



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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

Agenda Item 5

CX/CAC 20/43/4-Rev.1

April 2020

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-third Session

FINAL ADOPTION OF CODEX TEXTS¹

1. In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, the following texts are submitted to the Commission for adoption:

- Draft standards and related texts submitted at Step 8
- Draft standards and related texts submitted at Step 5 of the Accelerated Procedure (Step 5A)
- Proposed draft standards submitted at Step 5 with the recommendation of the subsidiary body concerned for the omission of Steps 6 and 7 (Step 5/8)
- Other standard and related texts

2. These texts are listed in **Part 1** of this document.

3. Comments submitted in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts are contained in CX/CAC 20/43/5.

4. Texts held at Step 8 by the Commission are listed in **Part 2** of this document.

¹ Covering Codex sessions held during the period September-December 2019.

Part 1 – Standards and related texts submitted for adoption

Codex body	Standards and Related Texts	Reference	Job No.	Step
CCAFRICA	Draft standard for fermented cooked cassava-based products	REP20/AFRICA Para. 76, Appendix III	N07-2015	8
	Draft standard for fresh leaves of <i>Gnetum</i> spp.	REP20/AFRICA Para. 84, Appendix IV	N09-2015	8
CCFFV	Draft standard for kiwifruit	REP20/FFV Para. 23, Appendix II	N11-2014	8
	Draft standard for fresh garlic	REP20/FFV Para. 38, Appendix III	N09-2014	8
	Draft standard for ware potatoes	REP20/FFV Para. 50, Appendix IV	N08-2014	8
	Proposed draft standard for yam	REP20/FFV Para. 74, Appendix V	N01-2018	5/8
CCFH	Draft code of practice on food allergen management for food business operators	REP20/FH Para. 26, Appendix II	N05-2018	8
	Proposed draft revision of the <i>General Principles of Food Hygiene</i> (CXC 1-1969) and its HACCP annex	REP20/FH Para. 88, Appendix IV	N03-2016	5/8
CCNE	Draft regional standard for mixed zaatar	REP20/NE Para. 87	N13-2013	8
CCNFSDU	Inclusion of xanthan gum (INS 415) and pectins (INS 440) in CXS 72-1981	REP20/NFSDU Para. 166	-	-

Part 2 – Standards and related texts held at Step 8 by the Commission

Standard and Related Texts	Reference	Notes
Draft MRLs for Bovine Somatotropin	ALINORM 95/31, Appendix II	Held at Step 8 by CAC23 (ALINORM 03/41, para. 34)

Note 1: The 35th Session of the Commission agreed to request JECFA to re-evaluate bST and to continue holding the draft MRLs for bST at Step 8, pending JECFA re-evaluation and CCRVDF recommendations (Ref. REP12/CAC paras 67-86).

Note 2: The 38th Session of the Commission recognized the validity of JECFA's risk assessments as the sound scientific basis for its deliberations on rbSTs. The Commission, as the international risk management body recognized that consensus had not been reached on the adoption of the draft MRLs. In light of this, the Commission agreed to hold the draft MRLs for rbSTs at Step 8 to provide further time to facilitate a possible consensus and that the draft MRLs would continue to be on the agenda of the CAC and open to discussion (Ref. REP15/CAC paras 49-63).