

codex alimentarius commission

FOOD AND AGRICULTURE
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ALINORM 83/19

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Fifteenth Session

Rome, 4-15 July 1983

REPORT OF THE THIRTEENTH SESSION OF THE

COORDINATING COMMITTEE FOR EUROPE

Innsbruck, Austria, 27 September - 1 October 1982

INTRODUCTION (Agenda Item 1)

1. The Thirteenth Session of the Coordinating Committee for Europe was held in Innsbruck from 27 September to 1 October 1982 by courtesy of the Government of Austria. The meeting was chaired by Professor Dr. H. Woidich, the Coordinator for Europe.
2. The Session was opened by Dr. Wilfried Steiger of the Federal Ministry for Health and Environmental Protection who welcomed the participants on behalf of the Government of Austria. Dr. Steiger traced the history of the Committee and recalled the rôle of Austria as one of the founding members of the Codex Alimentarius Commission. The Committee observed one minute of silence in memory of Mr. H.J. Pindur from Austria, who had been intimately involved with the work of the Commission.
3. The session was attended by delegations from the following 18 countries: Austria, Belgium, Czechoslovakia, Finland, France, Federal Republic of Germany, Hungary, Ireland, Italy, Netherlands, Norway, Poland, Portugal, Spain, Switzerland, United Kingdom, USSR, Yugoslavia. Observers were present from: Egypt, German Democratic Republic, Saudi Arabia, Tunisia, and from the following International Organizations: European Economic Community (EEC), Comité des Industries des Mayonnaises et Sauces Condimentaires de la CEE (CIMSCEE), Comité Permanent International du Vinaigre (CPIV), United Nations - Economic Commission for Europe (ECE/UN), Groupement Européen des Sources d'Eaux Minérales Naturelles (GESEM). A list of participants, including officers from FAO and WHO, is attached as Appendix I to this report.

ADOPTION OF THE AGENDA (Agenda Item 2)

4. The Committee unanimously adopted the Agenda for the Session.

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 3)

5. The Comité had before it CX/EURO 82/2-Part I which contained a summary of matters of interest to the Committee arising from the 14th Session of the Commission and from other Committees.

Nutritional Aspects in Codex Activities

6. The Committee was informed that the 14th Session of the Commission had given consideration, assisted by a working paper on the subject (ALINORM 81/7), to nutritional aspects in Codex standards and other texts. The Commission had concurred with the conclusions included in the paper that nutritional aspects had not been neglected so far in Codex work. However, the Commission had also agreed that it was necessary to coordinate the work carried out by Codex Committees and to provide guidance to them in order to assure that provisions on nutritional aspects be considered in an uniform manner.

7. The Commission had also agreed, in principle, that the Committee on Foods for Special Dietary Uses was the appropriate Committee to undertake such coordinating functions. If provided with amended terms of reference, it could carry out this additional work, which would involve also the development of texts on nutritional aspects in all foods and examination of provisions in Codex standards submitted by other Codex Committees. The latter would not involve a full (automatic) endorsement function as in the case of other Codex General Committees. Committees, however, would select, aided by appropriate guidelines, provisions for submission to CCFSDU. The Commission had requested CCFSDU to consider the proposed revised terms of reference and to advise the 15th Session of the Commission as to whether the Committee was in a position to take on the additional work and in which way it would be carried out (paras 115-121 of ALINORM 81/39).

8. The 13th Session of CCFSDU (20-24 September 1982) had examined the matter thoroughly, based on a working paper (CX/FSDU 82/3) which contained also a first draft of "Guidelines for the Use by Codex Committees on the Inclusion of Provisions on Nutritional Quality in Food Standards and Other Codex Texts". The Committee (CCFSDU) had decided to accept its revised terms of reference which had been amended slightly and to carry out the additional work by means of Working Groups which would meet for two days preceding the Sessions of that Committee. The Working Group for the 14th Session of CCFSDU would give further consideration to the above guidelines and to a working paper on "General Guidelines on Fortification of Foods" (paras 13-23 of ALINORM 83/26).

Consideration of Substances Migrating from Packaging Materials, etc.

9. Referring to para. 148 of ALINORM 81/19 the Secretariat informed the Committee that the statement by the Delegation of Spain on the need to establish a regulation to limit the vinyl chloride monomer content in packaging material, articles coming into contact with the mucus of the mouth and toys, etc. had been referred to the Codex Committee on Food Additives.

10. The 15th Session of CCFA had examined the request and had decided to discuss packaging materials at a future session. The Committee had felt that toys and games did not fall under its terms of reference and should be referred to other international bodies having expertise in the subject (paras 29-31 of ALINORM 83/12). (See also para. 179).

Frequency of Sessions of the Commission

11. The Committee noted that the 29th Session of the Executive Committee had given consideration to the need or otherwise to increase the frequency of sessions of the Commission. The proposal had been made to hold yearly sessions of the Commission with an appropriately reduced agenda. However, it had also been recognized that more frequent sessions of the Commission might increase expenditures for participation and therefore place an additional burden particularly on developing countries. A paper on this matter will be prepared, taking into account the views of Coordinating Committees, for the next (15th) session of the Commission (paras 141-146 of ALINORM 83/3).

Amendment of Procedure for the Elaboration of Codex Standards

12. Based on the recommendations of the Codex Committee on General Principles the Commission had agreed on a revised Procedure for the Elaboration of Codex Standards. The major changes had been as follows:

(a) Steps 1, 2 and 3 have been combined, whereby subsidiary bodies may decide on the elaboration of a standard and request Government comments on the proposed draft standard, pending the subsequent approval by the next session of the Commission. Where the timing of the sessions so requires, comments at Step 6 may be requested prior to the adoption of the relevant standard at Step 5 by the Commission. These amendments should eliminate undue delays arising from the timing of sessions.

(b) At Step 8 the Commission adopts the standards as Codex standards, the previous Steps 9-11 and 9-12 respectively were taken outside the Step Procedure. The Codex Alimentarius consists of the Codex standards and related texts and of a tabulation of acceptances.

13. The Fifth Edition of the Procedural Manual has been prepared to take into account the above amendments. A number of volumes of the Codex Alimentarius have already been published and will be distributed to member governments. It is expected that all volumes of the Codex Alimentarius will be ready for distribution early next year.

Further Consideration of Clause (D) of the Proposed Revised Terms of Reference of the Committee (Agenda Item 3(a))

14. The Committee recalled that it had discussed at its 12th session and agreed on the wording of the clause (d) which reads as follows:

"develops regional standards for food products of particular interest for intra-regional trade".

This provision differed from the relevant one in the terms of reference of other Coordinating Committees which limited the development of regional standards to products traded exclusively or almost exclusively in the region concerned. This Committee had decided, at its 12th Session, that for this Coordinating Committee the position was different, in that there were virtually no products exclusively traded within the region. However, there were products which were of particular interest in European intra-regional trade.

15. At the 14th Session of the Commission, this question had been discussed in connection with the revised procedure for the elaboration of Codex Regional Standards. It had been indicated that clause (d) as proposed by this Committee might create problems for non-European countries, especially if seen in context with the provisions for Steps 5 and 8 of the Procedure for the Elaboration of Regional Codex Standards which state that "only the majority of the members of the region concerned attending the session (of the Commission) can decide to amend or to adopt the draft". It had also been indicated that this situation was aggravated by Rule VI.3 which deals with voting products on regional matters. Several delegations to the Commission had felt that such a provision contained potential for creating barriers to trade and had, therefore, proposed that also the Coordinating Committee for Europe should develop standards for products moving exclusively or almost exclusively in the region.

16. The Coordinator for Europe had pointed out that the discussion of the terms of reference of the Committee should not be linked to the discussion related to the procedure for the elaboration of standards and had proposed that the revised terms of reference be rediscussed by this Committee and by the next session of the Commission (paras 159-163 of ALINORM 81/39).

17. As requested by the Commission, the Secretariat had prepared a working paper on Rule VI.3 for the 29th Session of the Executive Committee (CX/EXEC 82/29/8) outlining the history of that Rule.

18. The view had been expressed at the 29th Session of the Executive Committee that Step 1 of the Procedure for the Elaboration of Regional Codex standards and Rule VI.3 were not compatible. Step 1 reads as follows:

"On the proposal of the majority of Members belonging to a given region submitted at a session of the Codex Alimentarius Commission, the Commission decides, taking into account the "Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies", to elaborate a Codex regional standard."

19. It had been therefore recommended to the Commission that Rule VI.3 should be amended as follows: (words underlined to be added and words in square brackets to be deleted)

"At the request of a majority of the Members of the Commission constituting a given region or a group of countries that a standard be elaborated, the standard concerned shall, if the Commission so determines, be elaborated as a standard primarily intended for that region or group of countries. When a vote is taken on the (elaboration), amendment or adoption of a draft standard, primarily intended for a region or group of countries, only Members belonging to that region or group of countries may take part in the voting. The adoption of the standard may, however, take place only after submission of the draft text to all Members of the Commission for comments. The provisions of this paragraph shall not prejudice the elaboration or adoption of a corresponding standard with a different territorial scope".

20. At the 29th session of the Executive Committee the Coordinator for Europe had expressed concern at the possible consequences of amending Rule VI.3 (paras 80-86 of ALINORM 83/3).

21. The observer from the EEC reiterated the position of the EEC, namely that to limit the development of standards to products traded exclusively or almost exclusively in intra-regional trade, was not acceptable to the EEC. He pointed out that such products did not exist. On the other hand the Scope of world-wide standards might be in certain cases too wide to take into account the particular European requirements. Therefore the observer of the EEC stated that the proposed amendment to the text of Rule VI.3 should not be made by the Commission.

22. Some delegations were of similar opinion. The delegation of Norway was, as a general rule, for the elaboration of worldwide standards.

23. The Secretariat informed the Committee that countries not belonging to the region of Europe had expressed the view that, if this Committee were to develop regional standard for products of a wider than regional distribution, this might result in barriers to trade. However, several delegations pointed out that there was a number of safeguards in the Codex rules and procedures which gave countries, other than those from the region concerned, a

possibility to participate in the development of regional standards. Furthermore, as experience had shown, regional standards had already been accepted by non-members of the region. Such acceptance could also lead to the transformation of a regional standard into a worldwide standard. This had recently been decided for the European Regional Standard for Honey; in the case of honey statistics did not indicate adverse trade effects arising from the European Standard.

24. The Committee agreed that the Chairman of the Committee should be informed of the details of the working paper for the Executive Committee which had led to the recommendation to amend Rule VI.3 (see para. 19 above). The Committee decided to defer finalization of the consideration of clause (d) of its revised terms of reference until after the next session of the Commission and to await the Commission's decision on the proposed amendment of Rule VI.3.

Developments Related to Proposals for Amendment of Codex Standard for Canned Fruit Cocktail (CODEX STAN 78-1981) (Agenda Item 3(d))

25. The Committee recalled that it had discussed at its previous session the possibility to amend the above standard to permit the selection of fruit from similar groups of fruit ingredients, e.g. using apples instead of pears or using apricots instead of peaches. The view had been expressed that the present list of ingredients was unduly restrictive. The Committee had noted that CCPFV had established a working group to study a paper on this matter, amongst others, which was being prepared by Australia. The Committee had agreed to await the outcome of the discussions by CCPFV.

26. The above Working Group had met during the 16th Session of CCPFV (22-26 March 1982). The Committee (CCPFV) had agreed with a recommendation by the working group that there should be no change in the standard, because fruit cocktail was a well established quality product which moved in significant quantities in international trade and whose name was meaningful to the consumer as to composition and style of presentation. The Working Group had also recommended that a survey should be arranged in order to establish the extents of trade and the designations of products similar to "Fruit Cocktail", but not conforming to the standard, and to establish the type of fruits used and their presentation. Depending on the outcome of such survey, a decision could be taken on the need to elaborate a new general standard for canned temperate climate fruits presented in a number of different styles. The Committee (CCPFV) had, however, decided not to embark on the elaboration of a standard for fruit mix not covered by the standards for fruit cocktail or tropical fruit salad. (Paras 42 and 138 of ALINORM 83/20).

27. The Committee noted the decisions taken by CCPFV and agreed to defer further discussion of the possibility of amending the Codex Standard for Fruit Cocktail until new information and data were forthcoming.

Size Grading of Peas

28. The Committee, at its previous session, had given further consideration to the introduction of an optional provision for size grading into the Codex Standard for Canned Peas (CODEX STAN 58-1981). It had been noted that the Commission had requested the opinion of the Codex Committee on Processed Fruits and Vegetables on this matter and had drawn attention to the system included in the Standard for Quick Frozen Peas. The system proposed in Appendix IV to ALINORM 79/19 had been used on a voluntary basis years ago by the industry in several European countries. It had been noted that the system was identical to the one used by CMEA, only the nomenclature for the various sizes was different.

29. The Committee had concluded not to discuss the matter further and invited Governments to submit suggestions for improved nomenclature for consideration at its next session.

The Committee had also agreed that, if the system was eventually introduced, it should be optional and not a mandatory provision (paras 105-109 of ALINORM 81/19).

30. Since no further data had yet been received from Governments, the Committee decided to table this matter until further data were available.

Carry-Over Principle in European Regional Codex Standards

31. The Committee noted that the Commission had requested that consideration be given by Codex Committees to the applicability of the carry-over principle to the standards under their jurisdiction. The Committee decided that the carry-over principle appeared to be not relevant to the standards elaborated so far; i.e., the European Regional Standards for Honey, Natural Mineral Waters and Edible Fungi. It was further noted that the above decision would be incorporated in the relevant volumes of the Codex Alimentarius.

REPORT OF THE AD HOC WORKING GROUP ON NATURAL MINERAL WATERS (Agenda Item 3(b))

32. The Committee had before it the report of the above Working Group (Conference Room Doc. No. 1). The chairperson of the Working Group Dr. H.G. Gorchev (WHO) and the Secretariat informed the Committee of the conclusions reached by the Group concerning microbiological aspects, limits for radioactivity and methods of analysis relating to the Codex Regional Standard for Natural Mineral Waters.

Microbiological Aspects

33. The Committee noted that the Working Group had concluded that the microbiological quality of bottled mineral waters would be better defined by including requirements for certain important pathogens on an advisory basis and that agar plate count at 42°C temporarily endorsed by the Codex Committee on Food Hygiene (see CX/EURO 82/2-Part I) was not an adequate indicator of faecal contamination or the presence of pathogenic microorganisms. The Working Group had also concluded that the methods of sampling and microbiological testing should be described in detail taking into consideration recent developments at the international level.

34. The Committee accepted the conclusions of the Working Group and decided that the amended text of section 5.2 of the standard for natural mineral waters given below should be referred to the Codex Committee on Food Hygiene for consideration and to the Commission with a view of an eventual amendment of the standard for natural mineral waters.

"5.2 After bottling natural mineral water should be free from the following microorganisms as determined using ISO method 4831 modified to examine 5 x 250 ml for coliforms (and other appropriate ISO methods or methods to be elaborated).

- (1) Coliform following incubation at 37°C (n = 5(x 250 ml), c = 0, m = 0)
- (2) Faecal streptococci following incubation at 37°C (n = 5 (x 250 ml), c = 0, m = 0)
- (3) Spore-forming sulphite-reducing anaerobic bacteria following incubation at 42°C (n = 5(x 250 ml), c = 0, m = 0)
- (4) *Pseudomonas aeruginosa* following incubation at 42°C (n = 5(x 250 ml), c = 0, m = 0)".

The observer of the EEC indicated a favourable reaction to the proposals from the Working Group. However, he also indicated that there was a need to study the proposals with the EEC Member States which were not present at the session and therefore he could not express his agreement at this time. The delegation of Poland reiterated that Section 5.2 (2) should be reworded as follows: "No coliform organisms should be found in 5 x 250 ml incubating at 32°C and E. coli at 44°C".

Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters (Agenda Item 3 (c))

35. The committee noted that the Codex Committee on Food Hygiene (CCFH) was elaborating a Code of Hygienic Practice for Natural Mineral Waters (Step 5). The Committee was not in a position to consider the Code at the present session and decided that CCFH be requested to take into consideration the views expressed by the ad hoc Working Group concerning the microbiological end product specifications for natural mineral waters and section 7.10 of the Code (see paras 33-34 and Appendix IV) when reconsidering the Code in the light of Government comments. It was understood that the Code could be discussed at the next session of the Coordinating Committee.

Limits for Radioactivity

36. The Committee noted that the Working Group did not have sufficient information to enable it to resolve whether the limits for alpha- and beta-activity included in the Codex Standard for natural mineral waters were appropriate for acceptance by Governments. The Group had noted that, while only guidelines existed for drinking water concerning acceptable levels of radioactivity, the Codex standard contained mandatory limits for radioactivity which, if exceeded, would make the mineral water subject to rejection. The Working Group had recommended that further consideration should be given to these questions on the basis of information to be obtained and that the approach to regulating radioactivity in bottled natural mineral waters should be reexamined.

37. During the discussion of the report of the Working Group the point was made that the distinction between alpha and beta activity, as arising from radionuclides naturally present in the mineral water and arising from contamination respectively, was not as definite as implied in the Codex standard. The view was also expressed that radioactivity should be expressed using Becquerel as units rather than pCi.

38. The Committee accepted the recommendations of the Working Group as contained in para. 9 of the Group's report (Appendix IV). The delegation of Switzerland agreed to review information received from Governments on the basis of a questionnaire to be distributed by the Secretariat. The delegation of France agreed to assist in the preparation of the questionnaire. It was understood that aspects regarding safety would be considered in the light of the recommendations of the ICRP in order to determine acceptable levels of radioactivity in natural mineral waters.

Methods of Analysis

39. The Committee was informed that the Working Group had taken note of the views expressed by the Codex Committee on General Principles that Codex methods should not be elaborated for parameters not included in Codex standards and that, preferably, only one

Codex method should be established per parameter (see CX/EURO 82/2). In this light, the Group had identified those parameters in the Codex standard for natural mineral waters for which Codex methods should be selected. As regards the selection of appropriate methods the Group had received a report by Prof. B. Ninard (France) on available methodology. Annex 1 to Appendix IV contains recommendations by Prof. Ninard for methods of analysis which should be further studied or tested.

40. The Committee noted that, in certain circumstances, due to factors such as interference by other substances and the range of concentration to be covered, more than one method may be needed to measure a given parameter. It also noted that the selection of methods for natural mineral waters represented a major task as it involved testing the methods in order to ensure that they were appropriate for the various types of mineral waters.

41. The Committee thanked Prof. Ninard for the excellent work he had done in surveying available methodology and requested him to continue with the task of studying the methods listed in Annex 1 to Appendix IV and to report back to the next session of the Committee. The Chairman of the Committee indicated that Austria would assist in the task. Other support such as the typing and translation of the paper to be prepared would be provided by the Secretariat. As regards the testing of certain methods this required cooperation by Governments and interested International Organizations.

WHO ACTIVITIES, COMPLEMENTARY TO THE WORK OF THE COMMITTEE (Agenda Item 4)

42. The WHO representative reported on some recent WHO activities which might be of interest to the Committee.

43. WHO is about to finish work on Guidelines for Drinking Water Quality. The final draft is expected to be ready by mid-October 1982, and the guidelines will be published before the end of 1982.

44. The Government of Spain has invited WHO to hold an expert meeting in Spain on the toxicological aspects of the effects of consumption of adulterated cooking oil. Some delegations wished to obtain the report of that meeting and other documents on this matter. The WHO representative suggested that the Spanish authorities should be approached directly in this respect.

45. Much of the work on food safety in the European Region of WHO is devoted to assistance to countries to improve their food control system. A meeting on health aspects of residues of anabolics in meat was held in The Netherlands in 1981 ^{1/}. The meeting had agreed that correct use of certain hormones poses no known health problems, but that some substances should not be used. The meeting stressed the first priority for the public health authorities must be to prevent the illegal use of banned products.

46. A survey on mass catering will be published before the end of 1982. It contains guidelines for administrative personnel on how to avoid health hazards in different forms of large-scale catering.

47. An Expert Committee on Food Safety will be convened in Geneva in June 1983. The purpose is to strengthen the technical basis for the development food safety programmes nationally and internationally.

1/ Report available from WHO Regional Office for Europe, Scherfigsvej 8, Copenhagen.

48. Two delegates asked about WHO's involvement in work on food irradiation. The WHO representative answered that WHO fully supports the recommendations issued by joint IAEA/FAO/WHO working groups on food irradiation, and that the subject probably will come up for further discussion in future activities, e.g. the Expert Committee on Food Safety.

FAO ACTIVITIES, COMPLEMENTARY TO THE WORK OF THE COMMITTEE (Agenda Item 4)

49. FAO has issued the following Manuals on Food Quality Control (Food and Nutrition Paper Series No. 14): (a) food control laboratory, (b) chemical analysis: additives, contaminants, techniques, (c) chemical analysis: commodities, (d) microbiological analysis, (e) food inspection, and (f) food for export.

50. FAO, with the assistance of UNEP, was in the process of reviewing the Manual of Food Quality Control. "Food Inspection" (Food and Nutrition Paper Series No. 14.5 Prov.), which had been prepared in 1981 for use in developing countries and had been widely distributed for actual use. Comments had been requested and received from both the industrialized nations and the developing countries. Once viewed, the manual will be printed in English, French and Spanish. The current provisional manual had been also translated into Turkish and Arabic.

51. FAO, in cooperation with SIDA, will shortly begin the revision of Manual of Food Quality Control No. 14.2 "Chemical Analysis, Additives, Contaminants, Techniques", which was prepared and widely distributed in 1979.

52. FAO and WHO are in the process of preparing a "Manual on Prevention of Lead and Tin Contamination of Canned Foods - Guidelines for Can Manufacturers and Food Cannermen". The proposed guidelines are expected to contain information of special interest to small manufacturers and food canners in developing countries. Expected publication date in English, Spanish and French is May, 1983.

53. A series of training courses in mycotoxin analysis was being arranged in cooperation with USSR/UNEP/FAO and scheduled to begin in 1983.

54. JECFA and JMPR are ongoing joint FAO/WHO activities; especially the reports of JECFA are of importance in considering the additives contained in standards elaborated by this Committee.

CONSIDERATION OF DRAFT EUROPEAN REGIONAL STANDARD FOR VINEGAR AT STEP 7 (Agenda Item 5)

55. The Committee had before it the above draft standard as contained in Appendix II to ALINORM 81/19 and comments received thereon in working paper CX/EURO 82/3-Part I. Comments had been received from Australia, Federal Republic of Germany, Israel, Italy, Norway, Poland, Portugal, Sweden, United Kingdom and the United States. The delegation of Spain had prepared a paper on suitable methods of analysis for parameters included in the standard (CX/EURO 82/3-Part II). Furthermore the delegation of the United Kingdom made available a Conference Room Document on sulphur dioxide in vinegar.

56. The Chairman expressed the Committee's appreciation for the paper prepared by Spain on methods of analysis and suggested that a small Working Group be established to examine the proposed methods and report back to the plenary. This was agreed. Members of the delegations from Austria, Portugal, Spain, Switzerland and the United Kingdom agreed to serve in the Working Group (see also paras 117-120).

General

57. The Committee noted that a number of comments received and especially those received from the United States concerned fundamental issues in the standardization of vinegars. The United States had stated its opposition against the standard as presently drafted which, in their opinion, would result in unnecessary restrictions of trade in the European region as well as in the non-European regions. The United States had therefore proposed to either include all vinegars in the standard or to restrict the title and the labelling to the products presently covered by the standard. The United States had also expressed the view that vinegar was not an appropriate subject for a regional standard, in that it was not traded exclusively or almost exclusively within the European Region.

58. The Committee also noted that there were different opinions as to which types of products were covered by the name vinegar. Several delegations stated that in their countries only wine vinegar was considered to be a vinegar. The Chairman pointed out that in certain countries vinegar comprised both wine vinegar and vinegar from other raw materials, whereas diluted acetic acid as such was a different product. The latter products were also denominated "vinegar" in certain countries.

59. The majority of the Committee was in favour of retaining the present wording where the term "vinegar" applied to fermentation vinegar, i.e. to products obtained by double fermentation. Several delegations held the view that the whole matter was a linguistic problem only. The delegations of the United Kingdom stated that if the title was changed to fermentation vinegar, this could imply that there were other vinegars and this, in turn, would lead to distortion and confusion in trade.

60. Several delegations drew attention to the fact that the 12th session of the Commission had approved the elaboration of an European Regional Standard for Fermentation Vinegar only and the inclusion of any other products would require authorization by the Commission. It was also pointed out that, since acetic acid was a food additive, it might not be feasible to include provisions for diluted acetic acid as foodstuff in the standard.

61. The Chairman concluded that it was not possible to resolve the wording of the title at the present time and suggested to request government comments on need and feasibility to amend the title to be "fermentation vinegar" instead of "vinegar" in the case the standard was not advanced to Step 8. The Committee agreed with the chairmanship's proposal and decided not to amend the title at this time (see also para. 121).

Section 1 - Scope

62. The Committee noted the written comments received from the Federal Republic of Germany, Italy, Portugal and the United States. The delegations of Italy, Spain and Portugal reiterated that in their countries only vinegar made from wine could be denominated "vinegar" and other denominations were used for products made from raw materials other than wine.

63. The Committee discussed whether the second sentence of the scope was appropriately worded or whether it could be deleted altogether. The delegation of Belgium proposed that the first sentence of the scope be extended to provide more detailed information on the nature of the products and suggested that appropriate wording could be taken from the definition in Section 2.1.1. The delegation of Switzerland wished to include into the scope fermentation vinegars as well as other products. It was also suggested to give consideration to a definition of synthetic acetic acid and mixtures of acetic acid and fermentation vinegar in case the second sentence was retained.

64. The Committee decided to delete the second sentence and to reword section 1 - Scope to read as follows:

"This standard applies to products as defined in section 2.1 below. They are derived by fermentation from suitable raw materials of agricultural or [silvicultural] origin".

Section 2 - Definitions

Definition of "vinegar" (Section 2.1.1)

65. The Committee noted that several comments had been received on this section. The Chairman expressed the Committee's appreciation to the delegation of the Federal Republic of Germany for having prepared a tabulation of all types of vinegar and their essential characteristics. It was agreed that further consideration could be given to the table under Section 3 and that the format of the definitions should be retained unchanged. It was agreed not to delete the phrase "containing starch, sugars or starch and sugars" as proposed by the Federal Republic of Germany. The delegation of Italy requested to amend the definition to require that also the raw material as such should be suitable for human consumption. The Committee agreed that such requirement was not feasible since some mashes used for the production of vinegar could not be consumed as such.

66. The delegation of Norway pointed out that the Norwegian and Swedish comments stated that vinegar was also produced from raw materials of silvicultural origin and that therefore an appropriate reference to these raw materials should be included in the definition. In this context attention was drawn to the fact that two processes had been developed by which vinegar could be produced from wood pulp: (a) the traditional fermentation process using sulphite pulp, and (b) a dry distillation process which produces acetic acid directly. The Committee agreed that the latter could not be included since it did not comply with the requirement of double fermentation.

67. Several delegations pointed out that vinegars made from sulphite pulp might contain methanol. The comments from Sweden stated that an appropriate purification process was used; and the delegation from Austria supplied data which indicated that the amount of methanol was less than 0.03% v/v of the alcohol used for acetons fermentation. It was therefore agreed that there was no need to establish a maximum level for methanol content if raw materials of silvicultural origin were to be included in the definition. It was noted that methanol could also be found in vinegar made from certain berries.

68. A number of delegations expressed their opposition to the inclusion of raw materials of silvicultural origin. It was, however, also noted that the process had been used for many years without adverse effects and that its exclusion from the present standard would have a negative economic effect. Several other delegations agreed, in principle, to the inclusion of raw materials of silvicultural origin but wished, however, to discuss the matter with their Governments. It was decided to include reference to "silvicultural origin" into the appropriate definitions, to place the term in square brackets and to request Government comments on this matter.

69. The Committee also agreed to make an editorial amendment to Section 2.1.1 to make it clear that vinegars had to be produced exclusively from raw materials of agricultural or silvicultural origin.

Definition of "Wine Vinegar" (Section 2.1.1.1)

70. The delegation of Italy pointed out that the International Wine Office (OIV) had developed a definition for wine which required that that product was made from grapes.

It was agreed to delete reference to "grapes" in Section 2.1.1.1.

71. There was an extensive discussion as to whether the requirement that the raw material should comply with the specifications prescribed in the producing country, was creating unnecessary difficulties without adding substantially to the definition. It was agreed that this provision was superfluous. However, reference to raw materials with higher levels of volatile acids was retained to permit the use of sour wines for the production of wine vinegar.

72. It was agreed to make a similar change in Section 2.1.1.2.

Definition of Fruit (wine) vinegar, Berry (wine) vinegar

Section 2.1.1.2

73. The Committee agreed with a proposal made by Norway, to include reference to cider in this Section. Furthermore it was decided to delete reference to "fruit wastes". It was also agreed to make appropriate consequential amendments to Section 3.1.1 (Raw Material).

Definition of Malt Vinegar - Section 2.1.1.5

74. The Committee was informed that the process of distillation after the acetous fermentation was employed only in the production of distilled malt vinegar. Large amounts of distilled malt vinegar were produced in Scotland. It was therefore decided to delete Section 2.1.1.8 - Definition of distilled vinegar -, to add a new definition of distilled malt vinegar immediately after Section 2.1.1.5 and to renumber the remaining definitions. The new Section 2.1.1.6 reads as follows: "Distilled malt vinegar is a vinegar produced by the distillation of malt vinegar, as defined in Section 2.1.1.5 above, under reduced pressure. It contains only the volatile constituents of the malt vinegar from which it is derived".

Section 3 - Essential Composition and Quality Criteria

Raw Material - Section 3.1.2

75. The Committee concurred with the written comments on Section 3.1.2 concerning Nutrients for Acetobacter and transferred this provision to Section 4.10.1 since the substances mentioned were used as processing aids.

Optional Ingredients - Section 3.2

76. The Committee noted a written proposal by the Federal Republic of Germany not to introduce numerical values in maximum levels for optional ingredients, but to require that they be used in accordance with GMP. The delegation of Switzerland stated that this would create problems for a product marketed in Switzerland which contained lemon juice. To satisfy consumer expectation, a minimum level for the addition of lemon juice was necessary. It was pointed out that the appropriate declaration of lemon juice in the list of ingredients might be an alternative in this case. The Committee agreed with a proposal made by Norway to amend the introductory sentence by adding the following "... in amounts necessary to impart a distinctive flavour" and to retain the names only of the optional ingredients. The delegation of the United Kingdom pointed out that the standard should not require salt to be added in sufficient quantity to impart a distinctive flavour and it was agreed that there was no justification for prescribing a limit. The delegation of Poland pointed to its written comments which stated that addition of salt to vinegar was not necessary.

Acetic Acid Content (Section 3.3)

77. The Committee discussed whether the acetic acid content should be expressed in weight/weight (grammes per kg) or in weight/volume (grammes per litre). It was stated that the latter was a long established trade practice. The Committee noted that there might be small amounts of other acids present and that it would be therefore more appropriate to amend the title to read "Total Acid Content". This was agreed. The Committee also agreed to retain the expression of total acid content in weight/volume (grammes per litre) calculated as acetic acid.

78. The delegation of Switzerland was of the opinion that the acid content of 60 g/l for wine vinegar and 50 g/l for all other vinegars was too high. It stated that 90% of the Swiss vinegar production was below those levels and therefore the minimum level for total acid content should be lowered to 45 g/l for all vinegars. The Chairman referred to the modern production methods for vinegar which did now permit the production of vinegars with a higher acid content, which could be, if necessary, diluted to the minimum of 50 g/l. He also stated that it was important to retain the higher value for wine vinegar, since wine vinegar contained other substances which rendered it less stable than other vinegars. The delegation of Belgium requested to establish a minimum of 60 g/l of total acid content for all vinegars to take care of the exigencies of the market and to satisfy the quality aspects. However, Belgium could accept some exemptions from this rule for certain vinegars especially when appropriate labelling requirements concerning the declaration of acid content were included in the standard. Whereas the delegation of Italy also wished to raise the total acid content to 60 g/l; the delegation of Poland requested that it should be lowered to 40 g/l.

79. The Committee noted that the present values included in the standard, were also in conformity with the EEC requirements. It was decided to leave the values for the minimum total acid content in Sections 3.3.1 and 3.3.2 unchanged.

80. The Committee discussed also whether a maximum level for the total acid content was necessary. Attention was drawn to the fact that there were processes by which vinegars could be concentrated to a considerable degree. Such products could, if not appropriately labelled, be used undiluted and presented therefore a health hazard. The delegation of Switzerland stated that the establishment of any maximum level should be related to health considerations. It was therefore agreed that a maximum level should be introduced; a figure of 155 g/l was suggested. It was explained that this figure represented the maximum plus a reasonable safety margin of what could be obtained through the process of biological fermentation. The Committee decided that the higher concentrated products were still at an experimental stage and should not be mentioned in the standard. The Committee agreed not to introduce a numerical value but to relate to the limitations through the biological fermentation process. An appropriate provision was included in Section 3.3.3 of Appendix II and placed in square brackets in order to obtain more detailed Government comments. The Committee did not include reference to concentration into the definition, but decided to include into the labelling section a provision requiring the declaration of the actual acid content.

Residual Alcohol Content (Section 3.4)

81. The Committee noted that Italy had proposed to raise the value to 4% v/v, which could be found in some Italian vinegars. The Chairman stated that such high values might create difficulties, since tax thresholds for foods containing alcohol existed in many countries. In his opinion this product could only be obtained by a costly interruption of the acetous fermentation. The observer from the Permanent International Vinegar Committee (CPIV) of the EEC, stated that the EEC directive included a limit of 1.5% v/v for wine vinegars. The delegation of Spain explained that the modern plants in Spain could achieve levels of 0.5% v/v and stated its reservation to a level of 1.5% v/v.

The Committee agreed to retain the levels of the present draft and to delete the square brackets.

Soluble Solids (Section 3.5)

82. The written comments received to this provision proposed minimum values of 1.3 g and 1.6 g per 1000 ml per 1% acetic acid. The observer from CPIV informed the Committee that a survey in six countries had produced minimum levels of 1.3 g except for higher values in red wine vinegar.

83. The Committee agreed with a proposal made by Switzerland to distinguish between wine vinegar and other vinegars and decided that wine vinegar should have a soluble solids content of at least 1.3 g/1000 ml/1% acetic acid and the relevant value for vinegars defined in Section 2.1.1.2 should be 2 g/1000 ml/1% acetic acid. The delegation of Poland reserved its position to this decision and wished to have in both cases a value of 1.3 g. It was also agreed that the Working Group on Methods of Analysis should consider these figures in connection with the relevant method.

84. The Committee felt that it was not necessary to introduce a tabulation of types of vinegar (see para. 65).

Characteristic Constituents (Sections 3.6 and 3.7)

85. Several delegations proposed referring also to the written comments, that these provisions should be deleted. If they were singled out and made subject to a provision in the standard, this might lead to their addition to other vinegars for the purpose of masking adulteration. Furthermore the listing was not exhaustive and to be meaningful, limits should be included for the individual substances. Analysts could use their own methods to verify the product. Many delegations proposed to delete the above sections and this was agreed by the Committee. The delegation of Spain expressed its opposition to deleting Section 3.6, since a requirement that these substances were to be present, would safeguard consumer interest. Furthermore appropriate methods of analysis were available.

Section 4 - Food Additives

Sulphur dioxide (Section 4.1)

86. The delegation of the United Kingdom, referring to its Conference Room Document, explained that only small amounts of molecular SO₂ were necessary to sterilize vinegar, i.e. to interrupt further fermentation. It explained that the proposed level of 70 mg/kg of SO₂ provided for a large safety margin and that, as illustrated in the paper, smaller amounts would normally suffice. The Chairman pointed out that a similar effect could be achieved with pasteurization. However, the intake of SO₂ from vinegar did certainly not add significantly to the total intake of SO₂. SO₂ addition was important for high extract vinegars and products with a low acidity.

87. The observer from the German Democratic Republic stated that the legislation of his country required acetic acid contents of 10 to 15% and that an addition of SO₂ was therefore not permitted.

88. The delegation of the United Kingdom expressed the view that the sulphur dioxide present in vinegar by virtue of carry-over from the wine was in a bound form and as such was technologically inactive as an antimicrobial agent. There was therefore a need to allow an addition of sulphur dioxide to all vinegars if this method is required to effect sterilization of the finished vinegar.

89. It was stated by the delegation of The Netherlands that in The Netherlands SO₂ was permitted only as a carry-over. It requested more information from the representative of WHO on the problem of SO₂ from the toxicological point of view especially with respect to bound SO₂.

90. It was also mentioned that the use of SO₂ should be linked to the acid content and that vinegars with more than 5% acidity did not require addition of SO₂. Several delegations including the Federal Republic of Germany were in favour of a maximum limit of 50 mg/kg. The Committee decided to have the provision unchanged at 70 mg/kg and to delete the square brackets. The delegation of Poland reserved its position on this decision and wished to include a value of 100 mg/kg.

Colours (Sections 4.3 - 4.6)

91. The Committee noted the written comments to this matter most of which requested the deletion of colours. It was pointed out that colours could be used either to adjust the natural colour of a vinegar or for 'cosmetic' reasons, i.e. were the consumer was used to a coloured product such as malt vinegar. It was noted that the permission to use colours might be misused to adulterate products, i.e. white wine vinegar could be coloured to look like red wine vinegar. Therefore caution was indicated in permitting colours; at least not all colours should be permitted for all types of products.

92. The Committee agreed to delete Section 4.6 for reasons indicated above.

93. The United Kingdom explained the need for caramel colours (ammonia sulphite process and ammonia process) to colour malt vinegar; plain caramel colour was not suitable since it separated from the product. It pointed out that the amount of caramel colours to be used was self-limiting.

94. Several delegations indicated maximum levels for caramel colour (ammonium sulphite process) which ranged from 1 to 4 g/kg. The Committee decided to include a maximum level of 1 g/kg.

95. Concerning caramel colour (ammonia process) the Committee was informed that JECFA had revoked the ADI for this colour and that CCFA would therefore not be in a position to endorse this provision (4.5). The Committee agreed, however, to retain Section 4.5 in square brackets and to include a maximum level of 1 g/kg for malt vinegar only. A footnote was added to the effect that this provision was included pending evaluation by JECFA.

96. The delegations of Italy and Spain were opposed to all colours in wine vinegar since they were not permitted in their countries.

Flavours (Section 4.7)

97. It was agreed that an editorial amendment should be made to clarify that only natural flavouring substances were permitted.

Flavour Enhancers (Section 4.8)

98. It was proposed by Italy to delete Section 4.8.1. The delegation of Switzerland stated that the glutamates were not so necessary in wine vinegar, but were needed in other vinegars. The Committee agreed that the use of glutamates was self limiting and should follow GMP; an exemption was made for wine vinegar. The delegations of Belgium, Austria and Finland opposed the above decision. The delegation of Switzerland stated that it would prefer to permit glutamates also in wine vinegar.

Sulphur Dioxide as Carry-Over (Section 4.9.2)

99. The Committee agreed that SO₂ could be carried over under provision 4.9.1 and that no maximum level of SO₂ was indicated since this was covered in Section 4.1. It was agreed to delete Section 4.9.2.

Processing Aids (Section 4.10)

100. The Committee was informed that CCFA had not yet finalized its consideration of processing aids and how they should be referred to in Codex standards.

101. The Committee decided, therefore, not to include maximum levels for sulphates and phosphates in nutrient salts, and not to establish maximum levels for residues. It was, however, noted that nutrients and nutrient salts were a special type of processing aids as they were found in considerable amounts in the finished product. The Committee agreed to a generic listing of nutrients for acetobacter and nutrient salts in Section 4.10.1.

102. The delegation of Belgium did not agree that no numerical values were included, since in Belgium there existed maximum levels of 100 mg/litre for sulphates and 175 mg/litre for phosphates.

103. The delegation of The Netherlands warned the Committee that, in its opinion, CCFA would want to know which nutrients are used and this, especially, as in this case residues of these substances would be present in the end-product and that they for that reason constitute a very special category of processing aids.

Section 5 - Contaminants

104. The Chairman drew attention to the written comments which, in general, requested lowering the values at present included in the standard in square brackets. He also suggested to include a provision for cadmium since it was highly toxic.

105. It was noted that the proposals included in the written comments were possibly not based on survey data but had been taken over from other standards. A survey concerning as much countries as possible would provide a solid basis and could take into account requirements related to health protection as well as to international trade. Similar surveys were being carried out for other products.

106. The Committee accepted a kind offer from the observer of CPIV to carry out such survey based on data available to his organization and on information received from Governments. The Secretariat was requested to issue an appropriate Circular Letter.

107. The Committee agreed to delete the provision for the mineral acids (Section 5.6).

Section 6 - Hygiene

108. The Committee agreed that the Secretariat should amend editorially the provisions contained in Section 6 to make them more consistent with the generally accepted provisions.

Section 8 - Labelling

Name of the Food (Section 8.1)

109. The Committee decided to amend Section 8.1.1 to read as follows to place the provisions in square brackets and to renumber the following provisions accordingly:

8.1.1 A product manufactured from only one raw material shall be denominated "x vinegar" where "x" is the name of the raw material used.

8.1.2 A product manufactured from more than one raw material shall be denominated "y vinegar" where "y" constitutes a complete list of the raw materials used in descending order of proportion.

110. The Committee recalled that it had agreed to introduce a provision requiring the declaration of the actual total acid content in connection with the name of the food. The Committee was also reminded that it already so decided at its 11th session. It was agreed by the Committee to include a section in square brackets on the actual minimum of total acid content in percent m/v calculated as gramme per 100 ml in whole numbers and to renumber the following sub-sections of Section 8.1.1.

Section 8.1.3

111. The Committee noted that CCFL had proposed to delete this provision since it was not in favour of a negative claim. The Committee agreed that a negative claim such as included in Section 8.1.3 could indeed be used in a manner as to mislead the consumer and decided to delete Section 8.1.3.

Lot Identification (Section 8.6)

112. The delegation of Belgium stated that it had difficulties to define what constituted a "lot" for vinegar and proposed to delete "and the lot".

113. The delegation of Spain stated that the declaration of the lot was a statutory requirement in Spain.

114. The Committee agreed that the provision for lot identification was meaningless without reference to the lot and left provision 8.6 unchanged. It was then a matter for the manufacturer to define what constitutes a lot.

Date Marking and Storage Instructions

115. The Committee noted that CCFL had questioned the decision of this Committee that vinegar did not require date marking. Reference had been made especially to the use of preservatives in vinegar (para. 189 of ALINORM 83/22).

116. The Committee reiterated that vinegar in itself was a preservative and was used to extend the shelf-life of other products e.g. pickles. It was also pointed out that SO₂ was used in vinegar for different purposes, mainly to stop the fermentation process and to a lesser degree in vinegars with a low acidity as a preservative. Since the shelf-life was in all products at least two years, the Committee recommended to CCFL that no provisions for date marking and storage instructions were necessary.

Section 9 - Methods of Analysis

117. The Committee received the report of a small working group on the methods of analysis to be incorporated into the standard (see Appendix II). It was noted that further work needed to be done on the methods for residual alcohol content, total soluble solids, and sulphur dioxide. Nevertheless, the Committee agreed to transmit the following methods to the Committee on Methods of Analysis and Sampling for endorsement:

- | | |
|----------------------|---|
| - Total acid content | - AOAC, XIIIth Ed. 1980, 30.071 |
| - Soluble solids | - Methods to be provided by the UK |
| - Sulphur dioxide | - Iodimetric titration, OIV method |
| - L-ascorbic acid | - Thin layer chromatography, OIV method |

- Contaminants

- Codex general methods and the method used for iron in the standards for fruit juices.

118. It was noted that the representative of Spain had agreed to compare the two available methods (OIV and AOAC) for residual alcohol content: should the two methods prove to give comparable results it was agreed that the AOAC method would be transmitted to CCMAS for endorsement. It was noted by the Committee that the above methods should be presented in the ISO format. The delegation of Spain agreed to carry out a comparison of methods for the determination of SO₂.

119. In relation to the availability of ISO standards the delegation of Norway raised the problem of the cost of obtaining these standards. This was considered to be a significant difficulty when ISO standards were mentioned by reference in Codex standards. The delegation asked whether the Committee on Methods of Analysis and Sampling had taken steps to ensure more general distribution of ISO standards. The Chairman reported that the matter had been discussed by CCMAS and that in general was of the same opinion as the delegation of Norway, however, no agreement had been reached on this matter.

120. The Committee thanked the Working Group for its report.

Status of the Standard

121. The Committee agreed that a number of substantial changes had been made to the standard which would have to be further considered by Governments. It was therefore decided to retain the revised standard as contained in Appendix II to this report at Step 6 of the Procedure. Governments and Interested International Organizations would be requested to comment on matters in square brackets and on matters set forth in paras 57-61 above.

CONSIDERATION OF THE PROPOSED DRAFT EUROPEAN REGIONAL STANDARD FOR MAYONNAISE (Agenda Item 6)

122. The Committee had before it a revised standard for mayonnaise (CX/EURO 82/4) prepared by Dr. W. Hellwig of the delegation of the Federal Republic of Germany on the basis of document CX/EURO 81/6 and comments of Governments received in response to Circular CL 1981/13. It also had before it Government comments on the revised standard (CX/EURO 82/4-Add. 1) received from Argentina, Austria, France, Ireland, Poland, Switzerland, and the United Kingdom and from CLITAM. Late comments were received from the Federal Republic of Germany and Sweden.

123. The Committee had a detailed discussion on the range of products (in terms of minimum fat content) which should be covered by the standard. It also discussed the question of providing for essential ingredients such as egg yolk and vinegar in the standard.

124. The delegation of The Netherlands, supported by several delegations as well as by the representatives of the EEC and CIMSCEE maintained the view that the Committee should develop a standard for the classical high-fat mayonnaise. Some delegations were in favour of including low fat products in the standard, subject to classification in terms of fat content and appropriate labelling. A number of delegations also pointed out the need to provide for a minimum content of egg yolk as an essential ingredient in mayonnaise. The Committee noted that mayonnaise prepared in the home contained around 75% of vegetable fat. It was also pointed out that egg yolk content should be related to the amount of fat contained in the product. Individual delegations informed the Committee concerning the position of their Governments as regards the composition of

of mayonnaise especially with respect to fat and egg yolk content and the range of products covered under their legislation.

125. The Committee decided to include only the high-fat products in the proposed draft standard. As regards minimum vegetable fat and egg yolk contents, it was agreed to include the proposal of the industry (CIMSCEE) in the standard in square brackets, i.e. minimum vegetable fat content 77%, minimum egg yolk content (from hens) 6% on a finished product basis. The Committee agreed that it might consider the elaboration of low-fat mayonnaise-like products once the present standard is completed.

Section 1 - Scope

126. The delegation of France was of the opinion that the standard should also cover products intended for catering. The delegation of Belgium was of the opinion that the standard should cover mayonnaise whether offered as such for consumption or as an ingredient of manufactured foods but not mayonnaise based products.

Section 2 - Definition

127. The delegation of Finland indicated that it was technologically feasible to use animal fats in the preparation of mayonnaise and that this question should be kept open for future discussions.

Section 3.4 - Optional Ingredients

128. Several delegations indicated that egg yolk (from hens' eggs) should be an essential ingredient. The delegation of the Federal Republic of Germany was of the opinion that egg yolk should be defined.

Section 4 - Food Additives

129. The Committee noted that the section on food additives covered various low and high fat products with or without added egg yolk. In view of the restriction of the scope of the standard, the section on food additives should be revised.

Section 8 - Labelling

130. The opinion was expressed that the question whether the term mayonnaise should only describe a product conforming to the standard for mayonnaise and what names might be given to products with a low fat content in the market should be discussed at a future date.

Status of the Standard

131. The Committee agreed that the standard should be redrafted by the CIMSCEE with the assistance of the delegation of Belgium on the basis of the relevant Government comments on the standard (CX/EURO 82/4 and Add. 1) and the conclusions of the Committee as given in paras 122-130 of this report. Copy of the revised draft should be sent to the delegations of the Federal Republic of Germany, Belgium, France and the United Kingdom and to the Codex Secretariat. A small working group would meet during the 15th Session of the Commission (July 1983, Rome) to prepare the revised text to be distributed to Governments for comment at Step 3 of the Procedure.

PROGRESS REPORT ON ACCEPTANCES OF CODEX STANDARDS (Agenda Item 7)

132. The Committee had before it working document CX/EURO 82/2, Part II which contained a summary progress report on acceptances notified since the 12th session of this Committee

concerning European Regional Standards as well as acceptances of worldwide Codex standards by countries of the European Region.

133. The Committee was informed of details of the publication of Codex Standards as Codex Alimentarius (see also para. 13). The Committee was also informed that the Commission, at its 14th Session had agreed to an amendment of the acceptance format and in particular to the listing of non-acceptance (para. 169 of ALINORM 81/39). If a country could not formally accept a standard, notified, however, that products complying with the Codex standard concerned could be freely distributed within the country, this information would not be listed under "non acceptance". It was agreed that a section be introduced "Other Information" which was divided into two sub-sections: (a) Free distribution without conditions and (b) Free distribution with specified conditions related to national legislation. Whilst it was recognized that such information could not replace formal acceptance, it had been considered to be useful information for Governments (paras 43-46 of ALINORM 81/33, see also para. 35 of ALINORM 81/19). The acceptance format was being revised to take into account the above decisions and the forms will be distributed in near future.

134. The Committee noted the new developments concerning acceptance of Codex Standards and in particular the work undertaken by Finland, Poland, Portugal, Spain and the EEC. (Paras 5 to 15 of CX/EURO 82/2-Part II). It was also noted that details of the extensive work carried out by countries belonging to the Council of Mutual Economic Assistance (CMEA) would be considered under an other agenda item.

135. The observer of the EEC stated that the document CX/EURO 82/2-Part II reflected correctly the steps taken by the EEC with regard to acceptance of Codex standards and indicated that the EEC was continuing its work and hoped to report progress at the next session.

136. The delegation of Switzerland expressed its appreciation that the newly established procedure concerning the free distribution of products complying with a Codex standard fully or with specified deviations would lead to more notifications from governments. The delegation of Switzerland indicated that in Switzerland a similar model to the one elaborated by CMEA (CX/EURO 82/5) would be used to evaluate a large number of Codex standards and that this work would be carried out during the next year.

137. The delegation of Czechoslovakia referred to the approach of CMEA to the acceptance of Codex standards as outlined in CX/EURO 82/5 (see paras 143-145). It also stated that Codex standards were highly appreciated in Czechoslovakia and were always taken into account when national legislation was established or revised.

138. The delegation of the USSR supported the statement made by the delegation of Czechoslovakia and indicated that the position of USSR was similar to the one in Czechoslovakia.

139. The delegation of Finland confirmed that in Finland an extensive comparison of Codex standards and national regulations was being carried out and that more precise information on this matter would be made available for the next session of the Committee.

140. The Chairman expressed the Committee's appreciation on the comparison of CMEA-Codex Standard carried out by Hungary and expressed the hope that the existence of such a model and the revised procedure for the notification of acceptances would help countries to initiate a similar exercise.

141. The Secretariat drew attention to the acceptance of Pesticide Residue Limits which required in many countries some very specific procedures concerning the legal or administrative aspects. Problems of administrative or legal nature had arisen in some countries which prevented full acceptance of the pesticide residue limits (e.g. not registered for use in the country concerned). The Committee on Pesticide Residues had established a Specific Working Group to assist countries to overcome such problems.

142. It was suggested that this Committee might consider providing to countries of the Region a similar assistance on legal and administrative matters related to all Codex standards.

COMPARATIVE ANALYSIS OF CODEX AND CMEA STANDARDS (Agenda Item 8)

143. The Committee had before it a paper prepared by the delegation of Hungary (CX/EURO 82/5) which represented a preliminary report on a comparative study of CMEA and Codex Standards.

144. The delegation of Hungary indicated that the next meeting of the Standing Committee for Food Industry of the CMEA would take place in Bulgaria in October 1982, at which members of CMEA would discuss progress made in the comparative study. The delegation of Hungary indicated that given the present economic and political situation, the Hungarian Government placed great importance in extending economic and commercial cooperation among all countries. Attempts should be made to utilize all means available in order to make progress in this direction. Hungary considered harmonization of Codex standards and those of the CMEA desirable in order to remove difficulties which, at present, prevented a better economic and commercial exchange between countries. Harmonization activities were believed to lead not only to facilitation of trade but to better cooperation between countries with differing social and economic systems. It is for this reason that CMEA standards took into account existing Codex recommendations.

145. The Committee thanked the delegation of Hungary for having accepted the task of carrying out this comparative work and noted with satisfaction the efforts which were being made by CMEA countries to align their standards with those of the Codex. The delegation of Hungary agreed to report to the next session of the Committee on further developments and indicated that the comparative analysis of CMEA and Codex standards was expected to be finished during 1983.

PROGRESS REPORTS ON HARMONIZATION AND STANDARDIZATION OF FOODS FROM INTERNATIONAL ORGANIZATION AND ECONOMIC GROUPS IN EUROPE (Agenda Item 9)

United Nations Economic Commission for Europe (UN/ECE)

146. The representative of the secretariat of UN/ECE reported on the activities of the Working Party on Standardization of Perishable Produce including an assessment of the status of work in the fields of fresh fruit and vegetables, dry and dried fruit, egg-in-shell, egg products and poultry meat. It was reported that the work of UN/ECE on a standard for pulses (legumes) had been suspended at the request of the Codex Alimentarius Commission.

147. Other activities of UN/ECE of interest to the Committee were noted: the Agreement on the Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP); a seminar held in Budapest in April 1982 on Economic and Technical Aspects of Catering; and a projected seminar to be held in 1985/6 on the economic and commercial influence of standardization of foodstuffs. In regard to liaison and cooperation between the Working Party and other bodies it was noted that the Working Party enjoyed

a special working relationship with the OECD Scheme on the Application of International Standards for Fruit and Vegetables (see also Item 10 b). The Working Party also enjoyed close cooperation with the International Organization for Standardization, and had "A" liaison status with Technical Committee 34 - Agricultural Food Products.

148. The Group of Experts on International Trade Practices relating to Agricultural Produce was preparing the General Conditions of Sale for Milk and Milk Products with the assistance of the International Dairy Federation (IDF).

149. In regard to the work of the Codex Alimentarius Commission, the Working Party had found itself unable to enter into formal proposals for the harmonization of the different programmes of work of the two bodies, nevertheless, at its most recent session (July, 1982) the Working Party stressed its desire to continue to cooperate with the Commission and to avoid areas of overlap and duplication of work.

European Economic Community (EEC)

150. The observer from the EEC stated that amongst the objectives which were assigned to the EEC by the Treaty of Rome was the task of creating a free internal market. This necessitated the harmonization of national food law of the Member States in order to allow free circulation and to promote trade. A number of Directives had been established to this end.

151. The Committee was informed that the EEC observer to the last session of the Codex Alimentarius Commission had provided complete details of the situation in regard to the harmonization of food laws. The observer at the present session offered to make available to delegations, on request, a brochure containing an up-dated list of all EEC Directives.

152. The observer mentioned briefly the following sectors which were covered by Community rules:

additives; materials and articles in contact with foodstuffs; foods for special dietary uses; labelling; cocoa and chocolate; sugars; honey; fruit juices and nectars; jams, marmelades and jellies; natural mineral waters; coffee and chicory extracts; and canned milk.

Community methods of analysis existed for some of these products.

153. The observer noted that in general Community regulations were based on the same model than Codex standards. This had allowed the favourable response of the Community countries with regard to the acceptance of Codex standards.

154. The Community considered the work of Codex to be an important contribution to the development of international trade.

155. The Chairman thanked the observer for his contribution and remarked that by so doing the Community was contributing to the facilitation of trade and maximum safety in foodstuffs.

PROGRESS REPORT ON FOOD CONTROL SERVICES AND INSPECTION SYSTEMS IN EUROPE (Agenda Item 10 a)

156. The WHO representative reported on the progress following the publication of "Food Safety Services" (Public Health in Europe, No. 14, 1981, copies available from the WHO Regional Office for Europe, Scherfigsvej 8, Copenhagen, Denmark). The publication had been well received, and a new edition was planned to be published in about two years

time. Material for the new edition is continuously collected, and suggestions for changes and amendments should be sent to the WHO Regional Office for Europe. The publication will shortly be available also in French.

157. The EEC representative mentioned the system established within EEC for quick reporting of outbreaks of foodborne disease. It enables participating countries to provide and receive information with very short notice. The "Surveillance Programme for the Control of Foodborne Infections and Intoxications", set up at the FAO/WHO Collaborating Centre at the Robert von Ostertag Institute in Berlin (West) also serves to collect and disseminate information to the countries participating in the programme.

REVIEW OF NATIONAL FOOD CONTROL AND CERTIFICATION PROCEDURES, TAKING INTO ACCOUNT THE WORK UNDERTAKEN BY OECD AND UNECE (Agenda Item 10 b)

158. The Committee had before it a Room Document, Food Control and Certification Procedures - Work undertaken by OECD and UN/ECE.

159. The work undertaken by OECD and UN/ECE on food control and certification procedures was reviewed. The OECD Scheme for the Application of International Standards for Fruits and Vegetables was set up in 1962. The reason was the need to devote more efforts to ensure that the standards, elaborated under the UN/ECE, were fully applied in practice. The work concerns only the quality of fruits and vegetables, and it is mainly based on the subjective assessment of external characteristics. The Scheme has been very effective in preparing explanatory brochures, illustrating the faults described in the UN/ECE standards, and in establishing training courses for inspectors.

160. The representative of the UN/ECE secretariat remarked that the practical application of the OECD-UN/ECE cooperation could be seen in the market places of many European countries. These standards had been adapted by the EEC and were applied by EEC member countries; therefore through this chain of international cooperation countries of both Eastern and Western Europe had the opportunity to participate indirectly in the development of the national standards of other countries and groups of countries and thus reduce barriers to intra-regional trade.

COORDINATION OF ENFORCEMENT AND APPLICATION OF FOOD LAW (Agenda Item 10 c)

161. The Committee had before it the document CX/EURO 82/8, Coordination of enforcement and application of food law, prepared by the WHO representative after discussions with the delegation of Hungary as requested at the previous session (see ALINORM 81/19, para. 147).

162. The WHO representative presented the document and stressed that the form a food law takes is less important than how good the resources for implementation and enforcement are. Food safety, nutrition policy and food technology need to be dealt with in a comprehensive way, and close cooperation is necessary among those responsible. The ideal system would be a basic food law, supplemented by implementation orders. The food control administration should be well coordinated. In countries with development of legal requirements over a long period it is difficult to introduce an entirely new system. A pragmatic approach with gradual adjustment of existing legislation is often a better way. There is a need for teamwork among all concerned.

163. The survey contained in CX/EURO 82/2 shows a varied organizational pattern, but in most countries the main responsibility for food safety is shared between the ministries of health and agriculture. Ministries of trade, industry and tourism may also be involved. In a number of countries this split responsibility has necessitated the establishment of

a special committee for coordination of food safety work. Formal coordination committees have been set up in 11 out of the 33 countries included in the survey. Examples were also given of other, informal systems of collaboration in some countries.

164. In the discussion on the subject most speakers agreed that there is a need for improved coordination of food safety activities. The delegation of The Netherlands stressed that improved collaboration requires political decisions, and that the problems must be brought forward to the responsible authorities. It asked the WHO representative to draw the attention of the governing bodies of WHO and FAO to the problems discussed in the survey.

165. The delegation of Hungary expressed its agreement with the conclusions of the survey and stressed the importance of standardization and harmonization of regulations for food safety.

166. The delegation of Switzerland drew the attention to consumer commodities, related to food, e.g. feeding bottles for babies, utensils used for cooking, as well as cosmetics and similar products, and suggested that they be included in future work on enforcement of food regulations.

167. It was agreed that enforcement of food law should be decentralized and delegated to the lowest possible competent level. The delegation of France pointed out, however, that as regards mineral water it would prefer a centralized control system.

168. The delegation of Spain said that work started in Spain recently to study coordination problems in great detail, and efforts are being made to improve collaboration at interministerial level. New rules for coordination have been adopted in July 1982.

169. The delegation of Norway mentioned that there are two separate coordinating committees in Norway, one for food safety and one for nutrition. The secretariat is the same for both committees, and this ensures good contacts between them. Coordination of food import control, laboratory services and joint courses for food inspectors are important examples where collaboration in Norway works well.

NOMINATION OF COORDINATOR(Agenda Item 11)

170. The Committee noted that under Rule II.4(b) of the Commission, Prof. Dr. H. Woidich (Austria) was ineligible for reappointment as Coordinator for Europe for the next succeeding term. The Secretariat outlined the procedures to be followed in the nomination and appointment of Coordinators. The Committee also noted that, as a matter of practice, sessions of the Coordinating Committee for Europe were hosted by the country of the Coordinator, who also acted as Chairman of the Committee under the Rules of the Commission.

171. Having expressed its appreciation of the useful work done by Prof. Woidich during his term as Coordinator for Europe, the Hungarian delegation stressed the need for continuity in the work of the Coordinator. For this reason the delegation of Hungary proposed Dipl. Ing. O. Riedl (Austria) who has been closely involved in scientific work relating to food and also associated with Codex work. This nomination was seconded by the delegations of the USSR and the UK.

172. The delegation of Portugal also expressed his appreciation of the work done by Prof. Woidich, and nominated Mr. P. Rossier of Switzerland as Coordinator for Europe. Mr. Rossier had been closely involved with the work of the Codex Alimentarius Commission.

173. Mr. Rossier expressed his thanks for the nomination and indicated that he had to approach his authorities concerning the questions arising from the two nominations.

174. The delegation of Austria indicated that the Government of Austria would be willing to continue to host the Coordinating Committee for Europe as in the past.

175. The Committee noted the two nominations and agreed that members of the Region of Europe would, during the 15th Session of the Commission, decide on a proposal for Coordinator to be appointed by the Commission.

FUTURE WORK

176. The Committee noted that it would have before it for consideration at its next session the following matters:

- Draft European Regional Standard for Vinegar (at Step 7)
- Draft European Regional Standard for Mayonnaise (at Step 4)
- Paper on Methods of Analysis for Natural Mineral Waters
- Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters (as developed by CCFH)
- Study on Maximum Levels of Radioactivity in Natural Mineral Waters (see para. 38)
- Reports from Member Countries of the Region on Acceptance of Codex Standards
- Progress Reports from International Organizations on Economic Groups in Europe concerned with Harmonization and Standardization of Food Requirements.

177. The Committee noted that the Committee for Processed Fruits and Vegetables had been asked by the Commission to elaborate a worldwide standard for honey based on the Codex European Regional Standard for Honey (CODEX STAN 12-1981). The Committee expressed the view that it would like to be informed on the progress made on the worldwide honey standard.

178. The Committee was informed that another Seminar on Methods of Analysis for Honey was being held at the Universidad Nacional del Estero (Argentina) and that any new information in the field of methods of analysis was welcomed by the organizers of the course.

179. The Committee had been informed of action taken on packaging materials (see paras 9 and 10 above) and noted that the Secretariat of CCFA would contact EEC with regard to substances migrating from toys and games made from plastic materials. The delegation of Spain enquired whether there was a possibility within the framework of this Committee to receive information on the safety aspects which materials used in dentures must fulfill. The Secretariat informed the Committee that WHO was studying migration of substances from feeding bottles and teats and suggested therefore that the request from Spain could be referred to the unit of WHO dealing with these matters.

OTHER BUSINESS

180. None.

DATE AND PLACE OF THE NEXT SESSION

181. The Chairman informed the Committee that it was envisaged to hold the next session of the Coordinating Committee possibly in Spring 1984. The exact date and place of the session would be communicated to Member Governments and Interested International Organizations after the 14th Session of the Commission (4-15 July 1983).

VALEDICTION

182. The Committee expressed its warm appreciation to the Coordinator for Europe, Prof. Dr. W. Woidich who had for many years chaired efficiently and competently the Coordinating Committee for Europe and who had contributed significantly to Codex activities in the European Region. The Committee expressed the hope that Professor Woidich would continue to make available his knowledge and experience.

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APPENDIX IIDRAFT EUROPEAN REGIONAL STANDARD FOR VINEGAR

(Returned to Step 6)

1. SCOPE

This standard applies to products as defined in Section 2.1 below. They are derived by fermentation from suitable raw materials of agricultural / or silvicultural / origin.

2. DESCRIPTION2.1 Product Definition

2.1.1 Vinegar is a liquid, fit for human consumption, produced exclusively from a suitable raw material of agricultural / or silvicultural / origin containing starch, sugars or starch and sugars by the process of double fermentation, alcoholic and acetous and contains a specified amount of acetic acid. Vinegar may contain optional ingredients in accordance with Section 3.2.

2.1.1.1 Wine vinegar is a vinegar obtained from wine by acetous fermentation, except that the maximum level for volatile acids in the raw materials may be exceeded.

2.1.1.2 Fruit (wine) vinegar, Berry (wine) vinegar, Cider vinegar are vinegars obtained by acetous fermentation from wine of fruit or wine of berries or cider, except that the maximum level for volatile acids in the raw materials may be exceeded. The products may also be obtained from fruit by the process defined in Section 2.1.1.

2.1.1.3 Spirit vinegar is a vinegar obtained by acetous fermentation from distilled alcohol of agricultural origin.

2.1.1.4 Grain vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from any cereal grain, the starch of which has been converted to sugars by a process other than solely by the diastase of malted barley.

2.1.1.5 Malt vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from malted barley, with or without the addition of cereal grains, the starch of which has been converted to sugars solely by the diastase of the malted barley.

2.1.1.6 Distilled malt vinegar is a vinegar produced by the distillation of malt vinegar, as defined in Section 2.1.1.5 above, under reduced pressure. It contains only the volatile constituents of the malt vinegar from which it is derived.

2.1.1.7 Whey vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from whey.

2.1.1.8 Honey vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from honey.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA3.1 Raw Material

3.1.1 (i) Products of agricultural origin containing starch, sugars or starch and sugars including but not limited to: fruit, berries, cereal grains, malted barley, whey, honey.

(ii) Wine of grapes, fruit or berries, cider.

(iii) Distilled alcohol of agricultural origin.

3.2 Optional Ingredients

The following ingredients may be added to vinegar in amounts necessary to impart a distinctive flavour:

3.2.1 Plants, in particular herbs, spices and fruit, or their parts or extracts suitable for flavouring.

3.2.2 Whey.

3.2.3 Fruit juices or their equivalent of concentrated fruit juices.

3.2.4 Sugars as defined by the Codex Alimentarius Commission.

3.2.5 Honey as defined by the Codex Alimentarius Commission.

3.2.6 Salt.

3.3 Total Acid Content

3.3.1 Wine vinegar: not less than 60 grammes per litre (calculated as acetic acid).

3.3.2 Other vinegars: not less than 50 grammes per litre (calculated as acetic acid).

3.3.3 All vinegars: not more than the amount detainable through the use of biological fermentation.

3.4 Residual Alcohol Content

Residual alcohol: not more than 0.5% v/v, except for 1% v/v in wine vinegar.

3.5 Soluble Solids

The soluble solids content, exclusive of added sugars or salt, of:

(i) vinegars defined in Section 2.1.1.1 shall not be less than 1.3 grammes per 1000 ml per 1% acetic acid, and of

(ii) vinegars defined in Section 2.1.1.2 shall not be less than 2.0 grammes per 1000 ml per 1% acetic acid.

4. FOOD ADDITIVES (Subject to Endorsement by CCFA)

	<u>Maximum Level</u>
4.1 Sulphur dioxide	70 mg/kg
4.2 L-ascorbic acid (as antioxidant)	400 mg/kg
4.3 Caramel colour (plain)	GMP
4.4 Caramel colour (ammonium sulphite process)	1 g/kg
4.5 Caramel colour (ammonia process)	1 g/kg for malt vinegar only
4.6 <u>Flavours</u>	
Natural flavours and natural flavouring substances as defined for the purpose of the Codex Alimentarius (see Codex Guide to the Safe Use of Food Additives (CAC/FAL 5-1979)).	
4.7 <u>Flavour Enhancers</u>	
4.7.1 Monosodium, monopotassium and calcium glutamate	GMP except for wine vinegar
4.8 <u>Carry-over Principle</u>	
4.8.1 Section 3 of the "Principle relating to the Carry-over of Additives into Foods" (ALINORM 76/12, Appendix III) shall apply.	

4.9 Processing Aids

4.9.1 Nutrients for Aceto bacter (such as yeast extracts and autolysates and amino acids) and nutrient salts.

4.9.2 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with Good Manufacturing Practice.

5. CONTAMINANTS (Subject to Endorsement by CCFA)

	<u>Maximum Levels</u>
5.1 Arsenic (As)	[1 mg/kg]
5.2 Lead (Pb)	[1 mg/kg]
5.3 Copper (Cu)	[10 mg/kg]
5.4 Zinc (Zn)	[10 mg/kg]
5.5 Iron (Fe)	[30 mg/kg]

6. HYGIENE (Subject to Endorsement by CCFH)

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

6.2 When tested by appropriate methods of sampling and examination the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage in amounts which represent a hazard to health;

(b) shall not contain vinegar eels or substantial quantities of other suspended matters and sediments; and shall be free from turbidity caused by micro-organisms (mother of vinegar);

(c) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES7.1 Fill of Container

7.1.1 Minimum Fill

Vinegar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Pre-packaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

8.1 The Name of the Food 1/

8.1.1 A product manufactured from only one raw material shall be denominated "x vinegar" where "x" is the name of the raw material used.

8.1.2 A product manufactured from more than one raw material shall be denominated "y vinegar" where "y" constitutes a complete list of the raw materials used in descending order of proportion.

8.1.3 The content of total acid shall be declared in close proximity to the name of the food by the term "x%" where "x" is the minimum total acid content in g/100 ml calculated as acetic acid to the nearest whole number.

1/ Sections 8.1.1 to 8.1.3 are subject to endorsement by CCFL.

8.1.4 Where an ingredient has been added in accordance with sub-sections 3.2 and/or 4.4(i) which imparts to the food the distinctive flavour of the ingredient or ingredients the name shall be accompanied by an appropriate descriptive term.

8.1.5 Where vinegar does not contain added colours or any other additive the term "without colour", or any other appropriate descriptive term, may appear in close proximity to the name of the food.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion except that substances present in accordance with sub-sections 4.9 and 4.10 need not be declared. If the food is derived exclusively from a single basic product, and no other ingredient has been added, no list of ingredients need be given.

8.3 Net Contents

The net contents shall be declared in volume in either the metric ("Système International" units) or avoirdupois or both systems as required by the country in which the food is sold.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

8.5 Country of Origin

The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in clear or in code to identify the producing factory and the lot.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Determination of Total Acid Content (Expressed as CH₃COOH)

According to AOAC method (direct titration) (Official Methods of Analysis of the AOAC), 1980, XIIIth Edition, 30.071.

9.2 Determination of Residual Alcohol Content

According to modified AOAC method (OIV) or AOAC method. 1/ 2/

9.3 Determination of Soluble Solids

(To be elaborated)

9.4 Determination of Sulphur Dioxide

According to OIV method (iodometric titration) (Recueil des méthodes internationales d'analyses du vin, 1969, A-17).

9.5 Determination of L-ascorbic Acid

According to OIV method (TLC) (Recueil des méthodes internationales d'analyses du vin, 1969, A-28).

1/ Full references to be established.

2/ Not submitted for endorsement.

9.6 Determination of Arsenic

According to AOAC colorimetric (Silver diethyl dithiocarbamate) method (Official Methods of Analysis of the AOAC, 1980, XIIIth Ed. 25.012-25.013, Type II).

9.7 Determination of Lead

According to AOAC method (Official Methods of Analysis of the AOAC, 1980, XIIIth Ed. 25.061-25.067, Type II).

9.8 Determination of Copper

According to AOAC atomic absorption method (Official Methods of Analysis of the AOAC, 1980, XIIIth Ed. 25.044-25.048, Type II).

9.9 Determination of Zinc

According to AOAC atomic absorption method (Official Method of Analysis of the AOAC, 1980, XIIIth Ed. 25.150-25.153, Type II).

9.10 Determination of Iron

According to the IFJU method No. 15, 1964, Determination of Iron (photometric method). The determination shall be made after dry ashing as described in Section 5 - Remark (b). Results are expressed as mg iron/kg, Type II.

ALINORM 83/19

APPENDIX III

REPORT OF THE WORKING GROUP
ON METHODS OF ANALYSIS
FOR VINEGAR

1. The Working Group on Methods of Analysis for Vinegar consisted of representatives of Austria, Spain, Switzerland and the United Kingdom. The representative of the UN/ECE Secretariat acted as Chairman of the Group on behalf of the Codex Secretariat.
2. The Working Group considered the criteria in the revised draft standard for which methods were considered necessary, and proposed the following methods on the basis of the document provided by the Government of Spain (CX/EURO 82/3-Part II), and other information.

Total Acid Content (Expressed as CH_3COOH)

3. The Working Group noted that the method proposed by Spain was the same as the AOAC Method, XIII AOAC (1980) 30.071. It was agreed to propose this method as a Type II method, and to obtain the original precision data from the AOAC literature.

Residual Alcohol Content (v/v)

4. It was noted that the method proposed by Spain was similar to the AOAC Method. The representative of Switzerland also stated that the alcohol content could be made by measurement of the boiling point or pycnometry after distillation. It was agreed that these methods were probably unsuitable for small amounts of alcohol.

5. It was agreed therefore that the OIV method should be checked against the AOAC Method, and that if there were no major differences in practice the AOAC Method could be proposed for inclusion in the standard. The representative of Spain offered to carry out the comparison of the two methods.

Soluble Solids

6. The representative of the United Kingdom stated that the method proposed by Spain (an AOAC Method) gave rise to difficulties in that some of the acetic acid remained in the residue after drying. It was common practice in the United Kingdom to wash the residue several times with distilled water (drying in between each washing), so as to allow complete volatilization of the acetic acid. The Working Group asked the representative of the United Kingdom to provide a detailed text of the method suitable for collaborative study for transmission to the CCMAS.

Sulphur Dioxide

7. Some members of the Working Group expressed a doubt that the method proposed by Spain (iodimetric titration) was sufficiently precise, but at the same time it was noted that other commonly used methods (modifications of the Monier Williams method) had some difficulties.

8. It was agreed in the first instance to undertake a study of the iodimetric titration method; if the precision of this method should prove to be unsatisfactory, the Feldmeyer modification of the Monier Williams Procedure (as proposed by the representative of Switzerland) would be considered. The representative of Spain agreed to carry out this study.

L-ascorbic Acid

9. It was agreed to propose the thin-layer chromatography method suggested by Spain. It was noted that this method was regularly used in EEC countries and seemed to give satisfactory results. It was suggested that the method should be compared with the AOAC Procedure; the Working Group agreed that the opinion of the CCMAS should be sought in this regard.

Caramel Colours

10. Although it was noted that a limit had been established for caramel colours and that several methods were available for use, it was agreed that there was no need to include a method of analysis since it would rarely be used.

Contaminants

11. The Working Group endorsed the proposals of Spain, which were in agreement with the recommendations of CCMAS (ALINORM 81/23, Appendix IV). It was agreed that these methods and the method for cadmium (Cd), should be included by reference in the final standard, when the section on contaminants was completed. It was also noted that a method for iron (Fe) might be needed and it was agreed to ask CCMAS which of the AOAC Methods would be preferable.

General

12. The Working Group had before it some comments provided by the delegation of Czechoslovakia. Most of these comments drew attention to the presentation of the methods which were not in the ISO format recommended by CCMAS. It was agreed that the methods which were not to be included in the standard by reference should be presented in the ISO format. The delegation of Spain agreed to consider the more detailed comments on the method for residual alcohol.

REPORT OF THE AD HOC WORKING GROUP ON NATURAL MINERAL WATERS

An Ad Hoc Working Group was convened to examine certain issues dealing with microbiological requirements, radiological limits and methods of analysis for natural mineral waters. The following countries and International Organizations were represented: Belgium, France, Portugal, Spain, Switzerland, United Kingdom, EEC, FAO, GESEM and WHO. The meeting was chaired by the WHO Representative (Dr. H. Galal Gorchev).

Microbiological Requirements

Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters

1. The Group was of the opinion that the microbiological requirements specified in 7.10 Sampling and Laboratory Control Procedure for testing the water at the source and at critical points were acceptable.
2. The Working Group also discussed the content of Section VIII - End-Product Specifications relating to the microbiological requirement after bottling. The Group was of the opinion that agar plate count at 42°C was not an adequate indicator of faecal contamination and the presence of absence of pathogenic micro-organisms.
3. The Group recommended that the standard test for aerobic micro-organisms as determined by the agar plate method be deleted from the end-product specifications.
4. The Group also recommended that Section VIII - End-Product Specifications should only include the requirement that after bottling mineral water should be free from coliforms, faecal Streptococci, spore-forming sulphite reducing anaerobic bacteria and Pseudomonas aeruginosa under the test conditions specified in 7.10 - Sampling and Laboratory Control Procedure (i.e. points 1-4) of the Code.

Section 5.2 - Microbiological Requirements in Codex European Regional Standard for Natural Mineral Waters

5. The Group recommended the deletion of Section 5.2 - Microbiological Requirements at the marketing stage and during marketing and replacement with advisory requirements such as recommended in para. 4 above.
6. The Group further recommended that methods of sampling and microbiological testing should be described in detail taking into account recent developments in International Organizations.

Provisions for Radioactivity in Natural Mineral Waters

7. The Working Group considered the information included in document CX/EURO 82/2-Part I on radiological limits referred to it by the Codex Committee on Food Additives. It also had before it the new Guidelines for Drinking Water Quality being developed by WHO.
8. It was noted that there were significant differences between the provisions of the Codex Standard for Natural Mineral Waters and the WHO Guidelines, not only as regards the actual limits for alpha and beta activities, but also in the legal status of the two texts (e.g., the Codex provisions are recommended to become mandatory in national legislation, while the WHO Guidelines are recommended as advisory texts),
9. The Group agreed that the question of maximum levels of radioactivity in natural mineral waters could not be resolved at the present session. It, therefore, recommended that:

(a) A survey be carried out on the nature and level of radioactivity in the various natural mineral waters, including the identification of the radionuclides concerned and the source of the radioactivity (i.e., from natural radionuclides or contamination following emergence at the source);

(b) the approach to dealing with the presence of radioactivity in natural mineral water should be reconsidered taking also into consideration the advisory approach adopted by WHO and national authorities in dealing with radioactivity in public water supply, and in the light of the recommendations of the ICRP;

(c) the Secretariat of the Codex Committee on Natural Mineral Waters should be requested to carry out the survey and to prepare proposals to the Coordinating Committee for Europe with a view of possible amendment of the Codex standard.

10. The Working Group noted that the maximum limits for certain substances included in the Codex Standard for Natural Mineral Waters may, like the limits for radioactivity, present difficulties as some natural mineral waters may have such substances in excess of the limits established.

Methods of Analysis for Natural Mineral Waters

11. The Working Group noted the conclusions of the Codex Committee on General Principles that Codex methods of analysis should not be elaborated for parameters not included in Codex standards and that, as a preference, only one Codex method should be established per parameter (see CX/EURO 82/2).

12. The Group examined the Codex Standard for Natural Mineral Waters and identified those parameters for which methods were required, taking into account the recommendations of the Codex Committee on General Principles. At the same time the Working Group received a report from Prof. B. Ninard (France) on the availability of appropriate methodology. This report had been requested by the Coordinating Committee at a previous session.

13. The Group expressed its appreciation for the very thorough survey carried out by Prof. Ninard and requested him to continue work on the methods indicated in Annex I to this report so that a working paper could be prepared for submission to the next session of the Coordinating Committee for Europe.

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<u>Criterion to be measured</u>	<u>Proposed Method</u>	<u>Notes</u>
1. Free carbon dioxide, 250 mg/l	None	Defining method
2. Dissolved solids, 1000 mg/l	Codex method	Defining method
3. Copper, 1 mg/l	AAS (0.05-6 mg/kg)	
4. Manganese, 2 mg/l	AAS (0.05-4 mg/kg)	
5. Zinc, 5 mg/l	AAS (0.05-2 mg/kg)	Dilution at higher levels than 2 mg/kg
6. Borate, 30 mg/l as H_3BO_3	Dianthrimide method	Method under study
7. Organic matter, 3 mg/l calculated as O_2	Codex method	Defining method should change criterion to 'oxidizability'
8. Arsenic, 0.05 mg/l	AAS (flameless)	
9. Barium, 1 mg/l	AAS (sensitivity of 5 mg/kg)	Method to be checked
10. Cadmium, 0.01 mg/l	AAS (dithizone method with chloroform extraction)	
11. Chromium (VI), 0.05 mg/l	Colorimetric method using diphenyl carbazide	Method under study
12. Lead, 0.05 mg/kg	AAS (sensitivity 0.02 mg/kg)	
13. Mercury, 0.001 mg/kg	AAS (sensitivity 0.005 mg/kg)	Method under study
14. Selenium, 0.01 mg/kg	AAS (flameless)	Method under study
15. Fluoride, 1-2 mg/kg	1) Method using selective electrode 2) Photometric determination with lanthanum-alirazin	
16. Nitrate, 45 mg/l as NO_3	Numerous methods available which give good results	
17. Sulphide, 0.05 mg/l	Method published by the Laboratoire Nationale de la Santé	
18. Phenolic compounds	Determination of phenol index after distillation by the 4-amino-antipyrine method, sensitivity ca. 0.1 mg/kg as phenol	Method will determine phenols to be covered by the provision

<u>Criterion to be measured</u>	<u>Proposed Method</u>	<u>Notes</u>
19. Surface active agents	Photometric determination of anionic surfactants using methylene blue and of cationic surfactants using bromophenol blue	Sensitivity to be indicated
20. Pesticides and PCBs	Organochlorine pesticides determined individually quantitatively following hexane extraction and purification on chromatography column and using electron captive detector PCB - GLC (Schultz and Acker)	- " -
21. Mineral oil	GLC, International Standard for Drinking Water, III Ed.	- " -
22. Polynuclear aromatic hydrocarbons	Organic solvent extraction separation on TLC and measurement of individual substances	- " -
23. Cyanide, 0.01 mg/l calculated as CN	ISO draft method 6703.2	to be completed
24. Nitrites, 0.005 mg/l	Method using Zambelli reagent (AFNOR method)	
25. Sulphate (other than calcium sulphate)	Gravimetric method as Barium sulphate and then nefelometric method adapted for automatic sampling	to be selected
26. Bicarbonate 600 mg/l or more	ADAC method (1970) 11.33117	
27. Sodium chloride 1000 mg/l or more	Numerous methods available to be selected according to chloride content	to be selected
28. Iron, 5 mg/l or more	AAS or dipyrindine colorimetric method	
29. Iodine, 1 mg/l or more	Seperate determination of Br ₂ and I ₂ according to the method of Höfer	
30. Total beta activity (except K ⁴⁰ and H ³) 1 pCi/l	Methods to be selected and provision to be revised by the Swiss Secretariat	
31. Ra ²²⁶ activity, 30pCi/l		