

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE:

Via delle Terme di Caracalla 00100 ROME: Tel. 57971 Telex: 610181 FAO I. Cables Foodagri

ALINORM 85/19

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Sixteenth Session

Geneva, 1-12 July 1985

REPORT OF THE FOURTEENTH SESSION OF THE COORDINATING COMMITTEE FOR EUROPE

Thun, Switzerland, 4-8 June 1984

INTRODUCTION (Agenda Item 1)

1. The Fourteenth Session of the Coordinating Committee for Europe was held in Thun, from 4 to 8 June 1984 by courtesy of the Government of Switzerland. The meeting was chaired by Mr. P. Rossier, the Coordinator for Europe.
2. The Session was opened by Mr. Rossier who welcomed delegates on behalf of Mr. Alphonse Egli, Federal Counsellor. The Coordinator briefly recalled the history of the Committee and emphasized the progress which had been achieved during the Chairmanship of Professor Dr. H. Woidich (Austria). He expressed the hope that the Committee would continue to be a forum for discussion for the countries of the European Region of the Codex Alimentarius Commission. Mr. Lerch, Vice-President of the City of Thun, extended a warm welcome to delegates to Thun.
3. Mrs. Dix of the Codex Secretariat asked the Chairman to convey the thanks of the Directors-General of WHO and FAO to the Swiss Authorities for kindly hosting the meeting. She recalled the importance which Switzerland had always attached to the work of the Codex Alimentarius Commission since its establishment. Mrs. Dix also expressed the appreciation of the Commission to Austria and Switzerland for providing excellent facilities for the Committee and in the case of Switzerland as well for the Codex Committees on Soups and Broths, Cocoa and Chocolate Products and Natural Mineral Waters.
4. The Session was attended by delegations of the following countries: Austria, Belgium, Czechoslovakia, France, Federal Republic of Germany, Hungary, Ireland, Italy, Netherlands, Norway, Poland, Portugal, Spain, Sweden, Switzerland, United Kingdom, Yugoslavia.

Observers were present from the German Democratic Republic and from the following International Organizations: European Economic Community, Comité des Industries des Mayonnaises et Sauces Condimentaires de la CEE (CIMSCEE), Comité Permanent International du Vinaigre (CPIV), Groupement Européen des Sources d'Eaux Minérales (GESEM).

A list of participants, including officers of FAO and WHO, is attached as Appendix I to this Report.

ADOPTION OF THE AGENDA (Agenda Item 2)

5. The Committee had before it the provisional agenda for the Session, CX/EURO 84/1. The Chairman informed the Committee that a paper had been received from the Federal Republic of Germany concerning the future work of this Committee (CRD No.4). The Committee

W/M 7737

agreed to discuss the paper under Agenda Item 13 on Future Work. (See paras 168-179).

6. The Committee noted that the matters related to the Codex European Regional Standard for Natural Mineral Waters were of highly technical nature (Agenda Item 7) and agreed to appoint an Ad-Hoc Working Group under the Chairmanship of Professor Dr. H. Woidich (Austria) to examine the pertinent working papers, to consider the problems related to microbiological specifications, maximum limits for radioactivity and methods of analysis and to recommend further action on these matters to the plenary. The Committee agreed also that Switzerland would act as rapporteur for the Working Group which consisted of members of the following delegations: Austria, Belgium, France, Federal Republic of Germany, Italy, Portugal, Spain, Sweden, Switzerland, United Kingdom and Yugoslavia. The Committee agreed that the Chairman of the Ad-Hoc Working Group would report back to the plenary under Item 7 (see paras 104-111).

7. The Committee also considered the establishment of an Ad-Hoc Working Group on Methods of Analysis, Contaminants and Sampling Plans for Contaminants for Vinegar and possibly for Mayonnaise. The delegation of Belgium proposed that matters on mayonnaise should be discussed by the plenary since that standard was being considered at Step 3 of the Procedure only. The Committee agreed to limit the considerations of the Working Group to Vinegar and to Sampling Plans for Contaminants generally. The delegation of Spain agreed to chair the Working Group on Methods of Analysis and the delegation of the Federal Republic of Germany agreed to chair the part related to contaminants (Dr. H. Mürau) with the delegation of the United Kingdom as Rapporteur (Dr. R. Burt). The Working Group consisted of members of the delegations of Austria, Federal Republic of Germany, Portugal, Spain, Switzerland and the United Kingdom. For the report of the Working Group see Appendix III and para. 62.

8. The Committee agreed unanimously to adopt the Provisional Agenda for the Session. The delegation of Belgium expressed concern on the late arrival of several of the documents in French. It was pointed out by the Secretariat that several papers and comments had been received at a very late date and that every effort had been made to distribute working documents in good time prior to the meeting.

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 3)

9. The Committee had before it CX/EURO 84/2 which contained a summary of matters of interest to the Committee arising from the 15th Session of the Commission and from other Committees, CX/EURO 84/6 on the Need for Developing Codex Standards for Tropical Fresh Fruits and Vegetables and CRD No.3 on Sampling Plans in Codex Standards referred to it by the 17th Session of the Committee on Food Additives.

Length and Content of Codex Reports (Paras 13 and 14 of ALINORM 83/43)

10. The Committee was informed that the 30th Session of the Executive Committee had been requested to consider the possibility of reducing the length of Codex Committee reports and of improving their structure. The Executive Committee had recognized that different Committees might have different requirements, decided, however, that in all reports specific important key-words on action required or decisions taken, should be underlined to improve the readability of the reports.

11. The Committee noted that the Commission had agreed with the above recommendation of the Executive Committee. The Commission had also requested Codex Committees to decide on the kind of report which was most appropriate for the Committee concerned. Several delegations who spoke on this matter, were of the opinion that the reports of the Committee, as presently drafted, fully satisfied the requirements of this Committee. The Committee agreed to retain the reports in their present format but to underline key-words and important decisions to improve the readability of the document.

Uniform International Code for the Identification of Meat Cuts (Paras 16 and 17 of ALINORM 83/43)

12. The Committee noted that the 31st Session of the Executive Committee would be discussing a working paper prepared by Canada on current coding systems and the extent of international trade in boxed meat cuts. The Committee recalled its interest in the development of a standard for boneless meat and instructed the Secretariat to keep it informed of the decisions on this matter by the forthcoming Session of the Executive Committee.

Need for and Feasibility of Developing Codex Standards for Fresh Fruits and Vegetables of Particular Interest from a Trade Point of View to Developing Countries (Paras 85-94 of ALINORM 83/43)

13. The Committee had before it document CX/EURO 84/6 which contained the background material concerning the need for developing Codex Standards for Tropical Fruits and Vegetables which was first proposed at the 15th Session of the Commission. The Commission's conclusions are contained in para. 94 of the Report of its 15th Session (ALINORM 83/43) which read as follows:

"94. In view of the divergence of opinion on this subject, and of the fact that most delegations were of the opinion that the time was not yet ripe to reach a decision on this matter, the Commission agreed that it would not take a decision on this matter at this time. The Commission agreed that this matter should be taken up by the Coordinating Committees and that the Secretariat should send out another Circular Letter with a view to obtaining more responses. The Commission agreed to discuss this matter at its next Session (see also paragraph 544)."

14. The Committee was informed of the recommendations made by the recently held sessions of the Coordinating Committees for Africa, Asia and Latin America, as follows:

- Coordinating Committee for Africa - standardization of products of particular interest to the African Region should be handled through or in consultation with the Region. It was a matter of principle which should be brought to the attention of the Commission, especially since such standardization activities may have an economic impact on the export interest of African Countries.
- Coordinating Committee for Asia - world-wide standards for tropical fresh fruits and vegetables were not needed.
- Coordinating Committee for Latin America - it was a consensus in the Region of Latin America in favour of establishing Codex standards for these products.

15. The Committee discussed the proposal and did not see the need at this time for the establishment of international standards for tropical fresh fruits. The Committee took note that both OECD and UNECE had already initiated action in the preparation of European standards for certain fresh exotic fruits. The Committee therefore recommended that no further action be taken until that work has been completed, at which time the Commission should review the results.

Proposal of the Executive Committee to Amend Rule VI.3 of the Rules of Procedure of the Commission and its Consideration in Relation to Clause (d) of this Committee's Terms of Reference (Paras 245-246, 101-103, 574 of ALINORM 83/43)

16. The Committee recalled that it had at several sessions considered revised terms of reference which had been proposed for all Coordinating Committees and that it had accepted these revised terms of reference except for clause (d) which reads as follows: "develops regional standards for food products moving exclusively or almost exclusively in intra-regional trade". The Committee had confirmed at its 13th Session that clause (d)

as above did severely limit the Committee's possibilities to develop any regional standards because no products moved exclusively in European intra-regional trade. The Committee had therefore agreed that clause (d) of its terms of reference should read as follows: "develops regional standards for food products of particular interest for intra-regional trade".

17. In view of the fact that the Executive Committee had requested the Commission to consider amending Rule VI.3 which was related to the problem, the Committee had at its 13th Session decided to await the decision of the Commission on the amendment of Rule VI.3.

18. The Committee was informed that the proposal to amend Rule VI.3 had indeed been placed before the 15th Session of the Commission. The Commission had, however, been unable to discuss this matter due to lack of the quorum necessary for the amendment of its rules.

19. The Committee agreed to postpone further consideration of clause (d) until the Commission had concluded the amendment of Rule VI.3.

Status and Safety Aspects of Food Additive Specifications (Paras 144-148 of ALINORM 83/43)

20. The Committee noted that the Commission had decided that:

- (i) Codex Specifications are advisory and not subject to government acceptances; and
- (ii) Food Grade Quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

21. The Committee agreed that the attention of governments should be drawn to the above decision especially in relation to the acceptance of Codex standards.

Carry-over Principle (Paras 247-248 of ALINORM 83/43)

22. The Committee was informed that the Commission had agreed with the view of this Committee that the carry-over principle was not relevant to the standard so far elaborated and that an appropriate note had been included in Volumes II and XII of the Codex Alimentarius.

General Guidelines for the Use of Milk Proteins in Non-Milk Products (Paras 503-504 of ALINORM 83/43)

23. The Committee noted an offer by the Group of Experts on the Code of Principles concerning Milk and Milk Products to advise Committees on the use of milk proteins if they wished to include milk proteins in standards for products under their jurisdiction and if necessary to develop general guidelines.

Report on Proposal to Amend the Codex Code of Ethics for International Trade in Food (CAC/RCP 20-1979)

24. The Committee was informed of the background leading up to the proposal to amend the Codex Code of Ethics for International Trade in Food. This code contains some provisions which permit advertising, promotion and the provision of information for breast-milk substitutes, weaning foods and generally all foods for infants and children. Whereas, the International Code of Marketing Breast-Milk Substitutes contains some provisions which do not permit advertising and promotion of breast-milk substitutes and regulates the provision of information on the content of these products. As such there was a need to ensure the complementarity of both Codes. (For details see ALINORM 83/3, para. 38; ALINORM 83/38-Part II; ALINORM 83/4, paras 6-16).

25. As a consequence the Commission, at its 15th Session, requested: (i) Governments to submit written statements regarding their position and (ii) Regional Coordinating Committees to discuss the issue during their forthcoming sessions (see ALINORM 83/43, paras 524-527). In the meanwhile a final decision on the amendment of the Code of Ethics had been deferred to the next (16th) Session of the Codex Alimentarius Commission.

26. The Fourteenth Session of the Codex Regional Coordinating Committee for Europe discussed at length various considerations of the proposed amendment to the Codex Code of Ethics and concluded that it was not possible to make a word by word comparison of both Codes, at the same time stressed that both Codes should be complementary. The delegation of the Federal Republic of Germany was of the opinion that where possible duplication of wording in both Codes should be avoided. There was unanimity on the text of the preambular paragraph as proposed by the Executive Committee which reads:

"(g) The International Code of Marketing of Breast-Milk Substitutes sets forth principles for the protection and promotion of breast-milk feeding, which is an important aspect of primary health care". In discussing para. 5.9, the delegations favoured the following proposed text: "5.9 - Foods for infants, children and other vulnerable groups should be in accordance with standards elaborated by the CAC. No claims in any form should be permitted that would directly or indirectly encourage a mother not to breast-feed her child, or imply that breast-milk substitutes are superior to breast-milk".

27. It was also unanimously, agreed that paragraph 5.10(b) should read as follows: "information concerning the nutritional value of food should not mislead the public".

28. The Chairman, in summing up the discussion, said that the findings of the Committee would be transmitted to the Commission. He also invited governments to submit their written comments to the Secretariat in order to enable the Codex Alimentarius Commission, at its forthcoming 16th Session, to make a final decision.

Packaging Materials for Foods (Paras 534-539 of ALINORM 83/43)

29. The Secretariat recalled that this Committee had, on several occasions, briefly discussed the problems of substances which represented a hazard to health, migrating from packaging materials into food.

30. The delegation of Norway had raised this matter again at the 15th Session of the Commission. Norway had been of the opinion that since different countries adopted different approaches to this matter and because consumers expressed growing concern, the Codex Alimentarius Commission should look into the matter.

31. Several delegations to the 15th Session of the Commission had drawn attention to the work already undertaken by individual countries and other international bodies such as the Council of Europe and the EEC. It had also been requested that a decision be made whether it was appropriate for the Codex to undertake such work which covered cans, plastic packaging materials, etc.. The Commission had recognized that this was a very complex matter and had decided that a consultant should be engaged to prepare a comprehensive report for consideration by the 16th Session of the Commission.

32. The Committee was further informed that the 17th Session of CCFA had discussed a paper prepared by Canada (CX/FA 84/11) which provided data on food contact materials which might contain vinyl chloride, acrylonitrile, styrene and di-(2-ethylhexyl) phthalate, and had elaborated comprehensive terms of reference for the consultant.

33. The Committee noted that CCFA would give further consideration to estimates of intake of the four chemicals mentioned above based on levels found in food and that the proposed terms of reference for the consultant had been referred to the 31st Session of the Executive Committee.

34. The Committee requested the Secretariat to keep it informed on further developments concerning this matter.

Matters Related to the Draft European Regional Standard for Vinegar

35. The Committee decided to consider Part B of the document referring to the above standard in connection with Agenda Item 5 (see paras 39-63).

Matters Related to the Codex European Regional Standard for Natural Mineral Waters

36. The Committee was informed that the Commission had approved that the above standard be amended to include microbiological specifications and had agreed that the proposed amendment be considered at Step 3.

37. The Committee agreed to refer matters outlined in Part C of the paper and to the Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters as contained in Appendix I to CX/EURO 84/2 to the Working Group on Natural Mineral Waters (see paras 104-111).

REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION (Agenda Item 4)

38. The Committee was informed in detail by the Representatives of FAO and WHO of activities of FAO and WHO complementary to the work of the Commission. The Committee expressed its appreciation for these reports and agreed that they should be attached to this report as an Appendix. The Committee noted the view of delegations which considered that details given on publications concerning full references and indication of languages were very useful (see Appendix V).

CONSIDERATION OF DRAFT EUROPEAN REGIONAL STANDARD FOR VINEGAR AT STEP 7 (Agenda Item 5)

39. The Committee had before it the above draft standard as contained in Appendix II of ALINORM 83/19 and comments thereon in working papers CX/EURO 83/3-Part I and Add.1. Comments had been received from Denmark, Egypt, Finland, Federal Republic of Germany, Ireland, Poland, Spain, Sweden, Thailand, United Kingdom and the United States of America. The delegation of Spain had prepared a paper on collaborative studies and further data on suitable methods of analysis for parameters included in the standard (CX/EURO 84/3-Part II) and a survey on contaminants had been prepared by CPIV (CX/EURO 84/3-Part III). The Chairman expressed the Committee's appreciation for the papers to the delegation of Spain and the representative of CPIV respectively. The report of the Ad-hoc Working Group as established earlier at the session to examine the proposed methods of analysis and contaminants, including the sampling procedures for contaminants, is contained in Appendix III (see also para. 62).

40. The Committee noted that a number of comments received, and especially those from the United States concerned fundamental issues on the standardization of vinegars. The United States had stated its opposition to the standard as presently drafted which in their opinion would result in unnecessary restrictions of trade in the European Region as well as in the non-European Regions. The United States had therefore proposed to either include all vinegars in the standard or to restrict the labelling to those products presently covered by the standard. The United States had also reaffirmed its view that vinegar was not an appropriate subject for a Regional Standard in that it was not traded exclusively or almost exclusively within the European Region.

41. The Committee also noted that there were different opinions as to which types of products would be covered by the name vinegar as well as the raw materials which should be used in the manufacturing process. Special attention was drawn to the inclusion of products from silvicultural origin under the proposed standard.

42. The majority of the Committee was in favour of retaining the present wording where the term vinegar applied to fermentation vinegar. Several delegations held the view that the matter was also a linguistic problem. The Committee decided, however, to retain the present title. The delegation of the Netherlands, supported by the delegation of Norway, stressed that the title and scope of the standard should be 'fermentation vinegar' since in several countries products not in accordance with the standard were sold as vinegar.

43. Several delegations held the view that products of silvicultural origin should be included as a raw material under product definition. The delegations of Norway, Sweden and Switzerland expressed their strong support for including such products in the standard. The delegations of Belgium, France, Portugal and Spain opposed the inclusion of such products as raw materials and pointed out that the majority of vinegar produced in the region is made from products of agricultural origin. In addition, several delegations pointed out that some countries prohibited vinegar made from silvicultural products. However, after much discussion the Committee agreed to include vinegar made from products of silvicultural origin. The delegations of Belgium, Ireland and Spain expressed their reservations.

44. The Committee discussed whether the second sentence of the scope section was still appropriate in view of the fact that products of silvicultural origin were now included in the definition of vinegar. The Committee decided to delete the second sentence and to reword to read as follows:

"This standard applies to products as defined in Section 2.1 below."

Section 2 - Definitions

Section 2.1.1 - Definition of Vinegar

45. The Committee noted that several comments had been received on this section, and, in particular comments concerning the inclusion of vinegar produced from raw materials of silvicultural origin. The Committee confirmed its decision to include raw materials of silvicultural origin and again noted the reservations of the delegations of Belgium, Ireland and Spain. The Committee also agreed to not include synthetic raw materials.

46. The Committee decided to reword Section 2.1.1 to read as follows:

"2.1.1 Vinegar is a liquid, fit for human consumption, produced exclusively from suitable products containing starch or sugars or starch and sugars by the process of double fermentation, alcoholic and acetous as further defined in Section 2.1.1.1 to 2.1.1.8. Vinegar contains a specified amount of acetic acid. Vinegar may contain optional ingredients in accordance with Section 3.2. "

Section 2.1.1.3 - Definition of Spirit Vinegar

47. In view of the discussion and agreement to include raw materials of silvicultural origin in the definition of vinegar, the Committee agreed to reword Section 2.1.1.3 to read as follows:

"Spirit Vinegar is a vinegar obtained by acetous fermentation from distilled alcohol."

Section 3 - Essential Composition and Quality Criteria

Section 3.1 - Raw Materials

48. The Committee agreed with a proposal made by the United Kingdom to include a fourth item under the list of raw materials which related to the use of products of silvicultural origin. The Committee decided to revise the list of raw materials to include the following item:

"(iv) Distilled alcohol of silvicultural origin."

Section 3.2 - Optional Ingredients

Section 3.2.6 - Salt

49. The Committee noted a Codex Standard for Food Grade Salt had been elaborated and concurred that this section should be amended to read as follows:

"Salt as defined by the Codex Alimentarius Commission."

Section 3.3 - Total Acid Content

50. The Committee took note of the comments received from the United States suggesting that the total acid content for all vinegars should be not less than 40 grammes per litre as well as of Finland's proposal to amend Section 3.2.3. The delegation of Switzerland sympathized with the US position but recommended not less than 45 grammes per litre. The delegation of France pointed out that the EEC guidelines called for 60 grammes per litre for wine vinegar and also proposed 50 grammes per litre for other vinegars. The Committee agreed to leave this section unchanged.

Section 3.3.1 - Wine Vinegar

51. The Committee concurred with the comments previously raised by the delegation of France for wine vinegar and therefore this Section was not amended.

Section 3.3.3 - Maximum Total Acid Content

52. Several delegations recommended that this section should be deleted. The delegations of Spain and France pointed out that this was a self-limiting factor and therefore need not be retained. The Committee agreed at that time to delete Section 3.3.3 noting the fact that the technological processes used were self-limiting. The delegation of the Federal Republic of Germany pointed out, however, that an increase in the total acid content was possible by other methods and recommended therefore to retain Section 3.3.3 so that vinegar would not have a higher acid content than that prepared under normal procedures; health aspects were also to be considered. The delegation of Spain was opposed to the reconsideration of this matter. The Committee revised its earlier decision and retained the section unchanged.

Section 3.4 - Residual Alcohol Content

53. The delegation of Poland proposed to increase the maximum level of residual alcohol from 0.5% v/v to 0.7% v/v for cider vinegar. Several delegations expressed concern for the maximum residual level of methanol which might be present. Following further discussion on the subject the Committee agreed not to change this section.

Section 4 - Food Additives

Section 4.1 - Sulphur Dioxide

54. The delegations of France, Spain and Sweden proposed that the maximum level of sulphur dioxide be raised from 70 mg/kg to 100 mg/kg. The Chairman pointed out that the value indicated as the maximum level represented the maximum permitted amount in the final product and was not related to the amounts used in the process. It was also pointed out that the figure of 70 mg/kg had been considered and endorsed by CCFA at its last meeting. The delegation of France indicated that France had expressed its reservations concerning this matter at the CCFA and would also make reservations at this time. The delegation of Spain supported the position of the French delegation and stated that the figure should be raised so as to guarantee stability and reliability. Several delegations pointed out that it was the end product that must be considered and that it was more a point of control of the end product. The Committee agreed to maintain the level of 70 mg/kg with reservations noted from the delegations of France, Poland, Spain and Sweden.

Sections 4.3 - 4.5 - Colours

55. The delegation of Austria opposed colouring of vinegar, since the use of colours could simulate a better quality. This would not be in accordance with the principle of protecting the consumer from fraud.

Section 4.7 - Flavour Enhancers

Section 4.7.1 - Monosodium, Monopotassium and Calcium Glutamates

56. Several delegations proposed eliminating this section and pointed out that if the use and need of glutamates in vinegar were recommended, this provision had to be endorsed by CCFA and it required a technological justification. The delegation from Switzerland explained that the use of glutamates was similar to using those substances listed under optional ingredients. The delegations of Belgium and France mentioned the many reasons that the EEC has not listed glutamates as permitted ingredient. The United Kingdom mentioned that MSG is not banned in the EEC. The delegations of Austria, Belgium and France reserved their position with reference to the inclusion of the above glutamates. The delegation of Switzerland explained the process of manufacturing vinegar utilizing glutamates and indicated that little of this substance was added and pointed out that the amount of vinegar consumed per person was indeed very minimal. A proposal was made to limit the use of glutamates to 10 g/kg.

57. To support this proposal, the delegation of Switzerland presented the following statement:

"A number of fermented food ingredients such as soya-sauces or hydrolyzed proteins are used to enhance flavour and taste of foods. One of the well known components which is responsible for the flavour enhancing effect is monosodium glutamate. The effect of glutamate is to enhance already present flavouring qualities of an ingredient and/or to compensate for possible loss of flavour during processing. It is important to mention that the glutamate makes available the enhancing effects without the sometimes not desired typical flavours of other ingredients. Vinegar represents a type of food ingredient which is used when acid and at the same time flavouring effects are desired: i.e. for salad-sauces, other sauces, mixed pickles and other purposes. The sauces are used together with meat, pasta, fish, etc. It is not usual to add glutamate to pure vinegars like wine-vinegar or malt-vinegar. However, vinegars prepared for special use often contain a range of optional ingredients (spices, herbs, sugar, salt, etc.) to give the desired organoleptic character. It is possible to complete the number of these ingredients with monosodium glutamate which has in this case an additional effect namely to moderate the acid taste of the vinegar. The technical need for the use of glutamates is justified by the favourable effects as described previously. The level to be used is variable and can be indicated from 2 to 12 grammes per litre of vinegar. The ADI fixed by the JECFA is 120 mg glutamic acid/kg corresponding to 7.2 g glutamic acid (or 9.2 g glutamate per day) for an adult person. Under consideration that the quantity of vinegar used for a day can be estimated to be about 20 to 50 ml, which is a high estimation, a limit of 10 g glutamate per litre of vinegar is justified and therefore proposed. "

58. The Committee agreed to submit this justification for the inclusion of glutamate to the CCFA.

Section 8.1 - The Name of the Food

Section 8.1.3

59. The delegation of the United Kingdom proposed that this section be amended to include as the last word of the sentence the word "below", so that the percentage would be rounded down to the nearest full number. The Committee concurred in the above proposal.

Section 8.1.5

60. The Chairman drew attention to the fact that CCFL had requested this Committee to reconsider Section 8.1.5. The Committee agreed that a negative claim such as included in Section 8.1.5 could indeed mislead the consumer and therefore decided to delete Section 8.1.5.

Section 8.5 - Country of Origin

61. The delegation of Austria stated that it could not agree to this section as presently drafted. The country of origin should always be declared except when the product is marketed in the same country where it has been produced.

Report of Ad-Hoc Working Group on Contaminants and Methods of Analysis and Sampling

62. The Committee received the reports of the Chairmen and the rapporteur on the recommendations concerning contaminants (Section 5) and methods of analysis and sampling (Section 9). For details see Appendix III of this report. The Committee agreed with the recommendations made by the Working Group and thanked the Working Group for its excellent work. The Committee noted the reservations of the delegation of Poland with regard to the section on contaminants.

Status of Standard

63. The Committee unanimously agreed to advance the Draft European Regional Standard for Vinegar as contained in Appendix II to Step 8 of the Procedure.

CONSIDERATION OF PROPOSED DRAFT EUROPEAN REGIONAL STANDARD FOR MAYONNAISE AT STEP 4 OF THE PROCEDURE (Item 6)

64. The Committee had before it the above standard as contained in CX/EURO 84/4 and comments thereon in CX/EURO 84/4-Add.1 (France, Ireland, Netherlands, Poland, Portugal, Sweden, Switzerland and the United Kingdom) and CX/EURO 84/4-Add. 2 (Finland, Federal Republic of Germany and Hungary).

65. The Chairman recalled that the 13th Session of this Committee had decided to include in the above standard only high fat products and had accepted the kind offer of CIMSCEE, assisted by the delegation of Belgium, to redraft the standard accordingly.

66. The delegation of Belgium introduced the paper and indicated that the standard had been revised by a small Working Group which had met in connection with the 15th Session of the Commission. He pointed out that mayonnaise was an emulsified sauce which differed from similar products by its high fat content and the presence of few optional ingredients. The delegation of Belgium stated that the present draft covered mayonnaise for direct human consumption as well as the product which formed part of composite products.

67. The delegation of Belgium informed the Committee that in the Working Group there had been great divergence whether the section on optional ingredients (Section 3.4) should represent an exhaustive or a selective list. He also pointed to the long list of food additives which might be shortened considerably pending the Committee's decision on optional ingredients.

68. The Chairman thanked the observer of CIMSCEE and the delegation of Belgium for the excellent paper. The Committee noted the comments made by Finland and decided to examine the standard section by section having regard to its being at Step 3.

69. The delegation of the Fed. Rep. of Germany wished to obtain trade figures for the type of products covered by the standard. It was pointed out that the Commission had been informed of the wish of the Committee to elaborate a standard for mayonnaise and had approved it since it had been satisfied with the data presented.

Section 1 - Scope

70. The delegation of the United Kingdom requested information on whether the standard covered also mayonnaise used in composite products, since the mayonnaise used in such products might need different types of additives. The Committee agreed that, as presently drafted, the scope covered products for direct human consumption and products for use as

ingredients. The Committee further agreed to come back to the scope after discussing Section 4 on Food Additives.

Section 2 - Definition

71. The Committee agreed to replace the term "definition" by the term "description" to comply with the usual format of Codex standards (English version only).

72. There was a lengthy discussion whether vinegar was an essential ingredient of mayonnaise or whether the standard should permit its replacement by a solution of food acid or lemon juice, partially or wholly. The Committee was informed that the production of mayonnaise was a one-step process. The observer of CIMSCEE explained that every mayonnaise was made with vinegar as the aqueous phase and that solutions of food acids should be used in addition thereto. Some delegations mentioned that in their countries diluted acetic acid was permitted to be used. It was pointed out that lemon juice was used mainly as an optional ingredient to impart a specific flavour. Lemon juice was therefore covered by Section 3.4.7. The Committee decided to place the terms "or a solution of food acid" in square brackets.

73. The Committee also agreed that the definition should contain mention of the type of emulsion, i.e. oil-in-water. To clarify that mayonnaise could contain additional optional ingredients, the Committee decided to include a sentence similar to the one in the definition of vinegar in the draft standard for vinegar.

74. The delegation of Ireland wished to place the term "essentially", which had been proposed by the delegation of France, in square brackets.

Section 3 - Essential Composition and Quality Criteria

Section 3.1.1

75. The Committee agreed that the term "clean" was not well defined and agreed to delete it from this section.

Section 3.1.2

76. No change was made to this section.

Section 3.1.3

77. The Committee decided to retain this section in order to make it clear that only hens'egg and hens'egg products should be permitted for the production of mayonnaise, the Committee noted that in several countries egg products, i.e., also eggs which had not been broken at the factory itself had to be pasteurized, because they could be the cause of foodborne diseases. The Committee agreed to include in this section the following sentence: "egg products shall be pasteurized".

Section 3.1.4 (New)

78. The Committee agreed to include a section requiring that vinegar should comply with the definition of vinegar elaborated by the Codex Alimentarius Commission.

Section 3.1.5 (New)

79. The Committee agreed that the definition for edible oil contained in the Codex Standards for Edible Oils should be included as a new section. The wording of the new Section 3.1.5 reads as follows: ""Edible vegetable oil" includes oils and fats that have been subjected to processes of modification but does not include oils and fats which must be subjected to further processing in order to render them suitable for human consumption. "

80. The delegation of the Netherlands proposed to include a maximum limit for erucic acid content of 5% corresponding to the relevant EEC Directive.

81. The Secretariat pointed out that the Committee on Fats and Oils had very thoroughly discussed the need for such a limit in standards for composite fats such as margarine and minarine and fats and oils covered by the General Standard for Fats and Oils not covered by Individual Standards, having regard to the recommendations of the Joint FAO/WHO Expert Consultation of Fats and Oils in Human Nutrition. No limits had been set in those world-wide standards because CCFO had held the view that such a limitation might be disadvantageous for populations who had a very low fat intake. That Committee had developed standards for rapeseed-oil with a high erucic acid content as well as with a low erucic acid content (below 5% of fatty acid content).

82. The Committee noted the view of the Netherlands that such low fat intakes did not occur in Europe and that the erucic acid content should be limited for health reasons in an European Regional Standard, but decided not to take any action.

Section 3.2

83. The Committee agreed with the view of several delegations and written comments that this section was not clear and did not add anything important to the standard. It was therefore decided to delete this section. The delegation of the United Kingdom proposed also to delete Section 3.4.1 (see also para. 91).

Section 3.3 - Compositional Requirements

84. The Committee had an extensive discussion on whether this section should contain a requirement for the total fat content of mayonnaise, i.e. including that derived from vegetable fats and oils as well as from egg yolk and possibly for optional dairy products or whether a minimum content for vegetable oils and fats should be established.

85. Several delegations were of the opinion that a minimum vegetable oil and fat content was an essential compositional criterion of the product. Those delegations which supported a criterion for a total fat content explained that a differentiated analysis of the fats was very complicated and would create unnecessary difficulties and costs. The Committee agreed that the minimum content of vegetable fats and oils should be stated.

86. The delegation of the Fed. Rep. of Germany proposed to delete reference to edible fats of vegetable origin in this section as well as in the definition. It was pointed out by other delegations that certain oils such as palm oil and coconut oil were solid at room temperature and had to be heated when used in mayonnaise. Furthermore sometimes fractions of oils were used which had a different consistency from the oils themselves. The Committee decided to retain the present wording.

87. The Committee was informed that the minimum level of 80% which had been proposed for the total fat content was about equivalent to the minimum level of 77% for vegetable fats and oils.

88. A proposal was made to lower the minimum level to 75% to take account of the consumer demand for products with a lower fat content. The Committee was informed that technologically this was possible and that it was necessary to use 74-75% of fat or oil to obtain a stable product. However, it was also pointed out that such a product might require additional food additives to maintain its stability. The Committee also noted that the figure of 77% was already a compromise with national legislation in several countries where an even higher fat content was stipulated.

89. The Committee agreed to retain the figure of 77% and noted a reservation of Switzerland which would have preferred a minimum of 75% of vegetable fats and oils.

90. The Committee agreed to amend the provision to indicate that the 6% egg yolk content was a minimum value and not an absolute requirement. The Committee also accepted a proposal to amend the footnote by including reference to the UNECE definition for technically pure egg yolk.

Section 3.4 - Optional Ingredients

Section 3.4.1

91. The delegation of Belgium drew again attention to the need to decide whether the list of optional ingredients was exhaustive or selective. It was of the opinion that the list should include by direct reference all optional ingredients and that no other optional ingredients should be permitted. Consequentially Section 3.4.1 should be deleted. This was supported by Austria, France and Switzerland. No agreement could be reached on this point and it was proposed to place the section in square brackets in order to request more comments on this matter. The Secretariat proposed to modify the provision by introducing the meaning of Section 3.2 which had been deleted namely that ingredients which were added to impart a characteristic flavour to the product should be added in significant quantities, especially when they were labelled in accordance with Section 7.1.2. The Committee decided to leave the text unchanged, to place it in square brackets and to request comments on this matter.

Sections 3.4.2 to 3.4.10

92. The Committee noted that written comments had been made to several of those sections and that further discussion was necessary on these sections. Due to lack of time, further consideration was postponed to the next session of the Committee.

Section 3.4.11

93. Some delegations were of the opinion that addition of starch should not be permitted in mayonnaise at all. Other delegations were of the opinion that "modified starches" would have to be added to "starch", including physically, enzymatically and chemically modified starches. The Committee decided to include these different types of starches, except chemically modified starches, in Section 3.4.11 and to place it in square brackets to require specific comments from governments.

94. The Committee also agreed to include a provision for chemically modified starches in the section on food additives with a maximum level of 3 g/kg.

95. The delegations of the Federal Republic of Germany, France and Switzerland stated their reservation on the use of natural starches and starches in general.

Section 4 - Food Additives

96. The Committee noted that a large number of comments had been submitted on this section and that several delegations had expressed their concern about the very lengthy list of food additives which, they felt, was not necessary. These delegations proposed also that countries interested in certain additives should supply appropriate technological justification for their use.

97. The Committee recognized that due to lack of time, it was not in a position to discuss fully the additives. It decided therefore to place a whole section in square brackets. The observer of CIMSCEE kindly agreed to elaborate a working paper containing a technological justification for each of these additives contained in Section 4. The paper would then be submitted to governments together with the standard for comments on: which additives were necessary, the technological justification for their use and, where applicable, numerical maximum levels. The working paper for the next session would also include comments submitted to this session if this was desired by the countries concerned.

98. The United Kingdom stated that it would have preferred to discuss this section at the present session but that it would reluctantly agree to the procedure outlined above.

Contaminants

99. The observer of CIMSCEE agreed also to prepare a brief paper on contaminants which might be considered for inclusion in the standard. It was agreed that comments on the paper should be requested prior to the next session.

Section 5 - Hygiene, Section 6 - Packaging and Section 7 - Labelling

100. The Committee was not able to give consideration to those sections and instructed the Secretariat to include comments thereon in the working papers for the next session of the Committee in the same way as for additives.

Section 8 - Methods of Analysis

101. The observer of CIMSCEE agreed to compile a section on methods of analysis for possible inclusion in the standard. The Committee reiterated its request that the paper to be prepared by CIMSCEE on food additives, contaminants and methods of analysis be sent out for comments well in advance of the next session. It was agreed that the revised draft standard and the CIMSCEE paper would be sent out together for comments in about 6 months time. The delegation of the Fed. Rep. of Germany felt that data on production and trade were important and agreed to obtain any available statistical data for presentation to the next session.

Status of the Standard

102. The Committee decided to return the Proposed Draft European Regional Standard for Mayonnaise to Step 3 of the Procedure in order to enable the Committee to give full consideration to all sections at the next session of the Committee. The revised text will be distributed together with the paper mentioned in para. 97 above.

CONSIDERATION OF THE CODEX STANDARD FOR NATURAL MINERAL WATERS (Item 7)

103. The Committee received a report from the Chairman of the Ad-Hoc Working Group on Natural Mineral Waters (Prof. H. Woidich, Austria). The report of the Working Group is attached as Appendix IV to the report of the Committee. The Committee thanked the Working Group and its Chairman for the work they had accomplished.

Microbiological Criteria

104. The Committee discussed whether, if Pseudomonas aeruginosa were not found during the first examination, the consignment could be accepted or whether all five sample units should always be examined for this microorganism. It was recognized that rejection of the whole consignment on the basis of one sample unit containing P. aeruginosa represented a stringent requirement. On the other hand acceptance of a consignment on the basis of the absence of P. aeruginosa in one sample unit was considered by some not be statistically acceptable. After discussion it was agreed to make the second examination of further 4 sample units mandatory, where the first examination revealed the presence of coliforms and/or Group D Streptococci. It was also agreed that, regardless even if P. aeruginosa is not found in the first examination, when a second examination is indicated, this should always include testing for all the three microorganisms specified.

105. The Committee noted that the EEC Directives were basically in line with this approach, except for the question of the need to test for sulphite-reducing Clostridia. It was agreed that it may be necessary to come back to this question at a future session. The delegation of the United Kingdom expressed reservation concerning the microbiological

sampling approach adopted by the Working Group as amended above, since the EEC had not drawn up any proposals and more time was needed to study the question.

106. The question was also raised as to what would be the consequence if both coliforms and Group D Streptococci were found in the same sample unit. It was noted that this should not cause difficulties in applying the sampling scheme as long as M was not exceeded.

107. The Committee decided to advance the microbiological specifications as a draft amendment to the Codex Standard for Natural Mineral Waters to Step 5 of the Procedure but did not wish to omit Steps 6 and 7. It was understood that this procedure would enable governments and the Codex Committee on Food Hygiene to consider the proposed amendment.

Radioactivity in Natural Mineral Waters

108. The Committee discussed and accepted the proposals of the Working Group as regards the need to amend the Codex Standard for Natural Mineral Waters. The delegation of the United Kingdom was of the opinion that the same limits for radioactivity should apply to natural mineral waters as those recommended by WHO for drinking water. The delegation of Italy was of the opinion that, where the advisory limits to be included in the Codex standards were exceeded, the level of radioactivity should be required to be declared on the label. The Committee noted that this matter had not been discussed by the Working Group and that action concerning mineral waters exceeding the advisory maximum level for radioactivity was for individual countries to take.

109. It was agreed to submit the draft amendment concerning radioactivity to the Commission at Step 5 (without omission of Steps 6 and 7) noting that a possible increase of the total beta-activity limit to 0.1 Bq/l would also be considered at the next session. 1/

Methods of Analysis

110. The Committee accepted the proposals of the Working Group as regards action to be taken on the development of appropriate Codex methods of analysis.

Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters

111. The Committee accepted the proposals of the Working Group as regards the elaboration of the above Code of Hygienic Practice by the Codex Committee on Food Hygiene.

PROGRESS REPORT ON ACCEPTANCES OF CODEX STANDARDS BY COUNTRIES OF THE EUROPEAN REGION (Agenda Item 8)

112. The Committee had before it a report on the above subject introduced by the Secretariat (CX/EURO 84/7). It drew the Committee's attention to additional notifications received from countries within Europe not yet included in the Codex document CAC/Acceptances Vol. I and Vol. II, and informed the Committee that Hungary had also sent in further notifications of acceptances (not included in the paper). The Secretariat expressed the view that the system of sending in notifications of acceptances not only represented a part of food standards harmonization work, but also served to monitor the acceptability of the various Codex standards and maximum residue limits.

113. The Secretariat suggested that it might be useful to carry out a study of the acceptability of say 2-3 Codex standards not covered by EEC Directives within the Region of Europe as a case study which would reveal the various obstacles to the acceptance of Codex standards. It was noted that as a result of such a pilot study certain recommendations could be formulated by the Committee designed to promote the application of Codex standards in international trade.

1/ Subject to approval of the Amendment Procedure by the 16th Session of the Commission.

114. The Secretariat also informed the Committee about the acceptances received on Codex maximum limits for pesticide residues (MRLs). In view of the large number of pesticide/food/country combinations, FAO was taking steps to computerize the information. The Committee was also informed about the finalization by the Codex Committee on Pesticide Residues of guidelines on regulatory practices aimed at promoting the acceptance of Codex MRLs. The form "limited acceptance" (i.e. application of Codex MRLs to imports while applying lower MRLs nationally) and other less formal arrangements seemed to be finding more and more acceptance by Governments and had been also an approach recommended by the Coordinating Committee for Asia.

115. The delegation of Sweden supported the proposal of the Secretariat that it would be useful to carry out a detailed pilot study on the acceptability of a few Codex standards. Most countries had a long legal tradition which was difficult to change. Sweden was in the process of studying Codex standards and MRLs and, while desirous to concentrate on the application of regulations rather than extending them, would give favourable consideration to Codex standards.

116. The delegation of Czechoslovakia indicated that its country would continue to have a favourable attitude to the acceptance of Codex standards. Czechoslovakia was in the process of reviewing Codex standards for cocoa products and MRLs and would notify the Secretariat in due course.

117. The representative of the EEC expressed an interest in and supported the detailed study proposed by the Secretariat.

118. The delegation of Switzerland informed the Committee that Codex MRLs would be accepted for products not produced in Switzerland. As regards products both produced locally and imported, an approach would be found such as would give effect of Codex MRLs in relation to imported foods.

119. The Secretariat, reading a statement by Poland, informed the Committee that Poland was in the process of completing a review of Codex standards for dairy products and would, in the very near future, inform the Secretariat concerning the acceptance of these Codex standards.

120. The Committee agreed that a detailed study on the acceptability of three Codex standards (canned cooked cured ham, canned tropical fruit salad and edible arachis oil) should be undertaken and requested the Secretariat to take the appropriate steps. It was also agreed that this matter should be discussed at the next session (see para. 178).

PROGRESS REPORT ON THE COMPARATIVE ANALYSIS OF CODEX STANDARDS AND CMEA STANDARDS AND EEC DIRECTIVES (Agenda Item 9)

CMEA Standards (Item 9(a))

121. The delegation of Hungary introduced document CX/EURO 84/8 prepared by Hungary showing the differences between 96 Codex, CMEA and Hungarian standards for a variety of food products. This task was carried out in the interest of facilitating discussions leading to harmonization of European standards for food or, in any case, reducing the differences between these standards. This was thought to be required in order to facilitate and develop food trade leading to economic cooperation between European countries belonging to different economic groupings.

122. The comparative work carried out by Hungary had been supported as a vital exercise by the CMEA Standing Working Group on Standardization and Assessment of the Quality of Food. It was the intention of CMEA to widen the scope of the Hungarian study to other members of the CMEA. The Committee was also informed that the CMEA directives for standardization required that, whenever possible, international recommendations should be

adopted. In a few cases, however, Codex and CMEA standards differed substantially in format and content. A comparison of Codex standards and those in various CMEA countries had been completed and the process of harmonization was expected to commence during 1984. Hungary was striving to take Codex standards, whenever possible, as the basis for harmonization within CMEA.

123. The Committee noted that the Hungarian comparative study had revealed significant differences between Codex and CMEA standards for chocolates. In reply to a question the delegation of Hungary informed the Committee that, where no Codex standards existed, Hungary took into account ISO and EEC standards or standards of other International Organizations.

124. The Chairman and the Secretariat expressed their appreciation to Hungary for this useful work which represented an important first step leading to harmonization of food standards. The Committee was informed that the 31st Session of the Executive Committee would also study the Hungarian comparative study in the broader context of the acceptance of Codex standards by Economic Groups.

EEC Directives (Item 9(b))

125. The Committee had before it CX/EURO 84/9 - Progress Report on the Comparative Analysis of Codex Standards and EEC Directives, prepared by the Secretariat.

126. It was recalled that at the Commission's 15th Session when the progress report on acceptances of Codex Standards and Codex Maximum Limits for Pesticide Residues was under consideration, it was reported that the Codex Secretariat and officials of the EEC were studying ways and means of expediting possible acceptances of Codex standards by Member States of the EEC as well as examining the differences in detail which exist between the Community's directives and the corresponding Codex texts. As requested by the Commission, Codex/EEC intersecretariat discussions were continued and it was agreed jointly that, resources permitting, a consultant would be engaged to carry out a comparative study of the EEC directives and the corresponding Codex food standards and limits for pesticide residues.

127. The Secretariat informed the Committee that a consultant was at present preparing a comprehensive study which would, when properly cleared by the EEC, be submitted to the Codex Alimentarius Commission.

128. The observer of the EEC confirmed that the EEC appreciated the initiative taken by the Commission and that the EEC would study the paper as it becomes available with the view of taking appropriate action on acceptances and related notifications.

129. The terms of reference of the consultant were as follows:

- (i) Undertake a comparative review of EEC Directives and Draft Directives with the corresponding Codex Standards, indicating common aspects and differences, and suggest appropriate type of EEC acceptance.
- (ii) Suggest which Codex Standards for products not covered by EEC Directives might be suitable for EEC to accept, accept with deviation or permit for free circulation within the Community products from third party countries, provided the products conform with Codex Standards and any appropriate EEC requirements.
- (iii) Review EEC pesticides and Codex MRLs and design suitable forms for EEC acceptance for pesticides included in EEC Directives.
- (iv) Provide an opinion on the significance of "Cassis de Dijon" ruling and other relevant EEC legal decisions vis-à-vis acceptance of Codex Standards by Members of EEC.

130. The Committee noted that the review covered the following broad topics namely the nature of international and national food standards; constitutional and legal matters; workloads and priorities; the significance of the 'Cassis de Dijon' ruling; issues concerning name and description in standards; progress in the European Community on food standards; a comparison of EEC Directives and corresponding Codex standards; a review of Codex standards and volumes of the Codex Alimentarius not covered specifically by Community legislation; a discussion of harmonization and suggested lines of action concerning acceptances, and a number of conclusions and recommendations for joint examination by officials of the European Community and the Codex Secretariat.

131. In addition to the foregoing narrative section of the review there will be six detailed annexes accompanying the review. The annexes will comprise the following:

- I. A synoptic comparison of Codex standards with Community rules (a presentation in tabular form).
- II. A narrative comparison of Codex standards with EEC Directives and suggested forms of EEC acceptance in accordance with the General Principles of the Codex Alimentarius.
- III. A narrative and tabular comparison of Codex pesticide maximum residue limits and Community pesticide limits and recommendations.
- IV. Information on the significance of the 'Cassis de Dijon' ruling and other relevant legal EEC decisions vis-à-vis acceptance of Codex standards by member states of the EEC.
- V. A proposed Model Acceptance.
- VI. Guidelines for Acceptance.

132. The Committee expressed its appreciation for the work carried out by the consultant and by the Secretariats of the Commission of EEC as well as of the Codex and expressed the hope that the guidelines would also be helpful to member countries of the EEC when they submitted their contributions to the pilot study envisaged by this Committee (see para. 120).

PROGRESS REPORTS ON ACTIVITIES OF INTERNATIONAL ORGANIZATIONS AND ECONOMIC GROUPS IN EUROPE ON HARMONIZATION AND STANDARDIZATION OF FOODS (Agenda Item 10)

133. The Committee recalled that it had at its previous sessions received verbal reports from specific economic groups and noted with satisfaction that reports were represented on the work done by EEC, UNECE and CMEA.

European Economic Community (EEC)

134. The observer of the EEC pointed to an error in para. 152 of ALINORM 83/19, the Report of the 13th Session of the Committee where the reference to milk products should read "preserved milks" (i.e. milk powder and evaporated milk) instead of "canned milk".

135. The observer presented the following progress report:

"1. Directives adopted in 1983

Casein and caseinates

Second amendment of the Directive on "preserved milk".

2. Directives and Regulations Proposed by the Commission and under consideration by the Council

Directives on flavours

Directives on labelling of alcoholic beverages

Regulations concerning spirits

Directives for the amendment of the Directives on "Emulsifiers"

Directives for the amendment of the Directives on cocoa and chocolate
Directive on pesticide residues in plant and animal products
Directive for the amendment of the directive on soluble coffee
Directive on the possible adoption of common methods of analysis with a view to
checking the labelling of products
Directive on mayonnaise, thiobendazole and potassium bisulphite
Directive on heat-treated milk
Directive on raw milks.

3. Observations

(a) The texts adopted or proposed by the Commission are given in the Official Journal.

(b) The large part of the work relates to amending old directives to take into account the provisions in the directive on "labelling".

(c) As regards the food products as such, there exist or are under elaboration community provisions in the field of metrology, for the protection of the consumer (e.g. standardization, an indication of prices of units) and in the field relating to health and veterinary practices."

136. The Secretariat was of the opinion that it was essential for the Secretariats of the EEC Commission and of Codex to collaborate fully in their work on flavours.

Economic Commission for Europe of the United Nations (UNECE)

137. The Secretariat read out a report which had been submitted by the UNECE Secretariat and which outlined UNECE activities as follows:

138. Since 1982, the ECE Working Party on Standardization of Perishable Produce has been dealing intensively with proposals to harmonize working arrangements between its own work and the Codex Alimentarius Commission. At its thirty-ninth session in October 1983, the Working Party accepted the proposals for this purpose. These proposals were endorsed by the ECE Committee on Agricultural Problems at its thirty-fifth session in March 1984 and have now been submitted to the Executive Committee of the Codex Alimentarius Commission.

139. The Working Party also agreed to commence work on the standardization of exotic fruit. This work has actually started under the OECD Scheme, the results are then transmitted to the ECE Group of Experts on Coordination of Standardization of Fresh Fruit and Vegetables and if accepted at this stage, passed on to the Working Party. The Working Party, in discussing this work, agreed to forward all recommendations for exotic fruit to all member countries of the Codex Alimentarius Commission through the Codex system of circular letters, and to inform non-European countries of their right to participate in this work under Article 11 of the Terms of Reference of the Economic Commission for Europe. Depending on future decisions of the Codex Alimentarius Commission, the Working Party also held the opinion that a Joint ECE/Codex Alimentarius Group of Experts could be considered as an appropriate body to undertake this work in future.

140. In 1983, the Working Party adopted the following new and revised UN/ECE Standards:

" New Standards

Edible sweet chestnuts
Rhubarb
Walnut kernels

Revised Standards

Tomatoes
Witloof Chicory
Unshelled walnuts "

Furthermore, the Working Party adopted new UN/ECE Recommendations (valid for a trial period of two years) for:

- Avocados
- Radishes
- Egg Products
- Poultry Meat

The existing recommendation for Decorticated sweet almonds was revised.

141. The Working Party had embarked on work on general conditions of sale for milk and milk products. In view of the opinions expressed by the Group of Experts on International Trade Practices Relating to Agricultural Produce and by the International Dairy Federation, the Committee on Agricultural Problems decided at its thirty-fifth session in March 1984 to discontinue this activity.

142. Work is continuing also in 1984 on the revision of the Geneva Protocol on the Standardization of Fruit and Vegetables and on the Standard Layouts for standards for these commodities. In July 1984, a joint session of the Group of Experts on the Coordination of Standardization of Fresh Fruit and Vegetables and of the Group of Experts on Standardization of Dry and Dried Produce (Fruit) will try to bring this work closer to completion.

Council for Mutual Economic Assistance (CMEA)

143. The delegation of Hungary presented the following information on work carried out by CMEA.

144. In connection with the elaboration of national standards the member countries of CMEA have already considered the Codex standards. The existing, yet not large number of CMEA standards also took into consideration the provisions of Codex and ISO standards.

145. As it appears from the analytical report made by Hungary there are several areas where no standards have been elaborated by CMEA although final Codex standards exist.

146. The Coordinating Committee was informed that CMEA started a wide-scale standardization programme this year in the interest of improving the supply and quality of food products. In the frame of this work a great number of food standards will be rapidly conciliated and elaborated.

147. Where a Codex standard exists, it serves as a basis for the CMEA standard. CMEA is aiming at elaborating CMEA standards which are identical to the relevant Codex standards as much as it is possible. The results of ISO and other International Organizations are taken into account.

148. The Hungarian delegation believes that the great number of new sophisticated CMEA standards under elaboration will be helpful in promoting the acceptance of Codex standards.

149. The Committee expressed its appreciation for the work carried by the three international bodies.

MATTERS RELATED TO FOOD CONTROL IN EUROPE (Item 11)

150. In outlining recent and planned WHO food safety activities, the Committee was informed that the WHO Regional Office for Europe continued to assist the Government of Spain in solving the toxicological and clinical problems related to the mass food poisoning epidemic in 1981. A Working Group on Denatured Rapeseed Oil Toxicology Syndrome, held in Madrid in March 1983, reviewed and evaluated available data related to the outbreak of the epidemic, as well as results of extensive clinical studies and toxicological and analytical investigations conducted in several countries. The Group concluded that ingestion of adulterated food oil that contained refined, denatured rapeseed oil was the cause of epidemic.

151. During 1983 WHO participated in a Workshop on food inspection for participants organized by the Spanish Ministry of Health and to improve the training of its inspectors as well as the training of participants from the autonomous provinces of Spain.

152. Also during 1983 a WHO consultant visited Portugal at the request of the Government to evaluate food control and make recommendations for the training of food control personnel.

153. WHO financial support to two international postgraduate courses, to be held in Zeist, The Netherlands, later this year, was given and Member States were being invited by WHO EURO to nominate candidates to attend these courses, namely:

- (i) the Ninth Postgraduate Course in Food Microbiology and Hygiene, 1-20 October 1984;
- (ii) the First Postgraduate Course in Analysis of Chemical Food Contaminants, 30 October - 24 November 1984.

154. The WHO Regional Office in 1983 published (in English) a book entitled "Mass Catering". The book is intended for health officials with little knowledge of commercial catering, and for official and commercial interests in the food trade and elsewhere that have little knowledge of public health.

155. Translation into French of the publication is also under way. It is planned that the publication will be translated into other languages eventually, namely German, Russian, Italian and Spanish.

156. The Committee was also informed that a Working Group on Food Inspection, which met in Copenhagen in November 1983 agreed that safety and hygiene can be controlled more cost-effectively by food hygiene inspection than by end-product testing. Greater utilization of the Hazard Analysis Critical Control Point (HACCP) approach to food inspection was urged; being a system which identified areas where most inspection effort is needed. The role of inspectors in HACCP should be to verify monitoring results and quality control programmes set up by industry. Another important recommendation concerned the need for food hygiene education of food handlers. This was particularly important in view of the fact that reported cases of food-borne diseases still appear to be increasing within Europe. However, the Swiss delegate mentioned that the incidence was decreasing in Switzerland. He attributed this to the system of mandatory food hygiene training for food handlers in catering premises and the strict licensing system for food premises. (A summary report is contained in Document CX/EURO 84/10).

157. As a follow up to "Mass Catering" publication and the Report of the WHO Working Group on Food Inspection, preparations for a WHO Working Group on "Health aspects of catering", to be held in Novi Sad, Yugoslavia, from 5 to 9 November 1984, were begun. The meeting is expected to prepare recommendations for the practical application of the advice provided in the European Office's publication "Mass Catering" and in the Report of the Working Group on Food Inspection.

158. As a follow up to the WHO-EURO publication "Food Safety Services" (1981), work on a second edition will begin this year, initially by requesting all Member States to comment on and update information given in their respective sections.

159. The Committee in noting the report on the work of the WHO Regional Office for Europe requested that when the Report of the Working Group on Food Inspection was published, it will be distributed to all National Codex Contact Points in Europe.

160. Under this agenda item the Committee also reviewed the Summary Report of the Joint FAO/WHO Expert Committee on Food Safety, Geneva 30 May - 6 June 1983 (Document CX/EURO 84/10-Add.1). The Secretariat referred to the issues raised in the report, including

the fact that the impact of foodborne illness associated with contamination of the food supply had not been sufficiently recognized by national governments or effectively approached by international organizations.

161. Reference was made of the extent of the problem in terms of mortality and morbidity; where in 1980 there were more than 1,000 million cases of acute diarrhoea in children under 5 in the developing world (excluding China), with 5 million child deaths or 10 diarrhoea deaths of every day of every year. A substantial number of these were caused by food, directly by microbiological contamination and indirectly by reduced nutritional status in marginally nourished children. Equally important was the effect of such widespread acute and chronic debilitation on the economy and financial condition of the world community.

162. The Expert Committee had recommended:

"The Expert Committee had recommended a strategy which laid emphasis on several points. First, the solution to food contamination problems must be based on knowledge of culture and economic practice and on information concerning the incidence and causes of the disease. Second, both national and local interventions were needed. At the national level, well coordinated national legislation and regulation, rigorously enforced by trained, incorruptible officials, was essential; at the local level, food safety should be an integral part of primary health care and be based on appropriate education and information of the public in general and of mothers in particular. The experts stressed further the need for development of simple technologies to reduce foodborne diseases and to apply more complex technologies (such as food irradiation) to solve specific food safety problems. Illness and the lack of well-being leading to reduced economic productivity due to contaminated food constitute one of, perhaps the most widespread, health problems in the contemporary world. It was for this reason that the experts called upon governments and international organizations to deal with this issue as a major priority item. The report of this Expert Committee will be published later this year in the Technical Report Series of WHO. "

163. Arising out of the subsequent discussion was the need for training staff engaged in food catering activities in hygiene in all its aspects, also education of the public. In this respect emphasis was also given to the danger of leaving food at room temperature for long periods of time prior to consumption. In summing up, the Chairman expressed appreciation for the work of the Expert Committee.

NOMINATION OF COORDINATOR FOR EUROPE (Item 12)

164. The Secretariat recalled that Mr. Rossier, the present Coordinator for Europe, had been elected by the Commission to serve from the end of the 15th Session to the end of the 16th Session of the Commission. It also explained Rule II.4 laid down in the Procedural Manual of the Commission which governed the Appointment of Coordinators.

165. It was noted that Coordinators were eligible to serve two consecutive terms of office, the exact term to be determined by the Commission and that Mr. Rossier was therefore eligible for another term.

166. The Committee expressed its great satisfaction with the competent Chairmanship of Mr. Rossier and decided unanimously to propose to the 16th Session of the Commission that he be appointed Coordinator for Europe for another term.

167. Mr. Rossier thanked the Committee for its continued support and cooperation and accepted the nomination.

DISCUSSION OF FUTURE ACTIVITIES OF THE COORDINATING COMMITTEE FOR EUROPE (Item 13)

168. The Committee received as Conference Room Document a note prepared by the Government of the Fed. Rep. of Germany (CRD No. 4). In the paper the Federal Republic of Germany expressed the view that the work of the Coordinating Committee for Europe in its role as coordinating body within the European Region and as the primordial cell of the Codex Alimentarius, was of particular importance. The activities of the Committee could therefore not be seen as limited in importance to Europe but in connection with the world-wide activities of the Codex Alimentarius.
169. The Committee agreed with the proposal in the paper that it should take up new tasks which were beneficial both to the region and to the world-wide activities of the Commission. The Committee further agreed with the view expressed in the paper that comparative studies of Codex standards and work carried out by UNECE, EEC, CMEA and OECD could contribute to harmonization of certain provisions within Europe.
170. The Committee noted a proposal that coordination of standards might be appropriately considered at different Steps of the Procedure.
171. The delegation of Switzerland drew attention to the fact that while the Committee on Cocoa Products and Chocolate had adjourned sine die, the Commission had not yet adopted the draft standard for white chocolate and postponed finalization of that standard to a later date. The delegation of Switzerland recalled that the European countries which market the product had been in favour of adopting the standard and suggested therefore to look into a possibility to change the status of the standard from a world-wide standard to a Regional European standard. The delegation of Switzerland also stated that neither cocoa producing countries nor the North-American countries had expressed any opposition against the composition of the product but had opposed only the designation "white chocolate".
172. The Secretariat indicated that under the procedure this might be possible; however, it also drew attention to the pending decision on clause (d) of the Committee's terms of reference in connection with the proposals for amendment of Rule VI.3. The Secretariat also indicated that there might be difficulties to obtain approval by the Commission for the elaboration of a regional standard for a product which was traded on a world-wide scale.
173. The delegation of the Netherlands was of the opinion that the above proposal should be very carefully considered since it might encounter strong objection from countries of other regions. The delegation of France pointed out that the raw material for white chocolate was not produced in European countries and considered also that the establishment of a regional standard might create obstacles in the trade with countries who had not accepted the standard. The delegation of Austria felt that any action should be considered within the terms of reference of the Committee.
174. The delegation of Sweden proposed a survey related to the implementation of food laws which would deal, in particular, with coordination between authorities responsible for food control and also examine the role of Codex Contact Points, their resources, involvement in decision-making and working relationship with the national authorities. The delegation of Sweden also considered that Codex Contact Points could assist in cooperation in training matters as well as in spreading information on courses, seminars and post-graduate training facilities in the field of food safety.
175. The observer of the EEC stated that the EEC directive on natural mineral waters referred to the limits of contaminants in the relevant Codex standard and that difficulties had been encountered with very low limits of nitrates. The EEC and experts from GESEM were now considering higher levels. Other divergencies were found with the limits of substances not directly harmful, such as fluorine. The Committee was of the opinion that

it was necessary to obtain more detailed data before it could be considered whether an amendment should be envisaged for the Codex standard. It was agreed that if a detailed request was submitted, it could be discussed together with other matters pertaining to natural mineral waters.

176. The Chairman of the Committee pointed to the importance of the Committee as a forum for all European Countries to discuss matters related to food standards and control, many of which had already been mentioned earlier during the discussions and that therefore the Committee should continue to meet, even if and when work on the regional standard was finalized.

177. The delegation of the United Kingdom stated that it was essential to place substantial and concrete items on the agenda of the Committee.

178. The Committee decided that the pilot study should be carried out as soon as possible (see para. 120).

179. The Committee agreed that the following items should be included in its future work programme:

- Draft European Regional Standard for Vinegar at Step 8.
- Proposed Draft European Regional Standard for Mayonnaise at Step 3.
- Working paper on Food Additives and their Technological Justification, Contaminants and Methods of Analysis for Mayonnaise (Prepared by CIMSCEE).
- Matters related to the Codex European Regional Standard for Natural Mineral Waters.
- Matters referred to it by the Commission and other Codex Committees (e.g. Labelling).
- Activities of FAO and WHO.
- Progress Reports on Standardization work of other Economic Groups.
- Matters related to Food Control in Europe and Food Control Items of Importance for the European Region.
- Survey on Cooperation and Implementation of Food Legislation (Prepared by Sweden).
- Matters related to Acceptances (Progress Report on Acceptances, further action taken on the Comparative Studies of CMEA and EEC).
- Pilot Study on Acceptances of related Notifications by Countries of the Region on Specific Standards (see para. 120 including indication of obstacles to acceptance).
- Evaluation of above Studies with a view to proposing revision of certain provisions in the standard.
- Progress Report on Acceptances of MRL's for Pesticides and on Guidelines therefore elaborated by the Codex Alimentarius Commission.

OTHER BUSINESS (Item 14)

180. There was no other business to discuss.

DATE AND PLACE OF NEXT SESSION (Item 15)

181. The Chairman informed the Committee that the next session would be held in 1986 at a time and place to be agreed between the Government of Switzerland and the Secretariat.

- - - - -

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairman of the Session: Pierre Rossier
Président de la session: Chef de la Section Codex
Presidente de la reunión: Office fédéral de la santé publique
Division du contrôle des denrées alimentaires
Haslerstrasse 16
CH-3001 Berne, Switzerland

DELEGATES

DELEGUES

DELEGADOS

AUSTRIA
AUTRICHE

Dr. Wilfried Steiger
Bundesministerium für Gesundheit und
Umweltschutz
Stubenring 1
A-1010 Wien

Dr. O-to Braun
Arbeitsgemeinschaft Gärungssessigerzeuger
Oesterreichs
Trinkhausstrasse 10
A-1110 Wien

Prof. Franz Lorenz
Marktamt der Stadt Wien
Viktor-Adler-Platz 14
A-1100 Wien

Dr. Heinrich Neukirchen
Fachverband der Nahrungs- und Genussmittel-
industrie Oesterreichs
Zaunergasse 1-3
A-1030 Wien

Dr. Michael Schack
Bundesministerium für Handel, Gewerbe und
Industrie
Stubenring 1
A-1010 Wien

Dr. Richard Wildner
Generalsekretär
Regierungsgebäude
Stubenring 1
A-1010 Wien

Prof. Dr. Herbert Woidich
Lebensmittelversuchsanstalt
Blaasstrasse 29
A-1190 Wien

BELGIUM
BELGIQUE
BELGICA

Theo Biebaut
Ministerie Economische Zaken
Levensmiddelen industrie
De Meeussquare 23
B-1040 Bruxelles

Charles Cremer
Inspection des denrées alimentaires
Ministère de la santé publique
Cité administrative de l'Etat
Quartier Vésale
B-1010 Bruxelles

CZECHOSLOVAKIA
TCHECOSLOVAQUIE
CHECOSLOVAQUIA

Dipl. Ing. Otokar Zálabský
Ministry of Agriculture and Food
Tesnov 65
CS-Praha 1

FRANCE
FRANCIA

Pierre Alric
Inspecteur Divisionnaire
Direction de la Consommation et de la
Répression des Fraudes
13, Rue Saint-Georges
F-75009 Paris

Paul Bordier
Président de la Chambre syndicale des eaux
minérales
10, Rue Clément Marot
F-75008 Paris

FRANCE (Cont.)

Françoise Lambroschini
Secrétaire général de la Chambre syndicale
des eaux minérales
10, Rue Clément Marot
F-75008 Paris

Prof. Henri Leclerc
INSERM - Unité 146
Domaine du CERTIA
369, Rue Jules Guesde
F-59650 Villeneuve d'Asq

GERMANY, Fed. Rep. of
ALLEMAGNE, Rep. Fed. d'
ALEMANIA, Rep. Fed. de

Dr. Wilhelm Hellwig
Oberregierungsrat
Bundesministerium für Jugend, Familie
und Gesundheit
Deutschherrenstrasse 87
D-5300 Bonn 2

Matthias Horst
Hauptgeschäftsführer
Bund für Lebensmittelrecht und
Lebensmittelkunde e.V.
Godesberger Allee 157
D-5300 Bonn 2

Dr. Karl-Heinz Schlegel
Kraft GmbH
Postfach 5520
D-6236 Eschborn

Dr. Wilhelm Schneider
Institut Fresenius
Im Maisel
Taunerstein

Annemarie Stodt
Verband Deutscher Mineralbrunnen
Kennedyallee 28
D-5320 Bonn-Bad Godesberg

Dr. Klaus Trenkle
Regierungsdirektor
Bundesministerium für Ernährung,
Landwirtschaft und Forsten
Rochusstrasse 1
D-5300 Bonn 1

HUNGARY
HONGRIE
HUNGRIA

Dr. Kálmán Sütő
President of Hungarian Codex Committee
Hungarian Office for Standardization
Üllői út 25
Budapest, IX

József Marosj
Head of Division
Hungarian Office for Standardization
Üllői út 25
Budapest, IX

Dr. Istvan Nagy
Head of Department
Administrative and Legal Dept.
Ministry of Agriculture and Food
Kossuth L. Tér. 9-11

IRELAND
IRLANDE
IRLANDA

Ronald O'Longain
Irish Permanent Representation
45-47 Rue de Lausanne
Case Postale
CH-1211 Geneva 2 - Cornavin, Switzerland

Anna Troy
Irish Permanent Representation
45-47 Rue de Lausanne
Case Postale
CH-1211 Geneva 2 - Cornavin, Switzerland

ITALY
ITALIE
ITALIA

Prof. Dr. Giordano de Felip
Dirigente Ricerca
Istituto Superiore di Sanità
Viale Regina Elena 299
I-00161 Roma

Generoso Paolo Santaroni
Ricercatore
Istituto Nazionale della Nutrizione
Via Ardeatina 546
I-00100 Roma

NETHERLANDS

PAYS-BAS

PAISES BAJOS

Alfred Feberwee
Nutrition and Quality Affairs Services
Ministry of Agriculture and Fisheries
P.O. Box 20401
NL-2500 EK The Hague

Dr. Jan J.L. Mees
Commission for the Dutch Food and
Agricultural Industry

Unilever N.V.
P.O. Box 760
NL-3000 DK Rotterdam

NORWAY

NORVEGE

NORUEGA

Ruth Stabel
Norwegian Codex Alimentarius Committee
P.O. Box 8139 Dep.
N-0033 Oslo 1

POLAND

POLOGNE

POLONIA

Andrzej Pszczółkowski
Ministry of Foreign Trade
Quality Inspection Office
32/34 Zurawia Strasse
00-950 Warsaw

PORTUGAL

Antônio Martins Nunes
Direcção de Serviços de Águas Minerais
Rua Diogo do Couto, 1 - 1
1100 Lisboa

Francisco José Cortes Simões
Sub-Comissão do Codex Alimentarius
Palácio das Necessidades
1354 Lisboa

SPAIN

ESPAGNE

ESPAÑA

Dr. Juan Ponz
Director General
Inspección del Consumo
Ministerio de Sanidad y Consumo
Paseo del Prado 18-20
Madrid 14

SPAIN (Cont.)

Pedro A. García Gonzales
Subdirector General de Información del
Mercado
Ministerio de Sanidad y Consumo
Paseo del Prado, 18-20
Madrid 14

Ing. Fernando Heredia
Ministerio de Agricultura, Pesca y Alimentación
Paseo Infanta Isabel No. 1
Madrid

Benito Oliver
Pharmacien
GESEM
Consejo de Ciento, 306
Barcelona 7

SWEDEN

SUEDE

SUECIA

Barbro Blomberg
Deputy Head of Division
Swedish National Food Administration
Box 622
S-751 26 Uppsala

Tomas Andersson
Salubrin/Druvan
Box 51
S-241 00 Eslov

SWITZERLAND

SUISSE

SUIZA

Prof. Dr. E. Matthey
Président du Comité national suisse du
Codex Alimentarius
Résidence Les Moulins
26, Route de la Conversion
CH-1065 Lutry

Dr. Friedrich von Beust
Nestec
Case postale 88
CH-1814 La Tour-de-Peilz

Olivier Bindschedler
Nestec
Case postale 88
CH-1814 La Tour-de-Peilz

Max Salvisberg
Thomi & Franck AG
Horbürgstrasse 105
CH-4057 Basel

SWITZERLAND (Cont.)

Dr. Gianfranco Schubiger
Nestec
Case postale 88
CH-1814 La Tour-de-Peilz

Dr. Yvo Siegwart
Chef de la division du contrôle des
denrées alimentaires
Office fédéral de la santé publique
Haslerstrasse 16
CH-3001 Berne

UNITED KINGDOM

ROYAUME-UNI

REINO UNIDO

Charles Cockbill
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London SW1P 2AE

Dr. Richard Burt
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London SW1P 2AE

Edmund William Kingcott
Department of Health, Social Security
Alexander Fleming House
Elephant and Castle
London SE1

Alex Lagarejos
CPC (United Kingdom) Ltd.
Claygate House
Esher
Surrey KT10 9PN

Ernest Newman
British Vinegars Ltd.
36, Park Street
Croydon
Surrey CR9 1TT

Bronwen W. Vittery
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London SW1P 2AE

YUGOSLAVIA
YUGOSLAVIE

Prof. Dr. Ozim Vojko
University of Maribor, VTS
Smetanova 17
62000 Maribor

Dr. Bogomil Gorenc
Univ. Prof.
Dept. of Chemistry
University of E. Kardelj
Murnikova 6
61000 Ljubljana

Miroslawa Penava
Association of Mineral Water Producers
Lomina 8-10
11000 Beograd

OBSERVER COUNTRYPAYS OBSERVATEURPAIS OBSERVADOR

GERMANY, Democratic Republic
ALLEMAGNE, Rep. Dem. d'
ALEMANIA, Rep. Dem. de

Dr. Horst Paulenz
Ministerium für Gesundheitswesen
Rathausstrasse 3
DDR-1020 Berlin

INTERNATIONAL ORGANIZATIONSORGANISATIONS INTERNATIONALESORGANIZACIONES INTERNACIONALES

EUROPEAN ECONOMIC COMMUNITY (EEC)

Gilbert Vos
EEC Commission
200, Rue de la Loi
B-1049 Bruxelles

Luciano Robotti
EEC Council
D6 B1 Agri.
170, Rue de la Loi
B-1048 Bruxelles

COMITE DES INDUSTRIES DES MAYONNAISES ET
SAUCES CONDIMENTAIRES DE LA CEE (CIMSCEE)

Dr. Karl-Heinz Schlegel
172, Ave. de Cortenberg
B-1040 Bruxelles

COMITE PERMANENT INTERNATIONAL DU VINAIGRE
(CPIV)

Dr. Hans-Joachim Mûrau
Comité International du Vinaigre
Reuterstrasse 151
D-5300 Bonn 1

GROUPEMENT EUROPEEN DES SOURCES
D'EAUX MINERALES (GESEM)

Paul Bordier
Président de la Chambre syndicale des
eaux minérales
10, Rue Clément Marot
F-75008 Paris

Jacques Burton
Chaudfontaine Monopole
7, Rue de Cristal
B-4930 Chaudfontaine

Paul D. Machtelinckx
Institut d'hydrologie Henri-Jean
2, Rue Servais
B-4880 Spa

Gianfranco Marcoli
Henniez-Lithinée SA
CH-1599 Henniez

Gerard Mialonier
Chef du laboratoire des eaux minérales d'E
d'Evian
19, Route Nationale
F-74503 Evian

Benito Oliver
Pharmacien
Laboratorio Dr. Oliver Rodés
Consejo de Ciento, 306
Barcelona 7

Edgar Rouge
Henniez-Lithinée SA
CH-1599 Henniez

FAO/WHO SECRETARIAT

Mrs. Barbara Dix
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
I-00100 Roma

FAO/WHO SECRETARIAT (Cont.)

Dr. Leslie George Ladomery
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
I-00100 Roma

Richard Dawson
Nutrition Officer
Food Quality and Consumer Protection Group
FAO
Via delle Terme di Caracalla
I-00100 Roma

Marina Cianfanelli
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
I-00100 Roma

Robert F. Davies
Scientist
Food Safety Programme
Division of Environmental Health
World Health Organization
Avenue Appia
CH-1211 Geneva 27

Dr. Hend Galal Gorchev
Division of Environmental Health
World Health Organization
Avenue Appia
CH-1211 Geneva 27

SWISS SECRETARIAT

Helene Griessen
Codex Alimentarius
Haslerstrasse 16
CH-3001 Berne

Kathi Nufer
Office fédéral de la santé publique
Bollwerk 27
CH-3001 Berne

DRAFT EUROPEAN REGIONAL STANDARD FOR VINEGAR
(Advanced to Step 8)

1. SCOPE

This standard applies to products as defined in Section 2.1 below.

2. DESCRIPTION

2.1 Product Definition

2.1.1 Vinegar is a liquid, fit for human consumption, produced exclusively from suitable products containing starch or sugars or starch and sugars by the process of double fermentation, alcoholic and acetous, as further defined in Sections 2.1.1.1 to 2.1.1.8. Vinegar contains a specified amount of acetic acid. Vinegar may contain optional ingredients in accordance with Section 3.2.

2.1.1.1 Wine vinegar is a vinegar obtained from wine by acetous fermentation, except that the maximum level for volatile acids in the raw materials may be exceeded.

2.1.1.2 Fruit (wine) vinegar, Berry (wine) vinegar, Cider vinegar are vinegars obtained by acetous fermentation from wine of fruit or wine of berries or cider, except that the maximum level for volatile acids in the raw materials may be exceeded. The products may also be obtained from fruit by the process defined in Section 2.1.1.

2.1.1.3 Spirit vinegar is a vinegar obtained by acetous fermentation from distilled alcohol.

2.1.1.4 Grain vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from any cereal grain, the starch of which has been converted to sugars by a process other than solely by the diastase of malted barley.

2.1.1.5 Malt vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from malted barley, with or without the addition of cereal grains, the starch of which has been converted to sugars solely by the diastase of the malted barley.

2.1.1.6 Distilled malt vinegar is a vinegar produced by the distillation of malt vinegar, as defined in Section 2.1.1.5 above, under reduced pressure. It contains only the volatile constituents of the malt vinegar from which it is derived.

2.1.1.7 Whey vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from whey.

2.1.1.8 Honey vinegar is a vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from honey.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Raw Materials

3.1.1 (i) Products of agricultural origin containing starch, sugars or starch and sugars including but not limited to: fruit, berries, cereal grains, malted barley, whey, honey.

(ii) Wine of grapes, fruit or berries, cider.

(iii) Distilled alcohol of agricultural origin.

(iv) Distilled alcohol of silvicultural origin.

3.2 Optional Ingredients

The following ingredients may be added to vinegar in amounts necessary to impart a distinctive flavour.

3.2.1 Plants, in particular herbs, spices and fruit, or their parts or extracts suitable for flavouring.

3.2.2 Whey.

3.2.3 Fruit juices or their equivalent of concentrated fruit juices.

3.2.4 Sugars as defined by the Codex Alimentarius Commission.

3.2.5 Honey as defined by the Codex Alimentarius Commission.

3.2.6 Food grade salt as defined by the Codex Alimentarius Commission.

3.3 Total Acid Content

3.3.1 Wine vinegar: not less than 60 grammes per litre (calculated as acetic acid).

3.3.2 Other vinegars. not less than 50 grammes per litre (calculated as acetic acid).

3.3.3 All vinegars: not more than the amount detainable through the use of biological fermentation.

3.4 Residual Alcohol Content

Residual alcohol: not more than 05% v/v, except for 1% v/v in wine vinegar.

3.5 Soluble Solids

The soluble solids content, exclusive of added sugars or salt, of:

(i) Vinegars defined in Section 2.1.1.1 shall not be less than 1.3 grammes per 1000 ml per 1% acetic acid, and of

(ii) Vinegars defined in Section 2.1.1.2 shall not be less than 2.0 grammes per 1000 ml per 1% acetic acid.

4. FOOD ADDITIVES

Maximum Level

4.1	Sulphur dioxide	70 mg/kg
4.2	L-ascorbic acid (as antioxidant)	400 mg/kg
4.3	Caramel colour (plain)	GMP
4.4	Caramel colour (ammonium sulphite process)	1 g/kg
4.5	*Caramel colour (ammonia process) (For malt vinegar only)	1 g/kg

4.6 Flavours

Natural flavours and natural flavouring substances as defined for the purpose of the Codex Alimentarius (see Codex Guide to the Safe Use of Food Additives (CAC/FAL 5-1979)).

4.7 Flavour Enhancers

4.7.1 *Monosodium, monopotassium and calcium glutamate (Except for wine vinegar) GMP

* Subject to Endorsement by CCFA.

4.8 Carry-Over Principle

4.8.1 Section 3 of the "Principle relating to the Carry-over of Additives into Foods" (ALINORM 76/12, Appendix III) shall apply.

4.9 Processing Aids

4.9.1 Nutrients for Acetobacter (such as yeast extracts and autolysates and amino-acids) and nutrient salts.

4.9.2 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with Good Manufacturing Practice.

5. CONTAMINANTS (Subject to Endorsement by CCFA)

Maximum Levels

5.1	Arsenic (As)	1 mg/kg
5.2	Lead (Pb)	1 mg/kg
5.3	Sum of Copper (Cu) and Zinc (Zn)	10 mg/kg
5.4	Iron (Fe)	10 mg/kg

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

6.2 When tested by appropriate methods of sampling and examination the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage in amounts which represent a hazard to health;

(b) shall not contain vinegar eels or substantial quantities of other suspended matters and sediments; and shall be free from turbidity caused by micro-organisms (mother of vinegar);

(c) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

Vinegar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Pre-packaged Foods (Ref. No. CODEX STAN 1-1981) the following provisions apply:

8.1 The Name of the Food

8.1.1 A product manufactured from only one raw material shall be denominated "x vinegar" where "x" is the name of the raw material used.

8.1.2 A product manufactured from more than one raw material shall be denominated "y vinegar" where "y" constitutes a complete list of the raw materials used in descending order of proportion.

8.1.3 The content of total acid shall be declared in close proximity to the name of the food by the term "x%" where "x" is the minimum total acid content in g/100 ml calculated as acetic acid to the nearest whole number.

8.1.4 Where an ingredient has been added in accordance with sub-sections 3.2 and/or 4.6 which imparts to the food the distinctive flavour of the ingredient or ingredients the name shall be accompanied by an appropriate descriptive term.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion except that substances present in accordance with sub-sections 4.8 and 4.9 need not be declared. If the food is derived exclusively from a single basic product, and no other ingredient has been added, no list of ingredients need be given.

8.3 Net Contents

The net contents shall be declared in volume in either the metric ("Système International" units) or avoirdupois or both systems as required by the country in which the food is sold.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

8.5 Country of Origin

The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in clear or in code to identify the producing factory and the lot.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Determination of Total Acid Content (Expressed as CH₃COOH) (Type II)

According to AOAC method (direct titration) (Official Methods of Analysis of the AOAC), 1980, XIIIth Edition, 30.071.

9.2 Determination of Residual Alcohol Content

According to

9.2.1 AOAC method (Specific gravity by pycnometer) (Official Methods of Analysis of the AOAC, 1980, XIII Ed., 9.012-9.013, Type II.

9.2.2 OIV Method, Recueil des méthodes internationales d'analyses du vin, 1969, A-2-16, Type III.

9.3 Determination of Soluble Solids (Type I)

According to AOAC (Evaporation on water bath) (Official Methods of Analysis of the AOAC, 1978, XI Ed., 30.051, Type I.

9.4 Determination of Sulphur Dioxide (Type II)

According to OIV method (iodometric titration), Recueil des méthodes internationales d'analyses du vin, 1969, A-17, Type II.

9.5 Determination of Arsenic (Type II)

According to AOAC colorimetric (Silver diethyl dithiocarbamate) method Official Methods of Analysis of the AOAC, 1980, XIIIth Ed., 25.012-25.013, Type II).

9.6 Determination of Lead (Type II)

According to AOAC method (Official Methods of Analysis of the AOAC, 1980, XIIIth Ed., 25.061-25.067, Type II).

9.7 Determination of Copper (Type II)

According to AOAC atomic absorption method (Official Methods of Analysis of the AOAC, 1980, XIIIth Ed., 25.044-25.048, Type II).

9.8 Determination of Zinc (Type II)

According to AOAC atomic absorption method (Official Method of Analysis of the AOAC, 1980, XIIIth Ed., 25.150-25.153, Type II).

9.9 Determination of Iron (Type II)

According to the IFJU method No. 15, 1964, Determination of Iron (photometric method). The determination shall be made after dry ashing as described in Section 5 - Remark (b). Results are expressed as mg iron/kg, Type II.

ALINORM 85/19

APPENDIX III

REPORT OF AN AD HOC WORKING GROUP ON CONTAMINANTS,
METHODS OF ANALYSIS AND SAMPLING IN VINEGAR

1. The Ad Hoc Working Group met under the Chairmanships respectively
 - of Dr. Mürau (Federal Republic of Germany and International Permanent Committee for Vinegar) for contaminants and of
 - Dr. Heredia (Spain) for the discussion on methods of analysis and sampling.

Other members of the Ad Hoc Working Group consisted of members of the delegations of Portugal, Austria, German Democratic Republic, Federal Republic of Germany, Spain, United Kingdom and the FAO Secretariat. Dr. Burt (United Kingdom) acted as rapporteur.

2. The Ad Hoc Working Group had been asked to consider the provisions for contaminants, methods of analysis and sampling in the Draft European Regional Standard for Vinegar (ALINORM 83/19, Appendix II) and sampling procedures in general.

(a) Contaminants

3. In considering the provisions for contaminants, the Ad Hoc Working Group was aware that the Codex Alimentarius Commission had adopted in 1983 the General Principles for the Selection of Codex Sampling Plans. These General Principles indicate that ideally the values of criteria in standards shall be developed in conjunction with acceptance sampling plans (i.e., the values are to be given in terms of a "statistical average" and will, therefore, allow some items to have values in excess of the value prescribed in the standard). The Ad Hoc Working Group recognized that the Notes for Guidance on the Application of the General Principles for the Selection of Codex Sampling Plans were being developed and should be available in their finalized form at the end of 1984.

4. The Ad Hoc Working Group considered the data given in CX/EURO 84/3-Part III on levels of contaminants in vinegars provided by countries in reply to CL 1983/12 (Europe). It became clear that insufficient data existed to establish statistically meaningful values for contaminants in vinegar. In addition, the Ad Hoc Working Group recognized that two other important factors had to be considered. Firstly, vinegar was manufactured from many different raw materials and, since these were probably the main source of the contaminants, separate criteria should theoretically be developed for each type of vinegar. This was clearly impractical. Secondly, vinegar was a minor item in the diet with an average consumption from all sources of about 1.4 litres per year at 10% acidity and, therefore the dietary intake of heavy metals from this source were very unlikely to be a hazard to health. The Ad Hoc Working Group concluded therefore that the criteria should be established on the basis that each-and-every-item-must-comply.

5. The Ad Hoc Working Group agreed to recommend the following limits for contaminants:

		<u>Maximum Level</u>
5.1	Arsenic (As)	1 mg/kg
5.2	Lead (Pb)	1 mg/kg
5.3	Copper (Cu) }	Sum not to exceed 10 mg/kg
5.4	Zinc (Zn) }	
5.5	Iron (Fe)	10 mg/kg

(b) Methods of Analysis

6. The Ad Hoc Working Group discussed the methods of analysis in the Draft European Regional Standard for Vinegar and, in particular, the conclusions of the Codex Committee on Methods of Analysis and Sampling as reported in ALINORM 83/23, paras 50-51 and Annex II of Appendix III. In addition the results of collaborative tests on methods for the determination of sulphur dioxide, residual alcohol content and soluble solids were also discussed (see CX/EURO 84/3-Part II). The Ad Hoc Working Group expressed their gratitude to the delegation of Spain for undertaking the collaborative test on these methods of analysis and noted the satisfactory findings on the repeatability and reproducibility of the methods.

7. The conclusions of the Ad Hoc Working Group are as follows:

"9.1 Determination of Total Acid Content

It was noted that CCMAS had endorsed the method given in the Draft Standard as type II.

9.2 Determination of Residual Alcohol Content

The results of the collaboration test reported in CX/EURO 84/3-Part II on the AOAC and OIV Methods were satisfactory and both methods were recommended for inclusion in the standard as Type II and Type III methods respectively. The reference to the method is as follows:

"9.2 Determination of Residual Alcohol Content

9.2.1 According to AOAC method (specific gravity by pycnometer) (Official Methods of Analysis of the AOAC, 1980, XIII Ed., 9.012-9.013). Type II.

9.2.2 According to OIV method, Recueil des methodes internationales d'analyses du vin, 1969, A-2-16. Type III "

9.3 Determination of Soluble Solids

The Ad Hoc Working Group noted that the results of the collaborative test on the AOAC method were satisfactory and recommended the adoption of this method as a

Type I. The full reference to the method is as follows:

"9.3 Determination of Soluble Solids

According to AOAC Method (evaporation on water bath) (Official Methods of Analysis of the AOAC), 1980, XIII Edition, 30.064. Type I. "

9.4 Determination of Sulphur Dioxide

The collaborative test results showed that the OIV method given in the draft standard was suitable and recommended that it be included in the standard as a Type II method.

9.5 Determination of L-Ascorbic Acid

The Ad Hoc Working Group noted that Codex standards did not normally include methods of analysis for food additives and recommended that this provision should be deleted from the Draft European Regional Standard for Vinegar. The Ad Hoc Working Group further questioned the need for the addition of L-ascorbic acid to vinegar.

9.6 Determination of Arsenic

9.7 Determination of Lead

9.8 Determination of Copper

9.9 Determination of Zinc

9.10 Determination of Iron "

The Ad Hoc Working Group noted that CCMAS had endorsed the proposed methods as Type II. It was also noted that CCMAS would like to have the results of a collaborative study when available on the method for the determination of iron.

(c) Sampling

8. The Ad Hoc Working Group considered various Codex documents available to it concerning sampling including the Conference Room Document No. 3 and the Report of the 13th Session of CCMAS (ALINORM 83/23, paras 59-69). The Ad Hoc Working Group greatly appreciated the guidance it received from the FAO Secretariat in its deliberations.

9. The Ad Hoc Working Group agreed on the following points concerning sampling and, in particular, the information requested in Conference Room Document No. 3:

(a) As recorded above, extensive data are required to establish criteria based on the statistical analysis of the results. In the case of the criteria for vinegar such data was not available. The Ad Hoc Working Group concluded that the criteria for contaminants in the standard should be established on the basis that each and every item must comply.

(b) It was noted that further developments and advice will become available from both the CCMAS and CCFA on sampling and that these conclusions might be modified in the light of this advice.

(c) It was recommended that the above conclusions should be applied to other Codex Regional Standards being elaborated by the Committee.

REPORT OF THE AD HOC WORKING GROUP ON
NATURAL MINERAL WATERS

1. A Working Group met under the Chairmanship of Prof. H. Woidich (Austria) to discuss various aspects of the Codex Standard on Natural Mineral Waters (CODEX STAN 108-1981). The Working Group consisted of delegates from the following countries: Austria, Belgium, Czechoslovakia, France, Fed. Rep. of Germany, Hungary, Italy, Norway, Portugal, Spain, Switzerland, United Kingdom, Yugoslavia and representatives from the EEC and GESEM. Officers from WHO and FAO acted as the Secretariat. Mr. O. Bindschedler (Switzerland) acted as Rapporteur.

2. The Group examined proposals concerning microbiological criteria for natural mineral waters (CX/EURO 84/5-Part I), provisions for radioactivity in natural mineral waters (CX/EURO 84/5-Part II and Add.1 and 3) and methods of analysis (CX/EURO 84/5-Part III).

Microbiological Criteria

3. The Working Group discussed draft microbiological specifications prepared by Switzerland (CX/EURO 84/5-Part I, Appendix I). It expressed the opinion that it was necessary to indicate in a general way in the preamble to the microbiological specifications in para. 5.2 (new 5.4) that the mineral water should be of such a quality as not to represent a hazard to the health of the consumer (absence of pathogenic microorganisms). On the other hand, the first sentence of paragraph 5.2 (new 5.4) should be amended in the following way: "during the marketing, the mineral water shall ...". The Working Group agreed that the sulphite reducing Clostridia should no longer be included in the microbiological specifications with the proviso that, if in the future this would prove to be necessary and justifiable, these microorganisms should be reintroduced in the microbiological specifications. It was accepted that the designation "Faecal streptococci" should be changed into: "Group D Streptococci".

4. The Working Group pointed to the difficulty of accepting the proposed sampling plan for economic reasons. It agreed that a two-step sampling plan should be applied, following the taking of a sample consisting of five units:

- First Step: Examination of one sample unit;
- Second Step: If the examination of the "first step" sample unit is positive for coliforms or Group D Streptococci, further 4 sample units are examined for these microorganisms and for P. aeruginosa provided that the M value has not been exceeded (see Appendix I);
- The five sample units are judged (first and second steps) after the examination of the second step.

5. There was a discussion on the value to be assigned to "c", i.e., 1 or 2 concerning coliforms and Group D Streptococci. The Working Group finally agreed with the proposal of $c = 1$. On the other hand, the Working Group decided that the value of M should be 2 instead of 1.

6. The Working Group also agreed to refer to existing ISO methods or to be elaborated.

Radioactivity in Natural Mineral Waters

7. The Working Group noted that the WHO Guidelines related to a level of alpha and beta activity in potable water above which action would be taken to investigate the exposure of the consumer to radioactivity from the public water supply. Exceeding the WHO guideline levels did not mean that the water concerned was unfit for human consumption. On the other hand the provisions for alpha and beta activities in the Codex standard, as presently drafted, referred to the product moving in trade and represented a mandatory

maximum limit not to be exceeded. The Working Group agreed that any provision for radioactivity in the Codex standard referred to the product moving in trade and should be advisory rather than mandatory, just as the WHO Guidelines for Drinking Waters. On the other hand it was recognized that the levels for radioactivity in natural mineral waters would have to be different from those applying to the monitoring of public water supply.

8. In this respect it was agreed that alpha activity should be related only to Radium²²⁶ since the short-lived and volatile Radon²²² would cause difficulties in setting an appropriate and reliable maximum advisory level for the finished product. This would be made quite clear in the provision. The present maximum alpha activity expressed as Bq/l (1 Bq/l) was confirmed to be appropriate for natural mineral waters normally obtained from deep geological strata. As regards beta-activity, it was confirmed that the present level expressed as Bq/l and slightly rounded off to 0.05 Bq/l was appropriate since natural mineral waters were less contaminated by man-made radionuclides than public water supply. For this reason it was considered appropriate to exclude K⁴⁰ and H³ from total beta-activity.

9. The Secretariat was requested to ensure that the slightly amended advisory provisions for alpha and beta activities should be circulated to Governments and interested International Organizations for comments so that they could be checked against surveys to be carried out by GESEM and interested countries.

Methods of Analysis

10. The Working Group noted that progress had been made in the development of appropriate methods of analysis for natural mineral waters, especially by Prof. Ninard (France), but that it was not possible to reach final conclusions on definite Codex methods to be selected. The Working Group agreed with the Secretariat that, as a matter of priority, methods which defined certain provisions in the Codex standard should be finalized.

11. The Working Group requested GESEM to organize a collaborative study and make recommendations for: (a) defining methods; (b) other appropriate methods as indicated in the Secretariat paper and to report to the next Session of the Coordinating Committee for Europe. The delegations of the Fed. Rep. of Germany, Italy, Switzerland, France and Spain indicated their willingness to cooperate. The Secretariat was requested to send to GESEM all relevant Codex documents on methods of analysis for natural mineral waters, including the Codex format for the presentation of Codex methods.

Proposed Amendments to the Codex Standard

12. The Working Group requested the Coordinating Committee for Europe to advance the proposed amendments to the Codex European Regional Standard for Natural Mineral Waters to Step 5 of the Procedure (see Appendix I).

Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters

13. The Working Group also considered the microbiological criteria included in Appendix V, ALINORM 83/13. With respect to the title of the French version of the Code, it was agreed that it should read as follows: "Projet de code d'usages en matière d'hygiène pour le captage, l'exploitation et la commercialisation des eaux minérales naturelles". It was also agreed that the end specifications in Section VIII of the Code should be brought into line with the end-product specifications to be included in the Codex standard (see Appendix I to this report). As regards Section 7.10 of the Code, the Codex Committee on Food Hygiene was invited to consider the proposal of Switzerland as contained in Appendix I to CX/EURO 84/5-Part I.

PROPOSED AMENDMENTS TO THE CODEX STANDARD FOR NATURAL MINERAL WATERS
(At Step 5)

3.2 Limits for Certain Substances

3.2.16 Ra226 Activity

The Ra²²⁶ activity should not exceed 1 Bq/l.

4. CONTAMINANTS

4.2 Beta-Activity

Total beta-activity (exclusive of K⁴⁰ and H³) should not exceed 0.05 Bq/l.

5. HYGIENE

5.1 Add reference to the Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters under elaboration by the Codex Committee on Food Hygiene (Appendix IV, ALINORM 85/13).

5.4 Microbiological Requirements

During marketing, natural mineral water:

- (i) shall be of such a quality that it will not represent a risk to the health of the consumer (absence of pathogenic microorganisms);
- (ii) furthermore it shall be in conformity with the following microbiological specifications:

First Examination	Decision
Coliforms : 1 x 250 ml)	if absent → accepted
Group D Streptococci: 1 x 250 ml)	if ≥ 1 or ≤ 2* → second examination is carried out _1/
)	if > 2 → rejected
P. aeruginosa : 1 x 250 ml)	if absent → accepted
)	if ≥ 1 → rejected

Second Examination (4 x 250 ml)

	c _2/	m	M	
Coliforms	1	0	2*)	ISO
Group D Streptococci	1	0	2)	Methods
P. aeruginosa	0	0	0)	_3/

_1/ The second examination shall include detection of coliforms, Group D Streptococci and P. aeruginosa.
 _2/ Results of the first and second examination.
 _3/ Methods to be elaborated.
 * Shall not be E. coli.

REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK
OF THE CODEX ALIMENTARIUS COMMISSION
(Presented by the Representatives of FAO and WHO)

Joint FAO/WHO Meeting on Pesticide Residues (JMPR) and Joint FAO/WHO Expert Committee on Food Additives (JECFA)

1. The Committee was informed that both these expert bodies had met annually for more than 20 years and that they provided the expert advice for the Codex Committee on Pesticide Residues (CCPR) and the Codex Committee on Food Additives (CCFA) respectively.
2. The fact that all Codex standards and MRLs may be considered to be safe was to a large degree the achievement of the work of these two Committees. JECFA, in addition to its work on food additives, had also considered certain food contaminants, such as lead, cadmium, mercury, arsenic, tin and two anabolic agents (trenbolone acetate and zeranol).
3. If, on the basis of the data submitted to these expert bodies, it could be concluded that there was no appreciable risk to health resulting from the intake of small, unavoidable amounts of pesticide residues or from the consumption of food additives, the expert bodies established the so called "acceptable daily intake" (ADI). These toxicological guideline levels are prior conditions for the establishment of MRLs for pesticide residues, on the basis of good agricultural practice, and of maximum levels for food additives, on the basis of good manufacturing practice.

Joint FAO/WHO Expert Consultation on Residues in Food of Chemicals used in Animal Husbandry and Veterinary Medicine (Veterinary Drugs)

4. In many meat and poultry producing countries, especially in those where intensive animal raising was practiced, as well as under modern fish farming conditions, the use of growth promoting agents was today common. Also, the application of prophylactic or curative drugs was widely practiced under these conditions in order to maximize meat, poultry and fish production. However, concern had been raised, that these chemical compounds might cause residues of public health significance in the edible tissues derived from these food animals. Several international meetings have already been held or are planned to address this problem. For this reason, the Codex Alimentarius Commission, at its 15th Session in July 1983, considered the need for Codex taking action in this field. The Commission was of the opinion that, in view of the complex scientific and technological aspects involved, the issue should first be examined by a Joint FAO/WHO Expert Consultation and that the recommendations of this consultation might then be considered by the Commission and acted upon by, if appropriate, a newly established Codex Committee.
5. The Secretariat informed the Committee that a Joint FAO/WHO Expert Consultation on Residues of Veterinary Drugs was now scheduled to be held at FAO Headquarters from 29 October to 5 November 1984. Experts have been tentatively invited from 12 countries, including some European countries. For the purpose of this consultation the widest possible interpretation has been given to the term "Veterinary Drug"; viz., ... any substance applied or administered orally or parenterally to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.
6. The Committee was advised that the Consultation will be asked to avoid any detailed discussion of safety evaluation, methods of analysis, detection and control, but rather will be asked to recommend to the Codex Alimentarius Commission ways in which the existing body of scientific opinion and public concern can be translated into recommendations for action by governments.

Food Irradiation

7. The Committee was informed that in 1980, a Joint FAO/IAEA/WHO Expert Committee on the Wholesomeness of Irradiated Foods had concluded that the irradiation of any food

commodity up to an overall average dose of 10 KGy (1 Mrad) would present no toxicological hazard and would not introduce special nutritional or microbiological problems (for details see WHO TRS No. 659).

8. The Committee was also informed that in 1982, FAO and WHO had asked the International Committee on Food Microbiology and Hygiene for a second opinion regarding the microbiological safety of low-dose (≤ 10 KGy) food irradiation. This Committee concluded its deliberations, after having analyzed the scientific knowledge to-date, by saying that it was satisfied that there was no cause for concern. Food irradiation, on the contrary, was seen as an important addition to the methods of control of food-borne pathogens and did not present any additional hazards from shifts in the microflora or changes in the attributes of micro-organisms (for details see CX/FH 83/9).

9. Based on these conclusions, the Codex Alimentarius Commission, at its 15th Session in 1983, had adopted the Codex General Standard for Irradiated Foods and the Recommended International Code of Practice for Operation of Irradiation Facilities used for the Treatment of Food.

10. The Codex Committee on Food Labelling, at its 17th Session in 1983, had considered the questions and problems connected with the labelling of irradiated food. Agreement was reached regarding the labelling of a food which had been irradiated that it should be labelled as follows: "treated by ionizing energy". However, no agreement was reached regarding labelling of composite foods where one or more of the ingredients had been irradiated and regarding single ingredient products where they were prepared from irradiated raw material.

11. The Directors-General of FAO, IAEA and WHO, in their Circular Letter D 6.22 Circ. of 21/6/83, had proposed to their Member States the establishment of an International Consultative Group on Food Irradiation. The functions of this Consultative Group would be:

- (a) to evaluate global developments in the field of food irradiation;
- (b) to provide a focal point of advice on the application of food irradiation to Member States and the Organizations; and
- (c) to furnish information as required, through the Organizations, to the Codex Alimentarius Commission.

Subsequently the IAEA had announced (Press Release PR 84/13 of 16 May 1984) the establishment of this International Consultative Group.

Joint FAO/WHO Food Contamination Monitoring Programme

12. This programme, initiated in 1976, is one of the health related activities of the Global Environmental Monitoring System (GEMS), established by UNEP to implement a recommendation of the UN Conference on Human Environment held in 1972. The Programme has the following objectives: (i) to collect data on levels of certain chemicals in individual foods and in total diet samples and to evaluate these data, review trends and produce and disseminate summaries, thus encouraging appropriate food control and resource management measures; (ii) to obtain estimates of the intake via food of specific chemicals with a view to correlating these data with those on intake from other sources, thus enabling the total intake of the contaminant to be estimated; (iii) to provide technical cooperation with the governments of countries wishing to initiate or strengthening food contamination monitoring programmes; and (iv) to provide the Codex Alimentarius Commission with information on the level of contaminants in food to support and accelerate the work on international standards for contaminants in foods.

13. At present, 22 Member States were collaborating in this programme. One of the components of the programme deals with Analytical Quality Assurance to help the laboratories to improve their analytical capabilities and thereby promote comparability and quality control data.

14. The Committee was informed that the Third Session of the Technical Advisory Committee (TAC) met in Rome in December 1983 and reviewed the activities being conducted under the programme. The role of inter-laboratory studies in promoting quality control was stressed. In addition the TAC urged an increase in technical cooperation to developing countries in order that more developing countries can participate in this programme.

15. The Committee was further advised that under this programme a joint FAO/WHO meeting was held in 1982 and a revised draft Guidelines for the Study of Dietary Intakes of Chemical Contaminants prepared. The guidelines have been placed before CCPR and CCFA and concurrence obtained. The finalized form of the guidelines are under preparation and should be available in late 1984. The guidelines will be made available to the Joint FAO/WHO Collaborating Centres for Food Contamination Monitoring Programme as well as to Codex Contact Points and others so as to encourage collection of data on the intake of chemical contaminants from food with a view to evaluating the potential risk to human health from such exposure.

Publications

16. FAO and WHO continue to develop several manuals and guidelines which deal with policy, strategy and technical issues. Publications one by FAO on quality losses of food grains and the other, "Guidelines for Can Manufacturers and Food Processors on the Prevention and Reduction of Lead and Tin Contamination of Canned Foods", the latter being an FAO/WHO publication. Both the publications should become available in 1984.

17. FAO, with the assistance of UNEP has revised the Manual of Food Quality Control "Food Inspection" (Food Nutrition Paper Series No. 14.5 Prov.), which had been prepared in 1981 for use in developing countries. The revised manual is to be published in English, French, Spanish, Arabic and should be available for distribution in late 1984.

18. FAO in cooperation with SIDA is revising the Manual of Food Quality Control No. 14.2 "Chemical Analysis, Contaminants, Techniques", which should be available for distribution in late 1984.

19. The Committee was informed that several guidelines/publications had been or are in the process of being prepared by WHO. These include the following documents:

- (i) Guidelines for Drinking Water Quality. Vol. 1. Recommendations WHO Geneva. Price SFR 17. (E,F) A*S* (Vols. 2 and 3 (in press)).
- (ii) Guidelines on small slaughterhouses and meat hygiene for developing countries. VPH 83.56 WHO, Geneva (Available free on request) (E).
- (iii) Paralytic Shellfish Poisoning. Offset Publication No. 79. WHO, Geneva (E.F.S.) Price SFR 6.-
- (iv) Guidelines on Prevention and Control of Salmonellosis. VPH 83.42 WHO, Geneva (E) (Available free on request).
- (v) Microbiological Criteria for Foods - Summary of Recommendations of FAO/WHO Expert Consultations and Working Groups - 1975/1981. VPH 83.54 WHO, Geneva (E). (Available free on request).
- (vi) Health Aspects of residues of Anabolics in meat: Report on a WHO Working Group (Bilthoven 1981) WHO, Copenhagen. Price SFR 4.-
- (vii) Food Safety - An International source list of audiovisual materials. (Provisional edition) WHO, Geneva (E). Available free on request.
- (viii) Manual on Virology. VPH 83.46 WHO, Geneva. (E) (Available free on request).

* Translation planned.

- (ix) Mass Catering by R.H.G. Charles. WHO Regional Publications. European Series No. 15. WHO, Copenhagen. Price SFR 13.- (E) (F).
- (x) Training Guidelines on Safe Food Handling in hotels, restaurants and similar establishments, WHO, Geneva (under preparation).
- (xi) Guidelines for the development of educational material on safe food environmental hygiene, WHO, Geneva (under preparation).
- (xii) Professional Profile - The Food Inspector, WHO, Geneva (under preparation).

Surveillance Programme for Control of Foodborne Infections and Intoxications

20. The programme was coordinated by the European Office of WHO and several European countries participated. The objectives of the programme were: (i) to provide infrastructure to serve as a basis for the control of foodborne diseases; (ii) to assist national authorities in identifying priorities for allocation of resources. Under this programme, a Manual on surveillance of foodborne infections and intoxications has been prepared. It was hoped that this European programme could serve as a model for similar programmes in other regions of the world.

International Programme on Chemical Safety (IPCS)

21. Several countries of Europe participate or were interested in actively participating in the Joint ILO/UNEP/WHO Programme. The development of methodology in toxicology and manpower development in the field of toxicology were the priorities of IPCS. Under this programme, the Environmental Health Criteria documents were also being published, many of which dealt with chemicals of interest in food safety.

International Digest of Health Legislation

22. This quarterly journal, which was published in English and French, contains national and international legal texts dealing with all aspects of public health, including food safety and nutrition.

International Code of Marketing Breast-Milk Substitutes

23. The code, in its operational paragraph 4, had requested the Codex Alimentarius Commission to give full consideration to the action it might take with regard to the standards for infant foods and to support and promote the implementation of the code.

24. The Committee was informed that a consultant had reviewed all relevant Codex standards in the light of the International Code. This review would be discussed at the next Session of the Codex Committee on Foods for Special Dietary Uses (CCFSU).

Nutritional Value and Safety of Products Specifically Intended for Infant and Young Child Feeding - Resolution of the World Health Assembly WHA 34.23

25. This resolution requested WHO to assess the changes in the quality and nutritional value of products during storage and transport in extreme climatic conditions.

26. The Committee was informed that a WHO consultant has visited three countries (India, the Philippines and Trinidad and Tobago) to study these problems. The report of the consultant would be discussed at the next session of the CCFSU.

27. The Committee was informed that FAO continued to assist member countries with special emphasis in developing countries in developing and strengthening integrated national food control systems, and in establishing food contaminants monitoring and control programmes at the country or regional levels. Support and advice was given to formulate and implement national or regional food quality control strategies, which also include advisory and extension services to help the urban and rural poor. Training was a high priority area and TCDC is promoted. Improvements in food handling practices at village and household level were being encouraged.

National Food Quality Control Strategy Workshops

28. To provide a certain measure of coherence in national food quality control systems, FAO has cooperated with and provided support to several countries to organize national food quality control strategy workshops. The subject matter being multi-sectoral covering agriculture, health and commerce sectors, such policy level workshops have been able to develop policies and programmes for general improvement of the food systems to ensure quality and safety of food supplies and protect consumers from food hazards. Workshops have been held in Syria, Egypt, Senegal, India, Indonesia, Mexico, Peru and Uruguay. A regional workshop for the Caribbean countries was held jointly with CARICOM and PAHO in November 1983. Similar workshops are planned for Brazil and Liberia in 1984.

Food Contamination Surveys and Training in its Control

29. The food contaminants control facilities have been surveyed in several countries in preparation for their designation as collaborating centres under the FAO/WHO Food Contamination Monitoring Programme. Under the "Food Contamination Study for Asia and the Far East", a project funded by Norway, training courses have been organized in the field of food contaminants analysis and monitoring which included training on repair and maintenance of laboratory instruments. Advisory service, as well as laboratory equipment, were provided to each of the four Asian countries. Recent review of this project found the proficiency of the participating laboratories, as well as the results of the analysis, to be encouraging and the project has been extended to mid-1984. Additional assistance continues to be needed and requests for funding have gone forward to extend the project.

30. Food contamination studies have also been instituted with assistance from FAO in Indonesia, the Republic of Korea, Peru and Tanzania.

31. A new training programme called the "FAO/UNEP/USSR Training Activities on Food Contamination with Special Reference to Mycotoxins" has now been initiated with UNEP support. Activities include two training courses, fellowship programme, workshops and seminars. The first training programme began in April 1984 in Moscow with participants from 16 developing countries.

Food Handling

32. Based on the need for improved food handling practices at village and household levels with a view to ensuring quality, safety and wholesomeness of food and thereby improving the nutritional status of the population, two Regional Workshops have been held, one in Zambia for East African Countries and one in Thailand for the Asian Countries. Recommendations were made at these workshops to have governments accord necessary priority for action, and to strengthen national institutions to undertake work towards the improvement of food handling at the village and household level. In addition, the workshops confirmed the validity of the objectives and criteria for action in food handling improvement proposed by FAO and recommended their adoption in national programmes. A similar workshop is currently scheduled for the Francophone countries in October 1984. As several problems of food quality and safety, as well as food losses, stem from improper handling of food, the activities in this subject area should meet the needs of nutrition, rural development and consumer protection.

33. FAO has recently initiated studies to determine the kinds and levels of contaminants found in street foods. These studies will also include the obtaining of socio-economical data and as a result should provide a base of information from which further follow-up action may be recommended. Currently such a study is being undertaken in Indonesia with additional studies planned for India and Latin America.

34. Summing up the oral presentations of both FAO and WHO, complementing the work of the Codex Alimentarius Commission, the Chairman noted the variety of activities being undertaken, and complimented the two International Organizations for their work.
