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FOOD AND AGRICULTURE ORGANIZATION  
OF THE UNITED NATIONS

ORGANISATION DES NATIONS UNIES  
POUR L'ALIMENTATION ET L'AGRICULTURE

ORGANIZACIÓN DE LAS NACIONES UNIDAS  
PARA LA AGRICULTURA Y LA ALIMENTACION

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PROPOSED JOINT FAO/WHO PROGRAM ON FOOD STANDARDS (CODEX ALIMENTARIUS)

(Note by the Director-General)

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PROPOSED JOINT FAO/WHO PROGRAM  
ON  
FOOD STANDARDS  
(Codex Alimentarius)

PART I: Introduction

1. At its first meeting in October 1960, the FAO Regional Conference for Europe stated (Report p. 23, set out in Appendix A to this paper) that:

"... a valuable step forward would be achieved if the Director-General of FAO, in collaboration with the Director-General of WHO and after consultation with the international governmental and non-governmental organizations active in this field, could submit to the 11th Session of the Conference proposals for a joint FAO/WHO program on food standards and associated requirements, with particular reference in the first instance to the principal food-stuffs offered for sale on the European market."

The present paper is submitted in compliance with this wish.

2. The reason which led the FAO Regional Conference for Europe to make this recommendation are set out in its Report, the relevant part of which is reproduced in Appendix A cited above. The most prominent of these was the conviction that international food standards work was now of prime importance, but was, viewed as a whole, carried out in a manner no longer appropriate to the volume of work undertaken. It was essential to simplify and integrate the work of the many organizations involved and the frequent meetings they held. Only in this way could the burden on governments and other bodies requiring to be represented at these meetings be reduced, and the wasteful duplication of effort and publication of conflicting standards avoided.

3. Guided by these considerations, the Secretariat discussed requirements in detail with WHO as well as with ECE and OECD, the principal inter-governmental organizations interested. It was felt that the key to the proposed program should be a body of government experts on the lines of the highly successful FAO Committee on the Code of Principles concerning Milk and Milk Products (now accepted by some 45 governments). The new body would meet under the joint auspices of FAO and WHO and be open to interested member countries of both. It would take over and incorporate the present European Council of the Codex Alimentarius.

4. The steps taken to achieve agreement on these lines among the organizations affected, including the acceptance now formally communicated by the European Council of the Codex Alimentarius, are outlined in the progress report made to the Thirty-Fifth Session of the FAO Council (Report paras 205-207, set out in Appendix B to this paper.)

5. At the same time, the FAO Secretariat carried out a survey of food standards work among some 50 international organizations. The information obtained is set out in Tables I to III in Appendix C to this paper. Although

not yet complete, this is a first attempt to show in some detail all international food standards work undertaken or in preparation. It is submitted as background information to the present proposals.

6. Before setting out the proposed terms of reference and method of work of the new body, three points require mention: the method of finance of the new body, its geographical coverage and the role of WHO.

### Part II: Method of Finance

7. As to the method of finance, the Director-General stated to the 35th Session of the FAO Council (Report para. 205 (b) set out in Appendix B cited above) that all additional costs should be met by a special Trust Fund. The nature of the program is such that financial participation by the food industry and other bodies as well as by governments might be sought, if made with the approval of and through the appropriate government. In this way a consolidated national contribution could be made through each interested government.

8. The Director-General had informed the President of the European Council of the Codex Alimentarius that the existence of the necessary funds was a prerequisite of the proposed program, which aimed at taking over that body in the strengthened form of a joint FAO/WHO Committee of government experts. It was therefore considered that the President of the European Council should make, in respect of members of that body, initial arrangements for approval among countries concerned of an appropriate division of the costs. For this purpose and at his request, details of FAO Trust Fund payment modalities were provided to him. On approval of the program by the Conference, the Director-General will assume this function. It will be noted from the progress report made to the Thirty-Fifth Session of the FAO Council (Report, paras 205 (c) and 206, see Appendix B) that the President of the European Council felt that the necessary funds could be obtained and that the Delegate of the Netherlands had announced to the FAO Council that his government was already able to indicate that it would contribute to the special Trust Fund at the appropriate moment. Contributions will be sought primarily from European countries (see para. 10 below).

### Part III: Geographical Coverage

9. The geographical coverage of the proposed program is a point to which the Thirty-Fifth Session of the Council drew particular attention (Report para. 207 set out in Appendix B). Whilst a purely regional project would have the advantage of a smaller number of countries and larger common basis, the problem is one which goes beyond European regional confines. There are two groups of non-European countries actively interested in European food standards. In the first place there are the primary food producers of Africa, Central and South America and Asia, which also have a double interest in this work as many of them are in process of reformulating their own food legislation. In the second, there are the large exporters of manufactured foods, for example in Australasia and North America. Moreover, to set up purely regional standards would pose a difficult problem of harmonizing entrenched but conflicting regional requirements at a later date.

10. It is therefore proposed, subject to review after the first few years, that the new joint FAO/WHO body of government experts be initially formed as follows. It will be open to all interested member nations of FAO and WHO to appoint delegates specialised in food standards questions. Countries not appointing a specialist delegation may appoint an observer or request that all or part of the relevant documentation be provided to them. On the other hand, to accelerate the pace of the work and to take account of the rapidly integrating European market, acceptance by European governments of any standard adopted by the new joint body will initially be a necessary and sufficient condition for its publication in the Codex Alimentarius. Experience with the FAO Committee on the Code of Principles concerning Milk and Milk Products shows that the potentially world-wide character of the meeting does not render it in fact too large for good progress - even in the case of an almost universal product such as milk. Similarly whilst agreement will be sought on as wide a basis as feasible, the existence of higher national standards does not prevent acceptance of international minimum requirements.

#### Part IV: Role of the World Health Organization

11. Since the progress report made to the Thirty-Fifth Session of the FAO Council (see Appendix B), the Director-General of WHO has communicated to the Director-General of FAO his agreement with the basic proposals for the joint FAO/WHO program on food standards. For reasons of WHO constitutional practice, the first meeting of the new joint body will include upon its agenda recommendations to WHO on the rôle of that organization in the health aspects of its work. In this way the procedures of the two organizations are harmonized.

#### Part V: Terms of reference

12. It is proposed that the new joint FAO/WHO body of Government experts on food standards referred to here in the abbreviated form of "Codex Conference" will have the following terms of reference:

The "Codex Conference" will be responsible for making recommendations to, and will be consulted by, the Directors-General of FAO and WHO on all action to be taken in the undermentioned fields:

- (a) Promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations;
- (b) Determining priorities and initiating and guiding the preparation of draft standards through and with the aid of appropriate organizations;
- (c) Finalizing standards elaborated under para. (b) above and, after acceptance by governments, publishing them in a Codex Alimentarius, together with international standards already finalized by other bodies under para. (a) above wherever this is practicable;
- (d) Amending published standards, after appropriate survey, in the light of developments.

13. Particular weight is attached to the functions shown under para. 12 (a) above: promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations. The success of the proposed program depends to a large extent upon the ability of the "Codex Conference" to achieve and maintain the conditions under which this cooperation is possible.

14. In order to carry out the functions set out in para. 12 above, the proposed program will be serviced by staff appointed by the Director-General of FAO for this purpose, subject to the normal UN conditions of recruitment, (the cost to be met from the Special Trust Fund). The services of members of the staff of FAO and WHO already engaged on food standards work will be made available to the extent possible. If extra costs are involved, they will also be met from the special Trust Fund.

15. The staff of the Secretariat assigned to the proposed program will be responsible for:

- (a) Maintaining close contact on an appropriate level with all international organizations, both governmental and non-governmental, working on food standards;
- (b) Advising the "Codex Conference" as required on all aspects of international food standards policy;
- (c) Organizing sessions of the "Codex Conference";
- (d) Implementing decisions and recommendations of the "Codex Conference" on the preparation of standards, through close liaison with the bodies entrusted with this work;
- (e) Organizing the preparation, translation and distribution of all documents of the program, including the Codex Alimentarius containing the texts of adopted standards;
- (f) Providing between sessions of the "Codex Conference" a central clearing house for all activities of the program.

#### Part VI: Method of work

16. The method of work of the "Codex Conference" will be based on that followed by the Committee on the Code of Principles concerning Milk and Milk Products and by the present European Council of the Codex Alimentarius. This involves the preparation of draft standards by outside bodies (e.g. by specialist NGO's, by ISO or by a national research institute charged with collaboration with corresponding institutes in other countries). In this way the time required at the government level, that of the "Codex Conference", itself, is kept to a minimum and the preparation of drafts by experts in immediate contact with the products to be standardized is ensured.

17. It is proposed that the "Codex Conference" meet once a year. It will incorporate the present meetings of the Committee on the Code of Principles concerning Milk and Milk Products.

18. Finalization of standards will be carried out following the pattern set by the Code of Principles concerning Milk and Milk Products. This flexible system has proved its worth by the large number of prompt government replies it has helped to make possible. It has sought and appears to have found a workable alternative in this field to the formal but unwieldy method of the conventional international agreement, and the informal but often inadequate recommendation. Finalized standards will be published in a Codex Alimentarius in loose-leaf form.

#### Part VII: Summary, Conclusions and Draft Resolution

19. The first FAO Regional Conference for Europe held in October 1961 invited the Director-General to submit to the present session of the Conference proposals for a joint FAO/WHO program on food standards, with particular reference in the first instance to the European market (see Appendix A). The purpose of the program is to simplify and integrate international food standards work now expanding rapidly but without overall planning, and to avoid the present duplication, conflict and dispersal of effort. The steps taken by the secretariat in drawing up the program are set out in Appendix B. The key to the proposed program is a joint body of government experts, on the lines of the successful FAO Committee on the Code of Principles concerning Milk and Milk Products, incorporating and taking over the present European Council of the Codex Alimentarius, which has already formally accepted the proposals. The program is to be financed by a special Trust Fund. It is believed that the required sums can be made available. One Government has already announced to the FAO Council its decision to contribute.

20. Subject to the Conference approval, it is intended to initiate the program at the beginning of 1962 if sufficient funds have then been contributed to allow a start to be made.

21. For the convenience of the Conference, the following draft resolution is submitted for its consideration:

#### THE CONFERENCE:

Considering the rapidly growing importance of internationally accepted food standards both as a means of protecting consumer and producer, and of effectively reducing trade barriers;

Recognizing the need to simplify and integrate international food standards work so as to avoid duplication and conflicting standards and to effect economies in effort and outlay;

Endorses the proposals for a joint FAO/WHO program on food standards submitted by the Director-General on the request of Regional Conference for Europe, since they are to the advantage both of non-European countries exporting raw and manufactured foodstuffs to Europe and of the European Region itself;

Approves the setting up of the body of government experts ("Codex Conference") charged with implementing the program, as specified in paras. 7 to 15 above, and authorizes this body to draw up its statutes in conformity therewith and with the Regulations and Rules of the Organization;

Urges all interested member nations to contribute to the special Trust Fund by which the program will be financed, and to consult with the Director-General as to the amount of their contribution;

Requests the Director-General to implement the program as soon as sufficient funds have been received and, in consultation with the Director-General of WHO, to call the first session of the "Codex Conference", if possible by June 1962.

EXTRACT FROM REPORT  
OF THE FIRST FAO REGIONAL CONFERENCE FOR EUROPE

Rome, October 10-15, 1960

Food Standards

On the proposal of a number of delegations, the Conference considered the problem of coordination presented by the growing number of food standards programs undertaken by many organizations. The desirability of international agreement on minimum food standards and related questions (including labelling requirements, methods of analysis, etc.) was recognized as an important means of protecting the consumer's health, of ensuring quality and of reducing trade barriers, particularly in the rapidly integrating market of Europe.

The position was clearly reflected in the interest shown in such activities as the joint FAO/WHO Program on Food Additives, the joint FAO/ECE programs on standards for perishable foodstuffs, and the FAO Code of Principles on milk and milk products. The recent formation of the European Council of the Codex Alimentarius with a valuable and farseeing program in which some twenty countries cooperated, was a further example of this trend.

The advantages to be obtained by integrating and simplifying the various projects under way and by avoiding the creation of new independent bodies were recognized, both as a measure of economy and as an effective mechanism for covering other food products as and when required. In view of the primary rôle of FAO in such programs and the need for collaboration with WHO where the health aspect is concerned, it was felt that a valuable step forward would be achieved if the Director-General of FAO, in collaboration with the Director-General of WHO and after consultation with the international governmental and non-governmental organizations active in this field, could submit to the 11th Session of the Conference proposals for a joint FAO/WHO program on food standards and associated requirements, with particular reference in the first instance to the principal foodstuffs offered for sale on the European market.



Extract from Report of Thirty-Fifth Session of the FAO Council

(Rome, June 1961)

Progress Report on Codex Alimentarius

205. At the request of the Delegate of the Netherlands, the Council heard the following statement on negotiations with the European Council of the Codex Alimentarius:

- (a) In August 1960, the European Council of the Codex Alimentarius (Codex Council) proposed to WHO that it should associate itself with that Organization. The proposal having been referred to FAO under the FAO/WHO Agreement, the outlines of an understanding were discussed. Meanwhile, in October 1960, the FAO Regional Conference for Europe had emphasized the "advantages to be obtained by integrating and simplifying the various food standards projects under way, and by avoiding the creation of new independent bodies", and had drawn attention to the economies which could be expected to result for governments. (Regional Conference for Europe Report, p. 23).
- (b) In February 1961, the Director-General informed the President of the Codex Council of FAO's position concerning the Codex proposal. He pointed out, in particular, that any increased expenditure involved would have to be covered by contributions to a special Trust Fund by interested countries. Later that month, the Codex Council formally authorized its presidial body to enter into association with FAO and WHO. Early in May, the Director-General sent the Codex Council details and budget of a possible comprehensive FAO/WHO program on food standards, in line with the views expressed by the Regional Conference for Europe. Under these proposals, the Codex Council would play an important part, in the form of a joint FAO/WHO body of government experts after the pattern of the successful Committee on the Code of Principles concerning Milk and Milk Products. The coverage would be world-wide, but with initial European emphasis, in order to facilitate progress in the rapidly-integrating European market. The program would be open to Member Nations of both FAO and WHO.
- (c) At the end of May 1961, the Codex Council held its plenary session in Vienna when the proposed program and its financing were discussed and found acceptable. It was felt the funds could be provided (through governments, but using contributions from industry whenever a government so wished). On 6 June 1961 the President of the Codex Council informed the DG that the proposed program had been formally accepted on 3 June 1961, and that he believed the required sum could be made available.

- (d) WHO would now be consulted and details as to how payment should be made to the Trust Fund would be forwarded to the Codex Council. It was intended to make a fuller statement to the FAO Council at its next session, when more details would be available, for discussion at the Eleventh Session of the Conference. Since the whole question was still under discussion, no action was required by the Council at this stage.

206. The Delegate of the Netherlands stated that his Government fully supported the program, and was prepared to contribute to the Trust Fund at the appropriate moment.

207. The Council appreciated the manner in which the Secretariat had welcomed the approach made by the Codex Council. It felt that the question of regional emphasis and world-wide coverage should be examined with great care at the time of final formulation of the program, which would be reported to the next sessions of the Council and the Conference.

Introduction to the Tables

Table I sets out the organizations included in the survey as known or believed to be working on food standards and related problems.

Table II contains an analysis by organizations of the information available on the food standards work undertaken by each. Against the name of the organization is shown its field of interest, the standards (incl. provisional standards) which it has prepared, and the standards it has in preparation. Links between organizations working in the same field are shown in Table III.

Table III contains a more detailed analysis by product groups of the information outlined in Table II. Standards for animal feeds are included where they may affect the resulting human food. Food additives and pesticide residues are set out under a separate group. Nine groups are used as follows:

1. Additives and pesticide residues
2. Cereals and pulses
3. Fats and Oils
4. Fish and Fish products
5. Fruits and vegetables
6. Meat and meat products
7. Milk and milk products
8. Oil seeds and oil fruits (incl. animal feeds)
9. Spices, condiments and stimulants.

Each group is broken down into the following five sections:

- a. Standards of composition and grading
- b. Methods of sampling
- c. Methods of analysis
- d. Packaging, storage and transit
- e. Terminology

An asterisk (\*) is placed against a standard already prepared; a standard is otherwise to be understood as in preparation.

General note on the Tables

The information given is known to be incomplete in several respects, but represents a first attempt to give an overall detailed view of international food standards work. Indication of omissions and corrections will be welcomed by the Secretariat (International Agency Liaison Branch, FAO, Rome). Fuller details of any standard mentioned may be obtained through the same address or from the organization directly involved. A supplement is in preparation. If found of use, these Tables might be periodically revised and reissued so as to provide an up-to-date primer for cooperation in the food standards field.

TABLE I

Organizations included in the Survey

FAO	*** Food and Agriculture Organization of the United Nations
WHO	*** World Health Organization
ECE	*** Economic Commission for Europe (UN)
CGTA	* Commission for Technical Cooperation in Africa South of the Sahara
CILA	- International Commission for Agricultural Industries
CO	* Caribbean Organization
CODEX	*** European Council of the "Codex Alimentarius"
Colombo Plan	- Council for Technical Cooperation in South and South East Asia
EPA (OECD)	** European Productivity Agency
ICAI	*** International Commission of Agricultural Industries
IICA	- Inter-American Institute of Agricultural Sciences
IIF	** International Institute of Refrigeration
IOOC	*** International Olive Oil Council
OAS	* Organization of American States
OIV	** International Wine Office
PAHO	- Pan-American Health Organization
PIBAC	- Permanent International Bureau of Analytical Chemistry of Human and Animal Food
AIDA	- International Association of Food Distribution
AIIPH	- International Association of Horticultural Producers
CEA	- European Confederation of Agriculture
CEFS	- European Committee of Sugar Manufacturers
CEP	- European Confederation for Plant Protection Research
CIBE	* International Confederation of European Sugar-Beet Growers
CEDUS	- Research and Documentation Center on Sugar Use
CIETB	- International Center of Biological Research
CIPC	- Permanent International Committee on Canned Foods
CITS	* International Commission of Sugar Technology
CLAM	*** Liaison Committee for Mediterranean Citrus Fruit Culture
DSI	- Dairy Society International
EAAP	** European Association for Animal Production
EBC	* European Brewery Convention
ECLIB	- European Committee on Milk-Butterfat Recording
EOQC	- European Organization for Quality Control
FID	- International Diabetes Federation
IAFVS	** International Association for Food and Vital Substances
IAQRF	- International Association for Quality Research on Food Plants

IASC	** International Association of Seed Crushers
IAPFH	** International Association of Veterinary Food Hygienists
ICC	** International Association for Cereal Chemistry
IDF	- International Dairy Federation
IEPP	- International Exhibition of Preserves and Packaging
IFAP	- International Federation of Agricultural Producers
IFHE	- International Federation of Home Economics
IFJU	** International Federation of Fruit Juice Producers
IFMA	** International Federation of Margarine Associations
IPOG	- International Olive Growers Federation
IIRB	* International Institute for Sugar-Beet Researches
IOSA	- Incorporated Oil Seed Association
ISO	** International Organization for Standardization
IUNS	* International Union of Nutritional Sciences
IUPAC	** International Union of Pure and Applied Chemistry
LCFA	- London Cattle Food Association
LCTA	- London Corn Trade Association
LIDIA	- International Liaison for the Food Industries
OICC	** International Office of Cocoa and Chocolate
UECGP	** European Union for the Wholesale Potato Trade
WPSA	** World's Poultry Science Association

Key to symbols:

- Reply pending
- \* Replied no standards in hand
- \*\* Replied standards in hand
- \*\*\* Detailed current information available at FAO

TABLE II

Analysis by Organizations

Organization	Field of interest	Standards Prepared (incl. provisional standard)	Standards in preparation
FAO	Entire food field (nutritional and technical aspects)	Milk and milk product designations Composition of butter and butterfat Composition of evaporated milk Composition of sweetened condensed milk Composition of milk powder Rice grades Rice terminology Rice inspection methods Data sheets and purity specifica- tions for a range of food colours, antimicrobials and antioxidants ( <u>jointly with WHO</u> )	Sampling milk and milk products Determination of fat content of milk powder Determination of fat content of cheese Determination of acidity in butterfat Determination of refractive index of butterfat Determination of iodine value of butterfat Composition of cheese Composition of processed cheese Cocoa grades Cocoa methods of analysis Composition of citrus juices Citrus juices methods of analysis Further food additive data sheets Pesticides and residue tolerances ( <u>jointly with WHO</u> )
WHO	Entire food field (health aspects)	<u>(see under FAO)</u>	<u>(see under FAO)</u>

Organization	Field of interest	Standards Prepared (incl. provisional standard)	Standards in preparation
ECE	Perishable food- stuffs	Apples Apricots Artichokes Asparagus Carrots Cauliflowers Cherries Chicory Citrus fruit Lettuce and endives Onions Peaches Pears Plums Potatoes: ware, seed and early Table grapes Tomatoes	Bilberries Cabbage Strawberries Water melons Eggs Salted herrings Fresh fish <span style="font-size: 2em; vertical-align: middle;">}</span> (work suspended)
CODEX	Entire food field	General food law provisions Mushrooms	Fats and oils Jams; fruit and vegetable preserves  Additives: preservative and colours; antibiotics in feeds Terminology
EPA (OECD)	Fruit and Vegetables, fish frozen food; Fresh meat and carcasses		Apples; pears; tomatoes Packaging - wooden packages Fish definitions and quality control Frozen Food definitions and quality control. Code of principles on preparation and distribution under study with IIF Terminology of Fruit and vegetables Meat and Carcass Grading methods: Beef, veal and pork

Organization	Field of interest	Standards Prepared (incl. provisional standards)	Standards in preparation
ICAI	Industrial aspects of food field		Moisture content of grain Measurement of alcohol strength Evaluation of essential oils
IIF	Storage and transport of perishable goods	Recommended conditions for refrigerated storage of perishable goods Recommendations for transport of perishable goods in Europe	Recommendations for quick-freezing of foodstuffs
IOOC	Olive oil	Olive oil grades	
OIV	Grapes and Wine	Definition of wines, table grapes; pressure of sparkling wine	Methods of analysis
CIAM	Mediterranean citrus fruit		Citrus fruit grading Citrus juice standards and methods of analysis
EAAP	Feedstuffs and their methods of analysis		Methods of analysis: moisture, ash, protein, fats, cellulose, lignine, minerals. Programmed: vitamins, antibiotics, anticoccidiostatics, antioxidants Unification of legislation on production, transport and sale of feeds
IASC	Oilseeds and vegetable oils	Sampling of copra	Sampling and analysis

Organization	Field of interest	Standards Prepared (incl. provisional standards)	Standards in preparation
IAVFE	Meat		Inspection
ICC	Grains and grain products		Testing and grading
IDF	Milk and milk products	Sampling Determination of fat content of liquid milk Determination of dry matter in cheese Determination of fat content of cheese Determination of acidity in butterfat Determination of refractive index of butterfat Determination of iodine value of butterfat Determination of fat content of milk powder Colony count of milk	Determination of water content of butter Determination of solid non-fat content of butter Determination of salt content of butter Determination of fat and dry matter of evaporated and sweetened condensed milk Determination of fat and water content of butter oil Determination of protein content of milk Determination of fat content of cream Determination of salt content of cheese Determination of fat content of skimmed milk
IFJU	Fruit juices		Quality control Conditioning Statistical methods
IFMA	Margarine		Definitions and standards

Organization	Field of interest	Standards Prepared (incl. provisional standards)	Standards in preparation
ISO	Products of agr. origin used for human and animal feeding purposes, incl. stimulants (incl. tea, coffee, spices) either in their natural, transformed and/or processed form		<p>Terminology of sampling (TC 34)</p> <p><u>Oil seeds and oil fruits</u> (TC 34 SC 2) Sampling Determination of moisture, oil, impurities, acidity, proportion of husk and kernel.</p> <p><u>Fruits and vegetables: (TC 34 SC 3):</u> Terminology Testing fresh - temperate zone products - temperate zone fresh and products - tropical zone fresh and products - Mediterranean area Determination of non-soluble material in water, total acidity, inorganic impurities Vitamin C.</p> <p><u>Cereals and pulses (TC 34 SC 4):</u> Sampling Testing of pulses Determination of moisture, ash, test weight and specific weight of cereals.</p> <p><u>Milk and milk products (on basis FAO/IDF Code of Principles (RC 34 SC 5)):</u> Sampling Methods of analysis</p> <p><u>Meat and meat products (TC 34 SC 6):</u> Terminology Sampling and testing of meat and meat products other than fat Sampling and testing of animal fats</p> <p><u>Spices and condiments (TC 34 SC 7):</u> Terminology Sampling and testing Specifications for ginger, cardamom, curry powder, pepper, chillies, coriander, cumin seed, turmeric, mustard powder, celery seed, cloves</p>

Organization	Field of interest	Standards Prepared (incl. provisional standards)	Standards in preparation
IUPAC	Methods of analysis	Determination of copper content of foodstuffs Assay of Vitamin A oils Vitamin A potency of beta-carotene Vitamin bioassay of oils and concentrates Standard methods for the analysis of oils and fats /Revision in process/	Determination of lead and mercury in foods Analytical procedures for food additives Determination of fusel oils in fermented products Characterization of dried yeast as a food material Analytical methods for determination of toxic substances in air /Applications in fumigation of food materials/
OICC	Cocoa and Chocolate	Definitions of cocoa products Analytical methods: Sampling Moisture Ash Alkali on ash Fat Sugars Sucrose Lactose Sucrose and lactose Melting point	Analytical methods: Butyric acid Total and residual values
UECGP	Potatoes	Rules and usages of inter-European trade in potatoes	Quality standards for potatoes
WPSA	Poultry feeds		Evaluation of feeds

TABLE III

Analysis by Organizations

Standards already prepared or in preparation

[ for explanation see Introduction to the Tables at page 11 ]

GROUP I :

ADDITIVES AND PESTICIDE RESIDUES STANDARDS

<u>Organization</u>	<u>Standards</u>
FAO with WHO	* Data sheets and purity specifications for a range of food colours
FAO with WHO	* Data sheets and purity specifications for a range of preservatives and antioxidants
FAO with WHO	* Data sheets and purity specifications for emulsifiers and similar substances.
IUPAC	* Determination of copper content of foodstuffs
IUPAC	* Assay of Vitamin A oils
IUPAC	* Vitamin A potency of Beta-carotene
IUPAC	* Vitamin A bioassay of oils and concentrates
IUPAC	Determination of lead and mercury in foods
IUPAC	Analytical procedures for food additives
IUPAC	Determination of fusel oils in fermented products
IUPAC	Characterization of dried yeast as a food product
IUPAC	Determination of toxic substances in air (fumigation of foods)
IUPAC and CEP	Pesticides: methods of analysis
FAO with WHO	Pesticides: residue tolerances

GROUP 2 :

CEREALS AND PULSES

<u>Organization</u>	<u>Standards</u>
(a) FAO	* Rice grading
(b) ISO; ICC	Sampling methods

GROUP 2:

CEREALS AND PULSES (Cont'd)

Organization

Standards

(c) FAO	*	Rice inspection methods
ISO		Testing of pulses
ISO; ICC; PIBAC; ICAI		Determination of water content of cereals
ISO; ICC		Determination of ash content of cereals
ISO		Determination of specific weight of cereals
ICC		Determination of protein of cereals
ICC		Determination of foreign matter of cereals
ICC		Determination of wet gluten of cereals
ICC		Determination of vitamins of cereals
ICC		Physical dough testing
ICC		Diastatic power of germinated wheat
ICC		Special methods of analysis for durum wheat
ICC		Physical state of grains
ICC		Baking tests
(d) ...		.....
(e) ICC		Documentation and classification
FAO	*	Rice glossary

GROUP 3:

FATS AND OILS

Organization

Standards

(a) IFMA		Margarine
IOOC	*	Olive oil grades
CODEX		Oils and fats (excl. margarine)
(b) ISO		Animal fats

- (c) IUPAC \* Fats and oils (under revision)
- (d) ..... ..
- (e) ..... ..

GROUP 4

FISH AND FISH PRODUCTS

Organization

Standards

- (a) EPA with ECE Grades for certain fresh fish
- (b) ..... ..
- (c) ..... ..
- (d) IIF \* Storage conditions
- IIF \* Transport conditions
- IIF Quick-freezing requirements
- (e) ECE with FAO \* Glossary for certain fresh fish

GROUP 5

FRUITS AND VEGETABLES

Organization

Standards

- (a) ECE with EPA \* Apples
- ECE with EPA \* Apricots
- ECE WITH EPA \* Artichokes
- ECE with EPA \* Asparagus
- ECE with EPA \* Carrots
- ECE with EPA \* Cauliflowers
- ECE with EPA \* Cherries
- ECE with EPA \* Chicory
- ECE with EPA \* Citrus
- ECE with EPA \* Lettuce and endives
- ECE with EPA \* Onions
- ECE with EPA \* Peaches

ECE with EPA	* Pears
ECE with EPA	* Plums
ECE with EPA and UECGP	* Potatoes, ware early and seed
ECE with EPA	* Table grapes
ECE with EPA	* Tomatoes
ECE with EPA	Bilberries
ECE with EPA	Cabbage
ECE with EPA	Strawberries
ECE with EPA	Water melons
ECE with EPA	Fresh fish
ECE with EPA	Salted herrings
ECE with EPA	Eggs
FAO with ECE, IFIU and CLAM	Citrus juices
CODEX	Jams and fruit preserves
(b) ISO	Fruits and vegetables and their products (temperate zone)
ISO	Fruits and vegetables and their products (tropical zone)
ISO	Fruits and vegetables and their products (mediterranean zone)
IFJU	Fruit juices : statistical methods
(c) FAO with ECE	Analysis of citrus juices
ISO	Determination of material non-soluble in water
ISO	Determination of total acidity
ISO	Determination of inorganic impurities
ISO	Determination of vitamin C
ICIA with PIBAC	Measurement of alcohol strength
OIV	Pressure of sparkling wines

IFJU	Analysis of wines
IFJU	Quality control of fruit juices
(d) ECE with EPA	Packaging of fruits
IFJU	Packaging of fruit juices
IIF	Storage conditions
IIF	Transport conditions
IIF with EPA	Quick-freezing requirements
(e) EPA	Terminology of fruits and vegetables
ISO	Terminology of fruits, vegetables and their products
OIV	Terminology of wines

GROUP 6

MEAT AND MEAT PRODUCTS

Organization

Standards

(a) EPA	Grading: beef veal pork
(b) ISO	Meat and meat products
(c) ISO	Meat and meat products
IAVFH	Meat inspection
(d) IIF	Storage conditions for meat
IIF	Transport conditions for meat
IIF with EPA	Quick-freezing requirements
ISO	Terminology

GROUP 7

MILK AND MILK PRODUCTS

(a) FAO with IDF	
("Code of Principles"	
program) * Butter	
FAO with IDF	* Butterfat
FAO with IDF	* Milk powder

FAO with IDF	* Evaporated milk
FAO with IDF	* Sweetened condensed milk
IDF	Cheese
IDF	Processed cheese
(b) FAO with IDF and ISO	* Milk products
(c) FAO with IDF and ISO	* Determination of fat content of milk powder
FAO with IDF and ISO	* Determination of fat content of cheese
FAO with IDF and ISO	* Determination of acidity in butterfat
FAO with IDF and ISO	* Determination of refractive index of butterfat
FAO with IDF and ISO	* Determination of iodine value of butterfat
IDF with ISO	* Determination of dry matter in cheese
IDF with ISO	* Determination of fat content of liquid milk
IDF with ISO	* Colony count of milk
IDF with ISO	Determination of water content of butter
IDF with ISO	Determination of solid non-fat content of butter
IDF with ISO	Determination of salt content of butter
IDF with ISO	Determination of fat and dry matter content of evaporated and sweetened condensed milk.
IDF with ISO	Determination of fat and water content of butter oil.
IDF with ISO	Determination of protein content of milk
IDF with ISO	Determination of fat content of cream
IDF with ISO	Determination of salt content of cheese
IDF with ISO	Determination of fat content of skimmed milk

(d)	IDF	Bactericidal action of dairy sanitizers
	IDF	Suspension and capacity testing
	IDF	Sanitary milk fittings
	IDF	Milk cans
	IDF	Storage
	IDF	Transport

Note: Coordination in this field is undertaken by the FAO Committee on the Code of Principles concerning Milk and Milk Products.

GROUP 8

OIL SEEDS AND OIL FRUITS (INCL. ANIMAL FEEDS)

Organization

Standards

(a) .....	.....
(b) ISO; IASC	Oil seeds and fruits
IASC	) handbook in preparation
	" " " "
(c) ISO	Determination of moisture for oil seeds and fruits
ISO	Determination of oil for oil seed and fruits
ISO	Determination of impurities for oil seeds and fruits
ISO	Determination for acidity for oil seeds and fruits
ISO	Determination of proportion of husk and kernel for oil seeds and fruits
IUPAC	Analysis of fats and oils (under revision)
EAAP	Determination of antibiotic content of animal feeds
EAAP	Determination of anticoccidiostatic content of animal feeds
EAAP	Determination of antioxidant content of animal feeds
(d) .....	.....
(e) .....	.....

GROUP 9

SPICES, CONDIMENTS AND STIMULANTS

Organization

Standards

(a) ISO	Cardamom	Cumin
	Celery seed	Curry powder
	Chillies	Ginger
	Coriander	Mustard powder
	Gloves	Pepper
		Turmeric
FAO WITH OICC	Cocoa	
OICC	* Cocoa and cocoa products	

- (b) ISO Spices and condiments
- OICC \* Cocoa and cocoa products
- (c) ISO Spices and condiments
- FAO with OICC Methods of analysis for cocoa
- OICC \* Determination of moisture content of cocoa and cocoa products
- OICC \* Determination of ash content of cocoa and cocoa products
- OICC \* Determination of alkali on ash content of cocoa and cocoa products
- OICC \* Determination of fat content of cocoa and cocoa products
- OICC \* Determination of sugar content of cocoa and cocoa products
- OICC \* Determination of sucrose content of cocoa and cocoa products
- OICC \* Determination of lactose content of cocoa and cocoa products
- OICC \* Determination of melting point of cocoa and cocoa products
- OICC \* Determination of butyric acid value of cocoa and cocoa products
- OICC \* Determination of total and residual residues of cocoa and cocoa products
- PIBAC; ICAI; ISO Evaluation of essential oils
- (d) .....
- (e) ISO Spices and condiments