



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-ninth Session

Chicago, Illinois, United States of America, 13 - 17 November 2017

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX SUBSIDIARY BODIES TO THE FOOD HYGIENE COMMITTEE

A MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION (40th Session)

MATTERS FOR INFORMATION

Standards and Related Texts Adopted¹

1. CAC40 adopted the revision of the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003) with the amendments to paragraph 19.

B MATTERS ARISING FROM OTHER CODEX SUBSIDIARY BODIES

MATTERS FOR INFORMATION

Committee on Contaminants in Foods (11st Session)²

Proposed Draft Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Spices

2. When discussing the draft code of practice for the prevention and reduction of mycotoxin contamination in spices, CCCF11 noted that the *Code of Hygienic Practice for Low-moisture Foods* (CAC/RCP 75-2015) and its annex on spices already covered practices for transport and packaging similar to the advice contained in paragraphs 63-69 and 78 of CX/CF 10/16/12, Appendix I, and agreed that there was no need to refer any text to CCFH for consideration for inclusion in CAC/RCP 75-2015.

Executive Committee of the Codex Alimentarius Commission (73rd Session)³

Regional code of hygienic practice for street-vended foods in Asia (for adoption)

3. CCEXEC73, while recommending for consideration for adoption the regional code of hygienic practice for street-vended foods in Asia by CAC40, agreed to request the Secretariat to undertake a comparative analysis of the four regional codes of practice for street-vended foods and present its findings to CCFH51 (2018) for review in the light of CCFH work on the revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and for the identification of appropriate action if warranted.

Committee on Food Labelling (44th Session)⁴

4. CCFL44 agreed with the proposal of CCFH⁵ and to include reference to also "intended" storage conditions as not all storage conditions are always stated and deleted "preservative" to open up the criterion.
5. The Committee **is invited to note** the above information.

¹ REP17/CAC, Appendix III. Full discussion can be found in paragraphs 22 – 25.

² REP17/CF, para.117

³ REP17/EXEC2, para.14

⁴ REP18/FL, para.27

⁵ REP17/FH, paras 6 - 7

MATTERS FOR ACTION**Codex Committee on Spices and Culinary Herbs (3rd Session)⁶**Relationship between dried aromatic herbs and culinary herbs

6. In response to the request of CCFH47, CCSCH3 clarified that the terminology “aromatic herbs” was broad and it encompassed products beyond the scope of CCSCH; and was of the view that the term “culinary herbs” was more appropriate to use in the *Code of Hygienic Practice for Low-Moisture Foods* (CAC/RCP 75-2015) Annex III on spices and aromatic herbs.

7. The Committee **is invited to consider** this recommendation.

⁶ REP17/SCH, para.10