CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 9 **CX/CAC 11/34/9-Add.1**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS AND FOR THE DISCONTINUATION OF WORK

(April to May 2011)

A list of proposals to elaborate new standards and related texts is contained in **Table 1**, including the reference of the project document in the relevant report. If the project document is not included in the report and was finalised subsequently, it is attached to the present document. The Commission is invited to decide whether or not to undertake new work in each case, taking into account the critical review conducted by the Executive Committee, and to decide which subsidiary body or other body should undertake the work. The Commission is invited to consider these proposals in the light of its *Strategic Plan 2008-2013* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies.*

A list of proposals for the discontinuation of work is contained in **Table 2**. The Commission is invited to decide whether or not to discontinue work in each case.

TABLE 1: PROPOSALS FOR NEW WORK

Responsible Committee/ Country	Standard and Related Texts	Reference and project document
Colombia	Standard for "Panela"	The Committee agreed to support Colombia for the development of a standard for this product. REP11/LAC para.135 (*see* Annex 1)
CCASIA (Republic of Korea)	*Regional* Standard for Laver Products	REP 11/ASIA para. 144 and REP 11/FFP para. 176 (*see* Annex 2)
CCFFP	Criteria/Parameters for screening methods for biotoxins in the Standard for Live and Raw Bivalve Molluscs	REP 11/FFP paras 119-121 (*see* Annex 3)
CCFFP	Code of Practice for Fish and Fishery Products (section on sturgeon caviar)	REP 11/FFP para. 178 (*see* Annex 4)
CCFFV	Standard for Golden Passion Fruit	REP 11/FFV para. 143 (*see* Annex 5)
CCFL	Inclusion of new substances into the Guidelines for the Production, Processing, Labelling and Marketing of	REP11/FL, para. 101, Appendix VI

TABLE 1: PROPOSALS FOR NEW WORK

Responsible Committee/ Country	Standard and Related Texts	Reference and project document
	Organically Produced Foods	
CCPFV	Standard for Certain Quick Frozen Vegetables	REP11/PF, paras. 116-117 (*see* CX/CAC 11/34/9 Add. 2)
CCPFV	Standard for Certain Canned Fruits	REP11/PF, paras. 116-117 (*see* CX/CAC 11/34/9 Add. 2)
CCPR	Priority List for the Establishment of MRLs for Pesticides	REP11/PR para. 140 and Appendix XI

TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK

Responsible Committee	Standard and Related Texts	Reference
CCFL	Draft Amendment to the General Standard for the Labelling of Prepackaged Foods: Definitions (Labelling of Foods and Food Ingredients Obtained through Certain Techniques of Genetic Modification / Genetic Engineering)	REP11/FL, para. 122
CCMMP/ CAC	Proposed Draft Standard for Processed Cheese	ALINORM 10/33/11, paras 41 and ALINORM 10/33/REP para. 93 (*see* Annex 6)

Annex 1

COLOMBIA

PROPOSAL FOR NEW WORK:

CODEX STANDARD FOR "PANELA"

The National Codex Alimentarius Committee of Colombia wants to thank the time given by the Codex Alimentarius Commission, its Executive Committee and the Codex Committee for Sugars, and it is pleased to present the following document containing the proposal to develop a Codex Standard for the **Panela** which is a sweetener, also known as "Chancaca" in Peru, Ecuador and Chile; "Piloncillo" in Mexico and Costa Rica, "Papelón" in Venezuela and some Central American countries; "Raspadura" in Cuba, Brazil and Bolivia, "organic sugars of demerara and muscovado" in the Philippines and Mauritius Island and "Jaggery or Gur" in India and South Asia. The name assigned by FAO, for a statistical information purpose is "not centrifugated sugar."

1. Purpose and scope of the standard.

The purpose of this standard is to have a written document of international coverage, with the characteristics directly related to the **Panela**, as well as the standards that it must accomplish for human consumption on all the different types of Panela (Panela in bar or blocks, granulated and/or powdered Panela, concentrated Panela and flavored Panela), taking into account the characteristic of this by-product of sugar cane and the guidelines established by the Codex for human consumption products.

The scope of application of the standard is the Panela, which is given to consumers after a preparation process.

This natural sweetener is known around the world by several names. Virtually each producing country has a different name for this product, "Panela" in Colombia; "chancaca" in Peru, Ecuador and Chile; "piloncillo" in Mexico and Costa Rica; "papelón" in Venezuela and some Central American countries; "raspadura" in Cuba, Brazil and Bolivia, "organic sugars demerara and muscovado" in the Philippines and Mauritius Island and "jaggery or gur" in India and South Asia.

The Panela is obtained from the sugarcane (saccharum officinarum) which is a tropical Poaceae, closely related to sorghum and corn, in which a sucrose-rich juice is formed in the stem and collected. The Panela has higher purity than common sugar because it is the only product coming from the evaporation of the cane juices and after the sucrose crystallization, without undergoing refining or centrifugation processes or other chemical processes. For this reason, the Panela is a natural product that keeps almost all the nutrients of cane sugar.[1]

The Panela is a food with excellent nutritional value. It contains carbohydrates and vitamins, proteins, fats, water and minerals such as calcium, phosphorus, iron, sodium, potassium, and magnesium, which are important in nutrition, especially for children.[2]

It also has medicinal properties, e.g. the Panela is used to control and relieve colds and to heal peripheral ulcers. In India it is called medicinal sugar because it is used to cure coughs, phlegm, dyspepsia, and constipation; In addition, ancient Hindu books mention that it is good to purify blood and to prevent rheumatic pains and bile disorders.[3]

The Panela is currently a promising export product in the global organic market, because it is a natural product. Considering the growing demand for organic food in the food market as alternative to replace those products that during the manufacturing process use chemicals, the Panela, as a by-product from the process of sugar cane, is becoming an alternative natural food sweetener with added market value because it is a natural product and also has the feasibility of adapting its production process to organic farming.

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1 Ministerio de Agricultura y Desarrollo Rural – Sistema de Inteligencia de Mercados (SIM). "Inteligencia de los Mercados Panela". Corporación Colombiana Internacional, Bogotá D.C. Colombia. 2005.

2 Fondo Nacional de la Panela. FEDEPANELA. Perfil de la Panela. Septiembre del 2004.

3 Sugar India. Jaggery/Whole sugar/Gur/Panela. In http://sugarindia.com/jag.htm.

Around the world there is increasing research in high added value products that use Panela as an active ingredient or component, for example in energy bars, drinks, sweets, and others, as well as differentiated products with increased organoleptic properties and the improvement on the quality and presentation of the product.[4]

Comparative analysis of 1,000 grams sugar and Panela

(Anboisse Institute France)

	REFINED SUGAR	PANELA
SUCROSE	99.6	72 a 78
FRUCTOSE		1.5 a 7
GLUCOSE		1.5 a 7
POTASIUM	0.5 a 1.0	10 a 13
CALCIUM	0.5 a 5.0	40 a 100
MAGNESIUM		70 a 90
PHOPHORUS		20 a 90
SODIUM	0.5 a 0.9	19 a 30
IRON	0.5 a 1.0	10 a 13
MANGANESE		0.2 a0.5
ZINC		0.2 a 0.4
FLUORIDE		5.3 a 6.0
COOPER		0.1 a 0.9
PROVITAMIN A		2
VITAMIN A		3.8
VITAMIN B1		0.01
VITAMIN B2		0.06
VITAMIN B5		0.01
VITAMIN B6		0.01
VITAMIN C		7
VITAMIN D2		6.5
VITAMIN E		111.3
VITAMIN PP		7
PROTEIN		280mg
CALORIES	384	312

Figure 1. Nutritional information for refined sugar and Panela for each 1.000 grams.

Source: Amboisse Institute of France. In the Guarapera. In http://ww.laguarapera.com.co/Analisis.htm

2. Relevance and timeliness

In the international trade of perishable or non-perishable products, several members of the Codex, have some concerns about health and fair trade practices, resulting in restrictions or prohibitions, especially when the product does not have normative support backed by the international community. For this reason, Colombia proposes the development of a Panela Codex Standard, taking into account that this sweetener will be of

[4] Ministerio de Agricultura y Desarrollo Rural. "Agenda prospectiva de Investigación y desarrollo tecnológico para la cadena productiva de la Panela y su agroindustria en Colombia". Bogotá D.C., 2009.

great interest not only for Colombia, but also for other producing and exporting countries such as: India, Pakistan, Myanmar, Bangladesh, China, Brazil, Philippines, Guatemala, Mexico, Peru, Kenya, Honduras, Haiti, Uganda, Nigeria, Ecuador, Bolivia and Panama; also, for importing countries such as Germany, Netherlands Antilles, Aruba, Australia, Canada, Chile, Costa Rica, Croatia, United Arab Emirates, Spain, The United States of America, Finland, France, Iran, Italy, Japan, Malaysia, Nepal, Netherlands, Poland, United Kingdom, Russia, The United Republic of Tanzania, Somalia, South Africa, Switzerland and some others.

It is important to highlight that the Panela is a product with an excellent nutritional value, with a high level of consumption in the diet of an important part of the world's population, a product that must have minimum preparation requirements to protect consumers' health. These include prohibitions related to the addition of substances that alter the physical, and chemical characteristics and the nutritional value such as Sodium hydrosulfide (clarol), food colouring, saturated fats, addition of sugar, corn syrup and other sweeteners, as well as other toxic chemical substances with bleaching properties[5]. For all this, Colombia considers that it is necessary the development of this standard for the protection of consumers and good trade practices.

3. Main aspects to be covered

The main objective of the development of the standard is to:

- Establish the minimum requirements for the safety and quality of Panela, which must be fulfilled regardless of the type of products included.
- Define the categories in which the Panela products can be classified according to their physical appearance characteristics.
- Establish the specific requirements for each type of Panela (Panela in bars or blocks, granulated or powdered Panela, concentrated Panela and flavoured Panela), according to the agreed criteria for its quick commercial exchange.
- Setting quality tolerance standards for Panela that can be admitted in a package.
- Establish the requirements relating to contaminants, hygiene, and other aspects that are necessary in the safe food production and marketing.
- Include the requirements for homogeneity in package and packing methods to be considered.
- Define the information that must appear when marking and labelling the package, according to the guidelines established by the Codex Alimentarius Commission.

4. Assessment against the Criteria for the Establishment of Work Priorities.

a. Volume of production and consumption in individual countries and volume and pattern of trade between countries.

- ***Panela production at a global level***

According to the figures from FAO, 25 countries around the world produce Panela. Colombia is the second largest producer after India for the period 1998-2002, India had 85% of the world's production, while Colombia had around 13%, but, in spite of that, there are many countries in the world producing Panela. (FAO calculations Observatory Agro Chains Ministry of agriculture and Rural Development, Bogotá, Colombia 2006 (Table 1).

From 2003 FAO registered information regarding Panela with the one regarding sugar under the classification "Cane sugar and sugar crops NCP" which made it difficult to present current production data from this international source of information.

TABLE 1. PANELA PRODUCTION BY COUNTRY (tons)

Place	Country	1992	2002	Production Accumulated 1998-2002	Part (%) 1998-2002	Growth (%) 1992-2002
1	**India**	8.404.000	7.214.000	42.448.000	86,1%	-1,1%
2	**Colombia**	1.175.650	1.470.000	6.858.840	13,9%	1,9%

[5] Ministerio de la Protección Social, "Resolución Número 779 de 2006". Bogotá D.C. Colombia, Marzo de 2006.

Place	Country	1992	2002	Production Accumulated 1998-2002	Part (%) 1998-2002	Growth (%) 1992-2002
3	**Pakistan**	823	600	2.872	0,0058%	-8,2%
4	**Myanmar**	183	610	2.486	0,0050%	11,5%
5	**Bangladesh**	472	298	2.145	0,0043%	-1,3%
6	**China**	480	400	2.112	0,0043%	-2,1%
7	**Brazil**	240	210	1.320	0,0027%	1,2%
8	**Filipinas**	101	127	565	0,0011%	2,1%
9	**Guatemala**	56	44	228	0,0005%	-2,8%
10	**México**	51	37	183	0,0004%	-4,6%
11	**Perú**	25	28	129	0,0003%	0,7%
12	**Kenya**	25	23	120	0,0002%	-0,6%
13	**Honduras**	32	21	106	0,0002%	-6,7%
14	**Haití**	40	21	106	0,0002%	-8,6%
15	**Uganda**	13	15	75	0,0002%	1,6%
16	**Nigeria**	24	14	74	0,0002%	-4,8%
	World	**9.582.215**	**8.686.448**	**49.319.361**	**100,0%**	**-0,8%**

Source: FAO Calculus Agrocadenas Observatory. Ministry of Agriculture and Rural Development. Bogota D.C.

Among the countries with an active importance on the Panela production growth is Myanmar, a country that has tripled its production from 183 tons in 1992 to 610 in 2002, an annual growth of 11.5%, followed by Japan, whose growth in production was 9.2%, and Panama, at an annual rate of 6.1%.

In 2002 around thirty countries produced 11,209,269 tons of Panela. India produced 7,214,000 tons representing 64.36% of the world total product, while Colombia the second biggest producer produced 1,470,000 tons, that is 13.11% of the total. Other Latin American countries that produce Panela are Brazil, Guatemala, Mexico, Peru, Ecuador, Bolivia and Honduras. 93 per cent of the Panela production was sent for direct consumption; the rest was used in fodders, in other food processes and other unspecified uses[6].

The worldwide main consumer of Panela is India with a consumption of 6,545,500 tons in 2003, which corresponds to 65.5% of the total world production, which is near 9,997,543 tons, followed by Colombia and Pakistan with 870,000 and 490,000 tons respectively (calculations from the Ministry of agriculture and rural development, Bogota, D.C., January 2006).

- ***Panela Worldwide Imports***

According to the Foreign Agricultural Service from the Department of Agriculture of The United States of America (FAS by its acronym in English), between January and July 2004 this country imported US$231.86 million (561.815.9 tons) of the customs classification 17.01.11.10.00, which includes all other raw cane sugar pure and undefined solids. From this amount 3.7% corresponded to the product of Colombian origin (21,447.6 tons worth US$8,578,800. The main suppliers for this customs classification in the United States of American are The Dominican Republic (23.13%) and Brazil (20.67%).

[6] Base de datos estadísticos de la Organización de las Naciones Unidas para la Agricultura y la Alimentación. FAO http://faostat.fao.org/faostat/form?collection=CBD.CropAndProducts&Domain=CBD&serlet=l&hasbulk0&version-ext&language=ES

For 2007, Russia imported the amount of 1,106 million dollars, representing nearly 10% of the world total for that year, which amounted up to 11,444 million dollars. The United Kingdom with 812 million dollars displaced The United States of America that only registered 677 million dollars.[7]

- ***Panela worldwide Exports***

The best way to describe the Panela international market demand is through the export figures that the producing countries made towards different target markets, however, there are countries, that even being producers of Panela, do not have an exclusive customs classification to register the trade of this product.

Some years ago "Panela, chancaca or Raspadura", did not have a sub-custom classification of its own at a world level, it was classified in the PA 17.01.11 that comprised all the "unflavored or uncolored raw cane sugars in solid state". Only in some producer countries, this product had its own sub-custom classification, 17 01.11.10.00.

However, last year, the Harmonized System Committee of the World Customs Organization (WCO), adopted an amendment to the classification 17.01 in order to facilitate the international trade of Panela, to lower costs in its operations and streamline the comparison and analysis of statistics. This decision was endorsed, during the 113th/114th Customs Cooperation Council meeting held on June 26, 2009, where the new heading for the sugar cane sub-classification was approved by consensus within the chapter 17 in this regard, chapter 17 was established as follows 17.01.13: Sugar cane mentioned in note 2 on the sub-classification of the current chapter−PANELA.[8]

India

This is the main Panela producer country in the world and at the same time the main exporter. The Panela is known in this country as "*jaggery*" and was designated under the customs classification 17 01.11.10.00.

India exports Panela mainly to its neighboring countries. Between April 2002 and April 2003 exported the product to Bangladesh (shipments totaled US$0.83 million, representing 42.64% of the total value exported in that year) while it exported to Malaysia 18.59% of the total value. In the same period, it exported to the United States of America US$250 thousand, which represented 1.33% of the total value of exports of Panela.

Indian external sales had a positive movement between 2003 and 2007, with an annual compound growth of 36.1%, from exporting US$10.9 million in 2003 to US$37.4 million in 2007. In volume, the annual compound growth was 31.3%, from 46.413 metric tons in 2003 to 137.948 metric tons in 2007 (table 2).[9]

In 2006, the major importers of Panela "jaggery" were Bangladesh that imported about 8,926,000 million dollars, followed by Pakistan with 5,693,000 million dollars represented in 13.181 tons.

The United Kingdom was the largest importer in the European market in 2006, followed by The United States of America.

Indian external sales are mainly sent to Asia and the Middle East, with the following main destinations:

- ***United Arab Emirates***: exports to this country in 2007 reached US$14.7 million, a share of 39.2% of Indian exports. In volume, there were 55.774 metric tons representing 40.4% of the total marketed by India.
- ***Iran***: The sales of Panela in this country in 2007 were $7.2 billion (19.1% share) and 28.412 metric tons (20.6%) share.
- ***Bangladesh***: exports to this country reached US$5.8 million, with a share of 15.3% in the total exported by India and 19.520 metric tons, 14.2% of the total.

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7 Ministerio de Agricultura y desarrollo rural. Agenda prospectiva de investigación y desarrollo tecnológico para la cadena productiva de la Panela y su agroindustria en Colombia". Bogota D.C., 2009.

8 Ministerio de Comercio Industria y Turismo. Oficina de Comercio Colombiana en Bruselas (Bélgica), 30 de junio de 2009.

9 Proexport Colombia. Inteligencia de Mercados para Agroindustria. Marzo, 2009.

TABLE 2. EXPORTS OF PANELA (JAGGERY) * INDIA (Millions of US $) (ton.) 2003-2007

IMPORTERS	2003		2004		2005		2006		2007	
	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT
United Arab Emirates	586	2.398	363	879		-	468	1.208	14.660	55.774
Iran	-	-	-	-		-	-	-	7.160	28.412
Bangladesh	2.511	13.618	48	187		-	8.926	27.949	5.760	19.520
Malaysia	2.267	9.984	1.439	5.832		-	2.061	7.476	2.231	8.344
Tanzania	-	-	-	-		-	1	3	1.881	7.015
Somalia	467	1.926	-	-		-	-	-	1.239	3.932
Pakistan	-	-	-	-		-	5.693	13.182	764	2.870
United Kingdom	240	636	324	831		-	489	1.311	532	1.459
United States	2.855	8.913	370	741		-	404	1.038	488	1.222
Nepal	139	754	212	1.159		-	686	2.604	391	2.028
Saudi Arabia	114	459	174	524		-	125	389	366	1.228
Ethiopia	-	-	-	-		-	-	-	323	1.200
Yemen	27	89	36	108		-	169	453	320	1.007
Sri Lanka	668	3.312	29	131		-	260	702	260	703
Kenya	2	6	-	-		-	3	10	218	607
Canada	143	426	221	335		-	141	309	204	508
Kuwait	46	159	48	134		-	59	153	136	421
China	-	-	-	-		-	-	-	93	382
Oman	81	388	65	267		-	72	262	91	314
Bahamas	-	-	-	-		-	-	-	68	262
Australia	13	45	34	77		-	42	113	40	129
Qatar	14	55	12	40		-	30	99	32	93
France	2	8	6	21		-	9	39	32	76
Samoa	-	-	-	-		-	-	-	27	102
Singapore	327	1.567	24	81		-	24	98	22	72
South Africa	20	45	11	41		-	15	41	17	45
Italy	5	16	-	-		-	-	-	14	52
Germany	255	1.006	108	229		-	4	16	12	24
Sweden	-	-	-	-		-	8	28	8	27
Bhutan	10	40	59	200		-	-	-	7	20
Nigeria	-	-	-	-		-	-	-	7	26
Japan	1	2	-	-		-	2	11	5	19
Belgium	2	6	-	-		-	-	-	4	11
New Zeland	18	89	-	-		-	13	39	3	12
Bostwana	-	-	-	-		-	3	7	2	7
Seychelles	-	-	-	-		-	3	9	2	8
Israel	1	3	-	-		-	1	4	1	2
Netherlands (Holland)	1	4	-	-		-	-	-	1	2
Philippines	-	-	-	-		-	-	-	1	5
Iraq	-	-	-	-		-	1.235	3.000	-	-
Bahrain	38	131	32	122		-	34	126	-	-
Greece	-	-	-	-		-	3	8	-	-
Fiji	-	-	-	-		-	2	7	-	-
MOzambique	-	-	-	-		-	2	2	-	-
Norway	1	4	-	-		-	1	4	-	-
Portugal	1	3	-	-		-	1	5	-	-
Djibouti	-	-	-	-		-	1	1	-	-
Croatia	-	-	10	15		-	-	-	-	-
Afghanistan	41	200	-	-		-	-	-	-	-

IMPORTERS	2003		2004		2005		2006		2007	
	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT	VALUE	AMOUNT
Zona Nep	10	76	-	-		-	-	-	-	-
Mauritius	5	21	-	-		-	-	-	-	-
Burundi	4	15	-	-		-	-	-	-	-
Malawi	1	4	-	-		-	-	-	-	-
TOTAL	**10.918**	**46.413**	**3.655**	**12.061**		**-**	**20.991**	**60.713**	**37.425**	**137.948**

Heading 17 01.11.10. of the Indian Classification

Source: Tradermap-Calculus Proexport Col. 06-2009

Latin American Countries

These countries mainly send their Panela exportations to Europe, Japan and the United States of America.

Ecuador

In 2008, Ecuador exported to the United States of America 75 tons of Panela worth US$80,000 equivalent to 22.01% of the total of the Ecuadorian export of this product. Until 2003, the main target for exports was the European market, particularly Italy, Germany, Spain, and France, however, exports to the U.S. from 2003 amounted up to US$17.060, almost 30% of all that Ecuador exported to this country between January and August 2004 ($ 61.310).[10]

TABLE 3. EXPORTATIONS OF PANELA FROM ECUADOR (THOUSANDS OF US$) (TON.), 2004-2008

IMPORTERS	2005		2006		2007		2008	
	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY
Italy	293	268	273	250	482	397	363	292
Spain	152	118	165	186	248	206	237	189
Germany	88	127	42	61	158	166	95	91
Netherlands (Holland)	-	-	-	-	70	80	73	80
France	24	24	49	39	38	21	55	36
United States of America	9	40	1	0	10	13	38	75
Colombia	1	0	-	-	33	111	-	-
Egypt	2	1	-	-	-	-	-	-
TOTAL	**569**	**578**	**530**	**536**	**1.039**	**994**	**861**	**763**

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Fuente **Trademap-Cálculos Proexport Col 06-2009**[11]

Top destinations in 2008:

- **Italy**: Destination of 42.1% of Ecuadorian exports of Panela in 2008 with US$363.1 thousand and 291.9 metric tons.
- **Spain**: Foreign sales to this country reached US$ 236.8 thousand (27.5% share) and 189 metric tons (24.8% share).
- **Germany**: Third destination of Ecuadorian exports with a participation of 11.1%, as a result of foreign sales to this country for US$ 95.5 thousand and 91 metric tons (11.9% share).

Bolivia

In 2009, its external sales of Panela reached US$639 thousand, a growth of 41.6% compared to 2007, in which the exported value was of US$438 thousand. In volume, their exports were of 606 metric tons in 2007 and 823 tons in 2008. (Table 4)

[10] Corporación Colombia Internacional. Sistema de Inteligencia de Mercados − SIM. Ministerio de Agricultura y Desarrollo Rural. Bogota D.C. Colombia.
http://www.cci.org.co/cci/cci_x/Sim/Perfil%20de%20Productos/perfil%20producto%2026.pdf
[11] PROEXPORT COLOMBIA Inteligencia de Mercados para Agroindustria. Junio, 2009

Its destinations in 2008 were:

- **Japan**: this country concentrated 90.4% of Bolivian exports of Panela with US$575 and 748 tons.
- **Finland**: the remaining 9.6% of the exports were sent to this country; amounting US$59 thousand, the amount in volume sold to this country was of 70 metric tons.

TABLE 4. BOLIVIAN EXPORTS OF PANELA (THOUSANDS OF US$) (TONS.), 2005-2009)

IMPORTERS	2005		2006		2007		2008		2009	
	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY
Japan	798	1.450	686	1.096	414	566	575	748	776	1.037
Finland	25	49	40	72	21	37	59	70	50	57
France	-	-	-	-	3	3	5	5	-	-
United States	-	-	1	1	-	-	-	-	-	-
TOTAL	**823**	**1.499**	**727**	**1.169**	**438**	**606**	**639**	**823**	**826**	**1.094**

Heading 17.01.11.10.00 from the Bolivian Classification
Fuente Trademap-Cálculos Proexport Col 06-2009[12]

Peru

The Peruvian exports of Panela showed a growth of 10.9% between 2007 and 2008, from US$633 thousand in 2007 to US$702 thousand. In volume, it remained stable in 620 metric tons.[13]

In 2008, its main destinations were:

- ***Italy:*** It is the main destination of Peruvian exports of Panela with a 67% share of the total external sales, which were US$470 thousand. In volume, the share was 66.3% with 411 metric tons.
- ***France:*** 23.1% of external sales were sent to this country, with US$162 thousand and 124 metric tons.

TABLE 5. . EXPORTS OF PANELA OF PERU (THOUSANDS OF US$) (TONS.), 2005-2009)

IMPORTERS	2005		2006		2007		2008		2009	
	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY	VALUE	QUANTITY
Italy	264	269	326	336	346	348	470	411	1.167	915
France	108	159	152	220	252	230	162	124	283	200
Croatia	-	-	-	-	13	20	38	56	99	131
Canada	-	-	-	-	-	-	-	-	47	31
Netherlands (Holland)	12	18	-	-	-	-	-	-	39	30
Australia	-	-	-	-	-	-	-	-	4	2
United States	1	1	3	2	4	3	2	1	1	0
Finland	-	-	-	-	-	-	30	28	-	-
Spain	7	5	-	-	18	21	-	-	-	-
German	-	-	3	2	-	-	-	-	-	-
TOTAL	**392**	**452**	**484**	**560**	**633**	**622**	**702**	**620**	**1.640**	**1.310**

Heading 17.01.11.10.00 from the Peruvian Classification
Source: Trademap-Cálculos Proexport Col 06-2009

Colombia

In the period between January and November 2008, the exports of Colombian Panela reached the amount of US$2.6 million (table 6) 12.8% more than in the same period in 2007, when external sales were of US$2.3

[12] PROEXPORT COLOMBIA Inteligencia de Mercados para Agroindustria. Junio, 2009
[13] PROEXPORT COLOMBIA Inteligencia de Mercados para Agroindustria. Marzo, 2009

million. In volume, the exports in the first 11 months of 2008 were 2.108 metric tons, 1.4% more than during the same months of 2007.[14]

In 2007, the main importer of Colombian Panela was the United States of America, registering an amount of US$1.935 million, followed by Spain with US$430.000.

January-November 2008, main destinations:

- ***The United States of America***: 71.2% of Colombian exports of Panela were to this country, where the exported amount was of US$ 1.9 million, 1.533 metric tons. The total price sold on average was US$1.242 per metric ton.
- ***Spain***: The second destination of Colombian Panela, with an exported amount to this country of US$524.1 thousand (19.8% share) and 420 metric tons. The average total price was US$1.249 per metric ton.
- ***Canada***: The external sales to this country were US$90.8 thousand, which represents 3.4% of the Panela exports. In volume they reached 55 tons. The implicit price to which it was traded in Canada on average was US$1,651 per ton.

TABLE 6. EXPORTATIONS DESTINATIONS OF COLOMBIAN PANELA (Jan-Nov 2008)

COUNTRY/ TERRITORY	US$ THOUSAND	TONS	TOTAL PRICE US$/TON
United States	1.903,7	1.533	1.242
Spain	524,1	420	1.249
Canada	90,8	55	1.651
Australia	34,8	26	1.335
South Africa	26,8	14	1.870
Italy	25,1	23	1.083
United Kingdom	23,2	15	1.564
Aruba	8,3	14	613
Chile	4,5	3	1.415
Reunion	2,1	1	1.604
Netherlands Antilles	1,7	2	1.094
Sweden	0,9	1	1.285
Japan	0,7	0	2.129
Not Declared	0,5	1	598
France	0,2	0	2.149
Costa Rica	0,1	0	2.415
Poland	0,0	0	2.203
TOTAL	**2.647,5**	**2.108**	**1.500**

Source: DANE Cálculos Proexport Col 2008

The total balance of the world exports exhibits a fluctuating behavior, remaining above 2 million dollars in the exported value, having in 2007 a total of 2.86 million dollars. In terms of quantities, the United States of America is still the largest importer, with 1.605,55 tons in 2007 followed by Spain with 382.48 tons and Canada with 92.51 tons.[15]

The analysis of the world commerce information of Panela reflects the need for the international community to establish a standard for this product.

b. Diversification of national legislations and apparent resultant or potential impediments to international trade.

[14] PROEXPORT COLOMBIA Inteligencia de Mercados para Agroindustria. Junio, 2009

[15] Ministerio de Agricultura y Desarrollo Rural. "Agenda prospectiva de investigación y desarrollo tecnológico para la cadena productiva de la Panela y su agroindustria en Colombia". Bogotá D.C. 2009.

It is necessary to develop the Panela standard, in order to eliminate any obstacles for international trade and as a means of protecting the health of consumers and preventing illegal business practices.

The countries have developed their own legislation on sugars and sweeteners, in order to protect their legitimate rights through the WTO, including the protection against phytosanitary risks caused by the entry of pests or foreign diseases that enter in the territories and also towards the control of residues of pesticides and other contaminants that can affect the health of consumers.

From this point of view, the existence of an international standard of Panela will make it possible to harmonize legislations, because it will cover considerations about the presence of contaminants and hygiene practices to ensure food safety.

Sanitary and technical requirements for Panela exports are already regulated in several countries in the world.

In Colombia, producers must comply with the technical regulations covered by resolution No. 779 of March 17, 2006 issued by the Ministry of Social Security on health requirements, a regulation that must be complied by the trapiches - sugar mills - (a common name given in Colombia to places where Panela is produced) where Panela Trading companies buy Panela in order to sell it within the country or abroad. The above mentioned regulation establishes that the Panela must come from trapiches and virgin honey gathering facilities trapiches complying with Good Manufacturing practices, and also must be certified by a qualified authority.[16]

In Peru, there is a ministerial decision of August 12, 1947, which ratified the prohibitions to use sugar in the manufacture of chancaca, alcohol, spirits, wines, etc.

Mexico issued the General Health Law, establishing the 141 Agreement whereby the Piloncillo or Panela Processing Establishments are subjected to operation permits in order to function legally.

Furthermore, there are considerations that affect or may affect international trade of Panela which are aspects related to the definition of requirements and tolerances associated with the quality of the product. The absence of an international standard allows buyers in the different countries to establish their own quality and tolerance criteria, which may in turn lead to unfair commercial practices.

An international standard for the definition of requirements, types of Panela or tolerances in the contents of the package will set parameters to avoid the proliferation of regulations and constitute the basic benchmarks to establish trade agreements on an appropriate exchange between countries.

c. International or regional market potential.

The Panela global trade has experienced great development, it can be seen in the outstanding participation of imports of the United States America and Canada, however the European market, in particular Italy, Germany, Spain and France have become the most important export destination for producing countries, as well as the Asian market, in which some countries such as United Arab Emirates, Iran, Bangladesh, Malaysia, South Korea, and Japan, among others, are becoming more important.

Tables 1 to 6, indicate a part of the related international trade of Panela statistics, the information contained there, shows that in recent years, the trade volume of Panela has increased with some countries, and even started trading with countries not having any previous trade. Furthermore, there are countries in which trade has been intermittent through the years, but this could be strengthened in the future with the adoption of an international standard, which promotes trade on this sweetener.

As for the seasonality of the offer, the Panela is commercialized in the international market during the whole year. Among the major producers of Panela, in order of importance are India, Colombia, Pakistan, Myanmar, Bangladesh, China Brazil, Philippines, Guatemala, Mexico, Peru, Kenya, Honduras, Haiti, Uganda, and Nigeria.

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[16] Ministerio de la Protección Social. Republica de Colombia. Resolución número 779 del 17 de marzo del 2006. Titulo III, Capítulo I, Artículo 15. Exportación de Panela, Registro Sanitario y Vigilancia Sanitaria. http://www.invima.gov.co/Invima///normatividad/docs_alimentos/resolucion_779_de_2006.htm

Although India has the world's market leading position of Panela, with a clear approach in the improvement of competitiveness in their policies for exporting and at the forefront of basic and applied research, Philippines and Mauritius Islands have the best organizational and institutional environment.

The Philippines has identified muscovado[17]-(Panela) sugar as a product with a clear positioning on its 2005-2010 Export Development Plan and this is because of the growing demand for the product in the European Union and Japan. It has institutions that promote quality standards and the creation of productive programs, also has large associations, supported by State Entities, which trade the product in the European Union and Asia markets. The Mauritius Islands has a production intended mostly for export to the European Union"[18].

The 2009 study entitled 'Prospective Agenda for Research and Technological Development for the Productive Chain of the Panela Agroindustry in Colombia" carried by the Ministry of Agriculture and Rural Development in the Republic of Colombia, and the Research and Development for Management, Productivity and Competitiveness Group "BioGestión" of the National University of Colombia, identified some potential countries for the Panela exports, as shown in table 7.

TABLE 7. POTENTIAL COUNTRIES FOR PANELA EXPORT

TYPE OF PANELA	POTENTIAL COUNTRY OR ECONOMIC GROUP
Panela en Block	USA, UK, EU, Russia and Canada (57 actors).
Powdered Panela	USA, China, Japan, UK, Russia, Ecuador, Venezuela, EU, and Canada (57 actors)
Flavored Panela	Russia, Venezuela, Ecuador, EU, Canada, USA, UK, (57 actors)
Flavoring beverages	USA, Canada, UK, Russia and EU (5 actors)

Source: Grupo Biogestión. Universidad Nacional de Colombia. 2008.

According to the potential market, the trend is to have an increase in the total export volume, however, it is important to emphasize that to maintain and increase this trend, it is essential to have tools such as the International Standard of Panela that reflects the importance and commitment that producing countries have when offering Panelas complying with internationally recognized food safety and quality criteria.

(d) Amenability of the commodity to standardization.

The development of the standard essentially requires the definition of the Panela, which implies indicating its classification by quality categories and the establishment of the minimum requirements for product safety, which must be met regardless of the categories indicated in the standard.

Considering the concern of each country to establish measures to prevent pests and diseases, and contaminants, the standard will cover and make reference to general documents that the Codex Alimentarius Commission has developed or that could be issued before the approval of the document.

From the consumer's point of view, it is very important that the standard provides the information they need and that has to be found in the package label. This will also allow the traceability of the packaged sweetener.

Besides the foregoing, the standard requires the classification by type of Panela according to the characteristics of the product appearance, which will allow for unifying the criteria that are now considered by the countries for its trade. The standard will also establish the requirements for each type of Panela (Panela in bar or blocks, granulated or powdered Panela, Panela concentrate and flavored Panela), that will facilitate the commercialization of the product and will constitute benchmarks for both producers and buyers.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Considering the products defined in the standards developed by the Codex Alimentarius and the standards being developed, none of these covers the Panela. On the other hand, sugars referred to in such standards

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17 The Panela is one of the sweeteners and food products produced in countries like India, Brazil, Peru, Ecuador, and the Philippines, among others, which has started at a commercial level its positioning in the market for sweeteners with powder presentations, as the case of the "muscovado sugar," demerara sugar "and " brown sugar. "

18 Ministerio de Agricultura y Desarrollo Rural. "Agenda prospectiva de investigación y desarrollo tecnológico para la cadena productiva de la panela y su agroindustria en Colombia". Bogotá D.C, 2009.

correspond to varieties with characteristics and particular requirements not allowing the inclusion of the Panela.

The above justifies the development of a standard that provides a new document for the international trade with the specific information for this product.

(f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed.

Because it is a product for human consumption, the Panela dealt on this standard, corresponds to a processed or finished product, and the specific processes it goes through consist on grinding the cane, separate impurities, juice extraction, clarification or cleaning, concentration of the juice, tap, shake, and finally packaging.[19]

Taking into account that there are various types of Panela according to the characteristics of the appearance of the product (Panela in bar or blocks, granulated or powdered Panela, Panela concentrate and flavored Panela), the proposed standard covers those traded in the international market. For this reason, the development of separate standards for each type of Panela existing in the market is not necessary.

(g) Work already undertaken by other international organizations in this field and/or suggested by the r5elevant international intergovernmental body(ies).

The producers of this product have carried out the development of standards for the Panela at national level and these works are the ones that will be taken as reference for the elaboration of a Codex standard proposal.

Because of this, the Codex standard will unify in one document the requirements of safety and quality, thus reducing the differences among countries regarding to the definition of essential criteria for the safe trading of this product.

5. Relevance to the Codex strategic objectives.

The development of a Panela standard is a response to the strategic objective of the Codex with the intention of promoting the best application of the standards aimed at the internal regulation of the countries and to facilitate international trade. The adoption of such standards will also allow the reduction of risks produced by the transmission of agents that have a negative impact on the consumer's health and the environment.

Several countries, exporters and importers are part of the global exchange of this product, therefore an appropriate standard, that unifies criteria about the Panela and that fulfills the objectives of protecting the consumer's health and facilitate fair practices in food trade is urgently required.

6. Information on the relation between the proposed and other existing Codex documents.

The Panela standard proposal is framed within the work of the Codex Committee on Sugars.

7. Identification of any requirement for and availability of expert scientific advice.

As a reference for the development of the draft of the Codex Standard, the information has been taken from the research group that at national level is working in the characterization and technological development of the production chain of the Panela and its agro industry in Colombia. (Market Intelligence for Agro business of PROEXPORT, Ministry of Agriculture and Rural Development in the Republic of Colombia, and the Research and Development for Management, Productivity and Competitiveness Group "BioGestión" of the National University of Colombia). Therefore, in case of requiring additional information to the one presented in the project, there is the possibility to consult this group of experts.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for.

None.

[19] ESPIRTU C. Cristopher Markus. Revista de la Estación Experimental Agraria El Porvenir. Tarapoto. Año 2. No. 3 – Marzo 2005.

9. Proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

PROCEDURE	DATE
Distribution of a proposal prepared by a working grooup at Step 3 of the Procedure	**After approval of new work by the 34th CAC 2011**
Proposed date for adoption at Step 5 by the CAC	**2012**
Proposed date for adoption at Step 8 by the CAC	**2013**

Annex 2

PROJECT DOCUMENT FOR NEW WORK ON A STANDARD FOR LAVER PRODUCTS

(Prepared by Republic of Korea)

Background

The new work on the development of a regional standard for laver products was proposed at the 17th session of FAO/WHO Coordinating Committee for ASIA (CCASIA). Many delegations supported the proposal; then, it was suggested that the development of a worldwide standard could be more appropriate for these products since laver products were also traded outside the Asian region. The CCASIA agreed that a standard for laver products be developed as a worldwide standard in view of the significant amount of products exported outside the region and recommended the Republic of Korea to submit the proposal for a new work to the 31st session of the Committee on Fish and Fishery Products (CCFFP) for consideration. The CCASIA further agreed that should the proposal for new work not be supported by CCFFP, the Republic of Korea would forward a proposal for new work on the development of a regional standard for laver products to the next session of the Commission (REP 11/ASIA para. 144).

At the 31st session of CCFFP, the document on the development of a worldwide standard for laver products was introduced by the delegation of the Republic of Korea. The Committee noted that it might be necessary to amend the terms of reference of the Committee to work on laver product as the current terms of reference did not cover the product. Some delegations were of the view that due to the workload of the Committee and the fact that there appeared to be no clear food safety risk associated with the product, the Committee should not proceed with new work on laver products, while some other delegations supported to start new work on laver products. After exchange of various views on this matter, the Committee noted that it was premature to consider a worldwide standard for laver products and agreed not to start the new work at this time, but to encourage the CCASIA to develop a regional standard for laver products (REP 11/FFP para. 176).

According to the conclusions of the 17th session of CCASIA and the 31st session of CCFFP, the Republic of Korea would like to forward a proposal for new work on the development of a regional standard for laver products to the coming session of the Commission.

The project document justifying the development of this standard is presented hereafter.

1. The purpose and the scope of the standard

The purpose of the standard is to provide necessary information for safe and high quality laver products. The products are intended for direct consumption or further processing in accordance with the Codex's aim to protect consumers' health and ensure fair trade practices. The standard shall apply to these laver products: dried laver, roasted laver and seasoned laver.

2. Its relevance and timeliness

Laver products are called in various terms such as edible seaweeds, edible red algae, etc. The types of the products are different in each country and there are many significant quality factors, which directly affect the quality and safety of the products. Besides, most countries do not have relevant standards for the products yet; and even if they do, the standards vary between countries. These cause much confusion and impediment to international trade. Therefore, an international consensus is needed to elaborate a worldwide standard for laver products.

The size of paper-shaped dried laver is one of significant quality factors to be considered because this directly affects the size of roasted and seasoned lavers, taking into account the complete manufacturing processes for laver products. Thus, establishing an international criterion for the size of dried laver will provide producers with greater productivity by ensuring product uniformity and help consumers purchase credible laver products in a more convenient way.

The moisture content of laver products is another vital quality factor. In general, most laver products tend to absorb moisture in the air, and this is a major cause for deterioration of the product quality. In addition, other quality factors like pore-tolerance, foreign matters, acid value and peroxide value also determine the products' quality and safety.

An appropriate worldwide standard should therefore be established to deal with several aspects such as correct definition, name and quality factors with a view to providing consumers with high quality laver products while protecting consumers' health and ensuring fair trade practices.

Porphyra tenera	*Porphyra yezoensis*	*Porphyra haitanensis*
		
Porphyra seriata	***Porphyra pseudolinearis***	***Porphyra dentata***
		

Figure 1 *Porphyra* genus of red algae

Item	Product types	Various types of consumption
Dried laver		
Roasted laver		
Seasoned laver		

Figure 2 Types of products and consumption

3. Main aspects to be covered

This standard deals with aspects related to quality and safety depending upon the characteristics of the products in order to facilitate international trade in the following manner:

The main aspects to be covered would be:

- name, definition and classification of the product types;

- essential composition and quality factors including their criteria;

- packaging, preserving and labeling, and

- analysis methods for each of the quality factors.

4. An assessment against the *Criteria for the Establishment of Work Priorities*

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Total global production of raw laver in 2008 was 1,376,820 tons, and when it is converted into that for dried laver[20], it will be approximately 142,764 tons. Major producers are China, Japan and Korea, and the production of each country account for 59%, 25%, and 16% of the total, respectively. In terms of trade, however, Korea exported laver products the most in 2009.

The global trade volume for laver products was valued at US$173 million in 2009, which implies an increase by 22.4% and 38.3% for dried laver and seasoned laver, respectively, since 2005. The volume has steadily grown for the last five years in all major producers like China, Japan and the Republic of Korea (see Table 1).

Korea exports dried laver to about 50 countries and seasoned laver to more than 70 countries and imports each type of the product from about 10 countries. Major trading partners are China, Japan, Singapore and Thailand in Asia; USA and Canada in North America; Brazil and Paraguay in Latin America; UK, Germany, France, Netherlands and Russia in Europe; and New Zealand and Australia in Oceania (see Table 2).

Table 1 Export volume by major producers (1,000 US$)

Item	Country	2005	2006	2007	2008	2009
Dried laver*	Korea	16,021	24,803	20,569	26,334	23,605
	China	23,702	19,593	28,774	23,534	25,446
	Japan	3,158	1,990	2,509	6,040	3,424
	Subtotal	**42,881**	**46,386**	**51,852**	**55,908**	**52,475**
Seasoned Laver	Korea	35,900	34,429	37,351	47,619	56,970
	China	42,088	41,924	51,071	53,856	52,426
	Japan	9,087	9,767	13,033	12,528	10,998
	Subtotal	**87,075**	**86,120**	**101,455**	**114,003**	**120,394**
Total		**129,956**	**132,506**	**153,307**	**169,911**	**172,869**

* The volume of dried laver includes that of roasted laver.

Source: The Korea International Trade Association

[20] Usually, dry laver is produced in '1 bundle' comprising 100 sheets, 210mm□190mm in size. The mean weight of 1 bundle is 250g and 2.411kg of raw laver is needed to produce 1 bundle of dried laver. The formula for converting the weight of raw laver (RL) into that of dry laver (DR) is: "raw laver (RL, kg)/2.411□0.25 = dry laver (DR, kg)."

Table 2 Korea's trade volume of laver products in 2009 (tons, 1000 US$)

	Dried laver*			Seasoned laver		
	Country	**Quantity**	**Value**	**Country**	**Quantity**	**Value**
EXPORTS	Thailand	726	9,532	Japan	776	19,825
	Japan	261	5,050	USA	3,522	16,255
	USA	528	3,002	China	312	6,423
	(Taiwan)	221	2,572	Canada	630	2,695
	China	106	846	Russia	97	1,653
	Indonesia	79	417	(Hong Kong)	125	1,627
	Canada	89	343	Australia	281	1,586
	Russia	11	258	(Taiwan)	101	1,262
	Australia	33	198	France	177	779
	Singapore	11	188	Singapore	192	717
	France	15	79	Brazil	65	513
	Paraguay	9	75	New Zealand	171	432
	Brazil	3	66	UK	124	406
	UK	28	53	Germany	31	199
	Netherlands	24	51	UAE	37	160
	Others	127	875	Others	296	2,437
	Total	**2,271**	**23,605**	**Total**	**6,937**	**56,969**
IMPO	China	54	446	Japan	3	78
	Japan	-	3	China	-	8
	Others	1	4	Others	-	-
	Total	**55**	**453**	**Total**	**4**	**87**

* The volume of dried laver includes that of roasted laver.

Source: The Korea agro-fisheries trade corporation

b) Diversification of national legislations and apparent resultant or potential impediments to international trade

Laver is one of the most consumed edible seaweed products. It is manufactured in various forms and is distributed across the world.

While the international trade volume of laver products is rising, most countries do not have relevant legislations for the products. Although some countries have standards relevant to seaweeds, they are roughly set in a single standard without giving information on specific characteristics of individual seaweed products.

A number of laver products are in the international market under the name of seaweeds. However, the term seaweed includes all kinds of seaweeds like green, brown and red algae. Thus, when laver products are distributed under the name of seaweed, the product could easily be confused with other seaweed products than laver. In fact, there are some other products distributed as 'laver products' occasionally in market which are manufactured from different seaweeds or added with such seaweeds. Hence, it is difficult to distinguish the laver products from the other seaweed products which are distributed under the same name 'seaweed'.

In addition, the quality factors such as size, pore tolerance, foreign matters, moisture content, acid value and peroxide value directly affect quality and safety of laver products. Yet, most countries do not have relevant criterion for the products, which will be most probably the erection of technical barrier to trade of the products.

In this regard, the absence of international criteria for a correct definition, name, and quality factors might be a big impediment to the growth of laver trade.

c) International or regional market potential

Laver products are one of main side dishes in Asian countries where rice is the staple food. The dried or roasted laver is consumed as a main ingredient of *gimbap* (*sushi* in Japanese) - steamed rice rolled with various ingredients and the laver product- as well as a snack.

Laver is rich in essential amino acids such as methionine, threonine and tryptophan and contains abundant minerals like phosphorus, magnesium, sodium and calcium. The protein in laver is easily digested in a human body so that it is good for all age groups to consume. In addition, porphyran, a component unique to laver, helps fat break down and the level of cholesterol lower.

Hence, laver is traditionally considered a health food, which is an opinion increasingly acknowledged by more people living in other continents than Asia, like America and Europe.

Figure 3 shows steady growth in the international trade of dried and seasoned lavers for the past 5 years. Moreover, trading partners of Korea and Japan have expanded increasingly from Asian countries to North America, Middle and South Americas, Europe, Oceania and Africa; and the products' exporting volume has increased year by year (see Figure 4 and 5).

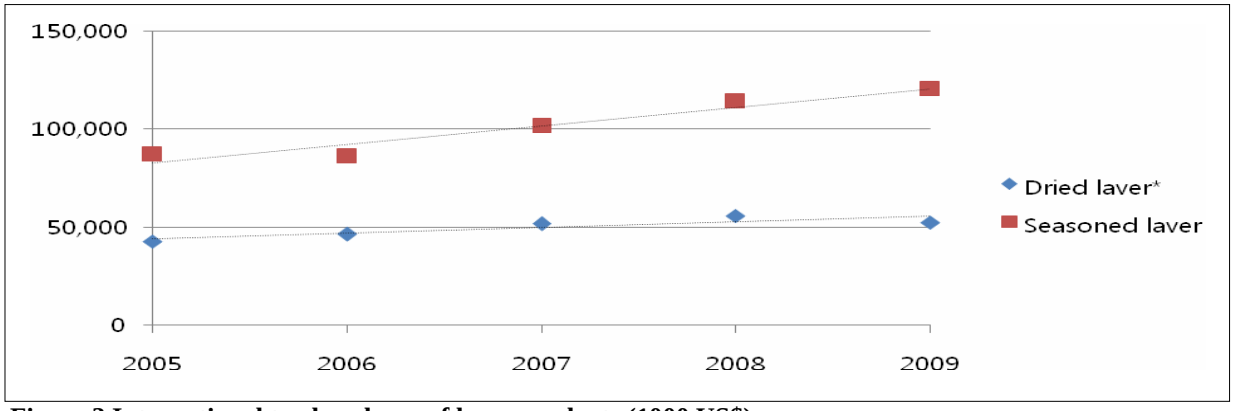
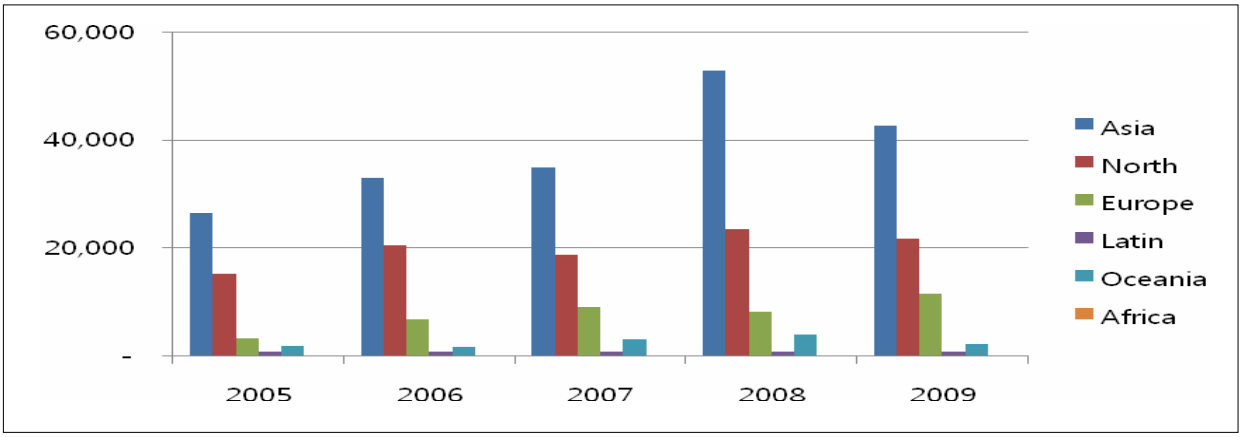


Figure 3 International trade volume of laver products (1000 US$)

* The volume of dried laver includes that of roasted laver.s

Source: The Korea International Trade Association



Fgure 4 Korea's exports of laver products - by continent (1000 US$)

Source: The Korea International Trade Association

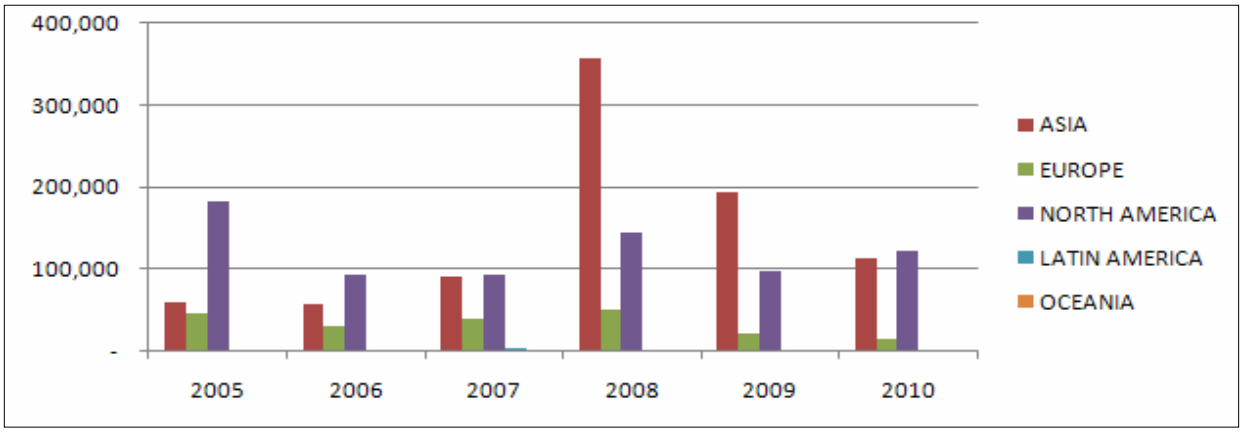


Figure 5 Japan's exports of laver products – by continent (1000 ¥)

Source: Japan Customs, Ministry of Finance Japan

d) Amenability of the commodity to standardization

Laver products are distributed primarily in the form of dried, roasted and seasoned products.

Dried laver is manufactured with raw laver through various processes while roasted laver and seasoned laver are manufactured by roasting and seasoning dried laver, respectively.

To be precise, dried laver is considered a semi-processed product for roasted and/or seasoned lavers as well as a processed product for direct consumption. Hence, it is deemed that the development of a standard for laver products should include provisions on a raw material (*wet Porphyra*), a semi-processed product (dried laver) and processed products (roasted and seasoned lavers).

Furthermore, from manufacturing to distribution, the quality factors which directly affect the quality and safety of the products such as size, foreign matters, pore tolerance, moisture content, acid value, peroxide value and packaging or storage method shall all serve as adequate parameters for the standardization of the products.

For all the reasons stated above, laver products are highly amenable to standardization.

e) Main coverage of the consumer protection and trade issues by existing or proposed general standards

Specific provisions in this proposal, particularly provisions on product identity, essential composition & quality factors, hygiene, packaging, storage and labeling, are not covered by existing horizontal Codex texts.

f) Number of commodities which would meet separate standards indicating whether raw, semi-processed or processed

This proposal addresses a single standard for processed products for direct consumption or further processing, including catering purposes or repacking purposes if required.

g) Work already undertaken by other international organizations in this field

None identified.

5. Relevance to the Codex strategic objectives

This proposal meets with *the Goal 1.2 of Part 2 – Review and develop Codex standards and related texts for food quality* of the Strategic Plan 2008-2013 of the Codex Alimentarius Commission, to ensure that they are generic in nature and, while maintaining inclusiveness, reflect global variations and focus on essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary.

6. Information on the relation between the proposal and other existing Codex documents

None identified.

7. Identification of any need for any requirements for and availability of expert scientific advice

Since there appeared to be no clear food safety risk associated with the product, scientific advice is not foreseen at this time. However, safety provisions, e.g., ones on food additives and method of analysis specific to the products, which are not covered by horizontal Codex texts, will be developed subject to endorsement by the relevant general subject committees (See also Section 3).

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Not applicable.

9. Proposed timeline for completion of the new work

Subject to approval as new work by the Codex Alimentarius Commission in 2011, a proposed draft Standard will be circulated for comments and consideration by the CCASIA in 2012. Preliminary adoption by the Commission is foreseen for 2013 and subsequent circulation of the draft Standard for comments and consideration by the Committee in 2014 with a view to its final adoption by the Commission in 2015. The application of an accelerated step of procedure might be taken into account.

Date	**Advance and Procedures**
Jul. 2011	Critical review by CCEXEC and approval by the Commission
Jul. 2011~Oct. 2012	Preparation of the Proposed Draft Standard and circulation for comments
Nov. 2012	Consideration of the Proposed Draft Standard by CCASIA
Jul. 2013	Adoption by the Commission as a Draft Standard
Jul. 2013~Oct. 2014	Circulation for comments on the Draft Standard
Nov. 2014	Consideration of the Draft Standard by CCASIA
Jul. 2015	Final Adoption by the Commission as a regional standard

Annex 3

PROPOSAL FOR NEW WORK FOR DEVELOPING PERFORMANCE CRITERIA/PARAMETERS FOR SCREENING METHODS FOR DETERMINATION OF BIOTOXINS IN THE STANDARD FOR RAW AND LIVE BIVALVE MOLLUSCS

1. PURPOSE AND SCOPE OF THE NEW WORK

The Standard for Live and Raw Bivalve Molluscs *(CODEX STAN 292-2008)* contains a list of methods for the determination of biotoxins for use in assessing maximum levels established for various biotoxin groups. The Codex Committee on Fish and Fishery Products (CCFFP) is currently elaborating Proposed Draft 'Performance Criteria/Parameters for Reference and Confirmatory Methods for the Determination of Biotoxins' in the said Standard, which is at Step 3.

This proposed new work will develop 'Performance Criteria/Parameters for Screening Methods for the Determination of Biotoxins' in the Standard for Raw and Live Bivalve Molluscs. This parallel work with the Proposed Draft 'Performance Criteria/Parameters for Reference and Confirmatory Methods for the Determination of Biotoxins' will allow member countries to consider whether the criteria for the Reference and Confirmatory and Screening methods should reside in the Code of Practice for Fish and Fishery Products.

The scope of the new work would also include an assessment of the applicability of the Reference and Confirmatory and Screening methods for raw and live bivalve molluscs and for other commodities for which biotoxin determination may be required (e.g. abalone).

2. RELEVANCE AND TIMELINESS

During the 31st Session of the CCFFP, it became particularly evident that many countries utilise methods for regulatory purposes that do not fit the criteria for reference and confirmatory methods e.g. mouse bioassay. This proposed new work will address these alternative methods and complement the Proposed Draft 'Performance Criteria/Parameters for Reference and Confirmatory Methods for the Determination of Biotoxins in the Standard for Live Bivalve Molluscs', resulting in more comprehensive guidance to member countries.

Screening test methods are being increasingly used for regulatory marine biotoxin management for bivalve molluscs in a number of countries. The increased use of screening methods is primarily related to cost effectiveness and reduced testing turnaround times when compared to confirmatory or reference methods. Due to the ease of implementation, screening methods provide a practical option for developing countries to undertake marine biotoxin monitoring without investment in expensive and technically sophisticated equipment.

Given the increased use of screening tests as a marine biotoxin risk management tool, it is imperative that these methods are fit for purpose and meet specified method performance criteria to ensure the safety of bivalves and other shellfish for human consumption.

3. MAIN ASPECTS TO BE COVERED

Under the proposed new work, the Codex Committee on Fish and Fishery Products will:

- Consider the current Codex definition of Screening Methods as given in the 'Codex Veterinary Drug Residues in Food Glossary', to determine if it is appropriate in this context, and if not, develop a satisfactory definition.
- Develop Draft Performance Criteria/Principles for Screening Methods for Biotoxins in the Standard for Live and Raw Bivalve Molluscs, taking into account the criteria developed in the "Draft Performance Criteria/Parameters for Reference and Confirmatory Methods for the Determination of Biotoxins in the Standard for Raw and Live Bivalve Molluscs".
- Determine whether the criteria developed for Reference and Confirmatory methods and Screening methods for raw and live bivalve molluscs can be applied to other commodities covered by the CCFFP.

4. ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES

4.1 General Criterion

This new work could assist governments in managing the food safety risks associated with biotoxins in the context of applying the Standard for Live and Raw Bivalve Molluscs *(CODEX STAN 292-2008)* thereby protecting the health of consumers.

4.2 Criteria applicable to commodities

(a) Volume of production and consumption in individual countries ad volume pattern of trade between countries.

Bivalve molluscs, and other commodities for which biotoxins may pose a food safety hazard, are widely traded internationally.

(b) Diversification of national legislations and apparent resultant or potential impediments to international trade.

Given the lack of consistency in adoption of screening methods by a number of shellfish trading countries, it is important that international and national policies are harmonised. This will encourage the use of methods that are valid and robust, thereby reducing obstacles to trade.

(c) International or regional market potential.

The work which has taken place on the Standard for Live and Raw Bivalve Molluscs *(CODEX STAN 292-2008*) exemplifies the significance of this commodity in international trade.

(d) Amenability of the commodity to standardisation.

Significant work has been undertaken on the development of Proposed Draft 'Performance Criteria/Parameters for Reference and Confirmatory Methods for the Determination of Biotoxins' in the Standard for Live and Raw Bivalve Molluscs *(CODEX STAN 292-2008).* The framework developed for Reference and Confirmatory methods will facilitate the development of these new criteria for screening methods.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Consumer protection (food safety risks associated with biotoxins) is covered under the Standard for Live and Raw Bivalve Molluscs (*CODEX STAN 292-2008*). Some additional marine biotoxin guidance is provided in the Draft Standard for Live and Raw Fresh Chilled or Frozen Abalone (at Step 5). However, these standards do not currently contain criteria for marine biotoxin screening methods.

(f) Number of commodities which would need separate standards indication whether raw, semi-processed or processed.

NIL. See point *(e)* above.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body(ies).

Screening methods have been developed and validated internationally for most of the key marine biotoxin groups. The Eurachem Guide to Method Validation ('The Fitness for Purpose of Analytical Methods') and AOAC Guidelines for Qualitative and Quantitative Food Microbiological Official Methods of Analysis contain some information on Criteria that Screening/Qualitative methods should meet.

5. RELEVANCE TO THE CODEX STRATEGIC OBJECTIVES

The proposed new work is consistent with the Strategic Vision outlined in the Codex Alimentarius Commission, Strategic Plan (2008-2013). It would contribute to the following goals:

Goal 1: Promoting Sound Regulatory Frameworks.

To ensure that the regulatory framework surrounding the management of marine biotoxins is robust it is imperative to ensure that methods are fit for purpose and that there are objective criteria in place to assess this.

Goal 2**:** Promoting widest and consistent application of scientific principles and risk analysis.

Having harmonised methods internationally (as facilitated through screening method criteria) will assist in protecting the health of consumers and promoting fair practices in trade as well as ensuring the consistent application of marine biotoxin standards by both producing and importing countries.

6. RELATION BETWEEN THE PROPOSAL AND OTHER EXISITING CODEX DOCUMENTS

The new work will be incorporated in the Standard for Live and Raw Bivalve Molluscs *(CODEX STAN 292-2008)* while allowing for assessment of:

a) its applicability to the Draft Standard for Live and Raw Fresh Chilled or Frozen Abalone (at Step 5) and;

b) whether both Reference and Confirmatory and Screening methods should reside in the said Standard or the Code of Practice for Fish and Fishery Products *(CAC/RCP 52-2003).*

7. REQUIREMENT FOR, AND AVAILABILITY OF, EXPERT ADVICE

The need for expert advice, such as through the development of an Expert Group, is not considered necessary. The relevant expertise can be sourced from within the CCFFP and their associated in-country experts (including members of the CCMAS) as convened through an inter-session electronic working group.

8. PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK

It is anticipated that this work could be completed within three years.

Progress	**Codex Session**	**Timetable**
Approval of new work	34th Session of the CAC	July 2011
eWG prepares proposed draft document for circulation at Step 3 prior to 32nd CCFFP		
Consider document at Step 3/4 and advance to Step 5	32nd Session of the CCFFP	October 2012
Adopt document at Step 5	36th Session of the CAC	July 2013
Consider document at Step 6/7 and advance to Step 8	33rd Session of the CCFFP	April 2014
Adopt document at Step 8	37th Session of the CAC	July 2014

Annex 4

PROJECT DOCUMENT ON RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR STURGEON CAVIAR

(FOR INCLUSION IN THE *CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS* (CAC/RCP 52-2003)

This Project Document has been developed according to the Procedures for the elaboration of Codex Standards and Related Texts, Part 2 – Proposals to undertake new work or to revise a Standard, Codex Procedural Manual, 18th Edition, page 30.

1. PURPOSE AND SCOPE OF THE NEW WORK

The aim of this proposed new work is elaboration of a new section as a recommended international code of practice for sturgeon caviar in the Code of Practice for Fish and Fishery Products (CAC/RCP-52-2003). This guidance is supplemental to Standard for Sturgeon Caviar (CODEX STAN 291-2010).

The scope of the new work, will include latest developments in food safety and hygiene as well as essential quality aspects, such as determination of potential hazards and defect action points (DAPs) in caviar processing steps to assist all those, who are engaged in caviar handling and production, or are concerned with storage, distribution, export, import and sale in attaining safe and wholesome products that can be sold on national or international markets.

2. RELEVANCE AND TIMELINESS

This proposal follows the adoption of the *Standard for Sturgeon Caviar*, finalised by the 30th session of CCFFP, by the 33rd session of the Codex Alimentarius Commission (July 2010) and is consistent with the policy of the Committee for defining the product in a standard and developing more detailed practical guidance in *Code of Practice for Fish and Fishery products*, on how to meet the requirements set out in the standard.

3. MAIN ASPECTS TO BE COVERED

The proposed new work will include all recognized controls at individual; production (including management of live sturgeon in aquaculture farms), processing, storage and transporting steps and will provide examples of potential hazards and defects and describe technological guidelines, which can be used to develop control measures and corrective actions. It will also illustrate an example of a production flow chart regarding granular and pressed caviar from farmed and captured fish origin.

It will involve the revision of *Section 2 – Definitions* of the current *Code*, in order to insert definitions relevant for caviar production and, possibly, provisions in the *Sections 3 & 4*, as appropriate. Care will be taken not to duplicate contents already in the *Code*, notably the provisions in *Section 6 – Aquaculture production*, which may be broadly applicable to breeding sturgeon aquaculture farms.

4. ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES

4.1 General criterion

Consumer protection from the point of view of health, food safety and quality, ensuring fair practices in the food trade and taking into account the identified needs of countries.

4.2 Criteria applicable to commodity:

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries.

The world estimated volume of production for 2009 is 120 metric tons. During recent years the caviar production derived from captured fish, has been dramatically reduced. According to this reduction, efforts for sturgeon farming have been launched. Consequently the caviar production from these farmed resources has been increased.

Main caviar Market is located in North America (40mt), Europe (60mt) and Japan (10mt). For the last 3 years we can see a growing consumption in Asia.

Almost 7 different species and their hybrids are breeding in aquaculture; some species are specific from certain countries some are spread in farms worldwide. The variety of species and their geographical distribution in the world in a very competitive market generates intense trade between countries. Almost 40% of the US production is exported to Europe, 50% of the European production are exported out of Europe.

The caviar production from non-wild origin is a novice industry, starting less than 20 years ago with few kilos of production to reach today's 120mt production. Most of the farms are still in their growing step which means they will be soon in capacity to almost double their production. Additionally, lots of new farms are blooming worldwide: South America, Asia, Europe and Middle East.

A pessimist potential of this market is 600mt (estimated world consumption in 1960 from wild production) but considering the decline of the retail price that world consumption could be much higher.

(b) International or regional market potential.

Global legal reported imports of caviar have significantly decreased in quantity from 1998 to 2006 due to stocks reduction. The 27 EU Member States as a group represent the largest global importer of legal caviar, in total tonnes (t) of wild caviar imported from 1998-2006. Over 97% of reported global caviar imports were sourced from the wild. After the EU, the US, Switzerland, and Japan are the next largest importers of wild caviar. Although a decreasing trend in quantity of caviar imported into the EU is evident, the EU has consistently imported about half of all reported global imports of caviar by quantity. Within the EU, Member States that have imported the largest mass of caviar from 1998-2006 are Germany and France, together making up about 75% of all reported EU imports, followed by Spain, and Belgium. Up until 2001, Switzerland was the main re-exporter of wild caviar into the EU.

At the global level, the general increasing trend in the import of caviar from aquaculture operations ("C") has continued since 2002. Reported EU imports of caviar from aquaculture operations have also followed this trend, increasing since 1998. Although reported imports of caviar from aquaculture into the EU have occurred in relatively small quantities, it is notable that caviar from aquaculture operations represented approximately 31% of all reported caviar imports into the EU in 2006. Caviar aquaculture production within the EU may also affect these trends, however if such caviar is not exported outside the EU it does not appear in CITES data.

Iran is by far the largest global exporter of wild caviar at 438 t from 1998-2006. The Russian Federation (138 t), Kazakhstan (95 t) and Azerbaijan (35 t) are the next three largest exporters by quantity. The main direct exporters globally of caviar derived from aquaculture operations are France (23 t), Italy (17 t), and the USA (9 t). Switzerland, Germany, the Russian Federation, France and the USA are the top re-exporters of wild caviar from 1998-2006.

While tonnage of reported caviar imports has decreased, the value of EUR/kg of reported caviar imports has increased greatly over these years, from 264 EUR in 1999 to 1359 EUR in 2006, which could be a reflection of the increased scarcity of the product since reported global and EU imports have also declined.

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

Several processes have been identified in the countries of production: traditional ways, extraction by massage after hormonal induction, extraction by caesarean operation… needing various additives and technical procedures. In most of the countries there is no regulation about these methods. That may result in impediments to international trade and it strength to implement a code of practice

This new work will provide guidance to Codex members and stakeholders so that they can update the requirements for Recommended International Code of Practice. This new work will assist in providing an internationally harmonized approach in this regard.

(d) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies).

This new work does not duplicate any undertaken tasks by other international organizations.

5. RELEVANCE TO CODEX STRATEGIC GOALS

Goal 1: Promoting Sound Regulatory Frameworks

The proposed code of Practice for sturgeon caviar will contribute to the development of sound food control and regulatory infrastructures. It will strive to reduce health risks along the food chain by taking into account the latest scientific and technological developments and thereby enhance food safety and consumer health protection.

Goal 2: Promoting Widest and Consistent Application of Scientific Principles and Risk Analysis

This new work will be compiled in order to bring it in line with modern food hygiene concepts such as HACCP Principles and the requirements of the Recommended International Code of Practice. General Principles of Food Hygiene CAC/RCP 1-1969 as well as the Principles and Guidelines to Conduct Microbiological Risk Management (MRM) CAC/GL 63-2007. The proposed Code will contain modern food hygiene principles which will enable members and stakeholders to respond effectively and expeditiously to new issues concerning the hygienic practice for Processing of sturgeon caviar.

Goal 3: Promoting Cooperation between Codex and Relevant International Organizations

The proposed code will take into account relevant Codex texts that have been developed by the Codex Committee on Fish and Fishery Products and the Codex Committee on Food Hygiene as well as other relevant information from FAO and WHO (e.g. JEMRA) and ICMSF (International Commission on Microbiological Specifications for Food).

Goal 4: Promoting Maximum and Effective Participation of Members

The proposed code of practice will enhance the participation of all stakeholders from member countries in Codex work and promote the participation of both developing and developed countries.

6. RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX TEXTS

The proposed new work will take into account the Standard for Sturgeon Caviar (CODEX STAN 291-2010**)** and the Recommended International Code of Practice - General Principles of Food Hygiene CAC/RCP 1-1969 as well as the relevant sections of the Code of Practice for Fish and Fishery Products.

7. REQUIREMENT FOR AND AVAILABILITY OF EXPERT ADVICE

Regarding caviar processing properties, the new work should identify potential needs beyond the

microbiological criteria in the Codex Standard for Sturgeon Caviar, the CCFFP may wish to develop a risk profile of pathogens associated with consumption of sturgeon caviar and seek scientific advice at a later stage from FAO/WHO (e.g. JEMRA and JECFA).

8. PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK

A period of three to four years is foreseen for the completion of this proposed code.

9. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES, SO THAT THIS CAN BE PLANNED FOR

None identified

10. WORK TO BE LED BY

I.R.IRAN

11. INCLUSION OF A RISK PROFILE

Developing a risk profile at this stage is not considered necessary.

12. WORK PLAN FOR COMPILE OF THE RECOMMENDED INTERNATIONAL CODE OF HYGIENIC PRACTICE FOR STURGEON CAVIAR:

PROGRESS	CODEX SESSION	TIMETABLE
Agree on the proposed of new work	31st session, CCFFP	April 2011
Approval of New Work	34th session, CAC	July 2011
Consideration by the Committee of the proposed draft section of the Code at Step 4 and progression at Step 5	32nd session, CCFFP	2012
Adoption of the proposed draft section of the Code at Step 5	36th session, CAC	2013
Consideration by the Committee of the draft section of the Code at Step 7 and progression to Step 8	33thsession, CCFFP	2014
Final adoption by the Codex Alimentarius Commission	37th session, CAC	2014

Annex 5

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

PROPOSAL FOR NEW WORK:

CODEX STANDARD FOR GOLDEN PASSION FRUIT

(Prepared by Colombia)

The National Committee of the Codex Alimentarius Commission of Colombia is grateful for the attention of the Codex Alimentarius Commission, its Executive Committee and the Codex Committee for fresh fruits and vegetables, and is pleased to present the following proposal to elaborate the Codex Standard for Golden Passion Fruit, a tropical fruit named "*granadilla*" in Colombia, México and Costa Rica, although it is also known as *"granadilla de china"* and "*parcha"* or "*parchita amarilla"* in Venezuela; "guayan" in Ecuador; "tintin" and "apincoya" in Peru (quechua); "*granadilla común"* in Guatemala, *"granaditta"* in Jamaica, *"water lemon"* in Hawaii, "maracuyá dulce" in Spain; "maracuyá doce" in Portugal; "golden passion fruit" or "sweet passion fruit" in English speaking countries and "susse passion frucht" in German speaking countries. Its cultivation is done between 900 and 2700 metres above sealevel (masl). The name assigned by FAO for the purpose of statistical information is "Granadilla".

1. Purpose and scope of the standard

The purpose for the elaboration of the standard is to include in a document with international coverage the physical and chemical requirements that characterizes the **Golden passion fruit**, as well as the requirements it shall fulfill for consumption taking into account the particularities of this fruit and the guidelines set by the Codex for products for human consumption; and also to provide a framework for the provision of the technical regulations on fresh fruits and vegetables.

The scope of the standard application is the **Golden passion fruit** (*Passiflora ligularis Juss*), which is supplied in fresh state to the consumer, after its conditioning and packing. This fruit has several names worldwide, "granadilla" in Colombia, México and Costa Rica, *"granadilla de china"* and "parcha" or "*parchita amarilla"* in Venezuela; "guayan" in Ecuador; "tintin" and "apincoya" in Peru (quechua); "*granadilla común"* in Guatemala, *"granaditta"* in Jamaica, *"water lemon"* in Hawaii, "maracuyá dulce" in Spain; "maracuyá doce" in Portugal; "golden passion fruit" or "sweet passion fruit" in English speaking countries and "susse passion frucht" in German speaking countries.

The golden passion fruit (*Passiflora ligularis Juss*) belongs to the *Passifloraceae* family; it is a round fruit of approximately 8 cm diameter, characterized by a hard shell that makes it easier to transport. It has been considered as the second Passifloraceae of importance after passion fruit (*Passiflora edulis*) and it is mainly grown in Colombia, México and Central America, Bolivia, Peru, Ecuador, United States of America, West

Indies, among others, typically between 900 and 2700 masl, in zones with varying temperature between 14°C and 22°C.[21]

This fruit is appreciated for its colour and organoleptic characteristics (taste), it stands out for its low fat content, and fibre and Vitamins A, C and K contribution, high phosphorous, iron, calcium and niacin content, important minerals in foods, particularly for children. Besides it has medicinal properties since it is a hypoallergenic and laxative fruit. The latter constitutes one of the most known properties.[22]

Nutrients USDA data base for reference standards (Golden passion fruit),

Publication 23 (2010)

Nutrient	Units	per 100 g edible portion
Water	g	72.93
Energy	kcal	97
Energy	kJ	406
Protein	g	2.20
Fat	g	0.70
Ash	g	0.80
Carbohydrates	g	23.38
Fibre	g	10.4
Total sugar	g	11.20
Minerals		
Calcium, Ca	mg	12
Iron, Fe	mg	1.60
Magnesium, Mg	mg	29
Phosphorus, P	mg	68
Potassium, K	mg	348
Sodium, Na	mg	28
Zinc, Zn	mg	0.10
Copper, Cu	mg	0.086
Selenium, Se	mcg	0.6
Vitamins		
Vitamin C	mg	30.0
Riboflavin	mg	0.130
Niacin	mg	1.500
Vitamin B-6	mg	0.100

Source: http://www.nal.usda.gov/fnic/foodcomp/cgi-bin/list_nut_edit.pl

The golden passion fruit is a food with outstanding nutritional value. Nowadays it is projected as a promising export fruit in the world fruit market. Nevertheless, the increasing demand of natural products in the food

[21] IICA, PROCIANDINO. Taken from: MEDINA, C.I.; LOBO, M. 2000. granadilla (Passiflora ligularis Juss), granadilla de piedra (Passiflora maliformis L.). En: Caracterizacao de frutas nativas de América Latina. FUNEP. Edicao jcomemorativa do 30º Aniversário Sociedade Brasileira de Fruticultura.

[22] University of the Pacific "Golden passion fruit – Extract and Fresh". Lima, Perú 2001.

sector allows golden passion fruit serving as a natural food alternative with added value due to its nutritional properties.

2. Relevance and timeliness

Several Codex members , trading in perishable and non-perishable products reflect concerns related to health and fair trade practices, which translate into restrictions or prohibitions, especially when the product does not have normative support backed up by the international community. In this sense, Colombia proposes the elaboration of a Codex standard on Golden passion fruit, considering that this fruit would be of great interest not only to Colombia but also to other fresh fruit growing and exporting countries as: China, India, Brazil, United States of America, Italy, Indonesia, Mexico, Philippines, Spain, Turkey, Iran, Uganda, Egypt, Nigeria, France, Ecuador, Thailand, Argentina, Pakistan, South Africa, Vietnam, Chile, Costa Rica, Tanzania, Ghana and Peru, among others; likewise for importing countries as: European Union, United States of America, Canada, Hong Kong, Germany, Netherlands, France, Spain, Portugal, Italy, Brazil, United Arab Emirates, United Kingdom, Belgium, Denmark, Sweden, Panama, Guatemala, Switzerland, Netherlands Antilles, Aruba, Czech Republic, Norway, Malaysia, Hong Kong, Saudi Arabia, among others.

Due to its delicious and aromatic taste, the golden passion fruit is a fruit of international acceptance for fresh consumption; the sweet and pleasant juice is consumed with the seeds. The fruit has qualities as blood pressure regulator (Angulo, 2000) and it has been found with digestive and diuretic properties; its consumption is recommended for patients suffering from gastrointestinal ulcers and hiatus hernia (Castro, 2001), and for children and old people for its easy digestion (Llontop, 1999). The active principle of the plant is passiflorine, an active alkaloid used in the preparation of nervous tonics (Bernal, 1990), it has a sedative antispasmodic action, induces sleep and counteracts reflux (Castro, 2001).[23]

It is important to emphasize that the golden passion fruit is a fruit with great nutritional value, which shall show minimum requirements in order to protect consumers' health.

3. Main aspects to be covered

The objective of the development is essentially to:

- Establish the minimum requirements of golden passion fruit quality and safety, which must be met regardless of the quality of the product category.
- Define the categories in which the golden passion fruit characteristics of fruit appearance can be classified.
- Consider the caliber categories in which the golden passion fruit can be commercialized, depending on the classification system defined for the product.
- Establish standards of tolerance in terms of quality and caliber for golden passion fruits contained in a container.
- Include the provisions which must be taken into account with respect to the homogeneity of the packed product and the package used.
- Define the information which must be on the marks and labels of the packaging, in accordance with the guidelines established by the Codex Alimentarius Commission.
- Include the guidelines established by the Codex Alimentarius Commission with regard to the contaminants that affect the fruit.
- Make reference to the Codex guidelines with regard to the hygiene requirements for handling food products.

4. Assessment against the criteria for the establishment of work priorities

According to the report of the 11th meeting of the Committee of Fresh Fruits and Vegetables (2003) in Mexico City, Colombia proposed to include the development of a Standard for Golden Passion Fruit due to:

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[23] Rivera, Bernardo: Miranda, Diego: Avila, Luis Alfredo: Nieto, Ana Milena. "Integral Management of golden passion fruit (*Passiflora ligularis* Juss) cultivation". Editorial Litoas, Manizales. Colombia. 2002

a. Volume of production and consumption in individual countries and volume and pattern of trade between countries.

- ***Global Production of fresh golden passion fruit and Passifloreae or passion fruit***

Since it was not possible to have disaggregated world trade information for golden passion fruit, the statistical information reported by FAO for a group named "Fresh Fruit" was taken as reference, which includes the following fruit: tree tomato, golden passion fruit, cape gooseberry, prickly pear, pitahaya, curuba (banana passion fruit), soursop and other fresh fruit. However, it shall be taken into account that these products vary depending on the country, so it is difficult to make international comparisons.

TABLE 1. Global Production of fresh fruit (Tm)

Country	Year 2004	Year 2005	Share (Year 2005)	Growth (1996-2005)
India	6.600.000	6.600.000	25,58%	2,06%
Vietnam	2.700.000	2.750.000	10,66%	5,81%
China	1.664.292	1.790.000	6,94%	4,79%
Mexico	320.000	320.000	1,24%	-1,57%
Colombia	177.000	178.000	0,69%	1,58%

Source: FAO - calculations Observatory Agro-chains Colombia - Ministry of Agriculture and Rural Development.[24]

Worldwide, according to FAO data, the growth in production and acreage of fresh fruit has been variable. China, for the year 2005, was the country with most increase in production (4.79%) and cultivation area (9.15%) followed by Viet Nam, while Colombia had a 1.58% increase in production and 2.62% in the cultivation (see Tables 1 and 2).

TABLE 2. Cultivated Area for fresh fruit (Has)

Country	Year 2004	Year 2005	Share (Year 2005)	Growth (1996-2005)
India	700.000	700.000	19,51%	1,78%
Vietnam	220.000	225.000	6,27%	4,29%
China	656.215	666.300	18,57%	9,15%
Mexico	46.000	46.000	1,28%	-1,26%
Colombia	15.600	15.800	0,44%	2,62%

Source: FAO - calculations Observatory Agro-chains Colombia - Ministry of Agriculture and Rural Development.[25]

According to statistics by the Ministry of Agriculture and Rural Development, the harvested area has increased, year after year (Table 3). The analysis of the figures since 1992 until 2006 shows a sharp increase from the year 2004 until 2009, and also an annual average growth of 17,1% in relation to the cultivated area with golden passion fruit.

[24] Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia – Production. Chain: Export Fruit. World information, Fresh Fruit NEP.

[25] Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia – Cultivated Area. Chain: Export Fruit. World information, Fresh Fruit NEP.

TABLE 3. Harvested area of Passion Fruit in Colombia (hectares)	
YEAR	**AREA (Has)**
2002	1.788
2003	1.821
2004	1.920
2005	3.073
2006	3.697
2007	4.861
2008	6.386
2009	7.157
Average growth per year: 17.1%	
Source: Agronet - Ministry of Agriculture and Rural Development.[26]	

The increase of the cultivated area has also increased the volume of production, a fact that according to the Ministry of Agriculture and Rural Development creates the need to open up new markets and generate increased demand in countries where this fruit is marketed.

TABLE 4. Global Fruit Production, per country Tons (Ton) 2007-2009			
COUNTRY	**2007 TON**	**2008 TON**	**2009 TON**
China	102.429.798	109.615.629	114.139.129
India	62.356.000	67.209.200	68.358.200
Brazil	39.194.929	38.683.456	37.686.986
USA	25.087.859	27.762.483	27.115.927
Italy	16.805.873	17.646.110	18.123.049
Indonesia	16.649.426	16.028.273	17.057.712
Mexico	15.825.514	16.122.211	16.122.211
Philippines	14.153.088	15.620.664	15.910.684
Spain	15.113.927	16.277.697	14.373.497
Turkey	12.286.895	12.829.520	14.080.693
Iran	12.982.303	13.183.703	13.183.703
Uganda	9.898.600	10.038.600	10.179.600
Egypt	9.355.669	9.601.002	9.803.855
Nigeria	9.799.000	9.502.000	9.502.000
France	9.313.191	8.501.729	8.984.215
Ecuador	7.317.346	7.927.988	8.901.558
Thailand	9.466.183	8.619.595	8.326.923
Argentina	8.106.580	8.106.600	8.106.600
Colombia	8.140.821	8.382.050	7.990.000
Pakistan	6.649.200	7.094.533	7.094.533
South Africa	5.994.415	6.172.284	5.966.794

[26] Ministry of Agriculture and Rural Development - Agronet. Harvested Area, Production and Yield of Golden Passion Fruit, 1992-2006. www.agronet.gov.co

TABLE 4. Global Fruit Production, per country Tons (Ton) 2007-2009			
COUNTRY	**2007 TON**	**2008 TON**	**2009 TON**
Viet Nam	5.721.000	5.721.000	5.721.000
Chile	5.337.200	5.387.200	5.487.200
Costa Rica	5.264.492	4.624.679	4.866.148
Tanzania	4.708.450	4.708.450	4.708.450
Ghana	3.941.050	4.044.990	4.269.800
Peru	4.132.210	4.206.114	4.159.533
Rest of the World	115.038.3.29	116.308.644	117.450.476
Total	**561.069.348**	**579.926.404**	**587.670.476**
Source: FAO STAT. January 28, 2011			

As shown in Table 4, the volume of fruit production, including the golden passion fruit and other species of *passifloraceae* family, has increased in recent years presenting a total of 587,670,476 tons produced in year 2009. The main country producing fresh fruit is China with an approximate production of 114 million tons and represents 19,43% of the world total in 2009. Followed by India with share of 11,63%, Brazil with 6,41%, United States of America 4,61%, Italy 3,1%, Indonesia 2,9%, Mexico 2,74%, Philippines 2,7% and Spain 2,44%.

Likewise, the production of fresh fruit of the Andean Community of Nations (CAN is the acronym in Spanish) presents one of the more dynamic shares in the world market with an annual growth rate of 10,8%, which constitutes an essential factor for countries as Colombia that wants to extend its share in the international market as they have more opportunities to develop a trade for its fruits.[27]

- ***Global imports of fresh fruit for golden passion fruit and Passifloreae or passion fruits***

TABLE 5. Fresh Fruit World imports (Tm)				
Country	**Year 2003**	**Year 2004**	**Share (Year 2004)**	**Growth (1995-2004)**
China	154.971	138.624	13,84%	15,83%
Hong Kong	109.771	133.360	13,31%	6,52%
USA	63.369	78.812	7,87%	9,11%
Germany	36.098	41.682	4,16%	5,97%
Netherlands	26.490	34.438	3,44%	11,74%
Source: FAO - Calculations Observatory Agro-chains Colombia - Ministry of Agriculture and Rural Development. [28]				

As shown in Table 5, world imports of fresh fruit have varied. In China imports for 2004 grew 15,83%, in Holland (Netherlands) 11,74%, and in the United States of America 9,11%. This confirms the need for increasing the production and trade of fruit for fresh consumption in order to respond to the growing demand of these fruit.

The main importing markets for golden passion fruit are the European Union, Canada and the United States of America.[29]

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27 Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia – "The Chain of Export Fruit in Colombia", Bogotá D.C., 2005.

28 Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia- Imports. Chain: Export Fruit. World information, Fresh Fruit NEP.

29 MAG Agreement – IICA Sub-program of Technical Cooperation. Identification of Market and Technology for Agriculture Products for Exportation. Ecuador, May 2001.

- **Imports of the Latin American countries**

TABLE 6. Guatemalan imports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.40) by exporting country 2005-2009
Value (US$ thousands) - Volume (Kilograms)

Exporting countries	2005		2006		2007		2008		2009	
	US$	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**
World	**18**	**9.101**	**35**	**15.992**	**41**	**17.528**	**16**	**8.920**	**22**	**17.257**
Colombia	10	5.516	27	12.599	31	12.434	7	2.561	15	10.429
Costa Rica	-	-	-	-	-	-	-	-	4	4.342
United States of America	8	3.585	8	3.393	10	5.094	8	5.709	2	2.486
Chile	-	-	-	-	-	-	1	650	-	-

Source: Trademap. Proexport Colombia. May 2011.

In 2009, Guatemala imported from Colombia 10.429 tons of golden passion fruit with value of US$15.000 equivalent to 60,4% of the total Guatemalan imports of this product. Up to 2008 imports came from Colombia and the United States of America, however from 2009 Guatemala began to receive this product from Costa Rica.

TABLE 7. Costa Rican imports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.40.00) by exporting country 2006-2010
Value (US$ Miles) - Volume (Kilograms)

Exporting countries	**2006**		**2007**		**2008**		**2009**		**2010**	
	US$	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**
World	**241**	**106.302**	**222**	**108.064**	**215**	**100.875**	**218**	**117.476**	**223**	**125.009**
Colombia	237	103.743	216	105.461	210	98.569	215	115.768	183	107.707
Chile	-	-	2	2.345	-	-	-	-	28	11.289
United States of America	4	2.093	4	258	6	2.306	2	1.369	11	6.013
Peru	-	-	-	-	-	-	1	339	-	

Source: Trademap. Proexport Colombia. May 2011.

Costa Rican golden passion fruit imports reached US$ 223 thousand in 2010, a growth of 2,29% against 2009, in which the imported value was US$ 218 thousand. In volume, its imports were 125.009 kg in 2010 and 117.476 kg in 2009.

- ***Global exports of fresh golden passion fruit and Passifloreae or passion fruit***

The best form to characterize the demand of golden passion fruit in the international market is by the figures of the producing countries exports to the various destination countries; however there are countries that, although being golden passion fruit producers, do not have an exclusive tariff subheading to record the trade of this product.

Currently the “golden passion fruit” does not have its own tariff subheading at world level, it is classified within P.A.0810.90 that includes “golden passion fruit, passion fruit and the other passifloreae fruit”.

TABLE 8. World Exports of fresh fruit (Tm)				
Country	**Year 2003**	**Year 2004**	**Share (Year 2004)**	**Growth (1995-2004)**
Thailand	118.286	165.541	20,09%	1,95%
Hong Kong	57.566	93.924	11,40%	16,03%
Mexico	12.066	13.596	1,65%	25,93%
Colombia	4.066	6.337	0,77%	14,52%
Chile	5.518	4.515	0,55%	17,06%
Source: FAO - Calculations Observatory Agro-chains Colombia - Ministry of Agriculture and Rural Development. [30]				

With regards to the exports of fresh fruit at a global level Thailand's share of the market is20,09%, while Colombia has a share of0,77%. Contrary to what is observed, when the rate of export growth is analyzed, the market share increase of Thailand was 1,95%, while in Colombia the increase was 14,52% (Table 8).

Table 8 A. Production and export of passion fruit from India			
Year	**Area (Ha)**	**Production (MT)**	**Export (MT)**
2008-2009	38957	87759	5865
2009-2010	44851	97220	6548
2010-2011	51942	99535	8939
Source: Directorate of Horticulture			

- **Exports of Latin American Countries**

TABLE 9. Costa Rican exports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.40.00) by importing country Value (US$ thousands) - Volume (Kilograms) 2006-2010										
Importing countries	**2006**		**2007**		**2008**		**2009**		**2010**	
	US$	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**	**US$**	**KG**
World	**2**	**3.027**	**4**	**5.096**	**1**	**1.011**	**6**	**2.268**	**3**	**815**
Canada	-	-	-	-	-	-	-	-	2	620
United States of America	-	-	-	-	-	-	5	1.278	1	195
Honduras	1	2.174	3	4.629	1	830	-	-	-	-
Nicaragua	1	792	1	467	1	181	1	691	-	-
Source: Calculations by Proexport –Trademap. May 2011										

In 2009, Costa Rica exported to the United States of America 1.278 kilograms of golden passion fruit with value of US$ 5.000 equivalent to 56,35% of the total Costa Rican exports of this product. Up to 2008 the exports have as main destinations the Central American market, particularly Honduras and Nicaragua, however, exports to Canada began in 2010.

[30] Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia- Exports. Chain: Export Fruit. World information, Fresh Fruit NEP.

TABLE 10. Guatemalan exports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.40) by importing country
Value (US$ thousands) - Volume (Kilograms) 2005-2009

Importing countries	2005		2006		2007		2008		2009	
	US$	KG	US$	KG	US$	KG	US$	KG	US$	KG
World	**137**	**1.022.702**	**156**	**1.449.983**	**106**	**1.157.811**	**91**	**724.624**	**82**	**94.485**
El Salvador	136	1.004.318	155	1.433.067	105	1.139.080	91	713.182	82	94.290
Honduras	1	17.448	-	-	-	-	-	-	-	-
Source: Calculations by Proexport –Trademap. May 2011										

The external sales of Guatemala reached US$ 156 thousand in 2006, a growth of 12,18% against 2005, year in which the exported value was US$ 137 thousand. In volume, the exports were 1.022.702 Kilograms in 2005 and 1.449.983 kilograms in 2006. (Table 4).

TABLE 11. Peruvian exports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.10.00) by importing country
Value (US$ thousands) - Volume (Kilograms) 2006-2010

Importing countries	2006		2007		2008		2009		2010	
	US$	KG	US$	KG	US$	KG	US$	KG	US$	KG
World	**64**	**50.314**	**151**	**113.721**	**113**	**96.833**	**110**	**82.406**	**105**	**52.406**
Canada	-	-	4	1.901	-	-	9	4.984	34	15.307
Netherlands	31	32.725	90	73.824	57	52.028	-	-	34	18.138
Italy	2	3.238	4	5.558	8	7.150	15	11.610	24	14.156
Germany	-	-	-	-	1	180	7	2.216	6	1.662
Spain	-	-	22	16.562	-	-	23	2.472	4	2.255
United States of America	-	-	-	-	-	-	-	-	1	344
France	23	8.599	16	5.402	19	4.533	1	290	1	348
United Kingdom	7	5.136	15	10.265	27	32.601	56	60.699	-	-
Source: Calculations by Proexport –Trademap. May 2011										

In 2010, Peru exported golden passion fruit to Canada (the shipments reached US$ 34 thousand, which represented 32,38% of the total exported value in that year), while it exported to Netherlands the same value (32,38%). During the same period it exported to Italy US$ 24 thousand, representing 22,86% of the total golden passion fruit exports.

TABLE 12. Colombian exports of golden passion fruit and other passifloreae fruit, By destination country (Kilograms)

DESTINATION	2003	2004	2005	2006	2007
Germany	106.458	178.455	687.949	444.014	328.773
Netherlands	98.714	194.360	349.560	366.603	231.618
Canada	47.630	51.453	59.525	76.073	264.502
France	65.394	97.634	218.920	196.741	149.561
United Kingdom	55.367	123.348	230.617	186.473	82.641
Spain	67.222	61.497	105.194	98.179	84.368

TABLE 12. Colombian exports of golden passion fruit and other passifloreae fruit, By destination country (Kilograms)					
DESTINATION	**2003**	**2004**	**2005**	**2006**	**2007**
Venezuela	60.827	161.322	165.450	193.969	87.271
Switzerland	16.157	46.805	54.138	70.695	46.156
Costa Rica	41.958	81.851	58.010	94.103	61.731
Sweden	7.257	28.308	37.513	55.730	45.038
Italy	19.993	38.460	34.027	39.275	26.254
Portugal	6.941	58.812	13.477	12.825	19.391
Belgium	3.130	3.887	75.937	39.651	10.473
Panama	21.213	13.404	23.172	22.320	15.067
Guatemala	-	-	-	2.368	17.199
United Arab Emirates	-	2.465	5.740	6.420	5.288
Denmark	186	41	-	-	1.812
West Indies	2.985	3.485	3.221	5.714	4.039
USA	-	12.527	6.301	11.724	2.895
Finland	-	-	-	-	2.570
Aruba	3.120	-	557	2.773	2.318
Brazil	6.404	4.550	8.224	6.396	1.209
Russia	-	-	281	-	18
Mexico	-	-	2.427	-	2
Hong Kong	-	25	-	-	-
Swaziland	-	2.436	7.805	548	-
Indonesia	-	407	-	-	-
Armenia	-	-	100	-	-
Peru	-	44	-	-	-
Norway	614	934	-	-	-
Ecuador	174.691	305.894	24.210	-	-
New Zealand	133	-	-	-	-
Ireland (Eire)	-	438	201	-	-
Argentina	-	56	-	-	-
Lithuania	34	-	-	-	-
Austria	-	2.821	4.641	-	-
Afghanistan	-	681	-	-	-
Gibraltar	-	8.250	-	-	-
TOTAL	**806.428**	**1.484.649**	**2.177.198**	**1.932.592**	**1.490.196**
Source: Proexport Colombia - March 2008. [31]					

As shown in Table 12, the volume of passifloreae exports, including golden passion fruit has had large fluctuations, representing a total of 2,177,198 kilograms exported in 2005. The main destinations of

[31] Proexport Colombia, Macrosector Agroindustria – Sector Agrícola.

Colombia's exports of passifloreae (including golden passion fruit) during 2007 were: Germany, Netherlands, Canada, France and United Kingdom.

According to reports from the Colombian Agricultural Institute (ICA for the acronym is Spanish) for 2007 the total volume of golden passion fruit that left Colombia through El Dorado airport (Bogota, D.C.) and different border crossings during the year 2007 was 808,700 kilograms. [32]

[32] Instituto Colombiano Agropecuario – ICA. Subgerencia de Protección y Regulación Agrícola. February 2008.

TABLE 13. Colombian exports of the other fruit or fresh fruit: the other: Golden passion fruit (*Passiflora ligularis*) (P.A.0810.90.10.10) by importing country. Source: Propexport 2011

Country of destination	2007		2008		2009		JAN - NOV 2009		JAN - NOV 2010	
	US$	KG	US$	KG	US$	KG	US$	KG	US$	KG
ECUADOR	95.760	438.400	967.806	1.876.468	1.244.974	445.526	1.077.960	381.586	677.453	261.054
NETHERLANDS	116.903	35.230	601.205	182.046	553.464	168.055	472.022	143.959	454.124	126.868
CANADA	44.733	10.081	163.032	33.590	223.079	52.101	220.875	51.686	211.990	60.010
COSTA RICA	39.956	14.563	213.415	76.944	218.396	75.257	200.070	69.986	209.034	102.519
FRANCE	42.350	11.168	346.503	86.468	191.253	67.907	180.348	64.403	206.167	70.741
GERMANY	65.437	24.937	354.673	116.326	311.654	99.398	278.629	88.959	184.249	53.417
SPAIN	28.253	12.454	181.345	56.425	98.057	39.587	93.131	37.873	93.562	32.022
PORTUGAL	5.555	2.816	37.602	17.598	40.942	15.336	29.934	11.464	89.042	31.100
ITALY	13.521	4.065	100.870	32.298	109.405	37.331	81.305	27.084	69.425	24.319
BRAZIL	8.387	3.111	35.765	12.586	35.903	11.390	31.020	9.984	57.899	17.306
UNITED ARAB EMIRATES	5.644	3.055	34.521	17.286	42.180	17.672	33.776	13.948	57.179	18.121
UNITED KINGDOM	25.752	8.778	130.021	46.703	83.948	26.017	72.681	21.919	48.491	17.407
BELGIUM	1.291	309	18.934	3.757	54.516	11.535	47.815	9.487	43.165	7.981
DENMARK	6.040	1.269	20.344	3.960	20.502	6.759	14.537	4.568	35.015	15.844
SWEDEN	12.988	5.356	40.352	17.718	26.116	11.522	20.141	9.464	33.437	7.969
PANAMA	8.010	3.275	43.748	18.019	1.152	423	1.152	423	23.291	11.200
GUATEMALA	-	-	6.169	2.823	11.837	6.578	6.458	3.934	17.214	7.656
SWITZERLAND	1.257	571	30.200	10.946	31.131	13.488	30.051	13.072	16.739	6.051
WEST INDIES	2.583	1.424	8.939	4.217	10.570	6.062	8.738	4.519	7.476	3.174
ARUBA	1.570	793	5.471	2.373	5.412	2.247	4.687	1.911	6.211	2.967
CZECH REPUBLIC							-	-	5.911	935
NORWAY	-	-	-	-	101	59	72	38	2.072	655
MALAYSIA							-	-	44	16
HONG KONG	-	-	-	-	448	176	448	176	36	11
SAUDI ARABIA	-	-	195	74	-	-	-	-	31	8
OTHER	179.714	62.445	263.11	80.710	11.863	4.086	11.863	4086	20	8
TOTAL	**705.701**	**644.099**	**3.604.227**	**2.699.335**	**3.326.901**	**1.118.512**	**2.917.712**	**974.528**	**2.549.275**	**879.358**

On the other hand, the volume of passion fruit exports (Table 13) has had large fluctuations, representing a total of 879,358 kilograms exported in 2010. The main destinations for export of passion fruit during 2010 were: Ecuador, Netherlands, Canada, Costa Rica, France, Germany, Spain, Portugal and Italy.

In 2010 a volume of 261.054 kilograms of golden passion fruit was exported to Ecuador, representing for that year 29,7% of the total exported volume. This shows that, although currently it is a significant export destination for the production of golden passion fruit, it is a market that has been consolidated as an important border partner since 2000.

In relation to the exports figures in 2010 the European markets are those with higher value, for example Netherlands has a share of 17,8%, France 8,1%, Germany 7,2% and Spain with 3,7%, with considerable growth dynamics for the period 2007-2010.

TABLE 14. Colombian exports of P.A. 0810,90,10, per product
Value (US$) - kilograms (Kg) 2008-2010

POSITION	DESCRIPTION	US$ 2008	KG 2008	US$ 2009	KG 2009	US$ JAN - NOV 2009	KG JAN - NOV 2010	US$ JAN - NOV 2010	KG JAN - NOV 2011
0810901030	Gulupa (purple passion fruit) (Passiflora Edulis Varo Edulis), Fresh.	5.416.432	1.701.498	6.511.598	2.076.474	5.623.293	1.796.009	8.340.804	2.506.479
0810901010	Golden passion fruit (Passiflora Ligularis), Fresh.	3.604.227	2.699.335	3.326.901	1.118.512	2.917.712	974.528	2.549.275	879.358
0810901020	Maracuya (Parchita) (Passiflora Edulis Varo Flavicarpa), Fresh.	564.417	280.964	376.806	132.582	352.291	123.867	329.690	112.502
0810901040	Curuba (banana passion fruit) (Tumbo) (Passiflora Mollisima), Fresh.	33.168	14.886	38.635	12.132	31.160	10.012	30.815	10.379
0810901090	Other passifloreae fruit (Passiflora Spp.), Fresh.	12.900	3.678	53.340	22.719	50.281	21.902	6.478	3.918
General total		**9.631.144**	**4.700.360**	**10.307.280**	**3.362.418**	**8.974.737**	**2.926.319**	**11.257.064**	**3.512.636**

Source: DANE, Calculation - January 2011, Proexport.

As shown in Table 14, golden passion fruit, purple passion fruit, passion fruit, banana passion fruit and other passifloreae have had large fluctuations, representing a total of 3,512,636 kilograms exported in 2010.

The analysis of world trade information for fresh fruit reflects the need for the international community to establish a Codex standard for golden passion fruit since this product, besides its commercial importance at world level, has a high social contribution for the country due to the amount of labour used for its cultivation.

As in the case of the pitahaya and cape gooseberry, for which there already are Codex standards - also proposed by Colombia, the golden passion fruit is widely cultivated in the country and currently is part of the Group of fruit of the "*Apuesta Exportadora Agropecuaria de Colombia*".

b. Diversity of national legislations and resultant or potential impediments to international trade

It is necessary to develop a Standard for golden passion Fruit with the aim of eliminating any obstacles to international trade and as a means to protect consumers from fraudulent practices.

The countries have developed their legislation related to fresh fruits aimed to protect its legitimate rights recognized through WTO, which include the protection against phytosanitary risks caused by the entry of foreign pests or diseases that could enter into their territories, and also against pesticides and other pollutants that could affect consumers' health.

From this point of view, the existence of an international standard for golden passion fruit will harmonize the legislations taken into account that it covers considerations about the presence of pollutants and the application of hygienic practices to ensure food safety.

Nowadays, Colombia prepares a technical regulations project on fresh fruits and vegetables and it would be of great support to have an international reference about this product.

As a supplement to the above mentioned, there are considerations affecting or that can affect the golden passion fruit international trade, and they are related to the definition of requirements and tolerances associated with fruit quality. Since there is not an international standard, the buyer countries are free to establish the quality and tolerance criteria, which can lead to the application of unfair trade practices.

By defining requirements, quality categories, fruit calibers and tolerances of the package contents an international standard would state parameters to avoid proliferation of regulations and would constitute basic reference criteria to set commercial agreements in favor of an appropriate interchange among countries.

c. International or regional market potential

In relation to golden passion fruit trade Ecuador, Netherlands, Canada, France, Costa Rica, Germany, Portugal, Spain and Italy received 85% of the Colombian exports in 2010, a reason why they constitute important expanding markets for the trade of this fruit.

In this sense, the most valued attributes of golden passion fruit in the world market are, in order of importance: taste, appearance, accessibility, availability and exotic character of the fruit.[33] Nevertheless, with the new trends of the world consumption, where preferences are addressed to fresh, healthy and safe foods with high content of vitamins, proteins and fibre, the golden passion fruit is expected to have a wide demand for expansion.

Due to its organoleptic characteristics, productive and competitive potential, employment generation, foreign exchange generation and relative positioning in the international market, the golden passion fruit is a highly promising product not yet fully exploited. Some strengths of the golden passion fruit that can be exploited are: its fast harvest (within a year); its big storage capability (hard shell) that allows sea transport, which makes the costs cheaper; its processing potential and the commercial potential of its leaves, shells and branches (University of Los Andes, 1994).[34]

The golden passion fruit can be consumed in different ways due to its taste and odour properties: fresh fruit, salads, juice, cocktails, ice cream, yogurt, jam and jelly. Regarding specifically the destination of the produce, the potential of the internal and the external markets is fresh consumption or other processing: juice industry, ice cream industry, liquor preparation, yogurt industry, jam and jelly industry. [35]

Although great opportunity for the export development of exotic fruits is recognized because the world trade of fresh fruits and vegetables tends to grow as incomes increase and increased urbanization, the members of

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33 Ministry of Agriculture and Rural Development - Observatory Agro-chains Colombia – "The Chain of Export Fruit in Colombia", Bogotá D.C., 2005.

34 Rivera, Bernardo: Miranda, Diego: Avila, Luis Alfredo: Nieto, Ana Milena. "Integral management of golden passion fruit (Passiflora ligularis Juss) cultivation". Editorial Litoas, Manizales. Colombia. 2002

35 University of the Pacific "Golden passion fruit – Extract and fresh". Lima, Perú 2001.

Codex cannot be indifferent to the new international conditions in which a higher trend to protect consumers' health and to ensure fair practices to facilitate food trade.[36]

In relation to the golden passion fruit trade at world level, this has had a big development and an outstanding participation of the United States of America and Canada regarding imports, however the European market has become the most important export destination for producing countries, as well as the Asian market in particular some countries as China, Hong Kong and Malaysia, among others.

Tables 1 to 14 show part of the statistics related to the international trade of golden passion fruit; the information indicated there demonstrates that in the last years the trade volume has increased with some countries, and trade has even began with countries with which trade did not exist before. On the other hand, there are countries in which the trade has been intermittent through the years. That trade could be strengthened in the future with the adoption of an international standard which could facilitate trade of this fruit.

Regarding the seasonality of the product, the golden passion fruit is commercialized in the international market throughout the year.[37] Among the main golden passion fruit producing countries, as mentioned before, are China, India, Chile, United States of America, Colombia, Mexico, Costa Rica, Ecuador; Peru, Guatemala and Costa Rica, among others.

In accordance with the potential market, the trend perceived is an increase in the total export volume, however it is important to stress that for keeping and increasing this trend it is fundamental to have tools as the international standard for golden passion fruit that reflect the seriousness and commitment of the producing countries with the safety and quality criteria recognized at international level.

d) Amenability of the commodity to standardization

The elaboration of the standard essentially requires the definition of the fruit, which means to indicate its botanical classification and the statement of the minimum safety requirements of the fruit that shall be met regardless of the quality categories covered by the standard.

Taking into consideration the concerns of each country for establishing measures to avoid the entry of pests and diseases, as well as contaminants, the standard will include and make reference to the relevant general documents elaborated by the Codex Alimentarius Commission, or those issued before the document's approval.

From the consumers' point of view, it is very important that the standard provides the information they need and that must be on the package labelling. This also will allow the traceability of the packed fruit.

In addition to the above mentioned aspects, the standard requires the classification by quality categories, which will allow unifying the criteria that are currently taken into consideration by the countries to commercialize the golden passion fruit. The standard will also set the range of representative calibers in which the fruit can be classified, this fact will make easier its trade and constitute the reference parameters both for producers and buyers.

Likewise, the standard shall include the allowable tolerances in each of the quality categories identified and the calibers set, so that the countries using the standard will have only one reference document which facilitates the fruit's trade.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

Considering the products defined in the standards elaborated by the Codex Alimentarius Commission and the standards under development, none of them cover the golden passion fruit. Besides, fruits covered in those standards correspond to botanical families with particular characteristics and requirements that do not allow including the golden passion fruit.

The abovementioned justifies the elaboration of the standard for golden passion fruit in order to provide a new document for the international trade with specific information for this fruit.

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[36] Ministry of Agriculture and Rural development - Observatory Agro-chains Colombia – "The Chain of Export Fruit in Colombia", Bogotá D.C., 2005.

[37] MAG agreement – IICA Sub-program of Technical Cooperation. Identification of Market and Technology for Agriculture Products for Exportation. Ecuador, May 2001.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

Because it is a product supplied fresh to the consumer, the standard will cover the raw product and the post-harvest handling for its conditioning and subsequent packaging.

Taking into consideration that there are varieties of golden passion fruit, the standard proposed for elaboration will cover those internationally commercialized varieties. For this reason, separate standards are not required for each variety existing in the market.

g) Work already undertaken by other international organizations in this field

The elaboration of technical specification cards and guides on golden passion fruit has been undertaken at national level by some countries producing this fruit, which will also be taken into account as reference for the elaboration of the Codex standard proposal.

Due to these circumstances, the Codex standard will allow unifying in just one document the safety and quality requirements, reducing in this way the differences among countries in relation to the definitions of the criteria that are essential to trade this fruit.

5. Relevance to the Codex strategic objectives

The development of a Standard for golden passion fruit responds to the Codex strategic objective which aims to promote the maximum application of the rules with a view to the internal regulations of countries and to facilitate international trade. Also the adoption of such standards can reduce the risks generated by the transmission of agents that have a negative impact on the health of the consumer.

Many countries, both exporters and importers, are part of the world trade of this product, therefore an appropriate standard is required urgently that unify the criteria on golden passion fruit and meet the objectives of protecting consumers' health, as well as facilitate fair practices in food trade.

6. Information on the relation between the proposal and other existing Codex documents

The proposal for a Standard for Golden Passion Fruit is part of the work of the Committee on Fresh Fruits and Vegetables.

7. Identification of any requirement for and availability of expert scientific advice

For the elaboration of the Draft Codex Standard, the information generated by the research group at national level working in the characterization of tropical fruit (Ministry of Agriculture and Rural Development and Market Intelligence for Agroindustry of PROEXPORT) has been taken as reference. Therefore if you require additional information to the one presented in the project, you have access to this group of experts.

8. Identification of any need for technical input to the Standard from external bodies so that this input can be planned

None

9. Proposed time schedule

STEP	DATE
Distribution of a proposal elaborated by a working group at step 3.	After the adoption of the new work by the 2011 CAC
Proposed date for the adoption at step 5.	2012 CAC
Approval by the Commission.	2014 CAC

Annex 6

Discussion of Coordinating Committees on Processed Cheese

The 33rd Session of the Commission agreed to defer decision on the discontinuation of work on a standard for processed cheese and to request interested Coordinating Committees to discuss the necessity and the scope of regional standards for processed cheese and report their findings to the 34th Session.

The Commission is invited to consider this question in the light of the views of the Coordinating Committees, as summarised below.

Coordinating Committee for Africa

Some delegations indicated that they supported world-wide standard but that if it was not possible, a regional standard for Africa should be developed as a basis for national standards which would facilitate production and trade of processed cheese (REP 11/AFRICA, paras 22-23).

Coordinating Committee for Asia

The Committee agreed that work on processed cheese should be discontinued, while noting the view expressed by the Delegation of India on this matter, that a standard for processed cheese was needed to regulate the number of new processed cheese products that were entering in the market and to respond to the concern of the consumers who wanted to be informed on the nature of these products (REP 11/ASIA, para. 19).

Coordinating Committee for Europe

The Committee agreed that there was no need for a regional standard and supported discontinuation of work on processed cheese (REP 11/EURO, para. 25).

Coordinating Committee for Latin America and the Caribbean

The Committee agreed to transmit to the Commission its opinion that a Codex standard for processed cheese was necessary as the revocation of existing standards meant that there was no longer harmonized international guidance. As to the scope of a standard for processed cheese, the Committee agreed that this should address the composition and optional ingredients and refer to general standards in other aspects (for example food additives should be addressed in the General Standard for Food Additives). It was mentioned that there could be two standards, one for processed cheese in general and another for processed cheese preparations (REP11/LAC, paras. 20-21).

Coordinating Committee for the Near East

Different views were expressed by delegations attending the session and the Committee did not come to a conclusion on the need to continue work on a standard for processed cheese (REP 11/NEA, paras. 30-34).

Coordinating Committee for North America and the South West Pacific

The Committee supported the recommendation of the 11th CCMMP to discontinue this work and agreed to refer to the 34th Commission that there was no need to continue work on a standard for processed cheese (REP11/NASWP, para. 24).