DISCUSSION PAPER ON THE DEVELOPMENT OF A STANDARD FOR BAKER´S YEAST

BACKGROUND

1. The new work proposal was submitted to the 44th Session of the Codex Alimentarius Commission (CAC) for discussion in November 2021. Based on the conclusion of CAC44 1, the proposal was then submitted to the 53rd Codex Committee on Food Additives (CCFA53) in 2023.

2. At CCFA53 2, China presented the discussion paper (CCFA53/CRD6), emphasizing the need to establish a standard for yeast. In response to feedback received, China proposed excluding edible yeast from the scope and suggested further discussion on the scope during the standard’s development.

3. CCFA53 agreed to request China, France, and other interested Members, to prepare a discussion paper which would be included for discussion on the agenda of CCFA54.

4. Following CCFA53, China has collaborated with France, Japan, Türkiye, and the Confederation of European Yeast Producers to conduct a comprehensive review of the project document, taking into consideration the comments received at CCFA53.

ISSUES/KEY POINTS OF DISCUSSION:

CCFA54 is invited to consider the revised project document attached as Appendix 1 of the CL CX/FA 24/54/12, make amendments as it considers appropriate, and recommend new work on development of a standard for baker’s yeast for approval by CAC47.

POSITION:

Cabo Verde agree with the content of the revised project document (Appendix I of the CX/FA 24/54/12) and support the development of a standard for baker’s yeast for approval by CAC47.

RATIONALE:

As indicated in the Appendix I document Baker’s yeast products have wide applications and broad market potential. Cabo Verde annually imports yeast products, which includes yeast for the bakery sector, demonstrating the relevance of these products in the national food sector. In these case we strongly reinforce that a Codex standard for baker’s yeast will benefit trade between countries and regions in the world.

The production of baker’s yeast have been continuously improved. The development of a standard for baker’s yeast will avoid multiplication of national standards, and benefit trade between countries and regions in the world.