

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 7

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

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EDITORIAL AMENDMENTS TO CODEX TEXTS PROPOSED BY THE CODEX SECRETARIAT

1. In this document, the Codex Secretariat presents editorial amendments to Codex standards that have been introduced by the Codex Secretariat to improve editorial consistency and correctness. The need for these editorial amendments was discovered following the 46th Session of the Codex Alimentarius Commission (CAC46).
2. CAC47 is invited to note the editorial amendments as listed in [Appendix I](#).
3. CAC47 is invited to endorse the editorial amendments as listed in [Appendix II](#).

Appendix I**Editorial amendments in various Codex standards**

Standard (reference)	Section	Original text	Amended text
<i>Standard for Dates</i> (CXS 143-1985)	3.3(b)	Codex Alimentarius Volume 13	<i>Recommended Methods of Analysis and Sampling</i> (CXS 234-1999)
<i>Standard for Sorghum Grains</i> (CXS 172-1989)	3.2.3	Crotalaria (<i>Crotalaria</i> spp.)	Crotalaria (<i>Crotalaria</i> spp.)
	Annex DEFECTS (Total), blemish grains	Footnote "i" was missing	Footnote "i" inserted with the following text: "The maximum amount of defects includes those from this Annex and Section 3.2.2 of the standard."
<i>Standard for Certain Canned Citrus Fruits</i> (CXS 254-2007)	2.1(a)	"prepared from washed, sound and mature ripe grapefruit (<i>Citrus paradise</i> Macfadyen) "	"prepared from washed, sound and mature ripe grapefruit (<i>Citrus paradisi</i> Macfadyen)"
<i>Standard for Desiccated Coconut</i> (CXS 177-1991)	3.2.4	£ symbol before 0.3% m/m, 4% m/m, 2.5% m/m, and 15 fragments per 100 g	Replacement of the £ symbol before 0.3% m/m, 4% m/m, 2.5% m/m, and 15 fragments per 100 g by ≤
<i>Standard for Preserved Tomatoes</i> (CXS 13-1981)	2.3	"not whole" form	"unwhole" form
<i>Standard for Edible Fungi and Fungus Products</i> (CXS 38-1981)	2.1.8	a 200-microns mesh	a 200-micron mesh "sieve"
<i>Standard for Quick Frozen Raspberries</i> (CXS 69-1981)	3.2.2	refractometer	refractometer
<i>Standard for Canned Stone Fruits</i> (CXS 242-2003)	3.2.1.6 Table (c) Canned plums/Canned cherries, (i) Blemish and trim	3 30% m/m	30% m/m
<i>Standard for Fish Oils</i> (CXS 329-2017)	Table 1	non detect	non-detectable

Appendix II**A. Proposed editorial amendments to the *General Standard for Food Additives (CXS 192-1995)***

1. It has been brought to the attention of the Codex Secretariat that:
 - a) Dipotassium diphosphate (INS 450(iv)) had been included in Note 475 due to an oversight.
 - b) The Note “CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)” associated with processed eucheuma seaweed (PES) (INS 407a), pectins (INS 440), potassium acetate (INS 261(i)), potassium carbonate (INS 501(i)), and potassium dihydrogen citrate (INS 332(i)) in Table three had been errantly introduced with a wrong text in the parenthesis of the name of the Note (the correct name of the Note “CS 262-2006 (for use in cheese mass only)” was included in CX/FA 23/53/6).
2. Therefore, the following editorial amendments to CXS 192-1995 are proposed:
 - a) To delete dipotassium diphosphate (INS 450(iv)) from Note 475. Hence, Note 475 should be presented as follows:

475 Except in products conforming to the *Standard for Instant Noodles (CXS 249-2006)*: sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium phosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), , tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.
 - b) To amend the name of Note “CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)” associated with processed eucheuma seaweed (PES) (INS 407a), pectins (INS 440), potassium acetate (INS 261(i)), potassium carbonate (INS 501(i)), and potassium dihydrogen citrate (INS 332(i)) in Table three with “CS 262-2006 (for use in cheese mass only)”.

B. Proposed editorial amendments to the *Code of Practice on Good Animal Feeding* (CXC 54-2004)**Footnote 5**

1. Section 4.2, Labelling, paragraph 11 states: "This sub-section does not apply to labelling of feed and feed ingredients derived from modern biotechnology."⁵
2. The related footnote (5) states: "Whether and how to label animal feed and feed ingredients derived from modern biotechnology awaits developments on food labelling, being considered by the Codex Committee on Food Labelling".
3. The Codex Committee on Food Labelling has not developed any guidance addressing animal feed. The *Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology* (CXG 76-2011) addresses foods, but not feed.
4. In light of the above, the Codex Secretariat proposes to delete footnote 5.

Footnote 12

5. Section 6, On-farm production and use of feed and feed ingredients, paragraph 53 states: "To help ensure the safety of food used for human consumption, good agricultural practices¹² should be applied(...)."
6. The related footnote (12) states: "Guidelines on this definition are under development by FAO".
7. Since FAO does not have one specific guidelines on good agricultural practices, but rather multiple guidelines relating to different commodities, the Codex Secretariat proposes to delete footnote 12.