CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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

Agenda Item 2.1, 3.1 and 5 **MAS-CRD/19**

ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON METHODS OF ANALYSIS SAMPLING

Comments of EU

CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

(41st Session)

Agenda item 2.1

Mixed Competence

Member State Vote

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (CCNFSDU41)

Performance criteria for Type III methods for determination of nine minerals in CXS72-1981

The request of CCNFSDU41 to develop performance criteria for Type III methods for determination of certain minerals in infant formula and at the same time endorsing specific methods as Type II for their use in dispute settlement is not in line with the principles laid out in the Procedural Manual. In case that CCNFSDU is of the opinion that specific methods for dispute settlement are needed the available methods should be typed instead of developing performance criteria.

Methods to measure sweetness in Drink/Product for young children with added nutrients / Drink for young children

The EUMS are not aware of available validated methods relying on physico-chemical principles for objectively measuring sweetness; however, testing by a sensory panel may assist in making comparative assessments and internationally accepted standards for such tests are available and may be recommended by Standard Development Organisations.

Agenda item 3.1

Mixed Competence

Member State Vote

FAO/WHO COORDINATING COMMITTEE FOR AFRICA (CCAFRICA23)

Methods of analysis for provisions in the draft standard for dried meat

Method	Provision	Principle	Type	Remark
AOAC 988.05	Determination of Moisture Content	Gravimetry	I	Proposed method is

				for Protein (Crude) in Animal Feed and Pet Food Alternative: ISO 1442:1997 Meat and meat products — Determination of moisture content (oven drying) AOAC 950.46 (Moisture in Meat) – oven drying AOAC 985.14 (Moisture in Meat and Poultry Products) – microwave drying AOAC 2007.04 (Fat, Moisture, and Protein in Meat and Meat Products) - Spectroscopy/Near Infrared Spectroscopy AOAC 2008.06 (Moisture and Fat in Meats Microwave and Nuclear Magnetic Resonance Analysis)
ISO 1443 (AOAC 960. 39)	Determination of Crude Fat	Gravimetry	I	Equivalence? ISO 1443 | AOAC 960.39 or ISO 1443 / AOAC 960.39
AOAC 928.08	Determination of Crude Protein	Kjeldhal	II	
ISO 937	Determination of Crude Protein	Titrimetry	II	Equivalence? Principle should be the same
ISO 1841-1 and ISO 1841-2	Determination of Edible Salt	Potentiometric/ Volhard method	II	
AOAC 940.26	Determination of Ash Content	Gravimetry	I	ISO 936:1998 Meat and meat products — Determination of total ash
ISO 18787	Determination of Water Activity	Potentiometric	II	NMKL 168 | ISO 21807 for smoke-dried fish (typed as Type III,

		ISO describes the principle as dew-point measurement or on the determination of the change in electrical conductivity of an electrolyte or in the permittivity of a polymer		Electrometry), ISO 21807 withdrawn, replaced by ISO 18787

E

AO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND SOUTH WEST PACIFIC (CCNASWP15)

Methods of analysis for provisions in the draft regional standard for fermented noni fruit juice

Provision	Method	Principle	Type	Notes
Brix value usually expressed as 'soluble solids'	AOAC 983.17	Refractometry	I	Adopted for fruit juices and nectars ISO 2173:2003 Fruit and vegetable products — Determination of soluble solids — Refractometric method
pH value	NMKL 179	Potentiometry	II	Adopted for fruit juices and nectars
Ethanol	IFUMA 52	Enzymatic determination	II	Adopted for fruit juices and nectars
Identification of scopoletin	Annex A*	Thin layer chromatography	IV	Validation status of the method?
Identification of deacetylasperulosidic acid	Annex B*	Thin layer chromatography	IV	Validation status of the method?

Methods of analysis for provisions in the regional standard for kava products for use as a beverage when mixed with water

Provision	Method	Principle	Type

Noble kava varieties To which characteristic does the provision refer to?	Lebot V, Legendre L (2016), Comparison of kava (Piper methysticum Forst.) varieties by UV absorbance of acetonic extracts and high-performance thin-layer chromatography. Journal of Food Composition and Analysis 48:25-33. http://dx.doi.org/10.1016/j.jfca.2016.01.009 and Lebot V, Michalet S, Legendre L. (2019). Kavalactones and flavokavins profiles contribute to quality assessment of kava (Piper methysticumG.Forst.), the traditional beverage of the Pacific. Beverages 2019, 5, 34; https://doi.org/10.3390/beverages5020034	High performance thin layer chromatography and/or UV absorbance of acetonic extracts measured at 440 nm (less or equal to 0.9)	IV Validation status ?
Moisture	*The Fiji Kava Standard 2017*. Section 8.1 This standard refers to AOAC 925.45	Gravimetry	I
[Flavokavins	Lebot V, Legendre L (2016), Comparison of kava (Piper methysticumForst.) varieties by UV absorbance of acetonic extracts and high-performance thin-layer chromatography. Journal of Food Composition and Analysis 48:25-33. http://dx.doi.org/10.1016/j.jfca.2016.01.009 and Lebot V, Michalet S, Legendre L. (2019). Kavalactones and flavokavins profiles contribute to quality assessment of kava (Piper methysticumG.Forst.), the traditional beverage of the Pacific. Beverages 2019, 5, 34; https://doi.org/10.3390/beverages5020034	High performance thin layer chromatography and/or UV absorbance of acetonic extracts measured at 440 nm (less or equal to 0.9)]	IV Validation status ?

FAO/WHO COORDINATING COMMITTEE FOR NEAR EAST (CCNE10)

Methods of analysis for provisions in the draft regional standard for mixed zaatar

Provision	Method	Principle	Type*	Remark
Sodium chloride	AOAC 960.29	Titrimetry ~~(Mohr:~~ determination of chloride, expressed as sodium chloride)	I	
Moisture	AOAC 925.10	Gravimetry~~, drying at 130°C~~	I	CCCHS standards refer to ISO 939
Acid-insoluble ash	AOAC 941.12	Gravimetry~~, Furnace, 550°C (for the HCl insoluble ignited residue)~~	I	CCCHS standards refer to ISO 930
Extraneous Matter	ISO 927	Visual Examination, followed by Volumetry	I	
Foreign Matter	ISO 927	Visual Examination, followed by Volumetry	I	

Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14]ISPM 08 Determination of Pest Status in an area[	Visual Examination	IV	
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA, Technical Bulletin Number 5)	Visual examination (for whole)	IV	
Excreta Mammalian, Excreta Other	Macroanalytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole) AOAC 993.27 (For Ground)	Visual Examination Enzymatic Detection Method	IV IV	

COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV29)

Methods of analysis for provisions in the Standard for Gochujang

Note: The *Regional Standard for Gochujan*g (CXS 294R-2009) has been converted to a worldwide standard Consequentially, the *Regional Standard for Gochujang* (CXS 294R-2009) was revoked.

Methods of analysis provisions in *Standard for Gochujang* have been endorsed previously and are included in the CXS 234.

Provision	Method	Principle	Type	Remark
Capsaicin	AOAC 995.03	HPLC	II	
Capsaicin	Described in the Standard (Annex I)	Gas chromatography	IV	

Crude protein	AOAC 984.13 (Nitrogen conversion facto 6.25)	Kjeldahl	I	
Moisture	AOAC 934.01 (≤ 70°C, ≤ 50 mm Hg)~~)~~	Gravimetry	I	AOAC 934.01 refers to oven drying at 100 degC; AOAC 945.43 (vacuum drying) may be more appropriate

Agenda item 5

Mixed Competence

Member State Vote

The European Union and its Member States (EUMS) congratulate Germany for leading the work on the revision of CXG 54 – 2004 and supports to advance the Guidelines for adoption at Step 8 by CAC44.

Minor editorial suggestions relate to:

Para 2 and 3: Para 2 and 3 could be combined as both state that sampling is out-of-scope of the draft. Suggested wording:

The present document does not provide guidance for the evaluation of the contribution of sampling to the total uncertainty of a measurement result and it does not provide guidance as to how to take measurement uncertainty into account in the specification of sampling plans for acceptance sampling in connection with lot inspection.

Para 16: The EUMS suggest to replace the expression 'target reproducibility standard deviation' by 'standard deviation for proficiency assessment', as this term is used by the ISO standards relating to proficiency testing (ISO/IEC 17043:2010 and ISO 13528:2015).