



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION**

**71<sup>st</sup> Session**

**FAO Headquarters, Rome, Italy, 20-23 June 2016**

**CRITICAL REVIEW**

**(DRAFT STANDARDS AND RELATED TEXTS FOR ADOPTION; MONITORING OF STANDARDS DEVELOPMENT; AND PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS)**

*This document compiles information on the work carried by Codex subsidiary bodies, which met after CAC38 (July 2015) until 29 February 2016.*

*Information on the work carried out by the Committees that met from 1<sup>st</sup> March to 10 May 2016 will be compiled in CX/EXEC 16/71/2 Add.1.*

**BACKGROUND**

1. In accordance with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2*, CCEXEC shall:

- i. Examine proposed standards from Codex committees, before they are submitted to the Commission for adoption:
  - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts;
  - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate;
  - for format and presentation; and
  - for linguistic consistency.
- ii. Review the status of development of draft standards against the timeframe agreed by the Commission and shall report its findings to the Commission. In particular, CCEXEC may propose an extension of the timeframe; cancellation of work; or propose that the work be undertaken by a Committee other than the one to which it was originally entrusted, including via the establishment of a limited number of subsidiary bodies, if appropriate.<sup>1</sup>

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<sup>1</sup> CCEXEC63 (2009) agreed that a list of discussion papers should be included in the document on monitoring for information purposes only, in order to present a complete view of the workload of each Committee, but would not be discussed as such.

To facilitate the conduct of monitoring progress of standards development, the CCEXEC58 (2006) agreed on the following criteria to be applied: (i) When progress on a standard is delayed due to the need for scientific advice, the Executive Committee could encourage FAO and WHO to schedule an expert consultation to provide such advice in a timely manner, and recommend suspension of work until such time as scientific advice became available; (ii) When scientific advice has been provided and a standard has been under consideration for more than five years, the Executive Committee should urge the Committee concerned to take action within a specified timeframe; (iii) When an item has been considered for several sessions without any progress and there is no prospect of reaching consensus, the Executive Committee could propose suspension of work at a particular Step in the Elaboration Procedure for a specified period of time or discontinuation of work, or corrective action to be taken to achieve progress, fully taking into consideration the information provided by the subsidiary body concerned.

- iii. Conduct the critical review of proposals for development / revision of standards<sup>2</sup>, which includes:
- examination of proposals for development / revision of standards taking into account the “*Criteria for the Establishment of Work Priorities*”, the strategic plan of the Commission and the required supporting work of independent risk assessment;
  - identifying the standard setting needs of developing countries;
  - advice on the need for coordination of work between relevant Codex subsidiary bodies;
  - advice on establishment and dissolution of committees and task forces, including *ad hoc* cross-committee task forces (in areas where work falls within several committee); and
  - preliminary assessment of the need for expert scientific advice and the availability of such advice from FAO, WHO or other relevant expert bodies, and the prioritisation of that advice.

## STRUCTURE OF THE DOCUMENT

2. This document combines information for the Critical Review that was (prior to CCEXEC70) traditionally compiled in three separate documents. The revised structure of the document aims to facilitate the Critical Review by CCEXEC by providing a comprehensive view of the overall work of each Committee. In particular, the following information is provided for each Committee, as appropriate:

- (i) Texts forwarded to CAC39 for final adoption
- (ii) Texts forwarded to CAC39 for adoption at Step 5
- (iii) Ongoing work (various steps)
- (iv) Proposals for new work forwarded to CAC39 for approval
- (v) Discussion papers and/or other papers
- (vi) Overall workload of the Committee

3. The tables (appendices 1-6), include comments provided by the Chairperson of the relevant committee, and “explanatory notes” prepared by the Codex Secretariat, on: status of endorsement, where applicable, and any other relevant information, as appropriate. In addition, for new work proposals the explanatory notes include a brief description of the scope of new work.

4. The explanatory notes to the table on the overall workload include:

- (i) Considerations of the Codex Secretariat, and
- (ii) The Committee responses to the recommendation of CCEXEC70 to consider the need to develop an approach for the management of their work (Ref. [REP15/EXEC](#), para. 15) where appropriate.

5. For item in the Step process, information is provided on:

- **Job Identification Number**: or the year when new work was approved, or the year when work actually started, as applicable.
- **“Target Year”**: the year by which the text is to be adopted at Step 8, as agreed by the Commission on the basis of the project document (from 2004 onwards), or the date specified by the Committee, where applicable.
- **“Output Codes”**: the following codes are used: 1.1: Review and develop Codex standards and related texts for food safety; 1.2: Review and develop Codex standards and related texts for food quality; 1.3: Review and develop Codex standards and related texts for food labelling and nutrition; 1.4: Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis.

6. The tables provide hyperlinks to the Committee reports. For those project documents finalised after the Committee session (and not included in the Committee reports) hyperlinks are provided to the relevant CAC39 documents, which have the project documents as attachments.

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<sup>2</sup> The decision to undertake new work or revision of individual maximum residue limits for pesticides or veterinary drugs, or the maintenance of the *General Standard on Food Additives* (including methods of analysis and sampling), the *General Standard on Contaminants and Toxins in Food and Feed* (including methods of analysis and sampling), the *Food Categorization System* and the *International Numbering System*, shall follow the procedures established by the Committees concerned and endorsed by the Commission.

**RECOMMENDATIONS**

7. CCEXEC **is invited to critically review** the work of the committees in accordance with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts*, Part 2 (as described in paragraph 1) and in particular, for each Committee, to:

- (i) Examine standards and related texts submitted to the Commission for adoption;
- (ii) Review the status of development of standards against the timeframe agreed by the Commission; and
- (iii) Review proposals for development / revision of standards.

**Appendices**

- Appendix 1: Committee on Spices and Culinary Herbs, Second session (14-18 September 2015)
- Appendix 2: Committee on Fresh Fruits and Vegetables, Nineteenth session (5-10 October 2015)
- Appendix 3: Committee on Fish and Fishery Products, Thirty-fourth session (19-24 October 2015)
- Appendix 4: Committee on Food Hygiene, Forty-seventh session (9-11 November 2015)
- Appendix 5: Committee on Nutrition and Food for Special Dietary Uses, Thirty-seventh session (23-27 November 2015)
- Appendix 6: Committee on Food Import and Export Inspection and Certification Systems, Twenty-second session (6-12 February 2016)

**Appendix 1****COMMITTEE ON SPICES AND CULINARY HERBS (CCSCH): (2<sup>ND</sup> SESSION, 14-18 SEPTEMBER 2015) (REP16/SCH)****Texts forwarded to CAC39 for adoption at Step 5**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Standard for Cumin	N05-2014	2017	5	1.2		Ref. REP16/SCH, para. 25 and Appendix III. The document was considered by the Committee for the first time. Substantial progress was made on the draft standard but two issues needed further discussion, i.e. definition of further processing and sampling plans. Work is on schedule.
Proposed Draft Standard for Thyme	N07-2014	2017	5	1.2		Ref. REP16/SCH, para. 37 and Appendix IV. The document was considered by the Committee for the first time. Substantial progress was made on the draft standard but two issues needed further discussion, i.e. definition of further processing and sampling plans. Work is on schedule.
<p><u>Comments by the Chairperson:</u> All the four proposed draft Standards prepared by the EWGs had similar text in the scope regarding 'further processing', however during plenary a few members expressed concern on its usage and hence it was put within square brackets. Caution has been exercised as the Committee is in the process of elaborating Standards for the first time for spices and culinary herbs and this could be taken as reference for future work.</p>						

**Ongoing Work**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Standard for Black, White and Green Pepper	N04-2014	2017	2/3	1.2		Ref. REP16/SCH, para. 21. The document was considered by the Committee for the first time. The Committee collected additional comments on each section of the proposed draft standard and agreed to return the proposed draft Standard to Step 2/3 for redrafting, circulation for comments and consideration by the next Session. Work is on schedule.
Proposed Draft Standard for Oregano	N06-2014	2017	2/3	1.2		Ref. REP16/SCH, para. 31. The document was considered by the Committee for the first time. In light of the many unresolved issues, the Committee agreed to return the proposed draft standard to Steps 2/3 for redrafting, circulation and consideration at the next Session. Work is on schedule.
<p><u>Comments by the Chairperson:</u> Deliberations in CCSCH2 plenary on the proposed draft Standard for BWG and Oregano is expected to help the EWGs in formulating comprehensive proposed draft standards for these important spices/herbs. This would also facilitate completion of work within the proposed time frame.</p>						

**Discussion papers and others**

Documents	Explanatory Notes
Discussion paper on grouping of spices and culinary herbs	Ref. REP16/SCH, para. 43. The discussion paper was considered for the first time by CCSCH2, which agreed to revise the paper for consideration at the next session. The revision would also attempt some sub-grouping, with a view to recommend group standards and explore the possibility to develop a format for group standards for spices.
Proposals for new work on Spices and Culinary Herbs	Ref. REP16/SCH, para. 53 – 54. CCSCH2 considered several proposals for new work (replies to CL 2014/04-SCH) and grouped them into three categories: i.e. i. Recommended for approval: Dried or Dehydrated Ginger; Dried Chilli Peppers and Paprika; and Dried Garlic; ii. Conditional approval: i.e. Basil; Saffron; and Nutmeg; iii. Returned for redevelopment: Coriander; and Cloves. CL 2015/27-CSH Part B requests proposals for new work that will be considered by an in-session Working Group, which will be established by CCSCH3.

Documents	Explanatory Notes
Glossary of terms and products for further processing	Ref. REP16/SCH, para. 55. To facilitate the development of standards on spices and culinary herbs, a discussion paper will be prepared for CCSCH3 regarding a glossary of terms and products for further processing which would clarify what “further processing” means and how it is applied to the scope of CCSCH.
<p><u>Comments by the Chairperson:</u> Discussion paper on grouping/subgrouping could help in developing group standards for a large number of spices/culinary herbs thereby reducing the time taken by the Committee in its work. Preparing priority list by the in-session WG would help not only in avoiding discussion on the same proposal over and over again but also better the work management of the Committee. Glossary of terms would reduce the time taken for discussion during plenary. Clarity on ‘products for further processing’ would facilitate clearly defining scope of work in future. All the above are very important for CCSCH as it is in its initial stages of Standard setting process. These would also facilitate development of Codex texts at in shorter time.</p>	

#### Overall workload of the Committee

Committee sessions	Step 8 and 5/8	Step 5	Other texts for adoption	Ongoing work	New Work	Discussion paper and others	Discontinued work / discussion paper
CCSCH2	-	2	-	2	-	3	-
<p><u>Comments by the Chairperson:</u> Preparation of a priority list is a step forward to reduce time of plenary for discussion on the proposals already submitted and reviewed and also help Committee in its work management.</p>							
<p><u>Explanatory notes:</u> The Committee is managing well its work, which progresses according to the schedule. CCSCH prioritises proposals for new work, according to the <i>Criteria for the Establishment of Work Priorities</i> (criteria applicable to commodities), set in the Procedural Manual; CCSCH2 did not put forward any proposals for approval by CAC39, since any of the four standards under development had been finalised. The development of the first standards requires additional work by the Committee as discussion covers both horizontal aspects of the standards for spices and culinary herbs and the specific aspects of individual commodities. Steady progress on these first standards will positively impact on future work of the Committee, including the development of group standards.</p>							

**Appendix 2****COMMITTEE ON FRESH FRUITS AND VEGETABLES (19<sup>TH</sup> SESSION, 5-9 OCTOBER 2015) (REP16/FFV)****Texts forwarded to CAC39 for final adoption**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Standard for Aubergines	N10-2014	2017	5/8	1.2	-	Ref. REP16/FFV, para. 51 and Appendix III The document was considered once by CCFFV19 (2015) and completed before the target year. <b>Endorsement:</b> <u>Food Additives:</u> No provisions <u>Methods of Analysis and Sampling:</u> No provisions <u>Contaminants and Hygiene:</u> Standardized text as in the Procedural Manual <u>Food labelling:</u> For endorsement by CCFL24 (2016)
<u>Comments by the Chairperson:</u> No comment.						

**Texts forwarded to CAC39 for adoption at Step 5**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Standard for Garlic	N09-2014	2017	5	1.2		Ref. REP16/FFV, para. 70 and Appendix IV The document was considered once by CCFFV19. Work is on schedule.
Proposed draft Standard for Kiwifruit	N11-2014	2017	5	1.2	-	Ref. REP16/FFV, para. 76 and Appendix V The document was considered once by CCFFV19 (2015). Work is on schedule.
<u>Comments by the Chairperson:</u> No comment.						

## Ongoing Work

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Standard for Ware Potatoes	N08-2014	2017	2/3	1.2	-	Ref. REP16/FFV, para. 83 and Appendix VI The document was considered once by CCFFV19. Progress has been made but substantial review is still needed on key provisions. It is expected that CCFFV20 (2017) will finalize the Standard according to schedule.
<u>Comments by the Chairperson:</u> No comment.						

## Proposals for new work forwarded to CAC39 for approval

Documents	Timeframe		Output Codes	Scientific Advice	Explanatory Notes
	Reference and project document	Target Year			
Standard for fresh date	<u>CX/CAC 16/39/7</u> , Annex I	2020 (three CCFFV sessions)	1.2	-	Ref. REP16/FFV, para. 96 CCFFV19 agreed to recommend approval of new work on <i>fresh</i> date by CAC39 and requested India to prepare a revised project document for submission to CCEXEC to ensure the scope covers <i>fresh</i> date as opposed to <i>dehydrated</i> date which is covered by the <i>Standard for Dates</i> (CODEX STAN 143-1995). The standard will consider the essential quality characteristics of fresh date palm ( <i>Phoenix dactylifera</i> L. from Arecaceae family) after proper preparation and packaging. Fresh dates for industrial processing are excluded.
<u>Comments by the Chairperson:</u> No comment.					



**Discussion Papers and others**

Documents	Explanatory Notes
Layout for Codex standards for fresh fruits and vegetables including a Glossary of Terms	<p>Ref. REP16/FFV, paras 100-101 76 and Appendix VII This document has been under discussion since 2003.</p> <p>CCFFV19 finalized the Layout except for: minimum requirements (application of phytosanitary rules to the presence of / damage caused by pests); sizing (application of sizing provisions for miniature produce); quality tolerances (allowance of tolerances for decay in "Extra" Class and Class I and the respective figures); non-retail containers (applicability of the provision to alternatively submit separate information to those indicated on the package). It is expected that the next CCFFV will finalize these issues.</p> <p>CCFFV also agreed to develop a Glossary as an Annex to the Layout as useful for the understanding and application of terms used in the Layout / Codex standards for fresh fruits and vegetables.</p>
Proposals for new work for Codex standards for fresh fruits and vegetables	<p>Ref. REP16/FFV, para. 96</p> <p>A Circular Letter is issued inviting Members to submit proposals for new work. All proposals submitted will be considered by CCFFV20, which will take a decision regarding their submission to CAC for approval based on the completion of standards under consideration.</p>
<p><u>Comments by the Chairperson:</u> No comment.</p>	

**Overall workload of the Committee**

Committee sessions	Step 8 and 5/8	Step 5	Other texts for adoption	Ongoing work	New Work	Discussion paper and others	Discontinued work / discussion paper
CCFFV19	1	2	-	1	1	2	-

Comments by the Chairperson:

No comment.

Explanatory notes:

CCFFV reconfirmed that the priority setting criteria for the establishment of work priorities and the decision-making criteria for the development of Codex standards and related texts as laid down in the Procedural Manual are sufficient to ensure that the standards and work areas identified as priority were progressed in a timely manner.

The overall workload of next session is similar to that of the current session, which has shown to be manageable within the time allocated to the meeting (i.e. a week).

CCFFV20 will: (i) consider for finalization the standards in the Step procedure (garlic, kiwifruit, ware potatoes); (ii) discuss for the first time the standard for fresh date; (iii) consider proposals for new work; and (iv) finalize the layout for Codex standards for fresh fruits and vegetables (outstanding issues) and start discussion on the glossary of terms.

The added value of a glossary of terms should be further assessed, especially regarding how it will further facilitate development of Codex standards for fresh fruits and vegetables; the timeframe envisaged for its completion and the approach to proceed with its development so that it will not have a negative impact on the core work of development of quality standards for FFV.

**Appendix 3****COMMITTEE ON FISH AND FISHERY PRODUCTS (34<sup>TH</sup> SESSION, 19-24 OCTOBER 2015) (REP16/FFP)****Texts forwarded to CAC39 for final adoption**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Code of Practice for Processing of Fish Sauce	N03-2013	2016	8	1.1 1.2	-	Ref. REP16/FFP, para. 18 and Appendix III Work completed within the projected timeframe. <b>Endorsements:</b> Relevant hygiene provisions endorsed by CCFH47. No other endorsements required.
Proposed draft Code of Practice on the Processing of Fresh and Quick Frozen Raw Scallop Products	-	2015	5/8	1.1	-	Ref. REP16/FFP, para. 24 and Appendix IV Work completed after the target year due to the need to align the Code with that of the related Standard, which was completed by CCFFP33 and adopted by CAC37 (2014). Extensive work undertaken through EWG, PWG and discussion in CCFFP34. <b>Endorsements:</b> None required.
Proposed draft Code of Practice for Fish and Fishery Products (Section on Sturgeon Caviar)	N16-2011	2014	5/8	1.1	-	Ref. REP16/FFP, para. 29 and Appendix V. Work completed after the target date as CCFFP33 agreed to return the Code to Step 3. Extensive work undertaken through EWG, PWG and discussion in CCFFP34. <b>Endorsements:</b> Relevant hygiene provisions endorsed by CCFH47. No other endorsements required.
Sampling plans in the <i>Standard for Live Abalone and for Raw, Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing</i> (CODEX STAN 312-2013); <i>Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish</i> (CODEX STAN 311-2013); and <i>Standard for Fresh and Quick Frozen Raw Scallop Products</i> (CODEX STAN 315-2014)	-	-	-	1.1	-	Ref. REP16/FFP, para. 8 CCMAS34 did not endorse sampling plans in the named Standards noting that reference should not be made to the <i>General Guidance on Sampling</i> . CCFFP was requested to establish more appropriate sampling plans. On this advice, CCFFP33 considered development of sampling plans. No sampling plans were developed, but further guidance was requested from CCMAS35.

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
						CCMAS35 provided proposed sampling plans for consideration by CCFFP34. CCFFP34 accepted the sampling plans proposed (except for sampling plans for parasites). Once the sampling plans are adopted, the aforementioned three Standards will be complete.
Amendments to Food Additive Provisions in Standards for Fish and Fishery Products	-	-	-	1.1	-	<p>Ref. REP16/FFP, para. 56 and Appendix VI CCFFP31 (2011) started work on revision of food additive provisions in fish and fishery texts with a view to align them with the GSFA and align the name of the food additives with CAC/GL 36-1989. CCFFP34 only considered the outstanding food additive provisions from CCFFP33 and focused its work on the correction of inconsistencies / inaccuracies and other changes of editorial nature.</p> <p><b>Please Note:</b></p> <p>CCFA48 had included sodium sorbate (INS 201) in the priority list of substances for evaluation by JECFA (for both specification and safety assessment), pending confirmation by CCFA49. CCFA would provide a response on the final status of the compound at a future date (Ref. REP16/FA para 121 (iv)). Therefore, the related provision in the <i>Standards Atlantic Herring and Salted Sprat</i> (CODEX STAN 244-2004) and for <i>Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes</i> (CODEX STAN 167-1989) should be reconsidered at a later stage.</p> <p>The provision for disodium diphosphate (INS 450(i)) and phosphoric acid (INS 338) in the <i>Standards for Canned Tuna and Bonito</i> (CODEX STAN 70-1981) and for <i>Canned Crab Meat</i> (CODEX STAN 90-1981) need to be revised to correct an error in reporting the units expressing the maximum level (i.e. 10 mg/kg vs 10 g/kg) in the standards published on the Codex website.</p> <p><b>Endorsement by CCFA:</b> not necessary as there are no changes in the ML.</p>

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Amendments to Section 7.4 <i>Estimation of fish content of the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter</i> (CODEX STAN 166-1989)			-			<p>Ref. REP16/FFP, para. 63 and Appendix VII</p> <p>This amendment is as a consequence of several years of discussion on how best to deal with nitrogen factors in the aforementioned Standard (i.e. need for nitrogen factors, methods used to determine such factors, and their effectiveness in determining fish content.</p> <p>The finalisation of the work was dependent on the support of FAO in terms of publishing nitrogen factors on their website, and on the continued update of this information and development of a uniform procedure for sampling and analysis related to nitrogen factors.</p> <p><b>Endorsements:</b> Endorsed by CCMAS37.</p>
Amendment to Section 11 – <i>Processing of salted and dried salted fish</i> of the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP 52-2003)						<p>Ref. REP16/FFP, para. 66a and Appendix VIII.</p> <p>The amendment entails the integration of essential information from an Appendix into the main text. This follows a decision of CCFFP34 to discontinue work on appendices to the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP52-2003) (see below).</p>
<p><u>Comments by the Chairperson:</u></p> <p>All standards described above for adoption by CAC have been finalized by consensus after extensive work.</p> <p>Methods of sampling in commodity standards: It is my advice that CCMAS is encouraged to revise the current GL on sampling to improve its user-friendliness for both subsidiary bodies and other users.</p> <p>Proposed amendments to the CODEX STAN 166-1989: The CCFFP has agreed to amendments (similar to previous amendments of the bivalve molluscs standard) where future need for adding information on methods or species information can be efficiently handled by the use of the appropriate FAO website instead of standard amendments by Codex.</p>						

## Proposals for new work forwarded to CAC39 for approval

Document	Timeframe		Output Codes	Scientific Advice	Explanatory Notes
	Reference and project document	Target Year			
Guidance for histamine control in the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP 52-2003) and sampling plans for histamine in standards for fish and fishery products	<u>CX/CAC 16/39/7</u> , Annex II	2020	1.1 1.2	FAO/WHO Expert Consultation on the Public Health Risks of Histamine and Other Biogenic Amines in Fish and Fishery Products	Ref. REP16/FFP, paras 72 and 80b) and c). The new work will entail (i) revision of the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP52-2003) to provide complete guidance on the control of scombrototoxin/histamine control and (ii) development of new sampling plans for histamine in relevant standards for fish and fishery products. The work will take into account the FAO/WHO Expert consultation on histamine as well as the FAO/WHO histamine sampling tool.
<p><u>Comments by the Chairperson:</u> As the CCFFP has judged there to be no need for future regular sessions, further work on histamine issues has been foreseen through EWGs or, if needed, by PWGs. As chair I will recommend the CAC to carefully consider if this work instead should be placed under the umbrella of the CCFH. In my view this will allow progress in this field to be arranged and facilitated by usual working procedures and priorities.</p>					

## Discussion papers and others

Documents	Explanatory Notes
Appendices 1 – 11 to the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP 52-2003)	<b>Discontinued</b> (Ref. REP16/FFP, para. 66b) Relevant information from Appendix 6 has been transferred to the main Code (Section 11) (see amendment to Section 11 – <i>Processing of salted and dried salted fish</i> of the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP 52-2003) above).
Proposal for a standard for fresh chilled pirarucú fillet or whole fish	<b>Discontinued</b> (Ref. REP16/FFP, para. 75) A proposal was made by Colombia at CCFFP33, which requested Colombia to submit a discussion paper and project document. As no proposal was submitted, CCFFP agreed to discontinue consideration on this matter.
<p><u>Comments by the Chairperson:</u> No comments</p>	

## Overall workload of the Committee

Committee sessions	Step 8 and 5/8	Step 5	Other texts for adoption	Ongoing work	New Work	Discussion paper and others	Discontinued work / discussion paper
CCFFP34	3	-	4	-	1	-	2
<p><u>Comments by the Chairperson:</u> As the CCFFP has judged there to be no need for future regular sessions, further work on histamine issues has been foreseen through electronic WGs or, if needed, by physical WGs.</p>							

As chair I will recommend the CAC to carefully consider if this work instead should be placed under the umbrella of the CCFH. In my view this will allow progress in this field to be arranged and facilitated by usual working procedures and priorities.

Explanatory notes:

CCFFP34 has finalised work on all items in the Step procedure and resolved the issues related to nitrogen factors and the appendices to CAC/RCP 52-2003; the only matter that had been identified for new work was the development of guidance and sampling plans for histamine and no new requests for further work were submitted. The volume of outstanding work did not justify convening regular sessions of CCFFP.

CCFFP34 considered two options for dealing with the new work on histamine: (i) to be adjourned *sine die* and refer the work on histamine to appropriate committees; and (ii) conduct/complete the specific work by correspondence. Recognising that: (i) the new work should be developed as a single set of work; (ii) CCFFP was the most appropriate forum for conducting such work; and (iii) the work, if conducted in another committee, might not receive the same attention and priority, or be diluted in broader issues, such as the control of histamine in food in general, CCFFP34 agreed to continue working by correspondence, as the amount of outstanding work did not warrant physical sessions of CCFFP.

In view of the completion of work on the *Code of Practice of Fish and Fishery Products* (CAC/RCP 52-2003), the Codex Secretariat is planning to prepare by the next session of CAC an editorial revision of CAC/RCP 52-2003 to ensure linguistic consistency throughout the entire document.

**Appendix 4****COMMITTEE ON FOOD HYGIENE (47<sup>TH</sup> SESSION, 9-11 NOVEMBER 2015) (REP16/FH)****Texts forwarded to CAC39 for final adoption**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Guidelines for the Control of Nontyphoidal <i>Salmonella</i> spp. in Beef and Pork Meat	N02-2014	2018	5/8	1.1	FAO/WHO	Ref. REP16/FH, para. 22 and Appendix II. This work was initiated in 2013 and completed two years ahead of schedule. FAO/WHO supported this work by (i) conducting a systematic literature review to ensure that any relevant measures to control <i>Salmonella</i> in beef and pork were identified and (ii) convening an expert meeting to review the technical basis of the mitigation /intervention measures proposed.
Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites	N03-2014	2019	5/8	1.1	FAO/WHO	Ref. REP16/FH, para. 30 and Appendix III. This work was initiated in 2013 and completed two years ahead of schedule. FAO/WHO supported this work with convening an expert meeting on <i>Multi-criteria based ranking for risk management of foodborne parasites</i> .
Proposed Draft Annex I “Examples of Microbiological Criteria for Low-Moisture Foods when Deemed Appropriate in Accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CAC/GL 21-1997)” and Annex II “Guidance for the Establishment of Environmental Monitoring Programmes for <i>Salmonella</i> spp. and other Enterobacteriaceae in Low-Moisture Food Processing Areas” to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995)	N06-2013	2016	5/8	1.1	-	Ref. REP16/FH, para. 41 and Appendix IV. The work was initiated in 2013. Work first focused on the main/general text, which was adopted in 2015, followed by the development of the annexes. Work on the annexes is on schedule. FAO/WHO support this work through convening an expert meeting on <i>Ranking of low-moisture foods in support of microbiological risk management</i> .

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Annex III "Spices and Dried Aromatic Herbs" to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995)			adoption	1.1		Ref. REP16/FH, para. 41 and Appendix IV. This annex is part of the collection of annexes to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995). It is an adaptation/amendment of the <i>Code of Hygienic Practice for Spices and Dried Aromatic Herbs</i> (CAC/RCP 42-1995) to fit as an annex to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995). (see note below on revocation of the <i>Code of Hygienic Practice for Spices and Dried Aromatic Herbs</i> (CAC/RCP 42-1995)).
<p><u>Comments by the Chairperson:</u></p> <p>We have an excellent working relationship with Secretariat, FAO/WHO, and country delegates which makes the work of the Chairperson quite easy. For all of these documents FAO/WHO convened consultations, drafted reports, and delivered the material for the committee to consider with time for deliberations. The delegates arrived at the meeting well prepared and willing to achieve consensus. During the meeting the secretariat was available to provide an appropriate framework for discussion and address any procedural issues. Final products were delivered for consideration by the Commission AHEAD of schedule. Truly a great team effort.</p> <p>As a recommendation for future work, I would encourage committees to attempt to identify at least two years (or more) ahead work that will be required by our expert bodies. This allows them to forecast needs, budget and personnel resources with enough time for committees to arrive prepared at the meeting. While this initially may require committees to invest more time up front lining up and prioritizing future work, once the cycle is initiated the flow should be easier to manage and committee work more expeditious.</p> <p>Traditionally, a limiting factor has been the availability of translated documents, we are lucky that the host country has been extremely helpful with this and delegations hosting workgroups have been able to also provide some level of language support.</p>						

#### Proposals for new work forwarded to CAC39 for approval

Document	Timeframe		Output Codes	Scientific Advice	Explanatory Notes
	Reference and project document	Target Year			
Revision of the <i>General Principles of Food Hygiene</i> (CAC/RCP 1-1969) and its HACCP Annex	REP16/FH Appendix V	2021	1.1	FAO/WHO expert scientific advice is necessary on water with respect to food safety and suitability throughout the food chain, and other aspects that might arise in the course of the work.	Ref. REP16/FH, para. 45. The scope of the new work is to revise and update the <i>General Principles of Food Hygiene</i> (CAC/RCP 1-1969) (GPFH) and its annex on HACCP - making it an easier text to understand and implement across the food chain. This text is the basis for all codes of hygienic practice in Code and is widely used and referenced internationally. Several initiatives are ongoing internationally, and it is important for Codex to ensure that GPFH and the Annex on HACCP provide the best available guidance based on current scientific information. The work will be undertaken by an EWG.



Document	Timeframe		Output Codes	Scientific Advice	Explanatory Notes
	Reference and project document	Target Year			
Revision of the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)	REP16/FH Appendix VI	2018	1.1	-	Ref. REP16/FH, para. 46. The purpose of the work is to revise and restructure the Code to ensure uniformity across the main Code and its annexes and to remove duplications. The work will be undertaken by an EWG.
<p><u>Comments by the Chairperson:</u> This document was originally drafted in 1969. The world is very different and we have to draft this new version in such a way that it remains relevant for many years. While embarking on the revision of the <i>General Principles of Food Hygiene</i>, the Committee acknowledges that we have several years of work ahead. This is the key document for the committee and in use worldwide. We will have to be very deliberate in the discussion and inclusive with other international initiatives covering similar scope. I expect very active discussion. The revision of the <i>Code of Hygienic Practice for Fresh Fruits and Vegetable</i> is also needed to maintain well organized and simple text seeking more efficiency and updating a 15 year old document.</p>					

#### Discussion papers and others

Documents	Explanatory Notes
New work proposals / Forward Workplan	<b>Ongoing</b> (REP16/FH para. 52 and Appendix VII)
<i>Code of Hygienic Practice for Spices and Dried Aromatic Herbs</i> (CAC/RCP 42-1995)	<b>Revoked</b> (REP16/FH para. 40(b)) The revocation follows the inclusion of this Code as an annex to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995). See note above on annexes to the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CAC/RCP 42-1995).
<p><u>Comments by the Chairperson:</u> Given the complexity and magnitude of the documents CCFH is currently working on, we will have to carefully assess future work with a balance of housekeeping activities and laying the ground work for other items in our priority list. We will try to be very sensitive to the needs of the delegations, but also the workload we identify for our expert groups in WHO and FAO. Careful planning today has allowed the CCFH to accomplish tasks ahead of time. We have to align Secretariat capabilities with requirements from experts to continue with success.</p>	

**Overall workload of the Committee**

<b>Committee sessions</b>	<b>Step 8 and 5/8</b>	<b>Step 5</b>	<b>Other texts for adoption</b>	<b>Ongoing work</b>	<b>New Work</b>	<b>Discussion paper and others</b>	<b>Discontinued work / discussion paper</b>
CCFH47	3	-	1	-	2	-	1
<p><u>Comments by the Chairperson:</u></p> <p>I cannot compliment enough the work of the Secretariat and FAO/WHO always does for CCFH. As some of our long term Delegates move on to other activities, we have to make a special effort to sustain an open and consensus driven attitude. My hope is that every delegate, new or old, actively participates in the discussions, so that we remain as a heterogeneous intellectual discussion that concludes in a consensus opinion. I'm concerned with a trend towards regionalization of opinions where the discussion is led by few regional representatives. The collective, creativity, imagination, and problem solving ability of individuals would certainly be compromised were this "regional" trend continue to develop.</p>							
<p><u>Explanatory notes:</u></p> <p>The work of CCFH is planned through its "process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work". The forward workplan helps the CCFH plan and have a manageable work programme; and also provides a guide to FAO/WHO on the need for scientific advice. CCFH47 has requested FAO/WHO to undertake a review in advance of starting new work (i.e. on VTEC/STEC) since such work was among the top priorities in the Forward Workplan.</p> <p>Finalisation and advancement of the texts to Step 5/8, 8 and adoption has allowed the Committee to take up two new work items. It is envisaged that the new work, in particular, the revision of the General Principles of Food Hygiene and its annex on HACCP will be extensive and take up considerable time of the Committee over the next few years.</p>							

**Appendix 5****COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (37<sup>TH</sup> SESSION, 23 - 27 NOVEMBER 2015) (REP16/NFSDU)****Texts forwarded to CAC39 for final adoption**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Nutrient reference values for labelling purposes in the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985)	N06-2008	2016	5/8	1.3	FAO/WHO and RASBs	Ref. REP16/NFSDU, para. 52a and Appendix II, Part I. This work was initiated in 2007 and work is being undertaken in phases. The work on NRVs is within schedule.
Amendment to the Annex of the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985) (addition of a definition for RASBs)	-	-	adoption	1.1		Ref. REP16/NFSDU, para. 50a and Appendix II, Part II. A working definition for “recognized authoritative scientific body” (RASB) was previously agreed by CCNFSDU. The definition has been amended and is being forwarded for adoption and inclusion in CAC/GL 2-1985.
Amendment to Section 10, methods of analysis in the <i>Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants</i> (CODEX STAN 72-1981)	-	-	-	1.1	-	Ref. REP16/NFSDU, para. 94 and Appendix V, Part I. This is a consequential amendment to make reference to the <i>Recommended Methods of Analysis and Sampling</i> (CODEX STAN 234-1999), following identification of methods of analysis for endorsement by CCMAS and inclusion in CODEX STAN 234-1999.

**Comments by the Chairperson:**

CCNFSDU discussed extensively the proposed NRVs-R for Vitamin A (including dietary equivalents and conversion factors), Vitamin E, magnesium, iron (including dietary description and footnote), copper and phosphorus based on the report of the EWG and taking into account the newest scientific knowledge and data. Therefore, the Committee suggests adoption by CAC at Steps 5/8 with the omission of Steps 6 and 7.

## Ongoing work

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
NRV-R for Vitamin D and the dietary equivalents and conversion factor for Vitamin E	N06-2008	2016	3	1.3	FAO/WHO and RASBs	Ref. REP16/NFSDU, para. 52b and Appendix II, Part III This work is part of the overall work on new or revised NRVs. It is expected that the NRV-R for Vitamin D and the Vitamin E dietary equivalents and conversion factor will be finalised by CCNFSDU38.
Review of the <i>Standard for Follow-up Formula</i> (CODEX STAN 156-1987) (Section 2.1.1 and 2.2 and essential composition and optional ingredients (6-12 months))	N07-2013	2017	4	1.2/1.3		Ref. REP16/NFSDU, para. 61a and Appendix III, Part I This part of the revision was discussed and agreed by CCNFSDU37, but is being held at Step 4 until the other sections are discussed and agreed (at CCNFSDU38) in order to progress a full set of revisions in the Step process. Work is on schedule.
Review of the <i>Standard for Follow-up Formula</i> (CODEX STAN 156-1987) (other sections)	N07-2013	2017	2/3	1.2/1.3		Ref. REP16/NFSDU, para. 61a and Appendix III, Part II (see above) Work is on schedule and will be undertaken by EWG and PWG.
Definition for Biofortification	N05-2015	2016	2/3	1.3		Ref. REP16/NFSDU, para. 71 The work was approved by CAC38 (2015) and discussed in CCNFSDU37. The work will not be completed as per the proposed timeline (for adoption in 2016. CCNFSDU37 provided further guidance on what to consider in the development of the definition which will continue to be developed through an EWG. The EWG will also consider the question raised by CCEXEC70 and endorsed by CAC38 on how the definition will be used and where it will be best placed.

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
NRV-NCD for EPA and DHA long chain omega-3 fatty acids	N06-2015	2016	2/3	1.3	FAO/WHO and RASBs	<p>Ref. REP16/NFSDU, para. 80</p> <p>The work was approved by CAC38 (2015) and discussed in CCNFSDU37.</p> <p>The work will not be completed as per the proposed timeline (for adoption in 2016) as a number of key issues needed to be addressed. The key issues are whether there is sufficient scientific evidence to support the link between NRV-NCD and reduction in risk of coronary heart disease mortality; whether all criteria were met to establish an NRV; and whether all recognized authoritative scientific bodies (RASBs) had been considered.</p> <p>In establishing NRVs, CCNFSDU follows the <i>General Principles for Establishing Nutrient Reference Values for the General Population</i> (an Annex to the <i>Guidelines on Nutrition Labelling – CAC/GL 2-1985</i>).</p> <p>Work will continue through an EWG following the <i>General Principles for Establishing Nutrient Reference Values for the General Population</i> (thereby identifying RASBs using the definition for RASBs (see new definition for adoption above) and using their scientific information, while also taking into account the work of NUGAG (WHO).</p>
<p><u>Comments by the Chairperson:</u></p> <p>CCNFSDU was almost able to finalize its work on the additional or revised Nutrient Reference Values (NRV-R) for labelling purposes (vitamins and minerals) for the general population at the last session. The decision on the NRV-R for Vitamin D and on the Vitamin E dietary equivalents and conversion factors was postponed to the next session. It should be possible to reach consensus on these two points at CCNFSDU 38.</p> <p>CCNFSDU also considered the elaboration of NRVs-R for older infants and young children. Since there was a lot of support for this work, CCNFSDU agreed to establish an electronic working group (EWG) with the terms of reference to assess the need and value for the establishment of NRVs-R for older infants and young children and the need for scientific advice provided by JEMNU. However no member country was ready to lead the eWG. If the same situation arises at the next session and no member country is willing to chair the EWG, CCNFSDU should consider the discontinuation of this work. An important point will be whether scientific advice can be provided by JEMNU.</p> <p>The revision of the <i>Standard for Follow-up Formula</i> (CODEX STAN 156-1987) is a very difficult and challenging task. To do the work in phases has been the right decision of CCNFSDU. At its last session CCNFSDU was able to make progress with regard to the essential composition of Follow-up Formula for older infants (6 to 12 month) and products for young children on the basis of the results of a one-day physical working group meeting before the CCNFSDU session.</p> <p>Regarding the definition for “biofortification” the EWG presented in its document four options for a definition. CCNFSDU agreed not to discuss the four options and asked the EWG to submit just one single proposal for a draft definition for discussion at CCNFSDU 38. The discussion of CCNFSDU 37 on the criteria described in the working documents of the EWG was nevertheless very useful.</p>						

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<p>CCNFSDU 37 could not reach consensus on the draft NRV-NCD for EPA and DHA long chain omega-3 fatty acids proposed by the EWG because there were divergent views on the scientific evidence to support the proposed NRV-NCD. It became obvious that external scientific advice is needed. It was discussed whether JEMNU should be asked for scientific advice or whether the work of NUGAG on polyunsaturated fatty acids should be used as scientific basis since NUGAG was already in the process of scoping a review. After a lengthy discussion with strong positions of the FAO and the WHO representatives the Committee agreed to re-establish the EWG to re-evaluate the scientific data taking into consideration the work of WHO's NUGAG. If the (preliminary) report of NUGAG will not be available sufficiently in advance of the next session of CCNFSDU, the Committee will not be in a position to further discuss this item or come to a conclusion. The progress of this work in CCNFSDU depends on the timetable of WHO's NUGAG. The completion of this work will probably be delayed.</p> <p>In my view it is regrettable that CCNFSDU could not reach consensus to initiate the JEMNU process for the first time - especially against the background that JEMNU was established as a <b>joint</b> initiative of FAO and WHO on special request of CCNFSDU.</p>						

#### Proposals for new work forwarded to CAC39 for approval

Document	Timeframe		Output Codes	Scientific Advice	Explanatory Notes
	Reference and project document	Target Year			
Guidelines for Ready-to-Use Foods (RUTF)	REP16/NFSDU, Appendix IV	2020	1.3	2007 Joint Statement by WHO, WFP, UNSCN and UNICEF	<p>Ref. REP16/NFSDU, paras 87-88.</p> <p>The scope of the new work is to define RUTF in terms of its composition and safety aspects. The Guideline will provide a reference for industry, consumers and government regulatory authorities to follow and provide the needed framework for the supply of consistently safe and nutritionally appropriate emergency food aid products. The work will be undertaken by an EWG.</p>
<p><u>Comments by the Chairperson:</u> There was a great deal of support for this important new work in CCNFSDU 37 after the UNICEF representative suggested to establish a guideline for RUTF and not a standard.</p>					

#### Discussion papers and others

Documents	Explanatory Notes
Discussion paper on Claim for "Free" of Trans Fatty Acids	Ref. REP16/NFSDU, para. 89 Discussion will continue at CCNFSDU38.
Alignment of food additive provisions in standards developed by CCNFSDU	Ref. REP16/NFSDU, para. 95 In-light of its decision to no longer use a "wish-list" for inclusion of food additives in CODEX STAN 72-1981, the Committee agreed to start consideration of the alignment of food additives provisions in different standards under its jurisdiction with the relevant provisions of the GSFA.
<p><u>Comments by the Chairperson:</u> On the basis of the Discussion paper on Claim for "Free" of Trans Fatty Acids CCNFSDU38 will consider whether the workload of the Committee will allow for it to take up new work. The alignment of food additive provisions in standards developed by CCNFSDU will also be considered taking into account of the full programme of work of CCNFSDU.</p>	

**Overall workload of the Committee**

Committee sessions	Step 8 and 5/8	Step 5	Other texts for adoption	Ongoing work	New Work	Discussion paper and others	Revoked Standards, Discontinued work or discussion paper
CCNFSDU37	1	-	2	5	1	1	1
<p><u>Comments by the Chairperson:</u>  External scientific advice by JEMNU would support and speed up the work of CCNFSDU. For example the elaboration of additional or revised Nutrient Reference Values (NRV-R) for vitamins and minerals was a difficult and time-consuming task due to the lack of external scientific advice. Therefore the JEMNU process should be initiated in those cases scientific advice is necessary.</p> <p><u>Explanatory notes:</u>  The Committee has a full programme of work and has made progress on the review of the <i>Standard for Follow-up Formula</i>, which is being undertaken in phases. To date, work on essential composition and optional ingredients (6-12 months) as well as the section on product definitions is being held at Step 4 until the other sections are agreed in order to progress a full set of revisions in the Step process. Similarly, the Committee has continued to make progress on the development of NRVs-R for labelling purposes in the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985); and agreed on the inclusion of a working definition for RASBs in the Annex of CAC/GL 2-1985 as well as embarking on NRV-R for Older infants and younger children.</p> <p>With regard to the CCEXEC70 recommendation, the Committee recalled its response on the monitoring of the strategic plan from its last session that there was no need to develop a new approach for management of its work.</p>							

**Appendix 6****COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS (22<sup>ND</sup> SESSION, 6 -12 FEBRUARY 2016) (REP16/FICS)****Texts forwarded to CAC39 for final adoption**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Principles and Guidelines for the Exchange of Information Between Importing and Exporting Countries to Support the Trade in Food	N01-2015	2018	5/8	1.4		Ref. REP16/FICS, para. 25 and Appendix II. This work was initiated in 2015 and completed two years ahead of schedule The early completion of this work was facilitated by EWGs and informal workshops, which defined the scope of the new work (approved by CAC38) and prepared the proposed draft. A PWG (held in July 2015) further developed the proposed draft which was circulated for comments and considered and finalised by CCFICS22.
Proposed Draft Revision of the <i>Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations</i> (CAC/GL 19-1995)	N03-2015	2018	5/8	1.4		Ref. REP16/FICS, para. 43 and Appendix IV. This work was initiated in 2015 and completed two years ahead of schedule.
Proposed Draft Revision of the <i>Guidelines for the Exchange of Information Between Countries on Rejections of Imported Food</i> (CAC/GL 25-1997)	N04-2015	2018	5/8	1.4		Ref. REP16/FICS, para. 48 and Appendix V. This work was initiated in 2015 and completed two years ahead of schedule.
<u>Comments by the Chairperson:</u>						
The three documents put forward to the Commission for adoption have been substantially discussed in electronic and physical WGs. The committee met for an extended period (six days) to allow sufficient time for full consideration of the draft standards by the full committee. The development of these draft guidelines has been done in an open, inclusive and transparent manner with a high level of engagement from Codex members (and the FAO and WHO). There are no issues outstanding on any of these texts.						



**Texts forwarded to CAC39 for adoption at Step 5**

Documents	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Guidance For Monitoring the Performance of National Food Control Systems	N02-2015	2019	5	1.4		Ref. REP16/FICS, para. 32 and Appendix III. The document was considered only once by CCFICS. Work is on schedule.
<p><u>Comments by the Chairperson:</u> Monitoring the performance of national food control systems is a very complex topic. The draft guidelines have been the topic of informal workshops and a physical working group. At CCFICS22 substantial time was spent on the text which has provided all members with the opportunity to seek clarifications and provide input where they felt the need. There are no unresolved issues in the draft guidance, the Committee supported the adoption at Step 5 as this is a complex topic and its implementation at the national level will be different depending on the varying situations of a countries national food control system. It is expected that it will be ready for adoption at Step 8 in 2017.</p>						

**Discussion papers and others**

Documents	Explanatory Notes
Discussion Paper on System Comparability/Equivalence	Ref. REP16/FICS, para. 52 CCFICS22 considered a discussion paper proposing new work on the development of guidance on how countries should approach systems equivalence determination on a practical level. In view of the need to further refine the scope, prerequisites and procedures of the proposal, CCFICS agreed to consider a revised paper and project document at its next session.
Discussion Paper on the Use of Electronic Certificates by Competent Authorities and Migration to Paperless Certification	Ref. REP16/FICS, paras 56 – 58 CCFICS22 considered a discussion paper proposing new work on the on the development of guidance on the use of electronic certificates by competent authorities and migration to paperless certification. As further discussion was needed, the Committee agreed to consider at its next session a revised paper and a project document, which would consider the discussion and in particular perform a gap analysis with current Codex texts, and a technology review on this topic as well as explore resource requirements for procedural concepts of paperless electronic certification.
Discussion Paper on Third Party Certification (with broad parameters)	Ref. REP16/FICS, para. 63 CCFICS22 considered a discussion paper regarding potential future work for CCFICS and agreed to consider at its next session a discussion paper on third party certification (with broad parameters), which would explore to which degree such certifications can be used as a part of official controls in relation to food trade.
Discussion Paper on Consideration of Emerging Issues and Future Directions for the Work of the Codex Committee on Food Import and Export Inspection and Certification Systems	Ref. REP16/FICS, paras 64-65 This is a standing item to facilitate the Committee's identification of emerging issues and to inform future directions of its work. CCFICS22 recognized that some of the areas proposed for consideration had already been taken up during the current meeting and agreed to keep the document under review. CCFICS22 also agreed that the update paper would include a framework for the preliminary assessment and identification of priority areas that the Committee may need to work on in the future. The framework should identify issues from the possible areas for new work and then match them against the criteria to be developed for prioritization.

Documents	Explanatory Notes
Discussion Paper on Food Integrity/Food Authenticity As Emerging Issues	<p>Ref. REP16/FICS, paras 69-70</p> <p>CCFICS22 considered a paper addressing the difficulties faced by consumers to assess the authenticity of food and the need to develop methodologies and guidance to assist authorities on this matter.</p> <p>The Committee agreed to consider at its next session a discussion paper on this topic, which could identify, where possible, new work in the area of food integrity and authenticity could relate to (and possibly supplement) current CCFICS texts.</p> <p>The Committee agreed to seek guidance from CCFL on issues relating to labelling, CCMAS on issues regarding methods of analysis and sampling in relation to food integrity/authenticity, and from CAC to verify if this issue would be covered by the mandate of CCFICS.</p>
<p><u>Comments by the Chairperson:</u></p> <p>The discussion paper on emerging issues resulted from the discussions held by the committee in recognition of the 50<sup>th</sup> Anniversary of Codex. The approach has been to allow different countries to take on the leadership in drafting each year to ensure that the paper is a representative of all committee members. The discussion on this item allows the committee to highlight emerging issues that it may need to consider into the future. The inclusion in the next version of a framework for the preliminary assessment and identification of priority areas for the committee will make this paper an even better tool for the committee in the future.</p> <p>The other discussion papers are all on topics that are at the forefront of competent authorities deliberations both at the national and international level. Many countries are in the process of strengthening their national food control systems while others in the process of reforming or improving them to make them more relevant, efficient and effective. The ongoing discussion on systems equivalence and third party certification will provide future guidance to support strengthening national food control systems and protecting the health of consumers whilst promoting fair practices in the food trade.</p> <p>The topic of food fraud/authenticity has been highlighted by incidents internationally in the past 5 – 10 years, increasingly consumers are seeking assurances which competent authorities in both importing and exporting countries must be able to provide. This work will explore how this might be addressed through Codex.</p>	

### Overall workload of the Committee

Committee sessions	Step 8 and 5/8	Step 5	Other texts for adoption	Ongoing work	New Work	Discussion paper	Revoked Standards, Discontinued work or discussion paper
CCFICS22	3	1	-	-	-	5	-
<p><u>Comments by the Chairperson:</u></p> <p>A substantial part of the worldwide trade in food depends on inspection and certifications systems. These systems may significantly impede international trade. It is therefore desirable that the design and application of systems reflects the guidance developed by Codex through CCFICS. The work of CCFICS is highly relevant to the international trading environment and this is re-enforced by the high level of engagement by delegations in the discussions both at the committee and in electronic and physical working groups. The guidance developed by the committee follows a principles-based approach and takes into account the different circumstances of countries in regards to food control systems.</p> <p><u>Explanatory Notes:</u></p> <p>The Committee has completed most of its ongoing work, and currently has only one document at Step 5. However, there are several discussion papers in preparation, which can be expected to result in a full programme of work for the Committee in the coming years. The Committee deals with many issues important in ensuring food safety and in particular, fair practices in the food trade. There is evident synergy between the work of the Committee and various capacity building projects of the Food Safety and Quality Unit of FAO.</p> <p>With regard to the to the CCEXEC70 recommendation, the Committee agreed to examine the criteria in the Codex Procedural Manual and practices in other Codex committees, and in the context of updating the <i>Discussion paper on consideration of emerging issues and future directions for the work of the Codex committee on food import and export inspection and certification systems (CX/FICS 16/22/9)</i> develop a prioritization framework to be used by the Committee in future sessions.</p>							