

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625825-625853 FAO I Cables: Foodagri Rome Facsimile: (6)5797.4593

ALINORM 95/22

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-first Session
Rome, 3 - 8 July 1995

REPORT OF THE TWENTY-THIRD SESSION OF THE
CODEX COMMITTEE ON FOOD LABELLING

Ottawa, Canada, 24 - 28 October 1994

Note: This document incorporates Codex Circular Letter 1994/34-FL

4/V 4809

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CX 4/15.2

CL 1994/34-FL
November 1994

TO: - Codex Contact Points
- Participants at the 23rd Session of the Codex Committee on Food Labelling
- Interested International Organizations

FROM: - Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the 23rd Session of the Committee on Food Labelling (ALINORM 95/22)

A. MATTERS FOR ADOPTION BY THE 21st SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Guidelines at Step 5 of the Procedure

1. Proposed Draft Guidelines for Use of Health and Nutrition Claims (para. 94, Appendix III)
2. Proposed Draft Guidelines for Use of the Term *Halal* (para. 128, Appendix IV)

Government wishing to submit comments on the implications which the above document may have for their economic interests should do so in writing in conformity with the Procedure for the Elaboration of Worldwide Standards at Step 5 to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, via delle Terme di Caracalla, 00100 Rome, Italy, **before 15 May 1995**.

Secretariat Note: After adoption by the Commission at Step 5 of the Proposed Drafts in points 1. and 2., a Circular Letter requesting comments at Step 6 will be sent to governments and international organizations.

B. REQUEST FOR COMMENTS AND INFORMATION

Draft Guidelines at Step 6 of the Procedure

3. Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (para. 75, Appendix II).

Governments and international organizations are invited to present comments on the Draft Guidelines, especially on the sections on conversion/transition, livestock production, Section 7. Imports, sections in square brackets and the Annexes.

Proposed Draft Guidelines at Step 3 of the Procedure

4. Proposed Draft Recommendations for the Labelling of Foods and Ingredients than can cause Hypersensitivity (Amendment to the General Standard for the Labelling of Prepackaged Foods) (para. 112, Appendix V)

Governments are invited to submit comments on the Recommendations, especially the substances to be included in the list of potential allergens (Section 4.2.1.3), and the labelling which should be required for such substances, as well as to provide scientific information on the occurrence and severity of food allergies and their national approach in this matter.

Other Matters

5. General Guidelines on Nutrition Labelling (para. 130)

Governments are invited to provide information on their national approach and policies with regard to nutrition labelling, as the Committee agreed a review of the current Guidelines might be appropriate in view of new developments in this area.

Governments and international organizations wishing to submit comments and information on points 3., 4. and 5 should do so in writing to the Secretary of the Committee, Mr. Ron B. Burke, Deputy Director, Bureau of Food Regulatory, International and Interagency Liaison, Food Directorate - Health Protection Branch, Health Canada, H.P.B. Building, Room 200, Tunney's Pasture, Ottawa, Ontario K1A 0L2 Canada, with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, via delle Terme di Caracalla, 00100 Rome, Italy, **before 30 May 1995**.

SUMMARY AND CONCLUSIONS

The summary and conclusions of the 23rd Session of the Codex Committee on Food Labelling are as follows.

Matters for adoption by the Commission:

The Committee:

- agreed to advance to Step 5 the **Proposed Draft Guidelines for Use of Health and Nutrition Claims** (para. 94 , Appendix III)
- agreed to advance to Step 5 the **Proposed Draft Guidelines for Use of the Term *Halal*** (para. 128, Appendix IV)
- decided to discontinue work on the elaboration of an amendment to the General Guidelines on Claims on Use of the Term "Natural" (para. 97)

Other matters of interest to the Commission

The Committee:

- agreed to return to Step 6 the **Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods** for additional comments (para. 75 , Appendix II)
- agreed to return to Step 3 the **Proposed Draft Recommendations for the Labelling of Foods and Ingredients than can cause Hypersensitivity** (Amendment to the General Standard for the Labelling of Prepackaged Foods) for additional comments (para. 112, Appendix V)
- agreed to pursue its work on the Implications of Biotechnology for Food Labelling (para. 119)

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INTRODUCTION

1. The Codex Committee on Food Labelling held its 23rd Session in Ottawa, Canada, from 24-28 October 1994 by courtesy of the Government of Canada. The Session was chaired by Mrs. Katharine Gourlie, Director-General, Consumer Products Branch, Industry Canada. The Session was attended by 160 participants, representing 33 member countries and 13 international organizations. A complete list of participants is given in Appendix I to this report.

OPENING OF THE SESSION (Agenda Item 1)

2. The Session was opened by The Honourable Fernand Robichaud, Secretary of State (Agriculture and Agri-Food, Fisheries and Oceans), who welcomed delegates and observers to Ottawa on behalf of the Government of Canada.

3. Mr. Robichaud stated that, as one of its founding members, Canada had always been a strong supporter of the Codex Alimentarius Commission and its mandate to develop international food standards to protect the health of consumers and to facilitate international trade. He congratulated the Executive Committee of Codex on its recent endorsement of principles to guide member countries on the integration of science and other factors relevant to health protection with the promotion of fair practices in international trade. Mr. Robichaud reflected that adherence to these principles by Codex member governments would be critical to the ability of Codex to operate effectively in the post-GATT era.

4. Mr. Robichaud pointed out that continued globalization of the marketplace and the increasing variety and complexity of food products, combined with the demands of consumers for adequate information to allow for an informed choice, would increase pressure for clear, accurate, internationally accepted food labelling. He noted that the agenda for the 23rd Session of the Committee included a number of issues which would have far reaching effects on international trade and on the health and safety of an increasingly cosmopolitan consumer.

5. Mr. Robichaud commended the Committee on its achievements to date and wished it success in its deliberations. He urged the Committee members to remember the importance of looking beyond their own borders to take the trading world another step closer towards greater harmonization and agreement in the area of food labelling.

ADOPTION OF THE AGENDA (Agenda Item 2)

6. The Committee adopted the Agenda, as presented in document CX/FL 94/1, without change.

7. In order to facilitate its discussions concerning the consideration of Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (Appendix V, ALINORM 93/22) the Committee appointed an *ad hoc* Working Group to discuss this subject under the direction of Mrs. Ruth Lovisolo (Australia).

8. Following the decision of the 20th Session of the Codex Alimentarius Commission to open Codex work to the public and the press to the greatest extent possible¹, the Committee agreed to admit representatives of the written press and television to the meeting, with the understanding that such participation would not intrude or disrupt the Committee's proceedings.

MATTERS REFERRED TO THE COMMITTEE BY THE COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3a)

9. The Secretariat introduced document CX/FL 94/2 presenting the aforesaid matters of interest. The Committee was informed of the proposal of the 41st Session of the Executive Committee for a reorganization of the work of the Committee on Nutrition and Foods for Special Dietary Uses, especially

¹ paras. 410-411, ALINORM 93/40

in order to provide a structure to address new issues such as biotechnology. Some delegations expressed their concern with the reference to labelling as related to biotechnology and the Secretariat indicated that the general responsibility of the reorganized CCNFSDU for a framework project on biotechnology did not detract from the specific competence of CCFL in this area, as the present session was considering the implications of biotechnology for labelling at the request of the Commission. While recognizing the need for close cooperation with the CCNFSDU and other Committees when necessary, the Committee expressed its firm view that it should take the lead on all matters related to food labelling.

10. The Committee noted the matters arising from the 14th Session of the Committee on Fats and Oils concerning nutrition claims for fat contents in fat spreads and mayonnaise and it was agreed that this issue would be considered in a general perspective under Agenda Item 6 (Health and Nutrition Claims).

11. Following the request of the Committee on Fish and Fishery Products regarding the labelling of imitation or substitute products, the Committee agreed that no specific action was required, as this question was adequately addressed in the General Principles of the General Standard for the Labelling of Prepackaged Foods, whereby "Prepackaged food shall not be described or presented in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect."

MATTERS ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 3b)

International Organization of Consumers Unions (IOCU)

12. The Observer from IOCU noted that the organization had continued to expand and currently represented 201 membership organizations worldwide. Most of these organizations had individual consumer membership, and through its national and regional coordination IOCU represents tens of millions of consumers worldwide.

13. Since the last Session of CCFL, IOCU had reorganized its administration so that its London Head Office was now greatly expanded, while The Hague office had been closed. New programme areas had been established for Developed and Developing Economies. IOCU now had representation in all continents with Regional Offices for Asia and the Pacific (Penang, Malaysia), Latin America and the Caribbean (Santiago, Chile) and a newly opened Regional Office for Africa in Harare, Zimbabwe.

14. IOCU was pleased to be represented at this meeting by delegates from the United States, United Kingdom and Zimbabwe. In view of the CCFL Agenda and the importance of food labelling for the consumer, the importance of the Codex Committee on Food Labelling for consumers could not be underestimated.

15. At the recent (September 1994) IOCU World Congress held in Montpellier, France, priorities for IOCU's work were discussed. The work of Codex and IOCU's participation therein was given the highest priority. At the national level, with regard to IOCU's participation through its member organizations, IOCU noted that following discussions such as those held at the 20th Session of the Codex Alimentarius Commission in 1993, in some cases consumer participation and involvement had been significantly improved. However, in some countries, Governments still needed to improve their involvement and co-ordination of consumer participation in Codex matters. Greater consumer participation was essential to ensure consumer confidence and acceptance of Codex procedures and deliberations.

16. IOCU also recognized the need for the Codex Commission to establish criteria in order to assess consumer organizations and their representative base, and to develop and improve the mechanism to make consumer involvement and participation more effective.

CONSIDERATION OF LABELLING PROVISIONS IN CODEX STANDARDS (Agenda Item 4)

17. The Committee considered labelling provisions² submitted by the 14th Session of the Codex Committee on Fats and Oils (ALINORM 95/17) for endorsement in accordance with the Revised Codex General Standard for the Labelling of Prepackaged Foods³.

18. The Committee noted that the labelling provisions were submitted in accordance with revised procedures concerning the format for Codex Commodity Standards and relations between Commodity Committees and General Committees⁴.

19. The Committee endorsed the labelling provisions of the following Codex Standards as submitted:

- Draft Standard for Palm Olein (Step 8) (Appendix II)
- Draft Standard for Palm Stearin (Step 8) (Appendix III)
- Proposed Draft Standard for Edible Fats and Oils not Covered by Individual Standards (Step 5) (Appendix V)
- Proposed Draft Standard for Products Sold as an Alternative to Ghee (Step 5) (Appendix VI)
- Proposed Draft Standard for Named Animal Fats (Step 5) (Appendix VII)
- Proposed Draft Standard for Named Vegetable Oils (Step 5) (Appendix VIII)
- Proposed Draft Standard for Olive Oils and Olive-Pomace Oils (Step 5) (Appendix X)
- Proposed Draft Standard for Mayonnaise (Step 5) (Appendix XI)

The Delegation of Sweden drew the attention of the Committee to the deletion of paragraph 6.1 of the previous standards (Named Vegetable Oils), which made the labelling of "salad oils" insufficient to inform the consumer as to the nature of the oil.

20. In relation to the proposed draft Standard for Fat Spreads (Appendix IX), the Committee recommended the deletion of the term "blended" from the second line of Section 7.1(a), in order to maintain consistency within the standard.

21. Several delegations were of the opinion that the terms "three-quarter" and "half" (Name of the Food - Section 7.1) were often misunderstood by consumers when used in and of themselves. In these cases, it was suggested that terms such as "light", "low" or "reduced" might be used as additional or alternative descriptors (i.e., with corresponding fat values) in order to provide more accurate and meaningful labelling information for consumers. It was also noted that regardless of the terms used, confusion should be avoided between the use of similar terms for different products by approaching such labelling in a horizontal manner.

22. In this respect, the Committee was informed that the Codex Committee on Nutrition and Foods for Special Dietary Uses had not met since the 22nd CCFL and that consequently, the advice requested by the last session on the Table of descriptors in the Proposed Draft Guidelines for the Use of Health and Nutrition Claims had not yet been provided (see ALINORM 93/22, para. 48).

23. In view of the above discussion, the Committee decided to endorse the labelling provisions of the proposed draft Standard for Fat Spreads but noted that they could be affected by the decisions of the 19th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses on the use of terms such as "light", "low" or "reduced" in the context of the Guidelines for the Use of Health and Nutrition Claims (also see paras. 91-94). Some delegations expressed their concern about the use of such terms for fat spreads as they could not adequately be applied to products where the fat content remained high even after reduction.

² CX/FL 94/3 and CX/FL 94/3-Add.1

³ Codex Alimentarius, Volume 1 (General Requirements), Section 4

⁴ pages 85 and 91-93, respectively, Codex Alimentarius Procedural Manual, 8th Edition

24. Moreover, as the Committee noted that the section of the proposed draft Standard for Fat Spreads concerning Butter was under the responsibility of the Codex Committee on Milk and Milk Products (CCMMP), it was decided to forward this decision to the CCMMP.

DRAFT GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS⁵ (Agenda Item 5)

25. The Committee was informed that the above Guidelines had been adopted by the 20th Session of the Codex Alimentarius Commission at Step 5⁶. Government comments at Step 6, submitted in response to CL 1994/8-FL, were received from Argentina, Australia, Canada, Denmark, Japan, Mexico, New Zealand, Spain, Sweden, the United States, the European Community Dairy Trade Association (ASSILEC) and the International Federation of Organic Agriculture Movements (IFOAM)⁷. Additional comments from France and the European Community were presented in an unnumbered Conference Room Document.

26. The Delegation of Japan indicated that it did not support progression of the Guidelines as it was felt that they would not reflect the environmental and geographic conditions of Japan, imposing certain constraints on the management of organic systems in that country. Furthermore, Japan expressed specific concerns in regard to countries' obligations to adopt Codex Guidelines for national purposes and the inspection and certification systems which the organic certification bodies required as a basis for the labelling of organic products.

27. Mrs. R. Lovisolo (Australia), Chairman of the *ad hoc* Working Group on the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods, presented the proceedings of the Group, which consisted of representatives from Australia, Canada, Denmark, France, Germany, Japan, Lithuania, the Netherlands, the United States, the European Community, the International Federation of Organic Agriculture Movements (IFOAM) and International Organization of Consumers Unions (IOCU).

28. As requested by the Committee, the Working Group reviewed the extensive written comments received on the draft Guidelines, revised the draft document in light of the comments received, and prepared recommendations for the progression of the Guidelines and for its future review.

29. While reviewing the draft Guidelines, the Working Group considered the issues identified by the plenary, which included:

- consistency between definitions with other Codex definitions
- inspection/certification systems and third party certification
- amendments to the list of approved substances
- livestock production
- storage and treatment
- labelling provisions for conversion, mixed products and imports
- experimental crops, derogation for seeds, post harvest treatments, manufacture, etc.

30. Due to the number and extent of issues to be considered, the Working Group was only able to address the main body of the Guidelines, with the exception of Section 7 relating to provisions for imports. In addition, the Working Group only reviewed those portions of the annexes dealing with the conversion (transition) to organic production systems and the use of products derived from genetically modified organisms in organic production systems.

⁵ Appendix V, ALINORM 93/22

⁶ para. 187, ALINORM 93/40

⁷ CX/FL 94/4, 94/4-Add.1, Add.2, Add.3, and Add.4; and Conference Room Documents 4, 5, 8 and 9.

31. A range of amendments or changes to the text were made, and specific concerns were identified. The Working Group felt that certain labelling issues were most important, including foods derived from mixed products (i.e., made up from both organic and non-organically derived ingredients) and whether or not there should be specific provisions for claims on the display panels of such products. It was noted that this matter was to be reviewed closely in the future as at present there was no agreement between countries on how such claims and/or representations should be made.

32. Likewise, the Working Group felt that the labelling of products derived from systems in conversion/transition to full "organic" status needed to be addressed. A draft provision was included in the revised text for consideration.

33. The Working Group agreed to delete references to enabling substances derived from genetically modified organisms included in the lists in the Annexes. It was also agreed to include a statement in the Scope of the document prohibiting the use of these substances in organic farming. The Observer from the EC, speaking on behalf of its member states, did not agree with this decision, as the EC was not in measure to take a position on this issue at this stage.

34. The Working Group also agreed to introduce a new Section 8 in the Guidelines to set out a mechanism for the review of substances included therein.

35. In discussing the deliberations of the Working Group, the Committee agreed with the following revisions to the Guidelines. Minor editorial changes have not been specifically noted.

FOREWORD

para. 2

36. A more positive, revised statement on organic agriculture had been included.

para. 14

37. Inclusion of a reference to the environment was added as it was felt to be an important aspect within the aims of the Guidelines.

para. 17

38. This paragraph was revised to reflect the inclusion of a process for continual review.

SCOPE

Section 1.2

39. This section was extended for clarification.

Section 1.5

40. A new paragraph was added to indicate that products derived from genetically modified organisms were not compatible with the principles of organic production and, therefore, were not acceptable under the Guidelines.

41. The Observer from the European Community, speaking on behalf of its member states, indicated that they could not take a position on this matter at the present stage, as it was currently being debated within the EC Council of Ministers.

DESCRIPTION AND DEFINITIONS

Section 2.1 - Description

42. The text was clarified.

Section 2.2 - Definitions

43. The Committee agreed that definitions for "certification", "ingredients" and "veterinary drug" would be aligned with current Codex definitions for these terms. A definition was also included for "accreditation".

44. The definition for "preparation" was revised to mean the operations of processing, preserving and packaging of agricultural products.

45. The definition for "certified organic farm" was deleted.

LABELLING

Sections 3.2, 3.3 and 3.6

46. The Committee decided to change and re-word the references to "labelling and advertizing" in these Sections to "labelling and claims", as the CCFL terms of reference were restricted to the study of problems associated with the advertisement of food in regard to claims and misleading descriptions.

Section 3.3(f)

47. A reference to imported products was included under the inspection system.

Section 3.4

48. The square brackets were removed from 5% m/m.

Section 3.5

49. This Section was moved to Annex 1 (Principles for Processing, Storage and Transport).

Section 3.6(a)

50. As there was general agreement to allow organic ingredient labelling, provided at least 50% of the agricultural ingredients were produced in compliance with the Guidelines, a provision to allow claims for specific organic ingredient(s) in these mixed products was added, with a view towards stimulating markets and production. The issue of labelling for products with less than 50% ingredients of organic origin was left for further discussion and specific government comments on this issue.

Section 3.7

51. The Committee, while noting that this Section was subject to further debate in regard to transition time periods, decided to change all references to farms to read as "farms and farm units" in order to take account of specific farm production areas within individual farms.

52. A new provision was added for the labelling of products derived from organic systems in the process of transition or conversion.

RULES OF PRODUCTION

Section 4.1(b)

53. The term "foliar spray" was deleted, as these were either fertilizers or plant protection products.

Section 4.1(b)

54. The term "not prohibited" was substituted for "authorized" for clarification.

Section 5

55. It was agreed that the title of the Section should be changed to reflect the development of lists within countries.

56. It was also agreed that the Sections should be rearranged by placing the criteria for amendment of the Codex lists first, followed by the country list references.

Section 5.1

57. This Section was revised by including criteria for the amendment of the Codex lists in the Annexes and to reflect the change of the term "authorized" in Section 4.

58. The Observer of IFOAM noted that this Section was not discussed in detail by the Working Group and therefore, the Committee agreed that specific criteria and more detailed lists were subject to further debate.

Section 5.1(a)

59. The square bracketed text in the second and third indent were deleted as it was considered unnecessary.

Section 5.1(b)

60. The square bracketed text in the second indent was deleted as it was considered repetitious.

Section 5.1(c)

61. The Committee decided to change the term "growth hormones" to read as "growth promotants" for clarity.

Section 5.2

62. This Section was amended to reflect the development of country lists using the criteria developed for the amendment of the Codex lists.

INSPECTION AND CERTIFICATION SYSTEMS

Section 6

63. It was agreed that this Section should be amended to reflect the various levels where inspection systems were applied and the delegation of functions for the approval or accreditation of certification and inspection bodies to a third party. This resulted in a substantial reordering of the Section.

Section 6.1

64. The reference to requirements between the operator and the certification body was deleted as this was a function stipulated under Annex 3 of the Guidelines.

Section 6.1(a)

65. The Observer from the European Community, speaking on behalf of its member states, objected to the removal of this Section from the Guidelines, as they could not take a position at this stage (see para. 41 above). However, the Committee agreed with the Working Group's opinion that the inclusion of such a Section was overly prescriptive for Codex and that this requirement should be left to national authorities.

Section 6.3

66. This Section was deleted as it was considered that the requirement served no useful purpose within the Guidelines.

Section 7

67. As indicated in paragraph 58 above, this Section was not discussed in detail by the Working Group and therefore, it was subject to further debate in view of possible development of these provisions at a later stage.

Section 8

68. A new Section 8.1 was added to indicate that the Guidelines would be subject to regular review, especially with respect to the Annex lists. Reference was made to the possibility of using the accelerated procedure for the amendment of the Guidelines if necessary.

ANNEX 1 - PRINCIPLES OF ORGANIC PRODUCTION**Para. 1**

69. The square brackets and the word "two" were removed. The square brackets were removed from "but not less than 12 months" to maintain credibility of the organic system in the eyes of the consumer and to encourage governments to introduce conversion periods.

Para. 2

70. The details of the conversion/transition provisions were extended to ensure harmonisation in this respect between countries.

ANNEX 2 - PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS**Table 4A-Section A4 (b)**

71. This Section was deleted, as genetically modified organisms were not permitted within the Guidelines.

Table 4B(b)

72. This Section was deleted, as genetically modified organisms were not permitted within the Guidelines.

73. The Working Group considered that in view of the changing nature of organic food production techniques since the last meeting of the Committee and the need for much more time to consider the

technical issues involved, the draft Guidelines should be returned to Step 6 of the procedure. It was also agreed that the Working Group should further develop the draft document in the light of comments presented to this session but not yet considered. In particular, substantial additions for livestock production on the list of substances provided by IFOAM would be incorporated into the revised draft. The Delegation of Australia expressed its willingness to continue coordination of this work.

74. In order to facilitate these tasks, the Working Group also sought the approval of the Committee to meet for a longer period in conjunction with the next CCFL meeting so as the important technical issues may be addressed more thoroughly. These issues were felt to be essential to the continued development of the industry, as they had an notable impact on world trade and on consumer confidence in their food products.

Status of the Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods

75. The Committee agreed to return the draft Guidelines to Step 6 for additional government comments. In taking this decision, it was decided that the Guidelines would be revised at the 24th Session of the CCFL on the basis on additional comments submitted as well as on comments which were not considered at the current Session. The draft Guidelines, as amended by the Committee, are attached to this report as Appendix II.

76. The Committee, while expressing its appreciation to the Working Group for its efforts, decided to reinstate the Working Group for its 24th Session.

PROPOSED DRAFT GUIDELINES FOR THE USE OF HEALTH AND NUTRITION CLAIMS (Agenda Item 6)

77. The Delegation of Canada introduced working paper CX FL 94/5, and recalled that the 22nd Session of the Committee had agreed to set up a Drafting Group (Australia, Denmark, France, New Zealand, Norway, Sweden, Switzerland, United Kingdom, United States) to consider the provisions of Sections 6. Nutrient Function Claims and 7. Health Claims and related definitions (Sections 2.1.3 and 2.2). The comments received (contained in Appendix 2 to the document) did not show a consensus on the issues raised and accordingly, two options were circulated to the members of the Drafting Group; Option 1 retaining separate categories of claims, and Option 2 which redefined 'health claim' as a nutrient function claim. In the light of further comments received, the document was redrafted with separate claims in Sections 6 and 7. Government comments on the draft were presented in Addendum 1 (Denmark, France), Add. 2 (Canada, Thailand), Add. 3 (ASSILEC - EC Dairy Trade Association), CDR 2 (IOCU) CRD 3 (European Heart Network), CRD 6 (Malaysia).

Section 2 DEFINITIONS

78. The Committee agreed to replace the definition of Nutrient Function Claims with a statement proposed by the Delegation of Canada, referring to "the role of nutrients in the normal functions of the body" instead of "health" in order to clarify the nature of the claim.

79. The Committee had an extensive exchange of views on the need to retain the reference to "disease" in the definition of health claims. There was general consensus on the prohibition of medicinal claims, relating to the cure, treatment or prevention of illness.

80. Some delegations and the Observer from IOCU were of the view that health claims were not an adequate response for the improvement of nutritional education and information as a public health concern, and that in many cases they would prove misleading for the consumer. Other delegations, and the observers from IFGMA and CIAA, stressed that such claims were already present on the market, and consumers were faced with a wide variety of claims which should be regulated to allow them to make an informed choice.

81. At the suggestion of the Chairman, the Committee agreed to retain the current definition of health claims in square brackets.

Section 5 **COMPARATIVE CLAIMS**

82. The Chairman recalled that the previous session of the Committee had reached an agreement on the other Sections of the Draft; it had considered nutrition claims and noted that the values for nutrient descriptors such as "low", "high" or "source" presented in the Table were under the responsibility of the Committee on Nutrition and Foods for Special Dietary Uses, which would consider it at its next session (March 1995). As the responsibility for comparative claims rested with the CCFL, the Committee had proposed a paragraph 5.4 in square brackets at its last session.

83. The Committee had an exchange of views on this question and did not come to a decision on the definition of comparative claims as it was felt that the reference to specific values for reduction should be left to the consideration of CCFNSDU. The Observer from IOCU recalled discussions held at the last meeting concerning claims such as "good for you" and it was noted that they might be covered by Section 8.5 and that more comments could be sought on this matter.

84. With reference to the endorsement of labelling provisions for fat spreads, it was noted that after finalization of the Guidelines, the Committee on Fats and Oils would be asked to include in the standard a paragraph to the effect that the use of a comparative claim could be allowed in accordance with the relevant provisions of the Guidelines. The Committee noted the request of the Delegation of Malaysia to include the declaration of trans-fatty acids either separately or in association with saturated fat in relation to claims for "low" in the Table and agreed to refer this matter to the next session of the CCFNSDU.

Section 6 **NUTRIENT FUNCTION CLAIMS**

85. In Section 6.2, the Committee agreed that the food should contain at least 10% of the NRV in a reasonable daily intake and, following an exchange of views on the definition of a significant source of the nutrient, agreed to seek the advice of CCFNSDU on these matters.

86. The Committee had an exchange of views on the requirements to be defined in Section 6.3. While it was generally agreed that the effect of the nutrient mentioned in the claim should be recognized, different views were expressed as to the nature of such recognition (for example 'official', 'national' or 'international'). After a detailed discussion of this matter, the Committee agreed to amend the definition to make it clear that the claim should be based on scientific consensus and supported by the competent authority, which could be an advisory scientific body.

87. In Section 6.5, it was suggested that the prohibition of medicinal claims was already covered by the General Guidelines on Claims (Section 3. Prohibited Claims). The Committee however noted that in the present case, nutrients were considered, whereas the Guidelines referred to foods, and the Committee agreed to add that such claims should not be implied. The Delegation of Switzerland and the Observer from CIAA did not support the inclusion of the word "imply", as it appeared too restrictive. The Committee agreed to retain the word "imply" in square brackets.

88. The Delegation of France, supported by the Delegation of Denmark, and the Observer from IOCU were of the view that an additional Section should be included to indicate that claims should not be misleadingly selective and that all necessary information should be provided to the consumer. The Committee however agreed that this would be too restrictive for nutrient function claims, and might create confusion with nutrition claims. The Delegation of France suggested to include a section on the risk associated with overconsumption of a nutrient. The Committee agreed that this was covered by the General Labelling Standard (Section 4.8). The Committee also noted that the approval and evaluation of claims at the national level was of the competence of national authorities and should not be considered in the Guidelines.

Section 7 HEALTH CLAIMS

Section 7.1

89. The Committee had a detailed discussion on the distinction between disease and health-related condition and agreed to refer to "an effect on an adverse health-related condition" in order to clarify the nature of the claim. In reply to a question concerning the prohibition already contained in the General Guidelines on Claims, the Chairman noted that the Guidelines were intended to supplement, and not to supersede them, as set out in the Scope. The Committee also agreed to indicate that this definition applied "without prejudice to Section 8", so as to avoid any confusion with the provisions therein.

Section 7.2

90. The Committee had an extensive discussion on the opportunity to allow health claims and it appeared that no consensus could be reached between different positions, as some delegations and the Observer from IOCU were opposed to the inclusion of health claims in principle, while other delegations and the Observer from the EC could accept them if no reference was made to disease, and others could accept them subject to a number of conditions, as set out in Section 7.2, as it would provide a valuable source of information to the consumer.

91. The Committee therefore agreed to retain the terms "should/should not (be permitted)" in square brackets as no decision could be reached at this stage. With respect to the relevant conditions for the use of health claims, the Committee agreed to include the reference to disease in square brackets. It was further agreed that a statement similar to the one under 6.3 should be included for consistency.

92. The Delegation of France reiterated its proposal to include a warning about the risks associated with overconsumption. The Observer from IOCU stressed that the claim should not imply a health-related effect of the food but should refer to a global diet, especially in the case of health claims, so as not to deceive the consumer. The Committee agreed to add a new paragraph in square brackets (7.2.5) to the effect that the claim should not be made if the consumption of the food might increase the risk of a disease or health-related condition.

93. The Committee agreed that as the Proposed Draft had been discussed in depth at the two last sessions, it should be advanced in the Procedure although certain Sections were still in square brackets. It was recalled that the 21st Session of the Committee had asked CCNFSDU for its advice on Sections 6 and 7, and the Committee agreed that its advice should be sought on the other sections, and especially on Comparative Claims.

Status of the Proposed Draft Guidelines on the Use of Health and Nutrition Claims

The Committee agreed to advance the Proposed Draft Guidelines to Step 5 of the Procedure for adoption by the 22nd Session of the Commission. The revised text is attached to the report as Appendix III.

PROPOSED DRAFT AMENDMENT TO THE GENERAL GUIDELINES ON CLAIMS ON USE OF THE TERM "NATURAL" (Agenda Item 7)

94. The Committee considered the proposed draft amendment to the Codex General Guidelines on Claims on Use of the Term "Natural" (CX/FL 94/6), which was prepared by Canada at the request of the 22nd CCFL⁸. Government comments at Step 3 on the proposed draft amendment were received from Austria, Canada, Costa Rica, Denmark, Grenada, Hungary, Kuwait, Malaysia, Morocco, Qatar, Russia, Spain, Sweden, Thailand, the United Kingdom, the International Dairy Federation, the International

⁸ para. 95, ALINORM 93/22

Federation of Grocery Manufacturers Associations, the International Federation of Organic Agriculture Movements, and the European Community Dairy Trade Association⁹.

95. In introducing the working paper, the Delegation of Canada noted that the proposed amendment involved the revision of Section 5.1 (iii) (Conditional Claims) and the addition of a new Section 5.2 to the Codex General Guidelines on Claims¹⁰

96. In view of the difficulty in establishing a strict definition for "natural" and criteria for "minimal processing" at the international level, and in consideration of existing national regulations and consumer perceptions in this regard, several delegations supported retaining Section 5.1 (iii) of the current Guidelines unchanged. Other delegations supported the amendment to the Guidelines as proposed, especially in view of the importance of establishing guidance for use of the term "natural" in international trade.

97. The Committee, while expressing its appreciation to Canada for its efforts in addressing this issue, decided to discontinue consideration of the amendment to the Codex General Guidelines on Claims regarding use of the term "natural". It was further decided to forward this recommendation to the Executive Committee for approval.

RECOMMENDATIONS FOR THE LABELLING OF POTENTIAL ALLERGENS (Agenda Item 8)

98. The Committee had for its consideration the Recommendations for the amendment of the General Labelling Standard, as contained in Appendix IV of ALINORM 93/22 and introduced by the Delegation of Norway. The comments received in reply to CL 1993 12-FL were presented in documents CX/FL 94/7 (Denmark, Finland, France, Mexico, Sweden, United Kingdom, Association of European Celiac Societies AOECS), Add.1 (United States), Add.2 (Canada, Thailand), Add.3 (ASSILEC), CRD 10 (Austria). The Committee expressed its appreciation to the Delegation of Norway for the comprehensive document they had prepared on this important issue and noted that the Commission had endorsed the proposal of the Committee to undertake work in this area (ALINORM 93/40, par. 192)

99. The Committee agreed that it would be more accurate to refer to hypersensitivity as this included intolerance as well as allergy, and the title should therefore read 'Recommendations for the Labelling of Food and Ingredients that can cause Hypersensitivity'.

Section 4.2.1.3

100. The Delegation of Canada was of the view that the amendment would contribute to a solution of this complex issue, while allergens causing severe reactions should be considered in priority, on the basis of scientific evidence; however this problem also called for the vigilance of consumers. The Delegation of the United States indicated that labelling of allergens was required by their national regulations, but that other aspects had to be considered, such as consumer education and the necessity to ensure good manufacturing practices in the industry.

101. The Delegation of Sweden was in favour of the proposal as it would considerably reduce the risks for affected consumers and the Delegation of Lithuania also supported this view. The Delegation of Denmark expressed the view that the implications of a change in the 25% rule should be considered more closely before a decision was taken.

102. The Delegation of Norway expressed the view that the information of hypersensitive consumers was a complex issue, but that adequate labelling was essential and could not be replaced by other measures, which should be seen as complementary to labelling; the amendment of the 25% rule would not solve all

⁹ CX/FL 94/6 - Add. 1, Add. 2, Add. 3, Add. 4 and Conference Room Document 7.

¹⁰ Codex Alimentarius Volume 1 (General Requirements), Section 4.1.

problems, but it would significantly reduce them through improved information; the substances likely to produce the very severe reactions should be listed on the basis of available scientific evidence. The Delegation of Germany stressed that absolute security could not be achieved in such a matter, but that action should be initiated in the direction indicated by the document; additional scientific data was necessary evaluation was necessary on the effect of amending the 25% rule on dose dependant intolerance reactions.

103. The Delegation of the United Kingdom, supported by the Delegation of Indonesia, agreed with the proposals in principle but thought that the amendment would not solve the problem; consideration should be given first to available scientific information in order to establish a suitable list of allergenic foodstuffs or substances. The Delegations of France, the Netherlands and Switzerland were of a similar view.

104. The Observer from the EC indicated that EC legislation with regard to the 25% rule was similar to the Codex Standard and that the Scientific Committee for Foods was currently considering how to develop a list of allergens and the criteria required to do so, and that its report would be ready in early 1995. The Observer emphasized the necessity to proceed carefully in the light of adequate scientific study of the incidence of hypersensitivity, especially as any change in the labelling rules would have wide consequences and the Observer from CIAA supported this view.

105. The Observer from IOCU supported the recommendations of the paper, as the proposed change in the 25% rule would not solve all problems, but significantly contribute to a solution.

106. The Observer from AOECs expressed her appreciation of the interest taken by the Committee in this area, as shown by the great number of comments received, and expressed the view that the use of data bases would not solve the difficulties of gluten intolerant consumers, as they needed full information in the actual labelling, especially in view of the diversity of processed products containing gluten which were marketed under the same name.

107. There was general agreement that the Committee should continue its work on this issue, and on the need to define a list of the substances which could cause severe reactions. It was noted that in this regard, expert advice provided by member countries on the basis of scientific studies would be taken into account. The Committee agreed to draw the attention of the Committee on Nutrition and Foods for Special Dietary Uses to this issue and seek its advice on the establishment of the list and the criteria to be applied in the process. The Delegation of the Netherlands informed the Committee that a data bank established at the national level had proved very helpful and that it was regularly updated; such information could be provided to the Committee.

108. In view of the lack of consensus on the proposed amendment, concerning the 25% rule and the substances to be included in the list, the Committee agreed to retain the document at Step 3 for additional comments.

Section 4.2.2.1

109. The Delegation of France stressed the difficulty of identifying substances which may be present in very low amounts, especially flavour carriers and other carriers; the labelling of such substances was not required according to the General Labelling Standard, but they could cause hypersensitivity reactions.

110. After an exchange of views on the use of class names, the Committee agreed to amend the proposal to the effect that substances associated with adverse reactions in the list which had been discussed (see para. 107), should be identified by name rather than by class, except where the use of class names was more informative to the consumer.

Section 4.2.3.2

111. The Committee noted that in the Preamble of the Draft Proposed General Standard for Food Additives, the Committee on Food Additives and Contaminants considered the carry-over principle as related to the permitted use of additives and not to labelling, whereas the present discussion focused on labelling requirements. The Secretariat also indicated that JECFA took allergenicity into account in its evaluations. The Delegation of Norway suggested that the CCFAC may wish to consider this problem in the specific perspective of hypersensitive reactions, and the Committee agreed to advise the CCFAC of this concern.

Status of the Recommendations for the Labelling of Food and Ingredients that can cause Hypersensitivity

112. The Committee agreed to retain the amended Recommendations at Step 3 for further comments, especially on the substances to be included in the list in Section 4.2.1.3. The amended Recommendations (Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods) are attached as Appendix V.

IMPLICATIONS OF BIOTECHNOLOGY FOR FOOD LABELLING (Agenda Item 9)

113. The Delegation of the United States introduced document CX/FL 94/8 on the Implications of Biotechnology, which had been prepared at the request of the 22nd Session of the Committee and following the recommendations of the Commission. This document was intended as a discussion paper, as the establishment of a national policy in this matter was currently under review and an extensive debate was taking place on this question in the United States. A number of major issues had been identified as areas where further elaboration and comments should be sought, including the relation of genetical engineering to conventional breeding techniques, scientific safety evaluation of substances obtained through recombinant DNA techniques, the use of marker genes, allergenicity and ethical considerations. The document presented recent developments as to technology, recalled how this issue had been previously discussed within Codex, and concentrated on the labelling issues raised, including enforcement, for the specific consideration of the Committee, and the current status of labelling. The Committee also had before it the comments of ASSILEC in CX/FL 94/8-Add.1 and IOCU in CRD 1.

114. The Committee expressed its appreciation to the Delegation of the United States for this comprehensive document and the presentation of current issues associated with biotechnology. It was also noted that, due to time constraints, the document had not been circulated with ample time for comments. Moreover, several delegations indicated that their scientific and legal authorities were considering this complex issue at the moment and that they would need additional time to examine in detail the questions the Committee was mandated to address.

115. Some delegations expressed the view that it was too early to decide on particular rules for products obtained through biotechnology, and that labelling should be required only when the food or ingredient was significantly different from its traditional equivalent, or if safety concerns were involved. Other countries stressed the necessity for full information, as new technologies could benefit the consumers as well as the industry, and transparency in such instances could only help build confidence between the industry and the consumer. As biotechnology covered a broad spectrum of processes and disciplines, the Delegations of Indonesia and Romania suggested that the term "genetically engineered foods" should be used throughout the discussion instead of "biotechnology", in order to avoid confusion.

116. The Observer from the EC informed the Committee that a Proposed Directive was currently being discussed in the Community and emphasized the importance of studying carefully each specific case. The Observer from IFGMA supported in general the United States discussion paper as an accurate statement of the scientific situation. The Observer noted that the comments submitted by IFGMA contained the following guiding principles: (1) foods derived from the use of genetic modification should be determined safe for consumers and meet the same high standards as foods made by other techniques,

(2) labelling should be determined on a case-by-case basis, and (3) no general labelling requirement for all foods derived from the use of genetic modification techniques should be made. Also, all decisions should be based on science. The Observer also stated that IFGMA supported the views expressed by the Delegations of Japan and the United Kingdom that biotechnology labelling should be considered on a case-by-case basis. The Observer from CIAA expressed general agreement with the comments made by IFGMA and the Delegations of Japan and the United Kingdom, and was of the opinion that labelling should be required on a case-by-case basis and only when a real modification in the composition of the food had taken place. CIAA considered that consumer education with respect to new technologies was of crucial importance in order to ensure their acceptance.

117. The Observer from IOCU noted that, as indicated in their written comments in CRD 1, a great diversity of views existed on this question and full consideration of the issues would require time. Consumer organizations were in favour of mandatory labelling for foods obtained through biotechnology, as this would enable them to make an informed choice. The Observer also stressed the need for countries to seek the views of consumers while they were in the process of developing national policies in this area. The Observer from AOECs held a similar view and pointed out that clear identification of products should be a general rule of food labelling.

118. The Observer from IFOAM pointed out that a distinction should be made between the different technologies used, and expressed the view that consumer education in general was not the only aspect to be considered, but that environmental aspects and especially biodiversity were also involved. The Observer supported those countries which proposed that the consumer should be fully informed and was of the view that such countries should be allowed to pursue this policy and that labelling of products obtained through genetical engineering should be required. This view was shared by many NGOs, which were studying this subject and an open dialogue should be encouraged in the framework of Codex on the issues raised, as this had been the case during the discussion on the Guidelines for Organic Products.

119. The Committee agreed that additional comments on the paper and recommendations on how the Committee should proceed would be requested through Circular Letter, with a view to further consideration of this matter by the next session.¹¹

LABELLING OF FOODS WITH REGARD TO RELIGIOUS REQUIREMENTS - PROPOSED DRAFT GUIDELINES FOR USE OF THE TERM "HALAL" (Agenda Item 10)

120. The Committee considered proposed draft Guidelines for Use of the Term "Halal", as presented in CL 1994/19-FL, on the basis of a proposal arising from the Codex Coordinating Committee for Asia¹², and as confirmed by the 41st Session of the Executive Committee¹³. Government comments submitted at Step 3 were received from Canada, the Czech Republic and Sweden¹⁴.

121. In presenting the proposed draft Guidelines, the Delegation of Malaysia informed the Committee that rapidly increasing Muslim and non-Muslim consumer demand for products produced under "halal" religious requirements had greatly increased economic benefits for exporters. It was noted that expanding marketing efforts on the part of exporters had helped to provide a highly profitable product which helped to fulfill religious requirements for the Muslim population. The Delegation of Malaysia felt that such requirements would greatly enhance and complement Section 5.1(iv) of the Codex General Guidelines on Claims.

¹¹ A specific Circular Letter inviting comments on the documents on Biotechnology prepared for the 23rd Session will be issued separately.

¹² paras. 100-104 and Appendix III, ALINORM 95/15

¹³ para. 47 and Appendix II, ALINORM 95/3

¹⁴ CX/FL 94/9 and 94/9 - Add. 1

122. The Committee, while discussing the Guidelines point-by-point, noted that an introductory paragraph was included to acknowledge minor differences of opinion in the interpretation of Islamic Schools of Thought. As various aspects of the Guidelines were subject to the interpretation of individual importing countries, the Committee decided to rename the Guidelines as "Codex General Guidelines for Use of the Term "Halal"".

123. In response to concerns expressed on the conditions outlined in Section 2 (Definitions) of the Guidelines, the Delegation of Malaysia explained that Halal products could be produced in non-Halal facilities as long as proper cleaning procedures were followed. In view of this discussion, the Committee decided to add new Sections 2.2(i) and 2.2(ii) to the Guidelines in order to clarify parameters for the production of Halal foods in facilities where non-Halal foods were produced.

124. This decision was taken with the understanding that specific comments would be solicited on the need for different sections or lines (see square brackets), as several delegations were of the opinion that Halal products were currently produced in non-Halal facilities in the same areas.

125. The Committee agreed to add the amendments suggested by Sweden in square brackets (Sections 3.1(i)(m) and 3.2(iv)) for additional government comments.

126. While noting that Halal products could be sold without indicating such on food product labels, the Committee agreed to revise and clarify Section 4.1 of the Guidelines to indicate that when a claim was made that a food was Halal, the word Halal or equivalent terms should appear on the label.

127. In reference to the approval, inspection, certification and transport of Halal products, the Delegation of Malaysia noted that these requirements were normally addressed in bilateral agreements between national authorities. The Committee also noted that the Guidelines applied to foods produced through biotechnology.

Status of the Proposed Draft Guidelines on Use of the Term "Halal"

128. The Committee agreed to forward the proposed draft General Guidelines on Use of the Term "Halal" to the 21st Session of the Codex Alimentarius Commission for adoption at Step 5. The proposed draft Guidelines, which have been re-numbered based on the above discussions, are attached to this report as Appendix IV.

129. It was further agreed that the Codex Coordinating Committee for Asia would be informed of this decision, and that specific comments on those issues outlined above would be solicited at Step 6.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)

130. Following a suggestion by the Delegation of Norway to collect and exchange information on national provisions for nutrition labelling policies and its effects on consumers, the Committee decided to collect such information by means of a Circular Letter to determine whether or not the Codex Guidelines on Nutrition Labelling would require future amendment. While noting that similar information had been requested by the CCNFSDU with respect to vitamins and minerals, the Committee agreed to take into account the discussions which would be held at the 19th CCNFSDU Session.

131. The Committee noted that the following matters would be considered at its 24th Session:

- Consideration of Labelling Provisions in Codex Standards
- Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (at Step 7)

- Draft General Guidelines for Use of the Term "Halal" (at Step 7)
- Draft Guidelines for Use of Health and Nutrition Claims (at Step 7)
- Recommendations for the Labelling of Potential Allergens (at Step 4)
- Consideration of Labelling as related to Biotechnology
- Consideration of Government Comments on Nutrition Labelling

DATE AND PLACE OF NEXT SESSION (Agenda Item 12)

132. The Committee was informed that, subject to approval by the 21st Session of the Commission, the 24th Session was scheduled to be held in May 1996 in Ottawa, Canada.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference in ALINORM 93/22
Endorsement of Labelling Provisions in Codex Standards	-	21st CAC 23rd CCFL 15th CCFO	paras. 17-23
Draft Guidelines for Organically Produced Foods	6	Governments 24th CCFL	para. 75 Appendix II
Proposed Draft Guidelines for the Use of Health and Nutrition Claims	5	Governments CCNFSDU 21st CAC 24th CCFL	paras. 93-94 Appendix III
Proposed Draft Guidelines for the Use of the Term <i>Halal</i>	5	Governments 21st CAC 24th CCFL	para. 128 Appendix IV
Recommendations for the Labelling of Potential Allergens	3	Governments 24th CCFL	para. 112 Appendix V
Proposed Draft Guidelines for the Use of the Term "Natural"	3	CCEXEC 21st CAC	para. 95
Implications of Biotechnology	-	Governments 24th CCFL	para. 119

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**DRAFT GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND
MARKETING OF ORGANICALLY PRODUCED FOODS
(at Step 6 of the Procedure)**

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DRAFT GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

FOREWORD

Background

1. Sustainable agriculture represents a broad spectrum of agricultural methodologies which are supportive of the environment. These range from conventional, more intensive methods to alternative methods such as bio-dynamics. Organic agriculture is one method within this range which calls for specific and precise standards of production.
2. Organic agriculture is a holistic production management system which promotes and enhances biodiversity, biological cycles and soil biological activity. It is based on the low use of external inputs and non-use of artificial fertilizers and pesticides. This takes into account that regional conditions require locally adapted systems. In themselves, organic agriculture practices can not ensure that products are completely free of residues. It is accepted that pollution from the air, soil, water and other sources is sometimes beyond the control of the farmer/operator.
3. Requirements for organically produced foods differ from those for other agricultural products in that production procedures are an intrinsic part of the identification and labelling of, and claims for, such products.
4. The term "organic" has generally become well understood by those associated with this form of agriculture although in some parts of the world its suitability has been questioned. Other terms have also been introduced such as "biological" and "ecological" in an effort to describe the organic system more clearly. Nevertheless, the term "organic" appears to be the term most widely accepted by the general community.
5. For the practical application of organic production methods, more detailed standards are needed to assist the operator in achieving optimal systems which are socially, ecologically and economically sustainable. With the increased interest in organic production, a system of farm evaluation has developed to ensure that products labelled and sold as "organic" actually originate from farms that follow organic production methods. In this way, the consumer is assured of the efficacy of the product and the integrity of the operator is protected.
6. Adoption of organic practices requires a period of conversion. This period gives the operator time to adapt to and refine the practices necessary to the environment in which the product is being produced. The system which supports production, ie soil, existing livestock, etc, may also need time for the depletion of possible residues of agricultural chemicals which may exist in the soil, manure heaps, etc and time for livestock to respond to the changed environment.
7. The concept of close contact between the consumer and the producer is common. Greater market demand the increasing economic interests in production, and the increasing distance between producer and consumer has stimulated the introduction of external control and certification procedures.
8. An integral component of inspection programs is product certification which provides formal recognition of the operator and contributes to product verification. Procedures for operator certification are based primarily on a yearly description of the agricultural enterprise as prepared by the operator in cooperation with the inspection body. Likewise, at the processing level, standards are also developed against which the processing operations and plant conditions can be inspected and verified. Inspection bodies which certify the procedures of the operator should be independent of economic interests with regard to the certification of operators in order to maintain their integrity.

9. Apart from a small portion of agricultural commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. Unfortunately, these are not always free from deceptive practices and transparency of the market is necessary for an audit of the trade and processing enterprises.

10. The regulation of a process, rather than a final product, demands responsible action by all involved parties. Generally, it is not possible to fully police the process with inspection staff. Although organic products should be subject to the same testing requirements and standards for safety as conventional products, it is the organic designation which signifies the method of production. To remain credible, the organic industry must be willing to self regulate on an international scale in accordance with internationally adopted guidelines.

11. In some countries a number of organic farmer organizations exist. There may be minor differences between their production standards, ideology and regional or personal affiliations although in most cases their aims align very closely. The formation of national "umbrella" organisations enables the whole organic industry to coordinate its activities and to heighten its impact on both the public and the government.

12. More recently, some governments have moved to authorise the inspection and certification programs created and operated by inspection bodies. This facilitates government-to-government export certification when required by trading partners and enables competent authorities to verify product.

13. These guidelines have been prepared for the purpose of providing an agreed approach to the requirements which underpin production of, and the labelling and claims for, organically produced foods. They take into account the system already introduced in the European Economic Community (EEC), other country developments and the work of the International Federation of Organic Agriculture Movements (IFOAM).

14. The aims of these guidelines are:

- to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
- to protect producers of organic produce against misrepresentation of other agricultural produce as being organic;
- to ensure that all stages of production, processing and marketing are subject to inspection and comply with these guidelines;
- to harmonise provisions for the production, certification, identification and labelling of organically grown produce;
- to provide international guidelines for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
- to maintain and enhance organic agricultural systems in each country so as to contribute to the local and global preservation.

15. These guidelines set out the principles of organic production at farm, processing, handling, storage and transport stages and provides an indication of accepted permitted inputs for soil fertilising and conditioning, plant and animal pest and disease control and, food additives and processing aids. For labelling purposes, the use of certain terms inferring that organic production methods have been used are restricted to products derived from operators under the supervision of an inspection body.

16. Import requirements should be based on the principles of equivalency and transparency as set out in the GATT decisions on sanitary and phytosanitary measures. In accepting imports of organic products, countries would usually assess the inspection and certification procedures and the standards applied in the exporting country.

17. Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the Codex Committee on Food Labelling (CCFL) shall review these guidelines on a regular basis. The CCFL shall initiate this review process by inviting member governments and international organizations to make proposals to the CCFL regarding amendments and/or additions and deletions to these guidelines prior to each CCFL meeting.

1. SCOPE

1.1 These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods:

- (a) unprocessed plants and plant products, animals and unprocessed animal products, and
- (b) processed product for human consumption derived mainly from (a) above.

1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling, advertising material or commercial documents, the product, or its ingredients, is described by:

- the terms "organic", "biological", "ecological", "bio-dynamic" or words of similar intent which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according organic production methods.

1.3 Paragraph 1.2 does not apply where these terms clearly have no connection with the method of production.

1.4 These guidelines apply without prejudice to other Codex Alimentarius Commission (CAC) provisions governing the production, preparation, marketing, labelling and inspection of the products specified in paragraph 1.1.

1.5 Products derived from genetically modified organisms are not compatible with the principles of organic production and therefore are not accepted under these guidelines.

2. DESCRIPTION AND DEFINITIONS

2.1 Description

Foods described using the term organic or words of similar intent, are a product of organic farming which is a system of farm design and management practices that seek to nurture ecosystems which achieve sustainable productivity, and provide weed and pest control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimises soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Pest and disease management is attained by means of the encouragement of a balanced host/predator relationship, augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts.

2.2 Definitions

For the purpose of these guidelines:

- (a) "agricultural product" means any product or commodity, raw or processed, that is marketed for human consumption;
- (b) "accreditation" means the recognition by the competent authority or its delegated agent, that an inspection/certification body is complying with the requirements as set down in paragraphs 6.8 and 6.9 of these guidelines;

"certification" is the procedure by which competent authorities provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products.
- (c) "competent authority" means the official government agency having jurisdiction;
- (d) "ingredients" means the substances, including additives, used in the preparation of the products specified in Section 1.1(b) that are still present, albeit in the modified form, in the final product;
- (e) "inspection body" means a body which is responsible for verifying that a product sold or labelled as "organic" is produced, processed, prepared and handled according to these guidelines;
- (f) "labelling" means any words, particulars, trademarks, brand names, pictorial matter or symbols, appearing on any packaging, document, notice, label, board or collar accompanying or referring to a product specified in Section 1.1;
- (g) "livestock" means any cattle, sheep, goats, swine, poultry, equine animals used for food or in the production of food; fish used for food; wild or domesticated game, or other non-plant life;
- (h) "marketing" means holding for sale or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form;
- (i) "operator" means any person who produces, prepares or imports, with a view to the subsequent marketing thereof, products as referred to in Section 1.1, or who markets such products;
- (j) "plant protection product" means
- (k) "preparation" means the operations of processing, preserving and packaging of agricultural products;
- (l) "production" means the operations involved in producing agricultural products in the state in which they are normally produced on the farm;
- (m) "veterinary drug" means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.

SECTION 3: LABELLING

3.1 Organic products should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

3.2 The labelling and advertising of a product specified in Section 1.1(a) may refer to organic production methods only where:

- (a) such indications show clearly that they relate to a method of agricultural production;
- (b) the product was produced in accordance with the requirements of Section 4 or imported under the requirements laid down in Section 7;
- (c) the product was produced or imported by an operator who is subject to the inspection measures laid down in Section 6.

3.3 The labelling and advertising of a product specified in paragraph 1.1(b) may refer to organic production methods only where:

- (a) such indications show clearly that they relate to a method of agricultural production and are linked with the name of the agricultural product in question, as obtained on the farm;
- (b) all the ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Section 4, or imported under the arrangements laid down in Section 7;
- (c) the product contains only those ingredients of non-agricultural origin as set out in Annex 2, Table 4A;
- (d) the same ingredients shall not be derived from an organic and from a non-organic origin;
- (e) the product or its ingredients have not been subjected during preparation to treatments involving the use of ionizing radiation or substances not listed in Annex 2, Table 4B;
- (f) the product was prepared or imported by an operator subject to the regular inspection system as set out in Section 6 of these guidelines.

3.4 By way of derogation from paragraph 3.3(b), certain ingredients of agricultural origin not satisfying the requirement in that paragraph may be used, within the limit of a maximum level of 5%*m/m* of the ingredients of agricultural origin in the final product, in the preparation of products as referred to in paragraph 1.1(b)

- providing that such ingredients are of agricultural origin and are available in sufficient quantity in accordance with the requirements of Section 4 of these guidelines.

3.5 The labelling and advertising of a product as referred to in paragraph 1.1(b) which has been prepared partly from ingredients not satisfying the production requirements of paragraph 3.3(b) may refer to organic production methods provided that:

- (a) at least 50% of the ingredients of agricultural origin satisfy the production requirements of paragraph 3.3(b);
- (b) the product satisfies the requirements of paragraphs 3.3(c), (d), (e) and (f);
- (c) the indications referring to organic production methods--
 - [appear only in the list of ingredients],

- clearly refer to only those ingredients obtained in accordance with the requirements of Section 4 of these guidelines and not the product itself;

- (d) the ingredients, and the relative levels of the ingredients of agricultural origin, appear in descending order (mass/mass) in the list of ingredients;
- (e) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering.

Transitional/Conversion Labelling

- 3.6 - Products of farms or farm units in transition to organic production methods may not be labelled as "transition to organic" until after 12 months of production following organic methods are completed; and
- Only foods composed of a single ingredient from transitional farms or farm units may be labelled as "transition to organic" on the principal display panel.

4. RULES OF PRODUCTION

4.1 Organic production methods require that for the production of products referred to in paragraph 1.1(a):

- (a) at least the production requirements of Annex 1 should be satisfied;
- (b) only products composed of substances listed in Annex 2, Tables 1, 2 and 3 may be used as plant protection products, fertilizers, soil conditioners, animal feedstuffs, or animal protection products insofar as the corresponding use is not prohibited in general agriculture in the country concerned in accordance with the relevant national provisions.

4.2 Organic processing methods require that for the preparation of products referred to in paragraph 1.1(b):

- (a) at least the processing requirements of Annex 1 should be satisfied;
- (b) only products composed of substances such as those listed in Annex 2, Tables 4A and 4B may be used as ingredients of non-agricultural origin or processing aids insofar as the corresponding use is not prohibited in the relevant national requirements concerning the preparation of food products and according to good manufacturing practice.

5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES

5.1 The following criteria should be used for the purposes of amending the lists referred to in Section 4. Inclusion of substances in the list must satisfy the principles of organic production as set out in Annex I:

- (a) if they are used for the purpose of plant pest or disease control-
 - they are essential for the control of a harmful organism or a particular disease for which other biological, cultural, physical or plant breeding alternatives are not available, and

- the conditions for their use do not indirectly result in the presence of residues of the product in the edible parts, and
 - their use does not result in, or contribute to, unacceptable effects on, or contamination of, the environment;
- (b) if they are used for fertilisation or soil-conditioning purposes--
- they are essential for specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by the practices mentioned in Annex 1, and
 - their use does not result in, or contribute to, unacceptable effects on, or contamination of, the environment, and
- (c) if they are used for the purpose of animal health or to ensure livestock product quality--
- they are essential for animal health in the advent of a disease outbreak and provided that such animals not be marketed as organic until such time as the residues of the materials have disappeared, provided that other biological, cultural, or physical treatments are not available,
 - they do not include growth hormones, and
 - they are essential for ensuring product quality and preservation and other biological, cultural, or physical treatments are not available;
- (d) if they are used in the production of food--
- they are indispensable for ensuring the safety of the food, and
 - they are essential to produce or preserve such foods, and
 - they are preferably nature identical and it is impossible to produce or preserve such food products without having recourse to such ingredients.

5.2 Countries should develop a list of substances which satisfy the requirements, of these guidelines. In doing so, countries may reduce the list of substances indicated in the Codex list for national production. Countries may add products to their list only if:

- the criteria in 5.1 are used as a basis for ... additions; and
- they satisfy the requirements of paragraph 5.3 below.

5.3 Countries should provide the following for any substance proposed for inclusion in Annex 2:

- (a) a detailed description of the product;
- (b) the conditions of its use and compositional and/or solubility requirements, with regard in particular to the need to insure for these products a minimal presence of residues on edible parts of the crop and on edible crop products or animal products as well as a minimum effect on the environment.

5.4 Proposals for amendments to Annex 2, concerning either inclusion or deletion of permitted substances, should be directed in the first instance to the Chief, Joint FAO/WHO Food Standards Programme.

6. INSPECTION AND CERTIFICATION SYSTEMS

6.1 Inspection and certification systems are used to verify the labelling of, and claims for, organically-produced foods.

6.2 Competent authorities should establish an inspection and certification system operated by one or more designated authorities and/or approved private bodies to which the operators producing or preparing products as referred to in paragraph 1.1 should be subject.

6.3 The inspection system should comprise at least the application of the inspection measures and other precautions set out in Annex 3.

6.4 For the application of the certification system operated by [private certification bodies], countries should identify a competent authority responsible for the approval and supervision of such bodies. The identified competent authority may delegate this function to a private or public third party.

6.5 A "competent authority" or its designate should adopt the measures necessary to ensure that an operator, who complies with the provisions of these guidelines, and pays, if required, the contribution to inspection expenses, has access to the inspection system.

6.6 For the approval of a private certification body, the following should be taken into account:

- (a) the standard inspection procedures to be followed, including detailed description of the inspection measures and precautions which the body undertakes to impose on operators subject to inspection;
- (b) the penalties which the body intends to apply where irregularities are found;
- (c) the availability of appropriate resources in the form of qualified staff, administrative and technical facilities, inspection experience and reliability;
- (d) the objectivity of the body vis-a-vis the operators subject to inspection.

6.7 After a certification body has been approved, the competent authority or its designate should:

- (a) ensure that the inspections carried on behalf of the certification body are objective;
- (b) verify the effectiveness of inspections;
- (c) take cognizance of any infringements found and penalties applied;
- (d) withdraw approval of the certification body where it fails to satisfy the requirements referred to in (a) and (b) or, no longer fulfills the criteria indicated in paragraph 6.6 or, fails to satisfy the requirements laid down in paragraphs 6.8 to 6.10.

6.8 Designated authorities and approved certification bodies referred to in paragraph 6.4 should:

- (a) ensure that at least the inspection measures and precautions specified in Annex 3 are applied to undertakings subject to inspection; and
- (b) not disclose information and data obtained in their inspection or certification activities to persons other than the person responsible for the undertaking concerned and the competent authorities.

6.9 Officially recognized certification bodies should:

- (a) give the competent authority or its designate, for [inspection/audit] purposes, access to their offices and facilities, together with any information and assistance deemed necessary by the competent authority or its designate for the fulfilment of its obligations pursuant to these guidelines;
- (b) send to the competent authority or its designate [by 31 January] each year a list of operators subject to inspection [on 31 December of the previous] and present to the said authority or its designate a concise annual report.

6.10 The designated authority and certification bodies referred to in paragraph 6.1 should:

- (a) ensure that, where an irregularity is found in the implementation of Sections 3 and 4, or of the measures referred to in Annex 3, the indications provided for in paragraph 1.2 referring to the organic production method are removed from the entire lot or production run affected by the irregularity concerned;
- (b) where a manifest infringement, or an infringement with prolonged effects, is found prohibit the operator concerned from marketing products with indications referring to the organic production method for a period to be agreed with the competent authority or its designate.

7. IMPORTS

7.1 Without prejudice to Section 3, products as specified in paragraph 1.1 which are imported may be marketed only where the competent authority or body in the exporting country has issued a certificate of inspection stating that the lot designated in the certificate was obtained within a system of production and inspection applying rules equivalent to those laid down in these guidelines.

7.2 The certificate referred to in paragraph 8.1 above should accompany the goods, in the original copy, to the premises of the first consignee; thereafter the importer should keep the certificate at the disposal of the [inspection authorities/competent authority/inspection body] for not less than two years.

7.3 An importing country may:

- (a) require detailed information, including reports established by independent experts, on the measures applied in the exporting country to enable it to make judgements on equivalency;
- (b) conduct on-the-spot examinations of the rules of production and the inspection measures applied in the exporting country.

Ongoing Review of Guidelines

The CCFL shall conduct a periodic review of the guidelines for the production, processing, labelling and marketing of organically produced foods in order to take account of the latest developments in these areas.

PRINCIPLES OF ORGANIC PRODUCTION

Plants and plant products

1. The principles set out in this Annex should normally have been applied on the parcels during a conversion period of at least two years before sowing, or in the case of perennial crops other than grassland, at least [two/three] years before [the first harvest/the start of the production cycle] of products as referred to in paragraph 1.1(a) of these guidelines. The inspection body may, with the approval of the competent authority, decide, in certain cases, to extend or reduce that period but not less than 12 months having regard to previous parcel use.

2. Farms, or farm units, in transition (conversion) to organic production methods must have met all of the requirements for organic production for 12 months (except for the three-year requirements for organic).

- this includes an application to the certification body (agent) and compliance with relevant requirements for certification;

- conversion from conventional to organic production should be effected using permitted techniques as defined in these guidelines, and in accordance with a progressive production plan designed to convert an area of land large enough to permit organic production to be developed and sustained. Converted areas must not be switched back and forth between organic and conventional production.

3. In cases where a whole farm is not converted at the one time, it may be done progressively, whereby these guidelines are applied from the start of conversion on the relevant fields.

4. The fertility and biological activity of the soil should be maintained or increased, where appropriate, by:

- (a) cultivation of legumes, green manures or deep-rooting plants in an appropriate multi-annual rotation programme;

- (b) incorporation in the soil of organic material, composted or not, from holdings producing in accordance with these guidelines. By-products from livestock farming, such as farmyard manure, may be used if they came from livestock holdings producing in accordance with these guidelines;

- (c) appropriate micro-organisms or plant-based preparations (biodynamic preparations) may be used.

Organic or mineral fertilisers, as specified in Annex 2, Table 1 may be applied only to the extent that adequate nutrition of the crop or soil conditioning are not possible by the methods set out in 4(a) and (b) above.

5. Pests, diseases and weeds may be controlled by any one, or a combination, of the following measures:

- choice of appropriate species and varieties;

- appropriate rotation programs;

- mechanical cultivation;
 - protection of natural enemies of pests through provision of favourable habitat, such as hedges and nesting sites;
 - flame weeding;
 - biological control [release of predators];
 - specific bio-dynamic measures;
 - mulching and mowing;
 - grazing of livestock;
 - [diversified ecosystems. This will vary between geographical locations. For example, in the tropics ecological balancing zones should be established which retain the original vegetations to house pest predators, counteract erosion, etc];
 - mechanical controls such as traps, barriers, light and sound;
 - [steam sterilization].
6. Only in cases of [immediate] threat to the crop may recourse be had to products referred to in Annex 2.

7. Seeds and plant propagation material should be from organic production. However, by way of derogation from paragraph 4.1(b), seeds treated with substances not included in Annex 2 but authorised in general agriculture in the country may be used insofar as users of such seed can show to the satisfaction of the inspection body that they were unable to obtain on the market non-treated seed of an appropriate variety of the species in question.

Livestock Production

8. Where livestock are maintained, they should be an integral part of the organic farm unit and should be raised and held according to these guidelines.
9. Animal products must not be sold as organic unless the animal has been raised according to these guidelines for a period of at least one year.
10. Up to 10% of adult animals of a herd or flock may be brought-in annually from non-organic sources for expansion or replacement purposes.
11. All brought-in animals from non-organic sources must be produced according to these guidelines for a period of a minimum of one year before their products may be sold under an organic label. Exceptions may be allowed for:
- (a) calves up to 14 (or 7?) days which have received colostrum and do not come from livestock markets;
 - (b) dairy animals provided that milk is kept separate for a period of 12 (or 4?) weeks;

- (c) day old poultry; and
- (d) laying hens, provided that eggs are kept separate for a period of 30 days.

12. All livestock systems should be planned to provide the optimum level of 100% of the diet of feedstuffs produced to the requirements of these guidelines;

however, by way of derogation, at least [80%/85%] of fodder inputs, calculated on a dry matter basis, should be from organic sources produced in compliance with these guidelines. Exceptions may be granted in cases of extreme climatic or other extenuating circumstances.

13. Stocking rates for livestock should be appropriate for the region in question and as regulated by the inspection body for the region.

14. [Maintenance of livestock should be guided by an attitude of care, responsibility and respect for living creatures. Pain inflicted by treatments such as castrating, marking and mulesing should be kept to a minimum. Stress should be minimised. Living conditions should consider the natural needs of the animal for free movement, food, water, shelter and shade. Consideration should be given to their specific natural behavioural patterns.]

15. [Breeding methods should be in compliance with the principles of organic farming taking into account breeds and strains suitable for raising under local conditions and under an organic system. Own sires should be held. Artificial insemination is not recommended. Embryo transfer techniques are not permitted in the organic farming system.]

16. Vaccination of livestock is permitted in cases where a known problem exists or is required by national regulations.

17. Vitamins (synthetic), in the absence of natural source vitamins, pure amino acids and trace element supplements are permitted in cases where the need can be demonstrated

18. The use of veterinary drugs on livestock in the absence of illness is prohibited. Therapeutic use of veterinary drugs is permitted provided the withholding period is [equal to / double / triple] that required by national legislation for the veterinary drug concerned.

19. Growth promotants are prohibited.

Processing, Storage and Transport

20. The processing of organic food product should meet the requirements of Codex standards and codes of hygienic practice for food production.

21. Organic produce may neither be mixed nor substituted with conventional produce.

22. Where only part of the unit is certified, other product not covered by these guidelines should be stored and handled separately and both types of products should be clearly identified.

23. Products derived from conventional and organic methods should not be stored together, except when packed and handled.

24. Bulk stores for organic product should be set aside and clearly labelled to that effect.

25. Contamination from any possible non-approved pesticide treatments before using the storage areas shall be excluded.
26. Storage areas shall be thoroughly cleaned with methods appropriate to the product.
27. Permitted specific storage conditions may include controlled atmosphere (only CO₂, O₂, N₂).
28. Pests should be avoided by GMP. Pest control treatment within storage areas may include physical barriers, sound, ultra-sound, light and UV-light; permitted treatments may include:
 - traps (including pheromone traps and static bait traps);
 - temperature control;
 - controlled atmosphere;
 - diatomaceous earth.
29. All materials used for packaging must conform to food grade packaging materials as established by national regulations.
30. In addition, packaging material used for organic products should not contain fungicides, preservatives, or other chemical additives.
31. Any food grade packaging material which has previously been in contact with any substance that could compromise the organic quality of the product should not be used.
32. Information on non-retail containers of a product specified in paragraph 1.1 should be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer should appear on the container. Lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS

Precautions

1. Any substances used in an organic system for soil fertilisation and conditioning, pest and disease control, for the health of livestock and quality of the animal products, or for processing, preservation and storage of the food product should comply with the relevant national regulations.
2. Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.
3. The lists of ingredients and processing aids of non-agricultural origin included in Table 4 take into account the expectations of consumers that processed products from organic production systems should be composed essentially of ingredients as they occur in nature.

TABLE 1: SUBSTANCES FOR USE IN SOIL FERTILIZING AND CONDITIONING

Substance requirements;	Description; compositional conditions of use
Farmyard and poultry manure	---
Slurry or urine	---
Straw	---
Peat	---
Composts from spent mushroom and vermiculture substrates	---
Composts from organic household refuse	---
Composts from plant residues	---
Processed animal products from slaughterhouses and fish industries	---
Organic by-products of foodstuffs and textile industries	---
Seaweeds and seaweed products	---
Sawdust, bark and wood waste	---
Wood ash	---
Natural phosphate rock	---
Calcinated aluminium phosphate rock	---
Basic slag	---
Rock potash	---
Sulphate of potash	Need recognised by control body
Limestone	---
Chalk	---
Magnesium rock	---
Calcareous magnesium rock	---
Epsom salt (magnesium-sulphate)	---
Gypsum (calcium sulphate)	---
Trace elements (boron, copper, iron, manganese, molybdenum, zinc)	Need recognised by control body
Sulphur	Need recognised by control body
Stone meal	---
Clay (bentonite, perlite)	---
Homeopathic preparations	
Naturally occurring biological organisms (eg worms)	
Vermiculite	
Peat in seed, potting and module composts only	
Humus from earthworms	
Zeolites	
Wood charcoal	

TABLE 2: SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL

Substance	Description; compositional requirements; conditions for use
Preparations on basis of pyrethrins extracted from <i>Chrysanthemum cinerariaefolium</i> , containing possibly a synergist	
Preparations from <i>Derris elliptica</i>	
Preparations from <i>Quassia amara</i>	
Preparations from <i>Ryania speciosa</i>	
Propolis	
Diatomaceous earth	
Stone meal	
Preparations on basis of metaldehyde containing a repellent to higher animal species and as far as applied within traps	
Sulphur	
Bordeaux mixture	
Burgundy mixture	
Sodium silicate	
Sodium bicarbonate	
Potassium soap (soft soap)	
Pheromone preparations	
Bacillus thuringiensis preparations	
Granulose virus preparations	
Plant and animal oils	
Paraffin oil	
Seaweed, seaweed meal, seaweed extracts, sea salts and salty water	
Homeopathic preparations	
Neem oil and extracts	
Natural plant extracts, excluding tobacco	
Potassium permanganate	
Carbon dioxide and nitrogen gas	
Vinegar	
Mineral powders	
Herbal and bio-dynamic preparations	

TABLE 3: SUBSTANCES FOR ANIMAL PEST AND DISEASE CONTROL

Substance	Description; compositional requirements; conditions for use
Pyrethrum extracted from <i>Chrysanthemum cinerariaefolium</i> ,	
Rotenone extracted from <i>Derris elliptica</i>	
Quassia extracted from <i>Quassia amara</i>	
Neem oil and extracts	
Garlic oil, garlic extract or crushed garlic	
Seaweed, seaweed meal, seaweed extracts, sea salts and salty water	
Sulphur	
Potassium permanganate	
Homeopathic preparations	
Natural plant extracts obtained by infusion, excluding tobacco	
Essential oils	
Methylated spirits	
Tallow	
Cedar vinegar (certified organic)	
Nettle	
Diatomaceous earth (non heat-treated form)	
Selenium and other trace elements	
Zinc sulphate	
Copper sulphate	
Vaccines	

TABLE 4A: INGREDIENTS OF NON-AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3 OF THESE GUIDELINES

A1. Food additives, including carriers

INS	Name	Specific conditions
170	Calcium carbonates	---
270	Lactic acid	---
290	Carbon dioxide	---
296	Malic acid	---
300	Ascorbic acid	---
322	Lecithin	---
330	Citric acid	---
334	Tartaric acid	---
335	Sodium tartrate	---
336	Potassium tartrate	---
400	Alginic acid	---
401	Sodium alginate	---
402	Potassium alginate	---
406	Agar	---
410	Locust bean gum	---
412	Guar gum	---
413	Tragacanth gum	---
414	Arabic gum	---
416	Karaga gum	---
440	Pectins (unmodified)	---
500	Sodium carbonates	---
501	Potassium carbonates	---
503	Ammonium carbonates	---
504	Magnesium carbonates	---
516	Calcium sulphate	Carrier
938	Argon	---
941	Nitrogen	---
948	Oxygen	---

A2. Flavourings

Substances and products labelled as natural flavouring substances or natural flavouring preparations as defined in CAC/Vol XIV - Ed 1. Supplement 1.

A3. Water and salts

Drinking water

Salts (with sodium chloride or potassium chloride as basic components generally used in food processing).

A4. Preparations of Microorganisms

(a) Any preparations of microorganisms normally used in food processing, with the exception of microorganisms genetically modified;

A5. Minerals (including trace elements) and vitamins

Only approved in so far as their use is legally required in the food products in which they are incorporated.

**TABLE 4B: PROCESSING AIDS WHICH MAY BE USED FOR THE
[PROCESSING/PREPARATION] OF PRODUCTS OF AGRICULTURAL ORIGIN
REFERRED TO IN SECTION 3 OF THESE GUIDELINES**

Name	Specific conditions
Water	----
Calcium chloride	coagulation agent
Calcium carbonate	----
Calcium hydroxide	----
Calcium sulphate	coagulation agent
Magnesium chloride (or nigari)	coagulation agent
Potassium carbonate	drying of raisins
Carbon dioxide	----
Nitrogen	----
Ethanol	solvent
Tannic acid	filtration aid
Egg white albumin	----
Casein	----
Gelatin	----
Isinglass	----
Vegetable oils	greasing or releasing agent
Silicon dioxide (gel) or colloidal solution	----
Activated carbon	----
Talc	----
Bentonite	----
Kaolin	----
Diatomaceous earth	----
Perlite	----
Hazelnut shells	----
Beeswax	releasing agent
Carnauba wax	releasing agent

Preparations of microorganisms and enzymes:

Any preparations of microorganisms and enzymes normally used as processing aids in food processing, with the exception of genetically modified organisms and enzymes;

MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION SYSTEM

A. *Production at farm level*

1. Production should take place in a unit where the land parcels, production areas and storage facilities are clearly separate from those of any other unit which does not produce according to these guidelines; processing and/or packaging workshops may form part of the unit, where its activity is limited to processing and packaging of its own agricultural produce.

2. When the inspection arrangements are first implemented, the operator and inspection body should draw up:

- a full description of the unit, showing the storage and production premises and land parcels and, where applicable, premises where certain processing and/or packaging operations take place;
- all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines.

This description and the measures concerned should be contained in an inspection report countersigned by the responsible person of the unit. In addition, the report should specify:

- the date of the last application on the land parcels concerned of products the use of which is not compatible with Section 4 of these guidelines;
- an undertaking by the operator to carry out operations in accordance with Sections 3, 4 and 8 and to accept, in event of infringements, implementation of the measures as referred to in paragraph 6.12 of these guidelines.

3. Each year, before the date indicated by the inspection body, the operator should notify the body of its schedule of production of crop products [and livestock], giving a breakdown by land parcel [/herd].

4. Written and/or documentary accounts should be kept which enable the inspection body to trace the origin, nature and quantities of all raw materials bought, and the use of such materials; in addition, written and/or documentary accounts should be kept of the nature, quantities and consignees of all agricultural products sold. Quantities sold directly to the final consumer should be accounted for on a daily basis.

5. Storage, on the unit, of input substances, other than those whose use is compatible with paragraph 4.1(b) of these guidelines is prohibited.

6. Apart from unannounced inspection visits, the inspection body should make a full physical inspection, at least once a year, of the unit. Samples for testing of products not authorised [listed] in these guidelines may be taken. Such samples should be taken where the use of unauthorised products is suspected. An inspection report should be drawn up after each visit and countersigned by the person responsible for the unit.

7. The operator should give the inspection body, for inspection purposes, access to the storage and production premises and to the parcels of land, as well as to the accounts and relevant supporting documents. The operator should also provide the inspection body with any information deemed necessary for the purposes of the inspection.

8. Products referred to in Section 1 of these guidelines which are not in their packaging for the end consumer should be transported in a manner which would prevent substitution of the content and provided with a label stating, without prejudice to any other indications required by law:

- the name and address of the person responsible for the production or preparation of the product;
- the name of the product;
- that the product is covered by an inspection arrangement equivalent to those set out in these guidelines.

9. Where an operator runs several production units in the same area, units in the area producing crop, crop products [or livestock] not covered by Section 1 should also be subject to the inspection arrangements as regards the dash points of paragraph 2 and paragraphs 3 and 4 above. Plants [and animals] of the same type as those produced at the unit referred to in paragraph 1 above should not be produced at these units.

B. Processing and packaging units

1. When the inspection arrangements are first implemented, the producer and [inspection body] should draw up:

- a full description of the unit, showing the facilities used for the processing, packaging and storage of agricultural products before and after the operations concerning them;
- all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines.

This description and the measures concerned should be contained in an inspection report, countersigned by the responsible person of the unit.

In addition, the report should include an undertaking by the operator to perform the operations in such a way as to comply with Section 4 of these guidelines and to accept, in the event of

infringements, the implementation of measures as referred to in paragraph 6.12 of these guidelines.

2. Written accounts should be kept enabling the inspection body to trace:
 - the origin, nature and quantities of agricultural products as referred to in Section 1 of these guidelines which have been delivered to the unit;
 - the nature, quantities and consignees of products as referred to in Section 1 of these guidelines which have left the unit;
 - any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products, that is required by the inspection body for the purposes of proper inspection of the operations.
3. Where products not referred to in Section 1 of these guidelines are also processed, packaged or stored in the unit concerned:
 - the unit should have separate areas within the premises for the storage of products as referred to in Section 1 of these guidelines, before and after the operations;
 - operations should be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Section 1 of these guidelines;
 - if such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with the inspection body;
 - every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of these guidelines.
4. Apart from unannounced inspection visits, the inspection body should make a full physical inspection, at least once a year, of the unit. Samples for testing of products not authorized under these guidelines may be taken. However, they should be taken where the use of unauthorized products is suspected. An inspection report must be drawn up after each visit countersigned by the person responsible for the unit inspected.
5. The operator should give the [inspection body], for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the [inspection body] with any information necessary for the purposes of inspection.
6. The requirements in respect to the transport as laid down in paragraph A.8 of this Annex are applicable.

PROPOSED DRAFT GUIDELINES FOR USE OF
HEALTH AND NUTRITION CLAIMS
(at Step 5 of the Procedure)

1. SCOPE

- 1.1 These guidelines relate to the use of nutrition and health claims in food labelling.
- 1.2 These guidelines apply to all foods for which nutrition and health claims are made without prejudice to specific provisions under Codex standards or Guidelines relating to Foods for Special Dietary Uses and Foods for Special Medical Purposes.
- 1.3 These guidelines are intended to supplement the Codex General Guidelines on Claims and do not supersede any prohibitions contained therein.

2. DEFINITIONS

2.1 Nutrition claim means any representation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value, and to the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals.

2.1.1 Nutrient content claim is a nutrition claim that describes the level of a nutrient contained in a food.

(Examples:¹ "source of calcium";
"high in fibre and low in fat";)

2.1.2 Comparative claim is a claim that compares the nutrient levels and/or energy value of two or more foods.

(Examples: "less than"; "more than"; "fewer".)

2.1.3 Nutrient function claim is a nutrition claim that describes the role of the nutrient in the normal functions of the body.

(Examples: "Calcium aids in the development of strong bones and teeth";
"Protein helps build and repair body tissues";
"Iron is a factor in red blood cell formation";
"Vitamin E protects the fat in body tissues from oxidation";
"Sugars provide a source of quick energy for the body".)]

2.2 [Health claim means any representation that states, suggests or implies that a relationship exists between a food or a nutrient or other substance contained in a food and a disease or health-related condition.]

¹

Examples included for clarification of definitions.

(Examples:

A. Health-related effects on the body attributed directly to a food or nutrient or substance

"X fish oil lowers serum triglycerides and increases clotting times."

"X bran lowers blood cholesterol levels."

"X vegetable oil is low in saturated fat and will help reduce blood cholesterol levels".

"Contains soluble fibre that lowers blood cholesterol levels."

"Contains sorbitol. Polyols are more slowly absorbed than sugars and decrease the insulin response."

B. Disease prevention attributed to nutrient or substance contained in a food

"X contains soluble fibre which reduces risk of heart disease."

"X is low in saturated fat which reduces risk of heart disease."

C. Disease prevention or health-related effects related to diet

"A low fat diet will reduce risk of cancer. X is a low fat food."

"Saturated fat raises blood cholesterol levels. A diet low in saturated fat will reduce blood cholesterol levels and reduce risk of cardiovascular disease. X is low in saturated fat."

4. NUTRITION LABELLING

Any food for which a nutrition or health claim is made should be labelled with a nutrient declaration in accordance with Section 3 of the Codex Guidelines on Nutrition Labelling.

4. NUTRIENT CONTENT CLAIMS

4.1 When a nutrient content claim that is listed in the Table to these Guidelines or a synonymous claim is made, the conditions specified in the Table for that claim should apply.

4.2 Where a food is by its nature low in or free of the nutrient that is the subject of the claim, the term describing the level of the nutrient should not immediately precede the name of the food but should be in the form "a low (naming the nutrient) food" or "a (naming the nutrient)-free food".

5. COMPARATIVE CLAIMS

Comparative claims should be permitted subject to the following conditions and based on the food as sold:

5.1 The foods being compared should be different versions of the same food or similar foods.

5.2 The foods being compared should be clearly identified. A statement of the amount of difference in the energy value or nutrient content should be given. The following information should appear in close proximity to the comparative claim:

5.2.1 The amount of difference related to the same quantity, expressed as a percentage, fraction, or an absolute amount. Full details of the comparison should be given

- 5.2.2 The identity of the food(s) to which the food is being compared. The food(s) should be described in such a manner that it (they) can be readily identified by consumers.
- 5.3 The comparison should be based on a relative difference of at least 25% in the energy value or nutrient content, except for micronutrients where a 10% difference in the NRV would be acceptable, between the compared foods and a minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as "low" or as a "source" in the Table to these Guidelines¹.
- 5.4 [The use of "reduced" (e.g. light) or "increased" should be restricted to changes of at least 25% of energy or macronutrients or 10% of the NRV for micronutrients. This should not preclude factual numerical statements about smaller changes.]

6. NUTRIENT FUNCTION CLAIMS

Claims relating to the function of a nutrient in the body should be permitted provided the following conditions are fulfilled:

- 6.1 Only those essential nutrients for which a Nutrient Reference Value (NRV) has been established in the Codex Guidelines on Nutrition Labelling or those nutrients which are mentioned in officially recognized dietary guidelines, should be the subject of a nutrient function claim;
- 6.2 The food for which the claim is made should be a significant source of the nutrient in the diet. In the case of an essential nutrient, the food should contain at least 10% of the NRV in a reasonable daily intake;
- 6.3 The nutrient function claim should be based on the scientific consensus which is supported by the competent authority.
- 6.4 The claim should be to the effect that the nutrient is a factor or an aid in maintaining the structure and functions of the body necessary to normal growth and development and the maintenance of good health and activity;
- 6.5 The claim should not [imply] or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from disease or has a health-related effect on the body;
- 6.6 The claim should not be given more prominence than the nutrient declaration as set out in Section 2.3 of the Codex Guidelines on Nutrition Labelling;
- 6.7 The claim should be accompanied by a statement setting out the importance of eating a wide variety of foods to meet nutrient needs;

7. HEALTH CLAIMS

- 7.1 Without prejudice to Section 8, a health claim that a food or nutrient or substance contained in a food has an effect on an adverse health-related condition in the body should not be permitted.
- 7.2 A claim that the consumption or reduced consumption of a food, nutrient or substance contained in a food, as part of a total dietary pattern, may have an effect on a [disease] or health-related condition [should/should not] be permitted subject to the following conditions:
- 7.2.1 There is scientific consensus supported by the competent authority that a relationship exists between the food, nutrient or substance and the disease or adverse health-related condition;
- 7.2.2 The wording of the claim is within the context of a total dietary pattern;

- 7.2.3 "The food for which the claim is made should be:
- (i) a significant source of the nutrient or substance in the case where increased consumption is recommended; or,
 - (ii) "low" in or "free" of the nutrient or substance in the case where reduced consumption is recommended."
- 7.2.4 The claim should not state or imply that the consumption of a particular food would cure, prevent or treat a disease; and
- 7.2.5 [The claim should not be made if the consumption of the food would result in the intake of a nutrient or substance in an amount that would increase the risk of a disease or health-related condition.]

8. CLAIMS RELATED TO DIETARY GUIDELINES OR HEALTHY DIETS

Claims that relate to dietary guidelines or "healthy diets" should be permitted subject to the following conditions:

- 8.1 Only claims related to the pattern of eating contained in dietary guidelines officially recognized by the appropriate national authority.
- 8.2 Flexibility in the wording of claims is acceptable, provided the claims remain faithful to the pattern of eating outlined in the dietary guidelines.
- 8.3 Claims related to a "healthy diet" or any synonymous term are considered to be claims about the pattern of eating contained in dietary guidelines and should be consistent with the guidelines.
- 8.4 Foods which are described as part of a healthy diet, healthy balance, etc., should not be based on selective consideration of one or more aspects of the food. They should be required to satisfy certain minimum criteria for other major nutrients related to dietary guidelines.
- 8.5 Foods should not be described as "healthy" or be represented in a manner that implies that a food in and of itself will impart health.
- 8.6 Foods may be described as part of a "healthy diet" provided that the label carries a statement relating the food to the pattern of eating described in the dietary guidelines.

TABLE²

COMPONENT	CLAIM	CONDITIONS
A. NOT MORE THAN		
Energy	Low	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids)
Fat	Low	3 g per 100 g (solids) or 1.5 g per 100 ml (liquids)
	Free	0.15 g per 100 g/ml
Saturated Fat	Low	1.5 g per 100 g (solids) or 0.75 g per 100 g (liquids) and 10% of energy
Cholesterol	Low	20 mg per 100 g (solids) or 10 mg per 100 ml (liquids) and 1.5 g per 100 g (solids) or 0.75 g per 100 g (liquids) and 10% of energy
Sugars	Free	0.5 g per 100 g/ml
Sodium	Low [Very Low] [Free]	120 mg per 100 g [40 mg per 100 g] [5 mg per 100 g]
B. NOT LESS THAN		
Fibre	Source	[2 g per 100 g]
	High	[4 g per 100 g]
Protein	Source	[10% of reference RDA/100 g]
	High	[20% of reference RDA/100 g]
Vitamins and Minerals	Source	[10-15% of reference RDA/100 g]
	High	[20-30% of reference RDA/100 g]

²As amended by Codex Committee on Nutrition and Foods for Special Dietary Uses, their 18th Session September 28 - October 2, 1992.

PROPOSED DRAFT GENERAL GUIDELINES FOR USE OF THE TERM "HALAL"
(at Step 5 of the Procedure)

The Codex Alimentarius Commission accepts that there may be minor differences in opinion in the interpretation of lawful and unlawful animals and in the slaughter act, according to the different Islamic Schools of Thought. As such, these general guidelines are subjected to the interpretation of the appropriate authorities of the importing countries.

1. SCOPE

- 1.1 These guidelines recommend measures to be taken on the use of *Halal* claims in food labelling.
- 1.2 These guidelines apply to the use of the term *halal* and equivalent terms in claims as defined in the General Standard for the Labelling of Prepackaged Foods and include its use in trade marks, brand names and business names.
- 1.3 These guidelines are intended to supplement the Draft Revision of the Codex General Guidelines on Claims and do not supersede any prohibition contained therein.

2. DEFINITION

2.1 *Halal* Food means food permitted under the Islamic Law and should fulfil the following conditions:

- (i) does not consist of or contain anything which is considered to be unlawful according to Islamic Law;
- (ii) has not been prepared, processed, transported or stored using any appliance or facility that was not free from anything unlawful according to Islamic Law; and
- (iii) has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy (i) and (ii) above.

2.2 Notwithstanding Section 2.1 above:

- (i) *halal* food can be prepared, processed or stored [in different sections or lines] within the same premises where non-halal foods are produced, provided that necessary measures are taken to prevent any contact between halal and non-halal foods;
- (ii) *halal* food can be prepared, processed, transported or stored using facilities which have been previously used for non-halal foods provided that proper cleaning procedures, according to Islamic requirements, have been observed.

3. CRITERIA FOR USE OF THE TERM "HALAL"

3.1 LAWFUL FOOD

The term *halal* may be used for foods which are considered lawful. Under the Islamic Law, all sources of food are lawful except the following sources, including their products and derivatives which are considered unlawful:

- (i) Food of Animal Origin
 - (a) Pigs and boars.
 - (b) Dogs, snakes and monkeys.
 - (c) Carnivorous animals with claws and fangs such as lions, tigers, bears and other similar animals.
 - (d) Birds of prey with claws such as eagles, vultures, and other similar birds.
 - (e) Pests such as rats, centipedes, scorpions and other similar animals.
 - (f) Animals forbidden to be killed in Islam i.e., ants, bees and woodpecker birds.
 - (g) Animals which are considered repulsive generally like lice, flies, maggots and other similar animals.
 - (h) Animals that live both on land and in water such as frogs, crocodiles and other similar animals.
 - (i) Mules and domestic donkeys.
 - (j) All poisonous and hazardous aquatic animals.
 - (k) Any other animals not slaughtered according to Islamic Law.
 - (l) Blood.
 - [(m) Genitals.]

- (ii) Food of Plant Origin

Intoxicating and hazardous plants.

- (iii) Drink

- (a) Alcoholic drinks.
- (b) All forms of intoxicating and hazardous drinks.

- (iv) Food Additives

All food additives derived from Item 3.1. (i), (ii) and (iii).

3.2 SLAUGHTERING

All lawful land animals should be slaughtered in compliance with the following requirements:

- (i) The slaughterman should be a Muslim who is mentally sound and knowledgeable of the Islamic slaughtering procedures.
- (ii) The animal to be slaughtered should be lawful.
- (iii) The animal to be slaughtered should be alive or deemed to be alive at the time of slaughtering.
- [(iv) The head and front of the animal should be directed towards qibla.]
- (v) The phrase "Bismillah" (In the Name of Allah) should be invoked during slaughtering.
- (vi) The slaughtering device should be sharp and should not be lifted off the animal during the slaughter act.
- (vii) The slaughter act should sever the trachea, oesophagus and main arteries and veins of the neck region.

3.3 PREPARATION, PROCESSING, PACKAGING, TRANSPORTATION AND STORAGE

All food should be prepared, processed, packaged, transported and stored in such a manner that it complies with item 2.1 and 2.2 above and the Codex General Principles on Food Hygiene and other relevant Codex Standards.

4. ADDITIONAL LABELLING REQUIREMENTS

- 4.1 When a claim is made that a food is *halal*, the word *halal* or equivalent terms should appear on the label.
- 4.2 In accordance with the Draft Revision of the Codex General Guidelines on Claims, claims on *halal* should not be used in ways which could give rise to doubt about the safety of similar food or claims that *halal* foods are nutritionally superior to, or healthier than, other foods.

PROPOSED DRAFT RECOMMENDATIONS FOR THE LABELLING OF FOODS
THAT CAN CAUSE HYPERSENSITIVITY
(Proposed Draft Amendment to the General Standard for the
Labelling of Prepackaged Foods)
(at Step 3 of the Procedure)

Section 4.2.1.3

Where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared, as such, in the list of ingredients, provided that it is immediately accompanied by a list, in brackets, of its ingredients in descending order of proportion (m/m). Where a compound ingredient (for which a name has been established in a Codex standard or in national legislation) constitutes less than [25%/5%] of the food, the ingredients, other than food additives which serve a technological function in the finished product and ingredients known to cause allergic or intolerance reactions need not be declared.

The following foods and ingredients are known to cause hypersensitivity and shall always be declared as such:

[Barley, oats, wheat, triticale and products of these (gluten and starch included);

Crustaceans, shellfish and products of these;

Eggs and egg products

Fish and fish products;

Legumes, peas, peanuts, soybeans and products of these;

Milk and milk products (lactose included)

Sulphite in concentrations of 10 mg/kg or more; and

Tree nuts, poppy seeds, sesame seeds and products of these.]

Section 4.2.2.1

Except for those ingredients listed in section 4.2.1.3, and unless a general class name would be more informative, the following class names may be used (remainder of section as is)

Section 4.2.3.2

A food additive carried over into foods at a level less than that required to achieve a technological function, and processing aids, are exempted from declaration in the list of ingredients. The exemption does not apply to food additives and processing aids listed in section 4.2.1.3.