

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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Agenda Item 7(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PESTICIDE RESIDUES

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REVISION OF THE CLASSIFICATION OF FOOD AND FEED: CLASS D: PROCESSED FOOD COMMODITIES OF PLANT ORIGIN (AT STEP 4)

Comments at Step 3 in reply to CL 2019/02-PR
submitted by Australia, Canada, China, Egypt and Ghana

Australia

Australia is pleased to submit the following comments in response to circular letters regarding the revision of the classification of food and feed.

CL 2019/02-PR Revision of the Classification of Food and Feed (CXM 4-1989) Class D: Processed Food Commodities. Request for comments at Step 3.

Australia considers the following products should be added to the list of animal feed commodities:

Feed commodity	Comment/potential subgroup
Brewer's grain	Group 052 subgroup AM 3309 or Group 065
Coconut meal	Group 052 subgroup AM 3309
Corn aspirated grain fractions	Group 065
Corn hominy meal = blend of corn bran, endosperm and corn germ produced during corn milling	Group 065
Corn gluten	Group 065
Corn gluten meal	Group 065
Dried distiller's grain	Group 052 subgroup AM 3309 or Group 065
Flaxseed /linseed meal	Group 052 subgroup AM 3309
Hemicellulose extract (wood molasses)	
Lupin seed meal	Group 052 subgroup AM 3309
Maize germ meal	Group 065
Oat bran/Oat hulls	Group 059 and 065
Palm kernel meal (cake, pellets, expeller)	Group 052 subgroup AM 3309
Peanut meal	Group 052 subgroup AM 3309
Rape (Canola) seed, hulls	Group 052 subgroup AM 3309
Rape (Canola) seed, meal	Group 052 subgroup AM 3309
Sesame seed, meal	Group 052 subgroup AM 3309
Safflower seed, meal	Group 052 subgroup AM 3309
Sorghum aspirated grain fractions	Group 065
Sugarcane bagasse = dry pulpy fibrous residue that remains after sugarcane stalks are crushed to extract their juice	Group 052 subgroup AM 3309
Tomato pomace	Group 052 subgroup AM 3309
Wheat aspirated grain fractions	Group 065
Wheat gluten meal	Group 065

Class D

Type 13 Derived edible products of plant origin

Group 068 Vegetable oils, edible (or refined)

Australia notes that several important oils are not currently included in the classification. There needs to be consideration of other oils such as grapeseed oil and rice bran oil as well as different nut oils (macadamia, walnut etc.) which are traded and consumed.

Almond oil
 Avocado oil Refined
 Castor oil Refined
 Coconut oil Refined, dry
 Coconut oil Unrefined, dry expeller pressed, virgin
 Grape seed oil
 Hazelnut oil
 Macadamia nut oil
 Mustard oil
 Pecan nut oil
 Rice bran oil Refined
 Tea seed oil
 Walnut oil

Australia suggests that the oils listed above should be added to Group 68 or alternatively a new group created.

Canada**BACKGROUND**

The EWG for the Revisions to the Codex Classification of Food and Feed initiated work on Type 12 – Secondary Food Commodities of Plant Origin in Class D (Processed Foods of Plant Origin) in accordance with the Terms of Reference given by CCPR50.

Class D contains 4 types:

- Type 12 - Secondary Food Commodities of Plant Origin
- Type 13 – Derived Products of Plant Origin
- Type 14 – Manufactured Foods (Single-Ingredient) of plant origin
- Type 15 – Manufactured Foods (Multi-ingredient) of Plant Origin

As Types 12 and 13 are closely related in that commodities in these types originate from the same raw agricultural commodity, Type 14 contains no commodities and Type 15 contains a limited number of commodities, work encompassed all of Class D and not just Type 12.

CURRENT STATUS

The proposed revisions to Class D are summarized in Appendix 1 of CX/PR 19/51/7.

Members of CCPR are invited to consider the revised Class D (Processed Food of Plant Origin) (Appendix I) taking into account the conclusions and recommendations in relation to the revision of Class C (Primary Feed Items) and the proposals for the transfer of processed commodities from Class D to Class C in the relevant working documents under Agenda item 7 (b) and 7(c).

Canada's Position on the revised Class D

- As a member of the Electronic Working Group on the Revision of the Classification, Canada provided comments through this working group on the revisions to Class D, specifically in relation to the addition of new commodities and the relocation of animal processed commodities from Class D (Processed Food Commodities of Plant Origin) to Class C (Primary Feed Items).
- Canada is in agreement with the additional commodities included in Type 12 and Type 13 and the commodities in Type 13 that were moved to Class C (Primary Feed Commodities).
- It is noted that no changes were proposed by the EWG for either Type 14 or Type 15.

China

1 China suggests adding five commodities in G055 Dried fruits.

1.1 Chinese hawthorn, dried: this commodity is made from HS 3310 Chinese hawthorn (*Crataegus pinnatifida* Bunge). The core is removed and it is sliced into pieces, and then scald in boiling water before drying, or it is dried directly. Its shape is round and flaky and the surface is wrinkled, the pulp is dark yellow to light brown in color. It has a slight fragrance and tastes sour and slight sweet.

1.2 Banana, dried: a banana (FI 0327 banana) (Subsp. and cultivars of *Musa* ssp. and hybrids) is peeled and fumigated with sulfur, then dried by hot air to obtain the processed commodity.

1.3 Coconut, dried: Fresh coconut (FI 2580 Coconut, young) (*Cocos nucifera* L.) pulp from the peeled coconut is cut into pieces with a slicer or other appropriate machinery, and then it is heated in an indirect heating dryer, until the moisture content is reduced to about 3%.

1.4 Pineapple, dried: Pineapple (FI 0353 Pineapple) (*Ananas comosus* (L.) Merrill) is treated to remove the skin, and the pulp is sliced, soaked in NaCl solution for a period of time, and then the pineapple is drained, and dried.

1.5 Durian, dried: the pulp of fresh durian (FI 0334 Durian) (*Durio zibethinus* L.) is dried by freeze-drying. That is, fresh fruit pulp is placed in a freeze-dryer, and then immediately frozen rapidly, so the moisture in the pulp can be changed into ice grains. Then, the frozen dried fruit is sublimated in a vacuum container, which converted ice directly into steam, and the dried durian with lower water content was obtained.

2 China suggests adding two commodities in G056 Dried vegetables.

2.1 Okra, dried: The fresh okra (VO 0442 Okra) (*Abelmoschus esculentus* (L.) Moench.) is boiled in water slightly and dried in the sun. It can be eaten after cooking or soaking.

2.2 Daylily, dried: During the flowering period of daylily (VA 2600 Daylily (*Hemerocallis fulva* (L.) L.; *H. minor* Mill; *H. citrina* Baroni; *H. lilioasphodelus* L.)), the flower buds are picked, washed, boiled in boiling water. Then, it is sun-dried or oven-dried.

3 China suggests adding three commodities in G066 Teas.

3.1 Folium *Cyclocarya paliurus* tea (tree leaves as tea):



Cyclocarya paliurus (Batal.)Ijjin.[*Pterocarya paliurus* Batal.;*P.micropaliurus* T soong]

<https://en.wikipedia.org/wiki/Cyclocarya>

The leaves of the tree of *Cyclocarya paliurus* can be consumed as a kind of tea. Both fresh and dried leaves can be consumed. However, for fresh leaves are not easy to transfer or storage, the commodity usually is in a dried form. It is harvested in spring and summer. As the tea, it has the functions of clearing away heat and detoxifying, nourishing thirst, and reducing blood pressure.

3.2 Noble Dendrobium tea (herbal tea)



Dendrobium nobile Lindl.

https://en.wikipedia.org/wiki/Dendrobium_nobile

<https://www.wisegeek.com/what-are-the-medical-uses-of-dendrobium-nobile.htm>

Noble Dendrobium tea (herbal tea): the dry dendrobium (Dendrobium nobile Lindl) was obtained through drying fresh dendrobium, it's used as a kind of herbal tea. It has the function of reducing internal heat, enriching saliva to benefit pharynx, moistening intestines and urge purgation, and reducing lung toxicity.

3.3 Chrysanthemum tea (flower tea, scented tea):



Chrysanthemum morifolium (also known as **florist's daisy**^[1] and **hardy garden mum**^[2]) is a species of perennial plant from Asteraceae family.

<http://www.epharmacognosy.com/2012/04/chrysanthemum-flower-juhua.html>

<https://en.wikipedia.org/wiki/Chrysanthemum>

Yellow or white chrysanthemum flowers of the species *C. morifolium* are boiled to make a tea in some parts of Asia. The resulting beverage is known simply as chrysanthemum tea (菊花茶, pinyin: júhuā chá, in Chinese).

Chrysanthemum tea is made by the picking fresh flower- drying in the shade- drying after steaming- curing. Chrysanthemum tea, sweet and bitter in flavour, cold in property, has the function of clearing away heat, liver eyesight, detoxifying, antiphlogistic and etc.

4 China suggest deleting the "green" in DT 1114 Tea, Green, Black(black, fermented and dried), in Page10 of CX/PR 19/51/7. For there is already a commodity of DT1116 Tea, Green.

5 China suggest adding two commodities in G078 Manufactured multi-ingredient cereal products.

5.1 Steamed bread (Steamed bun):



https://en.wikipedia.org/wiki/Steamed_bread

Steamed bread is a kind of bread, typically made from wheat, that is prepared by steaming instead of baking. Steamed bread is produced and consumed all around the world. In Chinese cuisine, mantou is a staple food of northern China, where up to 70% of flour production in the region is used to make it.[1] There are now many variations of mantou in China, for example wholemeal mantou, milk mantou, and sweet potato mantou. Wotou is another steamed bread found in northern China. In South African cuisine, a number of groups produce steamed bread, such as the Zulu ujeqe which can be eaten alone or with tomato soup.[2] South African steamed breads are typically made at home for consumption on the same day, but research on commercial production continues to advance, aided by earlier developments in the mass production of Chinese steamed bread.[3] In the cuisine of the United States, one example of steamed bread is Boston brown bread, a sweet food which may be eaten as a dessert.[4]

5.2 Noodles:



<https://en.wikipedia.org/wiki/Noodle>

Noodles are unleavened dough which is stretched, extruded, or rolled flat and cut into one or a variety of shapes which usually include long, thin strips, or waves, helices, tubes, strings, or shells, or folded over, or cut into other shapes. Noodles are usually cooked in boiling water, sometimes with cooking oil or salt added. They are often pan-fried or deep-fried. Noodles are often served with an accompanying sauce or in a soup. Noodles can be refrigerated for short-term storage or dried and stored for future use. The material composition or geocultural origin must be specified when discussing noodles. Noodles are a staple food in many cultures.

Primary ingredient: Wheat, Rice, buckwheat, and others

6 Page 1, CX/PR 19/51/7, Type 14 should be Manufactured Foods (Single-ingredient of plant origin).

Egypt

Egypt agrees on the classification mentioned in the following documents:

Document no. CL 2019/02-PR related to: Revision of the Classification of Food and Feed (CXM 4-1989)
Class D: Processed Food Commodities of Plant Origin Request for comments at Step 3

Ghana

Position: Ghana supports the proposed classification of Class D namely Type 12 – Secondary Food commodities of plant origin, Type 13 – Derived products of plant origin, Type 14 – Manufactured foods single ingredient of plant origin and Type 15 – Manufactured foods (multi-ingredient) of plant origin.

Rationale: The proposed types are consistent with the agreed principles of crop grouping.