CODEX ALIMENTARIUS COMMISSION

E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

**CAC/34 INF/6**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**

***Thirty-fourth Session***

**Geneva, Switzerland, 4-9 July 2011**

# COMMUNICATION FROM ISO (report of activities relevant to Codex work) [1]

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. ISO is the International Organization for Standardization (http://www.iso.org/). ISO is a non-governmental organization established in 1947 with members consisting of the leading and recognized national standards organizations of 159 countries, on the basis of one member per country.

3. ISO has a Central Secretariat, based in Geneva, Switzerland. However, most of the work in developing and maintaining the portfolio of more than 18 600 International Standards is shared amongst the membership, with individual national members providing and financing the Chairmanships and Secretariats for one or more of the 210 technical committees and 490 subcommittees managing some 2 394 working groups.

4. Two ISO policy committees, DEVCO and COPOLCO, identify and monitor actions and programmes to encourage and facilitate the participation, respectively of developing countries and consumer interests, in standardization. A third ISO policy committee, CASCO, deals with conformity assessment matters. Its work is discussed in greater detail further on in this document.

ISO's international status

5. 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).

6. In December 2010, an ISO committee (ISO/TC 34/SC 16) granted IPPC, *The International Plant Protection Convention*, the status of category A liaison.

7. ISO and OIE, *The World Organisation for Animal Health*, are also currently working on a formal agreement regarding liaisons and cooperation in specific areas.

8. ISO is currently proceeding to organize a regional workshop on fisheries and aquaculture on 13 - 16 September 2011 in Bali, Indonesia. The intent is to have joint sessions involving ISO, FAO, Codex Alimentarius Commission (CAC), the Global Food Safety Initiative (GFSI), and the World Organisation for Animal Health (OIE).

These organizations make important contributions to improve global food safety, confidence, efficiency and trade in their respective areas. This workshop is an opportunity to demonstrate each organization's complementarity, and together provide a valuable service to emerging players in East and Southeast Asia.

[1] Document prepared by and under responsibility of ISO.

9. The Codex Alimentarius Commission places an emphasis on the acceptance of methods of analysis which have been validated through a collaborative trial conforming to an internationally accepted protocol according to ISO 5725:1994 or the AOAC/IUPAC Harmonized Protocol: It is therefore important to note that ISO 5725:1994, Accuracy (trueness and precision) of measurement methods and results is being completely revised and the future document will contain four parts (instead of the current 6 parts).

ISO status in Codex

10. 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 a document "*Recommended methods of analysis and sampling*" (*CODEX STAN 234-1999*) which is updated each year during the CCMAS meeting. In March 2011, the joint work ISO/TS 15495 | IDF/RM 230:2010, *Milk, milk products and infant formulae — Guidelines for the quantitative determination of melamine and cyanuric acid by LC-MS/MS* was endorsed by CCMAS.

11. The priority areas of mutual interest on which ISO would like to maintain and nurture dialogue with the CAC are the work of ISO/TC 34 on food products and the generic work of the ISO Committee on conformity assessment (ISO/CASCO). It should however be noted that other ISO Technical Committees are working in fields that could be of interest for CAC:

- ISO/TC 54, *Essential oils* with which CAC has a liaison;
- ISO/TC 147, *Water quality* with which CAC has a liaison with SC 2 and SC 4 (more details in point 34);
- ISO/TC 234, *Fisheries and aquaculture* (created in February 2007) with which CAC has a liaison (more details in point 30) (see Annex 3 for the structure of ISO/TC 234).

Codex and ISO/TC 34 Cooperation

12. 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.

13. 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.

14. Since its creation in 1947, ISO/TC 34 has published 772 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.

15. Concerning the current work programme of ISO/TC 34, in addition to dedicated work programmes in the sub-committees, several published standards and on-going work items under the direct responsibility of ISO/TC 34 may also be of interest to Codex:

- ISO 26642, *Food products — Determination of the glycemic index (GI) and relevant classification* (published). The development of this International Standard originated from a recognized need to standardize the determination of the glycemic index (GI) of foods for practice and research purposes, particularly with its increasing use as a nutrition claim. This document sets out a method for the determination of the glycemic index of carbohydrates in foods and the classification of foods into low, medium and high GI.
- ISO/FDIS 14470, *Food irradiation — Requirements for the development, validation and routine control of the ionizing radiation process used for the treatment of food for human consumption* (under development)
- ISO/WD 12824, *Royal Jelly — Specifications* (under development)
- Revision of ISO 2451, *Cocoa beans — Specification* (under development)

16. The following 4 main objectives are identified in the Business Plan:

- Safety of food products
- Fair practices in trade
- Quality of products
- Sustainable development

17. ISO/TC 34 and its CAG (Chairman Advisory Group) had a plenary meeting in April 2010 in Brazil. The Brazilian national Codex contact point was invited to this meeting. In this meeting, the following items were discussed:

- Correlation list between the Subcommittees of ISO/TC 34 and the Committees of Codex Alimentarius;
- Adoption of the EN Standards on vitamins that were endorsed by Codex in 2009;
- Nutrition;
- Sampling;
- Pesticides;
- Sustainability;
- Action plan for Developing Countries

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

18. 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 projects might be of interest to CAC:

- Revision of ISO 7970:2000, *Wheat (*Triticum aestivum L.*) - Specification*
- Revision of ISO 7301:2002, *Rice - Specification*
- Revision of ISO 5526, *Cereals, pulses and other food grains - Nomenclature*
- Revision of ISO 5527, *Cereals - Vocabulary*

19. 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. This is done in close cooperation with the International Dairy Federation. In achieving its objectives and based on a request of the FAO/WHO Joint Committee of Government Experts on the Code of Principles concerning Milk and Milk Products in 1961, ISO/TC 34/SC 5 has a close co-operation with the International Dairy Federation (IDF) since 1962 in preparing their standards which are published jointly as ISO-IDF International Standards by ISO since 2001.

Where appropriate, input is provided for ISO/TC 34 and/or IDF/ISO comments to Codex documents.

- Codex Committee on Methods of Analysis and Sampling – receiving documents and attending IAM, WG and CCMAS meetings, providing updates for Codex Stan 234 on standard methods for milk and dairy products
- Codex Committee on Milk and Milk Products (dormant) – did receive documents and attend meetings
- Codex Committee on Food Hygiene – receiving documents, IDF attends the meetings
- Codex Committee on Pesticide Residues – receiving documents, IDF attends the meetings

- Codex Committee on Food Additives - receiving documents, IDF attends the meetings
- Codex Committee on Contaminants in Food – receiving documents, IDF attends the meetings
- Codex Committee on Nutrition and Foods for Special Dietary Uses – receiving documents, WG member, IDF attends the meetings
- Codex Committee on Residues of Veterinary Drugs in Foods – receiving documents, IDF attends the meetings

Nearly all ISO-IDF International Standards are adopted by the Codex Committee on Milk and Milk Products (CCMMP) and, thereafter, are also endorsed by the Codex Committee on Methods of Analysis and Sampling (CCMAS).

The recent publication ISO/TS 15495 | IDF/RM 230:2010, *Milk, milk products and infant formulae — Guidelines for the quantitative determination of melamine and cyanuric acid by LC-MS/MS* was endorsed recently by CCMAS.

Progress in discussions on measurement uncertainty, sampling uncertainty and conformity assessment 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.

An existing IDF – ISO/TC 34/SC 5 guidance on dealing with proprietary methods in standardization was submitted to the drafting committee of the IAM/Codex discussion paper on proprietary methods.

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

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

The link between 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* etc. New Standard reference methods are being developed on STEC (Shiga Toxine *Escherichia Coli*) and food-borne viruses (HAV and noroviruses by RT-PCR). Another set of standards is being developed on the validation of microbiological methods.

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

The field of activity of ISO/TC 34/SC 11 covers standardization of methods of sampling and analysis of animal and vegetable fats and oils.

ISO/TC 34/SC 11 has had a most satisfactory relationship with the Codex Committee on Fats and Oils (CCFO) for many years. ISO has observer status at the meetings and is usually represented by the Chairman and the Secretary of SC 11, generally in dual capacities as their national delegates. This attendance is useful as there is usually a meeting on methods of analysis held during the CCFO meeting. It should be noted that ISO Standards are the first choice for methodology within the CCFO Specifications.

SC 11 is working on some of the key analytical parameters for the analysis of environmental food contaminants. Some of these, such as polycyclic aromatic hydrocarbons (PAH), can be reduced by changing the agricultural processes which are used to dry the product. Others, such as dioxins, are almost entirely absorbed from industrial waste products which have not been disposed of to a satisfactory level.

The International Olive Council has recently joined SC 11 as a Liaison Member and is introducing standards which are useful to CCFO in determining the international specifications for olive oil.

22. 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*

23. 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.

24. 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

25. 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 arose last year.

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.

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

ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain* and the ISO 22000 series are now under the responsibility of the new SC 17.

The latest standard published is: ISO/TS 22002-1:2009, *Prerequisite programmes on food safety — Part 1: Food manufacturing.* This document specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRP) to assist in controlling food safety hazards. ISO/TS 22002-1:2009 is applicable to all organizations, regardless of size or complexity, which are involved in any manufacturing steps of the food chain and wish to implement PRP in such a way as to address the requirements specified in ISO 22000:2005, Clause 7.

Two new projects under development of particular interest to the CAC are:

- Project ISO/TS 22002-2, *Prerequisite programmes on food safety — Part 2: Good manufacturing practices for food services*
- Project ISO/TS 22002-3, *Prerequisite programmes on food safety — Part 3: Primary production — Recommendation on good hygienic practices on farm*

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.

27. 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.

ISO/DEVCO and food safety

28. 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 over 40 years, ISO has been assisting in both these areas through ISO/DEVCO, the ISO Committee on developing country matters. DEVCO's membership comprises 135 national standards institutes from industrialized as well as developing countries.

29. In 2010, ISO/DEVCO carried out 3 projects in relation to ISO 22000 technical assistance and 2 events in 2011 (see Annex 2). The main objective is to improve awareness of key stakeholders in developing countries of the role of such standards in economic growth, world trade and their contribution to sustainable development. One event was organized with the further objective of building capacity by using a training of trainers module. In addition, 2 sponsorships were provided in 2010 to individuals from developing countries to attend the Meeting of ISO/TC 34/SC 17 on Management Systems for Food Safety on 20–23 September 2010, Copenhagen, Denmark.

Codex and ISO/TC 234 (see structure in Annex 3)

30. 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.

31. 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.

32. 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.

33. ISO/TC 234 held its fourth plenary meeting in Bangkok, Thailand in November 2010.

Codex and ISO/TC 147

34. 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.

35. Topics covered by ISO/TC 147/SC 2 range from metal determinations (single or multicomponent methods), anions, cations, to methods for organic substances such as plant treatment agents, or methods for ubiquitary pollutants like phthalates or polycyclic hydrocarbons, PAH.

In the investigations on the quality of food products, International Standards from ISO/TC 147 may be used as basic standards because water is – compared with all food products – the least difficult matrix to be investigated.

It should be stressed as well that all methods from ISO/TC 147/SC 2 have been validated by interlaboratory trials and are only accepted as standards if the results have been found satisfactory.

In addition, standards on analytical quality control are available.

36. In respect to microbiological methods (ISO/TC 147/SC 4), special importance is given to existing standards on the determination of *salmonella*, *coliforms* (*E.coli* and other substances), or e.g. methods on the investigation of microorganisms by culture. Special emphasis is laid on the preparatory work for a standard on the estimation of uncertainty in microbiological analysis.

The scope of all standards from ISO/TC 147/SC 4 does not exclude bottled water, so all standards can, in principle, be applied to the analysis of bottled water.

Besides the fact that tap water is used for preparation of food and rinsing purposes in food production the exact interface where responsibility for water quality changes from water to food regulations may be

different in different regions of the world. At some appliances the exact responsibility lies somewhere "in between" (e.g. automatic vending machines for beverages which are connected to tap water). This makes cooperation and harmonization between food and water microbiology necessary.

37. 26 ISO methods for natural mineral waters have been endorsed by CCMAS for the detection of different commodities in mineral waters (Codex stan 108-1981) like Antimony, Arsenic, Barium, Borate, Cadmium, Chromium, Copper, Cyanide, Fluoride, Lead, Manganese, Mercury, Nickel, Nitrate, Nitrite, Selenium, Surface active agents, Mineral oil (hydrocarbon index), PAH.

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. 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. The periodic balloting is made by e-mail and every 2 years there is an International Committee Meeting where difficult matters are resolved.

Any other organization considering essential oils within their standards can consider the characterization already done. Thus the different organizations can use the same parameters. In this way, this committee works very closely with the European Pharmacopoeia.

ISO's conformity assessment standards and their use in food safety

39. ISO is an International Standards' developer and does not itself undertake assessments of conformity of products, management systems, processes or services against the requirements of the standards it produces.

40. ISO does however produce International Standards and Guides on how assessment of conformity should take place – this is the role of the ISO Policy Committee on Conformity Assessment (ISO/CASCO).

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).

41. To date, Codex is member of the following CASCO groups:

- CASCO STAR (Strategic Alliance and Regulatory Group);
- CASCO WG 29 (Requirements for bodies certifying products, processes and services, revision of ISO/IEC Guide 65).

42. Apart from its participation in WG 29 and STAR, Codex also attended:

- the CASCO workshop entitled *"Risk based approaches to designing conformity assessment strategies"* (17 November 2010);
- the 26th CASCO plenary meeting (18-19 November 2010). Codex is one of CASCO's 18 A-liaisons. The CAC Secretary (Dr. Selma Doyran) gave an update on Codex work.

43. CASCO is currently developing the following documents:

- ISO/IEC 17020, *General criteria for the operation of various types of bodies performing inspection*
- ISO/IEC TS 17022, *Conformity assessment — Requirements and recommendations for the content of a third-party audit report on management systems*
- ISO/IEC 17024, *Conformity assessment — General requirements for bodies operating certification of persons*
- ISO/IEC 17065, *Conformity assessment —Requirements for bodies certifying products, processes and services*
- ISO/IEC 17067, *Conformity assessment — Fundamentals of product certification and product certification schemes*

The full list of ISO/CASCO work programme can be found at

http://www.iso.org/iso/standards_development/technical_committees/other_bodies/iso_technical_committee.htm?commid=54998

Conclusion

44. 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.

45. 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.

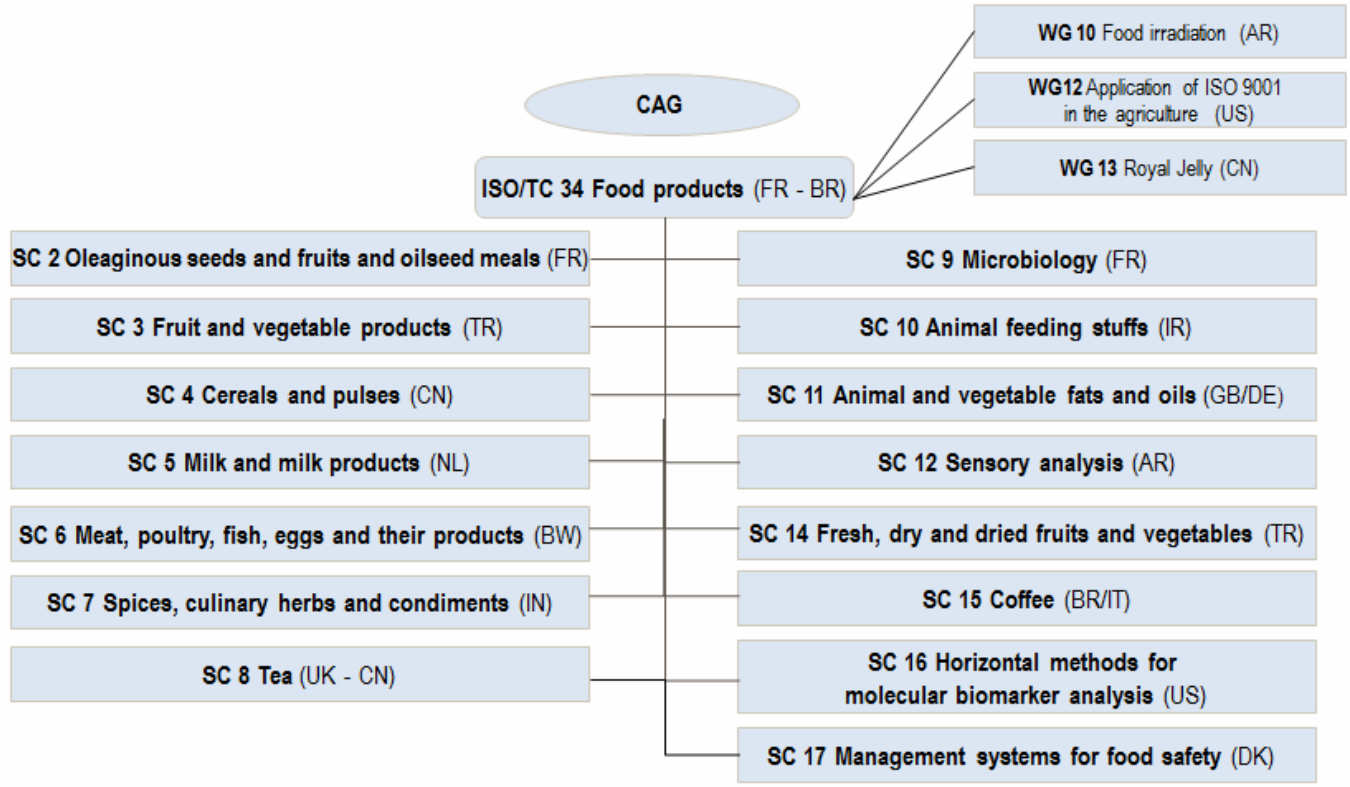
46. For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact the following individuals:

<table>
<tr>
<td>For matters related to any ISO Technical Committee<br><br>Mrs. Marie-Noëlle Bourquin<br>Technical Group Manager<br>ISO Central Secretariat<br>International Organization for Standardization (ISO)<br>Case postale 56<br>CH-1211 GENEVE 20, Switzerland<br>Tel. : +41 22 749 02 93<br>Fax : +41 22 749 03 49<br>Email : bourquin@iso.org</td>
<td>For matters related to certification, inspection and conformity assessment:<br>Mr. Sean MacCurtain<br>Head, Conformity Assessment<br>ISO Central Secretariat<br>International Organization for Standardization (ISO)<br>Case postale 56<br>CH-1211 GENEVE 20, Switzerland<br>Tel : +41 22 749 03 04<br>Fax : +41 22 733 34 30<br>Email : MacCurtain@iso.org</td>
</tr>
<tr>
<td>For matters related to ISO/TC 34, Food products:<br>Mrs. Sandrine Espeillac<br>Secretary of ISO/TC 34<br>Association française de normalisation (AFNOR)<br>11, rue Francis de Pressensé<br>FR - 93571 SAINT-DENIS LA PLAINE CEDEX, France<br>Tel. : +33 1 41 62 86 02<br>Fax : +33 1 49 17 90 00<br>E-Mail : sandrine.espeillac@afnor.org<br><br>Mr. Carolina Figueiredo<br>Co-Secretary of ISO/TC 34<br>Associação Brasileira de Normas Técnicas (ABNT)<br>Av. 13 de Maio, n° 13, 28° andar<br>BR - 20003-900 - RIO DE JANEIRO-RJ, Brazil<br>Tel. : +55 21 3974 23129<br>Fax : +55 21 2220 17 626436<br>E-Mail : carolina.figueiredo@abnt.org.br</td>
<td rowspan="2">For matters related to training and DEVCO:<br>Mr. Beer Budoo<br>Director, Development and Training Services<br>ISO Central Secretariat<br>International Organization for Standardization (ISO)<br>Case postale 56<br>CH-1211 GENEVE 20, Switzerland<br>Tel. : +41 22 749 05 15<br>Fax : +41 22 749 01 51<br>E-mail: : budoo@iso.org</td>
</tr>
<tr>
<td>For matters related to ISO/TC 234, Fisheries and aquaculture:<br>Mrs. Hilde Aarefjord<br>Secretary of ISO/TC 234<br>Standards Norway<br>P.O.Box 242<br>NO-1326 Lysaker, Norway<br>Tel. : +47 67 83 86 00<br>Fax : +47 67 83 86 01<br>Email : haa@standard.no</td>
</tr>
</table>

**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 3 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

## (as of May 2011)

| Project number | Title | Status |
|---|---|---|
| ISO 22000:2005 | *Food safety management systems — Requirements for any organization in the food chain* | Published in 2005. Confirmed in 2009. |
| ISO/TS 22002-1 | *Prerequisite programmes on food safety — Part 1: Food manufacturing* | Published in 2009. |
| ISO/TS 22003:2007 | *Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems* | Published in 2007. |
| ISO/TS 22004:2005 | *Food safety management systems — Guidance on the application of ISO 22000:2005* | Published in 2005. Confirmed in 2009. |
| ISO 22005:2007 | *Traceability in the feed and food chain — General principles and basic requirements for system design and implementation* | Published in 2007. |
| ISO 22006:2009 | *Guidelines on the application of ISO 9001 for crop production* | Published in 2009 |

| Project number | Title | Status |
|---|---|---|
| ISO 26642 | *Food products — Determination of the glycemic index (GI) and relevant classification* | Published in 2009 |
| ISO/TS 22964:2006 | *Milk and milk products — Detection of Enterobacter sakazakii* | Published in 2006 |
| ISO TS 22117:2010 | *Microbiology of food and animal feeding stuffs -- Specific requirements and guidance for proficiency testing by interlaboratory comparison* | Published in 2010 |
| ISO/TS 15495 \| IDF/RM 230 | *Guidelines for the quantitative determination of melamine and cyanuric acid by LC-MS/MS for Milk, milk products and infant formulae* | Published in 2010 |
| ISO 24276:2006 | *Foodstuffs — Nucleic acid based methods of analysis for the detection of genetically modified organisms and derived products — General requirements and definitions* | Published in 2006 |
| ISO 21571:2005 | *Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Nucleic acid extraction* | Published in 2005 |
| ISO 21569:2005 | *Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Qualitative nucleic acid based methods* | Published in 2005 |
| ISO 21570:2005 | F*oodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Quantitative nucleic acid based methods* | Published in 2005 |
| ISO 21572:2004 | *Foodstuffs — Methods for the detection of genetically modified organisms and derived products — Protein based methods* | Published in 2004 |
| ISO/TS 21098:2005 | *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* | Published in 2005 |
| ISO/FDIS 14470 | *Food irradiation — Food irradiation — Requirements for the development, validation and routine control of the ionizing radiation process used for the treatment of food* | Final Draft International Standard (To be published in 2011) |

**Annex 2**

## Overview of ISO 22000 technical assistance projects carried out in 2010 and those planned for 2011

***ISO 22000 events carried out in 2010 and planned for 2nd quarter 2011***

**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 | Blantyre, Malawi | 4-6 August 2010 | 50 | 0 | Malawi |
| National seminar on ISO 22000 - Food safety management systems | La Habana, Cuba | 6-8 October 2010 | 60 | 0 | Cuba |
| National seminar on ISO 22000 - Food safety management systems | Sarajevo, Bosnia & Herzegovina | 30 May-1 June 2011 | 40 | 0 | Bosnia & Herzegovina |
| National seminar on ISO 22000 - Food safety management systems | Harare, Zimbabwe | 1-3 June 2011 | 40 | 0 | Zimbabwe |

**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 awareness raising seminar and Training of trainers on ISO 22000 - Food Safety Management Systems | Windhoek, Namibia | 15-19 March 2010 | 77 participants, 17 trainees | 14 | Botswana, Congo, the DR of, Ethiopia, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Namibia, Seychelles, South Africa, Swaziland, Tanzania, Zambia and Zimbabwe |

**Annex 3**

**Structure of ISO/TC 234, *Fisheries and aquaculture***

ISO/TC 234, Fisheries and aquaculture, was established in February 2007. The current list of member countries comprises 22 participating members and 17 observing members.

In addition to Codex Alimentarius Commission (CAC), four international organizations are in liaison: the Food and Agriculture Organisation of the United Nations (FAO), the International Union for the Conservation of Nature and Natural Resources (IUCN) and the Federation of European Aquaculture Producers (FEAP) and the World Wide Fund for Nature (WWF).

**The following working groups are established:**

| | |
|---|---|
| ISO/TC 234/AG 1 | Aquaculture advisory group |
| ISO/TC 234/WG 1 | Traceability of fish products |
| ISO/TC 234/WG 2 | Environmental monitoring of the seabed impacts from marine finfish farms |
| ISO/TC 234/WG 3 | Aquaculture technology |
| ISO/TC 234/WG 4 | Food safety for aquaculture farms |
| ISO/TC 234/WG 5 | Methodology for sea lice counts |
| ISO/TC 234/WG 6 | Calculation of FIFO (fish in fish out) and FCR (feed conversion ratio) |

ISO/TC 34/SC 17/WG 4 Joint working group between ISO/TC 34/SC 17 and ISO/TC 234: *Aquaculture*. This WG will develop ISO/TS 22002-5, *Prerequisite programmes on food safety — Part 5: Aquaculture*

**Scope of the work of ISO/TC 234:**

Standardization in the field of fisheries and aquaculture, including, but not limited to, terminology, technical specifications for equipment and for their operation, characterization of aquaculture sites and maintenance of appropriate physical, chemical and biological conditions, environmental monitoring, data reporting, traceability and waste disposal.

Excluded:

- methods of analysis of food products and traceability covered by ISO/TC 34;
- personal protective clothing covered by ISO/TC 94;
- environmental monitoring covered by ISO/TC 207.

More information on the scope of work can be found in the business plan of ISO/TC 234: http://www.iso.org/bp

**Work Items of interest to CAC:**

- ISO/FDIS 12875, *Traceability of finfish products — Specification on the information to be recorded in captured finfish distribution chains* (to be published in 2011)
- ISO/FDIS 12877, *Traceability of finfish products — Specification on the information to be recorded in farmed finfish distribution chains* (to be published in 2011)