

CODEX ALIMENTARIUS COMMISSION **E**



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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REP 13/FL

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

*Thirty-sixth Session
Rome, Italy, 1 – 5 July 2013*

REPORT OF THE FORTY-FIRST SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING

*Prince Edward Island, Canada
14 – 17 May 2013*

NOTE: This report includes Circular Letter CL 2013/15-FL

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TO: Codex Contact Points
Interested International Organizations

FROM: Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
FAO, 00153 Rome, Italy

SUBJECT: Distribution of the Report of the 41st Session of the Codex Committee on Food Labelling

A. MATTERS FOR ADOPTION BY THE 36TH SESSION OF THE COMMISSION

Draft guidelines at Step 8 and Step 5/8 of the Procedure

1. Draft amendments to the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts (Para. 41, and Appendix II)
2. Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods concerning use of ethylene as sprouting inhibitor for Onions and Potatoes (Para. 69 and Appendix IV)

Other amendments

3. Consequential Editorial Amendments to the Guidelines on Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning clarifying section 6.3 on Comparative Claims (Para 45 and Appendix III, Part B)
4. Amendments to the *Guidelines on Nutrition Labelling* (CAC/GL 2-1985) concerning definitions and replacing the existing annex with the new Annex: *General Principles for establishment of nutrient reference values for the general population* (Para. 59 and Appendix III, Part A)

Governments and interested international organizations wishing to comment on the above, should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission) to the Codex Contact Point for Canada, Email: codex_canada@hc-sc.gc.ca, **before 15 June 2013**

B. REQUEST FOR COMMENTS

Proposed Draft Guidelines at Step 3

5. Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: organic aquaculture (Para. 111 and Appendix V)

Governments and interested international organizations wishing to comment on the above should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission) to the Secretariat, Codex Alimentarius Commission, codex@fao.org, **before 15 March 2014**.

SUMMARY AND CONCLUSIONS

The summary and conclusions of the 41st Session of the Codex Committee on Food Labelling are as follows:

Matters for adoption by the 36th Session of the Commission:

The Committee:

Advanced to Step 8 and 5/8 the following:

- Draft amendments to the *Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997)* concerning Non-Addition of Sodium Salts (Para 41 and Appendix II)
- Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods concerning use of ethylene as sprouting inhibitor for Onions and Potatoes (para 69, Appendix IV)

Forwarded to CAC the following amendments

- Editorial Amendments to the *Guidelines for use of Nutrition and Health Claims (CAC/GL 23-1997)* concerning clarifying section 6.3 on Comparative Claims (Para 45, Appendix III Part B)
- Amendments to the *Guidelines on Nutrition Labelling (CAC/GL 2-1985)* concerning definitions and replacing the existing annex with the new Annex: *General Principles for establishment of nutrient reference values for the general population* (Para 59, Appendix III, Part A)

Other Matters of Interest to the Commission:

The Committee:

- Agreed to circulate the proposed Draft amendments to the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Agriculture* at Step 3 for comments and to discuss at the 42nd Session (Para 111, Appendix V);
- Agreed to propose new work to the Commission to review the *General Standard for the labelling of Prepackaged Foods* to address issues on date marking (para 118, Appendix VI)

Matters referred to other Codex Committees

The Committee:

- a) Did not endorse the labelling provisions of the proposed draft *regional standard for non fermentation of soyabean products (para 14-26)*
- b) Agreed to request the CCNFSDU to establish conditions for the free TFAs claims (para 53); and to consider establishing a definition for biofortification (para. 127);

TABLE OF CONTENTS

	Page
SUMMARY AND CONCLUSIONS	Page v
REPORT OF THE 41 ST SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING.....	Page 1
SUMMARY STATUS OF WORK	Page 13
Paragraph	
Introduction	1
Opening	2-3
Adoption of the Agenda (Agenda Item 1)	4-5
Matters Referred to the Committees (Agenda Item 2)	6
Consideration of labelling provisions in draft Codex standards (Agenda Item 3)	7-29
Implementation of the WHO Global Strategy on Diet, Physical Activity and Health (Agenda Item 4)	
Non-addition of sodium salts.....	30-41
Comparative claims	42-45
Claim for free of trans fatty acids.....	46-54
Principles for the Development and Review of NRVs for Labelling Purposes for Nutrients Associated with Risk of Diet-Related Noncommunicable Diseases	55-59
<i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999) (Agenda Item 5)</i>	
Use of Ethylene as sprouting inhibitor for onions and potatoes	60-69
Organic aquaculture.....	70-111
Discussion paper on issues related to date marking (Agenda Item 6)	112-120
Labelling of foods derived from crops biofortified by natural selection (Agenda Item 7).....	121-127
Other business, future work and date and place of the next session (Agenda Item 8)	128-136

APPENDICES

		Page
Appendix I	List of Participants	14
Appendix II	Draft amendments to the <i>Guidelines for Use of Nutrition and Health Claims</i> (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts (At step 8)	35
Appendix III	Amendments to the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985) and the <i>Guidelines for use of Nutrition and Health Claims</i> (CAC/GL 23-1997)	36
Appendix IV	Proposed Draft Amendments to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Use of Ethylene as Sprouting inhibitor for Onions and Potatoes</i> (At step 5/8)	39
Appendix V	Proposed Draft amendments to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Agriculture</i> (At step 3).	40
Appendix VI	Proposed new work item to review Text relevant to Date Marking in the <i>General Standard for the labelling of Prepackaged Foods</i>	62

REPORT OF THE 41ST SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING

INTRODUCTION

1. The Codex Committee on Food Labelling held its Forty-first Session in Charlottetown, Prince Edward Island, Canada from 14-17 May 2013, at the kind invitation of the Government of Canada. Mr Paul Mayers, Associate Vice-President Policy and Programs Branch, Canadian Food Inspection Agency chaired the Session. Appendix I contains a complete list of participants.

OPENING

2. The Hon. George T. Webster, Minister of Agriculture and Forestry for the Province of Prince Edward Island welcomed delegations to Charlottetown. The Minister highlighted the importance of Codex standards in the context of an increasingly global marketplace for food, advances in science and technology, and evolving consumer expectations with regards to food. He commended Codex for its accomplishments over the last 50 years and wished delegates success in their deliberations and a pleasant time on the island.

Division of Competence¹

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Rules of Procedure of the Codex Alimentarius Commission, as presented in CRD 6.

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. The Committee agreed to discuss item 5b on organic aquaculture starting on the second day of the meeting allowing time for delegations to read the report of the physical working group that had met prior to the session.

5. With this change the Committee adopted the provisional agenda as the agenda for the session.

MATTERS REFERRED TO THE COMMITTEE (Agenda Item 2)³

6. The Committee noted that some matters were for information and that other matters would be considered under other agenda items.

CONSIDERATION OF LABELLING PROVISIONS IN DRAFT CODEX STANDARDS

(Agenda Item 3)⁴

7. The Committee endorsed the labelling provisions in the following standards as proposed by the relevant Committee: Proposed Draft *Regional Standard for Chanterelles* (CCEURO), Draft *Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CCFFP), Draft revised *Standard for Avocado* (CCFFV), Draft *Standard for Pomegranate* (CCFFV), Proposed Draft *Standard for Table Olives* (CCPFV), Proposed Draft *Regional Standard For Tempe* (CCASIA) and Proposed Draft *Regional Standard For Date Paste* (CCNEA).

Draft Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CCFFP)

8. The Committee agreed that in 7.1 the term “common or commercial name” should be replaced with “common or usual name” to align with section 4.1.1 of the General Standard.

9. The Committee noted the proposal to include the scientific name of the species to avoid confusion but considered that this proposal went beyond endorsing the labelling provisions. The Committee noted that

¹ CRD 6 (Division of the competence between the European Union and its Member States)

² CX/FL 13/41/1

³ CX/FL 13/41/2; CRD 5 (comments of European Union); CRD 14 (comments of Indonesia); CRD 15 (comments of Malaysia); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon)

⁴ CX/FL 13/41/3; CRD 2 (comments of IDF); CRD 3 (Comments of India); CRD 5 (comments of European Union); CRD 11 (comments of Switzerland); CRD 20 (comments of South Africa); CRD 22 (comments of Peru); CRD 23 (comments of United States)

even though they had not been specifically mentioned, flavouring agents would have to be labelled in the list of ingredients in line with the General Standard.

10. With the change above, the Committee endorsed the labelling provisions in the Standard.

Draft Standard for Raw, Fresh and Quick Frozen Scallop Products (CCFFP)

11. The Committee noted that there could be some redundancy in section 7.3 as it required both the percentage of scallop meat **and** percentage of added water to appear on the label. The Committee noted further the suggestion to replace “and” with “and/or” but also noted the diversity of views on this question in the Committee and that it would be further addressed in the CCFFP.

12. The Committee further noted a proposal to amend sections 7.1.1, 7.1.2 and 7.1.3 to make them clearer and avoid confusion (see CRD 23) and noted that as the standard was at step 6 this could be further discussed at the CCFFP.

13. With these remarks the Committee endorsed the labelling provisions in the Standard.

Proposed Draft Regional Standard for Non-Fermented Soybean Products (CCASIA)

14. The Committee discussed the labelling provisions in detail.

Discussion on 8.2: If genetically modified soybean is used in the process, it shall be indicated in the label in accordance with national legislation

15. Some delegations proposed to delete this section given that the text in 8.2 with regards to methods of production is not consistent as the provision was not inline with Codex guidance on this question and there was no reason to single out specific production methods. Other delegations stated that the section should be maintained.

16. The Chair recalled that the endorsement procedure was to ensure consistency of commodity standards with Codex general standards and proposed to amend 8.2 to read as follows:

“8.2 If genetically modified soybean is used in the process consideration shall be given to the *Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology (CAC/GL 76-2011)*.”

17. The Committee agreed to this proposal and noted the reservations of Argentina, Costa Rica, and Mexico on this decision because of the concerns expressed in paragraph 15

Discussion on 8.3: If the product is meant to be sold as vegetarian food, the type of oil and fat added should be indicated with regards to its origin

18. The Committee agreed to delete this section as the information as to the type of oil and fat used in the product would have to be labelled in accordance with the General Standard and thus Section 8.3 was superfluous.

Discussion on 8.4: The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

19. The discussion focussed on the fact that section 2.2 of the proposed draft standard makes reference to “soy bean milk” which could thus be used on the label for this product.

20. Several delegations and one observer were opposed to the use of the term “milk” for a non-dairy product and were of the opinion that this was misleading the consumer as the product had similar uses to milk but not the same nutritional properties. They said that the use of the term “milk” for this product was not in line with the *General Standard on the Use of Dairy Terms (GSDUT) (CODEX STAN 206-1999)*, especially sections 4.2.1, 4.6.1 and 4.6.3 and with the *General Standard for Food Additives (CODEX STAN 192-1995)*, which contains in category 06.8.1 ‘*Soybean-based beverages*’ and while acknowledging that in a number of countries the category ‘*Soybean-based beverages*’ includes products referred to as ‘*soybean milk*’, does not use this terminology in the Codex standard.

21. One delegation noted that while 4.6.2 of the GSUDT conditionally allowed traditional usage of dairy terms, the same could be conveniently and appropriately applied at national level and that many issues would arise if the same is considered for designating non-dairy products in this regional standard.

22. Other delegations made reference to Section 4.6.2 of GSUDT stating that dairy terms can be used for names of products, “the exact nature of which is clear from traditional usage or when the name is clearly used to describe a characteristic quality of the non-milk product.” It was also mentioned that ‘soybean-based beverages’ were a different product from ‘soybean milk’ in accordance with the definition in some countries.

23. Some delegations were of the opinion that the use of the term milk in coconut milk provided a precedent while other delegations said that the situation was different, as coconut milk did not have similar uses to milk and thus the consumer could not be misled.

24. One delegation proposed that other coordinating committees be given the opportunity to consider the CCASIA proposed draft standard. The Secretariat clarified that the task of the CCFL was only the endorsement of labelling provisions and that the Commission could refer any matters to coordinating committees as required.

25. The Committee noted the divergence of opinions on this matter and also that this was a substantive question to be discussed and decided in the CCASIA.

Conclusion

26. The Committee did not endorse the labelling provisions as presented and proposed revising section 8.2 as above and deleting section 8.3. Concerning section 8.4 the Committee noted that section 2.2 of the proposed draft standard needed further consideration in the CCASIA taking into account the relevant provisions in GSUDT and relevant discussions in other Codex committees such as CCFA and CCMMP.

Draft Guidelines on Formulated Complementary Foods for Older Infants and Young Children (CCNFSDU)

27. One Observer proposed to reverse the order of sections 10.1 and 10.2 and to redraft section 10.3 to read: “Nutrition and health claims shall not be permitted for foods for infants and young children except where specifically provided for in relevant Codex standards or national legislation. In addition the products should not carry any idealised pictures or text.”

28. The Committee noted that the order of the paragraphs was more logical as it stood and that the intent of the proposal was already covered by the reference to the *General Standard for the Labelling of and Claims for Prepackaged Foods for Special Dietary Uses* (CODEX STAN 146-1985).

29. The Committee endorsed the labelling provisions in the Guidelines as proposed.

IMPLEMENTATION OF THE WHO GLOBAL STRATEGY ON DIET, PHYSICAL ACTIVITY AND HEALTH (Agenda Item 4)⁵

Non-Addition of Sodium Salts

30. The Committee recalled that at its last session it had agreed to forward the proposed draft Section 7.2 (Non-addition Claims for Sodium Salts) of the *Guidelines for Use of Nutrition and Health Claims* to the Commission for adoption at Step 5.

General Considerations

31. The Committee generally agreed with the text, as it was consistent with the WHO Global Strategy on Diet, Physical Activity and Health. The Committee discussed the three conditions in detail.

32. With regard to the examples, some delegations proposed to remove all examples as they could cause confusion. Other delegations, noting that it was not an exhaustive list, said that examples were helpful for understanding the text. The Committee agreed to maintain the examples and replaced the term “example” with the phrase “including but not limited to” and to delete “etc.” to clarify that the list was indicative only.

33. The delegation of Cameroon, who preferred using the term “examples”, reserved their position on this decision.

⁵ CX/FL 13/41/4; CX/FL 13/41/4-Add.1 (comments of EU, Philippines); CX/FL 13/41/4-Add.2 (comments of Egypt, India, Kenya, Malaysia, Uruguay); CX/FL 13/41/2-Rev.1; CRD 5 (comments of European Union); CRD 7 (comments of Thailand); CRD 9 (comments of FoodDrinkEurope); CRD 12 (comments of Ghana); CRD 13 (comments of Nigeria); CRD 14 (comments of Indonesia); CRD 15 (comments of Malaysia); CRD 18 (comments of Panama); CRD 19 (comments of Jamaica); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon) and Add.1; CX/FL 13/41/2-Rev.1

Condition B

34. The Representative of WHO proposed to include fish sauce in the list of examples as fish sauce is an important source of sodium intake in various Asian countries, which often may not be considered as added sodium salt. One delegation also proposed to include salted fish as an example.

35. The Committee agreed to include salted fish and fish sauce as examples.

Condition C

36. The Committee discussed removal of the text “depending on how it is used” with regards to the example “seaweed”. One delegation was concerned that without this text this claim could not apply to any food to which an ingredient containing sodium, such as meat or vegetables, had been added and that seaweed was not always used as a substitute of salt. The Committee, however, agreed to remove the text because the text of the condition covered the concern raised.

Footnote

37. The Committee amended “national authority” to read “competent authority” to take into account the situation of regional organizations.

38. The Committee discussed under which condition a food where sodium salts other than sodium chloride were added for technological purposes could use the claim: whether it should meet the conditions for “free of” or “low in” sodium salts.

39. Some delegations preferred “free of”. Another delegation was of the view that no addition of sodium salt should be allowed as this was in conflict with condition A. Other delegations and two observers were concerned that “free of” was too restrictive.

40. The Committee agreed with “low in” as the condition. The delegation of Costa Rica reserved its position on this decision.

Status of the Draft Amendment to the Guidelines for Use of Nutrition and Health Claims

41. The Committee agreed to forward the Draft Amendment to the Commission for adoption at Step 8. (Appendix II)

Comparative claims

42. The Committee recalled that CCFL40 had asked CCNFSDU whether the condition for 10% of the nutrient reference value (NRV) for comparative claims for micronutrients was still in line with current evidence based guidance on micronutrients. CCNFSDU34 informed the CCFL that the value of 10% was the result of a pragmatic approach and also stated that Section 6.3 in the guidelines was confusing as the sentence included both macronutrients and micronutrients. The CCNFSDU suggested that the text should be made clearer.

43. One delegation proposed that the comparative claims for micronutrients should be based on 10% of the content of the micronutrient as this could simplify the implementation by the industry and enforcement by competent authorities. However this proposal was not supported.

44. The Committee considered different proposals to clearly distinguish, which conditions apply for claims about energy, macronutrients and sodium and about micronutrients other than sodium and finally agreed on the following text:

“6.3.1 For comparative claims about energy, or macronutrients and sodium, the comparison should be based on a relative difference of at least 25% in the energy value or the nutrient content respectively between the compared foods and a minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as “low” or as a “source” in the Table to these Guidelines.

6.3.2 For comparative claims about micronutrients other than sodium, the comparison should be based on a difference of at least 10% of the NRV between the compared foods.”

Conclusion

45. The Committee agreed to forward this editorial amendment to the Commission for adoption (Appendix IIIb).

Claim for “free” of Trans Fatty Acids (TFAs)

46. The Committee recalled that at its last session it had requested the CCNFSDU to give advice on the establishment of a “free” of TFAs claim and noted the response from CCNFSDU that it would consider conditions after the Committee concluded to establish the claim.

47. Some delegations supported establishing the claim although it might be a concern only in some countries. One delegation drew the attention of the Committee that CCFL39 had supported establishing such claims as it would help consumers.

48. The Representative of WHO highlighted that virtual elimination of TFAs and reduction of saturated fatty acids are important not only for the implementation of the Global Strategy on Diet, Physical Activity and Health, but they are also important indicators of the Global Monitoring Framework for Noncommunicable Diseases (NCDs), which was developed as part of the implementation of the Political Declaration of the UN High-level meeting on NCDs and are priority actions of the updated NCD Action Plan 2013 - 2020. The Representative of WHO, therefore, supported the establishment of the claim.

49. Several delegations said that they were not convinced of the usefulness of such a claim, in particular with strict conditions, which might limit its use and that it was of priority to reduce saturated fat intake.

50. One observer informed the Committee that CCMAS34 (REP13/MAS, para 11-13) had agreed not to endorse any new methods for TFAs, while awaiting finalization of ongoing work.

51. Some delegations stated that the availability of a method of analysis was essential for enforcement, especially for developing countries and proposed to consider this matter after a method of analysis would be available.

52. One delegation noted that if TFA was reduced there was the risk that producers might replace it with saturated fatty acids (SFAs) in the product and these issues should be considered together. Another delegation was of the opinion that SFAs and TFAs should not be associated as these two components were not linked to each other and were not comparable in their definitions and effects on health.

Conclusion

53. The Committee agreed to communicate to CCNFSDU its intent to establish claims for free of TFAs in the *Guideline on Nutrition and Health Claims* once CCNFSDU provides guidance on conditions and noting that this will also depend on the recommendation of CCMAS concerning a method of analysis.

54. The Committee agreed to request the CCNFSDU to establish conditions for free of TFAs claims.

Principles for the Development and Review of NRVs for Labelling Purposes for Nutrients Associated with Risk of Diet-Related Noncommunicable Diseases

55. The Committee was informed that CCNFSDU34 had established a consolidated text of the General Principles for Establishing NRVs of Vitamins and Minerals and General Principles for Establishing NRVs-NCD and its consequential amendments, which was proposed for inclusion in the *Guidelines for Nutrition and Health Claims* with consequential amendments to the definition of NRVs (section 2.6) and the presentation of nutrient content (section 3.4).

56. One delegation expressed the view that the *General Principles for Establishing NRVs-NCD* have yet to be adopted by the Commission and that it is inappropriate to consider consolidation at this time, hence proposed that the discussion on the consolidation be put on hold. With regards to Annex 1 of CX/FL/13/41/2, on the definition of NRV they were of the opinion that it should not be changed as it had only recently been adopted. They also objected to the proposed NRV-NCD for Saturated Fatty Acids and this was supported by another delegation,

57. The Committee agreed to editorial amendments in 3.2.1.2 (amending “risk relationship” to “risk”) and 3.2.2.1 (amending CCNFSDU to read Codex Alimentarius Commission).

58. Following a proposal from the Representative of WHO, the Committee agreed to add the following sentence to footnote 3 for sodium in section 3.4.4.2: “The updated WHO Guideline on Sodium Intake for Adults and Children (WHO 2012) further supports the selection of sodium”. The Representative noted that this had also been proposed at CCNFSDU34, however, the Guideline had not yet been officially published at that time.

Conclusion

59. The Committee agreed to forward the amendment proposed by CCFNSDU to the Commission for adoption. (Appendix IIIa). The Committee noted reservations of Malaysia and the Philippines.

GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS (Agenda Item 5)

Use of Ethylene as sprouting inhibitor for onions and potatoes (Agenda Item 5a)⁶

60. The delegation of the United States of America which co-chaired the EWG together with Cameroon introduced the report of the EWG, which had elaborated three options for the use of ethylene as sprouting inhibitor for onions and potatoes: Option A. Use allowed under the condition that: Need recognized by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions. Must be used in a manner that minimizes exposure to operators and workers; Option B. Use allowed under the condition that: Need recognized by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions; and Option C. Use not allowed.

61. One delegation objected to the use of ethylene as in their opinion the European Food Safety Authority (EFSA) risk assessment had been non-conclusive because of a data gap. They mentioned that ethylene oxide was considered as a category II carcinogen and the findings were so critical that it should not be allowed. Another delegation also supported option C. as ethylene was not a substance naturally produced by potatoes and onions as compared to climacteric fruits and could cause undesirable effects in the sensory properties of the product .

62. The delegation of the European Union noted that in order to mitigate the risk identified by EFSA, the European Union had requested to include the mention: “to be used indoors and by professionals only”.

63. Another delegation was of the view that a data gap should not be interpreted as evidence of adverse effects because ethylene has a long history of safe use in conventional and organic agriculture. Additionally it was noted that the decision on this matter should be consistent with previous decisions of the committee on the use of ethylene for organic agriculture.

64. Two delegations supported option B. as they were of the opinion that it would set a precedent of dealing with occupational health in Codex, which was not appropriate.

65. Many delegations supported option A and were of the opinion that the mention of minimum exposure to operators and workers was a prudent approach.

66. The Committee also recalled that matters such as the protection of waterways, requirements to avoid copper accumulation in the soil, while being outside food safety considerations, were also addressed by the Guidelines.

67. The Committee agreed to use option A. The delegations of Norway and Peru expressed their reservation to this decision.

68. As to the placement of the provision in the Guidelines, the Committee decided to include it in Annex 2, Table 2, Other, where the use of ethylene for degreening of citrus for fruit fly prevention and flower induction for pineapples was listed, as the use is related to growth regulation.

Status of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Inclusion of Ethylene as sprouting inhibitor for onions and potatoes

69. The Committee agreed to advance the draft amendment to Step 5/8 for adoption by the 36th Session of the Codex Alimentarius Commission (Appendix IV).

⁶ CX/FL 13/41/5 ; CRD 1 (comments of Kenya); CRD 18 (comments of Panama); CRD 22 (comments of Peru)

Organic Aquaculture (Agenda Item 5b)⁷

70. The delegation of the European Union as Chair, introduced the report of the Electronic Working Group (EWG) and the Physical Working Group (PWG).

71. The delegation of Japan pointed out that the report of the PWG was a “Chairs’ report” as there had been no time for participants to comment on the draft and that the second paragraph of Section 2 should be modified as follows to accurately reflect Japan’s intervention: “The delegation of Japan, supported by Peru, proposed that the concept of organic production should contain capture fisheries by including text in the foreword. As there was no general support for this, it was recommended that the foreword is not amended to include sustainable capture fisheries.”

72. The Committee agreed to discuss the item based on Appendix 1 to the report of the PWG. The following reflects the further amendments made and discussions held at the plenary session.

General amendments

73. The Committee agreed to amend in 1.1b) “human consumption” to read “human or animal consumption” to clarify that feed is covered by the Guidelines.

74. The Committee agreed to replace “agricultural and aquaculture produce” with “food products” as required throughout the text.

Definition of aquaculture

75. The definition was amended as proposed by the Working Group. Additionally the examples of what is considered an aquatic organism were included in a footnote and birds were added to the list of exclusions.

76. One delegation suggested rather than having a footnote to the definition on what was included/excluded under the term in the guidelines rather to have a more scientific definition of “aquatic organism”.

77. It was mentioned that the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) contained a definition of aquaculture and that the proposed definition should be considered by the CCFFP for alignment if possible.

The Committee maintained the footnote in square brackets and recalled that the whole text would be sent to the CCFFP for comments.

Definition of closed recirculation systems

78. One delegation said that as there were many types of systems, this definition could be removed and the term “closed recirculation system” placed under “containment systems” as another example.

79. There were different views as to the wording of the definition with some preferring the original wording and others the wording of the working group, which had deleted some of the technical detail in the description, as there were many developments in this area.

80. The Committee maintained the definition in square brackets also pending discussion of these systems under containment systems.

Definition of containment system

81. The Committee agreed to amend “prevents dispersal” to read, “minimizes the risk of dispersal”.

Definition of algae/seaweed

82. The definition was amended to include fresh water algae by using the term “aquatic seaweed”. The Committee noted that other references to seaweed in the document would need to be replaced with algae as appropriate.

⁷ CX/FL 13/41/6; CX/FL 13/41/6-Add.1 (comments of Argentina, Brazil, Costa Rica, India, Japan, Kenya, Norway, Peru); CX/FL 13/41/7 (Report of the physical working group); CRD 5 (comments of European Union); CRD 7 (comments of Thailand); CRD 8 (comments of Malaysia); CRD 10 (comments of Philippines); CRD 14 (comments of Indonesia); CRD 17 (comments of Republic of Korea); CRD 21 (comments of Cameroon)

A.2 Algae and Their Products

83. The Committee made the following amendments: replace “siting” with “site selection” (paragraph 3); replace “by means of annual revision” with “subjected to annual update” (paragraph 4 and also B.2 paragraph 3).

B.2 Aquaculture Animals and their Products

General Principles

84. The Committee amended the beginning of the last sentence of paragraph 3 as follows: The organic management plan may also include a water quality monitoring scheme...”

Site selection

85. The first two paragraphs were reworded to clarify which one dealt with site selection and which with water quality and also the references to the CAC/RCP 52-2003 were corrected: 6.1.1 for site selection and 6.1.2 for water quality.

Conversion period

86. The conversion period was amended from “at least one year” to “at least one production cycle of the stock aquatic species” to take account of different growing cycles of species.

Origin of stock

87. There were different opinions as to the deleting or maintaining of the words “including wild sources”. A new sentence was included to clarify the use of hormones as follows: “For species that cannot spawn naturally in captivity spawning may be induced using exogenous releasing hormones only if other methods are not available. Brood stock treated with releasing hormone shall lose organic status when slaughtered, the offspring will be organic if they have been raised according to this guideline.”

88. The whole second paragraph of the section was maintained in square brackets.

Production rules for husbandry and breeding

89. The Committee decided to amend the first sentence to read: “The production unit should provide sufficient space for the animals' needs in terms of stocking density”. The references to the density measurements were deleted. The term “good quality water” was replaced with “clean water” noting that this did not have to be “clear” water allowing for clay in suspension in the water. Reference was made to the definition of clean water in CAC/RCP 52-2003: “Clean water: means water from any source where harmful microbiological contamination, substances and/or toxic plankton are not present in such quantities that may affect the safety of fish, shellfish and their products intended for human consumption”. The last sentence was amended to read: “When netting is used it should be kept clean by physical means.”

90. Several delegations raised concern with the use of the definition for clean water.

Stocking density

91. There was a discussion on the maximum stocking density currently described as follows: “Maximum stocking density should be reflective of the natural behaviour of species and in keeping with good welfare and in general be lower than that used in conventional farming.”

92. Some delegations proposed to delete the last part of the sentence “and in general be lower than that used in conventional farming”, as in their opinion there it was confusing and did not add new information. They also mentioned that the second sentence in the paragraph allowed Competent authorities to develop and publicise guide values for maximum density.

93. Other delegations preferred to maintain the sentence as the stocking density in organic farming was in general lower than that used in conventional farming and the sentence was important to recall this.

94. The Committee maintained the text in square brackets.

Closed recirculation systems

95. The working group had given two options for closed recirculation systems, the first allowing such systems only for some specific uses due to their need for external energy input. The option also foresees a review of the prohibition at a future date. The second option leaves the decision to authorise such systems to

the competent authority.

96. Several delegations supported the second option. They said that the language used in the first option (prohibition with later review) was not usual text in Codex guidelines and the guidelines should not prevent innovation. It was mentioned that such systems had many advantages. It was questioned how the prohibition would be handled if the external energy needed comes from renewable sources.

97. Several other delegations were of the opinion that the first option made it clearer what was the difference between conventional and organic farming. One delegation mentioned that allowing closed recirculation systems could undermine consumer confidence in what was meant by organic as closed systems were intensive systems built on a high density.

98. The Committee noted the diversity of views and maintained both options in square brackets for further consideration.

Nutrition

99. One delegation mentioned that they did not think that the working group had agreed to the new formulation as presented in the Appendix to the working group report and there was a problem especially for carnivorous species. They preferred the original text and needed more time to review the text as revised by the working group.

100. Other delegations shared the concerns about the revised section also related to quality and additional feeding.

101. Another delegation, sharing the same concerns said that the quantity of organic feed is insufficient for all organic production. They noted that the nutrition provisions of section B.1: Livestock and livestock products provide flexibility and they proposed to use a similar approach in this section by adding an additional paragraph as follows: “For an implementation period to be set by competent authority aquaculture animals will maintain their organic status providing 80% of feed calculated on a dry matter basic, is from organic sources produced in compliance with these Guidelines.”

102. It was mentioned that reference should be made to relevant OIE guidance and the FAO Technical Guidelines for Responsible Fisheries. [correct the titles of the guidelines in the other languages]

103. The text was maintained in square brackets.

Health and welfare

104. The sentence reading “Hormonal treatment should not be used” was maintained as use of hormones had only been considered for spawning.

Transport and handling

105. It was proposed to also include a reference to section 6.3.6 of CAC/RCP 52-2003.

Annex 2, Table 1

106. The entry 1.2, “manure” was amended to read “manure, only composted”.

107. The entry 1.5 on growth control substances was deleted.

108. One delegation mentioned their proposals in CRD 7 for inclusion of new substances in the table.

109. Another delegation recalled that the tables in the Guidelines were indicative but not exhaustive. The information provided was appreciated but for many items additional information was needed in line with the requirements of section 5.1 of the Guidelines.

110. The table was maintained in square brackets.

Status of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Aquaculture

111. The Committee agreed to return the text to step 3 for circulation to all members and observers and discussion at the 42nd Session at Step 4 (Appendix V).

DISCUSSION PAPER ON ISSUES RELATED TO DATE MARKING (Agenda Item 6)⁸

112. The Delegation of New Zealand introduced their discussion paper pointing out that the different systems and terminology used in date marking caused confusion to governments and consumers, especially in countries importing a large percentage of their food supply. This could cause food waste because still edible food was thrown or safety and quality issues as food that should no longer be marketed to remain on the shelves. The delegation had proposed a project document for reviewing the situation and proposing amendments where appropriate to the current Codex provisions on date marking in the General Standard.

113. The Committee unanimously welcomed the proposal.

114. One delegation noted that, for them, date marks were not appropriate indicators for food safety due to the different conditions of handling and storage for products after their production.

115. The representative of WHO, noting that the issues raised in the discussion paper regarding varying date marking are identified as a great challenge by Pacific Island Countries and the global community as a whole, strongly supported the proposal to initiate a review of the date marking provisions in the *General Standard for Labelling of Prepackaged Foods*.

116. The Representative of FAO informed the Committee that FAO was working on date marking as part of the Global Initiative on Food Loss and Waste Reduction. If the committee decides to pursue this work, FAO would be pleased to contribute information as it becomes available.

117. The Committee considered the proposed project document and made a number of changes.

Conclusion

118. The Committee agreed to propose new work to the Commission to review the *General Standard for the Labelling of Prepackaged Foods (GSLPF) – CODEX STAN 1-1985* to address the issue on date marking (see Appendix VI for the revised project document).

119. Subject to the approval of the Commission, the Committee agreed to establish an electronic working group chaired by New Zealand and co-chaired by Australia, working in English with the following Terms of Reference:

- Based on the review of the relevant sections of the GSLPF that relates to date marking the WG will prepare draft proposals to revise as required text relevant to date marking in the GSLPF.
- Consider the need for additional guidance for date marking to support the GSLPF.
- Develop a draft revised standard to incorporate the proposed date marking modifications.

120. The Committee noted that the draft revised standard elaborated by the eWG would be circulated at Step 3 for comments. The Committee further agreed to establish a physical working group, chaired by New Zealand and co-chaired by Australia and working in English, to be held immediately before the next session of CCFL to consider the comments submitted at Step 3.

LABELLING OF FOOD DERIVED FROM CROPS BIOFORTIFIED BY NATURAL SELECTION (Agenda Item 7)⁹

121. The Committee recalled that CCFL40 had agreed that the International Food Policy Research Institute (IFPRI) could prepare a discussion paper on this issue for consideration at the present session.

122. The observer from IFPRI explained that there are various ways of increasing nutrient content in food products especially Iron, Vitamin A, and Zinc including conventional breeding, agronomic fortification through use of fertilisers, or genetic modification. The observer also noted that all the crop releases such as orange sweet potato, mais, beans and cassava from the HarvestPlus programme have had their micronutrient

⁸ CX/FL 13/41/8; CRD 1 (comments of Kenya); CRD 3 (comments of India); CRD 4 (comments of Egypt); CRD 5 (comments of European Union); CRD 9 (comments of FoodDrinkEurope); CRD 10 (comments of Philippines); CRD 13 (comments of Nigeria); CRD 14 (comments of Indonesia); CRD 16 (comments of United States); CRD 20 (comments of South Africa); CRD 22 (comments of Peru)

⁹ CX/FL 13/41/9; CRD 1 (comments of Kenya); CRD 3 (comments of India); CRD 5 (comments of European Union); CRD 16 (comments of US); CRD 18 (comments of Panama); CRD 20 (comments of South Africa); CRD 22 (comments of Peru)

levels in Zinc, Iron and provitamin A increased through years of targeted conventional breeding.

123. The Committee generally agreed that existing Codex guidelines provide adequate guidance for claims for products with higher micronutrient content. However, challenges for labelling may arise in expressing the true nature of a food or ingredient if a processed product is biofortified or is based on a biofortified ingredient since no definition for biofortification exists.

124. It was also mentioned that crops derived from biofortification could be standardized by the relevant commodity committee.

125. Some delegations noted that terms including “bio” refer to organic agriculture in their countries so that a different term than biofortification might have to be used. Other delegations were of the view that “biofortification” might be interpreted as modern biotechnology.

126. The Committee noted that IFPRI will present a discussion paper to the next session of the CCNFSDU.

Conclusion

127. The Committee agreed to request that the CCNFSDU consider establishing a definition for biofortified foods.

OTHER BUSINESS, FUTURE WORK AND DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)

Addition to the Nutrient Panel

128. The Delegation of Jamaica requested to add Potassium and Phosphorus to the nutrient panel because of local circumstances and needs. The Committee clarified that the *Guidelines on Nutrition Labelling* allowed addition of other important nutrients to the panel in accordance with the needs of countries. Some delegations gave examples on how this had been done in their countries.

Proposal to develop a General Standard for Labelling of Wholesale Packages¹⁰

129. The Delegation of India proposed new work to develop a general standard for labelling of wholesale packages to ensure harmony in application of rules and appropriate labelling as sometimes these packages were required to be labelled with the same information as consumer packages.

It was noted that some Codex commodity standards already had requirements for the labelling of non-retail containers.

130. Several delegations supported work on provisions for the labelling of non-retail containers but most were of the opinion that this could be addressed within the General Standard; for example, through a further development of the section on lot identification.

131. Some delegations were of the opinion that no new work was needed as the issue was sufficiently addressed through existing import export certification texts defining information to be exchanged between buyer and seller and commodity standards.

132. One delegation that did not support new work, on this issue further mentioned that in some countries wholesale packages are available to the consumer. However, the delegation suggested that if the decision of the Committee is to support new work, the term non-retail should be used instead of wholesale as this would minimize confusion and be consistent with existing Codex labelling texts.

133. It was mentioned that the working document did not clearly identify the gaps and problems due to lack of the standard.

Conclusion

134. The Committee agreed that the Delegation of India would prepare a discussion paper on the labelling of non-retail containers that would identify gaps in Codex texts and implications for international trade and consumer protection for further discussion at the next session.

¹⁰ CX/FL 13/41/10; CRD 4 (comments of Egypt); CRD 5 (comments of European Union); CRD 9 (comments of FoodDrinkEurope); CRD 10 (comments of Philippines); CRD 14 (comments of Indonesia); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon); CRD 22 (comments of Peru)

Issues of remote sales of food

135. The Committee agreed that the Delegation of Algeria would prepare a discussion paper addressing the issues of remote sales (e.g. Internet) of food and the relevant information to be provided for consideration at the next session.

Date and Place of the Next Session

136. The Committee was informed that its 42nd Session would be held in approximately 18 months time, the final arrangements being subject to confirmation by the Host Country and the Codex Secretariats.

SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (REP 13/FL)
Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997)	Adoption	Governments 36 th CAC	Para 45 Appendix III, Part B
Guidelines on Nutrition Labelling (CAC/GL 2-1985)	Adoption	Governments 36 th CAC	Para. 59 Appendix III, Part A
Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) - Additional conditions for nutrient content claims (Non-addition) (Section 7.2)	8	Governments 36 th CAC	Para 41 Appendix II
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Use of Ethylene as Sprouting inhibitor for Onions and Potatoes	5/8	Governments 36 th CAC	Para. 69 Appendix IV
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Aquaculture	3	Governments 42 nd CCF	Para. 111 Appendix V
Review of the <i>General Standard for the Labelling of Prepackaged Foods</i> to address the issue on date marking	1/2/3	EWG/PWG led by New Zealand and Australia Governments 42 nd CCFL	Para. 118 Appendix VI
Discussion paper on the labelling of non-retail containers	-	India 42 nd CCFL	Para. 134
Discussion paper on issues related to internet sales of food	-	Algeria 42 nd CCFL	Para. 135

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APPENDIX II

**DRAFT AMENDMENTS TO THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS
(CAC/GL 23-1997)****At Step 8****Insert a new section 7.2 as follows:**

7.2 Non-Addition of Sodium Salts

Claims regarding the non-addition of sodium salts to a food, including “no added salt”, may be made provided the following conditions are met.*

- (a) The food contains no added sodium salts, including but not limited to sodium chloride, sodium tripolyphosphate;
- (b) The food contains no ingredients that contain added sodium salts, including but not limited to Worcestershire sauce, pickles, pepperoni, soya sauce, salted fish, fish sauce; and
- (c) The food contains no ingredients that contain sodium salts that are used to substitute for added salt, including but not limited to seaweed.

*Competent authorities may permit the addition for technological purposes of sodium salts other than sodium chloride as long as the final food would still comply with the conditions for “low in sodium” claims as described in the Table to these *Guidelines*.

APPENDIX III

**PROPOSED EDITORIAL AMENDMENTS TO THE GUIDELINES ON NUTRITION LABELLING
(CAC/GL 2-1985) AND THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS
(CAC/GL 23-1997)
(for adoption)**

PART A - AMENDMENTS TO THE GUIDELINES ON NUTRITION LABELLING (CAC/GL 2-1985) (amendments proposed by CCNFSDU)

Replace existing section 2.6 with the following text:

2.6 Nutrient Reference Values (NRVs)* are a set of numerical values that are based on scientific data for purposes of nutrition labelling and relevant claims. They comprise the following two types of NRVs:

Nutrient Reference Values - Requirements (NRVs-R) refer to NRVs that are based on levels of nutrients associated with nutrient requirements.

Nutrient Reference Values - Noncommunicable Disease (NRVs-NCD) refer to NRVs that are based on levels of nutrients associated with the reduction in the risk of diet-related noncommunicable diseases not including nutrient deficiency diseases or disorders.

* See also the Annex for the General Principles for the Establishment of Nutrient Reference Values.

Replace existing section 3.4 with the following text:

“3.4 Presentation of nutrient content

3.4.4 Numerical information on vitamins and minerals should be expressed in metric units and/or as a percentage of the NRV per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

In addition, information on protein and additional nutrients may also be expressed as percentages of the NRV where an NRV has been established.

The following NRVs are for the general population identified as individuals older than 36 months. They should be used for labelling purposes to help consumers make choices that contribute to an overall healthful dietary intake.

They comprise two types of NRVs: Nutrient Reference Values-Requirements (NRVs-R) and Nutrient Reference Values – Noncommunicable Disease (NRVs-NCD).¹

3.4.4.1 NRVs-R

Vitamins	
Vitamin A (µg)	800*
Vitamin D (µg)	5**
Vitamin C (µg)	60
Vitamin K (µg)	60
Thiamin (mg)	1.2
Riboflavin (mg)	1.2

¹ The general principles and related definitions used in establishing these NRVs are identified in the Annex.

Niacin (mg NE)	15**
Vitamin B6 (mg)	1.3
Folate (µg DFE)	400
Folic acid (µg)	200
Vitamin B12 (µg)	2.4
Pantothenate (mg)	5
Biotin (µg)	30
Minerals	
Calcium (mg)	1,000
Magnesium (mg)	300
Iron (mg)	14
Zinc (mg)	15
Iodine (µg)	150**
Copper	Value to be established
Selenium	Value to be established
Other	
Protein	50

* For the declaration of β -carotene (provitamin A) the following conversion factor should be used: 1 µg retinol = 6 µg β -carotene

** Nutrient Reference Values for Vitamin D, Niacin and Iodine may not be applicable for countries where national nutrition policies or local conditions provide sufficient allowance to ensure that individual requirements are satisfied. See also section 3.2.6.1 of the Codex Guidelines on Nutrition Labelling.

Conversion factors for niacin and folate equivalents

Vitamin	Dietary equivalents	
Niacin	1 mg niacin equivalents (NE) =	1 mg niacin 60 mg tryptophan
Folate	1 µg dietary folate equivalents (DFE) =	1 µg food folate 0.6 µg folic acid added to food or as supplement consumed with food 0.5 µg folic acid as supplement taken on an empty stomach

The conversion factors for vitamin equivalents in the Table provide supporting information for national authorities to enable national authorities to determine the application of NRVs at national level and they are not intended as a harmonisation of the conversion factors per se.

3.4.4.2 NRVs-NCD

Saturated fatty acids	20 g ^{2,3}
Sodium	2000 mg ³

PART B - EDITORIAL AMENDMENT TO THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS (CAC/GL 23-1997) (consequential amendment to the suggestion by CCNFSDU to clarify section 6.3)

Replace the existing section 6.3 with the following subsections:

6.3.1 For comparative claims about energy, or macronutrients and sodium the comparison should be based on a relative difference of at least 25% in the energy value or the nutrient content respectively between the compared foods and a minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as “low” or as a “source” in the Table to these Guidelines.

6.3.2 For comparative claims about micronutrients other than sodium the comparison should be based on a difference of at least 10% of the NRV between the compared foods.

² This value is based on the reference energy intake of 8370 kilojoules/2000 kilocalories.

³ The selection of these nutrients for the establishment of an NRV was based on “convincing evidence” for a relationship with NCD risk as defined in the report *Diet, Nutrition and the Prevention of Chronic Diseases*. WHO Technical Report Series 916. WHO, 2003. The updated WHO guideline on sodium intake for adults and children (WHO 2012) further supports the selection of sodium.

APPENDIX IV**PROPOSED DRAFT AMENDMENTS TO THE GUIDELINES FOR THE PRODUCTION,
PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED
FOODS****(Step 5/8)****Use of Ethylene as Sprouting Inhibitor for Onions and Potatoes****Annex 2 – Table 2****SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL**

IV. OTHER

Ethylene	Need recognised by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions. Must be used in a Manner that minimises exposure to operators and workers
-----------------	--

PROPOSED DRAFT GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

GL 32–1999

PREFACE

The **Codex Alimentarius Commission** is an intergovernmental body with over 180 members, within the framework of the Joint Food Standards Programme established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), with the purpose of protecting the health of consumers and ensuring fair practices in the food trade. The Commission also promotes coordination of all food standards work undertaken by international governmental and non governmental organizations.

The Codex Alimentarius (Latin, meaning Food Law or Code) is the result of the Commission's work: a collection of internationally adopted food standards, guidelines, codes of practice and other recommendations. The texts in this publication are part of the Codex Alimentarius.

Food labelling is the primary means of communication between the producer and seller of food on one hand, and the purchaser and consumer of the other. The Codex Alimentarius standards and guidelines on food labelling are published in a specific volume: *Food Labelling – Complete Texts*. In addition to the general recommendations, the Codex Committee on Food Labelling also provides guidance for certain claims commonly found in the market in order to provide clear information to the consumer.

The Codex Committee on Food Labelling developed the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods* in view of the growing production and international trade in organically produced foods with a view to facilitating trade and preventing misleading claims. The *Guidelines* are intended to facilitate the harmonization of requirements for organic products at the international level, and may also provide assistance to governments wishing to establish national regulations in this area.

The *Guidelines* include general sections describing the organic production concept and the scope of the text; description and definitions; labelling and claims (including products in transition/conversion); rules of production and preparation, including criteria for the substances allowed in organic production; inspection and certification systems; and import control.

Further information on labelling texts, or any other aspect of the Codex Alimentarius Commission, may be obtained from:

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TABLE OF CONTENTS

FOREWORD	1
SECTION 1. SCOPE	2
SECTION 2. DESCRIPTION AND DEFINITIONS	3
2.1 Description	3
2.2 Definitions	3
SECTION 3. LABELLING AND CLAIMS	4
General provisions	4
Labelling of products in transition/conversion to organic	5
Labelling of non-retail containers	5
SECTION 4. RULES OF PRODUCTION AND PREPARATION	6
SECTION 5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES	6
The open nature of the lists	7
SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS	7
SECTION 7. IMPORTS	8
ANNEX 1. PRINCIPLES OF ORGANIC PRODUCTION	10
A1. Plants and plant products	10
<u>A2. Algae and their products</u>	
B. Livestock and livestock products	11
General principles	11
Livestock sources/origin	11
Conversion	12
Nutrition	12
Health care	13
Livestock husbandry, transport and slaughter	14
Housing and free-range conditions	15
Manure management	16
Record keeping and identification	16
Species specific requirements	16
<u>B.2 Aquaculture animals and their products</u>	
C. Handling, storage, transportation, processing and packaging	18
Pest management	18
Processing and manufacturing	18
Packaging	18
Storage and transport	18
ANNEX 2. PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS	19
ANNEX 3. MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION OR CERTIFICATION SYSTEM	32
A. Production units	32
B. Preparation and packaging units	33
C. Imports	34

GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

GL 32–1999

FOREWORD

1. These guidelines have been prepared for the purpose of providing an agreed approach to the requirements which underpin production of, and the labelling and claims for, organically produced foods.
2. The aims of these guidelines are:
 - to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
 - to protect producers of organic produce against misrepresentation of other [food products](#) [agricultural produce](#) as being organic;
 - to ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with these guidelines;
 - to harmonize provisions for the production, certification, identification and labelling have organically grown produce;
 - to provide international guidelines for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
 - to maintain and enhance organic [agricultural-food production](#) systems in each country so as to contribute to local and global preservation.
3. These guidelines are at this stage a first step into official international harmonization of the requirements for organic products in terms of production and marketing standards, inspection arrangements and labelling requirements. In this area the experience with the development of such requirements and their implementation is still very limited. Moreover, consumer perception on the organic production method may, in certain detailed but important provisions, differ from region to region in the world. Therefore, the following is recognized at this stage:
 - the guidelines are a useful instrument in assisting countries to develop national regimes regulating production, marketing and labelling of organic foods;
 - the guidelines need regular improvement and updating in order to take into account technical progress and the experience with their implementation;
 - the guidelines do not prejudice the implementation of more restrictive arrangements and more detailed rules by member countries in order to maintain consumer credibility and prevent fraudulent practices, and to apply such rules to products from other countries on the basis of equivalency to such more restrictive provisions.
4. These guidelines set out the principles of organic production at farm, preparation, storage, transport, labelling and marketing stages, and provides an indication of accepted permitted inputs for soil fertilizing and conditioning, plant pest and disease control and, food additives and processing aids. For labelling purposes, the use of terms inferring that organic production methods have been used are restricted to products derived from operators under the supervision of a certification body or authority.
5. Organic [agriculture-food production](#) is one among the broad spectrum of methodologies which are supportive of the environment. Organic production systems are based on specific and precise standards of production which aim at achieving optimal agro [and aquatic](#) ecosystems which are socially, ecologically and economically sustainable. Terms such as “biological” and “ecological” are also used in an effort to describe the organic system more clearly. Requirements for organically produced foods differ from those for other [food agricultural](#) products in that production procedures are an intrinsic part of the identification and labelling of, and claim for, such products.
6. “Organic” is a labelling term that denotes products that have been produced in accordance with organic production standards and certified by a duly constituted certification body or authority. Organic [food production](#) [agriculture](#) is based on minimizing the use of external inputs, avoiding the use of synthetic fertilizers and pesticides. Organic [production](#) [agriculture](#) practices cannot ensure that products are completely free of residues, due to general environmental pollution. However, methods are used to minimize pollution of air, soil and water. Organic food handlers, processors and retailers adhere to standards to maintain the integrity of organic [food](#) [agriculture](#) products. The primary goal of organic [food production](#) [agriculture](#) is to optimize the health and productivity of interdependent communities of soil [or aquatic](#) life, plants, animals and people.

7. Organic ~~food production~~agriculture is a holistic production management system which promotes and enhances agro ~~and aquatic~~ ecosystem health, including biodiversity, biological cycles, and soil ~~or water~~ biological activity. It emphasizes the use of management practices in preference to the use of off-farm inputs, taking into account that regional conditions require locally adapted systems. This is accomplished by using, where possible, cultural, biological and mechanical methods, as opposed to using synthetic ~~materials~~substances, to fulfil any specific function within the system. An organic production system is designed to:
- a) enhance biological diversity within the whole system;
 - b) increase soil ~~or water~~ biological activity;
 - c) maintain long-term soil fertility ~~or quality of the aquatic environment~~;
 - d) recycle wastes of plant and animal origin in order to return nutrients to the land, thus minimizing the use of non-renewable resources;
 - e) rely on renewable resources in locally organized ~~agricultural-food production~~ systems;
 - f) promote the healthy use of soil, water and air as well as minimize all forms of pollution thereto that may result from ~~food production~~agricultural practices;
 - g) handle ~~food agricultural~~products with emphasis on careful processing methods in order to maintain the organic integrity and vital qualities of the product at all stages;
 - h) ~~preserve natural aquatic resources~~;
 - i) ~~maintain the marine or freshwater environment in the case of aquaculture by keeping impact on the environment low~~;
 - h) become established on any existing farm through a period of conversion, the appropriate length of which is determined by site-specific factors such as the history of the land ~~or aquatic medium~~, and type of crops, ~~and~~ livestock, ~~or aquatic organism~~ to be produced.
8. The concept of close contact between the consumer and the producer is a long established practice. Greater market demand, the increasing economic interests in production, and the increasing distance between producer and consumer has stimulated the introduction of external control and certification procedures.
9. An integral component of certification is the inspection of the organic management system. Procedures for operator certification are based primarily on a yearly description of the ~~agricultural-food production~~ enterprise as prepared by the operator in cooperation with the inspection body. Likewise, at the processing level, standards are also developed against which the processing operations and plant conditions can be inspected and verified. Where the inspection process is undertaken by the certification body or authority, there must be clear separation of the inspection and certification function. In order to maintain their integrity, certification bodies or authorities which certify the procedures of the operator should be independent of economic interests with regard to the certification of operators.
10. Apart from a small portion of ~~agricultural-food~~ commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. To minimize deceptive practices in the market place, specific measures are necessary to ensure that trade and processing enterprises can be audited effectively. Therefore, the regulation of a process, rather than a final product, demands responsible action by all involved parties.
11. Import requirements should be based on the principles of equivalency and transparency as set out in the *Principles for Food Import and Export Inspection and Certification*.¹ In accepting imports of organic products, countries would usually assess the inspection and certification procedures and the standards applied in the exporting country.
12. Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the Codex Committee on Food Labelling (CCFL) shall review these guidelines on a regular basis. The CCFL shall initiate this review process by inviting member governments and international organizations to make proposals to the CCFL regarding amendments to these guidelines prior to each CCFL meeting.

¹ CAC/GL 20-1995.

SECTION 1. SCOPE

- 1.1 These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods:
- unprocessed plants and plant products, algae and their products, livestock and livestock products, and aquaculture animal and aquaculture animal products to the extent that the principles of production and specific inspection rules for them are introduced in Annexes 1 and 3; and
 - processed agricultural crop, ~~and~~ livestock and aquatic products² intended for human or animal consumption derived from (a) above.
- 1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling or claims, including advertising material or commercial documents, the product, or its ingredients, is described by the terms “organic”, “biodynamic”, “biological”, “ecological”, or words of similar intent including diminutives which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according to organic production methods.
- 1.3 Paragraph 1.2 does not apply where these terms clearly have no connection with the method of production.
- 1.4 These guidelines apply without prejudice to other Codex Alimentarius Commission (CAC) provisions governing the production, preparation, marketing, labelling and inspection of the products specified in paragraph 1.1.
- 1.5 All materials and/or the products produced from genetically engineered/modified organisms (GEO/GMO) are not compatible with the principles of organic production (either the growing, manufacturing, or processing) and therefore are not accepted under these guidelines.

SECTION 2. DESCRIPTION AND DEFINITIONS

2.1 Description

Foods should only refer to organic production methods if they come from an organic farm-production system employing management practices which seek to nurture ecosystems which achieve sustainable productivity, and provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimizes soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Production should be sustainable with the recycling of plant nutrients as an essential part of the fertilizing strategy. Pest and disease management is attained by means of the encouragement of a balanced host/predator relationship, augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts. The basis for organic livestock-husbandry of terrestrial or aquatic animals is the development of a harmonious relationship between ~~land, plants and livestock~~their environment, flora and fauna, and respect for their characteristic physiological and behavioural needs ~~of livestock~~. This is achieved by a combination of providing good quality organically grown feedstuffs, appropriate stocking rates, livestock-animal husbandry systems appropriate to behavioural needs, and animal management practices that minimize stress and seek to promote animal health and welfare, prevent disease and avoid the use of chemical allopathic veterinary drugs (including antibiotics).

2.2 Definitions

For the purpose of these guidelines:

Algae means large aquatic seaweed occurring both naturally and under cultivation and also phytoplankton, microalgae and blue-green algae (such as Spirulina).

~~Agricultural product/product of agricultural origin~~ means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed. **[Aquaculture means the farming of aquatic organisms³ involving intervention in the rearing process to enhance production and the individual or corporate ownership of the stock being cultivated.]**

(Aquaculture) production cycle means the lifespan of an aquaculture animal or seaweed from the earliest life stage to harvesting.

² Until lists of ingredients of non agricultural origin and processing aids permitted in the preparation of products of livestock origin are elaborated, competent authorities should develop their own lists.

³ [For the purpose of these Guidelines aquatic organisms include fish, shellfish, algae, but excluding mammals, aquatic reptiles, birds and amphibians]

Audit is a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives.⁴

Certification is the procedure by which official certification bodies, or officially recognized certification bodies, provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems and examination of finished products.⁵

Certification body means a body which is responsible for verifying that a product sold or labelled as “organic” is produced, processed, prepared handled, and imported according to these guidelines.

[Clean water means water from any source where harmful microbiological contamination, substances and/or toxic plankton are not present in such quantities that may affect the safety of fish, shellfish and their products intended for human consumption]

[Option1: Closed recirculation system means a type of containment system, with very limited and managed barrier-connection to open waters, and a system to treat the effluent water to enable its reuse.]

[Option2: Closed recirculation system means a type of enclosed unit (on land or a vessel) containment system, with very limited and managed barrier-connection to open waters, with recirculation depending on permanent external energy input to pump/circulate the water, and a system to treat the effluent water to enable its reuse.]

Containment system means equipment for growing aquaculture animals or algae which minimises the risk of dispersal of the aquatic organism concerned - examples are, cages (net pens), ponds and tanks, long-line and rafts holding suspended ropes with the organisms attached and net bags for shellfish.

Conversion period means the transition from conventional to organic farming within a given period of time, during which the guidelines concerning the organic production have been fully and continuously applied.

Competent authority means the official government agency having jurisdiction.

Food product/product of agricultural or aquatic origin origin means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed.

Genetically engineered/modified organisms. The following provisional definition is provided for genetically/modified organisms.⁶ Genetically engineered/modified organisms, and products thereof, are produced through techniques in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination.

Techniques of genetic engineering/modification include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation, gene deletion and doubling. Genetically engineered organisms will not include organisms resulting from techniques such as conjugation, transduction and hybridization.

Ingredient means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.⁷

Inspection is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements.⁸ For organic food, inspection includes the examination of the production and processing system.

Labelling means any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.⁹

Livestock means any domestic or domesticated animal including bovine (including buffalo and bison), ovine, porcine, caprine, equine, poultry and bees raised for food or in the production of food.¹⁰ The products of hunting or fishing of wild animals shall not be considered part of this definition.

Marketing means holding for sale or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form.

Official accreditation is the procedure by which a government agency having jurisdiction formally recognizes the competence of an inspection and/or certification body to provide inspection and certification services. For organic production the competent authority may delegate the accreditation function to a private body.

Officially recognized inspection systems/officially recognized certification systems are systems which have been formally approved or recognized by a government agency having jurisdiction.¹¹

Operator means any person who produces, prepares or imports, with a view to the subsequent marketing thereof, products as referred to in Section 1.1, or who markets such products.

⁴ CAC/GL 20-1995.

⁵ CAC/GL 20-1995.

⁶ In the absence of a definition of genetically engineered/modified organisms agreed by the Codex Alimentarius Commission, this definition has been developed in order to provide initial guidance for governments in the application of these guidelines. This definition is therefore to remain under review in the light of other considerations by the Commission and its Committees. In the interim, member countries may also apply national definitions.

⁷ *General Standard for the Labelling of Prepackaged Foods*, Section 4 – Labelling of Prepackaged Foods (CODEX STAN 1-1985).

⁸ CAC/GL 20-1995.

⁹ CODEX STAN 1-1985.

¹⁰ Provisions for aquaculture will be elaborated at a future date.

¹¹ CAC/GL 20-1995.

Plant protection product means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest or disease including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds.

Preparation means the operations of slaughtering, processing, preserving and packaging of ~~agricultural product~~**food products** and also alterations made to the labelling concerning the presentation of the organic production method.

Production means the operations undertaken to supply ~~agricultural product~~**food products** in the state in which they occur on the farm, including initial packaging and labelling of the product.

Veterinary drug means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.¹²

SECTION 3. LABELLING AND CLAIMS

General provisions

- 3.1 Organic products should be labelled in accordance with the Codex *General Standard for the Labelling of Prepackaged Foods*.¹³
- 3.2 The labelling and claims of a product specified in Section 1.1(a) may refer to organic production methods only where:
- such indications show clearly that they relate to a method of ~~agricultural product~~**food production**;
 - the product was produced in accordance with the requirements of Section 4 or imported under the requirements laid down in Section 7;
 - the product was produced or imported by an operator who is subject to the inspection measures laid down in Section 6, and
 - the labelling refers to the name and/or code number of the officially recognized inspection or certification body to which the operator who has carried out the production or the most recent processing operation is subject.
- 3.3 The labelling and claims of a product specified in paragraph 1.1(b) may refer to organic production methods only where:
- such indication show clearly that they relate to a method of ~~agricultural product~~**food production** and are linked with the name of the ~~agricultural product~~**food product** in question, unless such indication is clearly given in the list of ingredients;
 - all the ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Section 4, or imported under the arrangements laid down in Section 7;
 - the product should not contain any ingredient of non-agricultural origin not listed in Annex 2, Table 3;
 - the same ingredients shall not be derived from an organic and non-organic origin;
 - the product or its ingredients have not been subjected during preparation to treatments involving the use of ionizing radiation or substances not listed in Annex 2, Table 4;
 - the product was prepared or imported by an operator subject to the regular inspection system as set out in Section 6 of these guidelines; and
 - the labelling refers to the name and/or the code number of the official or officially recognized certification body or authority to which the operator who has carried out the most recent preparation operation is subject.
- 3.4 By way of derogation from paragraph 3.3(b),
- certain ingredients of agricultural origin not satisfying the requirement in that paragraph may be used, within the limit of maximum level of 5% m/m of the total ingredients excluding salt and water in the final product, in the preparation of products as referred to in paragraph 1.1(b);
 - where such ingredients of agricultural origin are not available, or in sufficient quantity, in accordance with the requirements of Section 4 of these guidelines;
- 3.5 Pending further review of the guidelines, Member Countries can consider the following with regard to products referred to in paragraph 1.1(b) marketed in their territory:
- the development of specific labelling provisions for products containing less than 95% ingredients of agricultural ingredients;
 - the calculation of the percentages in 3.4 (5%) and in 3.5 (95%) on the basis of the ingredients of agricultural origin (instead of all ingredients excluding only salt and water);

¹² Codex Alimentarius Commission Procedural Manual, Definitions.

¹³ CODEX STAN 1-1985.

- the marketing of product with in transition/conversion labelling containing more than one ingredient of agricultural origin.
- 3.6 In developing labelling provisions from products containing less than 95% of organic ingredients in accordance with the paragraph above, member countries may consider the following elements in particular for products containing 95% and 70% of organic ingredients:
- a) the product satisfies the requirements of paragraphs 3.3(c), (d) (e), (f) and (g);
 - b) the indications referring to organic production methods should only appear on the front panel as a reference to the approximate percentage of the total ingredients including additives but excluding salt and water;
 - c) the ingredients, appear in descending order (mass/mass) in the list of ingredients;
 - d) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering as other indications in the list of ingredient.

Labelling of products in transition/conversion to organic

- 3.7 Products of farms in transition to organic production methods may only be labelled as “transition to organic” after 12 months of production using organic methods providing that:
- a) the requirements referred to in paragraphs 3.2 and 3.3 are fully satisfied;
 - b) the indications referring to transition/conversion do not mislead the purchaser of the product regarding its difference from products obtained from farms and/or farm units which have fully completed the conversion period;
 - c) such indication take the form of words, such as “product under conversion to organic farming”, or similar words or phrase accepted by the competent authority of the country where the product is marketed, and must appear in a colour, size and style of lettering which is not more prominent than the sales description of the product;
 - d) foods composed of a single ingredient may be labelled as “transition to organic” on the principal display panel;
 - e) the labelling refers to the name and/or the code number of the official or officially approved certification body or authority to which the operator who has carried out the most recent preparation is subject.

Labelling of non-retail containers

- 3.8 The labelling of non-retail containers of product specified in paragraph 1.1 should meet the requirements set out in Annex 3, paragraph 10.

SECTION 4. RULES OF PRODUCTION AND PREPARATION

- 4.1 Organic production methods require that for the production of products referred to in paragraph 1.1(a):
- a) at least the production requirements of Annex 1 should be satisfied;
 - b) in the case where (a) (above) is not effective, substances listed in Annex 2, Tables 1 and 2 or substances approved by individual countries that meet the criteria established in Section 5.1, may be used as plant protection products, fertilizers, soil conditioners, insofar as the corresponding use is not prohibited in general food production agriculture in the country concerned in accordance with the relevant national provisions.
- 4.2 Organic processing methods require that for the preparation of products referred to in paragraph 1.1(b):
- a) at least the processing requirements of Annex 1 should be satisfied;
 - b) substances listed in Annex 2, Tables 3 and 4 or substances approved by individual countries that meet the criteria established in Section 5.1 may be used as ingredients of non-agricultural origin or processing aids insofar as the corresponding use is not prohibited in the relevant national requirements concerning the preparation of food products and according to good manufacturing practice.
- 4.3 Organic products should be stored and transported according to the requirements of Annex 1.
- 4.4 By derogation of the provisions of paragraphs 4.1 (a) and 4.2 (a), the competent authority may, with regard to the provisions on livestock and aquaculture production at Annex 1, provide for more detailed rules as well as for derogations for implementation periods in order to permit gradual development of organic farming practices.

SECTION 5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES

- 5.1 At least the following criteria should be used for the purposes of amending the permitted substance lists referred to in Section 4. In using these criteria to evaluate new substances for use in organic production, countries should take into account all applicable statutory and regulatory provisions and make them available to other countries upon request.

Any proposals for the inclusion in Annex 2 of new substances must meet the following general criteria:

- i) they are consistent with principles of organic production as outlined in these Guidelines;
- ii) use of the substance is necessary/essential for its intended use;
- iii) manufacture, use and disposal of the substance does not result in, or contribute to, harmful effects on the environment;
- iv) they have the lowest negative impact on human or animal health and quality of life; and
- v) approved alternatives are not available in sufficient quantity and/or quality.

The above criteria are intended to be evaluated as a whole in order to protect the integrity of organic production. In addition, the following criteria should be applied in the evaluation process:

- a) if they are used for fertilization, soil conditioning purposes:
 - they are essential for obtaining or maintaining the fertility of the soil or to fulfil specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by the practices included in Annex 1, or other products included in Table 2 of Annex 2; and
 - the ingredients will be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial (e.g., composting, fermentation); only when the above processes have been exhausted, chemical processes may be considered and only for the extraction of carriers and binders;¹⁴ and
 - their use does not have a harmful impact on the balance of the soil ecosystem or the physical characteristics of the soil, or water and air quality; and
 - their use may be restricted to specific conditions, specific regions or specific commodities;
- b) if they are used for the purpose of plant disease or pest and weed control:
 - they should be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or effective management practices are not available; and
 - their use should take into account the potential harmful impact on the environment, the ecology (in particular non-target organisms) and the health of consumers, livestock and bees; and
 - substances should be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
 - however, if they are products used, in exceptional circumstances, in traps and dispensers such as pheromones, which are chemically synthesized they will be considered for addition to lists if the products are not available in sufficient quantities in their natural form, provided that the conditions for their use do not directly or indirectly result in the presence of residues of the product in the edible parts;
 - their use may be restricted to specific conditions, specific regions or specific commodities;
- c) if they are used as additives or processing aids in the preparation or preservation of the food :
 - these substances are used only if it has been shown that, without having recourse to them, it is impossible to:
 - produce or preserve the food, in the case of additives, or
 - produce the food, in the case of processing aids
 in the absence of other available technology that satisfies these Guidelines;
 - these substances are found in nature and may have undergone mechanical/physical processes (e.g. extraction, precipitation), biological/enzymatic processes and microbial processes (e.g. fermentation),
 - or, if these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances;
 - their use maintains the authenticity of the product;
 - the consumer will not be deceived concerning the nature, substance and quality of the food;
 - the additives and processing aids do not detract from the overall quality of the product;
- d) if they are used for the purpose of cleaning and disinfection of ponds, cages, buildings and installations used for aquaculture production:
 - they are essential for the control of a harmful organism or a particular disease for which other biological, physical, or breeding alternatives and/or effective management practices are not available; and
 - their use takes into account the potential harmful impact on the environment, the ecology (in particular non-target organisms), aquatic organisms and the health of consumers; and

¹⁴ The use of chemical processes in the context of these Criteria is an interim measure and should be reviewed.

- substances are of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
- their use may be restricted to specific conditions, specific regions or specific commodities.

In the evaluation process of substances for inclusion on lists all stakeholders should have the opportunity to be involved.

- 5.2 Countries should develop or adopt a list of substances that meet the criteria outlined in Section 5.1. If these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances

SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS¹⁵

[PARAGRAPHS 6.1-6.7 UNCHANGED AND NOT REPRODUCED HERE]

6.8 During registration of the aquaculture unit or algae collection unit by the accredited certifying agency, the producer has to present an organic management plan to the accredited certifying agency, for verification during the inspection. The plan is required to be updated annually.

- 6.89 Official or officially recognized inspection and/or certification bodies or authority should:
- a) give the competent authority or its designate, for audit purposes, access to their offices and facilities and, for random audit of its operators, access to the facilities of the operators, together with any information and assistance deemed necessary by the competent authority or its designate for the fulfilment of its obligations pursuant to these guidelines;
 - b) send to the competent authority or its designate each year a list of operators subject to inspection for the previous year and present to the said authority a concise annual report.

- 6.910 The designated authority and the official or officially recognized certification body or authority referred to in paragraph 6.2 should:
- a) ensure that, where an irregularity is found in the implementation of Sections 3 and 4, or of the measures referred to in Annex 3, the indications provided for in paragraph 1.2 referring to the organic production method are removed from the entire lot or production run affected by the irregularity concerned;
 - b) where a manifest infringement, or an infringement with prolonged effects is found, prohibit the operator concerned from marketing products with indications referring to the organic production method for a period to be agreed with the competent authority or its designate.

- 6.101 The requirements of the *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food*¹⁶ should apply where the competent authority finds irregularities and/or infringements in the application of these guidelines.

SECTION 7. IMPORTS

[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]

¹⁵ The systems conducted by certification bodies may in some countries be equivalent to those systems conducted by inspection bodies. Therefore, the term "inspection and certification" has been used wherever these systems may be synonymous.

¹⁶ CAC/GL 25-1997.

ANNEX 1 PRINCIPLES OF ORGANIC PRODUCTION

A1. PLANTS AND PLANT PRODUCTS

[PARAGRAPHS 1-8 UNCHANGED AND NOT REPRODUCED HERE]

9. The collection of edible plants and parts thereof, growing naturally in natural areas, forests and agricultural areas, close to the seashore or bordering other aquatic environments is considered an organic production method provided that:
- the products are from a clearly defined collection area that is subject to the inspection/certification measures set out in Section 6 of these guidelines;
 - those areas have received no treatments with products other than those referred to in Annex 2 for a period of three years before the collection;
 - the collection does not disturb the stability of the natural habitat or the maintenance of the species in the collection area;
 - the products are from an operator managing the harvesting or gathering of the products, who is clearly identified and familiar with the collection area.

A2. ALGAE AND THEIR PRODUCTS

1. The operation and management of the production of organic algae, whether in containment systems or not, should be consistent with the principles of organic farming.
2. Harvested algae can be sold as organically produced when these Guidelines have been complied with. The criteria for site selection of aquaculture animal units in Section B2 of these guidelines should be applied as appropriate to production units for algae. The criteria for conversion of plant and plant products in these guidelines (Annex I.A, 1-4) should be applied as appropriate to algae production units. If a competent authority agrees to a conversion period shorter than 12 months, it should be at least the length of a production cycle.
3. Both farming and collection of algae should be carried out in areas which meet the criteria of paragraph 4 and 6 of Section B2. An organic management plan should be developed and implemented and subjected to annual update by all producers of all organic algae to guide the operation of the production unit in keeping the impact on the environment low and setting out monitoring to be done to ensure that this aim is achieved each year.
4. The collection of edible algae and parts thereof, growing naturally in the sea aquatic environment is considered an organic production method provided that the four conditions of Annex 1.A. paragraph 9 are met.
5. To maintain good quality growing material, the collection in the wild should be done in a sustainable manner.
6. Farming should be carried out in a sustainable manner at all stages from collection of seedlings in the wild to harvesting. The application of supplementary fertiliser using natural organic compounds to the growing area should be restricted to pond cultivation. Ropes and other equipment used for growing algae should be re-used or re-cycled where possible. Removal of bio-fouling organisms should be by physical means **only**.
7. The operator should maintain detailed and up-to-date records as set out in Annex 3, paragraphs 7– 15, where the terms livestock should be taken to read algae.

B1. LIVESTOCK AND LIVESTOCK PRODUCTS

[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]—

B2. AQUACULTURE ANIMALS AND THEIR PRODUCTS

General principles

1. The operation and management of aquaculture production, whether in containment systems or not, should be consistent with the principles of organic production and the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003), Section 6 and 7 as appropriate.
2. The biodiversity of the aquatic environment and the quality of the surrounding water should be maintained.
3. Aquaculture operators must maintain on an ongoing basis an organic management plan, to guide the operation of the production unit, This should be developed and implemented and subjected to an annual update by all producers to guide the operation of the production unit in keeping the impact on the environment low and set out a monitoring programme to ensure that this aim is achieved each year. The plan should cover nutrient discharge, if applicable, and the repair and surveillance of technical equipment. The Organic Management Plan should document how monitoring is done to ensure there is minimal impact to the surrounding environment. The organic management plan may also include a water quality monitoring scheme for early detection of potential contaminants from unlikely events such as an oil spill or other potential contamination of the harvest area.
4. The relevant conditions listed for site selection in Section 6.1.1 of the *Code of practice for fish and fishery products* should apply. The production area should have characteristics which allow the production of products while minimizing negative environmental impacts on surrounding natural ecosystems. Production facilities should be located in areas where the risk of contamination is minimized and where sources of pollution are unlikely and can be controlled or mitigated. The boundaries of the production unit should be clearly defined and marked appropriately.
5. The conditions listed for the growing water quality in Section 6.1.2 of the *Codex Code of practice for fish and fishery products* should apply. Water used for aquaculture should meet the physiological requirements of the species and be of a quality suitable for the production of food which is safe for human consumption. Waste water from domestic or industrial sources should not be used.
6. Substances permitted for use as fertilizers and conditioners in the cultivation of aquaculture animals (fish and shellfish) are listed in Annex 2, Table 1'.
7. The certification body or authority must ensure at the outset that the location of the production unit is suitable by conducting an assessment of potential sources of contamination or by substances unacceptable to organic production systems. Buffer zones within or between farms should be established by competent authorities, where necessary, to separate organic and non-organic production units.

Conversion period for operations

8. The conversion period should in general be at least one production cycle of the stock aquatic species. In cases where the water has been drained and the facility cleaned and disinfected with permitted cleaning materials a conversion period is not required. In the case of non-enclosed aquatic locations a shorter period of three months may apply provided that cages (net pens) have not been treated with prohibited antifoulants and there are no other sources of exposure to prohibited substances. During the conversion period the stock should not be subject to treatments or exposed to products which are not permitted for the production of organic foods.

Origin of stock

9. Breeds adapted to local conditions shall be chosen. selectionSelection criteria should include their vitality and resistance to pests and diseases. Following the conversion period if organic aquaculture animals are not available, juvenile non-organic aquaculture stock may be introduced for on-growing, provided that the latter two thirds of their production cycle or 90% of their final biomass is under organic management and providing the stock is healthy. Breeding stock should come from organic production units, where the parent stock have been under organic management for at least three months prior to breeding. For crustaceans, in cases where organic breeding stock is not available, wild caught parent stock may be used, provided that they are kept under organic management before breeding.
10. [When organic juveniles are not available, the Competent Authority may prescribe a time limit and percentage of non-organic juveniles, [including wild sources,] for use according to the production of the

species. For bivalve shellfish, juveniles may be wild-harvested from outside of the production area, provided such harvesting is permitted by the competent authority, and records are kept to allow it be tracked back to the collection area. For species that cannot spawn naturally in captivity spawning may be induced using exogenous releasing hormones only if other methods are not available. Brood stock treated with releasing hormone shall lose organic status when slaughtered, the offspring will be organic if they have been raised according to this guideline. Genetically modified organisms (GMOs) and stock treated using hormones must not be used.]

Production rules for husbandry and breeding

11. The production unit should provide sufficient space for the animals' needs in terms of stocking density. The aquatic animals should be provided with [clean water] with a flow rate and temperature which meets to the physiological requirements of the species with sufficient oxygen and, in the case of filter feeding animals, other nutritional factors for their needs. The temperature and light conditions should be suitable for the species concerned in the particular geographic location of the production unit. When netting is used it should be kept clean by physical means.
12. Maximum stocking density should be reflective of the natural behaviour of species and in keeping with good welfare [and in general be lower than that used in conventional farming]. Competent authorities, or other recognised bodies may develop and publicise guide values for maximum densities for the species grown under their authority.
13. Containment systems, when used, including cages (net pens) should be designed, constructed, located and operated to suit the requirements of the species cultivated, minimize the risk of escapes and other negative environmental impacts and to prevent the entry of predatory species.
14. [OPTION1: Closed recirculation systems are prohibited except when used as hatcheries or nurseries or for production of species used as organic feed on account of the fact that such systems depend on external energy inputs and are high in energy consumption. As they have some positive features, such as reduction of waste discharges and prevention of escapes, this prohibition may be reviewed at a future date [alternative: in five years], as greater knowledge becomes available on their environmental viability and compatibility with organic production.]
- [OPTION2: The Competent Authority should decide whether or not to approve closed recirculation systems after a thorough examination and evaluation of the total environmental viability and compatibility with organic production]
15. Breeding should reflect the natural situation as closely as possible, in terms of ambient conditions, using appropriate strains for the type of farming. Manual sorting or selection, manual stripping of gametes and artificial incubation of eggs is allowed. Artificial polyploidy, cloning, [artificial hybridization and use of single sex strains are prohibited].

Nutrition

16. Operators should design a feeding plan that takes the following factors into account:
- a) feed contamination should be avoided in compliance with national regulations or as determined by internationally agreed standards and a precautionary approach should be taken to avoid disease transmission via feedstuffs;
- b) The feedstuffs should meet the animal's nutritional requirements at the various stages of its development with organic or natural feeds;
- c) Plant material used in aquaculture feed must should be organically grown and should always meet the requirements of these guidelines;
- d) feedstuffs should contribute to good health and animal welfare;
- e) the quality and nutritional composition of the feed should contribute to reaching high level of quality for the final edible product;
- f) additional feeding should have an minimum environmental impact;

e) use of growth promoters or synthetic amino acids is not permitted.

Regarding feeds for carnivorous aquaculture animals:

a) they should be provided according to the following order of priority:

a.1) organic feed products of aquaculture origin

a.2) fishmeal and fish oil and ingredients derived from organic aquaculture trimmings

a.3) fishmeal and fish oil derived from trimmings of fish caught for human consumption in sustainable fisheries

a.4) organic feed material of plant or animal origin.

When the above-mentioned feeds are not available, fishmeal and fish oil derived from conventional aquaculture trimmings may be used, or for a limited period:

a.5) organic feed material of non-aquatic origin as allowed by national legislation;

b) the ration may include up to 60% of organic plant material;

c) dead animals from any aquaculture production system should not be used when their death was due to disease or unknown cause

17. If substances are used as feedstuffs, nutritional elements, feed additives or processing aids or in the preparation of feedstuffs for aquaculture animals, the competent authority shall establish a positive list of substances in compliance with the criteria of Section B1, para. 18.

18. Notwithstanding the above, where an operator can demonstrate to the satisfaction of the official or officially recognized inspection/certification body that feedstuffs satisfying the requirement outlined in paragraph 16 above are not available, as a result of, for example, unforeseen severe natural or man-made events or extreme weather conditions, the inspection/certification body may allow a restricted percentage of feedstuffs not produced according to these guidelines to be fed for a limited time, providing it does not contain genetically engineered/modified organisms or products thereof. The competent authority shall set both the maximum percentage of non-organic feed allowed and any conditions relating to this derogation.

19. For an implementation period to be set by competent authority aquaculture animals will maintain their organic status providing 80% of feed calculated on a dry matter basis, is from organic sources produced in compliance with these Guidelines.]

Health and welfare

20. Disease prevention in organic aquaculture should be based on guidelines and standards set by the OIE and the principles and practices for health care of livestock (terrestrial animals) in these guidelines, specifically Annex I, B.1, paragraphs, 20, 21, 22 and 24 and on the following additional points:

Ensuring that the site selection and design of the production unit is optimal and that there is regular cleaning and disinfection of premises with permitted substances where appropriate.

Alternative natural and homeopathic treatments should be used in preference to chemical veterinary drugs or antibiotics provided that their therapeutic effect is effective for the species of animal and the condition for which the treatment is intended.

To control ectoparasites such as sea lice, appropriate production methods (and cleaner fish if available) should be used where possible, rather than parasiticides. Parasite treatments should be limited to twice per year, with the exception of compulsory control schemes.

The use of veterinary medicines should be limited to two courses of treatment per year, with the exception of vaccines and compulsory eradication schemes. If the specified limits are exceeded the aquaculture animals concerned should not be sold as organic.

21. Hormonal treatment should not be used.

Harvesting and Transport

22. Harvesting should be carried out with reference to the Code of Practice for Fish and Fishery Products (Section 6.3.4 of CAC/RCP 52-2003). Guidelines and standards set by the OIE may be the specific normative basis for transport. The provisions on holding and transport in aquaculture production of the Codex Code of Practice for Fish and Fishery Products (Sections 6.3.5 and 6.3.6 of CAC/RCP 52-2003) should also apply. Live aquatic animals should be transported in suitable containers with clean water, which meets their physiological needs in terms of temperature and dissolved oxygen. Before use, tanks should be thoroughly cleaned, disinfected and rinsed. Precautions should be taken to reduce stress during transport, in particular regarding the density.

Slaughter

23. Guidelines and standards set by the OIE may be the specific normative base. Live aquaculture animals should be handled in such a way as to avoid unnecessary stress. Slaughter techniques should render fish immediately unconscious and insensible to pain.

Inspection

24. The operator should maintain detailed and up-to-date records and meet the relevant requirements of Annex 3 for inspection purposes.

C. HANDLING, STORAGE, TRANSPORTATION, PROCESSING AND PACKAGING

[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]

ANNEX 2

PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS

PRECAUTIONS

1. Any substances used in an organic system for soil fertilization and conditioning, pest and disease control, for the health of livestock and aquaculture animals and quality of the animal products, or for preparation, preservation and storage of the food product should comply with the relevant national regulations.
2. Conditions for use of certain substances contained in the following lists may be specified by the certification body or authority, e.g. volume, frequency of application, specific purpose, etc.
3. Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.
4. The following lists do not attempt to be all inclusive or exclusive, or a finite regulatory tool but rather provide advice to governments on internationally agreed inputs. A system of review criteria as detailed in Section 5 of these Guidelines for products to be considered by national governments should be the primary determinant for acceptability or rejection of substances.

TABLE 1A
SUBSTANCES FOR USE IN SOIL FERTILIZING AND CONDITIONING

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

TABLE 1B
SUBSTANCES USED AS FERTILIZERS AND CONDITIONERS OF AQUACULTURE PONDS

[

Substances	Description, compositional requirements, conditions of use
<u>1. Organic substances</u>	
<u>1.1 Organic fertilizer made from organic materials: compost of crop residues, straw, sawdust, bark, wood waste, and other agricultural by-products</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority. Inorganic substances added to provide plant nutrients such as phosphate rock shall be permitted substances.</u>
<u>1.2 Manure, only composted</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>1.3 Green manure, fresh crop residues and residual material of organic nature used in the farm</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>1.4 Leftover products from slaughterhouses and industries such as sugar factories, tapioca factories, and fish sauce factories</u>	<u>Synthetic substances shall not be added and they need to be recognized by a certification body or competent authority</u>
<u>1.5 Bacteria, molds, and enzymes</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>2. Inorganic substances</u>	
<u>2.1 Phosphate rock</u>	

Substances	Description, compositional requirements, conditions of use
2.2 Ground limestone (In calcite or dolomite form, it is prohibited to use baked dolomite)	
2.3 Calcium silicate	
2.4 Sodium silicate	
2.5 Magnesium sulfate	
2.6 Clay minerals such as smectite, aolinite, Chlorite, etc	
2.7 Perlite, zeolite, and bentonite	
2.8 Rock potash, mined, potassium salt with less than 60% chloride	
2.9 Calcium from seaweed	
2.10 Seashells	
2.11 Potassium sulphate produced by physical processes	
2.12 Rock salt	
2.13 [Oxygen]	

TABLE 2A
SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

TABLE 2B
CLEANING AND DISINFECTION TREATMENTS FOR ORGANIC AQUACULTURE

Substance	Description, compositional requirements, conditions for use
I. Substances for cleaning and disinfection of equipment and facilities, in the absence of aquaculture animals	
Ozone	
Sodium chloride	
Sodium hypochloride	
Lime (CaO, calcium oxide)	
Caustic soda	

Substance	Description, compositional requirements, conditions for use
Alcohol	
Hydrogen peroxide	
Organic acids (acetic acid, lactic acid, citric acid)	
Humic acid	
Peroxyacetic acids	
Iodophores	
Copper sulphate:	
Potassium permanganate	
Peracetic and peroctanoic acids	
Tea seed cake made of natural camelia seed (use restricted to shrimp production)	
<u>II. Limited list of substances for use in the presence of aquaculture animals</u>	
Limestone (Calcium carbonate) for pH control	
Dolomite for pH correction (use restricted to shrimp production).	

TABLE 2C

SUBSTANCES FOR PEST AND DISEASE CONTROL FOR AQUACULTURE IN THE ABSENCE OF ANIMALS OR IN THE PRESENCE OF ANIMALS

Substance	Description, compositional requirements, conditions for use
1. Tea meal (AA)	
2. Rotenone (AA)	
3. Potassium permanganate (PA) – listed above	Only allowed in the hatching stage with an advice from fishery biologist or veterinarian
4. Hydrogen peroxide (PA) - listed above	Only allowed in the hatching stage with an advice from fishery biologist or veterinarian
5. Povidone iodine (PA)	Only allowed in the hatching stage with an advice from fishery biologist or veterinarian

TABLE 3
**INGREDIENTS OF NON-AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3
OF THESE GUIDELINES**

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

Table 4
**PROCESSING AIDS WHICH MAY BE USED FOR THE PREPARATION OF
PRODUCTS OF AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3
OF THESE GUIDELINES**

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

ANNEX 3

MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION OR CERTIFICATION SYSTEM

1. Inspection measures are necessary across the whole of the food chain to verify product labelled according to Section 3 of these guidelines conforms to internationally agreed practices. The official or officially recognized certification body or authority and the competent authority should establish policies and procedures in accordance with these guidelines.
2. Access by the inspection body to all written and/or documentary records and to the establishment under the inspection scheme is essential. The operator under an inspection should also give access to the competent or designated authority and provide any necessary information for third party audit purposes.

A. PRODUCTION UNITS

3. Production according to these guidelines should take place in a unit where the land parcels, production areas, farm buildings and storage facilities for crop, ~~and~~ livestock ~~and aquaculture and algae sites~~ are clearly separate from those of any other unit which does not produce according to these guidelines; preparation and/or packaging workshops may form part of the unit, where its activity is limited to preparation and packaging of its own agricultural produce.
4. When the inspection arrangements are first implemented, the operator and the official or officially recognized certification body or authority should draw up and sign a document which includes:
 - a) a full description of the unit and/or collection areas, showing the storage and production premises, ~~and~~ land parcels, ~~aquaculture and algae sites~~ and, where applicable, premises where certain preparation and/or packaging operations take place;
 - b) and, in the case of collection of wild plants ~~and wild algae~~, the guarantees given by third parties, if appropriate, which the producer can provide to ensure that the provisions of Annex 1, para ~~409~~ are satisfied;
 - c) all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines;
 - d) the date of the last application on the land parcels, ~~aquatic sites~~ and/or collection areas concerned of products the use of which is not compatible with Section 4 of these guidelines;
 - e) an undertaking by the operator to carry out operations in accordance with Sections 3 and 4 and to accept, in event of infringements, implementation of the measures as referred to in Section 6, paragraph 9 of these guidelines.
5. Each year, before the date indicated by the certification body or authority, the operator should notify the official or officially recognized certification body or authority of its schedule of production of crop products and livestock, giving a breakdown by land parcel/herd, flock or hive.
6. Written and/or documentary accounts should be kept which enable the official or officially recognized certification body or authority to trace the origin, nature and quantities of all raw materials bought, and the use of such materials; in addition, written and/or documentary accounts should be kept of the nature, quantities and consignees of all ~~agricultural product~~ food products sold. Quantities sold directly to the final consumer should preferably be accounted for on a daily basis. When the unit itself processes ~~agricultural product~~ food products, its accounts must contain the information required in B2, third dash point of this Annex.
7. All livestock should be identified individually or, in the case of small mammals or poultry, by herd or flock or in the case of bees by hive ~~and in the case of aquaculture animals by lot~~. Written and/or documentary accounts should be kept to enable tracking of livestock and bee colonies ~~or aquaculture animals~~ within the system at all times and to provide adequate traceback for audit purpose. The operator should maintain detailed and up-to-date records of:
 - a) breeding and/or origins of livestock ~~or aquaculture animals~~;
 - b) registration of any purchases;
 - c) the health plan to be used in the prevention and management of disease, injury and reproductive problems;
 - d) all treatments and medicines administered for any purpose, including quarantine periods and identification of treated animals or hives;

- e) feed provided and the source of the feedstuffs;
 - f) stock movements within the unit and hive movements within designated forage areas as identified on maps;
 - g) transportation, slaughter and/or sales.
 - h) extraction, processing and storing of all bee products.
8. Storage, on the unit, of input substances, other than those whose use is with paragraph 4.1(b) of these guidelines is prohibited.
9. The official or officially recognized certification body or authority should ensure that a full physical inspection is undertaken, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report should be drawn up after each visit. Additional occasional unannounced visits should also be undertaken according to need or at random.
10. The operator should give the certification body or authority, for inspection purposes, access to the storage and production premises and to the parcels of land or aquatic sites, as well as to the accounts and relevant supporting documents. The operator should also provide the inspection body with any information deemed necessary for the purposes of the inspection.
11. Products referred to in Section 1 of these guidelines which are not in their packaging for the end consumer should be transported in a manner which should prevent contamination or substitution of the content with substances or product not compatible with these guidelines and the following information, without prejudice to any other indications required by law:
- the name and address of the person responsible for the production or preparation of the product;
 - the name of the product; and
 - that the product is of organic status.
12. Where an operator runs several production units in the same area (parallel cropping), units in the area producing crop, crop products or algae and their products not covered by Section 1 should also be subject to the inspection arrangements as regards the dash points of paragraph 4 and paragraphs 6 and 8 above. Plants of indistinguishable varieties as those produced at the unit referred to in paragraph 3 above should not be produced at these units:
- If derogations are allowed by the competent authority, the authority must specify the types of production and circumstances for which derogations are granted and the supplementary inspection requirements, such as unannounced site visits; extra inspections during harvest; additional documentary requirements; assessment of an operation's ability to prevent co-mingling, etc., which are to be implemented.
 - Pending further review of these guidelines, member countries can accept parallel cropping of the same variety, even if it is not distinguishable, subject to adequate inspection measures being applied.
13. In organic livestock production and aquaculture animal production, all livestock on one and the same production unit must be reared in accordance with the rules laid down in these Guidelines. However, livestock not reared in accordance with these Guidelines may be present on the organic holding provided that they are separated clearly from livestock produced in accordance with these Guidelines. The competent authority can prescribe more restrictive measures, such as different species.
14. The competent authority may accept that animals reared in accordance with the provisions of these Guidelines may be grazed on common land, or reared in aquatic zones held in common, provided that:
- a) this land has not been treated with products other than those allowed in accordance with Section 4.1 (a) and (b) of these Guidelines, for at least three years;
 - b) a clear segregation between the animals reared in accordance with the provisions of these Guidelines, and the other animals can be organized.
15. For livestock or aquatic animal production, the competent authority should ensure, without prejudice to the other provisions in this Annex, that the inspections related to all stages of production and preparation up to the sale to the consumer ensure, as far as technically possible, the traceability of ~~livestock and livestock~~ products from the ~~livestock~~ production unit through processing and any other preparation until final packaging and/or labelling.

B. PREPARATION AND PACKAGING UNITS

1. The producer and/or operator and should provide:
- a full description of the unit, showing the facilities used for the preparation, packaging and storage of ~~agricultural product~~food products before and after the operations concerning them;
 - all the practical measures to be taken at the level of the unit to ensure compliance these guidelines.

This description and the measures concerned should be signed by the responsible person of the unit and the certification body.

The report should include an undertaking by the operator to perform the operations in such a way as to comply with Section 4 of these guidelines and to accept, in the event of infringements, the implementation of measures as referred to in paragraph 6.9 of these guidelines and be countersigned by both parties.

2. Written accounts should be kept enabling the certification body or authority to trace:
 - the origin, nature and quantities of ~~agricultural product~~ food products as referred to in Section 1 of these guidelines which have been delivered to the unit;
 - the nature, quantities and consignees of products as referred to in Section 1 of these guidelines which have left the unit;
 - any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products, that is required by the certification body or authority for the purposes of proper inspection of the operations.
3. Where products not referred to in Section 1 of these guidelines are also processed, packaged or stored in the unit concerned:
 - the unit should have separate areas within the premises for the storage of products as referred to in Section 1 of these guidelines, before and after the operations;
 - operations should be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Section 1 of these guidelines;
 - if such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with the certification body or authority;
 - every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of these guidelines.
4. The official or officially recognized certification body or authority should ensure that a full physical inspection, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report must be drawn up after each visit countersigned by the person responsible for the unit inspected. Additional occasional unannounced visits should also be undertaken according to need or at random.
5. The operator should give the official or officially recognized certification body or authority or authority, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection.
6. The requirements in respect to the transport as laid down in paragraph A.10 of this Annex are applicable.
7. On receipt of a product referred to in Section 1 of these Guidelines, the operator shall check:
 - the closing of the packaging or contained where it is required;
 - the presence of the indications referred to in A.10 of this Annex. The result of this verification shall be explicitly mentioned in the accounts referred to in point B.2. When there is any doubt that the product cannot be verified according to the production system provided for in Section 6 of this Guidelines, it must be placed on the market without indication referring to the organic production method.

C. IMPORTS

Importing countries should establish appropriate inspection requirements for the inspection of importers and of imported organic products.

APPENDIX VI

PROJECT DOCUMENT

**NEW WORK TO REVIEW TEXT RELEVANT TO DATE MARKING
IN THE *GENERAL STANDARD FOR THE LABELLING OF PRE-PACKAGED FOODS*
(CODEX STAN 1-1985)****1. PURPOSE AND SCOPE OF THE NEW WORK**

Globally there are a number of different systems for date marking of food and a range of different terminologies are used on pack. This can create confusion for consumers, industry and regulators particularly in countries that do not have national regulations for date marking and where importation of food is significant. It has been suggested that current Codex guidelines do not provide adequate guidance on date marking with definitions being identified as being ambiguous and no clear guidance how and when to use of the date marks that are defined.

This proposal seeks to review and revise as required text relevant to date marking in *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*. This proposal does not seek to review the whole of *the General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*

2. RELEVANCE AND TIMELINESS

Date marking is of global concern in international food trade.

3. MAIN ASPECTS TO BE COVERED

The particular Codex guidelines to be addressed include *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*:

2. *Definitions*

4.7 *Date marking and storage instructions*

4. ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF NEW WORK PRIORITIES**Criteria**

General criterion: Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the specific needs of developing countries.

Consumer protection –it appears that the current provisions are resulting in a plethora of different date marks that are used for different purposes in different countries. Consumers, as the end users of the products, may be misled as to the original intent of the date mark – even more so if product has been frozen during transit to market.

Fair practices in food trade – potential “dumping” of short shelf life foods on developing countries. This could be both a food quality and food safety issue.

Food Security - food wastage through throwing out food that is past date mark but may still be safe to eat– e.g. best before dates. This has significant economic implications for retailers and consumers and also a potential area of confusion for regulators regarding compliance – e.g. should the product be allowed to be sold after date mark expires?

Criteria applicable to general subjects

(a) *Diversification of national legislations and apparent resultant or potential impediments to international trade*

The huge range in date marks that are used globally is problematic and causing confusion in international trade.

(b) *Scope of work and establishment of priorities between the various sections of the work.*

It is proposed that a review of the standard focuses on the definitions and section 4.7 as well as ensuring consistency of use and reference across Codex standards.

(c) *Work already undertaken by other international organizations in this field and/or suggested by the relevant international nongovernmental body(ies)*

In undertaking the work the Committee will review relevant work done by other governmental or intergovernmental organizations.

(d) *Amenability of the subject of the proposal to standardization*

Many countries are looking to Codex for clear and unambiguous guidance on date marking. The purpose of the new work proposal is the review and clarification of existing text to ensure it provides a clear set of international definitions and guidelines on date marking for global application

(e) *Consideration of the global magnitude of the problem or issue*

The wide consensus on new work on date marking in the 41st Session of the Codex Committee on Food Labelling points to the clear global relevance and interest.

5. RELEVANCE TO CODEX STRATEGIC OBJECTIVES

The proposed work is in line with the Commission's mandate for the development of international standards, guidelines and other recommendations for protecting the health of consumers and ensuring fair practices in food trade. The new work proposal will contribute to advancing Strategic Goals 1 and 5 as described below.

Goal 1: Promoting sound regulatory frameworks

Clarification of the texts relating to date marking in *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)* including the use of different descriptors for date marking, would assist harmonisation of date marking globally without the need to be overly prescriptive, thereby reflecting global variations. If definitions for the different terms for date marking and their intended use were unambiguous this could cater for different uses and purposes of date marking globally while ensuring where the same term is used the meaning is clear.

Goal 5: Promoting maximum and effective participation of members

Date marking was raised as a significant issue by Pacific Island Countries (PICs) at an FAO/WHO sponsored workshop held in Tonga in September 2010 in conjunction with the 11th session of the Coordinating Committee for North America and the South West Pacific (CCNASWP). New Zealand agreed to assist PICs in this area and as part of this to raise the issue at CCFL. New Zealand has engaged with PICs in the development of this proposal and will continue to encourage and facilitate their involvement in this work should it be approved.

6. RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS

The Date marking texts provided in the Codex *General Standard for the Labelling of Prepackaged Foods, (the Standard)* and proposed for review are applicable horizontally across all prepackaged foods.

7. REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

If the review looks at the purpose of the alternate definitions given in the Standard it may be necessary to engage food science and or microbiology expertise. Possibly the CCFH may need involvement.

8. NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES

None identified at this stage. There will be opportunity to consult with relevant bodies if necessary throughout the process.

9. Proposed Timeline:

CCFL41	Endorsement of new work proposal by CCFL
CAC36	Approval of new work by CAC
	Electronic working group to develop draft discussion document and draft revised standard at Step 2 and circulation of the proposal at Step 3
	Physical working group will discuss comments at Step 3 and prepare for discussion in CCFL42
CCFL42	Consideration of draft revised standard at Step 4 by CCFL and advancement to Step 5
CAC37/38	CAC adoption of draft standard at step 5 and circulate at Step 6
CCFL43	Discussion of draft standard by CCFL at Step 7 and advancement to Step 8
CAC38/39	CAC adoption of draft standard at Step 8