



CODEX ALIMENTARIUS COMMISSION

36th Session, FAO, Headquarters,
Rome, Italy, 1 - 5 July 2013

COMMUNICATION FROM ISO (report of activities relevant to Codex work)

1. The International Organization for Standardization (ISO) has prepared this information paper as part of ongoing updates and communication between the Codex Alimentarius Commission (CAC) Secretariat and the ISO Central Secretariat. It provides a summary of current work undertaken by ISO that may be of interest to the CAC and is intended to support and enhance dialogue and coordination between the two organizations.

International Organization for Standardization (ISO)

2. Any general information regarding the International Organization for Standardization (ISO) can be found on <http://www.iso.org/>. The ISO portfolio counts nearly 19 800 International Standards which have been developed by 219 technical committees and 491 subcommittees managing some 2 469 working groups.

ISO's international status

3. ISO has a specific status with many UN agencies, including the WHO and FAO. It is also an observer at the WTO Committee on Trade and Environment (CTE), the Committee on Technical Barriers to Trade (WTO TBT) and the Committee on Sanitary and Phytosanitary Measures (SPS).

4. ISO's observer status to the CAC provides an opportunity for the coordination of issues related to a variety of ISO standards that are adopted and used by Codex in its work. ISO methods have been endorsed in the document "*Recommended methods of analysis and sampling*" (CODEX STAN 234-1999) which is updated each year during the CCMAS meeting.

5. ISO organized a regional workshop on Food Standards and Trade from 8 to 10 May 2013 in Havana, Cuba with the support of the Oficina Nacional de Normalización (NC) in Cuba together with the cooperation of the Codex Alimentarius Commission, the World Organization for Animal Health (OIE), the Global Food Safety Initiative (GFSI) and the Swedish International Development Cooperation Agency (Sida). 70 participants from 26 countries (representatives of national standards institutes, government and industry) from Latin America and the Caribbean participated in this regional workshop.

This workshop offered the opportunity to have an overview of the region's food supply chains, expose the linkages and differences among the various international players, and review the challenges, opportunities and solutions that a coherent implementation of standards and practices can provide.

ISO and developing countries

6. Since 1960, ISO has had a policy development committee – DEVCO – that deals specifically with the needs of developing countries in standardization. Developing countries need to focus both on acquiring world-class technological competence and on achieving a good understanding of the technical requirements underlying global trade. For more than 50 years, ISO has been assisting in both these areas through ISO/DEVCO, the ISO Committee on developing country matters. DEVCO's membership comprises 145 national standards institutes from industrialized as well as developing countries.

(Find out more about DEVCO on <http://www.iso.org/iso/home/about/iso-and-developing-countries.htm>).

7. In 2012, ISO/DEVCO carried out three projects in relation to ISO 22000 technical assistance and 4 events were planned in 2013 (see [Annex 2](#)). With the objective of improving awareness of key stakeholders in developing countries of the role of such standards in economic growth, world trade and their contribution to sustainable development, 4 national seminars on ISO 22000 were organized. Three other events were organized with the objective of building capacity: a regional workshop on standards contribution to the food sector in Africa in Nairobi, Kenya, and a regional workshop on Food Standards and Trade in Havana, Cuba, both of them inviting other international organizations such as the Codex Alimentarius Commission to participate; and a national training of trainers seminar, which will be organized in Walvis Bay, Namibia. In addition, 6 sponsorships were provided in 2012 to individuals from developing countries to attend the meeting of ISO/TC 34/SC 17 – *Management systems for food safety* in Saitama, Japan from 29 October to 1 November 2012.

ISO's conformity assessment committee

8. It is this body within ISO that is closest to covering the same subject matter as the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS).

9. The 28th plenary of the ISO Committee on conformity assessment ([ISO/CASCO](#)) was hosted by the Colombian Institute of Technical Standards and Certification (ICONTEC) and held in Bogotá, Colombia, on 11-12 October 2012. It was attended by 97 delegates from 34 member bodies, 1 internal liaison and 12 liaison bodies including the IEC.

ISO/CASCO held an open day on conformity assessment in conjunction with the plenary which attracted more than 80 participants. The open day focused on the work of ISO/CASCO working groups (WGs) and recently published ISO/CASCO standards.

Having the ISO/CASCO plenary in Bogotá facilitated the participation from the Latin American and Caribbean regions in both the plenary and the workshop.

10. Topical issues currently being addressed in ISO/CASCO:

- As part of the activities for ensuring good implementation of standards, ISO/CASCO drafted a proposal for the development of an International directory of organizations certified to ISO management systems standards which was presented to the CSC/SPC (document 04/2013) in January 2013. The strategic issues raised by the CSC/SPC will be addressed in a detailed business assessment of the idea to be presented to Council in September 2013.
- IAF-ILAC-ISO recognizing the need to continue the momentum achieved to-date with good implementation of standards is updating a joint strategic plan for the period 2012 to 2015. The plan contains 9 action points firmly focused on good implementation of standards with actions for all three organizations.
- ISO/CASCO has started an initiative to actively promote a harmonized approach to conformity assessment activities based on the ISO/CASCO toolbox by developing a brochure for National Member Bodies (NMBs) intended for use with national regulators. At least one regional workshop in the latter part of 2013 will be held on this subject. The possibility of organizing other regional workshops in 2014 will depend on the success of the initial one.
- ISO/CASCO completed its fifth year of managing the ISO Survey of Certifications. The most recent survey results have been made available free of charge to everyone for the first time and are available for downloading on the [ISO website](http://www.iso.org/iso/home/store/publications_and_e-products/publication_item.htm?pid=PUB100318) (http://www.iso.org/iso/home/store/publications_and_e-products/publication_item.htm?pid=PUB100318).

11. Promotion of the ISO/CASCO toolbox and 2012 workshops:

During 2012, the Chair and Secretary of ISO/CASCO promoted the ISO/CASCO toolbox and highlighted the importance of implementing well established and recognised conformity assessment practices by attending the following events:

- UNIDO-ITU-ISO Conformity Assessment workshop for Asian developing countries in Bangladesh, 1-2 February 2012;
- 11th meeting of the ISO/TC 34/SC 9/WG 3 in Lausanne, 24 April 2012;
- ATP Conference in Berlin, September 2012;
- IAF meeting in Frankfurt, 28 April to 3 May 2012;
- IAF and ILAC General Assemblies, in Brazil, October 2012.

12. External representations and liaisons:

One new category A liaison was established with ISO/CASCO in 2012, the World Organization for Animal Health (OIE).

13. ISO/CASCO membership and next plenary meeting

At present ISO/CASCO has 120 members, including 73 P-members and 47 O-members.

The next ISO/CASCO plenary, workshop and associated meetings will be held during the week of 7 October 2013 in Beijing, China.

More information about the scope and structure as well as a quick link to the work programme of [ISO/CASCO](http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees/iso_technical_committee.htm?commid=54998) (http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees/iso_technical_committee.htm?commid=54998) is available on the ISO website.

Codex and ISO/TC 34 Cooperation

14. There is a long history of collaboration between the Codex Committees and ISO/TC 34, *Food products*. ISO/TC 34 supports the establishment of an ongoing and sustainable framework for collaboration between Codex and ISO, in order to enhance the mutual coordination of work and the elimination of duplication and contradictions. This also includes interest to support any joint or collaborative communication on each others' work.

15. Codex and ISO activities are complementary. Codex, as a governmental organization, prepares documents to assist governments in their statutory and regulatory work to protect their citizens from health hazards caused by food consumption. ISO, as a non-governmental organization, prepares standards in particular on test methods to assist stakeholders along the whole food chain to fulfil both the statutory and regulatory requirements, as well as the requirements of consumers of these products. ISO/TC 34 also works on how to involve more developing countries in the works.

16. Since its creation in 1947, ISO/TC 34 has published more than 800 ISO deliverables (International Standards, Technical Specifications and Technical Reports). 65 % of these documents are test methods. See [Annex 1](#) for the structure of ISO/TC 34 and a list of projects/publications of interest to Codex.

17. In addition to dedicated work programmes in the sub-committees, on-going work items which are under the direct responsibility of ISO/TC 34, may also be of interest to Codex:

- ISO/WD 12824, *Royal Jelly — Specifications* (under development)
- Revision of ISO 2451:1973, *Cocoa beans — Specification* (under development)
- Launching of new work on animal welfare for food-producing animals, in collaboration with OIE

18. ISO/TC 34 held its plenary meeting in April 2012 in Nairobi, Kenya in order to foster involvement of African developing countries. A regional workshop on standards contribution to the food sector in Africa was organized during the meeting. There was one representative from Codex Alimentarius present during this workshop.

Concerning the work currently undertaken at the Subcommittee level, ISO/TC 34/SCs are working on the following main topics.

19. ISO/TC 34/SC 4, *Cereals and pulses*

The field of activity of ISO/TC 34/SC 4 covers standardization in the field of Cereals and Pulses as well as their products, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation.

The Codex Committee on Cereals, Pulses and Legumes is adjourned sine die; however, ISO/TC 34/SC 4 keeps close communication with CAC. CAC sent a representative to attend the last two plenary meetings of SC 4, which provided very good opportunities for bilateral communication.

The following standard and project might be of interest to CAC:

- ISO 5526:2013, *Cereals, pulses and other food grains — Nomenclature*
- Revision of ISO 5527:1995, *Cereals — Vocabulary* (this standard is planned to be published in 5 languages: English, French, German, Spanish and Chinese) (to be published before Autumn 2013)

20. ISO/TC 34/SC 5, *Milk and milk products*

The field of activity of ISO/TC 34/SC 5 covers standardization of methods of analysis and sampling for milk and milk products. ISO/TC 34/SC 5 has a close co-operation with the International Dairy Federation (IDF) in preparing their standards which are published jointly as ISO-IDF International Standards. Where appropriate, input is provided by ISO/TC 34/SC 5 and IDF jointly to Codex documents.

ISO/TC 34/SC 5 is active in Codex Committee on Methods of Analysis and Sampling, attending IAM, WG and CCMAS meetings, providing updates for Codex Stan 234 on standard methods for milk and dairy products, together with IDF. IDF also attends meetings of Codex Committee on Food Hygiene, Codex Committee on Food Additives, Codex Committee on Contaminants in Food, Codex Committee on Nutrition and Foods for Special Dietary Uses, Codex Committee on Residues of Veterinary Drugs in Foods, Ad Hoc Intergovernmental Task Force on Animal Feeding, Codex Committee on Food Labelling, Codex Committee on Food Import and Export Inspection and Certification Systems, some Regional Coordinating Committees and the Codex Alimentarius Commission.

Progress in discussions on sampling uncertainty is closely followed. For the dairy sector it is essential that sampling plans are based on valid statistical principles in order to meet the requirement for fair international trade in milk and milk products.

In June 2012, ISO formally entered into a co-operation with AOAC with the aim to jointly standardize analytical methods in the working area of the AOAC Stakeholder Panel on Infant Formula and Adult Nutritionals (SPIFAN). Projects on whey protein determination and fatty acid analysis were allocated to the ISO/TC 34/SC 5/IDF cooperation. Projects on chloride and trace metals are being considered.

21. ISO/TC 34/SC 8, *Tea*

The activity of ISO/TC 34/SC 8 in the field of tea (*Camellia sinensis*) includes decaffeinated and instant teas, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation. The aims of ISO/TC 34/SC 8 are:

- to provide validated methods of analysis
- to provide validated compositional specifications
- to provide guidance on the common understanding of good manufacturing practice
- to facilitate international trade
- to ensure consumer expectations of quality are met

The current work programme includes:

- publishing a method to measure theanine in green and black tea
- publishing a technical report on white tea
- investigating the feasibility of developing a Good Manufacturing Practice in collaboration with ISO/TC 34/SC 17
- investigating the extension of ISO 14502-2:2005, *Determination of substances characteristic of green and black tea — Part 2: Content of catechins in green tea — Method using high-performance liquid chromatography*
- initiate investigations for the feasibility of developing standard specifications for white and oolong teas, for updating the standards on hot and cold soluble teas and for the preparation of methodology and sensory descriptors for green tea infusions

The current progress and work programme was reviewed and revised at the international meeting of ISO/TC 34/SC 8 in June 2012. The next meeting will take place in 2014.

22. ISO/TC 34/SC 15, *Coffee*

During the last plenary meeting, ISO/TC 34/SC 15 decided to follow the CODEX works under the activities of the following committees:

- Codex Committee on contaminants in foods
- Codex Committee on food labelling

The Secretary of ISO/TC 34/SC 15 will be the representative.

23. ISO/TC 34/SC 10, *Animal feeding stuffs*

The aims of ISO/TC 34/SC 10 are:

- To provide validated methods and analysis for animal feeding stuffs needed for Official Control, Quality Assurance in industry and trade contracts.
- To facilitate international trade of animal feed.
- To develop new standards to provide safe food with the aim of providing safe feed.

24. ISO/TC 34/SC 11, *Animal and vegetable fats and oils*

ISO/TC 34/SC 11 held its latest plenary meeting in Ottawa, Canada, in October 2012. The Codex Committee on Fats and Oils (CCFO) met in Langkawi, Malaysia in February 2013.

There were discussions at the CCFO meeting concerning the need for a method for the relative density of fats and oils. None of the delegates was able to give a good reason as to why a method was needed but several confirmed that it was indeed needed. The method currently listed in the Codex methods list is an IUPAC method which is no longer available. ISO/TC 34/SC SC11 has a method for measuring the apparent density (Conventional mass per volume - litre weight in air ISO 6883:2007) and this, together with the dipped volume of a tank, is used to determine the quantity of oil loaded or delivered during transportation. The method uses a pycnometer (glass density bottle) to define the volume of the oil to be weighed. The relative density is calculated by dividing the density of a sample by the density of pure water at defined temperatures. Thus, this is also a pycnometer method but requires further measurements and calculations which are similar to ISO 6883:2007. Until there is a formal request to introduce a method for relative density of oils for a member, no work will be initiated.

However, ISO 6883:2007 is very widely used in the oils and fats industry and ISO/TC 34/SC 11 is developing a standard using automated equipment which employs an oscillating U-tube method. This method is commonly used within the petroleum oil industry and with the development of the testing of biodiesel components, it was suggested that it could be used for edible oils. The collaborative trial on six oils has been carried out and this showed that the methods give the same answer with very similar reproducibility limits. This automated method also measures relative density and following the Codex meeting, this will be highlighted within the standard. This standard will be published in 2014.

The CCFO is the process of developing a standard for fish oils. The form of this standard and what should be included took up a considerable portion of the discussions at the meeting. A draft standard had been prepared by an inter-sessional working group chaired by Switzerland, but even with this document, there were discussions on the scope of the standard, which fish oils should be included in the standard, quality factors, additives and contaminants. Most of the methods which are used to measure the proposed specifications are those of ISO/TC 34/SC 11. An important property of fish oil is the fatty acid profile of the oil and although there is obviously some overlap, the various ranges for each species of commercial interest will be included in the standard. ISO/TC 34/SC 11 is currently revising the method for the determination of the fatty acid profiles of fats and oils:

- ISO 12966-2:2011, *Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 2: Preparation of methyl esters of fatty acids*, a new standard
- ISO 12966-3:2009, *Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 3: Preparation of methyl esters using trimethylsulfonium hydroxide (TMSH)*, a new standard
- ISO 12966-1, *Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 1: Guidelines on gas chromatography*, (under development)
- ISO 12966-4, *Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 4: Capillary gas chromatographic method*, (under development)

Olive oil is still an issue within the CCFO. The European Commission do not want any changes to the standard which has been developed by the International Olive Council as they believe that this would lead to further adulteration of olive oil within the EU. However, this means that olive oil from olives grown in some geographical regions of the world cannot be sold as olive oil as it does not meet the specifications of the IOC. This is considered a trade barrier by countries such as Australia. The Australian delegation proposed a change to the level of campesterol in virgin olive oil but this was opposed by the European Commission. As there was no consensus, this item was postponed to the next session. ISO/TC 34/SC 11 is currently developing two standards for the determination of sterols:

- ISO 12228-1, *Determination of individual and total sterols contents — Gas chromatographic method — Part 1: Animal and vegetable fats and oils* (under development)
- ISO 12228-2, *Determination of individual and total sterols contents — Gas chromatographic method — Part 2: Olive oils and olive pomace oils* (under development)

Part 2 is based on the IOC method and is one of the methods added to the ISO/TC 34/SC 11 work programme following the joining of the IOC to ISO.

Other items which were discussed concerned various countries trying to introduce new named varieties of oils and fats into the Codex standard e.g. high oleic soyabean oil, high oleic palm oil, high stearic high oleic sunflower oil, but these were all rejected due to lack of commercial trade information within the new work proposals.

Unfortunately, there was not enough time to complete the agenda and thus discussion on some items was postponed until the next meeting in 2015.

25. ISO/TC 34/SC 2, *Oleaginous seeds and fruits and oilseed meals*

ISO/TC 34/SC 2 covers standardisation of Oilseeds and oilseed meals from the sampling and sample preparation to the analysis in itself.

The main project of interest for CAC is the current revision of ISO 542, *Oilseeds — Sampling*, and the revisions of ISO Standards related to glucosinolate: ISO 9167, *Rapeseed — Determination of glucosinolates content — Method using high-performance liquid chromatography* and ISO 12788, *Rapeseed — Determination of glucosinolates content — Spectrometric method for total glucosinolates by glucose release* and the project on Soya meals ISO 14244, *Oilseed meals — Soya meals — Determination of soluble proteins in potassium hydroxide solution*.

26. ISO/TC 34/SC 14, *Fresh, Dry and Dried Fruits and Vegetables*

The scope of ISO/TC 34/SC 14 is the Standardization in the field of fresh, dry and dried fruits and vegetables, in particular, terminology, sampling, product specifications, requirements for packaging, storage, transportation, methods of tests and analysis.

The aims of SC 14 are:

- To provide validated methods and analysis;
- To facilitate international trade of fresh, dry and dried fruits and vegetables;
- To satisfy consumers' requirements from the point of view of human nutrition;
- To provide guidance and common terminology for the product specifications, storage and transportation of fruits and vegetables.

27. ISO/TC 34/SC 3, *Fruit and vegetable products*

The scope of SC 3 is the standardization in the field of fruit and vegetable products, in particular, tests and analysis, sampling and product specifications.

The aims of SC 3 are:

- To provide validated methods and analysis for fruit and vegetable products/ derived products
- To facilitate international trade of fruit and vegetable products/derived products
- To satisfy consumers' requirements from the point of view of human nutrition

28. ISO/TC 34/SC 9, *Microbiology*

The field of activity of ISO/TC 34/SC 9 covers standardization of microbiology analysis of the food chain: from primary production stage to food and animal feed, including the environment of food production and handling.

The link between ISO/TC 34/SC 9 and Codex is made via CCFH.

Main projects of interest for CAC: Standard reference methods exist and are kept up-to-date on *Salmonella*, *Campylobacter*, *Listeria monocytogenes*, *Cronobacter*, *Vibrio*, *Yersinia*, *Escherichia Coli*, etc. New standard reference methods are being developed on Histamine (by HPLC), food-borne viruses (HAV and noroviruses by RT-PCR), *Trichinella* (Physical method by digestion), Staphylococcal enterotoxins (by use of immuno-enzymatic kits). Another set of standards is being revised and expanded on the validation of food microbiological methods.

29. ISO/TC 34/SC 16, *Horizontal methods for molecular biomarker analysis*

SC 16 covers standardization of methods of analysis for molecular biomarker analysis. In particular these methods are used in varietal identification, plant pathogen determination and the identification of the products of modern biotechnology in seeds, grains, bulk commodities and processed food ingredients. Though similar techniques are used, the SC does not work in the field of microbiology.

Main links between TC 34/SC 16 and Codex Committees: SC 16 and its members are active at CCMAS when the discussion on biotechnology arises.

Main projects of interest for CAC: Future projects on qualitative analysis and proprietary methods are also either initiated by or of interest to SC 16.

30. ISO/TC 34/SC 17, *Management systems for food safety*

ISO/TC 34/SC 17 is in charge of standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption (ISO 22000 series).

In the ISO/TS 22002 series, one new part was published in January 2013 and two new parts are currently being developed:

- ISO/TS 22002-2:2013, *Prerequisite programmes on food safety — Part 2: Catering*
- ISO/TS 22002-4, *Prerequisite programmes on food safety — Part 4: Food packaging manufacturing* (under development)
- ISO/TS 22002-5, *Prerequisite programmes on food safety — Part 5: Transport and storage* (under development)

ISO/TC 34/SC 17 and ISO/CASCO (Joint Working Group) have commenced the revision of ISO/TS 22003:2007, *Food safety management systems -- Requirements for bodies providing audit and certification of food safety management systems*. A working draft is currently being discussed.

A new ISO Handbook, *How to use ISO 22000 Food safety management systems* was published in April 2013. This handbook is intended to provide generic guidance to assist organizations (mainly small and medium-sized) that recognize the potential benefits of implementing a Food Safety Management System in accordance with ISO 22000:2005. It highlights the major steps in the implementation process and divides them into easy to understand tasks with practical advice for each. It also includes specific information for organizations looking to be certified to the standard.

The Press Release is available at: http://www.iso.org/iso/home/news_index/news_archive/news.htm?refid=Ref1738

ISO/TC 34/SC 17 held its latest plenary meeting in Saitama, Japan, in October/November 2012. SC 17 highly appreciated the attendance of the Codex Alimentarius Commission, represented by Annamaria Bruno who presented the work of the CAC relevant to SC 17. The importance of continued close collaboration between ISO/TC 34/SC 17 and the CAC was stressed during the meeting.

A new high-level structure for ISO management system standards led to the following decisions:

- ISO/TS 22004:2005 (currently being revised to become ISO 22004) will link to the new structure, as the previous structure applied to ISO 22000:2005
- ISO 22000:2005 will open for systematic review in 2014 where the need of revision and the application of the new ISO MSS structure will be evaluated. A revision will not be opened prior to the systematic review
- If ISO 22000:2005 is revised and the new ISO MSS structure applied, a key challenge will be the revision of Annex 3 as this is aligned with Codex

The plenary also had an open discussion on the developments of a new guidance document on feed production in the PRP-series (ISO/TC 22002-X) which was an identified priority of the SC 17 strategy plan, but has not yet been initiated:

- It was established that several liaison organization (Codex/FAO, IDF, IAF) had shared interest in feed
- The subject of "feed" will be revisited at the next SC 17 meeting
- "Pet food" is addressed in the revised ISO/TS 22003 and categorized as "feed"

The next ISO/TC 34/SC 17 meeting will be held in Sydney, Australia, from 4 to 8 November 2013.

31. ISO/TC 34 will continue to offer its full support and cooperation to the Commission with a view to avoiding duplication of work and will adopt, for its own documents, the conclusions of the Commission on all matters concerning food hygiene requirements.

Codex and ISO/TC 234

32. The increasing importance of seafood as a protein source for the world population, and the increasing internationalization of both seafood production and trade, have led to a need for international standards to enable sustainable development and environmental compatibility of the fisheries and aquaculture sectors.

33. In the process leading to the establishment of ISO/TC 234, it was stressed that the work of the committee should be complementary to and not in competition with ongoing standardization under the auspices of other non-governmental or governmental organizations.

34. ISO/TC 34/SC 17 and ISO/TC 234 work closely together on aquaculture food safety issues and on traceability issues in order to be efficient, use the knowledge available and not duplicate work. There is currently a joint working group, ISO/TC 34/SC 17 – ISO/TC 234 WG: "Aquaculture".

35. ISO/TC 234 held its sixth plenary meeting in Reykjavik, Iceland in November 2012.

36. More information about the scope, structure, contact details as well as quick links to the work programme and business plan of [ISO/TC 234](http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees.htm) (http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees.htm) is available on the ISO website.

Codex and ISO/TC 147

37. CAC maintains a category A liaison with ISO/TC 147 "Water quality", and especially with sub-committee SC 2 "Physical, chemical and biochemical methods" and sub-committee SC 4 "Microbiological methods".

As water plays an important role in food processing (for all kinds of cleaning purposes, preparation of half-finished food products, production of beverages like beer and lemonades), many International Standards elaborated in ISO/TC 147/SC 2 and SC 4 are, or should be, taken into account.

Codex and ISO/TC 54

38. The ISO/TC 54 *Essential Oils* Committee is dedicated to the study of commercial Essential Oils present in the market and also to the development and updating of the analytical methods for the characterization of these essential oils. The physicochemical and olfactory properties of each essential oil are agreed with the active participation of the members and, after a consensus, the parameters within each standard are defined. Many of the essential oils tested are being widely used as flavouring agents like oil of lemon, orange, basil, ginger, rosemary, red thyme, Spanish origanum, etc.

39. The 36th CAC meeting might be a good opportunity to start a closer relationship between ISO/TC 54 *Essential Oils* and Codex Alimentarius Commission if this commission decides to include essential oil monographs within their flavouring agents. The ISO standards have characterized essential oils and parameters agreed worldwide. This collaboration will lower tests analysis by organizations in liaison with ISO. The ISO/TC 54 Committee started a couple of years ago a close relationship with the European Pharmacopoeia and today many essential oils standards within the EP have been updated and new ones included.

The harmonization of the standards is very important for the flavouring business to improve its fluency.

Conclusion

40. It is recognized that the Commission's members, as governments, have the authority to regulate at the national level and that ISO, as a producer of voluntary International Standards, does not. In the framework of good regulatory practice, as promoted at international and regional levels, International Standards and Guides may be considered useful by regulators as effective and efficient tools to achieve important regulatory mandates, manage risk and address market confidence.

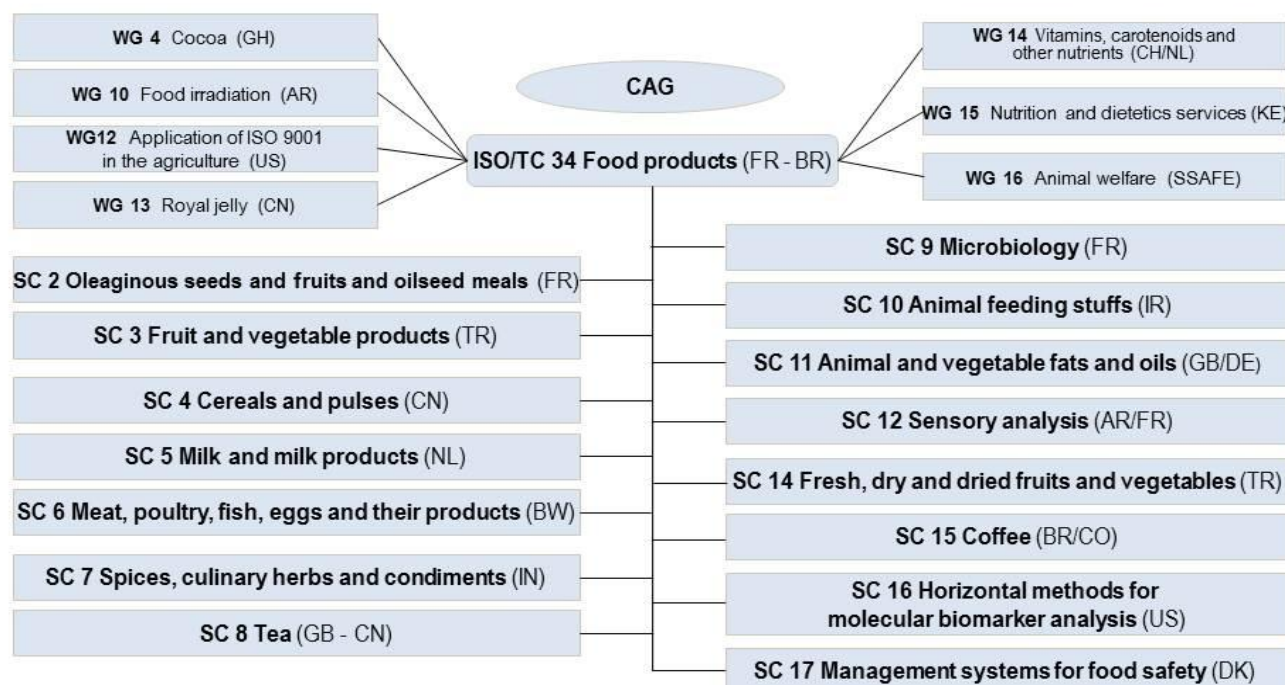
41. ISO considers that by using its International Standards, regulatory authorities will achieve their aims in public health and safety at less cost to manufacturers and consumers. Using International Standards also assists countries to meet their WTO TBT and SPS Agreement obligations.

42. For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact Mrs. Marie-Noëlle Bourquin at ISO Central Secretariat (bourquin@iso.org).

Annex 1

Structure of ISO/TC 34, Food products

ISO/TC 34 comprises 51 Participating countries and 58 Observing countries. ISO/TC 34 secretariat is held jointly by France and Brazil (twinning arrangement). ISO/TC 34 has established several substructures [active structures are: 15 Subcommittees (SC) and 7 Working Groups (WG)]; the development of important horizontal standards being under the responsibility of Working Groups directly reporting to ISO/TC 34. These substructures are the following:



It can be noted that out of these 15 Subcommittees, only 4 are horizontal in scope (ISO/TC 34/SC 9, ISO/TC 34/SC 12, ISO/TC 34/SC 16 and ISO/TC 34/SC 17).

Selected ISO/TC 34 work items and publications of interest to Codex having changed status during the past twelve months (as of March 2013)

Project number	Title	Status
ISO/TS 22003:2007	<i>Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems</i>	Published in 2007 Being revised
ISO/TS 22004:2005	<i>Food safety management systems — Guidance on the application of ISO 22000:2005</i>	Published in 2005 Being revised
ISO/TS 22964:2006	<i>Milk and milk products — Detection of <i>Enterobacter sakazakii</i></i>	Published in 2006 Confirmed in 2013
ISO 21572:2013	<i>Foodstuffs — Molecular biomarker analysis — Protein-based methods</i>	Published in 2013
ISO/TS 21098:2005	<i>Foodstuffs — Nucleic acid based methods of analysis of genetically modified organisms and derived products — Information to be supplied and procedure for the addition of methods to ISO 21569, ISO 21570 or ISO 21571</i>	Withdrawn in 2013

Annex 2

Overview of ISO 22000 technical assistance projects carried out in 2012 and those planned for 2013

Objective 1: Improve awareness of key stakeholders in developing countries of the role of standardization in economic growth, world trade and sustainable development

Title	Venue/Host	Dates	Total participants	Sponsored participants	Beneficiary countries
National seminar on ISO 22000 – Food safety management systems	Belgrade, Serbia	9-10 October 2012	40	0	Serbia
National seminar on ISO 22000 – Food safety management systems	Khartoum, Sudan	25-27 November 2012	64	0	Sudan
National seminar on ISO 22000 – Food safety management systems	Quito, Ecuador	26-28 June 2013	50	0	Ecuador
National seminar on ISO 22000 – Food safety management systems	Dakar, Senegal	September 2013 (tbc)	50	0	Senegal

Objective 2: Build capacity of ISO members and stakeholders involved in developing the standardization infrastructure and participating in international standardization work

Title	Venue/Host	Dates	Total participants	Sponsored participants	Beneficiary countries
Regional workshop Standards contribution to the food sector in Africa – ISO/TC 34 – Food products	Nairobi, Kenya	24-25 April 2012	123	48	Argentina, Benin, Botswana, Burkina Faso, Burundi, Lesotho, Cameroon, Central African Rep., Colombia, Congo, the Rep. of, Côte d'Ivoire, Cuba, Eritrea, Ethiopia, Gabon, Gambia, Ghana, Guinea, Indonesia, Kenya, Madagascar, Malawi, Mauritania, Mauritius, Morocco, Mozambique, Namibia, Nigeria, Rwanda, Senegal, Seychelles, Sierra Leone, South Africa, Sudan, Swaziland, Tanzania, Thailand, Togo, Uganda, Zambia and Zimbabwe
Regional workshop on Food Standards and Trade	Havana, Cuba	8-10 May 2013	70	46	Antigua & Barbuda, Argentina, Barbados, Brazil, Chile, Colombia, Costa Rica, Cuba, Dominica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Haiti, Honduras, Jamaica, Nicaragua, Panama, Paraguay, Peru, St. Lucia, Suriname, Trinidad and Tobago, Venezuela and Uruguay
National Training of Trainers seminar and follow-up seminars on ISO 22000 – Food safety management systems	Walvis Bay, Namibia	19-23 August (Training of trainers) and September 2013 (Follow-up seminar – tbc)	15 in Training of trainers 100 in follow-up seminar	0	Namibia