

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 10

CX/CAC 19/42/11

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx ALIMENTARIUS COMMISSION

Forty-second Session

CICG, Geneva, Switzerland, 8 - 12 July 2019

MATTERS REFERRED TO THE COMMISSION BY CODEx COMMITTEES

The following Codex meetings held between October 2018 – May 2019 having matters for information or action by the Commission are reproduced here below. The relevant documents and details of the discussion can be found in the reports of the Codex Committee's meetings as indicated in the footnotes.

MATTERS FOR INFORMATION

CCFICS24 - Codex Committee on Food Import and Export Inspection and Certification Systems

Discussion paper on food integrity and food authenticity¹

The Committee continued discussions on the topic of food integrity and food authenticity; and agreed to establish an EWG, chaired by the United States of America and co-chaired by the EU and the Islamic Republic of Iran², working in English only, to:

- (i) further consider the role of CCFICS with respect to tackling the challenge of food fraud in the context of food safety and fair practices in the food trade; and
- (ii) conduct a comprehensive analysis of existing relevant Codex texts within and outside of CCFICS to avoid overlapping or intrusion onto the mandate of other Codex general subject or commodity committees, noting that a number of related Codex texts existed within and outside of CCFICS.

Should the EWG identify gaps in existing CCFICS texts, it may: propose new work, within the scope and mandate of CCFICS, for consideration at CCFICS25; consider what definitions need to be developed; and propose definitions that may be needed in any future project document, consistent with existing Codex texts, scope and mandate for use in prospective project documents as appropriate.

The Committee also agreed to inform CCEXEC, the Commission and its subsidiary bodies, including CCGP, of its ongoing discussions on this subject.

Assessment of the experimental approach for Intersessional PWGs (trial) combined with webinar technology³

CCFICS held two intersessional Physical Working Groups (PWGs), that incorporated an experimental approach of using webinar technology to provide for face-to-face interaction, to facilitate the participation of countries and promote inclusiveness.

The Committee agreed to inform CCEXEC that: (i) webinar technology had the potential to enhance participation in and the inclusiveness of Codex meetings and that challenges and/or lessons learned from this pilot exercise should be taken into account when considering its deployment in Codex committee work; and (ii) analysis was required to better understand the barriers for participation and how to overcome them.

The Committee recommended that Codex continue to explore the challenges and advance the possible use of webinar technology in its work.

¹ REP19/FICS, para 60

² China has since expressed interest in also becoming a co-chair, which is supported by the EWG Chair/Co-chairs and the CCFICS Chair.

³ REP19/FICS, paras. 77-78

CCFH50 - Codex Committee on Food Hygiene**Postponement of the development of sampling plan for histamine in eleven commodity standards for fish and fishery products⁴**

In view of the lack of consensus, the Committee agreed to postpone consideration of the work until such time as CCMAS had completed its amendments to the *General Guidelines on Sampling* (CXG 50-2004) and to inform CAC accordingly.

CCFO26 – Codex Committee on Fats and Oils**Report on the outcome of monitoring the conformity of named fish oils with the requirements (especially the fatty acid profile) of fish oil standard and its effect on trade (replies to CL 2017/74-FO)⁵**

The Committee agreed:

- (i) That no further monitoring on the implementation of the newly adopted standard for fish oils was needed and that data received indicated that the use of the fatty acid profiles for named fish oils did not present a problem for identification and
- (ii) That if members identify any problems in the future with the implementation of the standard they can submit a proposal for review of the standard;

Discussion paper on better management of the work of the Codex Committee on Fats and Oils⁶

CCEXEC73 noted that although CCFO work was progressing well, the Committee's overall workload remained significantly heavy. CCEXEC recommended that CCFO consider whether a simplified project document or procedure would expedite such work; and also recommended that CCFO consider developing a mechanism (e.g., a forward plan) to better manage its agenda.

In order to better manage its work the CCFO agreed to:

- (i) Continue to use the existing project document for submission of proposals for new work and or amendments to existing fats and oils standards. Identification of redundant criteria should be done on a case-by-case basis by a member preparing the project document. It would then be for the in-session working group and the Committee to determine if the relevant criteria were identified and fulfilled
- (ii) Request the Codex Secretariat to issue a CL to call for proposals for new work including amendments to existing standards well in advance of each session of CCFO and with a specific deadline within which proposals should be submitted. Submissions in response to the CL should include both a discussion paper and proposed project document. Submissions received after the deadline would not be considered by that session but by the following session of the Committee
- (iii) Establish an in-session working group at each session of the CCFO, and
- (iv) To have a standing agenda item in every session of the CCFO to consider new work proposals.

CCFA51 – Codex Committee on Food Additives**The technological justifications for the use of preservatives and anticaking agents in the specific product covered by the *Standard for Mozzarella* (CXS 262-2006)^{7, 8}**

CAC40 requested CCFA to address only the technological justification of the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content in the framework of the alignment work of food additive provisions of Codex Committee on Milk and Milk Products (CCMMP) standards and those of the *General Standard for Food Additives* (CXS 192-1995) (GSFA)⁹.

CCFA51 considered this matter and agreed to inform CAC42 that:

- (i) the use of anticaking agents in the surface treatment of high-moisture mozzarella was

⁴ REP19/FH, para 47

⁵ REP19/FO, para 126

⁶ REP19/FO, para 132

⁷ REP19/FA, para 68

⁸ The revision to CXS 262-2006 is forwarded for adoption under agenda item 4

⁹ REP17/CAC, para 134

- technologically justified only in the shredded or diced forms of the product; and
- (ii) the use of preservatives in the surface treatment of high-moisture mozzarella was technologically justified only when not packaged in liquid.

CCMAS40 – *Codex Committee on Methods of Analysis and Sampling*

Guidance on endorsement¹⁰

CCMAS agreed:

- i. to publish the guidance on endorsement including the template for submission of information as an Information Document for internal use by CCMAS (Appendix V); and
- ii. the document would be a living document that could be revised if issues arose during the use of the guidance on endorsement.

¹⁰ REP19/MAS, para 51 and Appendix V