

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
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## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX ALIMENTARIUS COMMISSION**

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## **PROJECT DOCUMENT ON THE DEVELOPMENT OF A STANDARD ON PASTEURIZED CAMEL MILK**

*Submitted by United Arab Emirates (UAE)*

### **Background**

In the context of the new work proposal for Pasteurized Camel Milk Standard submitted by the United Arab Emirates (UAE) and based on the comments received in response to CL 2025/50-CAC as per the document CX/CAC 25/48/10 and in light of the different views reflected on the new work proposal, ranging from the need for the new work to the scope of that work, the UAE amended the Project Document to provide further clarity on the proposed new work and address some of the comments of members and observers. Revisions have been made to sections 1 and 3 of the project document previously shared. Where necessary, duplications were removed aiming for a more concise and targeted text.

In particular, the revised project document clarifies that:

- The proposal is to develop a Codex commodity standard, in line with the format outlined in the Codex Procedural Manual
- The standard would focus only on pasteurized camel milk for direct human consumption.
- The Standard for Pasteurized Camel Milk will build on existing codex texts for dairy products (eg., General Use of Dairy terms (CXS 206-1999)) and the other horizontal codex texts such as those related to hygiene, labelling, contaminants.

These standards will be cross referenced as appropriate, ensuring consistency across Codex texts.

- The Product definition follows the definition of Milk as per the General Use of Dairy terms (CXS 206-1999) while the definition of Pasteurized Camel Milk defines the species as well as indication of the purpose of the Pasteurization process.
- The Main aspects to be covered were aligned to the Codex Commodity Standard format as per section 2.6 of the Codex Procedure Manual.

The amended project Document is provided as Annex 1 of this document.

## Project Document on the Development of a Standard on Pasteurized Camel Milk

### 1. Purpose and scope of the standard

The purpose of this work is to develop an international standard for Pasteurized Camel Milk, to account for its specificities as a dairy product, with emphasis on its unique compositional characteristics.

Camel milk is a widely consumed dairy product worldwide, spanning from African countries through the Eastern Mediterranean and Gulf Council Countries (GCC) to Australia, and North Asian countries like Mongolia. Therefore, an international standard for Pasteurized Camel Milk is needed to ensure consumer safety, to facilitate fair trade and to prevent possible adulteration.

The scope of the standard applies to Pasteurized Camel Milk for human consumption, i.e., ready for its intended use as human food for direct consumption or for further processing, presented in a packaged form directly to the consumer. The standard will aim to address Pasteurized Camel Milk derived from the species *Camelus dromedarius* (one-humped) and *Camelus bactrianus* (two-humped) camels.

The standard includes the essential safety, quality, testing methods, and labelling requirements to safeguard consumer health and uphold fair practices in the food trade by referring to the relevant Codex texts such as those developed by CCMMP (e.g., General Standard for The Use of Dairy Terms CXS 206-1999) and those developed by other horizontal committees (e.g., Code of Hygienic Practice for Milk and Milk Products CXC 57-2004).

### Product definition

Referring to the General Standard for the Use of Dairy Terms (CXS 206-1999), Milk is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing.

Based on the definition above, Pasteurized Camel Milk is a “natural secretion obtained from milking she-camels without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing”. It has undergone an internationally recognized pasteurization, as defined in the Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004)<sup>1</sup>.

### 2. Relevance and timeliness

Camel Milk production, trade, and consumption continue to increase reaching 4,117,710 tonnes in 2023, (FAO STAT 2023<sup>2</sup>), with a wide range of countries involved in the production, including Kenya, Somalia, Pakistan, Mali, Ethiopia, Saudi Arabia, Niger, Uzbekistan, China, and the United Arab Emirates. Although still dominated by informal activities between producers and consumers, in some large producing countries e.g., Kenya and Saudi Arabia, the trade of Camel Milk products has evolved to include a wide variety of products such as Pasteurized Camel Milk, Condensed UHT Camel Milk, Camel Butter, Camel Milk Cheese, Camel Milk Yoghurt, Camel Milk Powder, Camel Milk Ice Cream, and Chocolate-flavored Camel Milk Powder.

Pasteurized Camel Milk is produced in many countries across the world. It is reported to be the main traded camel milk product in the United Arab Emirates (UAE) where it is regularly sold across the country in many of the product forms described above. These products are also exported worldwide, with markets extending to China, the European Union and the United States<sup>3</sup>. It is also produced in other countries such as Saudi Arabia and Pakistan.

The increasing interest in Camel Milk products has led to multiple attempts of documented adulteration, where Camel Milk powder was reported<sup>3</sup> to be diluted with bovine milk at export markets, prior to being used in several product formulations. Such fraud attempts if not adequately prevented and mitigated can undermine the development of this production sector, by threatening the integrity of the supply chain of Camel Milk products and by compromising consumer confidence and fair trade.

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<sup>1</sup> As per CXC 57-2004, “Pasteurization” is defined as “a microbiocidal heat treatment aimed at reducing the number of any pathogenic micro-organisms in milk and liquid milk products, if present, to a level at which they do not constitute a significant health hazard. Pasteurization conditions are designed to effectively destroy the organisms *Mycobacterium tuberculosis* and *Coxiella burnettii*”.

<sup>2</sup> FAO STAT (2023). <https://www.fao.org/faostat/en/#data/QCL>

<sup>3</sup> Industry Input during the [International Symposium on Camel Milk Products](#) hosted by the United Arab Emirates from 24-25 September 2024.

The United Nations designated 2024 as the International Year of Camelids (IYC 2024) to spotlight “the overlooked potential of camelids and their contribution to food and nutrition security, economic growth as well as socio-cultural heritage across more than 90 countries.”

Developing the Camel Milk production sector, with added guidance to producers and improved value-addition that may result from their primary products, will translate in to improved livelihoods of millions of individuals and contribute to the overall economic and human development (Seifu, 2023)<sup>4</sup>.

The development of the sector would also contribute to a reduction of possible food loss, resulting from shortcomings in production conditions, within the largest producing countries<sup>4</sup>.

The United Arab Emirates (UAE) championed attempts to create momentum supporting the standardization of Camel Milk products within Codex with the introduction of proposals in this vein, the latest of which was reported at the 11<sup>th</sup> session of the Codex Committee for the Near East (CCNE11), which was held at FAO Headquarters, Rome, Italy, from 18 September to 22 September 2023.

The UAE also hosted the [International Symposium on Camel Milk Products](#)<sup>5</sup> from 24-25 September 2024, as part of its contribution to IYC2024 where international experts discussed the current developments in Camel Milk products and their potential, along with needs in product standardization.

The momentum created by these initiatives, the immediate needs of product standardization uncovered and expressed by the Camel Milk production sector, along with the potential contribution of Camel Milk products to food security and the sustainable development goals mainly SDG (1) No poverty and SDG (3): Good health and wellbeing which offer a good justification for the timeliness and the relevance of this proposal of new work on a Codex international standard addressing Camel Milk products.

### 3. Main aspects to be covered

The main aspects to be covered in the Pasteurized Camel Milk Standard are aligned with the Codex Commodity Standard format as per section 2.6 of the Codex Procedure Manual.

These are:

- Name of the standard
- Scope
- Description
- Essential composition and quality factors
- Food additives
- Contaminants
- Hygiene
- Labelling
- Methods of analysis and sampling

As such the proposed new Codex text would represent a **unique reference** for Pasteurized Camel Milk, referring to the relevant Codex texts such as those developed by CCMMP (e.g., General Standard for The Use Of Dairy Terms CXS 206-1999) and those developed by other horizontal committees (e.g., Code of Hygienic Practice for Milk and Milk Products CXC 57-2004). It will also Identify the necessary deviations arising from the distinct characteristics of pasteurized camel milk, as compared with other dairy products.

### 4. Assessment against the criteria for the establishment of work priorities

The following criteria were found to be relevant for the development of the Pasteurized Camel Milk Standard:

- a- **Consumer protection from the point-of-view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries:**

-The standard will **clearly specify the compositional criteria for Pasteurized Camel Milk** which will contribute to preventing the current fraudulent activities targeting this product and associated with its increased

<sup>4</sup> Seifu, E. 2023. Camel Milk products: innovations, limitations and opportunities. *Food Production, Processing and Nutrition* 5:15. <https://doi.org/10.1186/s43014-023-00130-7>

<sup>5</sup> International Symposium on Camel Milk Products: <https://doi.org/10.62975/yyvp2a29>

economic value. The standard would not only support the definition of such criteria but also provide guidance on verifying their fulfilment, such as the identification of the relevant method(s) of analysis:

*“Pasteurized Camel Milk is distinguished from other milk products by primarily **the absence of  $\beta$ -lactoglobulin (a major allergen in bovine milk)** and a higher content in  **$\beta$ -casein** (around 65%).*

*This former characteristic is **a key feature that enables the specific identification of Camel Milk products and their distinction from possibly adulterated products**. The only other milk where  **$\beta$ -lactoglobulin** is absent is human milk, the least likely to be used as the source of adulteration of Camel Milk products. These unique compositional features make Camel Milk one of the closest dairy commodities to human milk and make Camel Milk products heavily sought after by consumers. These attributes make Camel Milk products more vulnerable to **adulteration**, primarily through dilution and substitution with bovine milk.*

*Due to its distinctive characteristics, Pasteurized Camel Milk is **more expensive** than cow milk, **reaching 3 times the price per unit**. Diluting Pasteurized Camel Milk products with Cow Milk products has been a practice reported on the market for illicit gain”*

-The standard for Pasteurized Camel Milk will provide a guidance on the application of Codex guidelines related to dairy products, identifying relevant deviations that reflect the specific characterization of Camel Milk. This will help to ensure more consistent implementation of safety and quality requirements, resulting in strengthening consumer health protection:

**b- Volume of production and consumption in individual countries and volume and pattern of trade between countries**

The following development presents the current landscape of Camel milk production and trade with an overview of the various products that may be produced, processed, and traded locally, regionally, and globally.

Concerning the Pasteurized Camel Milk, it is one of the most traded forms of camel milk in the world, therefore there is an urgent need that the Food and Agriculture Organization (FAO) through its official communication system would help provide data on the production, consumption and trade of this commodity.

It is acknowledged that **while the level of trade of Camel milk products requires further documentation**, this trade is **growing and offers a high potential** for Camel milk producers worldwide, to reap the benefits of the higher value of this commodity and all its derivatives / products. It would therefore offer the benefit to improving the income of countless rural producers, primarily in low- and medium-income countries. Such benefits would be further enhanced if this commodity is duly protected from adulteration practices through a clear definition in a Codex standard.

The Food and Agriculture Organization (FAO) issued statistics of camel milk from 1961 until 2023. Since 1961, the annual growth in camel milk production is estimated to 6.5% (Konuspayeva et al., 2023).

According to FAOSTAT<sup>2</sup>, Kenya is the leading producer of raw camel milk in the world, followed by Somalia, Pakistan, Mali, Ethiopia, Saudi Arabia, Niger, and the United Arab Emirates. In 2023, global camel milk production reached 4,117,710 tonnes. From 2013 to 2023, global camel milk production has consistently increased by 0.89%, increasing from 3,679,284 tonnes to 4,117,710 tonnes.

The total production of Raw Camel Milk showed a moderate increase among the years between 2016 and 2023. It should be noted that Kenya, Somalia and Pakistan maintained the lead position in terms of the quantities of camel milk produced. Then a significant difference is observed in raw camel milk produced quantities compared with the remaining of the top ten producing countries that are Mali, Ethiopia, Saudi Arabia, Niger, and United Arab Emirates (Table 1).

**Table 1:** Raw Camel Milk Production during the year 2023 (in tonnes) (FAO STAT,2022)

Country	Production (tonnes)
Kenya	1026467
Somalia	993501.6
Pakistan	956000
Mali	293333
Ethiopia	226519.6
Saudi Arabia	136003.3
Niger	107504.5
United Arab Emirates	89367.78

Sudan	60853.16
Chad	36066.57

Experts and representatives of the production sector gathered at the [International Symposium on Camel Milk Products](#) reported that the annual production of Pasteurized Camel Milk in the United Arab Emirates exceeds 7,000 tonnes, of which 1,800 tonnes are exported to the European Union, China and the United States of America. The remainder is consumed locally or traded within the Near-East region.

Data provided by **Tunisia** indicate that production of Pasteurized Camel Milk reached 5 tonnes annually. Similarly, and according to export data from the United Arab Emirates, Camel Milk Powder exports reached 330 tonnes annually, the equivalent of 3,300 tonnes of liquid milk.

According to data provided by the **Sultanate of Oman**, the raw Camel Milk production doubled in 2023 from the production recorded in 2022 going from 1,149.7 tonnes to 2,367.15 in 2023. The production recorded during the first nine months of 2024 reached 3,755 tonnes, showing a significant increase. Oman exported the raw milk mainly to the Kingdom of Saudi Arabia. The exported quantities during 2023 reached 2,367 tonnes.

In 2024, the forecast for raw camel milk production in **Mali** was 679,957 tonnes, while the available production achieved was 299,181 tonnes.

According to Kenya Bureau of standards, the production of Raw Camel milk in **Kenya** knows an increase from 862.293 tonnes in 2022 to 1.029.616 tonnes in 2024.

The camel milk sector is considered as an active and promoting pillar of Mongolian economy. According to **Mongolia** official sources, the production of raw camel milk from bactarian camels increased from 10,000 tons to 13,000 tonnes between 2021 and 2023. In parallel, the production of fermented camel milk witnessed a considerable increase during the last 5 years, going from 9.1 tonnes in 2019 to 106.5 tons in 2023 according to the same source.

In **Pakistan**, currently, only one camel manufacturing company exists until now, the volume of Pasteurized camel milk produced reaches 330 tonnes per month subsequently used for Powder production, Cheese etc (Discussion held with ELC Biotech Company).

### **c- Diversification of national legislations and apparent resultant or potential impediments to international trade**

The international standard-setting landscape already encompasses several standards developed nationally and regionally.

As presented in the discussion paper, none of the national or regional standards currently available, focuses on the specific criteria of Camel milk composition nor do they address the challenges associated with fraudulent activities targeting Camel Milk products, presenting a gap that would be addressed by a Codex Standard.

**Table 2** summarizes international standardization for Camel Milk and the key features included in these standards.

At the regional level, the Gulf Cooperation Council (GCC) Standardization Organization (GSO) adopted a standard for Pasteurized Camel Milk (GSO 1970:2021); raw Camel Milk being included in the GSO raw milk standard (GSO 174:2021).

At national levels, Tunisia standardized raw Camel Milk destined for further processing (NT 14.261:2009). Kenya adopted standards for raw whole Camel Milk (DKS 2061:2016), pasteurized Camel Milk (DKS 2062:2016) and fermented Camel Milk (DKS 2707:2016).

Morocco also adopted a national standard for pasteurized Camel Milk (NM 08.4.300:2016). China adopted a standard for powder Camel Milk (RHB 903—2017) and Kazakhstan

adopted in 2015 a standard for Camel Milk processing (ST RK 166-2015) and in 2019 a standard for raw Camel Milk (ST RK 3386-2019).

In Pakistan, the minimum composition requirements for packaged full fat, low fat and skimmed milk among which the camel milk (pasteurized or UHT), are included in the Packaged Liquid Milk Standard (PS: 5344-2022) published in 2022.

While exploring the international regulatory framework, major producing countries such as Mali and Ethiopia were found to have no national standards for Camel Milk, neither raw nor processed. Among existing standards, there was no specific standard for raw Camel Milk except in Kenya, while some requirements for raw Camel Milk have been included in the general raw milk standards in some countries, such as the Gulf countries and the European Union. Also, the species of camel has not been specified, with the exception of the GSO and UAE standards.

The main noticeable difference was in the minimum percentage of fat required in pasteurized Camel Milk, especially in the whole milk category, where it ranged from the highest level in the GSO standard (min 3%) to the lowest in the Kenyan standard (min 2%).

The other specifications and requirements in these standards are similar including requirements for drug residues, pesticide residues, and microbial limits, where Codex standards are often stated as the reference.

**Table 2:** Summary of existing regional and national standards for **Pasteurized Camel Milk**.

Criteria		UAE	GSO	Kenya	Morocco	Pakistan
Pasteurized Camel Milk standards		▪ UAE.S/GSO 1970 :2010(PCM)	▪ GSO 1970: 2021 (PCM)	▪ DKS 2062: 2016	▪ NM 08.4.300:2016	PS: 5344-2022
Scope for pasteurized Camel Milk standards		Pasteurized Camel Milk from <i>Camelus dromedarius</i> (Arabian Camels – One hump camel)	Pasteurized Camel Milk from <i>Camelus dromedarius</i> (Arabian Camels One hump camel)	Pasteurized Camel Milk from any Kind of Camels (One or Two humps)	Pasteurized Camel Milk from any kind of Camels (One or Two humps)	Packaged Liquid Milk to be offered for direct consumption.
<b>Summary of compositional requirements for pasteurized Camel Milk</b>						
<b>Milk fat</b> (% min)	Whole milk	2.5	3	2	3	3.5
	Low Fat Milk	2-1	3 - 0.5	1	-	2
	Skimmed Milk	0.5	0.5	0.5	-	0.5
<b>Solids not fat</b> (% min)		8	8	6	10	8.5
<b>Total acidity</b> (Expressed as % of lactic acid), max		0.18 %	0.18 %	0.17 % to 0.21 % (Raw)	0.18 %	No values
<b>Microbiological Limits for pasteurized Camel Milk</b>						
Total Bacterial Count Max. limit		100000 (CFU/ml)	100000 (CFU/ml)	30000 (CFU/ml)	No values	<50000 (CFU/ml)
Total Coliform Count Max. limit		10 (CFU/ml)	10 (CFU/ml)	10 (CFU/ml)	No values	10 (CFU/ml)
<b>European Union (EU)</b>		There is no specific regulation concerning the specifications of Camel Milk. Instead, there are regulations on products of animal origins, under which raw Camel Milk may be placed.				

#### d- International or regional market potential

In Kenya, as well as in other major Camel Milk producing countries such as Saudi Arabia, the Camel Milk sector has been dominated by informal trade in both production volume and the number of stakeholders involved<sup>6</sup>. However, increased efforts to industrialization Camel Milk production have led to the development of a wide variety of products, including pasteurized milk, flavored milk, milk powder, ghee, drinking yoghurt, cheese, butter, and ice cream.

<sup>6</sup> Musinga, M., Kimenye, D., Kivlonzi, P., 2008. The Camel Milk Industry in Kenya. Resource Mobilization Center.

Pasteurized Camel Milk produced in the United Arab Emirates (UAE) is regularly sold across the country in many of the product forms described above and is also exported to international markets including China, the European Union, and the United States.

Consolidated guidance referring to key Codex texts would provide better support and guidance for Camel Milk producers, leading to their access to evidence-based production conditions aligned with Codex guidance. This will in turn translate into higher value products and the increase of the global trade of Pasteurized Camel Milk, thereby making a positive contribution to both regional and international trade with beneficial impact on the economies and societies of several developing countries in Africa and Asia.

#### **e- Amenability of the commodity to standardization**

Pasteurized Camel Milk exhibits **unique compositional attributes**, particularly concerning proteins, lipids, vitamins, and minerals. Additionally, this high-value commodity is recognized for its possible nutraceutical properties for example, lactoferrin, immunoglobulins,  $\alpha$ -lactalbumin and serum albumin, making it subject to informal trading and therefore more susceptible to adulteration.

While differences exist in the composition of Pasteurized Camel Milk as a result of species variations as well as the diversity of the geographic areas where Camels are raised, **it is possible to establish general trends for levels of key macronutrients that characterize Pasteurized Camel Milk.**

The most suitable characteristics that tend to characterize Pasteurized Camel Milk are related to **the absence of  $\beta$ -lactoglobulin (a major allergen in bovine milk), which could be used as a defining parameter of the commodity** and the higher content in  **$\beta$ -casein** (around 65%).

This **absence of  $\beta$ -lactoglobulin is a key feature that enables the specific identification of Pasteurized Camel Milk and its distinction from possibly adulterated products.** The only other milk where  **$\beta$ -lactoglobulin** is absent is human milk, the least likely to be used as the source of adulteration of Pasteurized Camel Milk products.

A review of the characteristics of Pasteurized Camel Milk supports the **amenability of this product to standardization** at the global level, based on key characteristics that support determination of distinctive Pasteurized Camel Milk specificities.

The proposed standard **would identify a list of compositional criteria** for Pasteurized Camel milk taking into consideration the diverse conditions of production and seasonality

**The proposed standard would focus on defining and listing the characteristics that support the prevention of fraud** as well as offering more guidance on conditions of production and commercialization through the adaptation of Codex horizontal standards to this commodity such as hygiene standards, packaging, labeling as well as the ongoing work being developed by CCFICS concerning the prevention and control of food fraud which will help establish better controlled conditions of production and trade of this product.

#### **f- Coverage of the main consumer protection and trade issues by existing or proposed general standards.**

While horizontal Codex standards and general Codex milk and milk products requirements may apply to some aspects of Pasteurized Camel Milk, **a standard for Pasteurized Camel Milk** is required to help prevent fraud targeting these commodities.

A proposed standard for Pasteurized Camel Milk would also help consolidate various safety and quality requirements **by referencing the relevant codex texts** that apply to this product, and highlight the deviations, **if any**, that need to be observed for technological reasons, offering improved guidance to producers and traders.

#### **g- Products Covered by the Standard**

This standard applies to Pasteurized Camel Milk derived from the species *Camelus dromedarius* (one-humped) or *Camelus bactrianus* (two-humped) camels.

#### **h- Work already undertaken by other international organizations in this field**

No standard of global relevance was found for this commodity. However, regional inter-governmental organizations such as GCC Standardization Organization (GSO) have established a standard for Pasteurized Camel Milk i.e., GSO 1970:2021 Dairy and Dairy Products- Pasteurized Camel Milk. Other standardization efforts were also reported to be underway under the auspices of the **African Organization for Standardization (ARSO).**

### **5. Relevance to Codex strategic objectives**



The proposed standard aligns with the Codex Strategic Plan 2020–2025 and is consistent with the strategic directions defined for 2026–2031, particularly in advancing science-based, inclusive, and sustainability-oriented approaches to standard setting.

**Goal 2 (2020–2025) / Goal 1 (2026–2031)** – Develop standards based on science and Codex risk-analysis principles.

The development of this standard will be grounded in existing scientific evidence and validated analytical data defining the unique compositional and allergenic characteristics of camel milk. It will apply Codex risk-analysis principles to establish the specific criteria that ensure consumer protection and fair trade.

**Goal 3 (2020–2025) / Goal 2 (2026–2031)** – Increase impact through recognition and use of Codex standards.

The standard responds to a clear need expressed by producers and regulators to protect Pasteurized Camel Milk and to facilitate equitable participation in international trade. It will consolidate relevant Codex guidance on milk and milk products into a coherent, accessible reference for this commodity by reducing fraudulent practices and enhancing traceability, it will reinforce the credibility and global relevance of Codex standards.

**Goal 1 (2020–2025) / Goal 3 (2026–2031)** – Address emerging food issues and support sustainable food systems.

The standard directly contributes to the sustainability and resilience of food systems in low- and middle-income regions, where camel-milk production represents a critical livelihood for pastoral and rural communities. By defining the product specific criteria, the standard will reduce market disruption, minimize product rejection and waste, and encourage responsible investment in this high-value sector.

Finally, this proposal is aligned with the objectives of the International Year of Camelids (2024), which emphasized the socio-economic and nutritional importance of camelids. Establishing a Codex standard on Pasteurized camel milk will help sustain this momentum by promoting fair, science-based trade and strengthening food security in arid and semi-arid regions worldwide.

The development of this standard is also in direct alignment with the goals expressed by the designation of 2024 as the International Year of Camelids. The development and promulgation of this standard will help raise awareness about the importance and contributions of Camelids to the livelihoods of people. Camels, as a milk and meat producing species are an important source of livelihood for millions of families - most of them pastoralists - in dryland and mountainous rangeland ecosystems around the world.

## **6. Information on the relationship between the proposal and other existing Codex documents**

The proposed new international standard will refer to relevant horizontal standards and related texts developed by General Subject Committees and the Committee on Milk and Milk Products (CMMP) as follows:

With regard to the safety of camel milk, reference will be made to the following texts as appropriate:

- General Standard for Contaminants and Toxins in Foods and Feeds (CXS 193- 1995).
- General Principles of Food Hygiene (CXC 1-1969)
- Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004)
- Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CXG 21-1997).

Issues related to labelling will be covered by the:

- General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985), with any specific issues to be considered in the course of the work.

This standard will be built upon and complement existing commodity texts such as:

- General Standard for the Use of Dairy Terms (CXS 206-1999)
- Recommended Methods of Analysis and Sampling (CXS 234-1999)

## **7. Identification of any requirement for and availability of expert scientific advice**

No provision for scientific advice is foreseen at this stage. It is considered that all necessary data are available in the public domain. No specific safety issues have been identified that require scientific advice from FAO or WHO.

## **8. Identification of any need for technical input to the standard from external bodies so that this can be planned for the proposed timeline for completion of the new work.**



Input will be needed from inter-governmental organizations such as regional standardization organizations (e.g., ARSO, GSO, AIDSMO) and other non-governmental organizations, with a stake in the development of the standard, such as the International Dairy Federation (IDF)

and the International Union of Food Science and Technology (IUFoST). These organizations have an observer status with Codex and would therefore be included in the standard elaboration process.

### 9. Proposed approach and timelines for completion of work

The work on a Pasteurized Camel Milk standard was discussed during CAC47. The CAC47 recommended that the UAE (as the proponent of the proposal) and New Zealand (as host country of CCMMP) work together as outlined in paragraph 260(b)<sup>7</sup> to conduct a gap analysis and further review the new work proposal.

Based on the Results of Gap Analysis and the review of the Project Document, a CL-2025-50-CAC, was issued in August 2025.

Based on the members and observers' comments on the CL and broader consultations done by the proponent of the proposal with the concerned parties, the CCEXEC89 recommended that CAC48 approve the new work for the development of a commodity standard for pasteurized camel milk.

A proposed timeline for the standard development and adoption is presented below:

Step	Tentative Date
Review of the proposal by CCEXEC89 and CAC48; approval of new work with defined scope and objectives consistent with Codex work-priority criteria and conclusions of the CL 2025/50-CAC gap analysis.	November 2025
Establishment of an Electronic Working Group (EWG) under CCMMP, chaired by the UAE and co-chaired by (Other declared members)	December 2025
Drafting of the proposed Codex Standard by the EWG, including development of compositional reference values, authenticity criteria, and analytical method references.	December 2025- June 2026
First Meeting of the CCMMP by Correspondence: Discussion of the Proposed Draft Standard for comments at Step 3 through a Codex Circular Letter.	June 2026 (possibly week of June 8 <sup>th</sup> – June 19 <sup>th</sup> 2026)
Review of comments and revision of draft by the EWG for consideration at the next CCMMP session.	October 2026
Second Meeting of CCMMP by Correspondence CCMMP aiming for adoption at Step 8 or 5/8.	Early 2027
Review by CCEXEC92 and possible adoption by CAC50 at Step 5/8.	July 2027

This proposed timeline allows sufficient time for scientific review, stakeholder engagement, and consensus building, ensuring that the resulting Codex Standard is technically robust, globally relevant, and aligned with Codex principles of transparency, inclusiveness, and science-based decision-making.