



**PROGRAMME MIXTE FAO/OMS SUR LES NORMES ALIMENTAIRES
COMITÉ DE COORDINATION FAO/OMS POUR LE PROCHE-ORIENT**

Neuvième session

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**SITUATION DE LA SÉCURITÉ SANITAIRE ET DE LA QUALITÉ DES ALIMENTS
DANS LES PAYS DE LA RÉGION**

(Document établi par la FAO et l'OMS)

Introduction et historique

1. Les États membres doivent traiter les questions de sécurité sanitaire des aliments avec efficacité et dans les meilleurs délais. Il peut s'agir de questions critiques connues et récurrentes, tout aussi bien que de questions émergentes et imprévues de sécurité sanitaire des aliments. À sa soixante-dixième session, le Comité exécutif a noté combien il était important de recenser les questions émergentes et notamment celles qui sont prioritaires (voir REP15/EXEC). Les comités régionaux de coordination peuvent contribuer à catalyser ce processus.
2. En effet, le Comité exécutif et la Commission du Codex Alimentarius, à sa trente-huitième session, ont demandé à la FAO et à l'OMS, en collaboration avec le secrétariat du Codex et les coordonnateurs régionaux, d'élaborer un ensemble de questions portant sur les besoins et les priorités des régions, et de préparer une analyse des informations rassemblées pour présentation lors du prochain cycle de réunions des comités régionaux de coordination.
3. Le présent document analyse les réponses au questionnaire sur les questions essentielles et les questions nouvelles relatives à la sécurité sanitaire et à la qualité des aliments.
4. L'objectif est d'aider les pays et les régions à dresser une liste des questions qui pourraient être importantes et mener si nécessaire à des mesures concrètes.

Questionnaire portant sur les questions critiques et les questions émergentes en matière de sécurité sanitaire et de qualité des aliments

5. Un questionnaire identique, établi par la FAO et l'OMS, a été envoyé aux points de contact du Codex de tous les États membres de la région, leur demandant d'indiquer les questions qu'ils considéraient les plus critiques et/ou émergentes en matière de sécurité sanitaire et de qualité des aliments.
6. Il a été demandé aux États membres d'indiquer trois à cinq questions les plus critiques ou émergentes liées à la sécurité sanitaire et à la qualité des aliments, et de motiver leur choix (raison pour laquelle la question a été choisie, son incidence attendue et/ou actuelle).
7. Des définitions ont été données des termes clés utilisés dans le questionnaire, tels que: questions, questions critiques, questions émergentes et facteurs de changement (voir tableau 1).

Tableau 1: Termes clés utilisés dans le questionnaire sur les questions critiques et les questions émergentes en matière de sécurité sanitaire et de qualité des aliments

Termes clés	Définition
Questions	Le terme «questions» désigne aussi bien des dangers ou des difficultés que des avantages ou possibilités, voire des tendances, qui pourraient avoir une incidence sur la sécurité sanitaire et la qualité des aliments.
Questions critiques	Les questions critiques sont les plus urgentes; elles doivent être considérées et traitées de façon prioritaire. Il peut s'agir de situations déjà présentes ou qui sont récurrentes, ou qui sont en train de se dessiner. Il peut s'agir aussi de questions complètement nouvelles.

Questions émergentes	Il s'agit de questions nouvelles ou imprévues. Bien que leur effet ne se fasse pas actuellement nécessairement sentir, ces questions peuvent modifier une situation antérieure. L'identification de ces questions aidera à fournir des orientations et un appui aux pays qui y font face et qui pourraient avoir une incidence sur le plan de la réglementation.
Facteurs de changement	Un facteur de changement se réfère à la cause sous-jacente du changement qui pourrait conduire à la présence ou à l'apparition éventuelle d'une question liée à la sécurité sanitaire d'un aliment. Un facteur de changement pourrait entraîner aussi bien des dangers que des opportunités en ce qui concerne la sécurité sanitaire et la qualité des aliments.

Analyse des résultats

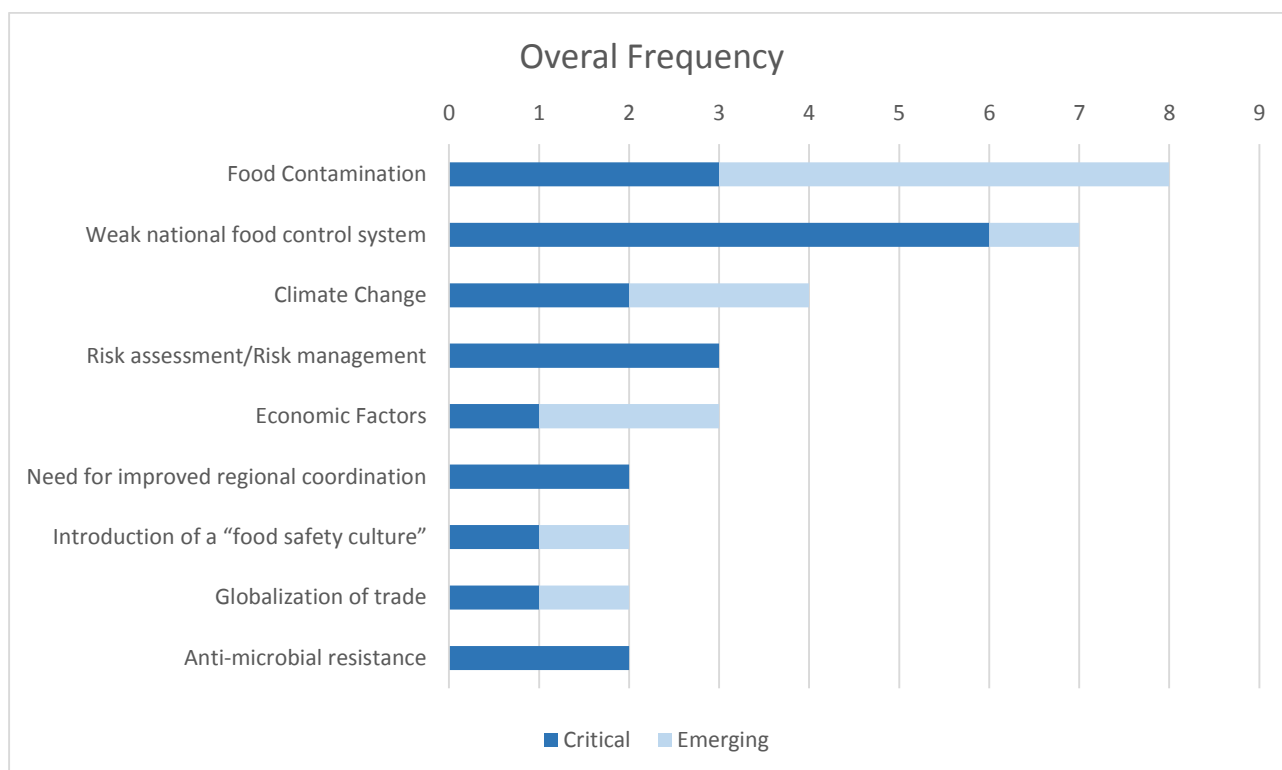
8. Sur les 17 États membres que compte la région, six ont répondu: Égypte, Iran, Soudan, Syrie, Tunisie et Yémen.

9. Certains aspects limitatifs méritent d'être relevés et analysés, à savoir le faible taux de réponse (35 pour cent), un chevauchement entre des questions critiques et des questions émergentes, ainsi qu'entre les questions elles-mêmes. Les réponses ne contenaient pas toutes une explication quant au choix des questions.

10. Les questions mentionnées plus d'une fois ont été regroupées en 9 catégories principales. La figure 1 montre les fréquences spécifiques des questions critiques et des questions émergentes ainsi que la fréquence totale.

11. On trouvera en annexe une synthèse des informations fournies par les pays, regroupées par catégories, avec les aspects relevant spécifiquement des questions critiques et des questions émergentes en matière de sécurité sanitaire et de qualité des aliments.

Figure 1. Questions critiques et questions émergentes en matière de sécurité sanitaire et de qualité des aliments



Fréquence totale

Contamination des aliments

Faiblesse du système national de contrôle des aliments

Changement climatique

Évaluation des risques/gestion des risques

Facteurs économiques
 Nécessité d'une meilleure coordination régionale
 Introduction d'une culture de la sécurité sanitaire des aliments
 Mondialisation du commerce
 Résistance aux antimicrobiens

Critique

Émergente

12. Les autres catégories mentionnées une seule fois dans le questionnaire, et par conséquent n'apparaissant pas dans la figure 1, sont les suivantes:

- Questions en rapport avec le développement du secteur de l'élevage
- Fraude / altération / intégrité des aliments
- Mise en œuvre de systèmes de gestion de la sécurité alimentaire par le secteur agroalimentaire
- Nouvelles filières de distribution, par exemple commerce de produits alimentaires sur internet
- Nouvelles technologies
- Nécessité de renforcer les capacités en matière de sécurité sanitaire des denrées destinées à l'alimentation humaine ou animale
- Renforcement de l'étiquetage des aliments et des valeurs nutritionnelles et, parallèlement, sensibilisation du public à la sécurité sanitaire et à la qualité des aliments, ainsi qu'au changement du style de vie
- Allergies
- E. Coli productrices de Shiga-toxines

13. On a relevé un chevauchement entre les questions qui étaient considérées comme critiques et celles considérées comme émergentes. Cependant, la faiblesse des systèmes nationaux de contrôle des denrées alimentaires, l'évaluation des risques et la gestion du risque, la nécessité d'une meilleure coordination et la résistance aux antimicrobiens étaient principalement ou exclusivement considérées comme des questions critiques. En interprétant les résultats, il convient de garder à l'esprit le petit nombre de réponses reçues (n=6).

Questions critiques

14. Les **questions critiques** suivantes ont été le plus souvent indiquées:

- a) Faiblesse du système national de contrôle des aliments (n=6); suivie par
- b) Contamination des aliments (=3);
- c) Évaluation des risques/gestion des risques (=3);
- d) Nécessité d'une meilleure coordination régionale (n=2);
- e) Résistance aux antimicrobiens (n=2)

On trouvera à l'annexe I de plus amples informations sur chacune des questions critiques mentionnées par les pays.

15. D'après les données fournies par les autres régions du Codex, les questions le plus souvent mentionnées étaient les suivantes:

- a) Questions liées au renforcement des capacités (au premier rang dans le CCASIA avec plus de 45 pour cent, au deuxième rang dans le CCLAC avec 15 pour cent et au deuxième rang dans le CCNASWP avec 5 pays);
- b) Résistance aux antimicrobiens (CCLAC avec 13 pour cent, CCEURO avec 36 pour cent, CCNASWP);
- c) Mondialisation du commerce des denrées alimentaires (CCEURO avec 36 pour cent, CCASIA avec plus de 15 pour cent, CCNASWP avec 3 pays).

Questions émergentes

16. Les **questions émergentes** suivantes ont été le plus souvent indiquées:

- a) Contamination des aliments (n=5)
- b) Changement climatique (n=2)
- c) Facteurs économiques (n= 2)

Toutes les autres questions émergentes n'ont été mentionnées qu'une seule fois. On trouvera à l'annexe I de plus amples informations sur chacune des questions émergentes mentionnées par les pays.

17. Les questions émergentes montrent des tendances analogues à celles qui ressortent des réponses des autres régions du Codex, en particulier pour les questions liées au changement climatique.

Conclusion

18. La question critique la plus fréquemment mentionnée était la faiblesse des systèmes nationaux de contrôle des denrées alimentaires, suivie par la contamination des aliments et l'évaluation des risques et la gestion des risques. La nécessité d'une meilleure coordination régionale et la résistance aux antimicrobiens faisaient aussi partie des questions critiques mentionnées. Les principales questions émergentes indiquées étaient la contamination des aliments, le changement climatique et les facteurs économiques.

19. Il convient de garder à l'esprit que le taux de réponse était faible, puisqu'environ un membre sur trois de la région a répondu. Considérant que la date limite a été repoussée par deux fois et que plusieurs rappels ont été transmis sur support physique et par voie électronique, il serait utile pour les prochaines enquêtes d'examiner les obstacles qui ont empêché les points de contact du Codex de répondre à ce questionnaire et la façon de les surmonter.

20. Le résumé et l'analyse du questionnaire permettront d'alimenter le débat du Comité, mené sous le point 3.2 de l'ordre du jour, et de déterminer toute mesure de suivi ou stratégie pertinentes pour les diverses questions mentionnées, au niveau régional ou national, y compris au sein du système du Codex si nécessaire.

21. Le CCNE est invité à apporter ses contributions sur les questions suivantes qui pourraient orienter l'action de la FAO/OMS:

- L'approche de ce questionnaire est-elle utile?
- Quelles améliorations est-il possible d'apporter à la collecte des données sur la sécurité sanitaire des aliments?

Summary of rationale proposed by countries to support identification of topics either as critical or emerging issues

Category	Explanation of the critical issue	Explanation of the emerging issue
Allergy		There are different types of allergic reactions to foods. Developed countries have Allergen Labelling legislations. Foods law regarding labelling should cover at least the fourteen major food allergens. The fourteen major allergens are cereals containing gluten, crustaceans Eggs , milk, egg, fish, peanuts, soybeans, nuts, celery , mustard , sesame seeds, lupine, molluscs and sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre .Intolerance Guidance for Businesses need to be issued as volunteer standards for industry to help food businesses with the information that should be proved to customers to avoid certain ingredients because of a food allergy or intolerance. It includes allergen information rules. This information could cover food allergy intolerance and specific voluntary best practice guidance on cross-contamination controls for pre-packed foods and loose foods.
AMR	There is serious threat increase in global public health from antimicrobial resistance. It threatens the effective prevention and treatment of an ever-increasing range of infections caused by bacteria, parasites, viruses and fungi. This requires government action across all sectors and society through capacity building assistances programs.	AMR is a global issue concern which most of pathogens was be resistance to stipulated antibiotic. This situation leads to wide spread of resistance disease, consequence economical and social loss. Food beside other factors contributes in AMR either by misuse of antibiotics in husbandry or as adulteration to preserve food from microbial attack such as milk. Low consumption dose of antibiotic through food lead to microbial resistance beside other multiple effects in human body. Monitoring and rational use of antimicrobial will lead to well control with effective interference of these pathogens.
Capacity building		Effective and targeted capacity-building of expertise of food safety and quality to support and implement all the sustainable plans in food safety and quality risk analysis is a need in each community. Because, it is the initial requirement and main core for the food safety and quality risk analysis with upgrading the knowledge, experiences and skills in identification of risks, risk management, risk assessment and risk communication. Sharing the information, experiences and techniques of risk analysis in the countries of the region will strength this approach, improve coordination and harmonization of them and facilitate the trade of the safe foods.
Climate change	Proper understanding of environmental issues, climate changes and their impacts on food safety and quality of agricultural productions and farmers revenue could improve suitable and on-time subsequent action plans. Les problèmes environnementaux générés par les changements climatiques, constituent une autre source de vulnérabilité, aggravant la nature aride de la majorité du territoire et notamment le problème de pénurie de l'eau qui se déclina aussi bien en termes quantitatifs que qualitatifs, constituant un risque grave pour la santé.	Climate change and variability may have an impact on the occurrence of food safety hazards at various stages of the food chain, from primary production through to consumption. There are multiple pathways through which climate related factors may impact food safety including: changes in temperature and precipitation patterns, increased frequency and intensity of extreme weather events, ocean warming and acidification, and changes in contaminants' transport pathways among others. Climate change may also affect socio-economic aspects related to food systems

		<p>such as agriculture, animal production, global trade, demographics and human behaviour which all influence food safety.</p> <p>Climate change will not have an effect on primary production, food manufacturing and trade only but also on the epidemiologic triad (host, agent, and environment). It is clear that climate change will have a dramatic effect on infectious diseases (e.g., bacillary dysentery, cholera, mycotoxicosis) in particularly in developing countries and perhaps less so for the developed world, where stringent public health measures (sewage disposal, clean water and hygiene) moderate the risk of diarrhoeal disease.</p> <p>Government must be prepared and develop scenarios to reduce/prevent food contamination with pathogens including:</p> <ul style="list-style-type: none"> i) contact with human/animal sewage/faeces ii) contact with infected food handlers iii) environmental contamination (from air, water, food contact materials etc) iv) contact with raw foods etc. Such contamination can arise along any part of the farm-to-fork continuum and may arise from any number of sources.
Coordination	<p>Strengthening of the Coordination for developing and revising of codex standards/regional standards based on scientific evidences, member countries of the region, requirements and new technologies in parallel with globalization of food trade: In parallel with the growing pace of technological innovation which brings changes in food production techniques and types of food offered for sale, more sophisticated control and traceability mechanisms is needed. As a result, development and review of codex standards /regional standards should be implemented together with these innovations.</p>	
Economic factors	<p>Les problèmes économiques que traverse le pays, constituent une source de vulnérabilité pour le système alimentaire en la nation, provoquant la diminution du contrôle de l'Etat sur les produits avec l'émergence de marchés parallèles, ainsi que l'affaiblissement du secteur de production (diminution de l'investissement, exode rurale, etc.).</p>	<p>Climate change and variability may have an impact on the occurrence of food safety hazards at various stages of the food chain, from primary production through to consumption. There are multiple pathways through which climate related factors may impact food safety including: changes in temperature and precipitation patterns, increased frequency and intensity of extreme weather events, ocean warming and acidification, and changes in contaminants' transport pathways among others. Climate change may also affect socio-economic aspects related to food systems such as agriculture, animal production, global trade, demographics and human behaviour which all influence food safety.</p> <p>The weakness of the national economy due to political tensions in Yemen have negatively impacted on economy where there is a significant reduction on spending and the deficit</p> <p>In the state budget which affect regulatory work.</p>
Food contamination	<p>There is a limited capacity and capability in most countries in responding to food borne disease as well as food contamination. Due to globalization and open trade market this issues will be a big challenge for food safety authorised bodies because of hustle exchange and spread of these contaminants between countries. Hence, we need to build strong monitoring and surveillance system to catch any threats related to food</p>	<p>La contamination chimique est un des plus graves problèmes de sécurité sanitaire, en l'absence de réglementation adéquate et de difficulté de gestion des milliers de molécules qui circulent (diverses utilisations, retombées de la pollution, produits de transformation, etc.)</p>

	<p>beside an on time response to national or international food borne disease as well as food contaminants. Transparency is vital in this issue because we need to have a link at regional and international level such as INFOSAN to share information and knowledge. Most recent disease outbreak in the world was related to food safety either new emerging pathogen or chemical contamination.</p> <p>Actually we have selected all the issues due to the current crisis in our country which has affected badly on the food safety and quality situation Food bone diseases due to chemical pollutants through the remains of pesticides and pathogens or secretions albatugen or micro biological or physical</p>	<p>La contamination Virologique des aliments (il suffit de consulter les données relatives au border rejection), à l'instar de Norovirus et du Virus de l'hépatite A (problèmes de capacités analytiques)</p> <p>Les mycotoxines et les biotoxines marines restent des risques peu maitrisés, notamment pour manque de capacités analytiques et désorganisation des circuits de production et de distribution suite à la révolution de 2011.</p> <p>Les micropolluants, dont les microplastiques (en sus des problèmes de gestion des déchets en la nation, ces problèmes ne sont pas pris en considération)</p>
Food fraud / adulteration		<p>Food Integrity has 3 dimensions, quality which includes the nutritional properties, safety as well as authenticity which is less widely considered. Food authenticity can diminish the posses' threat from adulteration of food with cheaper ingredients for economic gain, which tries to exploit their added value. Food authenticity tests can act as reliable protective measures for future food fraud cases and food safety risks that might arise from online retailers too.</p>
Food labelling		<p>Growing concern about the increase prevalence of lifestyle disease such as obesity on the one hand and development of genetically modified plants/animals and use of enhancing hormones on the other hand has highlighted more attention to nutritional facts and food labelling particularly in parallel with public attention to these issues.</p>
Food Safety Culture	<p>In a country like Egypt where people used to buy a very important item of food like bread from retailers, sell it loose without packaging at open sides of the streets and also they do not use the cold chain correctly in both poultry and meat chains.</p> <p>We know what it looks like, everyone takes responsibility for safety proactively and working to identify and correct unsafe behaviors, through a dynamic and ongoing employee training programs. Individual engagement is a direct reflection of shared beliefs and attitudes the very definition of culture and how to implement: "Food Safety as it is everyone's responsibility". Creating a safety culture is a journey not a destination, workers need to know that safety never competes with priorities, safety always becomes first. Food safety is a joint responsibility that is principally assured through the combined efforts of all parties participating in the food chain. Creating a total food safety culture is the main factor of ensuring the implementation of food safety guide lines along with food chains. But what does it take to actually create.</p>	
Food safety management implementation by food businesses	<p>Effective food safety and quality management systems are the key, not only safeguarding the health and wellbeing of people but also economic development and improving livelihood by promoting the access to safe domestic, regional and international food markets. Food safety and quality management systems are paramount to the business and can provide the best risk management tools that will really support the regional and international fair trade.</p>	

Globalization of trade	<p>Variations in the procedures of national food control systems involving monitoring and sampling, detection and analytical methods, application of standards and food safety requirements can give rise to trade restrictions. On some occasions, countries have developed standards that were not based on science and in fact were nothing more than non-tariff barriers to trade. It has become obvious that there is a need to harmonize food requirements globally and there is a growing need for international guidelines and rules.</p> <p>Eliminate the international agreement on the same WTO agreement including SPS TBT agreement which required the most open markets technology barrier in front of food.</p> <p>Developing state and least-developed country to possess the requirement equipment. Expertise services required to process an evaluation and conformance to ensure the safety of food products incoming their safety and health. These guidelines and rules are now provided within the framework of the recently established World Trade Organization (WTO). The Uruguay Round trade agreements take the approach of adopting international standards and codes of practice; this approach can be expected to decrease the variation in requirements imposed in the past by different countries.</p> <p>The main instrument to assist countries in the harmonization of food standards is the Codex Alimentarius, a collection of internationally adopted food standards, maximum residue limits for pesticides and residues of veterinary drugs and codes of practice. The Codex Alimentarius Commission is cited as the reference point for standards relevant to food quality and safety in the Agreement on the Application of Sanitary and Phytosanitary Measures and the Agreement on Technical Barriers to Trade, discussed later in this article. The objectives of the Codex programme are to protect the health of consumers, to ensure fair practices in the food trade and to promote the coordination of all food standards work undertaken by national governments.</p> <p>The globalization process increased international trade for integrated markets and more rapid adoption of new technologies. Food Safety modernization Act , take a step to reduce hazards associated with third party suppliers, assuming they can address corrective actions and update compliance certifications by implementing a Supplies Management Programme "the foreign supplier verification programme (FSVP) ". (This is an emerging issue under regulatory landscape).</p>	
New technology		<p>"New technology" includes new food produced through genetic engineering, application of, equipment, substances, methods, processes, or procedures affecting food chain .High Pressure Processing, steam vacuums, steam pasteurization, and antimicrobials are all examples of advances in food safety technology that have occurred in recently in developed world and not applied effectively in developing countries. Nanotechnologies enable the management of food ingredients on a molecular level. Nanotechnology products could have a substantial impact on the food and feed sector in the future, potentially offering benefits for industry and the consumer, although possible risks need to be considered.</p>

		Focus on global incidents involving melamine crisis related to food safety and facially incoming ,such as melamine crisis in 2008 as application to the challenges and ways to review such incidents process of assessing the melamine from dairy product and how risk assessment
New distribution channels - online supermarkets		Increase in online retailers will eventually get to the food retail market; are there any food safety risks that might arise from such a change of the retail market. Risk based approach both in terms of supplier quality and preventive controls. Risk is quickly becoming the universal language specially in respect of online retailers which is fast growing nowadays.
Risk assessment /risk management / Risk analysis	<p>The data generated from regular analysis in food laboratories is not fully analyzed and traced and benefits for national burden disease caused by food contaminants as well as risk mapping. There is no epidemiological data and studies linked to food borne disease and contaminants or syndromes suspected to be caused by food source. Food risk assessment is crucial to determine population exposure such as pesticides, POPs, EDCs, veterinary drugs, mycotoxin, heavy metals, melamine, pathogens and other environmental pollutants. The big challenge in this field is to upgrade laboratories capacities and capabilities with wide scope of analysis, beside establish a high qualified risk assessor teams.</p> <p>Use of experts from countries of the region would be providing an opportunity to exchange information and methodologies for risk analysis. Solving risk problems are so important at this period of time and it can help to faster understanding and professional collaboration in food safety and quality risk analysis among the countries of the region in regard to increasing globalization of food trade and consequence demand for safe food. So, may be establishing a regional scientific expert committee for risk analysis (e.g. need to establish a regional JECFA, JMPR...) , could be effect on better consensus for protecting consumers and they possibly extend further in that food which has a particular regional interest such as higher consumption rates. The end results will be more active participation in such decision making process at Codex.</p> <p>Risk analysis as a powerful tool should be used to enhance the scientific basis of regulatory decisions. The tolerances of food contaminants must be based on a risk assessment. To reduce the risk of unsafe food, food businesses are urged to pursue the practice of risk analysis and its three components as it is related to food safety: 1) risk assessment, 2) risk management and 3) risk communication. Risk analysis should be a millstone in which a new food law needs to be developed. Capacity building in the direction is needed.</p>	
Shiga toxin producing group of E.coli		There are different validated qualitative methods for E. coli O157:H7 method and other belonging serogroup e.g., O111, O26, O103, O104 and O145, but there is variation in the types of enrichment methods employed in the different food matrix or analytes. There is a need for uniformity of the qualitative and quantitative method for determination of these strains. The same problem is in the qualitative and quantitative determination of Campylobacter, Listeria monocytogenes and Salmonella

<p>Weak food control system</p>	<p>The responsibility of food safety and quality is under various law and legislation as well as different ministries and agencies. A well harmonized system with intact mandate and stipulated networking and resource mobilization and well equipped laboratory can be useful and prevent the overlapping and cross cutting issues related to food safety. Most of regulatory issues are based on processed food with week attention or no control of vendor food as well as restaurants and take way food. So our ultimate goal is to make sure that the food is safe and not pose a risk to public health and comply with national or international standards. Hence, effective coordination, cooperation and information sharing between different sectors involving food safety and quality can lead to better situation for food safety.</p> <p>Actually we have selected all the issues due to the current crisis in our country which has affected badly on the food safety and quality situation In some countries, currently a multiple control food safety is practiced among different agencies. It depends on old legislations from the forties' and testing samples. Recently the cabinet has approved the establishment of a single organization for food safety. A new food law complying with the international standard regulations is expected to follow the approval of the Perlman for the agency. Collaboration with different agencies to achieve this development will be needed.</p> <p>Strengthening of the food control systems, especially for contaminants such as pesticide residues, veterinary drugs, mycotoxins, heavy metals, microbiological hazards and pathogens: However the control of chemical hazards have been improved in the recent decade, but chemical hazards such as residues of pesticides, veterinary drugs, mycotoxins and heavy metals remain as a concern for both consumers and food safety experts, due to weak infrastructure in the national food safety systems. Furthermore, microbiological hazards and pathogens have been reported repeatedly. So, for upgrading fair trade among the countries of the region, remove the concerns and safety assurance, the control measures that have been implemented may need to be reviewed.</p>	<p>La non parution de la loi alimentaire de la nation qui adopte les approches modernes de sécurité sanitaire des aliments telle que la généralisation de la traçabilité, de l'HACCP, l'agréage,...pour toutes les filières de l'agro-alimentaire, ainsi que l'inspection basée sur le risque,...), problème en termes de mise à jour de la réglementation horizontale (additifs, contaminants, pesticides,...).</p>
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