.00                                | 2,287.00                         | 0,6                                |
| Netherlands                            | \$5,637.00                                | 1,444.00                         | 0,6                                |
| Russia, Federation of                  | \$5,236.00                                | 1,541.00                         | 0,5                                |

Source: TradeMap

Date of consultation: May, 2017

**b) Diversification of national legislations and resulting or potential impediments opposing to international trade**

Currently, there is a Codex standard for chilli pepper (CODEX STAN 307-2011); however, its application is for the fresh product, so there are no international standards for dried chilli pepper, and those that are marketed at a global level are subject to different national legislations.

In order to overcome the resulting or potential impediments for international trade, it is essential that the various standards are incorporated into a single standard that is internationally accepted by importers and exporters.

**c) Potential international or regional market**

Offers of chilli pepper at international level are comprised by the main producing countries, the participation of which is constant.

During year 2016, chilli pepper exports are formed approximately by 106 countries, from which 47 countries export major quantities of chilli peppers (above 50 tons).

Chilli pepper imports have grown by 35% between 1993 and 2000. It is worth mentioning that some of the main importers are developed countries, where the population is not characterized for being a par excellence consumer of this product.

**d) Feasibility of standardizing the product**

The quality, size, safety and labeling of chilli pepper in dried state are appropriate parameters for the product.

**e) Regulation of the main issues related to consumer and trade protection in existing or proposed standards**

There are no product standards that address chilli peppers in dried (dehydrated) state in the Codex, so the new work will facilitate the trading of this product, establishing an internationally agreed quality standard.

**f) Number of products that would require separate standards indicating if these are non-prepared, semi-prepared or prepared products**

The standard will address all chilli pepper fruits marketed in dried (dehydrated) state, belonging to the *Capsicum annuum* L. genus, of the solanaceae family.

**Works already undertaken by other organizations on this field or that have been proposed by the relevant intergovernmental body(ies).**

- Codex Standard: CODEX STAN 307-2011 Standard for Chilli Peppers.

**5. Appropriateness Regarding the Strategic Purposes of the Codex**

The preparation of the draft standard for dried (dehydrated) chilli peppers complies with the strategic purposes of Codex: *1.1 Establish new and review existing standards of the Codex based on priorities of the CAC*; and *3.1 Increase effective participation of developing countries in the Codex*.

**6. Information on the Relation between the Proposal and the Existing Documents of the Codex, as well as Other Ongoing Works of the Codex**

The draft standard for dried (dehydrated) chilli peppers is a new work, and has no relation with any existing document of the Codex on this subject.

**7. Identification of the Availability of Scientific Advisory Experts**

Scientific advice of experts is not necessary.

**8. Identification of All Needs for Technical Contributions from Foreign Organizations**

Technical contributions from foreign organizations are not required.

**9. Proposed Schedule to Carry out This Work**

It is expected that the development of this standard is performed in three meeting of the CCFFV or less, depending on the contributions and agreements reached by members.

**10. Bibliography**

**10.1** Cadenas de sistemas agroalimentarios de chile seco, durazno y frijol en el estado de Zacatecas: Una aplicación de la metodología ISNAR (Agri-food system chains for dried chilli peppers, peaches and beans in the state of Zacatecas: An application of ISNAR methodology).

**10.2** Competitividad de las exportaciones de chile seco mexicano (Competitiveness of the exports of Mexican chilli pepper)

**10.3** Competitividad mundial de la producción de chile verde de México (Global competitiveness of the production of green chili pepper from Mexico).

**10.4** Governing Plan of the national committee, System, product: chilli pepper, 2016

**10.5** TradeMap

**10.6** FAOSTAT

**FRENCH****Proposition de Nouvelle Étude Sur la Normativité du Pour Le Piment Sec  
(Préparé au Mexique)****Antécédents**

Le nom provient du nahuatl « chilli », et concerne de nombreuses variétés et formes de la plante herbacée Capsicum, de la famille des solanacées.

Le piment ainsi que le maïs et les haricots, ont constitué durant plusieurs siècles une source importante d'alimentation pour la population des pays en voie de développement. Le piment appartient au genre Capsicum, le Capsicum annuum étant l'espèce domestiquée par les mésoaméricains, ce qui en a permis l'expansion dans ses diverses variétés.

La plupart des espèces de piment actuellement cultivées sont considérées comme originaires de l'Amérique tropicale, des formes sylvestres en ont été trouvées le long du massif andin, depuis le nord du Chili et le nord-est de l'Argentine jusqu'au Mexique.

L'importance de ce produit a été telle que cette espèce a été introduite en Europe par les espagnols et les portugais en 1511, et s'est acclimatée dans les pays méditerranéens du sud européen, où prédominait la distribution de produits non piquants.

L'espèce la plus importante est C. annuum, puisqu'elle inclut les types et les variétés de piment qui occupent la plus grande superficie cultivée, produite en plus grand nombre et le plus souvent consommée et commercialisée au monde, y compris les piments séchés (déshydratés).

**1. Objectif et conditions d'application de la norme**

La proposition a pour objectif d'établir une norme internationale pour le fruit piment commercialisé à l'état sec (déshydraté), du genre Capsicum annuum L., de la famille des solanacées.

**2. Pertinence et actualité**

La production mondiale de piments a connu une croissance importante au cours de la dernière décennie. Cette augmentation de la production de piments, principalement les piquants, est due à la demande croissante de ce produit sous toutes ses présentations (frais, sec et traité), tant pour la consommation directe que pour usage industriel.

Tandis que depuis de nombreux siècles il a été consommé principalement dans les pays en voie de développement, comme les latino-américains, africains et asiatiques, la consommation dans les pays membres de l'Union européenne et les États-Unis est allée en augmentant.

Au cours de la dernière décennie, l'utilisation des piments aux États-Unis a augmenté de 38% entre 1993 et 1995 ; la consommation était de 4,3 lb par personne et a augmenté à 5,9 lb par personne entre 2003 et 2005. Les piments sont l'un des produits ayant montré la plus grande croissance à partir des années quatre-vingts, et qui continue jusqu'à ce jour, montrant un changement important du régime américain dans la recherche de saveurs alternatives et agents colorants.

Pendant la période de 2010 à 2011 la production de piments frais a montré une légère augmentation de 0,11% concernant la production, tandis que la production de piment sec a augmenté de 3,37% au cours de la même période.

**3. Principales questions à traiter**

Ce projet de norme inclura les caractéristiques liées à la qualité, la taille, l'innocuité et l'étiquetage du piment à l'état sec.

Les thèmes les plus pertinents à considérer concernent :

- a) Établir les conditions minimales à respecter pour les piments secs, indépendamment de la catégorie de qualité.
- b) Définir les catégories de qualité pour classer les piments secs d'après leurs caractéristiques.
- c) Établir les dispositions relatives à la présentation – l'homogénéité du produit emballé selon la même origine, qualité, etc.
- d) Inclure les dispositions pour le marché ou étiquetage d'après la Norme Générale pour l'Étiquetage des Aliments Pré-emballés.



#### 4. Évaluation des Critères d'établissement des priorités des travaux

##### Critère général

Le piment à l'état sec existe sous différentes variétés, tailles, formes, couleur des fruits, maturité et qualité ; sa commercialisation est donc effectuée d'après ces caractéristiques.

Le développement d'une norme internationale pour ce produit protégera les consommateurs de pratiques frauduleuses et facilitera en même temps le commerce international.

La norme bénéficiera ainsi les consommateurs et les pays producteurs/exportateurs en soutenant une garantie par rapport aux caractéristiques du produit.

Les piments secs ou déshydratés sont une composante économique importante. Cette condition des piments déshydratés permet de stocker le produit pendant plusieurs mois et chercher ainsi de meilleures opportunités de commerce.

##### Critères applicables aux produits

##### a) Volume de production et consommation dans les différents pays et volume et structure de commerce entre pays

D'après les chiffres obtenus de FAOSTAT, jusqu'en 2014 la production mondiale de piments et poivres secs (l'information ne différencie pas les piments secs et les poivres secs), est conformée de 71 pays, réunissant une production moyenne annuelle de 3 818 768 tonnes.

L'apport moyen annuel en milliers de tonnes de cette période des principaux pays figure dans le tableau ci-dessous, et l'ensemble représente 86% du volume de production de piments secs :

**Tableau 1- Principaux producteurs de piments et poivres secs de l'année 2014**

| No. | Pays          | Milliers de tonnes | Équivalent par rapport à la production totale |
|-----|---------------|--------------------|---|
| 1   | Inde          | 1 492 000          | 39%   |
| 2   | Thaïlande     | 321 395            | 8%  |
| 4   | Chine         | 306 871            | 8%  |
| 5   | Éthiopie      | 170 766            | 4%  |
| 6   | Pakistan      | 145 856            | 4%  |
| 7   | Pérou         | 145 475            | 4%  |
| 8   | Myanmar       | 121 400            | 3%  |
| 9   | Côte d'Ivoire | 117 916            | 3%  |
| 10  | Bangladesh    | 110 000            | 3%  |
| 11  | Ghana         | 108 135            | 3%  |
| 12  | Vietnam       | 94 848             | 2%  |
| 13  | Bénin         | 75 953             | 2%  |
| 14  | Mexique       | 60 402             | 2%  |

Source : Tableau établi d'après les données de FAOSTAT.

Date de consultation : Mai 2017

Parmi les cinq espèces de piments cultivés, *Capsicum annum* L. est la plus largement connue et celle qui a la plus grande importance économique, puisqu'elle est mondialement distribuée.

Le rendement des piments secs a connu une augmentation de 27% par rapport à 2002 ; concernant 2011 à 2012, il est de 3%.

**Tableau 2- Principaux exportateurs de fruits du genre Capsicum ou du genre Pimenta, secs, non triturés ni pulvérisés**

| Exportateurs          | Indicateurs commerciaux                   |                                  |  |
|-----------------------|---|----------------------------------|--|
|                       | Valeur exportée en 2016 (milliers de USD) | Quantité exportée en 2016 (ton.) | Participation aux exportations mondiales (%) |
| Inde                  | \$ 497 014,00                             | 235 231,00                       | 56,5   |
| Chine                 | \$157 269,00                              | 79 933,00                        | 17,9   |
| Pérou                 | \$77 069,00                               | 30 390,00                        | 8,8  |
| Mexique               | \$ 36 348,00                              | 10 343,00                        | 4,1  |
| Allemagne             | \$ 20 285,00                              | 3 107,00                         | 2,3  |
| Myanmar               | \$8 734,00                                | 4 078,00                         | 1  |
| Thaïlande             | \$ 8 628,00                               | 4 314,00                         | 1  |
| Espagne               | \$8 125,00                                | 4 062,00                         | 0,9  |
| Pays Bas              | \$5 410,00                                | 885,00                           | 0,6  |
| Ouzbékistan           | \$5 205,00                                | 2 061,00                         | 0,6  |
| Indonésie             | \$4 498,00                                | 680,00                           | 0,5  |
| Malaisie              | \$3 960,00                                | 1 867,00                         | 0,5  |
| Malawi                | \$3 917,00                                | 1 141,00                         | 0,4  |
| Ouganda               | \$3 900,00                                | 498,00                           | 0,4  |
| Pakistan              | \$3 629,00                                | 1 566,00                         | 0,4  |
| Jamaïque              | \$3 506,00                                | 554,00                           | 0,4  |
| États-Unis d'Amérique | \$3 182,00                                | 996,00                           | 0,4  |
| Belgique              | \$2 436,00                                | 470,00                           | 0,3  |
| Vietnam               | \$2 124,00                                | 600,00                           | 0,2  |
| France                | \$1 986,00                                | 236,00                           | 0,2  |

Source : Trade Map

Date de consultation : Mai 2017

**Tableau 3- Principaux importateurs de fruits du genre Capsicum ou du genre Pimenta, secs, non triturés ni pulvérisés**

| Importateur                                 | Indicateurs commerciaux                   |                                  |  |
|---|---|----------------------------------|--|
|   | Valeur importée en 2016 (milliers de USD) | Quantité importée en 2016 (ton.) | Participation aux importations mondiales (%) |
| Vietnam                                     | \$147 169,00                              | 63 919,00                        | 14,8   |
| États-Unis d'Amérique                       | \$145 199,00                              | 44 437,00                        | 14,6   |
| Thaïlande                                   | \$132 712,00                              | 67 217,00                        | 13,4   |
| Malaisie                                    | \$95 534,00                               | 41 815,00                        | 9,6  |
| Sri Lanka                                   | \$92 317,00                               | 26 204,00                        | 9,3  |
| Espagne                                     | \$80 826,00                               | 40 381,00                        | 8,1  |
| Mexique                                     | \$74 776,00                               | 34 970,00                        | 7,5  |
| Indonésie                                   | \$31 020,00                               | 24 374,00                        | 3,1  |
| Allemagne                                   | \$30 143,00                               | 7 816,00                         | 3  |
| Japon                                       | \$16 300,00                               | 3 167,00                         | 1,6  |
| Corée, République Populaire Démocratique de | \$10 286,00                               | 4 899,00                         | 1  |
| Bangladesh                                  | \$8 141,00                                | 5 128,00                         | 0,8  |
| Corée, République de                        | \$7 289,00                                | 2 691,00                         | 0,7  |
| France                                      | \$7 261,00                                | 1 150,00                         | 0,7  |
| Singapour                                   | \$6 758,00                                | 2 954,00                         | 0,7  |
| Myanmar                                     | \$6 059,00                                | 3 620,00                         | 0,6  |
| Royaume Uni                                 | \$5 884,00                                | 1 644,00                         | 0,6  |
| Afrique du Sud                              | \$5 778,00                                | 2 287,00                         | 0,6  |
| Pays Bas                                    | \$5 637,00                                | 1 444,00                         | 0,6  |
| Russie, Fédération de                       | \$5 236,00                                | 1 541,00                         | 0,5  |

Source : TradeMap

Date de consultation : Mai 2017

**b) Diversification des législations nationales et obstacles résultants ou potentiels qui s'opposent au commerce international**

Il existe actuellement une norme Codex pour le piment (CODEX STAN 307-2011), cependant elle s'applique au produit à l'état frais, ce pourquoi il n'existe pas de norme internationale pour le piment sec, et sa commercialisation mondiale est soumise à différentes législations nationales.

Dans le but de dépasser les obstacles résultants ou potentiels pour le commerce international, il est essentiel que les différentes normes soient incorporées en une seule acceptée au niveau international par les importateurs et les exportateurs.

**c) Marché potentiel international ou régional**

L'offre internationale de piment est conformée par les principaux pays producteurs, dont la participation est constante.

Au cours de l'année 2016, 106 pays environ constituent les exportations de piment, dont 47 exportent des quantités importantes de piments (plus de 50 ton.).

Les importations de piment ont augmenté de 35% entre 1993 et l'an 2000. Une donnée importante est que certains des principaux importateurs sont des pays développés, dont la population ne se démarque pas par une consommation exceptionnelle de ce produit.

**d) Viabilité de la normalisation du produit**

La qualité, la taille, l'innocuité et l'étiquetage du piment à l'état sec sont des paramètres adéquats du produit.

**e) Régulation des principales questions relatives à la protection du consommateur et au commerce dans les normes générales existantes ou proposées**

Il n'existe pas de norme de produit concernant les piments à l'état sec (déshydraté) dans le Codex, ce pourquoi les nouveaux travaux faciliteront le commerce de ce produit, en établissant une norme de qualité par convention internationale.

**f) Nombre de produits requérant de normes séparées indiquant s'il s'agit de produits bruts, semi-finis ou finis**

La norme concernera tous les fruits piments commercialisés à l'état sec (déshydraté), du genre *Capsicum annum* L., de la famille des solanacées.

**Travaux entrepris par d'autres organisations dans ce domaine ou proposés par le ou les organismes intergouvernementaux pertinents.**

- Norme Codex : CODEX STAN 307-2011 Norme pour le piment.

**5. Pertinence concernant les objectifs stratégiques du Codex**

L'élaboration du projet de norme pour le piment sec (déshydraté) est en adéquation avec les objectifs stratégiques du Codex : *1.1 Établir des normes nouvelles et revues du Codex d'après les priorités de la CAC; et 3.1 Augmenter la participation effective des pays en voie de développement au Codex.*

**6. Information sur le rapport entre la proposition et les documents existants du Codex ainsi que d'autres travaux en cours du Codex**

Le projet de norme pour les piments secs (déshydratés) est une tâche nouvelle qui ne se rapporte à aucun document existant du Codex à ce sujet.

**7. Identification de la disponibilité des experts conseillers scientifiques**

L'assistance scientifique d'experts n'est pas nécessaire.

**8. Identification de tout besoin de contribution technique venant d'organisations extérieures**

Aucune contribution technique venant d'organisations extérieures n'est nécessaire.

**9. Calendrier proposé pour la réalisation de ce travail**

Il est attendu que cette norme soit réalisée au terme de trois réunions du CCFFV ou moins, selon les contributions et l'accord des membres.

**10. Bibliographie**

**10.1** Chaînes de systèmes agro-alimentaires de piment sec, abricot et haricot dans l'état du Zacatecas : Une application de la méthodologie ISNAR.

**10.2** Compétitivité des exportations de piment sec mexicain.

**10.3** Compétitivité mondiale de la production de piment vert du Mexique.

**10.4** Plan directeur comité national Système produit piment 2016

**10.5** TradeMap

**10.6** FAOSTAT

**SPANISH**

**Documento De Proyecto**  
**Propuesta De Nuevo Trabajo Sobre Una Norma Del Para El Chile Seco**  
**(Preparado por México)**

**Antecedentes**

El nombre viene del náhuatl "chilli", y se aplica a numerosas variedades y formas de la planta herbácea Capsicum, de la familia de las solanáceas.

El chile junto con el maíz y el frijol, han constituido durante varios siglos, importantes fuentes de alimentación para la población de los países en desarrollo. El chile pertenece al género Capsicum, siendo el Capsicum annum la especie domesticada por los mesoamericanos, permitiendo con ello la expansión de éste en sus diversas variedades.

La mayoría de las especies de chile actualmente cultivadas se consideran originarias de América tropical, habiéndose encontrado formas silvestres a lo largo del macizo andino, desde el norte de Chile y noroeste de Argentina hasta llegar a México.

Fue tal la importancia que alcanzó este producto, que esta especie fue introducida a Europa por los españoles y portugueses en el año 1511, aclimatándose en los países del mediterráneo del sur europeo, predominando la distribución de materiales no picantes.

La especie más importante es C. annum, ya que alberga los tipos y variedades de chile de mayor superficie cultivada, de mayor producción, consumo y comercialización en el mundo, incluyendo los chiles secos (deshidratados).

**1. Objetivo y ámbito de aplicación de la norma**

La propuesta tiene como objetivo establecer una norma internacional para el fruto chile que se comercializa en estado seco (deshidratado), del género Capsicum annum L., de la familia de las solanáceas.

**2. Pertinencia y actualidad**

La producción mundial de chiles ha tenido un crecimiento importante en los últimos 10 años. Este aumento en la producción de chiles, principalmente los picosos, se debe a la creciente demanda de este producto en todas sus presentaciones (fresco, seco y procesado), tanto para consumo directo como para usos industriales.

Mientras que desde hace muchos siglos ha sido consumido principalmente en países en vías de desarrollo como los latinoamericanos, africanos y asiáticos, el consumo en países miembros de la Unión Europea y Estados Unidos ha ido en aumento.

Durante la última década, el uso de los chiles en los Estados Unidos se ha incrementado en un 38%, entre los años de 1993 y 1995 el consumo era de 4.3 lb por persona, incrementándose a 5.9 lb por persona para el período del 2003 - 2005. Los chiles son uno de los productos que ha reflejado mayor crecimiento a partir de la década de los ochenta, el cual continúa hasta la fecha, manifestando un cambio importante en la dieta americana en la búsqueda por sabores alternativos y agentes colorantes.

En el periodo del 2010 al 2011 la producción de chile fresco registró un pequeño incremento del 0.11% en cuanto a la producción, mientras que la producción de chile seco aumento 3.37%, para el mismo periodo de tiempo.

**3. Principales cuestiones que se deben tratar**

El presente proyecto de norma incluirá características relacionadas con calidad, tamaño, inocuidad y etiquetado del chile en estado seco.

Los temas más relevantes que se pueden considerar se refieren a:

- a) Establecer los requisitos mínimos de los chiles secos con los cuales se deberán contar, independientemente de la categoría de calidad.
- b) Definir las categorías de calidad para clasificar los chiles secos de acuerdo con sus características.
- c) Establecer disposiciones relativas a la presentación – la homogeneidad del producto envasado con respecto al mismo origen, calidad, etc.
- d) Incluir las disposiciones para el marcado o etiquetado de acuerdo con la Norma General para el Etiquetado de los Alimentos Pre envasados.

#### 4. Evaluación con respecto a los Criterios para el establecimiento de las prioridades de los trabajos

##### Criterio general

El chile en estado seco existe en diferentes variedades, tamaño, forma, color de los frutos, madurez, y calidad; por lo tanto, su comercialización se hace de acuerdo a esas características.

Desarrollar una norma internacional para este producto protegerá a los consumidores de prácticas fraudulentas, a la vez que se facilitará el comercio internacional.

La norma beneficiará así, a los consumidores y a los países productores/exportadores brindando certeza sobre las características del producto.

Los chiles secos o deshidratados son un componente económico importante. Esta condición de chiles deshidratados, permite almacenar el producto por varios meses y así buscar mejores oportunidades de mercadeo.

##### Criterios aplicables a los productos

##### a) Volumen de producción y consumo en los diferentes países y volumen y estructura de comercio entre países

De acuerdo con cifras obtenidas de FAOSTAT, hasta el año 2014 la producción mundial de chile y pimientos secos (la información no desagrega los chiles secos de los pimientos secos), está integrada de 71 países, conformando una producción promedio anual de 3,818,768 toneladas.

La aportación promedio anual en miles de toneladas de ese periodo de los principales países se muestra en la siguiente tabla, y que en forma conjunta aportan el 86% del volumen de producción de chiles secos:

**Tabla 1- Principales productores de chile y pimientos secos en el año 2014**

| No. | País            | Miles de toneladas | Equivalente con relación a la producción total |
|-----|-----------------|--------------------|--|
| 1   | India           | 1,492,000          | 39%  |
| 2   | Tailandia       | 321,395            | 8%   |
| 4   | China           | 306,871            | 8%   |
| 5   | Etiopía         | 170,766            | 4%   |
| 6   | Pakistán        | 145,856            | 4%   |
| 7   | Perú            | 145,475            | 4%   |
| 8   | Myanmar         | 121,400            | 3%   |
| 9   | Costa de Marfil | 117,916            | 3%   |
| 10  | Bangladesh      | 110,000            | 3%   |
| 11  | Ghana           | 108,135            | 3%   |
| 12  | Viet Nam        | 94,848             | 2%   |
| 13  | Benin           | 75,953             | 2%   |
| 14  | México          | 60,402             | 2%   |

Fuente: Tabla elaborada con datos de FAOSTAT.

Fecha de consulta: Mayo 2017

Dentro de las cinco especies cultivadas de chiles, *Capsicum annum* L. es la más ampliamente conocida y la de mayor importancia económica, ya que presenta una distribución mundial.

El rendimiento de los chiles secos ha tenido un incremento del 27% con relación al año 2002; con respecto del 2011 al 2012 es del 3%.

**Tabla 2- Principales exportadores de frutos del género *Capsicum* o del género *Pimenta*, secos, sin triturar ni pulverizar**

| Exportadores              | Indicadores comerciales                |                                   |  |
|---------------------------|--|-----------------------------------|--|
|                           | Valor exportada en 2016 (miles de USD) | Cantidad exportada en 2016 (ton.) | Participación en las exportaciones mundiales (%) |
| India                     | \$ 497,014.00                          | 235,231.00                        | 56,5   |
| China                     | \$157,269.00                           | 79,933.00                         | 17,9   |
| Perú                      | \$77,069.00                            | 30,390.00                         | 8,8  |
| México                    | \$ 36,348.00                           | 10,343.00                         | 4,1  |
| Alemania                  | \$ 20,285.00                           | 3,107.00                          | 2,3  |
| Myanmar                   | \$8,734.00                             | 4,078.00                          | 1  |
| Tailandia                 | \$ 8,628.00                            | 4,314.00                          | 1  |
| España                    | \$8,125.00                             | 4,062.00                          | 0,9  |
| Países Bajos              | \$5,410.00                             | 885.00                            | 0,6  |
| Uzbekistán                | \$5,205.00                             | 2,061.00                          | 0,6  |
| Indonesia                 | \$4,498.00                             | 680.00                            | 0,5  |
| Malasia                   | \$3,960.00                             | 1,867.00                          | 0,5  |
| Malawi                    | \$3,917.00                             | 1,141.00                          | 0,4  |
| Uganda                    | \$3,900.00                             | 498.00                            | 0,4  |
| Pakistán                  | \$3,629.00                             | 1,566.00                          | 0,4  |
| Jamaica                   | \$3,506.00                             | 554.00                            | 0,4  |
| Estados Unidos de América | \$3,182.00                             | 996.00                            | 0,4  |
| Bélgica                   | \$2,436.00                             | 470.00                            | 0,3  |
| Viet Nam                  | \$2,124.00                             | 600.00                            | 0,2  |
| Francia                   | \$1,986.00                             | 236.00                            | 0,2  |

Fuente: Trade Map

Fecha de consulta: Mayo 2017

**Tabla 3- Principales importadores de frutos del género Capsicum o del género Pimenta, secos, sin triturar ni pulverizar**

| Importadores                            | Indicadores comerciales                |                                   |  |
|---|--|-----------------------------------|--|
|   | Valor importada en 2016 (miles de USD) | Cantidad importada en 2016 (ton.) | Participación en las importaciones mundiales (%) |
| Vietnam                                 | \$147,169.00                           | 63,919.00                         | 14,8   |
| Estados Unidos de América               | \$145,199.00                           | 44,437.00                         | 14,6   |
| Tailandia                               | \$132,712.00                           | 67,217.00                         | 13,4   |
| Malasia                                 | \$95,534.00                            | 41,815.00                         | 9,6  |
| Sri Lanka                               | \$92,317.00                            | 26,204.00                         | 9,3  |
| España                                  | \$80,826.00                            | 40,381.00                         | 8,1  |
| México                                  | \$74,776.00                            | 34,970.00                         | 7,5  |
| Indonesia                               | \$31,020.00                            | 24,374.00                         | 3,1  |
| Alemania                                | \$30,143.00                            | 7,816.00                          | 3  |
| Japón                                   | \$16,300.00                            | 3,167.00                          | 1,6  |
| Corea, República Popular Democrática de | \$10,286.00                            | 4,899.00                          | 1  |
| Bangladesh                              | \$8,141.00                             | 5,128.00                          | 0,8  |
| Corea, República de                     | \$7,289.00                             | 2,691.00                          | 0,7  |
| Francia                                 | \$7,261.00                             | 1,150.00                          | 0,7  |
| Singapur                                | \$6,758.00                             | 2,954.00                          | 0,7  |
| Myanmar                                 | \$6,059.00                             | 3,620.00                          | 0,6  |
| Reino Unido                             | \$5,884.00                             | 1,644.00                          | 0,6  |
| Sudafrica                               | \$5,778.00                             | 2,287.00                          | 0,6  |
| Países Bajos                            | \$5,637.00                             | 1,444.00                          | 0,6  |
| Rusia, Federación de                    | \$5,236.00                             | 1,541.00                          | 0,5  |

Fuente: TradeMap

Fecha de consulta: Mayo 2017

**b) Diversificación de las legislaciones nacionales e impedimentos resultantes o posibles que se oponen al comercio internacional**

Actualmente existe una norma Codex para el Chile (CODEX STAN 307-2011), sin embargo, ésta es de aplicación para el producto en estado fresco, por lo que no existen normas internacionales para el Chile seco, y los que se comercializan a nivel mundial están sujetos a diferentes legislaciones nacionales.

Para superar los impedimentos resultantes o potenciales para el comercio internacional, es esencial que las distintas normas se incorporen en una sola norma aceptada internacionalmente por importadores y exportadores.

**c) Mercado internacional o regional potencial**

Las ofertas de Chile a nivel internacional están conformadas por los principales países productores, mismos que presentan constancia en su participación.

Durante el año 2016, las exportaciones de Chile están integradas por 106 países aproximadamente, de los cuales 47 países son los que exportan cantidades importantes de Chile (arriba de 50 ton.).

Las importaciones de Chile han crecido en un 35% entre 1993 y el 2000. Un dato relevante es que algunos de los principales importadores son países desarrollados, en los cuales su población no se caracteriza por ser consumidora por excelencia de este producto.



**d) Viabilidad de la normalización del producto**

La calidad, tamaño, inocuidad y etiquetado del chile en estado seco., son parámetros adecuados del producto.

**e) Regulación de las principales cuestiones relativas a la protección del consumidor y al comercio en las normas generales existentes o propuestas**

No existe una norma de producto que cubra los chiles en estado seco (deshidratado) en el Codex, por lo que el nuevo trabajo facilitará el comercio de este producto, estableciendo una norma de calidad convenida internacionalmente.

**f) Número de productos que requerirían normas separadas indicando si se trata de productos sin elaborar, semielaborados o elaborados**

La norma cubrirá todos los frutos chile que se comercializan en estado seco (deshidratado), del género *Capsicum annum L.*, de la familia de las solanáceas.

**Trabajos ya emprendidos por otras organizaciones en este campo o propuestos por el(los) organismo(s) intergubernamental(es) pertinente(s).**

- Norma Codex: CODEX STAN 307-2011 Norma para el chile.

**5. Pertinencia con respecto a los objetivos estratégicos del Codex**

La elaboración del proyecto de norma para el chile seco (deshidratado) se encuentra en cumplimiento con los objetivos estratégicos del Codex: *1.1 Establecer normas nuevas y revisadas del Codex con base en las prioridades de la CAC; y 3.1 Aumentar la participación efectiva de los países en desarrollo en el Codex.*

**6. Información sobre la relación entre la propuesta y los documentos existentes del Codex así como otros trabajos en curso del Codex**

El proyecto de norma para los chiles secos (deshidratados) es un trabajo nuevo, y no tiene relación con ningún documento existente del Codex sobre este tema.

**7. Identificación de la disponibilidad de expertos consejeros científicos**

No es necesario el asesoramiento científico de expertos.

**8. Identificación de toda necesidad de contribuciones técnicas procedentes de organizaciones exteriores**

No se requieren contribuciones técnicas procedentes de organizaciones exteriores.

**9. Calendario propuesto para la realización de este trabajo**

Se espera que el desarrollo de esta norma se realice en tres reuniones del CCFFV o menos, dependiendo de las contribuciones y el acuerdo de los miembros.

**10. Bibliografía**

**10.7** Cadenas de sistemas agroalimentarios de chile seco, durazno y frijol en el estado de Zacatecas: Una aplicación de la metodología ISNAR.

**10.8** Competitividad de las exportaciones de chile seco mexicano.

**10.9** Competitividad mundial de la producción de chile verde de México.

**10.10** Plan rector comité nacional Sistema producto chile 2016

**10.11** TradeMap

**10.12** FAOSTAT

## PROJECT DOCUMENT

### Proposal for New Work on Standard for Dried Fruits

(Prepared by Thailand)

#### BACKGROUND

1. At the 27th session of CCPFV (September 2014), the Delegation of Brazil introduced the discussion paper on standardisation of dry and dried produce (CX/PFV 14/27/11). The Committee noted that the conclusions and recommendations concerning the approach that could be taken for the standardisation of dry and dried produce in CCPFV should be considered in the framework of the discussion of status of work on the review of remaining individual Codex standards for processed fruits and vegetables for future prioritisation of work areas (Agenda Item 10). The Committee agreed to establish an electronic working group, chaired by Brazil and working in English only, to reassess conclusions of the discussion paper and evaluate provisions of the remaining dry and dried products standards that might need revision. The conclusions and recommendations of the discussion paper would provide information to the Committee to assist, in future the decisions on work priorities.

2. At the 19th Session of the FAO/WHO Coordinating Committee for ASIA (CCASIA) (November 2014), the delegation of Thailand introduced the discussion paper (CRD11) proposing new work on the development of a regional standard for dried longan. The Coordinating Committee agreed to recommend interested members to propose work on dried longan within the framework of the Codex Committee on Processed Fruits and Vegetables (CCPFV) Electronic-Working Group (EWG) on dry and dried produce and, in case there is no support in CCPFV, to prepare a discussion paper and project document for consideration at the next CCASIA.

3. At the 28th session of the CCPFV (September 2016), the delegation of Thailand recalled the recommendation of CCASIA on the proposal for new work on dried longan to be undertaken by CCPFV and submitted a project document for this new work. The delegation of Thailand supported by India explained that the product was traded worldwide, and that CCASIA has noted lack of capacity / expertise as a regional coordinating committee to elaborate such a standard while CCPFV was the subsidiary body of CAC having competence on dry and dried produce. The Committee considered requests for revision of existing / development of new work for processed fruits and vegetables together with the proposal from the host country (USA) to adjourn the CCPFV. The Committee agreed that the Codex Secretariat would issue a Circular letter (CL) requesting comments on new work proposals to be submitted by the concerned countries directly to CCEXEC for critical review by means of project document and recommend to CAC for approval. The CAC will determine to the opportunity to convene a physical meeting of CCPFV based on the outcome of CCEXEC and the volume of the approved new work.

#### 1. Purposes and scope of the Standard

4. The purpose of this work is to establish a worldwide standard for dried fruits including dried tropical fruits offered for direct consumption, commercial food processing and for repacking if required, with or without addition of any ingredients like sugars or syrups.

5. The scope of the standard covers general requirements on food safety, essential quality, hygiene and labelling to be used to determining the risk of non-compliance of product supplemented by method of inspection.

6. The aim of this worldwide standard is to protect the health of consumer and ensure fair practices in international trade of dried fruits.

7. The aim of this worldwide standard is to protect the health of consumer, ensure fair practices in international trade and reflect trade practice.

#### 2. Relevance and timeliness

8. Dried fruits are fruits that have been dried through natural means such as drying under the sun or using specialized equipment such as dehydrator or dryer. Dried fruits are traded in both dried and semi-moist forms. Semi-moist form of dried fruit normally contain high level of sugar either by retaining high level of natural sugar in the fruit or by soaking the fruit in sugar solution prior to drying in order to effectively preserve the product that have higher moisture content. Innovations in freeze-drying also lead freeze dried fruits to a more attractive products as most of their nutritional value of fresh fruits are retained. Dried fruits have a long shelf life, from 9 months to more than 2 years, and are available on a year-round basis.

9. Dried fruits are ready to be consumed without any further processing or addition of ingredients. However, dried fruits are also widely used as ingredient in packaged foods, such as snack bars, breakfast cereals as well as in fruit preserves, confectionary and bakery products. In addition, as dried fruits are perceived as a healthy snack, they are often sold in a mix with nuts or a mixture of dried fruits.

10. Dried fruits are produced in most regions of the world, and their consumption occurs in all cultures. Dried grapes, prunes, dried figs and dried apricots are the most consumed types of dried fruit in Europe, North America and South America. Dried tropical fruits such as banana, pineapple, papaya, mango, tamarind and longan are also in rising demand. Currently, dried tropical fruits from developing countries have been exported worldwide. The consumption of freeze-dried berries is also in demand and likely to increase. Due to these growing trend of worldwide consumption, production and trade, it provide justification for elaborating an international standard in order to be used as an internationally agreed reference in global trade.

### **3. Main aspects to be covered**

11. The proposed draft commodity standard will address the general requirements of dried fruits. The relevant requirements include safety and quality criteria, uniformity of size, allowance for defects, food additives, contaminants, hygiene, weight and measures, labelling and method of analysis and sampling. Additional requirements including quality and sizing for some specific dried fruits would be included as necessary. Some food safety requirements will be addressed through reference to relevant Codex standards, guidelines and code of practices following the format of Codex.

### **4. Assessment against the Criteria for the establishment of work priorities**

#### **General criterion**

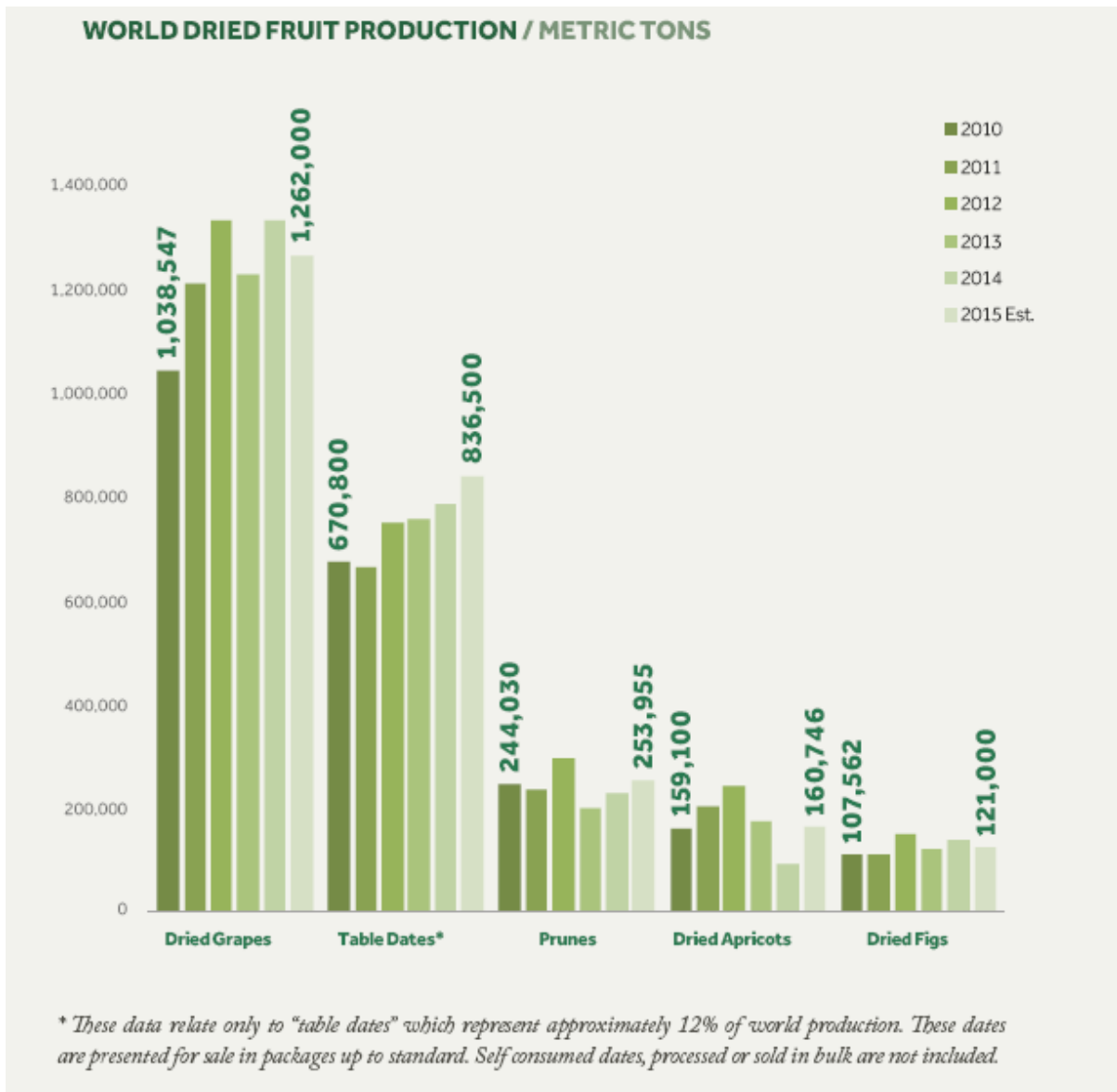
12. Apart from food safety, international trading of dried fruits is done according to its quality and size (especially for some specific products). International standard for dried fruits will greatly promote food safety and fair practices in international trade including removing obstacles to international trade and to protect the consumers from fraudulent practices.

#### **Criteria applicable to commodities**

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

13. According to the International Nut and Dried Fruit Council (INC), the core results of the 2007-2012 global statistical review indicated that dried fruit global production totalled 9.5 million metric tons, representing a 13 percent increase from 2011. In season 2015/16, production of dried dates, dried apricots, dried figs, prunes and dried grapes achieved more than 2.6 million metric tons, that is, 2 percent up from 2014/15 and 21 percent up compared with 2005/06. USA, Turkey and Iran represented almost the 50 percent of all those dried fruits produced in the last ten years (Figure 1). These dried fruits totalled a supply value of more than 7,000 million dollars in 2015, that is, 47 percent more than in 2006.

**Figure 1** World dried fruits production



14. According to the International Trade Statistics 2001-2016, International Trade Centre, the world exported value and exported quantity of some dried fruits (HS code 0813) in 2015 were 2,376,509 thousands of U.S. Dollars (Table 1) and 850,466 tons (Table 2).

**Table 1:** List of exporters of Product: HS code 0813

| Exporters                | Exported value (1,000 USD) |                  |                  |                  |                  |
|--------------------------|----------------------------|------------------|------------------|------------------|------------------|
|                          | 2012                       | 2013             | 2014             | 2015             | 2016             |
| <b>World</b>             | <b>2,274,537</b>           | <b>2,252,666</b> | <b>2,463,891</b> | <b>2,376,509</b> | <b>2,274,804</b> |
| Turkey                   | 315,020                    | 337,819          | 380,366          | 327,506          | 311,472          |
| United States of America | 336,278                    | 320,846          | 308,635          | 321,217          | 280,235          |
| Chile                    | 187,018                    | 194,408          | 277,782          | 238,160          | 273,264          |
| Thailand                 | 395,360                    | 171,791          | 206,072          | 196,555          | 195,976          |
| Germany                  | 139,276                    | 161,305          | 183,802          | 192,679          | 190,382          |
| China                    | 101,047                    | 99,678           | 110,460          | 120,080          | 122,566          |
| Spain                    | 87,319                     | 109,553          | 108,653          | 97,235           | 114,123          |
| Viet Nam                 | 5,037                      | 11,144           | 7,673            | 96,332           | 94,568           |
| France                   | 97,798                     | 112,243          | 111,646          | 88,105           | 78,451           |
| Italy                    | 62,552                     | 77,067           | 94,872           | 76,967           | 67,051           |
| Others                   | 547,832                    | 656,812          | 673,930          | 621,673          | 516,716          |

Source: ITC calculations based on UN COMTRADE statistics

Product: HS Code 0813: Dried apricots, prunes, apples, peaches, pears, papaws "papayas", tamarinds and other edible fruits, and mixtures of edible and dried fruits or of edible nuts (excluding nuts, bananas, dates, figs, pineapples, avocados, guavas, mangoes, mangosteens, citrus fruit and grapes, unmixed)

**Table 2** Export quantity of Product: HS code 0813

| Exporters                | Exported quantity (tons) |                |                |                |                |
|--------------------------|--------------------------|----------------|----------------|----------------|----------------|
|                          | 2012                     | 2013           | 2014           | 2015           | 2016           |
| <b>World</b>             | <b>1,273,895</b>         | <b>979,729</b> | <b>952,638</b> | <b>850,466</b> | <b>820,507</b> |
| Thailand                 | 467,462                  | 166,293        | 214,390        | 142,999        | 148,698        |
| United States of America | 120,759                  | 106,668        | 94,531         | 103,026        | 101,776        |
| Spain                    | 71,269                   | 75,562         | 90,611         | 84,724         | 86,941         |
| Turkey                   | 108,133                  | 120,621        | 86,124         | 72,795         | 75,616         |
| Chile                    | 83,550                   | 69,172         | 71,641         | 70,625         | 67,691         |
| Tajikistan               | 91,514                   | 78,155         | 76,883         | 59,342         | 36,239         |
| Uzbekistan               | 50,955                   | 43,388         | 17,064         | 28,911         | 32,775         |
| Argentina                | 26,126                   | 38,804         | 15,601         | 28,857         | 26,049         |
| Germany                  | 15,542                   | 17,522         | 18,282         | 20,278         | 22,040         |
| China                    | 19,177                   | 17,427         | 18,763         | 20,166         | 21,549         |
| Other                    | 219,408                  | 246,117        | 248,748        | 218,743        | 201,133        |

Source: ITC calculations based on UN COMTRADE statistics

15. A separate trade statistics on dried tropical fruit are not available to precise overview of their world trade. However, the following are the available sources of data of some specific dried tropical fruits:

- **Dried bananas:** Import of dried bananas into the United Kingdom has almost doubled, starting at 300 tons in 2012 and reaching almost 700 tons in 2015.
- **Dried tamarinds, durians, mangoes and pineapples:** Thailand, is one of a major exporter of these dried fruits. According to Thai Customs database in 2016, the exported quantity of these dried tropical fruits from Thailand was 21,164 tons with a value of about 37 million US Dollars (Table 3).
- **Dried longans:** World production of longan is an average of 144,000 tons per year. The major importing countries in Asia are China, Myanmar, Vietnam, Lao PDR and Korea. The main importing countries outside

Asia are North America and Australia. Statistical data shows that export value of dried longan from 2012-2015 is steady from approximately 118 million US Dollars in 2012 to 241 million US Dollars in 2016 (Table 4).

**Table 3:** Export data of selected dried fruits from Thailand in 2012-2016

| <b>Product</b> | <b>Year</b> | <b>Quantity (tons)</b> | <b>Value (1,000 USD)</b> |
|----------------|-------------|------------------------|--------------------------|
| Longans        | 2012        | 129,255                | 118,223                  |
|                | 2013        | 140,232                | 125,821                  |
|                | 2014        | 196,666                | 172,183                  |
|                | 2015        | 110,729                | 169,566                  |
|                | 2016        | 125,518                | 241,132                  |
| Tamarinds      | 2012        | 21,635                 | 24,365                   |
|                | 2013        | 22,761                 | 18,944                   |
|                | 2014        | 15,760                 | 16,979                   |
|                | 2015        | 28,960                 | 23,959                   |
|                | 2016        | 19,706                 | 22,371                   |
| Durrains       | 2012        | 392                    | 5,530                    |
|                | 2013        | 465                    | 7,977                    |
|                | 2014        | 353                    | 6,215                    |
|                | 2015        | 401                    | 8,276                    |
|                | 2016        | 340                    | 8,053                    |
| Mangoes        | 2012        | 250                    | 2,398                    |
|                | 2013        | 618                    | 4,474                    |
|                | 2014        | 1,038                  | 6,878                    |
|                | 2015        | 628                    | 5,458                    |
|                | 2016        | 731                    | 5,906                    |
| Pineapples     | 2012        | 250                    | 1,146                    |
|                | 2013        | 331                    | 1,116                    |
|                | 2014        | 373                    | 1,614                    |
|                | 2015        | 481                    | 1,152                    |
|                | 2016        | 387                    | 994                      |

Source: The Customs Department, Thailand

**Table 4:** Market for dried longan from Thailand in 2012-2016 (Quantity: Tons, Value: 1,000 USD)

| Country              | 2012           |                | 2013           |                | 2014           |                | 2015           |                | 2016           |                |
|----------------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
|                      | Quantity       | Value          | Quantity       | Value          | Quantity       | Value          | Quantity       | Value          | Quantity       | Value          |
| China                | 59,951         | 69,350         | 60,960         | 73,175         | 34,731         | 44,126         | 12,761         | 21,189         | 27,930         | 46,284         |
| Vietnam              | 56,163         | 37,512         | 75,131         | 45,778         | 154,862        | 114,333        | 91,083         | 125,421        | 87,032         | 172,102        |
| Myanmar              | 4,170          | 2,858          | 2,723          | 1,208          | 5,534          | 6,505          | 4,718          | 15,001         | 5,253          | 11,447         |
| South Korea          | 150            | 675            | 194            | 961            | 122            | 648            | 238            | 1,208          | 167            | 750            |
| Singapore            | 107            | 783            | 108            | 839            | 173            | 1,472          | 119            | 1,099          | 132            | 1,068          |
| Laos                 | 3,838          | 1,821          | 300            | 443            | 469            | 86             | 240            | 104            | 25             | 14             |
| Canada               | 45             | 317            | 56             | 297            | 36             | 274            | 37             | 374            | 35             | 336            |
| Australia            | 27             | 241            | 25             | 252            | 16             | 173            | 16             | 184            | 28             | 268            |
| U.s.a.               | 80             | 649            | 23             | 187            | 58             | 514            | 52             | 552            | 105            | 1,010          |
| Malaysia             | 62             | 243            | 80             | 105            | 121            | 353            | 196            | 605            | 582            | 843            |
| Netherlands          | 22             | 40             | 18             | 39             | 18             | 50             | 0              | 2              | 0              | 2              |
| Spain                | 10             | 6              | 10             | 26             | 0              | 0              | 0              | 0              | 0              | 0              |
| New Zealand          | 0              | 2              | 9              | 21             | 0              | 3              | 0              | 5              | 0              | 2              |
| France               | 5              | 26             | 2              | 17             | 2              | 19             | 2              | 19             | 2              | 17             |
| Japan                | 0              | 0              | 0              | 16             | 0              | 0              | 0              | 0              | 0              | 0              |
| Austria              | 0              | 3              | 1              | 13             | 0              | 0              | 0              | 0              | 0              | 0              |
| United Arab Emirates | 4              | 14             | 3              | 12             | 4              | 8              | 27             | 43             | 14             | 23             |
| <b>TOTAL</b>         | <b>129,255</b> | <b>118,223</b> | <b>140,232</b> | <b>125,821</b> | <b>196,666</b> | <b>172,183</b> | <b>110,729</b> | <b>169,566</b> | <b>125,518</b> | <b>241,132</b> |

Source: The Customs Department, Thailand

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

16. The general requirement of existing trade standards for all dried fruit is that products must be safe and should be of sound and of marketable quality and should be in compliance with the standard/regulation of importing country. The most common requirements for dried fruit include the following:

- Moisture content (maximum level is defined for specific products)
- Sizing (different for every type of dried fruit).
- Specific cut (for certain types of dried fruit)
- Maximum level and types of used food additives
- Contaminants
- Quality class (defined by uniformity and tolerances)
- Labeling requirements

17. Quality and size for some specific products affect their prices e.g. the price of dried longan is doubled for each size and grade. Therefore, uniform sizing and grading between trading partners are necessary to prevent trade dispute in international market.

(c) International or regional market potential

18. Dried fruits are traded increasingly in global market stimulated by a continuous trend towards healthier lifestyles. Dried tropical fruit especially for natural dried tropical fruit where no sugar is added is also in high demand. The major markets for dried tropical fruits are the European Union (mainly Germany, France, the United Kingdom and the Netherlands), the United States and Japan.

19. Tropical dried fruit like longan is often used in Chinese cuisine and Chinese sweet dessert soups. Due to Chinese foods are becoming more and more popular, the consumption and market for dried longan is growing. This has significantly contributed to increased consumption of dried longan worldwide. Currently, dried longan has been exported from Thailand and Vietnam to many countries in all continents.

(d) Amenability of the commodity to standardization

20. The characteristics of dried fruits, packaging and labelling allow the establishment of parameters for the harmonisation of standards. The availability of some national standards will also facilitate the development of an international standard under the CCPFV, which is an appropriate forum where the consumer point of view and requirements of importing country can be incorporated to ensure quality and safety of the products.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

21. Based on notifications for dried fruit issued by the European Union's Rapid Alert System for Food and Feed (RASFF) in 2015, the most common contaminations regarding dried fruit are related to too high levels of mycotoxin, ochratoxin A, and of sulphites which are used as preservatives in dried fruit. The proposed standard will address both issues relating to food safety and commercial specification such as quality grading and sizing. In addition, labelling information will be of great value to consumer.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

22. A single standard for dried fruits will cover all types of dried fruits traded worldwide. Current Codex standards for Apricots, Dates and Raisins should be reviewed by CCPFV in order to simplify and group them into horizontal standard for dried fruits. The development of dried fruits standard could encompass additional requirements for some specific dried fruits as necessary in annexes of the standard.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body (ies)

23. Most of exporting and importing countries including UNECE have some dried fruit standards but may not be applicable to all types of dried fruits, especially for dried tropical fruits. This new work will assist the development of a harmonised standard for dried fruits including tropical dried fruits.

24. Currently, there are only 3 Codex standards for dried fruits namely: apricots, dates and raisins. All of them were developed in the early 80s and therefore a review to determine the need for their revision and the possibility for developing a new standard to cover additional fruits is necessary.

25. This proposed new work does not duplicate work undertaken by other international organizations.

## **5. Relevance to the Codex strategic objectives**

26. This proposal is in line with Strategic Goal 1 – Establish international food standards that address current and emerging food issues and its corresponding objectives of the Codex Alimentarius Commission Strategic Plan 2014-2019. The proposed new work will certainly provide an agreed essential requirements and specifications for dried fruit that contribute to food safety and fair practices in the food trade.

## **6. Information on the relation between the proposal and other existing Codex documents**

27. The proposal for the development of a standard for dried fruits can be done by the Codex Committee on Processed Fruits and Vegetables which is in the process of reviewing the remaining Codex standards for processed fruits and vegetables that include dried fruits.

## **7. Identification of any requirement for and availability of expert scientific advice**

No provision on expert scientific advice is foreseen at this stage.

## **8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for**



None.

**9. Proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a Standard should not normally exceed four year**

|  |      |
|--|------|
| Consideration of the proposal for new work | 2017 |
| Adoption at step 5 or 5/8                  | 2020 |
| Adoption at step 8                         | 2022 |

## PROJECT DOCUMENT

### Proposal on the Revision of Standard For Canned Tropical Fruit Salad and the Development of Standard for Canned Mixed Fruits

(Prepared by Thailand)

#### Background

1. At the 28th Session of the Committee on Processed Fruits and Vegetables (CCPFV), the Committee noted a number of requests for new work including the revision of the standards for canned fruit cocktail (CODEX STAN 78-1981) and canned tropical fruit salad (CODEX STAN 99-1981) with a view to developing a standard for canned fruit salads. In recognition of the interest of many delegations on the revision of existing / development of new standards for processed fruits and vegetables, the Chair proposed that those Member countries having interest in continuing work on standardization of these products within the framework of CCPFV submit proposals for new work including project documents to the Executive Committee (CCEXEC) for its consideration. Upon CCEXEC's review and the volume of new work recommended to Codex Alimentarius Commission (CAC) for approval, the Commission would consider approval of new work and whether a physical meeting of the Committee could be convened.

2. In response to CL 2017/07-PFV on the request for proposals for new work on Codex standards for Processed Fruits and Vegetables (Continuation of work of the Codex standards for Processed Fruits and Vegetables -CCPFV), Thailand has prepared a project documents to propose a new work on the revision of the standard for canned tropical fruit salad with a view to developing a standard for canned mixed fruits for consideration by CCEXEC.

#### 1. Purposes and scope of the Standard

3. The purpose of this work is to review Codex standards for canned tropical fruit salad (CODEX STAN 99-1981) with a view to developing a comprehensive horizontal standard for canned mixed fruits to make it possible to include other combinations of mixed fruits available in current international trade. Existing Codex standard for Canned Fruit Cocktail (CODEX STAN 78-1981) may also be determined the need for updating and merging it into the new standard for canned mixed fruits.

4. The scope of the standard covers general requirements on food safety, essential quality, hygiene, labelling and method of inspection in order to help protect the health of consumer and ensure fair practices in international trade.

#### 2. Relevance and timeliness

5. Fruits are important for a healthy diet. Canned fruits provide a great way for consumers to enjoy tasty and nutritious fruits any time of year. These canned fruits are rich with dietary fiber and vitamins. At present, apart from canned tropical fruit salad and fruit cocktail, other combination of mixed fruits have been canned and traded in the international markets. The growing interest amongst consumers for different combination of mixed fruits is due to the increase in consumer demand for different color of fruits for good health, as well as more varieties of fruits available for canning. Varieties of canned mixed fruits are currently available in international trade. Furthermore, the demand for *Nata de coco*, a jelly-like food produced by the fermentation of coconut water, as an ingredient for fruit salads and cocktail are also increased since it contains dietary fiber to aid digestion while carrying fewer calories compared to other desserts.

6. Codex defines canned fruit cocktail in CODEX STAN 78-1981 as the product prepared from a mixture of four or five fruits i.e. peach, pear, pineapple, cherries, or grapes. While canned tropical fruit salad is defined in CODEX STAN 99-1981 as the product prepared from a mixture of basic fruits (i.e. pineapple, papaya or mango - singly or in combination, and banana) to which may be added one or more optional fruits (i.e.-litchi, cashew, guava, longan, oranges, grapefruit, grapes, maraschino cherries, passion fruit, jack fruit, melon, rambutan, peach or pears.) No other ingredients are permitted. The limitation of kind of fruits and ingredients cause difficulty in product innovation to meet the changing demand of consumers in international trade. In addition, Codex standard for canned tropical fruit salad requires having banana as one of the basic fruits. However colour and texture of banana after canning are easily changed, thus less desirable in canned tropical fruit salad. More over unavailability of some fruits, especially seasonal fruits, makes it difficult to produce a product according to current Codex standard. In addition, existing canned tropical fruit salad and canned fruit cocktail in international trade are also packed in a non-metallic rigid containers while Codex standards for these products do not include this form of packaging. Therefore, the current provisions for weights and measures need to be reviewed as well.

7. Besides, food additive provisions in Codex standards for canned tropical fruit salad and canned fruit cocktail have not yet been updated to review the list of Maximum levels taking into account the revised requirements arising from the Codex Committee on Food Additives and to make it in line with the template laid down in the Procedural Manual.

8. Due to the current change in worldwide consumption pattern and production practices in international trade, it is justified to revise Codex standards for canned tropical fruit salad with a view to develop a more comprehensive general standard for canned mixed fruits that provide flexibility in the application of the standard in international trade and for product innovation. In addition, this approach is also in line with the direction provided by the CAC to develop more inclusive standards by grouping similar products. Therefore, CCPFV may need to consider whether existing Codex standards for canned fruit cocktail should also be updated and merged into the standard for canned mixed fruits to be used as an agreed reference in international trade.

### 3. Main aspects to be covered

9. The proposed canned mixed fruits standard will address the general requirements of canned mixed fruits. The relevant requirements include safety and quality criteria, presentation, essential composition and quality factors, food additives, contaminants, hygiene, weight and measures, labelling and method of analysis and sampling. Additional requirements for some specific canned mixed fruits would be included, as necessary, as annexes e.g. the revised individual Codex standard for canned tropical fruit salad and the existing standard for canned fruit cocktail. Some food safety requirements will be addressed through reference to relevant Codex standards, guidelines and code of practices following the format of Codex.

### 4. Assessment against the Criteria for the establishment of work priorities

#### Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

10. There are no official trade statistics available for canned tropical fruit salad, canned fruit cocktail and other canned mixed fruits. However, statistical data for products under HS code 200899 that include all types of canned fruits are available. According to the International Trade Statistics 2001-2016, International Trade Centre, the world exported value and exported quantity of products under HS code 200899 in 2016 have grown over the past five years. The exported value reached 2,960,097 thousands of U.S. Dollars (Table 1) with the volume of 1,553,180 tons (Table 2). The leading exporters are China, followed by United States of America, Mexico, Netherlands and Thailand, respectively.

**Table 1** List of exporters for Product: HS code 200899

| Exporters                | Exported value (1,000 USD) |                  |                  |                  |                  |
|--------------------------|----------------------------|------------------|------------------|------------------|------------------|
|                          | 2012                       | 2013             | 2014             | 2015             | 2016             |
| <b>World</b>             | <b>2,400,155</b>           | <b>2,735,638</b> | <b>2,954,724</b> | <b>2,867,094</b> | <b>2,960,097</b> |
| China                    | 643,782                    | 829,329          | 903,137          | 837,314          | 807,008          |
| United States of America | 167,133                    | 172,541          | 181,056          | 199,759          | 189,383          |
| Mexico                   | 96,305                     | 112,652          | 135,236          | 169,571          | 180,962          |
| Netherlands              | 155,721                    | 152,753          | 176,966          | 163,975          | 176,026          |
| Thailand                 | 151,447                    | 169,950          | 174,828          | 157,727          | 166,753          |
| Germany                  | 108,397                    | 123,516          | 134,101          | 120,403          | 129,757          |
| Canada                   | 82,046                     | 82,084           | 80,772           | 96,742           | 110,188          |
| Costa Rica               | 31,922                     | 42,153           | 66,726           | 77,027           | 103,785          |
| France                   | 96,290                     | 115,902          | 126,691          | 102,447          | 101,976          |
| Philippines              | 107,267                    | 125,057          | 129,165          | 109,004          | 73,437           |
| Others                   | 759,845                    | 809,701          | 846,046          | 833,125          | 920,822          |

Source: ITC calculations based on UN COMTRADE statistics

Product: HS code 200899: *Fruit and other edible parts of plants, prepared or preserved, whether or not containing added sugar or other sweetening matter or spirit (excluding prepared or preserved with vinegar, preserved with sugar but not laid in syrup, jams, fruit jellies, marmalades, fruit purée and pastes, obtained by*

cooking, and nuts, groundnuts and other seeds, pineapples, citrus fruits, pears, apricots, cherries, peaches, strawberries, palm hearts and cranberries)

**Table 2** Export quantity of Product: HS code 200899

| Exporters                | Exported quantity (tons) |                  |                  |                  |                  |
|--------------------------|--------------------------|------------------|------------------|------------------|------------------|
|                          | 2012                     | 2013             | 2014             | 2015             | 2016             |
| <b>World</b>             | <b>1,261,401</b>         | <b>1,336,473</b> | <b>1,467,200</b> | <b>1,470,960</b> | <b>1,553,180</b> |
| China                    | 234,548                  | 293,736          | 291,164          | 296,466          | 283,577          |
| Costa Rica               | 41,744                   | 53,249           | 91,424           | 113,089          | 146,695          |
| Netherlands              | 118,909                  | 113,437          | 120,333          | 118,399          | 115,955          |
| Thailand                 | 107,567                  | 113,661          | 105,655          | 99,721           | 105,282          |
| Mexico                   | 64,867                   | 79,850           | 78,631           | 96,854           | 100,643          |
| United States of America | 73,338                   | 63,699           | 67,315           | 74,719           | 69,545           |
| Italy                    | 54,437                   | 42,019           | 39,870           | 65,455           | 61,544           |
| Guatemala                | 536                      | 992              | 2,956            | 4,472            | 61,066           |
| Germany                  | 44,130                   | 45,164           | 48,364           | 47,933           | 51,574           |
| Canada                   | 42,998                   | 40,014           | 36,900           | 43,008           | 48,027           |
| Others                   | 478,327                  | 490,652          | 584,588          | 510,844          | 509,272          |

Source: ITC calculations based on UN COMTRADE statistics

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

11. Current Codex standards for canned tropical fruit salad and canned fruit cocktail have been used as references by member countries for the establishment of their own national legislations and for import control. Updating these standards and develop Codex standard for canned mixed fruits that reflect current trade practices will help to provide a harmonized international approach in the production, import and export of safe and quality products to protect the health of consumers and promote fair practices in international trade.

(c) International or regional market potential

12. According to the International Trade Statistics 2012 -2016, International Trade Centre, there is a growing demand for products under HS code 200899 in the United States of America, Japan, and several European markets as shown in table 3 and table 4. This trend is expected to continue and increase in the future.

**Table 3** List of importer of Product: HS code 200899

| Importers                | Imported value (1,000 USD) |           |           |           |           |
|--------------------------|----------------------------|-----------|-----------|-----------|-----------|
|                          | 2012                       | 2013      | 2014      | 2015      | 2016      |
| World                    | 2,819,370                  | 2,986,416 | 3,170,674 | 3,218,610 | 3,429,099 |
| United States of America | 857,591                    | 921,686   | 953,265   | 1,024,255 | 1,069,691 |
| Japan                    | 284,083                    | 270,390   | 272,511   | 259,223   | 241,306   |
| Netherlands              | 160,157                    | 182,088   | 205,605   | 198,945   | 226,188   |
| Germany                  | 154,681                    | 170,823   | 171,616   | 161,343   | 174,403   |
| France                   | 151,350                    | 169,196   | 176,489   | 155,871   | 172,573   |
| China                    | 43,611                     | 58,572    | 83,622    | 124,389   | 170,180   |
| Canada                   | 122,295                    | 149,943   | 157,543   | 169,902   | 168,425   |
| United Kingdom           | 115,815                    | 122,226   | 136,274   | 137,176   | 129,455   |
| Republic of Korea        | 74,133                     | 77,719    | 85,303    | 84,440    | 85,201    |
| Belgium                  | 67,551                     | 67,105    | 64,394    | 57,351    | 71,592    |
| Others                   | 788,103                    | 796,668   | 864,052   | 845,715   | 920,085   |

Source: ITC calculations based on UN COMTRADE statistics

**Table 4** Import quantity of Product: HS code 200899

| Importers                | Imported quantity (tons) |           |           |           |           |
|--------------------------|--------------------------|-----------|-----------|-----------|-----------|
|                          | 2012                     | 2013      | 2014      | 2015      | 2016      |
| World                    | 1,582,690                | 1,611,723 | 1,712,464 | 1,764,932 | 1,827,875 |
| United States of America | 428,718                  | 462,784   | 458,052   | 487,971   | 512,392   |
| Netherlands              | 160,576                  | 164,255   | 179,878   | 189,276   | 202,697   |
| Germany                  | 103,639                  | 104,820   | 99,283    | 105,359   | 109,349   |
| Japan                    | 107,805                  | 103,752   | 105,236   | 99,224    | 94,673    |
| France                   | 76,914                   | 84,797    | 86,806    | 86,113    | 93,738    |
| Canada                   | 52,367                   | 70,502    | 129,663   | 116,423   | 76,423    |
| Republic of Korea        | 66,751                   | 70,397    | 70,095    | 71,384    | 74,600    |
| United Kingdom           | 58,378                   | 59,090    | 64,543    | 66,875    | 62,224    |
| Belgium                  | 37,565                   | 37,462    | 36,733    | 43,938    | 50,720    |
| China                    | 26,493                   | 26,279    | 22,373    | 27,740    | 38,432    |
| Others                   | 463,484                  | 427,585   | 459,802   | 470,629   | 512,627   |

Source: ITC calculations based on UN COMTRADE statistics

13. The main drivers of the increasing consumption of canned mixed fruits are the fast-paced lifestyle and growing preference for convenience and healthy food.

(d) Amenability of the commodity to standardization

14. Canned tropical fruits salad (CODEX STAN 99-1981) and canned fruits cocktail (CODEX STAN 78-1981) have been adopted since 1981. However, due to the innovation of products in international trade, reviewing their standardized characteristics by considering the international market needs and practices should therefore be amenable to facilitate worldwide harmonization.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

15. Existing Codex standard for canned tropical fruits salad covers only a limited number of combination of mixed fruits. The development of general standard for canned mixed fruits applicable to all combination of mixed fruits present in international trade will be of great value to the consumer to ensure the quality and safety of products and give certainty of fair trade practices.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

16. A single standard that could include various combinations of fruits is proposed. The revised Codex standard for canned fruits cocktail will be included as annex. If necessary, additional requirements for some specific types of mixed fruits and updated canned fruits cocktail may also be included as annexes.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

17. Currently, there are Codex standards for canned tropical fruits salad and canned fruits cocktail that were developed in 1981 and therefore, a review to determine the need for the revision of Codex standard for canned tropical fruits salad and the development of a general standard for canned mixed fruits is necessary. This proposed new work does not duplicate work undertaken by other international organizations.

**5. Relevance to the Codex strategic objectives**

18. This proposal is in line with Strategic Goal 1 – Establish international food standards that address current and emerging food issues and its corresponding objectives of the Codex Alimentations Commission Strategic Plan 2014-2019. The proposed new work will certainly provide an agreed essential requirements and specifications for canned mixed fruits that contribute to safe and good quality food to facilitate fair practices in the food trade while ensuring product quality to the consumer.

**6. Information on the relation between the proposal and other existing Codex documents**

19. The proposal for the revision of Codex standard for canned tropical fruit salad and the development of Codex standard for canned mixed fruits can be done by the Codex Committee on Processed Fruits and Vegetables which is in the process of reviewing the remaining individual Codex standards for processed fruits and vegetables.

**7. Identification of any requirement for and availability of expert scientific advice**

No provision on expert scientific advice is foreseen at this stage.

**8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for**

None.

**9. Proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a Standard should not normally exceed four year**

|  |      |
|--|------|
| Consideration of the proposal for new work | 2017 |
| Adoption at step 5 or 5/8                  | 2020 |
| Adoption at step 8                         | 2022 |

**PROJECT DOCUMENT****inclusion of Provisions for Walnut Oil, Almond Oil, Hazelnut Oil, Pistachio Oil, Flaxseed Oil and Avocado Oil in the Standard for Named Vegetable Oils (CODEX STAN 210-1999)****(Prepared by Iran (Islamic Republic of))****1. Purpose and scope of the standard**

The objective of this proposal is to set quality and purity as well as food safety criteria for the mentioned edible oils to facilitate the condition for its commercialization and to make a frame work for the establishment of an amendment to the *Standard for Named Vegetable Oils* (Codex stan 210-1999).

**2. Its relevance and timeliness**

The mentioned edible oils are almost the oldest types of edible oil consumed by the humankind. They have been traditionally produced and consumed in Middle Eastern countries, Africa, Europe and South America for years. In recent years consumption of more healthy food being raised due to their essential fatty acid and minor bio-active components content. The most important method for extracion of the mentioned oils is cold pressing. Cold press oils can be considered healthier, since they do not undergo chemical refining treatment and contain some natural beneficial components such as antioxidants, tochopherols, polyphenols as well as phytosterols and unique sensory atributes.

**3. The main aspects to be covered as follow:**

- a. Edible oil seeds and nuts which are not covered by codex stan 210-1999
- b. Definition of cold pressed oils
- c. Quality and compositional characteristic
- d. Contaminants and related food safety issues
- e. Organoleptic characteristics
- f. Purity criteria
- g. Food additives
- h. Labeling
- i. Analytical methods

**4. An assessment against the criteria for the establishment of work priority**

This proposal is consistent with the following criteria applicable to commodities:

**4.1 General Criterion: Consumer protection from the point of view of health food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.**

a) Consumption of the mentioned vegetable oils has been increasing due to their beneficial components that might be considered as a functional food for consumer protection so the amendment to Codex Stan 210, Providing related information to ensure safety issues might be considered for the production and trade of these oils.

b) Promoting consumer protection and the prevention of fraudulent practices are considered by determining authentic specifications.

c) Providing greater assurance of the quality of the product to meet consumer needs and the minimum requirements for food safety.

d) Arriving at levels of standardization based on the properties of different varieties to meet industrial and consumer needs with exactness and credibility.

**4.1.1 Volume of production and consumption in individual countries and volume and pattern of trade between countries.****Avocado oil:**

According to the International Trade Center (ITC) market brief (2006) the market for avocado oil is expanding. World trade in the product grew on average by 13% and 8% annually in terms of volume and value espectively. However, China and India are the principal producers and suppliers of avocado oil to international markets. In 2005, total world imports of avocado oil reached 371 tons valued at USD 59 million, of which China and India's exports contributed USD 14 million and USD 9 million, respectively, for quantities exceeding 85 tons each. The United States, Malaysia and Germany are among the major markets for avocado oil. In 2005, the United States accounted for 24% of the total value of avocado oil imports, followed by Malaysia 8% and Germany 7%.

To estimate the present global demand for the product the average growth rate registered by world avocado oil export during the period 2000 – 2005 in terms of volume i.e. 13% is assumed to continue in the near future. Accordingly, taking the 2005 level of international trade (371 tonnes) as a base and applying 13% annual growth rate the current (2007) demand for the product is estimated at 473.73 tonnes. In order to be conservative the market share that could be capture by locally produced avocado oil for industrial use is assumed to be 10% which is 47 tonnes. Source: (International Trade Center (ITC)). Table 1 shows trade information (production, import, export and consumption level) in global market (Qyresearch Publishing, www.qyresearchglobal.com).

Table 1. **Production, import, export and consumption of avocado oil** in global market (2014-2016)

|                         | 2014 | 2015 | 2016 |
|-------------------------|------|------|------|
| <b>United States</b>    |      |      |      |
| <b>Production (MT)</b>  | 911  | 947  | 994  |
| <b>Import (MT)</b>      | 1888 | 1932 | 2035 |
| <b>Export (MT)</b>      | 72   | 56   | 139  |
| <b>Consumption (MT)</b> | 2727 | 2823 | 2890 |
| <b>Europe</b>           |      |      |      |
| <b>Production (MT)</b>  | 212  | 217  | 226  |
| <b>Import (MT)</b>      | 2364 | 2448 | 2530 |
| <b>Export (MT)</b>      | 22   | 25   | 16   |
| <b>Consumption (MT)</b> | 2554 | 2640 | 2740 |
| <b>South America</b>    |      |      |      |
| <b>Production (MT)</b>  | 3237 | 3340 | 3438 |
| <b>Import (MT)</b>      | 241  | 202  | 188  |
| <b>Export (MT)</b>      | 1741 | 1742 | 1758 |
| <b>Consumption (MT)</b> | 1737 | 1800 | 1868 |
| <b>Asia-Pacific</b>     |      |      |      |
| <b>Production (MT)</b>  | 1215 | 1273 | 1329 |
| <b>Import (MT)</b>      | 202  | 106  | 83   |
| <b>Export (MT)</b>      | 424  | 349  | 346  |
| <b>Consumption (MT)</b> | 993  | 1030 | 1066 |
| <b>Mexico</b>           |      |      |      |
| <b>Production (MT)</b>  | 5155 | 5289 | 5417 |
| <b>Import (MT)</b>      | 366  | 393  | 451  |
| <b>Export (MT)</b>      | 2406 | 2479 | 2564 |
| <b>Consumption (MT)</b> | 3115 | 3203 | 3304 |
| <b>ME and Africa</b>    |      |      |      |
| <b>Production (MT)</b>  | 973  | 1021 | 1068 |
| <b>Import (MT)</b>      | 77   | 35   | 62   |
| <b>Export (MT)</b>      | 473  | 465  | 526  |
| <b>Consumption (MT)</b> | 577  | 591  | 604  |

### Linseed oil

Tables 2 is on the Global Statistic of linseed Oil- Export, import and Consumption Data

Table 2. Linseed oil data (1000 Tons)

|                        | 2014-15 | 2013-14 | 2012-13 |
|------------------------|---------|---------|---------|
| Linseed Oil Production | 660     | 618     | 601     |
| Linseed Oil Import     | 104     | 80      | 93      |
| Linseed Oil Exports    | 102     | 84      | 93      |

(Source : Oil World 2015)



Linseed Oil Production from [https://www.ag.ndsu.edu/agnic/flax/faoflaxproduction\\_files/oil\\_prod\\_2007.htm](https://www.ag.ndsu.edu/agnic/flax/faoflaxproduction_files/oil_prod_2007.htm) is also shown in Table 2 for different countries during past years (2004- 2007).

Table 3- Linseed Oil Production during past years

Blank cell = no data reported, \* = Unofficial figure | F = FAO estimate | P = Provisional official data

**Walnut oil**

| Countries      | 2004   |   | 2005   |   | 2006   |   | 2007   |   |
|----------------|--------|---|--------|---|--------|---|--------|---|
| Afghanistan    | 4054   | F | 4047   | F | 4055   | F | 4055   | F |
| Argentina      | 3200   | * | 7500   | * | 11700  | * | 12000  | F |
| Australia      | 3110   | F | 3153   | F | 3120   | F | 3200   | F |
| Austria        |        |   |        |   | 500    |   | 300    | F |
| Bangladesh     | 16538  | F | 16538  | F | 16538  | F | 16538  | F |
| Belarus        | 601    |   | 469    |   | 838    |   | 600    | F |
| Belgium        | 110400 | * | 96300  | * | 102000 | F | 105000 | F |
| Brazil         | 2400   | * | 3400   | * | 3600   | * | 3600   | F |
| Bulgaria       | 43     | F | 53     | F | 58     | F | 50     | F |
| Canada         | 20600  | * | 24400  | * | 31600  | * | 20000  | F |
| Chile          | 458    | F | 778    | F | 473    | F | 475    | F |
| China          | 124923 | * | 129923 | * | 139123 | * | 150624 | * |
| Costa Rica     | 84     | F | 84     | F | 84     | F | 84     | F |
| Czech Republic | 408    | F | 836    | F | 1300   | * | 700    | * |
| Denmark        | 3353   | F | 2750   | F | 3357   | F | 3000   | F |
| Egypt          | 10300  | * | 13800  | * | 14000  | * | 13800  | F |
| Ethiopia       | 44543  | F | 35397  | F | 22293  | F | 23400  | * |
| Finland        | 219    | F | 298    | F | 219    | F | 220    | F |
| France         | 650    | F | 650    | F | 450    | F | 320    | F |
| Germany        | 95823  |   | 78208  |   | 62500  | * | 65000  | F |
| Greece         | 63     | F | 76     | F | 72     | F | 70     | F |

|                           |       |   |       |   |       |   |       |   |
|---------------------------|-------|---|-------|---|-------|---|-------|---|
| Hungary                   | 30    | F | 30    | F | 30    | F | 30    | F |
| India                     | 59000 |   | 51000 |   | 42000 |   | 61000 | * |
| Iran, Islamic Republic of | 208   | F | 224   | F | 208   | F | 208   | F |
| Iraq                      | 53    | F | 53    | F | 80    | F | 75    | F |
| Italy                     | 4300  | * | 4400  | * | 5800  | * | 6100  | * |
| Japan                     | 7000  |   | 7100  |   | 6800  | F | 6500  | F |
| Kazakhstan                | 175   | F | 245   | F | 175   | F | 180   | F |
| Kenya                     | 256   | F | 256   | F | 256   | F | 260   | F |
| Korea, Republic of        | 41    | F | 81    | F | 40    | F | 40    | F |
| Lithuania                 | 245   | F | 350   | F | 150   | F | 150   | F |
| Luxembourg                | 1094  | F | 744   | F | 1100  | F | 1150  | F |
| Mexico                    | 5000  | * | 900   | * | 1500  | * | 1700  | F |
| Morocco                   | 69    | F | 370   | F | 69    | F | 120   | F |
| Nepal                     | 1603  | F | 1459  | F | 1600  | F | 1600  | F |
| Netherlands               | 8365  | F | 7380  | F | 7805  | F | 7800  | F |
| New Zealand               | 498   | F | 614   | F | 240   | F | 250   | F |
| Norway                    | 723   | F | 814   | F | 724   | F | 700   | F |
| Pakistan                  | 1003  | F | 812   | F | 897   | F | 968   | F |
| Poland                    | 1821  | F | 2391  | F | 2226  | F | 2250  | F |
| Portugal                  | 309   | F | 377   | F | 309   | F | 310   | F |
| Romania                   | 493   | F | 362   | F | 826   | F |       |   |
| Russian Federation        | 13800 | * | 15800 | * | 279   |   | 270   | F |
| Slovakia                  | 90    | F | 200   | * | 400   | * | 410   | F |
| Spain                     | 1400  | * | 1000  | * | 900   | * | 1500  | F |
| Sweden                    | 2650  | F | 5189  | F | 4486  | F | 4500  | F |

|                          |        |   |        |   |        |   |        |   |
|--------------------------|--------|---|--------|---|--------|---|--------|---|
| Switzerland              | 400    | * | 400    | * | 400    | * | 400    | * |
| Tunisia                  | 1532   | F | 1532   | F | 1532   | F | 1540   | F |
| Turkey                   | 131    | F | 1098   | F | 34     | F | 33     | F |
| Ukraine                  | 1714   |   | 1711   |   | 3496   |   | 2272   |   |
| United Kingdom           | 6300   | * | 2900   | * | 4200   | * | 4400   | * |
| United States of America | 120202 |   | 145150 |   | 144900 |   | 150000 | F |
| Uruguay                  | 379    | F | 621    | F | 390    | F | 400    | F |
| Uzbekistan               | 316    | F | 112    | F | 316    | F | 320    | F |

Walnut oil is a highly valuable oil in a economical and nutritional poits of view. Walnut oil will account for less than 0.5% of the edible oil market. The specialty oil sector is quite dynamic and also very competitive as new oils are continuously being introduced (CBI, Ministry of Foreign Affairs, Germany). The market is fairly stable. Table 4 shows trade information (production, ipmort, export and consumption level) in global market (Qyresearch Publishing, [www.qyresearchglobal.com](http://www.qyresearchglobal.com)).

Table 4. **Production, import, export and consumption of walnut oil 2014-2016** in global market

|                         | 2014 | 2015 | 2016 |
|-------------------------|------|------|------|
| <b>United States</b>    |      |      |      |
| <b>Production (MT)</b>  | 5148 | 5350 | 5487 |
| <b>Import (MT)</b>      | 103  | 121  | 114  |
| <b>Export (MT)</b>      | 1287 | 1208 | 1325 |
| <b>Consumption (MT)</b> | 3964 | 4263 | 4276 |
| <b>Europe</b>           |      |      |      |
| <b>Production (MT)</b>  | 2120 | 2209 | 2256 |
| <b>Import (MT)</b>      | 856  | 894  | 916  |
| <b>Export (MT)</b>      | 125  | 106  | 138  |
| <b>Consumption (MT)</b> | 2851 | 2997 | 3034 |
| <b>China</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 95   | 108  | 112  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 95   | 108  | 112  |
| <b>Japan</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 103  | 118  | 134  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 103  | 118  | 134  |
| <b>Australia</b>        |      |      |      |
| <b>Production (MT)</b>  | 545  | 539  | 557  |
| <b>Import (MT)</b>      | 84   | 75   | 68   |
| <b>Export (MT)</b>      | 126  | 135  | 131  |
| <b>Consumption (MT)</b> | 503  | 479  | 494  |
| <b>India</b>            |      |      |      |
| <b>Production (MT)</b>  | 443  | 469  | 481  |
| <b>Import (MT)</b>      | 125  | 131  | 108  |
| <b>Export (MT)</b>      | 69   | 85   | 81   |
| <b>Consumption (MT)</b> | 499  | 515  | 508  |

### **Hazelnut oil**

Turkey and USA are the world's leading hazelnut oil producers. Recently, hazelnut oil is getting more attention in the food market because of its nutritional properties. More information on trade information (production, import, export and consumption level) could be find in Global Hazelnut Oil Market Research Report 2016 which are given in Table 5 (Qyresearch Publishing, [www.qyresearchglobal.com](http://www.qyresearchglobal.com)).

Table 5. **Production, import, export and consumption of hazelnut oil 2014-2016** in global market

|                         | 2014 | 2015 | 2016 |
|-------------------------|------|------|------|
| <b>United States</b>    |      |      |      |
| <b>Production (MT)</b>  | 3291 | 3333 | 3328 |
| <b>Import (MT)</b>      | 765  | 751  | 769  |
| <b>Export (MT)</b>      | 126  | 118  | 131  |
| <b>Consumption (MT)</b> | 3930 | 3966 | 3966 |
| <b>Europe</b>           |      |      |      |
| <b>Production (MT)</b>  | 1815 | 1859 | 1714 |
| <b>Import (MT)</b>      | 1587 | 1612 | 1601 |
| <b>Export (MT)</b>      | 121  | 98   | 116  |
| <b>Consumption (MT)</b> | 3281 | 3373 | 3199 |
| <b>China</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 409  |
| <b>Import (MT)</b>      | 914  | 965  | 743  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 914  | 965  | 1152 |
| <b>Japan</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 556  | 587  | 569  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 556  | 587  | 569  |
| <b>Turkey</b>           |      |      |      |
| <b>Production (MT)</b>  | 7150 | 7276 | 7303 |
| <b>Import (MT)</b>      | 56   | 94   | 78   |
| <b>Export (MT)</b>      | 5968 | 5989 | 5926 |
| <b>Consumption (MT)</b> | 1238 | 1381 | 1455 |

**Almond oil**

Lamond oil is getting more attention in trade market as it is clear from Table 6. Almond Oil will account for less than 0.5% of vegetable oil market. As far as consumption is concerned, based on a review of almond oil products on the German market, around 15-25% of almond oil is used as a food product. The remainder is used for other porpuses (Figure 2) (CBI, Ministry of Foreign Affairs, Germany).

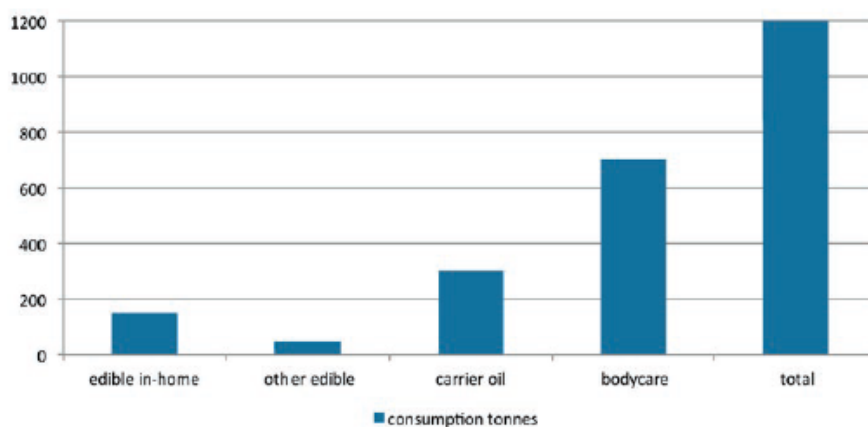


Figure 2. Consumption of almond oil (tonnes) in Germany in 2013.

Almond oil production and consumption are growing (Table 6). More information on trade information (production, import, export and consumption level) could be find in Global Almond Oil Market Research Report 2016 which are given in Table 6 (Qyresearch Publishing, www.qyresearchglobal.com).

Table 6. Production, import, export and consumption of almond oil 2014-2016 in global market

|                         | 2014 | 2015 | 2016 |
|-------------------------|------|------|------|
| <b>United States</b>    |      |      |      |
| <b>Production (MT)</b>  | 4776 | 4930 | 5026 |
| <b>Import (MT)</b>      | 193  | 158  | 167  |
| <b>Export (MT)</b>      | 387  | 408  | 425  |
| <b>Consumption (MT)</b> | 4582 | 4680 | 4768 |
| <b>Europe</b>           |      |      |      |
| <b>Production (MT)</b>  | 3909 | 4020 | 4113 |
| <b>Import (MT)</b>      | 156  | 194  | 216  |
| <b>Export (MT)</b>      | 325  | 406  | 338  |
| <b>Consumption (MT)</b> | 3740 | 3808 | 3991 |
| <b>China</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 214  | 265  | 243  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 214  | 265  | 243  |
| <b>Japan</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 156  | 187  | 169  |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 156  | 187  | 169  |
| <b>New Zealand</b>      |      |      |      |
| <b>Production (MT)</b>  | 753  | 757  | 796  |
| <b>Import (MT)</b>      | 83   | 88   | 69   |
| <b>Export (MT)</b>      | 325  | 336  | 317  |
| <b>Consumption (MT)</b> | 511  | 509  | 548  |
| <b>India</b>            |      |      |      |
| <b>Production (MT)</b>  | 427  | 452  | 430  |
| <b>Import (MT)</b>      | 132  | 125  | 108  |
| <b>Export (MT)</b>      | 115  | 107  | 113  |
| <b>Consumption (MT)</b> | 444  | 470  | 425  |

### **Pistachio oil**

USA and Iran are as a leading countries in production of pistachio oil. However, its production rate is low, but has significantly high price than other ussal oils. More information on trade information (production, import, export and consumption level) could be find in Global Pistachio Oil Market Research Report 2016 which are given in Table 7 (Qyresearch Publishing, [www.qyresearchglobal.com](http://www.qyresearchglobal.com)).

Table 7. **Production, import, export and consumption of pistachio oil 2014-2016** in global market

|                         | 2014 | 2015 | 2016 |
|-------------------------|------|------|------|
| <b>United States</b>    |      |      |      |
| <b>Production (MT)</b>  | 1665 | 1567 | 1838 |
| <b>Import (MT)</b>      | 32   | 46   | 17   |
| <b>Export (MT)</b>      | 107  | 126  | 232  |
| <b>Consumption (MT)</b> | 1590 | 1487 | 1623 |
| <b>Europe</b>           |      |      |      |
| <b>Production (MT)</b>  | 156  | 142  | 151  |
| <b>Import (MT)</b>      | 265  | 311  | 341  |
| <b>Export (MT)</b>      | 17   | 24   | 26   |
| <b>Consumption (MT)</b> | 404  | 429  | 466  |
| <b>China</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 32   | 38   | 45   |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 32   | 38   | 45   |
| <b>Japan</b>            |      |      |      |
| <b>Production (MT)</b>  | 0    | 0    | 0    |
| <b>Import (MT)</b>      | 18   | 13   | 22   |
| <b>Export (MT)</b>      | 0    | 0    | 0    |
| <b>Consumption (MT)</b> | 18   | 13   | 22   |
| <b>Iran</b>             |      |      |      |
| <b>Production (MT)</b>  | 602  | 736  | 556  |
| <b>Import (MT)</b>      | 0    | 0    | 0    |
| <b>Export (MT)</b>      | 279  | 368  | 252  |
| <b>Consumption (MT)</b> | 323  | 368  | 304  |
| <b>Turkey</b>           |      |      |      |
| <b>Production (MT)</b>  | 387  | 405  | 365  |
| <b>Import (MT)</b>      | 7    | 5    | 11   |
| <b>Export (MT)</b>      | 145  | 151  | 163  |
| <b>Consumption (MT)</b> | 249  | 259  | 213  |

#### 4.2 Criteria applicable to general subjects

##### ***a. Diversification of national legislation and apparent resultant or potential impediments to international trade***

This amendment to codex stan. 210 facilitate global trade for the mentioned edible oils and provide new market and opportunities specially for developing countries to present their own products.

##### ***b. International or regional market potential***

By this amendment to the standard as mentioned potential for both of international and regional markets will be increased

##### ***c. Volume and diversity of production in individual countries and volume and patterns of trade between countries***

It is estimated that the production volume for the mentioned oils is between 2-3% of total vegetable oil production (Data from the U.N. Food and Agriculture Organization's FAOSTAT database 2012).

See 4.1.1 for more information on the global production and trade.

##### ***d) Coverage of the main consumer protection and trade issues by existing or proposed general standards***

As mentioned above, the amendment of the Standard for Named Vegetable Oils will improve the information available to consumers, in addition to ensuring fair practices in the trade of these oils.

## **5. Relevance to other codex strategic objectives**

### **Goal 1 Promoting Sound frameworks**

Production and consumption of these oils have been increased recently and this has necessitated the revision of the Codex Standard 210 to include the specification of these oils.

Therefore this work underpins the Codex Strategic plan i.e. “establish new and review existing Codex standards, based on priorities of the CAC” of the Codex Strategic Plan 2014- 2019”.

### **Goal 2- Promoting widest and consistent application of scientific principles and risk analysis**

**The proposed work will promote the elaboration of Codex commodity standards based on the rigorous scientific analysis of collected data.**

The proposed amendment to CODEX STAN 210 will facilitate fair trade of mentioned oils, as the quality and purity parameters and also food safety regarding these kind of oils are not covered by existing standards regulated by Codex are considered, thus reflecting the existing world variations; also, this will guarantee the purity of oils being produced by press method, allow for their proper classification, and provide proper criteria for the quality control of these products.

## **6. Information on the relation between the proposal and other existing Codex documents as well as other ongoing work**

This proposal is a revision to the existing *Standard for Named Vegetable Oils* (CODEX STAN 210-1999).

## **7. Identification of any requirement for and availability of expert scientific advice**

N/A

## **8. Identification of any need for technical input to the guideline from external bodies that can be planned**

N/A

## **9. The Proposed Timeline for Completion of the New Work**

|               |                                       |
|---------------|---------------------------------------|
| CAC40 (2017)  | Approval of project document          |
| CCFO26 (2019) | Consider the proposed draft amendment |
| CAC42 (2019)  | Adoption of Amendments at step 5/8    |