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JOINT FAO/WHO FOOD STANDARDS PROGRAM

CODEX ALIMENTARIUS COMMISSION

Fourth Session, Rome, 7-14 November 1966

CODEX COMMITTEE PIG MEAT AND MEAT PRODUCTS

Report of the Second Meeting, Kulmbach, 5-8 July 1966

1. The meeting was called to order by Dr. J. von Rümker, the Chairman, and greetings were presented by Dr. Stammberger on behalf of the City of Kulmbach, by Prof. Dr. Reuter on behalf of the Federal Meat Research Institute, and by Reg. Dir. Panek on behalf of the Federal Ministry of Food, Agriculture and Forestry, who officially opened the meeting. The meeting was attended by 48 delegates and observers from 12 countries and 6 organizations. (The List of Participants is given in Appendix I).
2. The discussion of the Provisional Agenda was opened with a statement by the representative of the Joint FAO/WHO Food Standards Program, on behalf of the Executive Committee of the Codex Alimentarius Commission. The Executive Committee at its Ninth Session had considered the activities of the Codex Committee on Meat and Meat Products and had suggested certain modifications in the working arrangements of that Committee. In the light of these suggestions, the Committee agreed to consider in the appropriate places in the Agenda the possibility of combining and re-arranging the work of the following Sub-Committees: II on transportation and storage of carcasses and cuts; III on classification and evaluation of carcasses and cuts of lamb and sheep; V on meat hygiene; and VI on additives used in the production of meat products. In accordance with this decision a Revised Agenda was prepared.
3. The Committee examined and approved the Report of the First Meeting of Sub-Committee I: Cutting Methods and Cuts of Carcasses. Attached as Appendices to this Report were the draft "Proposals for the Preparation of International Standards for Commercial Units of Carcasses" containing the description of the cutting methods for certain commercial units of beef, veal, sheep and mutton. The Committee accepted these descriptions and decided to send them, together with the Report of Sub-Committee I to governments for comments at Step 3 of the Codex Alimentarius Commission's Procedure for the Elaboration of World-Wide Standards.
4. The Committee noted that a certain number of governments had sent to the Secretariat of the Committee replies which had been requested to a questionnaire on the description of cuts moving in international trade. These replies were not examined by the Committee since it was felt that this would be the responsibility of Sub-Committee I. At

the same time, however, the Committee considered that standardization of cuts smaller than quarters is not needed for the purpose of the Codex Alimentarius, nor is it desirable. The Committee thought that the information contained in the replies to the questionnaire could be usefully compiled in the form of a Catalogue of Cuts moving in International Trade. The possible role of this Catalogue in the framework of the Codex Alimentarius would be examined when the Report of the next meeting of the Sub-Committee, which would deal with this matter, came again before the Committee. The Committee decided that the work of Sub-Committee I on the description of cutting methods should be extended to the porcine species,

5. After receiving a report from the delegation of the Federal Republic of Germany outlining the broad field which could be covered under the heading "Meat Hygiene", the Committee was informed by the representative of OECD that his Organization would be continuing to work on the subject of meat hygiene for another year and a half. The Committee was of the opinion that duplication of the work undertaken by OECD must be avoided. However, the experience and interest of those vitally interested Member Countries of FAO and WHO, not members of OECD, should be reflected in any international document which might be produced in this field. Under these circumstances it was agreed that Sub-Committee V: Heat Hygiene, should not now be activated and that the question of formally setting up this Sub-Committee should be discussed at the next session of the Committee. In the meantime it was thought that the best course to adopt would be the establishment of a liaison point in charge of following up the work of OECD on the subject of meat hygiene. The Committee accepted with appreciation an offer by the delegation of the Federal Republic of Germany that Dr. Grossklaus (address: Bundesgesundheitsamt, Berlin) should serve in this capacity.

6. The Committee examined the Report of the First Meeting of Sub-Committee II: Transportation and Storage of Carcasses and Cuts. Considering that this subject was closely related to that of meat hygiene with which OECD was dealing, the Committee recommended that the liaison point on Meat Hygiene should also assume the responsibility of coordination in this field and that Sub-Committee II should be dissolved. The delegation of Australia undertook to prepare a comprehensive working paper covering all aspects of transportation and storage of meat on the basis of the Draft Guidelines for a Program of Work on the Transportation and Storage of Carcasses and Cuts of Meat (Appendix I. of Document SP 10/90/SC II) which had been adopted at the First Meeting of Sub-Committee II.

The delegation of the Netherlands undertook to review the draft of the Australian working paper with respect to short-distance transportation and storage. This document should be sent to the liaison point on Meat Hygiene with a copy to the Secretariat of the Codex Committee on Meat and Meat Products, and to the Secretariat in Rome, before the end of January 1967, for consideration "by the Committee at its next meeting.

7. With regard to Sub-Committee III: Classification and Evaluation of Carcasses and Cuts of Lamb and Sheep, the Committee agreed that such a Sub-Committee would not be needed and accepted with appreciation an offer by the delegation of New Zealand to organize a working party on this subject. The working party would consult by correspondence with all interested governments and international organizations, including OECD, EAAP and ISO. The working party would follow the pattern of the corresponding work of OECD with regard to the description of carcasses of bovine and porcine species applicable to international trade in meat". The papers prepared by the working party would be submitted to Sub-Committee I for discussion and then transmitted to the main Committee. The New Zealand delegation also agreed to take

into consideration the proposals which had been presented by the Secretariat of the Committee, entitled: "Proposals on the Codification of the Classification of Carcasses and the Description of the Slaughter Value of Lambs and Sheep".

8. The Committee adopted the Report of its Sub-Committee IV, the title of which had been changed to "Sub-Committee on Processed Meat Products and Consumer Packaged Meat". This Report appears as Appendix II to this Report.

9. After considerable discussion on the future of Sub-Committee VI: Additives used in the Production of Meat Products, the Committee decided that this Sub-Committee should be suspended. Work on direct intentional additives to meat and meat products for technological purposes should be handled by Sub-Committee IV since these additives appear in the products to be standardized by this Sub-Committee. The Committee requested FAO to provide information concerning the technological use in individual countries of direct intentional additives to meat and meat products entering international trade. This information should include requirements appearing in the legislation. Wherever possible, the additives being considered should be grouped under the following three headings:

- A. Technologically indispensable additives.
- B. Technologically useful (but not indispensable) additives against which there are no known objections.
- C. Additives considered to be unsuitable for toxicological reasons.

If, when this information is available it needs supplementation, then Subcommittee IV, which is now responsible for direct additives to meat and meat products, will take up the matter of a questionnaire on this topic.

10. It was decided by the Committee that, in view of the work of a number of expert committees and panels in MO and FAO, the study of unintentional additives need not be taken up at this time, but that close contact should be maintained with the groups working on this topic. The representative of WHO was requested to bring the problem of unintentional additives to the attention of the FAO/WHO Expert Panel on Meat Hygiene. In this connection, the Committee noted paragraph 41 of the Report of the First Session of the Joint FAO/WHO Codex Alimentarius Commission (Rome, 25 June - 3 July 1963) which instructs the Committee to work in cooperation with this Panel. The representative of WHO requested the delegates to send background information on the problems in their countries with respect to unintentional additives to meat and meat products intended for international trade. This would include the problems of residues from addition of antibiotics to feeds from antibiotics and drugs used in veterinary therapy, from hormones, thyrostatic agents, and pesticides.

11. The Committee considered the problem of the possibility of nitro amine formation when nitrates and nitrites are used in meat products. The delegates requested WHO and FAO to have this problem discussed and examined by the Expert Committee on Food Additives.

CODEX COMMITTEE ON MEAT AND MEAT PRODUCTS
Second Meeting, Kulmbach, 5 - 8 July 1966

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Liste de participants
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JOINT FAO/WHO FOOD STANDARDS PROGRAM

CODEX ALIMENTARIUS COMMISSION

Fourth Session, Rome, 7-14 November 1966

CODEX COMMITTEE PIT MEAT AND MEAT PRODUCTS

Second Meeting, Kulmbach, 5-8 July 1966

Report of Sub-Committee IV - Processed Meat Products and Consumer Packaged
Meat

First Meeting, Kulmbach, 4-5 July 1966

1. The First Meeting of Sub-Committee IV was held on 4 and 5 July 1966 in Kulmbach. The meeting was opened by Dr. J. von Rümker, Chairman of the Codex Committee on Meat and Meat Products. The chair was taken by Dr. V. Enggaard on behalf of Denmark, which is the country responsible for this Sub-Committee. The meeting was attended by 37 delegates and observers from 12 countries and 3 international organizations,
2. The Agenda was discussed and it was decided to modify it slightly by considering the requirements of the Codex Alimentarius Commission as laid down in the General Principles of the Codex Alimentarius and in the Procedure for the Elaboration of Standards. It was also decided, on the suggestion of the delegation of the United Kingdom, which was concurred with by the delegation of Poland, to discuss the problem of the definition of meat products under point 5 as a guide to the consideration of the Sub-Committee's future work.
3. The Committee considered the General Principles and the Procedure for the Elaboration of Standards as set forth in the Report of the Third Session of the Codex Alimentarius Commission. It discussed in particular the application of the General Principles to the requirements for standards for meat products. It was made clear that the task of the Sub-Committee was to draw up standards which would specify the product designation, definition and composition and detail any specific requirements as to hygiene, labelling, methods of analysis and sampling, and food additives, which were specific to the product under consideration. The General Provisions of the Codex Committees on these general subjects would be incorporated into the standards by reference.
4. The Sub-Committee discussed the draft proposals made by the Danish Secretariat of the Sub-Committee concerning standards for hams, corned beef and luncheon meat. Since these draft proposals are still under consideration at a preliminary stage and would be subject to considerable revision, the discussion on this subject does not appear in this report. The Danish Secretariat was requested to revise these drafts in the light of the discussion and to present them again to the next meeting of the Sub-Committee.
5. It was brought to the attention of the Sub-Committee that, in accordance with the definition accepted by the OECD, the Codex Alimentarius Commission at its Third Session had agreed that meat parcelled in small consumer packages of less than 1.5 kg (approximately 3 lb.) should be within the scope of work of this Sub-Committee. To clarify this, the title of the Sub-Committee would be changed to "Sub-Committee on Processed Meat Products and Consumer Packaged Meat".

6. After some discussion on the question of a definition for meat and meat products in order to delineate the work of the Sub-Committee, it was agreed that this question should be postponed to the meeting next year, and that for the time being future work would be considered on the basis of the extent of international trade in the product. Also to be taken into consideration in establishing priorities must be the need for consumer protection and the exigencies of ensuring fair trade practices for the given product. Standards are to be drawn up for the following products, the priorities being assigned in the order indicated below:

- (1) Canned Chopped Meat (Denmark)
- (2) Salami-type Sausages (Federal Republic of Germany) (Smoked and/or Desiccated Raw Sausages)
- (3) Canned Sausages in Brine (Netherlands - assisted by the U.S.A.)
- (4) Canned Stewed Meat (with or without gravy) (United Kingdom)

The Sub-Committee noted with appreciation that the countries indicated in parenthesis after the name of the products were willing to prepare the first draft of the standards and that all other interested countries would be welcome to assist in this undertaking.

7. The work of the next session of the Sub-Committee was discussed and the Chairman indicated that this would take place in Denmark, probably at the beginning of June 1967. The Sub-Committee would then give first reading to the four new draft standards mentioned above and would agree on the standards for hams, corned beef and luncheon meat for sending out to governments for comment at Step 3 of the Commission's Procedure for the Elaboration of Standards. In the meantime the Danish Secretariat undertook to prepare a working paper on the technical details of the discussion on these standards for distribution to participants. A further task would be the elaboration of a definition for meat products.