CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-seventh Session

FAO/WHO SCIENTIFIC SUPPORT TO CODEX: REPORT ON ACTIVITIES, BUDGETARY AND FINANCIAL MATTERS

(Prepared by FAO and WHO)

Contents of paper

PART I: RECENT FAO/WHO EXPERT MEETINGS AND OTHER RELEVANT INFORMATION

1. **The delivery of scientific advice continues at an accelerated level**. FAO and WHO have continued to develop the requested scientific advice. This strong activity has been made possible through the contributions of Australia, Canada, the European Union, France, Japan, and the United States of America (USA), which have been greatly appreciated. In addition, **these activities are the result of the high priority FAO and WHO assigns to the scientific advice programme,** realizing the importance of a strong scientific foundation for all Codex standards. The CAC remains the primary beneficiary of the joint FAO/WHO scientific advice programme, as the results are used extensively in the development of Codex texts and standards. However, also other UN agencies (for example, the World Food Programme) are requesting scientific advice from FAO/WHO. Furthermore, the outputs of this joint programme are also used by member countries of FAO and WHO, to strengthen the science-based decision making on food safety and nutrition issues at national and regional levels. The following summarises the scientific advice provided in the September 2023- August 2024 period since FAO and WHO's previous report to the Commission (CAC46 INF/2).

Joint FAO/WHO Expert Committee on Food Additives (JECFA)

Since the last session of CAC, three JECFA meetings (i.e., JECFA 97, 98 and 99) have been convened in-person. The meetings addressed food additives and residues of veterinary drugs in food.

2. **Joint FAO/WHO Expert Committee on Food Additives (JECFA). The 99th Meeting of food additives, 11 – 20 June 2024, Geneva, Switzerland.** This meeting was held in the framework of the on-going programme on the risk assessment of food additives. The Committee undertook the toxicological evaluations, dietary exposure assessments, reviewed and prepared specifications for four food enzyme preparations, butterfly pea flower extract, natamycin, nisin and polyglycerol esters of fatty acids. The Committee also revised the specifications for ten flavouring agents.

3. **Joint FAO/WHO Expert Committee on Food Additives (JECFA). The 98th Meeting of food additives, 20 – 29 February 2024, Rome, Italy.** This meeting was held in the framework of the on-going programme on the risk assessment of residues of veterinary drugs in foods. The Committee undertook the toxicological evaluations, dietary exposure assessments and residual evaluations for Clopidol, Fumagillin dicyclohexylamine, and Imidacloprid. The Committee also finalized a scheme to guide the evaluation of veterinary drugs for which the dossier submitted by the sponsor was incomplete or outdated. This scheme is available in Annex 1 of the report "Guidance for the safety evaluation of residues of veterinary drugs with incomplete data package."[1]

4. **Joint FAO/WHO Expert Committee on Food Additives (JECFA). The 97th Meeting of food additives, 31 October – 10 November 2023, Rome, Italy.** This meeting was held in the framework of the on-going programme on the risk assessment of food additives. The Committee undertook the toxicological evaluations

[1] https://www.who.int/publications/i/item/9789240095533

and dietary exposure assessments and revised the specifications for titanium dioxide. The Committee also undertook the toxicological evaluations, the dietary exposure and prepared new specifications for three groups of flavouring agents (aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups; linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters – and saturated aliphatic acyclic linear primary alcohols, aldehydes and acids).

Joint FAO/WHO Meeting on Pesticide Residues (JMPR)

5. **Joint FAO/WHO Meeting on Pesticide Residues (JMPR) 19–28 September 2023. Washington DC, United States of America.** This meeting was held in the framework of the on-going programme on the risk assessment of residues of pesticide in foods. The Meeting evaluated 35 pesticides, including 7 new compounds and 4 compounds that were re-evaluated within the periodic review programme of the CCPR, for toxicity or residues, or both. The Meeting established ADIs and ARfDs, estimated maximum residue levels and recommended them for use by CCPR, and estimated STMR and highest residue (HR) levels as a basis for estimating dietary intake. The Meeting also estimated the dietary exposures (both short-term and long-term) of the pesticides reviewed and, on this basis, performed a dietary risk assessment in relation to the relevant ADI and where necessary ARfD. Cases in which ADIs or ARfDs may be exceeded were clearly indicated in order to facilitate the decision-making process by CCPR. In addition, the meeting responded to 4 concern forms raised at the CCPR, considered a number of current issues related to the risk assessment of chemicals, the evaluation of pesticide residues and the procedures used to recommend maximum residue levels. These considerations and further details of the individual evaluations can be found in the report[2].

Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA)

6. **Joint FAO/WHO Expert Meeting on microbiological risk assessment of viruses in foods - Part 2: prevention and intervention measures, 12 – 16 February 2024, Geneva, Switzerland.** In the Part 1 expert meeting, the virus-commodity combinations ranked of highest priority were human norovirus and hepatitis A virus in shellfish, fresh and frozen produce, prepared and ready-to-eat (RTE) foods, and hepatitis E virus in pork and wild game. The Part 2 expert meeting focused on these virus-commodity combinations and their associated contamination routes. The expert committee: 1) reviewed the relevant scientific literature; 2) deliberated on the developments that have occurred in control of foodborne viruses in the relevant food supply chains since the 2008 JEMRA report; and 3) identified the most promising approaches to further protect the food supply chain from virus contamination. The meeting report is in development and the executive summary is available on the FAO/WHO websites[3]. To explain the outcomes of the Part 1 expert meeting, FAO and WHO published a video entitled “Viruses in food, Who and where are they?”[4].

Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens

7. In response to the requests by CCFL and CCFH for scientific advice on food allergens, FAO and WHO convened a series of expert meetings on the risk assessment of food allergens since 2020, including Part 1 priority food allergens[5], Part 2 thresholds for priority food allergens[6], Part 3 precautionary labelling[7], Part 4 exemptions[8] and Part 5 thresholds[9]. To facilitate the understanding of the outcomes from the ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens, FAO and WHO also condensed the

[2] https://www.who.int/publications/i/item/9789240090187
[3] https://www.fao.org/3/cc9953en/cc9953en.pdf and https://www.who.int/publications/m/item/jemra-of-viruses-in-foods-part-2-prevention-and-intervention-measures
[4] https://www.fao.org/food-safety/news/news-details/en/c/1681936/ and https://www.who.int/groups/joint-fao-who-expert-meetings-on-microbiological-risk-assessment-(jemra)
[5] https://openknowledge.fao.org/items/94f20662-e4cb-4836-a1ac-9985b24b5268 and https://www.who.int/publications/i/item/9789240042391
[6] https://openknowledge.fao.org/items/ef22e408-e924-4ac1-9b19-3e7caa7a651c and https://www.who.int/publications/i/item/9789240065420
[7] https://openknowledge.fao.org/items/2ed0849b-cd11-4c94-881f-d1b41dbc215f and https://www.who.int/publications/i/item/9789240072510
[8] https://openknowledge.fao.org/items/2674e59c-59ce-484c-9b57-cbaa32275778 and https://www.who.int/publications/i/item/9789240088924
[9] https://openknowledge.fao.org/items/163bd3e3-da95-4ad1-b724-7b2e7c5b76dd and https://www.who.int/publications/i/item/9789240083332

reports into four 2-page brochures[10]. The 54th session of the CCFH organized a side event on food allergens on 12 March 2024, where FAO and WHO presented the outcomes of the expert meetings to facilitate a better understanding of this topic and deliver the communication from CCFL[11]. CCFH may update *Code of Practice on Allergen Management for Food Business Operators* (CXC 80-2020) to align with the revisions of *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) undertaken by CCFL[12].

Other activities

Ad hoc FAO/WHO work on food safety aspects of cell-based food and precision fermentation

8. FAO and WHO launched a publication entitled "Food safety aspects of cell-based food"[13] in April 2023[14], followed by a publication of the 4-page factsheet "Nine things to know about food safety aspects of cell-based food"[15] which captured the terminology issues, current development status, the importance of food safety assurance, relevant considerations for sustainability, available resources and activities at the global level, as well as tips for the competent authorities to consider for regulatory preparedness and communication strategies. The topic has been extensively discussed at the side event of CCNE11 in September 2023[16], highlighting the importance of information exchange among Codex Members. FAO has continued to hold stakeholder meeting on cell-based food and precision fermentation in Israel (2022)[17], China (2023)[18] and Canada (2024)[19] for developers and producers to present various production processes with specific consideration of food safety assurance. In 2024, the informal Technical Working Group (TWG) on cell-based food and precision fermentation has been expanded to have 111 members from 35 Codex Members. Those who would like to join the TWG can contact FAO to be part of the group. Currently the TWG is working with FAO and WHO to summarize the country status on development and regulatory aspects of cell-based food and foods derived from precision fermentation.

Water and food safety nexus (focus on chemical safety)

9. The use of good quality water at different stages of the agrifood system – from irrigation, animal farming, aquaculture, cleaning, food processing up to drinking water – is crucial for food safety. This in turn effects public health and has implications for trade in food commodities. Currently, the growing evidence of various chemical substances and their mixtures in water is a major cause for concern, especially with no harmonized standards for chemical parameters. Intensified use of some compounds, as may be the case for agrochemicals, and synthetic fluorine compounds, can pose threats to human health through contamination of food commodities.

10. There are also concerns about other sources of water pollution such pharmaceuticals, personal care products and hazards linked to proliferation of mining activities amid demands from the global mobility industry. Food safety considerations for such cases depend not only on the concentration and toxicity of pollutants in water but also the fate of such compounds in plant and animal tissues. While, at the Codex level guidelines exist for microbiological safety of water (i.e. Guidelines for the safe use and re-use of water in food production (CXG 100-2023), there are no such guidelines for chemical water safety.

11. FAO, in collaboration with WHO, is carrying out a project that aims to fill in knowledge gaps in terms of chemical water safety and emerging contaminants, which can serve as the basis for possible future work by relevant Codex committees. The project will entail:

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[10] (1) https://openknowledge.fao.org/handle/20.500.14283/cd1091en and https://iris.who.int/handle/10665/378476, (2) https://openknowledge.fao.org/handle/20.500.14283/cd1093en and https://iris.who.int/handle/10665/378970,
(3) https://openknowledge.fao.org/handle/20.500.14283/cd1097en and https://iris.who.int/handle/10665/378974, (4) https://openknowledge.fao.org/handle/20.500.14283/cd1096en and https://iris.who.int/handle/10665/379046

[11] https://www.youtube.com/watch?v=_UPBkbpfjQM from 3h53min30sec

[12] fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-54%252FFINAL%252520REPORT%252FREP24_FHe.pdf

[13] https://doi.org/10.4060/cc4855en

[14] https://www.fao.org/documents/card/en/c/cc9838en

[15] https://www.fao.org/documents/card/en/c/cc6419en

[16] https://openknowledge.fao.org/items/bbcb5ead-2303-47d4-bd25-542881d278cc

[17] https://doi.org/10.4060/cc6967en

[18] https://openknowledge.fao.org/handle/20.500.14283/cd0311en

[19] https://www.fao.org/food-safety/news/news-details/en/c/1677721/

1.Compiling a review on the available information and knowledge gaps related to contaminants, both emerging and known, in water sources, including pharmaceuticals, cosmetics, agrochemicals, heavy metals and synthetic fluorine compounds, among others. The review will also consider differences in safety provisions, practices and technologies applied to ensure good water quality worldwide. Attention to chemical water safety is particularly pertinent considering the current emphasis on circular economy and the varied applications of recycled and re-used water, for instance in controlled environment agriculture practices. This part of the work is be conducted in 2024.

2.Following the review, an expert meeting will be held to discuss the findings and provide recommendations. This will be scheduled in 2025.

Joint FAO-IAEA Protein Quality Database Technical Advisory Group and relevant meetings

12. Defining accurately the amount and quality required to meet human nutritional needs and describing appropriately the protein supplied by foods and diets is critical in meeting global nutrition targets. Scientific advice on protein quality evaluation is also relevant for the development of Codex Alimentarius food standards and guidelines. More specifically, the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) has considered the issue of protein quality in foods and diets on several occasions. Standardized protein quality of foods data in humans has a potential to inform dialogue on recommendations for protein requirements for all age groups, especially in first 3 years of life. Following the "Joint FAO IAEA Meeting on the *Meeting on the Way Forward for the Assessment of Protein Requirements and Protein Quality and for the Development of a Protein Digestibility and Quality Database"* held in October 2022, the Joint FAO-IAEA Advisory Group was established in March 2024 to provide advice on the construction of the Joint FAO/IAEA database on ileal digestibility of protein and individual amino acids in foods consumed by humans. Virtual meetings have been held in April 2024 and a physical meeting will be in Paris in November 2024 to discuss the progress of the construction of the protein quality database and evaluate actions needed for its finalization.

Ad hoc FAO work on the Nutritional Composition of Foods and Beverages made from Plant-based and other Alternative Protein Sources

13. Following a request submitted at the 43rd Session of the Codex Committee of Nutrition and Foods for Special Dietary Uses, FAO has prepared a literature review to guide the future development of “Guidelines including General Principles for the Nutritional Composition of Foods and Beverages made from Plant-based and other Alternative Protein Sources". The review identified literature with data on the nutrient profiles of foods and beverages made from plant-based and other alternative protein sources, which are intended to replace animal-based products, currently in the marketplace and comparison with their animal-based counterparts.

Alternative animal source foods: A comprehensive review of the evidence on their benefits and risks for nutrition, environment, livelihoods, and food safety

14. FAO will produce a comprehensive review with related recommendations for the current state of evidence on this topic. To do so FAO has commissioned a series of background reviews of the evidence on the benefits and risks of A-ASFs for nutrition, environment, socio-economic considerations, and food safety. FAOs work will include defining A-ASFs and their sub-categories and developing a glossary of relevant terminology and synonyms. In addition to the FAO document, the background papers will be published as scoping/ narrative reviews on the topics mentioned.

International Symposium Dietary Protein for Human Health, 13-16 September 2023

15. The International Symposium: Dietary Protein for Human Health was co-organised by FAO, two leading Universities and in collaboration with IAEA and brought together international leaders in protein nutrition and related areas and provided an authoritative update on recent scientific developments of critical importance to human welfare and food security. The three-day Symposium included presentations and discussions on protein nutrition and health; amino acid requirements; amino acid digestibility and availability; dietary protein quality, including PDCAAS and DIAAS; influence of protein quality; influence of protein quality on growth and development and on whole-body protein metabolism; protein and future food sustainability. A Research Topic ‘Dietary Protein for Human Health’ has been published in a peer-reviewed scientific journal, showcasing the original research presented at the summit meeting and providing a comprehensive update on recent advances in the area. More information can be found here: https://www.frontiersin.org/research-topics/56742/dietary-protein-for-human-health

Joint IAEA/FAO/WHO meeting to review Human Energy Requirements 23-25 June 2024

16. Twenty years on from the 2001 Joint FAO/WHO/UNU expert consultation on human energy requirements, with growing literature from across populations and the wealth of data now available in the International Atomic Energy Agency (IAEA) Doubly Labelled Water (DLW) Database, the meeting was organized to revisit the

understanding of human energy requirements and to ensure global indicators are accurately informing policy in the fight against the double burden of malnutrition. This includes informing estimations for the prevalence of undernutrition (PoU); an influential SDG2 indicator advising policy makers and public agencies. The meeting provided an update on scientific developments in the area of energy requirements and agreed on a roadmap for immediate and longer-term actions. Scientific developments presented, suggest updates to global recommendations may be warranted to update guidance on human energy requirements. Discussions on processes to define the scope and timing of the update are on-going.

Ad hoc Joint FAO/WHO work on risks and benefits of fish consumption

17. New evidence has become available regarding risks and benefits of fish consumption since the Report of the Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption was published in 2010. In October 2023, FAO and WHO held a second Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption. This consultation focused on the health benefits of fish consumption, the toxic effects of dioxins and dl-PCBs, the toxic effect of Methylmercury and its interactions with Selenium. The exercise was supported by a Background Document on the Risks and Benefits of Fish Consumption, containing information resulting from a systematic literature review. Three main objectives guided the expert consultation to set a framework for determining the health benefits and risks of fish consumption and to provide guidance to the Codex Alimentarius Commission in their work on managing risks, taking into account the existing data on the risks and benefits of consuming fish. These objectives were the following: i) examine the results of recent systematic literature reviews on health risks and benefits of fish consumption; ii) draw conclusions regarding the health benefits and risks associated with fish consumption; and iii) recommend a series of steps that Member States could take to better assess and manage the risks and benefits of fish consumption. In the report, the term “fish” is defined as finfish (vertebrates) and shellfish (invertebrates), whether of marine or freshwater origin, farmed or wild. Marine mammals and algae are outside the scope of the report. The summary report[20], the Background document[21] and the Report of the Expert consultation are available online.

FAO’s work on harmful algal blooms (HABs) and biotoxins

18. Over the past seven years, FAO and IOC/UNESCO have had a very productive partnership in many areas related to HABs, and FAO was invited to join the Secretariat of the Intergovernmental Panel on Harmful Algal Blooms (IPHAB)[22] to formalize the collaboration. FAO and IOC-UNESCO signed an MoU to materialize this collaboration. The IOC-FAO IPHAB, first established in 1991 as the organizational framework for a global partnership, encompasses decision-makers, policymakers, managers, scientists, international organizations, and non-governmental organizations (NGOs) to address the problem of harmful microalgae. Further work is envisaged for the development of a Joint FAO-IOC/UNESCO Technical Guidance for the development of marine biotoxins monitoring systems. This would complement recent work carried out recently on ciguatera poisoning[23],[24] and bivalve mollusc sanitation.

FAO’s work on bivalve mollusc sanitation

19. International trade has been the main driving factor behind the rapid growth of the bivalve mollusc production industry during the last six decades. However, a very limited number of countries have effective monitoring programmes for bivalve molluscs. FAO and WHO addressed the need to develop international guidance for implementing such programmes through the Joint FAO-WHO Technical Guidance for the Development of the Growing Area Aspects of Bivalve Mollusc Sanitation Programmes. The guidance also served as the basis for developing an e-learning course series titled “Bivalve Mollusc Sanitation”, which aims to guide practitioners in implementing the Codex Alimentarius guidance and standard in their specific contexts and how to establish and monitor a bivalve mollusc growing area. The focus of the series is the primary production of bivalve molluscs for consumption as live or raw bivalves and, in particular, how to manage microbiological hazards at this stage. The final course of the series, Growing area classification and management, is now available online[25]. The first two courses are being translated into French[26] and Spanish[27].

[20] https://openknowledge.fao.org/server/api/core/bitstreams/107fe37c-3282-4345-8098-dbe6fe717f83/content
[21] https://doi.org/10.4060/cd1548en
[22] Ihttps://hab.ioc-unesco.org/ioc-intergovernmental-panel-on-harmful-algal-blooms-iphab/
[23] https://openknowledge.fao.org/items/6bcd060b-5f5d-446e-8a4a-6efa5a583b5a
[24] https://elearning.fao.org/course/view.php?id=648
[25] https://elearning.fao.org/course/view.php?id=1055
[26] https://elearning.fao.org/course/view.php?lang=fr&id=913
[27] https://elearning.fao.org/course/view.php?lang=es&id=911

FAO's work on import notifications for fisheries and aquaculture products

20. Diverse inspection frameworks and requirements to assure consumer protection in importing countries pose one of the most significant challenges for food exporters of aquatic products. Exporters frequently struggle to comprehend import controls, resulting in food products being rejected, detained, or destroyed. Since 2016, FAO has analysed import notifications of aquatic products from the leading importing countries and made them publicly available to promote transparency and disseminate information. The resulting data is organised into six risk categories: chemical, microbiological, histamine, toxins, parasites, and a broad category known as "other causes". The analysis is available on the FAO GLOBEFISH website, and raw data on import notifications is publicly available in FAO FishstatJ. The FAO FishstatJ [28] database contain rejections, detentions, recalls, and issues reported by competent authorities in Australia from 2019 to 2024 and in the European Union, Japan, and the United States of America from 2016 to 2024.

WHO Nutrition Guidance Expert Advisory Group (NUGAG) Subgroup on Diet and Health and WHO Nutrition Guidance Expert Advisory Group (NUGAG) Subgroup on Policy Actions

21. Various Healthy Diets guidelines and Food environment policy guidelines were released recently. The activities are explained in the CX/CAC 23/46/22.

FAO/WHO updating of nutrient requirements for infants and young children aged from birth through 3 years of age

22. FAO and WHO last updated vitamin and mineral requirements for all age groups in 2004. Since then, new data have emerged suggesting that requirements for some micronutrients may need to be updated, particularly for infants and young children. Therefore, in part to inform the updating of WHO guidance on complementary feeding and also to contribute to the ongoing work of CCNFSDU in establishing nutrient reference values (NRVs-R) for children aged 6-36 months, FAO and WHO conducted the updating of nutrient intake values for infants and young children from birth through 3 years of age. Nutrient intake values include requirements (e.g. average nutrient requirement [ANR], adequate intake [AI], individual nutrient level [INL_x]) and safe upper levels of intake (ULs). Using data obtained from preparatory work done by WHO, FAO and WHO identified calcium, vitamin D and zinc as the first three priority nutrients to be updated.

23. The work of updating the FAO/WHO nutrient requirements for calcium, vitamin D and zinc for children 0-3 years of age has been completed. Nine virtual expert meetings were held, and more than 15 systematic reviews and reports were generated, many of which have been published in peer-reviewed journals. Guidance documents are currently being drafted and should be ready for public consultation in Q4 2024.

Publications

JECFA publications

24. JECFA publications are available on the following websites:
FAO http://www.fao.org/food-safety/resources/publications/en/

WHO https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa)/publications

25. Recent publications include:

- Summary and conclusions of the 99th JECFA meeting. https://openknowledge.fao.org/server/api/core/bitstreams/dc654d5c-d120-4477-a6f6-cb69239bbf42/content
- FAO and WHO. 2024. Compendium of food additive specifications – Joint FAO/WHO Expert Committee on Food Additives (JECFA), 97th Meeting, Rome, 31 October – 9 November 2023. Joint FAO/WHO Expert Committee on Food Additives (JECFA) Monographs, No. 32. Rome. https://doi.org/10.4060/cc9815en
- FAO and WHO. 2023. Compendium of food additive specifications – Joint FAO/WHO Expert Committee on Food Additives (JECFA), 96th Meeting, Geneva, 27 June – 6 July 2023. Joint FAO/WHO Expert Committee on Food Additives (JECFA) Monographs, No. 31. Geneva, Switzerland. https://doi.org/10.4060/cc7949en
- FAO and WHO. 2024. Evaluation of certain veterinary drug residues in food: ninety-eighth report of the Joint FAO/WHO Expert Committee on Food Additives. (WHO Technical Report Series, No. 1055). https://www.who.int/publications/i/item/9789240095533
- FAO and WHO. 2024. Evaluation of certain food additives: ninety-seventh report of the Joint FAO/WHO

[28] https://www.fao.org/fishery/en/statistics/software/fishstatj

Expert Committee on Food Additives (WHO Technical Report Series, No. 1051). https://www.who.int/publications/i/item/9789240090026

- FAO and WHO. 2024. Safety evaluation of certain food additives: prepared by the ninety-sixth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (WHO Food Additives Series, No. 87) https://www.who.int/publications/i/item/9789240092549
- FAO and WHO. 2023. Evaluation of certain food additives: ninety-sixth report of the Joint FAO/WHO Expert Committee on Food Additives (WHO Technical Report Series, No. 1050)https://www.who.int/publications/i/item/9789240083059
- FAO and WHO. 2023. Safety evaluation of certain food additives: prepared by the ninety-fifth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (WHO Food Additives Series, No. 86) https://www.who.int/publications/i/item/9789240068438

JMPR Publications

26. JMPR publications are available on the following websites:

FAO: https://www.fao.org/pest-and-pesticide-management/guidelines-standards/faowho-joint-meeting-on-pesticide-residues-jmpr/en/

WHO: https://www.who.int/groups/joint-fao-who-meeting-on-pesticide-residues-(jmpr)

27. Recent publications include:

- FAO and WHO. 2024. Report 2023: Pesticide residues in food – Joint FAO/WHO Meeting on Pesticide Residues. Rome. https://doi.org/10.4060/cc9755en
- FAO and WHO. 2024. Pesticide residues in food 2022. Joint FAO/WHO meeting on pesticide residues. Evaluation Part II – Toxicological. https://www.who.int/publications/i/item/9789240085985

JEMRA Publications

- FAO and WHO. 2023. Prevention and control of microbiological hazards in fresh fruits and vegetables - Part 1 & 2: General principle: meeting Report. Microbiological Risk Assessment Series No 42. Available at: https://www.fao.org/documents/card/en/c/cc8490en and https://www.who.int/publications/i/item/9789240082083
- FAO and WHO. 2023. Prevention and control of microbiological hazards in fresh fruits and vegetables - Part 4: Specific Commodity: meeting report. Microbiological Risk Assessment Series No 44. Available at: https://www.fao.org/documents/card/en/c/cc7460en and https://www.who.int/publications/i/item/9789240077959
- FAO and WHO. 2023. Measures for the control of *Salmonella* spp. in poultry meat: meeting report. Microbiological Risk Assessment Series No 45. Available at: https://www.fao.org/documents/card/en/c/cc9026en and https://www.who.int/publications/i/item/9789240078826
- FAO and WHO. 2024. Measures for the control of *Campylobacter* spp. in poultry meat: meeting report. Microbiological Risk
  Assessment Series No 46. Available at: https://openknowledge.fao.org/items/3dbc3cc9-2855-4124-ab03-efd6e3c27e05 and https://www.who.int/publications/i/item/9789240088085

Other publications

- FAO and WHO. 2024. Food safety aspects of cell-based food – Report of the publication launch webinar, 7 April 2023. Rome and Geneva, Switzerland. https://doi.org/10.4060/cc9838en
- FAO and WHO. 2024. Cell-based food in the context of the Near East region – Report of the side event to the 11th Session of the FAO/WHO Coordinating Committee for Near East (CCNE11), Rome, Italy, 21 September 2023. Rome. https://doi.org/10.4060/cd0080en
- FAO. 2024. Cell-based food and precision fermentation – Products, safety and the future role. Stakeholder roundtable meeting report, Shanghai, China, 6 November 2023. Rome. https://doi.org/10.4060/cd0311en
- FAO and WHO. 2024. Risk assessment of food allergens – Part 4: Establishing exemptions from mandatory declaration for priority food allergens. Food Safety and Quality Series 16. Available at: https://openknowledge.fao.org/items/2674e59c-59ce-484c-9b57-cbaa32275778 and https://www.who.int/publications/i/item/9789240088924
- FAO and WHO. 2023. Risk assessment of food allergens. Part 5: Review and establish threshold levels for specific tree nuts (Brazil nut, macadamia nut or Queensland nut, pine nut), soy, celery, lupin, mustard, buckwheat and oats. Food Safety and Quality Series 16. Available at: https://openknowledge.fao.org/items/163bd3e3-da95-4ad1-b724-7b2e7c5b76dd and https://www.who.int/publications/i/item/9789240083332
- FAO and WHO. 2024. Food allergen brochures:
    - Priority food allergens. Available at: https://openknowledge.fao.org/handle/20.500.14283/cd1091en and https://iris.who.int/handle/10665/378476
    - Food allergen reference doses. Available at: https://openknowledge.fao.org/handle/20.500.14283/cd1093en and https://iris.who.int/handle/10665/378970
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    - Exemptions from mandatory food allergen declaration. Available at: https://openknowledge.fao.org/handle/20.500.14283/cd1096en and https://iris.who.int/handle/10665/379046
- FAO. 2024. Review of derivation methods for dietary intake reference values for older infants and young children (in publication)
- FAO. 2024. Computing PDCAAS for Protein Quality Assessment in Follow-up Formula for Young Children (in publication)
- FAO. 2024. Development of a protein database and the way forward for reviewing protein requirements. Report of a joint FAO/IAEA technical meeting in Vienna, 10–13 October 2022. Rome. 54 pages (https://www.fao.org/family-farming/detail/en/c/1698270/)

Upcoming meetings

28. **Joint FAO/WHO Meeting on Pesticide Residues (JMPR) 17–26 September 2024. Rome, Italy.** The meeting plans to evaluate 36 compounds, including 7 new compounds and 5 compounds for periodic re-evaluation.

29. **Joint FAO/WHO Meeting on Food Additives (JECFA) 10–19 June 2025. Rome, Italy.** The meeting plans to evaluate the safety of 10 food additives.

PART II: FINANCIAL AND BUDGETARY MATTERS

30. The budget requirements presented here are based on the requests for scientific advice from several Codex subsidiary bodies. This section provides a summary of cost for the provision of scientific advice to Codex in 2022-2023 by FAO and WHO based on budgeted expenditures. The final information on 2024-2025 expenditure will become available in early 2026.

WHO budget

31. In WHO, most of the funds for the activity and staff costs related to the provision of scientific advice in food safety and nutrition is provided through specified voluntary contributions from Member States and other donors while part of the staff costs is provided through assessed and unspecified voluntary contributions. Both food safety and nutrition scientific advice work is implemented by the Standard and Scientific Unit in the Department of Nutrition and Food Safety, Division of UHC/Healthier Populations.

32. For the biennium 2022-23, the activity and staff costs for the work on scientific advice in food safety and nutrition amounted to USD 6 million including USD 4.7 million in food safety. For the biennium 2024-25, the activity and staff costs for the work on scientific advice in food safety and nutrition amounted to USD 6.33 million.

33. Canada, the European Union, Japan, the United States of America, Irish Aid, Swiss Agency for Development and Cooperation, Bill & Melinda Gates Foundation, Eleanor Crook Foundation and Vital Strategies have provided voluntary contributions to support the scientific advice work on food safety and nutrition. Other Members are strongly encouraged to follow this example.

34. The scientific advice activity of WHO heavily depends on specified contributions received from a small number of Member States which is gratefully acknowledged, in particular the long-standing support from the United States of America to food safety and Japan to nutrition.

FAO budget

35. In FAO, funds to support the activities and staff costs related to the provision of scientific advice to Codex are budgeted in FAOs regular Programme of Work and Budget and through extra-budgetary resources. Food Safety Scientific Advice to Codex is supported by a number of units within FAO including the Divisions of Agrifood Systems and Food Safety, Plant Production and Protection and Fisheries and Aquaculture. Scientific advice on nutrition, when requested, is provided by the Division of Food and Nutrition.

36. For the 2022-23 biennium, activity and staff costs for scientific advice to Codex amounted to USD 5.6 million in food safety and USD 0.5 million in nutrition.

37. In the 2022-23 biennium, 100% of staff costs and 68% of the costs of activities actually implemented, amounting to USD 4.9 million were supported by FAO's Regular Programme Budget, including the USD 1 million increase in the PWB 2020-21 (CL 163/3 para 30 and CL 164/3 para 59) for scientific advice and standard setting.

38. For the biennium 2024-25, USD 5.7 million are budgeted for activity and staff costs related to scientific advice to Codex, including USD 5.4 million in food safety (staff costs: USD 2 168 000 and activity costs: USD 3 201 000) and USD 0.35 million in nutrition (staff costs: USD 268 000 and activity costs: USD 82 000). In the 2024-25 biennium, approximately 86 percent of the budget, amounting to USD 4.9 million, represent allocations from FAO's Regular Programme budget. The remaining 14 percent is funded from extra-budgetary contributions from Canada, the United States of America and Australia. Additional extra-budgetary resources are anticipated in the current biennium.

39. The recognition of key scientific advice meetings and consultations that support the standard setting work of Codex (such as JECFA, JEMRA, JMPR and JEMNU) as Corporate Technical Activities in FAO's Programme of Work and Budget has ensured budgetary security for non-staff activities in the current biennium and is gratefully acknowledged.

Conclusion

40. As indicated above, the way in which the provision of scientific advice is currently funded is different between WHO (heavily dependent on voluntary contributions) and FAO (mainly covered by assessed contributions).

41. Overall, the contribution of FAO and WHO to the provision of scientific advice equals to approximately USD 12.1 million per biennium. To ensure the ability of the joint scientific advice programme to be able to deliver at the current rate, it will be of paramount importance to ensure this level of stable and predictable funding continue to be made available to both organizations.