

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**Agenda Item 3(a)**

**CX/ASIA 99/2  
August 1999**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COORDINATING COMMITTEE FOR ASIA**

#### **Twelfth Session**

**Chiang Mai, Thailand, 23 - 26 November 1999**

### **MATTERS ARISING FROM THE 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION<sup>1</sup>**

#### **A. MEDIUM-TERM PLAN 1998/2002 (paras 25-34, Appendix II)**

The Commission adopted the Medium-Term Plan 1998-2002 as amended by the Commission.

The Commission agreed with the proposal of the Delegation of Republic of Korea that the preparation of the subsequent Medium-Term Plan should be initiated rapidly and noted that a Circular Letter to this effect would be sent to governments, with a view to considering this matter in the next Session of the Executive Committee.

#### **B. AMENDMENTS TO THE PROCEDURAL MANUAL OF THE CODEX ALIMENTARIUS COMMISSION**

##### **1. Amendments to the Rules of Procedure (paras 59-66, Appendix III)**

The Commission agreed to amend the following Rules as proposed by the Committee on General Principles or as proposed at the Session:

- Rule II – Officers and Rule IX.7 and IX.10 (appointment of Regional Coordinators<sup>2</sup>);
- Rule X - Elaboration of Standards (to stress that every effort should be made to reach consensus); and

Rule III.1 (concerning the membership of the Near East in the Executive Committee).

The Commission noted that the question of the majority was currently under consideration in the Committee on General Principles, where no conclusion had been reached so far, and agreed that the Committee should proceed with its work on this issue as a matter of priority.

The Commission noted the proposal of the Delegation of Republic of Korea to increase the membership of the Executive Committee and recalled that all relevant aspects pertaining to the composition and role of that Committee would be considered by the Committee on General Principles, as agreed earlier.

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<sup>1</sup> This paper primarily introduces matters of interest to the Region considered at the 23rd Session of the Codex Alimentarius Commission (28 June –3 July 1999; ALINORM 99/37) except those matters scheduled to be discussed under separate Agenda Items.

<sup>2</sup> See also CX/ASIA 99/12.

**2. Criteria for the Establishment of Work Priorities and Criteria for the Establishment of Subsidiary Bodies of the Codex Alimentarius Commission (para. 67, Appendix IV)**

The Commission adopted the amendments separating the criteria for work priorities from the criteria for establishing subsidiary bodies, which include provisions for the establishment of *ad hoc* Intergovernmental Task Forces operating for a limited period of time under closely defined terms of reference, but functioning in the same manner as established Codex Committees.

**3. Relations Between Commodity Committees and General Committees: Amendment to the Food Hygiene Provisions (para. 68, Appendix IV)**

The Commission adopted the amendment concerning the food hygiene provision to be used in the commodity standards as proposed.

**4. Definitions for the Purpose of Codex: Definitions of Risk Analysis Terms Related to Food Safety (Risk Communication & Risk Management) (para. 70, Appendix IV)**

The Commission agreed to amend the definition of *Risk Communication* as suggested by the Delegation of Canada, deleting the reference to “hazard” in order to avoid any confusion between risk and hazard. The Commission adopted the revised definitions of *Risk Communication* and *Risk Management* as proposed.

**5. Principles Concerning the Participation of International Non-Governmental Organizations in the Work of the Codex Alimentarius Commission (para. 71, Appendix IV)**

The Commission adopted the Draft Principles as proposed.

**6. Core Functions of Codex Contact Points (para. 72, Appendix IV)**

The Commission adopted the Proposed Core Functions, and noted that the structure and operation of Codex Contact Points was the responsibility of governments, as reflected in the introductory paragraph.

**C. CONSIDERATION OF DRAFT STANDARDS AND RELATED TEXTS**

The Commission adopted a number of standards and related texts at Step 8, or Step 5/8 with the omission of Steps 6 and 7, as final texts, the list of which is attached to this paper as Annex. The following contains certain specific observations of interest to the region on them.

**1. Codex Coordinating Committee for Asia (paras 121-123)**

***Draft Asian Regional Guidelines for Codex Contact Points and National Codex Committees***

The Commission decided to incorporate the Preamble from the Core Functions of Codex Contact Points into the Draft Guidelines to cover these concerns. The Commission adopted the Draft Asian Regional Guidelines at Step 8 and agreed to distribute them to the Member countries in the Asian Region for information when establishing Codex Contact Points and/or National Codex Committees.

**2. Consideration of Draft Maximum Residue Limits for Bovine Somatotropins (BST)(paras 75-80)**

The Delegation of the United States, while expressing its opinion that the scientific evaluation should be the only determining factor for the adoption of the MRLs, and that on the basis of these evaluations the MRLs should be adopted, noted the lack of consensus on this issue and proposed that the MRLs be held at Step 8 with a view to resuming their consideration in the future at such a time as it appeared that it might be possible to arrive at a consensus. The Delegation of Germany, speaking on behalf of the Members of the European Union present at the Session, re-stated that the adoption of the MRLs would not be appropriate and supported the proposal to retain the MRLs at Step 8.

The Commission therefore decided to hold the MRLs at Step 8 in accordance with the provisions contained in the introductory paragraphs of the Uniform Procedure for the Elaboration of Codex Standards and Related Texts.

### **3. Milk and Milk Products (paras 81-99)**

#### ***Draft General Standard for the Use of Dairy Terms***

The Commission adopted the Draft General Standard as amended by the Codex Committee on Food Labelling to replace the existing Code of Principles Concerning Milk and Milk Products. It agreed to request the Committee on Milk and Milk Products to consider, as a matter of urgency, the necessity to elaborate a standard for recombined products such as filled milk and derived products where the milk components had been substituted wholly or partially by non-milk components. Since these type of products appeared to be wide-spread in Asia, it also requested the Coordinating Committee for Asia to consider this issue in parallel to the Committee on Milk and Milk Products.<sup>3</sup>

#### ***Draft Revised Standard for Butter***

In relation to the maximum level for lead, the Commission noted that this level had been endorsed by the Codex Committee on Food Additives and Contaminants and that the Committee had been considering general maximum levels of lead in foods. It was agreed that when these general maximum levels were finally agreed by the Committee on Food Additives and Contaminants, it might be necessary for the Committee on Milk and Milk Products to revisit the maximum lead level in butter.

#### ***Draft Revised Standard for Cheese***

The Commission requested the Committee on Milk and Milk Product to consider: (1) inclusion of a minimum level for protein; and (2) raw materials. It also requested that Committee to give priority in the revision of individual cheese Standards.

### **4. Food Additives and Contaminants (paras 100-112; 185-186)**

#### ***Draft Maximum Level and Sampling Plans for Total Aflatoxins in Peanuts Intended for Further Processing***

The Commission adopted the maximum level of 15 µg/kg for total aflatoxins in peanuts intended for further processing. The Commission also adopted the draft sampling plan on an interim basis, with the understanding that the issue would be further considered by the Committee and the Codex Committee on Methods of Analysis and Sampling on the basis of proposals to be developed by an electronic working group prior to their next Sessions.

#### ***Draft Maximum Level for Aflatoxin M<sub>1</sub> in Milk***

Many delegations expressed opposition to the adoption of the draft level of 0.05 µg/kg noting the problems associated with the availability, application and costs of methods of analysis; resulting severe disruptions to trade in feeding stuffs; little trade of liquid milk; and that the risk assessment conducted by the 49th JECFA had shown that the potential carcinogenicity of Aflatoxin M<sub>1</sub> was approximately ten times less than that of Aflatoxin B<sub>1</sub>.

Many other delegations supported the level of 0.05 µg/kg as proposed to protect high intake milk-drinkers and vulnerable populations such as infants and young children, and that the level was set as low as reasonably achievable. They pointed out that this low level could be easily detected analytically.

As the Commission could not reach a consensus, it agreed to return the Draft Maximum Level for Aflatoxin M<sub>1</sub> in Milk to Step 6 for additional comments and further consideration by the Codex Committee on Food Additives and Contaminants. This decision was taken with the understanding that information should be provided on the public health and the potential economic implications of a higher level or a lower level as proposed, and the levels of aflatoxin contamination found in milk.

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<sup>3</sup> See CX/ASIA 99/6 under Agenda Item 6.

***Proposed Draft Maximum Level for Tin*** (considered at Step 5)

The Commission noted that there had been diverse opinions at the Committee on Food Additives and Contaminants and that JECFA had been requested to re-evaluate the acute toxicity of tin. Noting that Codex Standards should be based on available scientific evidence, the Commission decided to hold the Proposed Draft Maximum Level for Tin at Step 5 pending JECFA recommendations.

**5. Fish and Fishery Products (paras 116-120)**

***Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products***

The Commission recognized that there was no consensus on the inclusion of the new species (*Clupea bentincki*) and agreed to return the Proposed Draft Amendment to Step 3 of the Procedure for further consideration by the Committee on Fish and Fishery Products.

**6. Food Labelling (paras 124-140; 187-191)**

***Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods***

The Commission noted the proposals from the Delegations of Malaysia and Chile to include additional products in the list of Permitted Substances for the Production of Organic Foods and recalled that the lists were not all inclusive nor exclusive but rather provided advice to governments on internationally agreed inputs, and that Criteria for the Development of Lists of Substances by Countries were included in Section 5.1, proposed for adoption as part of the Draft Guidelines.

The Commission adopted the Draft Guidelines at Step 8, including Section 5.1 Criteria for the Development of Lists of Substances by Countries. It noted that the Committee would review from time-to-time, proposals to include or delete substances in or from the Permitted List. It also noted that provisions for livestock and livestock products were still under development by the Committee.

***Draft Amendment to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets, Breaded and in Batter (Declaration of Fish Core)***

There was no consensus on this issue and the Commission agreed to return the Draft Amendment to Step 6 for further consideration by the Committee on Food Labelling to determine the need for labelling requirements and by the Committee on Fish and Fishery Products as regards the technical aspects such as the definition of fish core/fish content and the methodology.

***Draft Recommendations for the Labelling of Foods that can Cause Hypersensitivity (Draft Amendment to the General Standard for the Labelling of Prepackaged Foods)***

The Commission adopted the Draft Amendments to the General Standard at Step 8 as follows:

- The Draft Recommendations (List of Food and Ingredients) with:
  - the addition of the footnote as follows to specify that the foods which corresponded to the criteria for exclusion defined by JECFA could be excluded from the list:

*“Future additions to and/or deletions from the list will be considered by the Committee on Food Labelling taking into account advice received from JECFA”*
  - an amendment proposed by the Secretariat, to the effect that the foods and ingredients concerned “shall always be declared”, without specifying “declared as such”, as this would make it clear that these ingredients should be declared by their names but without any reference to allergenicity.
- The Draft Amendment on Composite Ingredients (25% Rule amended to 5%) as proposed by the Committee on Food Labelling.

***Proposed Draft Amendment to the Guidelines on Nutrition Labelling (Listing of Nutrients)***  
(considered at Step 5)

Several delegations expressed the view that there had been significant difference of opinion at the Committee level and it would be difficult to implement the Guidelines in their jurisdiction especially with regard to mandatory labelling requirements. The Commission agreed to return the Proposed Draft Amendment back to Step 3 for further consideration.

**7. Nutrition and Foods for Special Dietary Uses (paras 152-153; 179-182))**

***Guidelines for the Use of Nutrient Claims: Draft Table of Conditions for Nutrient Contents (part B)***

Several delegations expressed reservations on the expression of nutrient content as a percentage of the Nutrient Reference Value (NRV) and in relation to the use of “serving sizes”. It was also pointed out that there had been no evident consensus on the expressions “source” or “high source” of nutrients at the level of the Committee. The Commission noted, however, that Nutrient Reference Values were defined in the adopted Guidelines on Nutrition Labelling (CAC/GL 2-1985, Rev.1-1993).

The Commission agreed to return Part B of the Draft Table of Conditions for Nutrient Contents of the Guidelines for the Use of Nutrient Claims to Step 6 for further comments and consideration by the Committee.

***Proposed Draft Revised Standard for Processed Cereal-Based Foods for Infants and Young Children***  
(considered at Step 5)

The Delegations of Bolivia, Ghana, India, Indonesia, and Tanzania supported by many other delegations, expressed their desire to delete “starchy roots and stems” from the composition and to change the age of introduction from “four to six months” to “about six months” so that the interests of infants and young children in the developing world could be protected.

The Representatives from WHO stated that the issue of appropriate duration of exclusive breast feeding and the introduction of complementary feeding was of critical importance for the health and nutritional well-being of infants and children. The current WHO recommendation was that complementary feeding should start at between four and six months of age for most infants. The WHO Representatives stated therefore, that the references to the age range of four to six months in the proposed Draft Revised Standard for Processed Cereal-based Foods for Infants and Young Children (ALINORM 99/26, Appendix IV) were consistent with the current WHO recommendation.

The Commission decided to return the Proposed Draft Revised Standard to Step 3 for further discussion in the Committee.

**8. Residues of Veterinary Drugs in Foods (paras 155-157)**

• ***Draft Maximum Residue Limits at Step 8, and Proposed Draft Maximum Residue Limits at Step 5/8***

The Commission agreed not to consider the MRLs for cypermethrin and  $\alpha$ -cypermethrin pending their review by JECFA in February 2000. Noting the need for a uniform approach to the treatment of chemicals that were isomers or mixtures of isomers, the Commission requested the JECFA and JMPR to give further consideration on discrepancies between their recommendations on MRLs, residue definitions, and related matters as these problems were rather of a generic nature.

**9. Fresh Fruits and Vegetables (paras 158-162; 192-193)**

***Draft Standard for Limes; for Pummelos (Citrus grandis); and for Grapefruits (Citrus paradisi)***

The Commission adopted the Draft Codex Standards for Limes, Pummelos (*Citrus grandis*) and Grapefruits (*Citrus paradisi*) at Step 8, with the understanding that the sections in square brackets (Section 2.1.2 – Minimum Juice Content for Limes and Section 3 – Sizing in all these standards) would be returned to Step 6 for further consideration and finalization at the next Committee’s Session.

### ***Draft Standard for Pineapples***

The Delegation of Malaysia, supported by a number of delegations, proposed to reduce the current level of total soluble solids from 12° Brix to 10°, as this corresponded to certain varieties marketed in international trade as well as satisfying consumer's preferences. However, several delegations stressed that a value of 12° Brix was a minimum to ensure the maturity of the fruit. The Delegation of the Philippines proposed that a footnote be inserted to indicate that 10° Brix was acceptable for certain varieties. The Commission agreed to retain the value of 12° Brix on the understanding that the Brix level would be further discussed at the next Session of the Committee.

### ***Proposed Draft Standards for Tiquisque (White and Lilac), Yellow Pitahayas and Papaya***

The Commission adopted these Proposed Draft Standards at Step 5 without omitting Steps 6 and 7. It was noted that these produce were relatively new in countries of temperate zones and time was needed to consider all the aspects of the Standards and therefore, it was preferable to follow all the steps of the Procedure and to consider them further at the next Session of the Committee since there was no particular urgency to finalize them.

## **10. Fats and Oils (paras 163-166)**

### ***Draft Standard for Named Vegetable Oils***

The Delegation of the Philippines expressed the view that certain values in Table 3 of the Draft Standard (Levels of desmethylsterols) should be revised, as recent data obtained in the Philippines showed lower levels of cholesterol. The Delegation also referred to the point raised by the Delegation of Malaysia during the last session of the Committee concerning the inconsistencies in the expression of desmethylsterols as compared with tocopherols and tocotrienols. The Chairman of the Committee on Fats and Oils indicated that these questions could be discussed further in the Committee as part of the regular updating of the Standard.

## **11. Sugars (paras 167-171)**

### ***Draft Revised Standard for Sugars***

Noting that the existing Standards for sugars were rather obsolete and did not address those concerns expressed at this Session, the Commission adopted the Draft Revised Standard with amendments to the description of lactose and footnote a in Table 1, and deletion of the values for maximum levels for arsenic and lead.

It was noted that maximum levels for arsenic and lead would be considered by the Committee on Food Additives and Contaminants as a matter of priority. The Commission agreed that the proposed amendments of Mauritius to the definitions of raw cane sugar and soft sugars and other relevant comments be circulated for comments and consideration for amendments to the adopted Standard.

## **12. Natural Mineral Waters: Limits for Health Related Substances (paras 197-200)**

The Commission recognized that there was no consensus on the endorsement of levels for arsenic, barium, manganese and selenium and agreed that they should be returned for further consideration to the Committee on Natural Mineral Waters as a matter of priority, following which they would be submitted to the Committee on Food Additives and Contaminants for endorsement. Except those for arsenic, barium, manganese and selenium, the Commission adopted the limits for health related substances. The Commission noted that WHO was currently preparing a monograph on arsenic and encouraged governments to submit relevant scientific data on these substances. The Commission noted that the published Standard for Natural Mineral Waters would specify that the levels for the above-mentioned elements had not been endorsed by the Committee on Food Additives and Contaminants.

### **13. Revocation of existing standards (paras 194-196)**

The Commission revoked: 14 individual cheese standards; a number of obsolete MRLs for pesticides following their regular review; and MRLs for benzylpenicillin. It confirmed the revocation of the MRLs for oxytetracycline in fat of cattle, sheep, pig, chicken and turkey.

### **D. CONSIDERATION OF PROPOSALS TO ELABORATE NEW STANDARDS AND RELATED TEXTS (PARAS 201-213)**

#### ***Data base on importing country legislation***

The Delegation of India asked the Commission about the feasibility of the work currently undertaken by the Committee on Food Import and Export Inspection and Certification Systems on the establishment of a data base on importing country legislation. The opinion of Legal Council was that the proposed activity did not fall within the mandate of the Commission as expressed in its Statutes and, consequently, was excluded from the Terms of Reference of the said Committee. It was noted that such an activity would fall within the mandates of the parent organizations or WTO.

#### ***Proposed Draft Guidelines for the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems***

As no consensus was reached the Commission did not approve this work item as new work.

#### ***Proposed Draft Guidelines for the Utilisation and Promotion of Quality Assurance Systems***

The Commission noted the general support for the elaboration of the Guidelines and agreed for a substantive working paper to be presented to the Committee on Food Import and Export Inspection and Certification Systems for further examination, noting the comments of several delegations concerning the inadequacy of the paper that was presented at the Committee's last session and concerns regarding the implications of its implementation. The Delegation of Chile expressed concern that such Guidelines could present technical barriers to trade.

#### ***Codex Standards for Apples, Table Grapes and Tomatoes***

The Commission, approving the new work for the Committee on Fresh Fruits and Vegetables to elaborate Codex Standards for Apples, Table Grapes and Tomatoes, encouraged the Committee, to perform this task in close collaboration with the United Nations Economic Commission for Europe (UNECE) which had elaborated their own Standards on these products. While avoiding any unnecessary duplication of work, the collaboration would also benefit UNECE by giving international recognition to its Standards.

### **E. MATTERS ARISING FROM REPORTS OF CODEX COMMITTEES**

#### **1. Use of Hydrogen Peroxide for the Preservation of Raw Milk (paras 214-216)**

The Commission confirmed: (a) that the most preferred method of the preservation of raw milk was refrigeration; (b) its approval of the use of the enzymatic activators of the lactoperoxidase system in accordance with the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System and based on the advice of the Joint FAO/WHO Expert Committee on Food Additives, where refrigeration was not possible; and (c) that the lactoperoxidase system should not be used for products intended for international trade.

#### **2. Judgement of Equivalence (para. 217)**

The Commission agreed with the recommendation of the Executive Committee that the Committee should proceed to develop guidance on the judgement of equivalence of systems for inspections and certification in relation to technical regulations other than sanitary measures in parallel with food safety issues.

**F. DESIGNATION OF HOST GOVERNMENTS FOR CODEX COMMITTEES AND AD HOC INTERGOVERNMENTAL TASK FORCES**

**1. Review of Subsidiary Bodies (paras 219-220)**

The Commission confirmed the abolition of the Joint UNECE/Codex Groups of Experts on the Standardization of Fruit Juices and on the Standardization of Quick Frozen Foods. It decided that revision of the Codex Standards for quick frozen fruits and vegetables be transferred to the responsibility of the Committee on Processed Fruits and Vegetables. It also decided that any revision of the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods that might be required should be undertaken by the Committee on Food Hygiene.

The Commission agreed to the abolition of the Committee on Meat and Poultry Products as suggested by the Host Government, Denmark. It noted that the Committee on Vegetable Proteins (Canada) had been requested to undertake a revision of the Codex Standard for Wheat Gluten, upon completion of which the Committee would be abolished.

**2. Establishment of New Subsidiary Bodies (paras 221-230)**

In accordance with its authority contained in Rule IX.1(b)(i), the Commission agreed to establish ad hoc Intergovernmental Codex Task Forces on Fruit Juices, Good Animal Feeding, and Foods Derived from Biotechnology, to provide for a more flexible structure to handle specific issues for a time-limited period under closely defined terms of reference, but functioning in the same manner as established Codex Committees. It designated as host governments of the above task forces, the Governments of Brazil, Denmark and Japan, respectively.

The Commission also agreed to establish, under Rule IX.1 (b)(ii), a Regional Coordinating Committee for the Near East. The Commission noted that participation in different regional groups was a general question which could be considered by the Committee on General Principles at a later date.

**G. LANGUAGE POLICIES OF THE COMMISSION (paras 232-234)**

The Commission agreed as a first step that, subject to availability of resources, beginning with the biennium 2000/2001, future Sessions of the Codex Alimentarius Commission, the Executive Committee and Regional Coordinating Committees as appropriate, would be held in Arabic, Chinese, English, French and Spanish. Working papers and reports for these Sessions, the Procedural Manual, information documents, and final Codex texts would also be made available in all five languages.

The Commission noted the view of the FAO Council that the availability of resources should not act as a restraint on the implementation of equal treatment of all languages in FAO and its statutory bodies, which included the Codex Alimentarius Commission.

**H. DIOXINS (paras 235-238)**

The Delegations of the Republic of Korea and The Philippines stated that the incident had drawn attention to the lack of adequate Codex guidance on an acceptable limit for the presence of dioxin in foods and called on the Codex Committee on Food Additives and Contaminants to give urgent and priority consideration to this work. The Chairperson of the Committee on Food Additives and Contaminants noted that work on dioxins had been re-commenced in 1999, and requested Members to provide the Committee with data that would allow the establishment of an appropriate guideline or maximum level.

The Commission noted that the incident also drew attention to the lack of suitable Codex guidance on the nature of measures to be applied at import and export under such circumstances. It noted the Codex Guidelines for the Exchange of Information in Food Control Emergency Situations (CAC/GL 19-1995). The Secretariat suggested that the Committee on Food Import and Export Inspection and Certification Systems might consider what guidance could be developed to assist Member countries in the event of similar future unforeseen emergencies.

**STANDARDS AND RELATED TEXTS ADOPTED AS FINAL TEXTS BY THE  
23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

**Food Additives**

Specifications for the Identity and Purity of Food Additives

International Numbering System for Food Additives: Allocation of new numbers for Konjac Flour, Stevioside, Ar, He and O  
Maximum Level for Aflatoxins in Peanuts intended for Further Processing

General Standard for Food Additives: Table 1 (Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items)

Amendment to the General Standard for Food Additives: Preamble – Footnote

General Standard for Food Additives: Revised Table 3 Additives Permitted for Use in Food in General, Unless Otherwise Specified, in Accordance with GMP

General Standard for Food Additives: Annex to Table 3 Food Categories or Individual Food Items Excluded from the General Conditions of Table 3

Food Grade Salt: Amendments to the Food Additive Provisions

**Food Hygiene**

Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life  
Principles and Guidelines for the Conduct of Microbiological Risk Assessment

Amendment to the Recommended International Code of Practice: General Principles of Food Hygiene

Revised African Regional Guidelines for the Design of Control Measures for Street-Vended Foods in Africa

**Food Labelling**

Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (Except sections for livestock production)

Amendment to the General Standard for the Labelling of Prepackaged Foods: Foods that can cause Hypersensitivity

Amendment to the General Standard for the Labelling of Prepackaged Foods: Composite Ingredients

**Pesticide Residues**

Maximum Residue Limits (MRLs) for Pesticides

Revised Recommended Methods of Sampling for Pesticide Residues for the Determination of Compliance with MRLs

**Import/Export Inspection and Certification**

Guidelines for the Development of Equivalence Agreements regarding Food Imports and Export Inspection and Certification Systems

**Residues of Veterinary Drugs in Foods**

Maximum Residue Limits for Veterinary Drugs in Foods

**Milk Products**

General Standard for the Use of Dairy Terms  
Standard for Butter

Standard for Milkfat Products

Standard for Evaporated Milks

Standard for Sweetened Condensed Milks

Standard for Milk Powders and Cream Powder

Standard for Cheese

Standard for Whey Cheese

Group Standard for Cheeses in Brine

**Fats and Oils**

Standard for Named Vegetable Oils

Standard for Named Animal Fats

Standard for Edible Fats and Oils not Covered by Individual Standards

Code of Practice for the Storage and Transport of Fats and Oils in Bulk

**Fish and Fishery Products**

Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories

**Sugars**

Standard for Sugars

**Fresh Fruits and Vegetables**

Standard for Limes

Standard for Pummelos (*Citrus grandi*)

Standard for Guavas

Standard for Chayotes

Standard for Mexican Limes

Standard for Ginger

Standard for Pineapples

Standard for Grapefruits (*Citrus paradisi*)

Standard for Longans

**Codex Coordinating Committee for Asia**

Asian Regional Guidelines for Codex Contact Points and National Codex Committees