

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 12

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ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-seventh Session

The Hague, the Netherlands, 25 – 29 April 2005

DISCUSSION PAPER ON THE TERMS OF REFERENCE FOR THE FAO/WHO JOINT EXPERT CONSULTATION TO CONDUCT A COMPREHENSIVE ASSESSMENT OF USE OF ACTIVE CHLORINE (ASPECTS RELEVANT TO CCFAC)

Comments

The following comments have been received from: IFU

IFU:

In Appendix 4 of the above mentioned document the use of Hypochlorite and Chlorine Dioxide are both already mentioned for the washing of fruits. However, the remark “Rinse fruit only prior to packaging” gives in the case of Hypochlorite the impression, that this treatment is foreseen for table fruit only. It is the purpose of this comment to make clear that both active chlorines are used for the washing of fruit which is rinsed with fresh water immediately after the washing process and then processed. The purpose of the use of chlorines is the controlling of the microbiological quality of the washing water.

In addition to the above mentioned use active chlorines are also used for the cleaning of the equipments. However, our Commission has the opinion, that these uses should not be part of the Terms of Reference of the respective Code of Practice.