



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

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CRITICAL REVIEW - PART IV

(Prepared by the Codex Secretariat)

A. Proposal for revision of the *Standard for Kimchi* (CXs 223-2001)

1. In response to a proposal to revise the *Standard for Kimchi* (CXs 223-2001) submitted to the Codex Secretariat by the Republic of Korea,¹ the 81st Session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC81) noted that since this standard was under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV), which had been adjourned *sine die* at the 43rd Session of Codex Alimentarius Commission (CAC43), a circular letter (CL) would be distributed requesting the views of Members and Observers on this proposal. CCEXEC81 further noted that the responses to the CL would then feed into a critical review by CCEXEC83 on new work proposals and their recommendations would be submitted for consideration by CAC45.²
2. The *Standard for Kimchi* (CXs 223-2001) was first adopted at CAC24 (2001) and amended at CAC40 (2017). The proposal identified the following sections of the *Standard for Kimchi* (CXs 223-2001) for possible revision: Section 2.1 Product Definition (a) (the nomenclature of the main ingredient) and (c) (production conditions), Section 3.1.3 Other Composition (Total acidity), and Section 4 Food Additives.
3. It is noted that while CC PFV is currently adjourned *sine die*, CAC has already approved new work on cashew kernels and dried sweet potatoes, and these have been placed in a queue for possible future work by CC PFV.
4. In accordance with the decision of CCEXEC81,² the Codex Secretariat issued a CL³ requesting comments of Members and Observers on a) whether Codex should initiate the process to undertake new work as described in the proposal to revise the *Standard for Kimchi*; and b) whether the information contained in the project document is sufficient or if additional information is warranted to inform a determination consistent with the criteria in the Codex Procedural Manual, and c) whether other kimchi producing and consuming countries have similar or additional food safety or quality concerns regarding the indicated sections or other sections of the standard and whether they are prepared to provide additional data.
5. The CL was issued in February 2022 with a deadline of 15 July 2022, which has been extended twice.
6. In reply to the CL, comments have been received from five countries; Egypt, India, Indonesia, Japan, and the USA (see Annex I). Egypt, India, and Indonesia supported the proposal, while Japan and the USA did not support referring to no identified gaps in the existing Standard and the current trade practices of Kimchi, and insufficient data.
7. CCEXEC83 is invited to recommend to CAC45 whether to approve the new work proposal or not, considering the number and content of the comments received.

¹ CX/EXEC 21/81/3, paragraphs 1-6

² REP21/EXEC2, paragraphs 61-62

³ CL 2021/91/OCS-EXEC

B. Proposed amendment of the *General Standard for Fruit Juices and Nectars (CXS 247-2005)*

8. A proposed amendment to the *General Standard for Fruit Juices and Nectars (CXS 247-2005)* has been submitted to the Codex Secretariat by Brazil. The standard was developed by the *ad hoc* Codex Intergovernmental Task Force on Fruit and Vegetable Juice (TFFJ), which was dissolved by CAC26 in 2005, and is currently under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV), which was adjourned *sine die* by CAC43 in 2020.

9. The proposed amendment (see Annex II) concerns the Annex of CXS 247-2005 where it is proposed to stratify the referred single Minimum Brix Level for grape juice into two groups; one group for *Vitis vinifera* and hybrids thereof, keeping the current Minimum Brix Level of 16.0; and another group for *V. labrusca* and hybrids thereof, with a proposed Minimum Brix Level of 14.0. The objective of the proposed amendment is to improve the precision of CXS 247-2005 and to correctly reflect the Minimum Brix Level for reconstituted grape juice elaborated with *V. labrusca* and hybrids thereof by adding to the Annex of the Standard a specific limit for this specie.

10. According to the proposer, the proposed amendment will improve both the precision and coverage of CXS 247-2005, envisaging better adoption and transparency in the trade of grape juices which again will facilitate international trade and promote the offer of grape juices from diverse regions.

11. The background and justification for the proposed amendment is presented in Annex III. Here it is also suggested to issue a Circular Letter to Member Countries requesting comments whether the proposed amendment is ready for adoption by the Commission.

12. CCEXEC83 is invited to review the proposed amendment and advise on the next steps.

13. It is recalled that the *Guide to the Procedure for the Amendment and Revision of Codex Standards and Related Texts* in the Codex Procedural Manual (PM) in particular paragraph 6 applies.

C. Proposal for revision of the *Standard for Milkfat Products (CXS 280-1973)*

14. At the 27th Session of the Codex Committee for Fats and Oils (CCFO27), Iran introduced a discussion paper on the need to align the maximum levels for copper and iron in ghee (butter oil) in the *Standard for Milkfat Products (CXS 280-1973)* with those in the *Standard for Named Vegetable Oils (CXS 210-1999)*. Iran suggested revising the limits for copper and iron in CXS 280-1973 to align with those in CXS 210-1999, or deleting copper and iron content from the "Other contaminants" listed in the "Appendix - Additional information" of CXS 280-1973 for ghee and butter oil as in other milk products. It was proposed that CCFO could be the best placed committee to take up this work as the Codex Committee on Milk and Milk Products (CCMMP, which has CXS 280-1973 under its purview, had been adjourned *sine die*.

15. CCFO27 agreed to forward a request to CCEXEC for their consideration and advice on which mechanisms could be used to consider the proposal to revise the *Standard for Milkfat Products (CXS 280-1973)* in order to address the concerns raised with the maximum levels for copper and iron⁴.

16. CCEXEC82 recommended that a project document (as contained in document CX/CAC 22/45/13) in accordance with the PM be submitted to the Codex Secretariat on the new work proposal to align the maximum levels for copper and iron in ghee (butter oil) in the *Standard for Milkfat Products (CXS-280-1973)* to the *Standard for Named Vegetable Oils (CXS 210-1999)* and that a CL be issued thereafter seeking the Codex membership's views on the new work proposal. Based on the responses to the CL, CCEXEC would propose options to CAC on the way forward⁵

17. The CL⁶ was issued in September 2022. In reply to the CL, comments have been received and compiled (see Annex IV).

18. CCEXEC83 is invited to review and recommend to CAC45 whether to approve the new work proposal or not, in accordance with the requirements of the Procedural Manual and taking into consideration the number and content of the comments received.

D. New work proposal for the development of principles and guidelines on the use of remote audit and verification in regulatory frameworks

19. The 25th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS25) considered a paper, prepared by Australia on the use of information and communication technologies (ICT) tools in regulatory frameworks as one of the global emerging issues. The purpose of this proposal was to consider the need for Codex guidance on the use of ICT tools for alternative verification as

⁴ REP22/FO, paragraphs 173-175

⁵ REP22/EXEC1, paragraphs 11-12

⁶ CL 2022/58/OCS-EXEC

part of modern regulatory frameworks. It was noted the issue had become ever more important during the COVID-19 pandemic which had altered the trading landscape and accelerated the development and utilization of alternative verification measures and an increased uptake of new technologies.

20. CCFICS25 agreed to establish an Electronic Working Group (EWG), chaired by Australia and co-chaired by Singapore and Canada, to develop a discussion paper on “Use of remote audit and verification in regulatory frameworks” with the possibility of also developing a new project document based on the input from CCFICS25.

21. The kick-off message for the EWG was circulated on 20 August 2021 with a deadline for registration as 9 September 2021. The EWG worked in English, French and Spanish.

22. To assist with the development of the discussion paper, the EWG chairs sought input from EWG members on the scope of the potential new work through a series of targeted questions seeking to gather information on members’ experiences, objectives and priorities in relation to remote audit and verification, with two rounds of consultation on the discussion paper and a round of consultation on the project document.

23. Further, on 21 June 2022, Australia hosted a thematic session under the World Trade Organization (WTO) Sanitary and Phytosanitary (SPS) Committee, which focused on the Use of Remote (Virtual) Audit and Verification in Regulatory Frameworks. The CCFICS Chairperson, Nicola Hinder PSM, delivered an update on the EWG work and moderated two panel sessions which focused on the benefits, challenges and opportunities for the use of remote audits. There was strong support from participants at the thematic session for the development of guidance under CCFICS.

24. On 28 June 2022, the CCFICS Chairperson distributed a letter to Codex Members and Observers that outlined an expedited process for submitting the proposal for new work on remote audits in line with Codex procedures. In the letter, it was outlined that the discussion paper and project document for the new work proposal would first be circulated to all Codex Members and Observers via a CL for comments. The project document, amended as need be, would then be submitted for critical review by CCEXEC83 (November 2022), with a view to approval of the new work by CAC45 (November 2022).

25. A CL was issued on 12 September 2022 with the deadline of 14 October 2022 inviting Codex Members and Observers provide comments on whether Codex should undertake new work to develop principles and guidelines on the use of remote audit and verification in regulatory frameworks, and provide comments on the project document in line with the Criteria for the Establishment of Work Priorities of the PM.

26. Comments were received from 19 Members and 1 Observer organization, all supporting the new work proposal. Specific comments were addressed, and a revised work proposal is contained in CX/CAC 22/45/13.

27. CCEXEC83 is invited to review and recommend to CAC45, in accordance with the requirements of the Procedural Manual, whether to approve or not the new work proposal as contained in CX/CAC 22/45/13.

Annex I
Original Language Only

Comments in reply to CL 2021/91/OCS-EXEC - Request for comments on the proposal for revision of the *Standard for Kimchi* (CXS 223-2001)

COMMENTS	MEMBER
Egypt agrees on the document with no comments	Egypt
<p>Yes. The existing standard for Kimchi is old (Adopted in 2001 and Amended in 2017). We support further revision of the standard considering innovations and latest update in the field of Food Technology.</p> <p>We observed that the information provided in the project document is sufficient enough.</p> <p>We have products similar to Kimchi Cabbage and the sections are related.</p>	India
<p>Since the Codex <i>Standard for Kimchi</i> (CXS 223-2001) was last amended in 2017 and considering the possibility of developments/innovations related to the use of raw materials and/or fermentation technology which will have an impact on changes in the scope, definition, food additives and other matters contained in the standard, Indonesia is of the view that Codex should take initial means to further process the new work proposal to revise the standard in accordance with the rules stated in Codex Procedural Manual.</p> <p>Indonesia is of the view that the information contained in the proposed project document is clear and sufficient and already consistent with the criteria in the Codex Procedural Manual.</p> <p>Related to the section 3 the main aspects to be covered of the project document, Indonesia suggests that the proposed change of definition not only focus on modify the common and/or commodity name of the “Chinese cabbage” as the main ingredient of Kimchi, but also opening up possibilities of using other species/types of cabbage as the main ingredient, considering that currently kimchi is also produced in other regions which only have other species/type of cabbage.</p>	Indonesia
<p>Japan recognizes that the Codex <i>Standard for Kimchi</i> (CXS 223-2001) has been generally applied to the current trade practice in Kimchi since the standard was adopted in 2001, and Japan has not identified any gaps in the existing Standard and the current trade practices of Kimchi. For the moment, therefore, Japan doesn’t believe Codex should initiate new work on revising the Standard for Kimchi.</p> <p>Regarding the main ingredient used in current <i>Standard for Kimchi</i>, Japan has not recognized that there are any confusion in trade and consumers’ choice. We are concerned that change of the main ingredient nomenclature in the Standard may create confusion in countries that are trading Kimchi.</p> <p>Regarding the fermentation and preservation conditions, lactic acid fermentation is the major fermentation occurring during the kimchi preparation. When proposed draft standard for Kimchi was discussed at the 11th session of Coordinating Committee for CCASIA held in December 1997, the Committee noted it and decided that total acidity was expressed in lactic acid (para16, ALINORM 99/15). Considering very small amount of other organic acids other than lactic acid occurring during kimchi preparation, Japan believes there is no need to place other organic acids in parallel with lactic acid in the standard. Japan recognizes that food additives necessary for Kimchi are covered by the current standard.</p> <p>In Japan, the total acidity values as lactic acid are usually around 0.5 % m/m when products are delivered from manufacturers, and don’t get higher than 0.8 % m/m even during the distribution, which are enough lower than the total acidity of 1.0 % m/m as lactic acid set out in the Standard. We are concerned about the impact in practice in the international trade as that excessive fermentation during the distribution would produce carbon dioxide and swell the airtight containers.</p>	Japan
The United States recommends the proposal for the revision of the <i>Standard for Kimchi</i> (CXS 223-2001, amended2017) not be approved as new work at this time, while data collection can continue. The CCPFV was adjourned only in 2020 and the kimchi standard was amended in 2017. The CCEXEC and CCPFV also need to consider whether there is a sufficient quorum interest to justify reactivating CCPFV for this new work. One way in which this can be assessed is from the responses to the question asked in the Circular Letter:	USA

“whether other kimchi-producing and consuming countries have similar or additional food safety or quality concerns regarding the indicated sections or other sections of the standard and whether they are prepared to provide additional data.”

Unless there is a sufficient number of responses from members stating that they will provide additional data to address the food safety and quality reasons to start new work, there may not be enough quorum interest and information for reactivating CCPFV to undertake this new work on kimchi.

The United States notes that within the Project Document, Section 3 - The Main Aspects to be Covered, Subsection 4 -Set Out the Upper Limit of Acidity Value of Kimchi, the Republic of Korea requests member countries “to collect the related data from industries of each country and to set out a new standard for acidity for kimchi.” By stating this, the Republic of Korea acknowledges that additional time is needed for research/studies on acidity in kimchi before revising the standard. It is customary and advised that countries requesting revision of a Codex standard should have provided all the necessary information supporting the request. The request for data currently indicates that there is insufficient data to undertake the revision of the standard in a timely manner and therefore poses the challenge of a prolonged revision process.

Annex II

**PROPOSED AMENDMENT TO THE GENERAL STANDARD FOR FRUIT JUICES AND NECTARS
(CXS 247-2005)**

ANNEX

MINIMUM BRIX LEVEL FOR RECONSTITUTED JUICE AND RECONSTITUTED PURÉE AND MINIMUM JUICE AND/OR PURÉE CONTENT FOR FRUIT NECTARS (% V/V) AT 20°C

Botanical Name	FRUIT'S COMMON NAME	Minimum Brix Level for Reconstituted Fruit Juices and Reconstituted Purée	Minimum Juice and/or Purée Content (% v/v) for Fruit Nectars
<i>Vitis vinifera</i> L. or hybrids thereof	Grape	16.0	50.0
<i>Vitis labrusca</i> or hybrids thereof		<u>14.0</u>	

Annex III

Proposal for the Amendment of the *General Standard for Fruit Juices and Nectars (CXS 247-2005)***1. Purposes and the scope of the standard:**

Grape juices produced from *Vitis vinifera* are significantly different from those produced from *Vitis labrusca*, being sugar content one of the most important parameters. Data collected in real production situations demonstrate that the sugar content of juices from *V. labrusca* are consistently below the minimum brix level of 16.0 at CXS 247-2005. In this sense, besides a positive nutritional impact due to a lower sugar content, grape juice from *V. Labrusca* provides an adequate balance between sweetness and acidity which is appreciated by the consumers.

The objective of the proposed amendment is to improve the precision of the *General Standard for Fruit Juices and Nectars (CXS 247-2005)*, to correctly reflect the minimum Brix level for reconstituted grape juice elaborated with *V. labrusca* and hybrids thereof by adding to the Annex of the Standard a specific limit for this specie.

The proposal encompasses the stratification of the referred single Brix level for grape juice into 2 groups: One group for *V. vinifera* and hybrids thereof, keeping the minimum Brix of 16.0; and another group for *V. labrusca* and hybrids thereof, with a proposed minimum Brix of 14.0.

The proposal is in line with the current labeling provisions in CXS 247-2005, especially Sections 8.1.1.1 and 8.1.2.4, as well as with the provisions regarding the authenticity methodology listed in Section 9.

In addition, the proposed amendment is intended to encompass the diversity within the grape juice industry among member countries. It improves both precision and coverage of the standard, envisaging better adoption and transparency in the trade of grape juices. Furthermore, the amendment aims to facilitate international trade and to promote the offer of grape juices from diverse regions, in line with the sustainable development goals - SDG 02 (food security and better nutrition) and SDG 12 (responsible consumption and production).

2. Relevance and timeliness:

Vine is widely cultivated due to the economic value of wine and other grape derivatives. The grape berry is characterized by the presence of a wide variety of flavonoids, which have been investigated for their health promoting properties. The scientific research in the field of non-alcoholic grape products has been further stimulated in the last years globally.

In 2019, the International Organization of Vine and Wine (OIV) started to work on the Definition of Reconstituted Grape Juice (Provisional Draft Resolution VITI-SCRAISIN 20-678B), in the Sub-commission Table Grapes, Raisins and Unfermented Vine Products (SCRAISIN), as proposed initially by the Brazilian delegation. Currently, after many discussions in the working group and with the OIV member countries, the project is pending on the harmonization of the minimum Brix level, as the Brazilian delegation warns that for *V. labrusca* grapes and their hybrids, the Brix level should be 14.0, instead of 16.0 (recommended at CODEX STAN 247 2005). As the organization and the member countries wish to be harmonized with the international standard, at the last meeting of the SCRAISIN the President of the Group suggested to move the document forward the resolution to step 7; notwithstanding, further forwarding of the document at OIV would be dependent on the request for amendment of the current standard for the minimum Brix level of reconstituted grape juice of the Codex Alimentarius.

In that sense, Brazil expressed its willingness to bring this situation to the attention of the Executive Committee of the Codex Alimentarius Commission as it would be important to evaluate whilst current standard may be reviewed to provide a better guidance to member countries and the grape juice industry, taking into consideration that the reference at the Annex need to be amended as a unique Minimum Brix Value for both grape species may not be inclusive for all grape varieties, bringing prejudice to the *V. labrusca* and hybrids thereof.

3. The main aspects to be covered:

During the 4th Session of the Ad hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices (Fortaleza, Brazil, 11 - 15 October 2004), the Task Force agreed to retain the minimum Brix value of 16.0 as proposed at its Session and confirmed by the Brix calculation form used to determine the international average Brix values for grape juice.

This amendment work aims to update the Minimum Brix Level for reconstituted grape juices and reconstituted purée in the Standard 247/2005 (Fruit Juices and Nectars) – Annex, proposing the separation of the single

reference into 2 groups: Group 1 - *Vitis vinifera* and hybrids thereof, keeping the minimum Brix of 16.0; and the Group 2 - *Vitis labrusca* and hybrids thereof, with a minimum Brix of 14.0.

In addition, taking into account the recommendation to move to more inclusive standards where possible, the amendment work would bring clarity to the Standard, enabling clear correlation between the Standard and the species of grapes listed in its Annex.

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

According to the OIV (2022), the global vineyard surface area is estimated to be 7.3 mha in 2021. Grape is produced at commercial scale in 91 countries of the world (FAOSTAT, 2020), making it available worldwide for direct consumption and for the elaboration of non-alcoholic and alcoholic derivative products. Data from the FAOSTAT (2020) displays that the total quantity of grape juice exported in 2020 was 643,079 tonnes, representing a total of \$ 697,749K, worldwide.

Therefore, the proposal for the amendment of the Codex *Standard for Grape Juice* is consistent with the *Criteria for the Establishment of Work Priorities* of the Codex Alimentarius Commission Procedural Manual, in particular the criterion:

- i. Volume of production and consumption in individual countries and volume and pattern of trade between countries; and
- ii. International and regional market potential.

5. Relevance to the Codex Strategic Objectives:

The proposed amendment meets the criteria outlined in Goals 1 and 2 of the Codex Strategic Plan 2020-2025, which are:

Goal 1.2: Timely Codex response to emerging issues and the needs of members. Addressing this current issue as aforementioned stated in a timely manner enables Codex to revise and respond, effectively and expeditiously, through the promotion of a sound regulatory framework worldwide for foods entering international trade.

Goal 2.2: Promote the submission and use of globally representative data in developing and reviewing Codex standards. Increased use of Codex Standards is achieved by making the standard always updated, representing the specification of each product globally. Effective response of the Codex Alimentarius, such as the proposed update, enables internationally harmonized efforts to provide inclusive documents.

6. Information on the relation between the proposal and other existing Codex documents as well as other Ongoing Work:

This proposal is related to the existing *General Standard for Fruit Juices and Nectars* (CXS 247-2005).

7. Identification of Requirement for Availability of Expert Scientific Advice:

Given that the expected changes are punctual and related to consistency improvement, no scientific advice is intended as necessary.

8. Identification of need for technical input to the standard from external bodies:

None.

9. Proposed timeline for completion of work:

It is expected that the decision to undertake this amendment would be accepted by the Commission taking into account the critical review conducted by the Executive Committee, in line with Section II of the Procedural Manual - *Procedures for the elaboration of Codex standards and related texts*.

It is suggested the issue of a Circular Letter to Member Countries requesting comments whether the proposed amendment outlined in Annex II is ready for adoption.

Annex IV
Original Language Only

**Replies to CL 2022/58/OCS-EXEC - Request for comments on the Proposal for revision of the
Standard for Milkfat Products (CXS 280-1973)**

COMMENT	MEMBER/OBSERVER
At this time, Canada does not believe there is justification to support the proposal for new work. We believe the project document could benefit from further detail on the assessment against the criteria for the establishment of work priorities.	Canada
Colombia apoya la modificación que propone la República Islámica de Irán (ver justificación en la carta circular), y es ajustar los NM de Fe y Cu de acuerdo con la CXS 210-1999. Los NM de cobre y hierro de los aceites comestibles refinados de origen vegetal que son de 0,1 mg/kg y 1,5 mg/kg, respectivamente	Colombia
Cuba agradece la oportunidad de expresar sus comentarios a la CL 2022/58/OCS-CCEXEC y en principio apoya la propuesta de nuevo trabajo de revisión de la norma para los productosa base de grasade leche(CXS-280-1973 en los aspectos que se plantean en el documento de proyecto.	Cuba
<p>Egypt does Not support the Two introduced proposals (revising the limits for copper and iron in CXS 280-1973 to align with those in CXS 210-1999; or to deleting copper and iron content from the “Other contaminants” listed in the Appendix-additional information to CXS 280-1973 for ghee and butter oil as in other milk products), and support maintaining the maximum amount of copper (Cu) and iron (Fe) in those products at 0.05 and 0.2 mg/kg, respectively that mentioned in CXS 280 -1973, (Standard for Milkfat Products)</p> <p>We see that the key issue with aligning with those limits mentioned in CXS 210-1999 is that Iron and Copper catalyse the oxidation process leading to faster deterioration of the Milk Fat products.</p> <p>Also, as part of the refining process; antioxidants are added to the Vegetable oils, and thus they have some ability to withstand their impact. While some Milk Fat Products doesn't have antioxidants added, and then depending only on their natural antioxidants.</p> <p>Up on CXS 280 -1973 the Maximum peroxide value (milli-equivalents of oxygen/kg fat) is 0.3 for Anhydrous milkfat / Anhydrous butter oil, so Depending upon whether this needs to be met at time of manufacture or time of use, removal of copper/iron limits will impact the ability of those products to meet this limit at time of use and then shorten shelf life.</p> <p>Finally, We support to maintain the dairy limit mentioned in CXS 280 -1973 and not compare with the limits mentioned in CXS 210-1999 for vegetable oil OR delete those limits</p>	Egypt
The EUMS support the proposal for new work to revise the maximum levels for iron and copper in <i>Standard for Milkfat Products</i> (CXS 280-1973). To facilitate the work, Iran is invited to share the data, which would justify the need to change or delete the maximum levels for copper and for iron in ghee (CXS 280-1973).	European Union
<p>Kenya suggests that the committee consider seeking scientific advice from the relevant FAO/WHO scientific body.</p> <p>Justification Codex Standards are developed based on sound science and therefore the contribution of a scientific body would be necessary to ensure safe levels are considered. Different food components interact differently within different types of foods and therefore a specific assessment should be done for a specific food product/ food category.</p>	Kenya
New Zealand does not support either proposal (option 1 or option 2) to change the values for copper and iron as set out in the proposed standard. We consider the standard should be retained as it is.	New Zealand

<p>We suggest there has been a misunderstanding in the interpretation of the Standard for milk fat products. The Standard for milk fat products does not set maximum limits for copper and iron for safety reasons (as are set out in the other standards they are being compared with). Given they are not maximum limits they should not be treated as such. While values for copper and iron are included, the Standard explicitly notes that these are not mandatory limits. Instead they are voluntary, and are only included for quality purposes (not compliance).</p> <p>The rationale for the proposed Standard therefore does not apply. Making the proposed changes would in fact be disharmonious and not facilitate fair practice in food trade.</p>	
<p>The United States does not support this proposal to revise the <i>Standard for milkfat products</i> (CX 280-1973). We do not support the proposed options to either align the maximum limits for heavy metals with those of other edible fats and oils in Codex standards or to remove the limits of copper and iron residues in milkfat in CXS 280-1973.</p> <p>Copper and iron are essential micronutrients for dairy cows. Their content in milk fluctuates depending on the diet of the cows; however, there are quality reasons for maintaining limits of these micronutrients. Excessive amounts of copper and iron will negatively impact the oxidative stability of milkfat and may contribute to off-flavour and other defects in milkfat products. The establishment of the limits of copper and iron in milkfat requires a fine balance between dietary needs and the oxidative stability of milkfat. The necessary level of copper and iron in different commodities are not comparable. It is not appropriate to align their contents in the respective fat product.</p> <p>The United States does not support the removal of the limits in milkfat to prevent excessive amounts of copper and iron which could damage milkfat quality. Although these limits are not mandatory, they serve as a reference for quality control. (CXS 192-1995 <i>General Standard for Food Additives</i>).</p> <p>Also, according to Codex standard (CXS 280-1973), these limits on copper and iron are not mandatory as noted in the explanatory text in the appendix. Exceeding these limits will not be considered as non-compliance per se.</p>	USA
<p>IDF does not support either Option 1 or Option 2 proposed by Iran as we believe that there is no need to align the limits nor to remove them. Our preference would be to not proceed with any changes to the <i>Standard for Milkfat Products</i> (CXS 280-1973).</p> <p>The limits on copper and iron are for guidance and quality purposes only, rather than mandatory contaminant limits. There are also valid technical reasons for maintaining the limits for copper and iron in the Standard as they currently stand.</p> <p>We note a possible concern that these limits could be misunderstood to be mandatory contaminant limits. However, we believe the Standard already explains that this is not the case.</p> <p>The nature of the limits in question We recognise that the <i>Standard for Milkfat Products</i> (CXS 280-1973) has a section in Appendix – Additional Information with the heading “2. Other Contaminants” and that this section sets out limits for copper and iron in Anhydrous Milkfat, Milkfat, Anhydrous Butter Oil, Butter Oil, and Ghee. We would like to call attention to the explanatory text for the Appendix: The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food. This text explains that these limits are not mandatory limits. Therefore, there is no issue of non-compliance if these limits are not met. We note that the new work proposal refers to non-compliance and wonder whether there is some misunderstanding of the nature of these limits.</p>	IDF/FIL

<p>These limits are quality factors that provide guidance for the quality of milkfat products and are helpful to retain in the Standard.</p> <p>Food quality reasons for maintaining the limits and explanation of misalignment between commodity standards</p> <p>Flavour is a key valuable attribute of milkfat products. Oxidation of milkfat results in a deterioration of this flavour. Iron and copper are well-known to catalyse the oxidation of milkfat (Kehagias & Radema, 1973) and increasing the maximum allowable level of copper and iron in milk fat products will lead to an increase in oxidation, and a deterioration in milk fat quality.</p> <p>For anhydrous milkfat in particular, it is important to control the copper and iron levels as antioxidants are not permitted to be added into anhydrous milkfat (CXS 192-1995 <i>General Standard for Food Additives</i>). Therefore, it is more important in anhydrous milkfat to have lower copper and iron levels than in products conforming to other commodity standards.</p> <p>Analytical methods</p> <p>Test results on copper and iron in butter and butterfat obtained through applying an ICP-MS method were all below the maximum limits of 0,2 mg/kg for iron and 0,05 mg/kg for copper. Therefore, IDF deems the current MLs in CXS 280-1973 feasible.</p>	
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