

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 2

CRD2

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

#### Forty-eighth Session

Los Angeles, California, United States of America, 7 - 11 November 2016

### COMMENTS ON MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

(Comments of European Union and Thailand)

#### EUROPEAN UNION

#### B. MATTERS ARISING FROM OTHER CODEX SUBSIDIARY BODIES

##### MATTERS FOR ACTION

##### **Codex Committee on Food Labelling (CCFL43)**

The European Union and its Member States (EUMS) question the inclusion of criterion 1.2 "under stated storage conditions" in the text on date marking proposed by CCFL. This criterion is rather broad, and could imply that any frozen food could be exempted from date marking as its storage conditions (keep frozen) do not support microbial growth. The EUMS believe that this is not the intention of CCFL and would therefore recommend deleting criterion 1.2.

##### **FAO/WHO Coordinating Committee for Asia (CCASIA20)**

The European Union and its Member States consider the hygiene provisions proposed in the text proposed by CCASIA as suitable with the following amendment to paragraph 46:

"Frozen food should be thawed only once ~~before cooking~~ **and used for food preparation immediately after thawing.**"

The EUMS believe it is important to use the food very quickly after thawing to prevent bacterial growth. Furthermore, "cooking" should be replaced by "food preparation" as frozen food is not always cooked before consumption.

#### THAILAND

##### Matters for Action

##### Codex Committee on Food Labelling (43<sup>rd</sup> Session)

##### Revision of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985): date marking

Thailand would like to propose the amendment to the provided text in Appendix I as follows:

(vii) Notwithstanding 4.7.1 (i) and 4.7.1 (ii), a date mark shall not be required for a food if one or more of the following criteria apply:

1. Where safety is not compromised and quality does not deteriorate

1.1 because the preservative nature of the food is such that it cannot support microbial growth (e.g. alcohol, salt, acidity, low water activity); ~~and/or~~

1.2 under stated storage conditions;

**Rationale:** We are of the opinion that the example of preservative nature "alcohol, salt, acidity, low water activity" covers a wide range of food including low moisture food. For food such as low moisture food, storage condition is one of important factors that could compromise safety and quality. Thus, both criteria in Sections 1.1 and 1.2 are required.