

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 7

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

#### *Twenty-seventh Session*

*International Conference Centre, Geneva, Switzerland, 28 June – 3 July 2004*

#### **LIST OF PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS AND FOR THE DISCONTINUATION OF WORK**

1. A list of proposals to elaborate new standards and related texts is contained in Table 1. The Commission is invited to **decide** whether or not to undertake the work in each case and to decide which subsidiary body or other body should undertake the work. The Commission is invited to **consider** these proposals in light both of its *Strategic Framework* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies*.
2. A list of proposal for the discontinuation of work is contained in Table 2. The Commission is invited to **decide** whether or not to discontinue the work in each case.

**TABLE 1: PROPOSALS FOR NEW WORK**

| <b>RESPONSIBLE COMMITTEE</b> | <b>STANDARD AND RELATED TEXTS</b>   | <b>REFERENCE</b>              |
|------------------------------|---|-------------------------------|
| CAC                          | Draft Terms of Reference and the Project Proposal for the New Ad Hoc Intergovernmental Task Force on Foods Derived from Biotechnology <sup>1</sup>              | ALINORM 03/41, para. 229-230  |
| CCASIA/CCPFV                 | Proposed draft standard for Ginseng <sup>2</sup>  | ALINORM 03/41, para.206-210   |
| CCASIA/CCPFV                 | Proposed draft standard for Fermented Soybean Paste (Doenjang) <sup>3</sup>   | ALINORM 03/41, para.206-210   |
| CCASIA/CCPFV                 | Proposed draft standard for Hot Pepper Fermented Soybean Paste (Gochujang) <sup>4</sup>   | ALINORM 03/41, para.206-210   |
| CCFICS                       | Proposed draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification <sup>5</sup> | ALINORM 04/27/30, para. 88-90 |
| CCFICS                       | Proposed draft Principles for Electronic Certification <sup>6</sup>   | ALINORM 04/27/30, para. 88-89 |
| CCFICS                       | Proposed draft Guidelines for Risk-based Inspection of Imported Foods <sup>7</sup>  | ALINORM 04/27/30, para. 88-89 |
| CCFAC                        | Proposed Draft Sampling Plans for Aflatoxins in almonds, brazil nuts, hazelnuts and pistachios  | ALINORM 04/27/12 para. 149    |
| CCFAC                        | Proposed draft maximum levels for 3-MCPD (Chloropropanol) in Acid hydrolyzed Vegetables Proteins (acid-HVPs) and acid HVP containing products                   | ALINORM 04/27/12 para. 193    |
| CCFAC                        | Proposed Draft Revision of the Codex General Standard for Contaminants and Toxins in Foods  | ALINORM 04/27/12 para. 126    |
| CCFH                         | Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children (CAC/RCP 21-1979 – amended 1981) <sup>8</sup>      | ALINORM 04/27/13 para 149-154 |

<sup>1</sup> see Appendix I<sup>2</sup> see Appendix II<sup>3</sup> see Appendix III<sup>4</sup> see Appendix IV<sup>5</sup> see Appendix V<sup>6</sup> see Appendix VI<sup>7</sup> see Appendix VII<sup>8</sup> see Appendix VIII

| <b>RESPONSIBLE COMMITTEE</b> | <b>STANDARD AND RELATED TEXTS</b>   | <b>REFERENCE</b>                               |
|------------------------------|---|--|
| CCPR                         | Priority List for the establishment of MRLs for certain pesticides  | ALINORM 04/27/24, paras 204-206, Appendix XI   |
| CCPR                         | Limited Revision of the Codex Classification of Foods and Animal Feeds (1993) <sup>9</sup>                                      | ALINORM 04/27/24, paras 248 – 258, Appendix IX |
| CCGP                         | Revision of the Definition of “Food” in the Procedural Manual   | ALINORM 04/27/33A, para. 84                    |
| CCFL                         | Revision of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Processed Foods. <sup>9</sup> | ALINORM 04/27/22, para. 78                     |

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<sup>9</sup> The project document will be presented separately

**TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK**

| <b>RESPONSIBLE COMMITTEE</b> | <b>STANDARD AND RELATED TEXTS</b>  | <b>REFERENCE</b>  |
|------------------------------|--|---|
| CCFFP                        | Proposed Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products ( <i>Clupea bentincki</i> )   | ALINORM 04/27/18, para. 7                               |
| CCFFP                        | Proposed Draft Model Certificate for Fish and Fishery Products (other certificates)  | ALINORM 04/27/18, para. 70                              |
| CCFFP                        | Establishment of a list of predatory fish  | ALINORM 04/27/18, para. 12<br>ALINORM 04/27/3, para. 88 |
| CCFICS                       | Proposed draft Guidelines on the Judgement of Equivalence of Technical Regulations Associated with Food Inspection and Certification Systems                     | ALINORM 04/27/30, para. 80                              |
| CCMH                         | Proposed draft Annex on Risk-Based Post-Mortem Examination Procedures for Meat <sup>10</sup>   | ALINORM 04/27/16, para. 66                              |
| CCMH                         | Proposed draft Annex on Microbiological Verification of Process Control of Meat Hygiene <sup>11</sup>  | ALINORM 04/27/16, para. 77                              |
| CCFAC                        | Proposed draft (Step 3) and draft (Step 6) food additive provisions of the Codex General Standard for Food Additives (GSFA)                                      | ALINORM 04/27/12, para. 84 and Appendix VIII            |
| CCFAC                        | Proposed draft Code of Practice for the Safe Use of Active Chlorine  | ALINORM 04/27/12, para. 91-93                           |
| CCFAC                        | Proposed Draft Maximum Level for Deoxynivalenol  | ALINORM 04/27/12, para. 158                             |
| CCFAC                        | Draft maximum levels for cadmium in fruits; meat of cattle, pigs, sheep, and poultry; horse meat; herbs, fungi (edible); celeriac; soybeans (dry); and, peanuts. | ALINORM 04/27/12, para. 176                             |

<sup>10</sup> The Annex has been attached to the draft Code of Hygienic Practice for Meat and the Committee has discontinued the development of the annex as a separate document.

<sup>11</sup> The Annex has been attached to the draft Code of Hygienic Practice for Meat and the Committee has discontinued the development of the annex as a separate document.

## **Draft Terms of Reference and Project Proposal for the New Ad Hoc Intergovernmental Task Force on Foods Derived from Biotechnology**

### **Draft Terms of Reference**

#### ***Objectives***

To develop standards, guidelines or recommendations, as appropriate, for foods derived from modern biotechnology or traits introduced into foods by modern biotechnology, on the basis of scientific evidence, risk analysis and having regard, where appropriate, to other legitimate factors relevant to the health of consumers and the promotion of fair trade practices.

#### ***Time frame***

The Task Force shall complete its work within four years. The Task Force should submit a full report in 2009.

#### ***Terms of Reference***

- (a) To elaborate standards, guidelines, or other principles, as appropriate, for foods derived from modern biotechnology;
- (b) To coordinate and closely collaborate, as necessary, with appropriate Codex Committees within their mandate as relates to foods derived from modern biotechnology; and
- (c) To take full account of existing work carried out by national authorities, FAO, WHO, other international organizations and other relevant international fora.

## **Project Document**

### **Proposal for New Work on Foods Derived from Modern Biotechnology**

#### **Prepared by Japan**

#### **1. The purposes and the scope of the Task Force.**

To develop standards, guidelines or recommendations, as appropriate, for foods derived from modern biotechnology or traits introduced into foods by modern biotechnology, on the basis of scientific evidence, risk analysis and having regard, where appropriate, to other legitimate factors relevant to the health of consumers and promotion of fair trade practices.

#### **2. Its relevance and timeliness.**

The Codex *Ad Hoc* Intergovernmental Task Force on Food Derived from Biotechnology (2000 – 2003) produced Principles for the Risk Analysis of Foods Derived from Modern Biotechnology and Guidelines for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants and of Foods Produced Using Recombinant-DNA Microorganisms. The last session of the Task Force in March 2003 exchanged the views on the possible future works on foods derived from modern biotechnology that the Codex would have to undertake and noted various proposals that had not been covered by the above mentioned guidelines. The 26<sup>th</sup> Session of the Codex Alimentarius Commission in 2003 also noted the opinions expressed by many delegations that the Codex should continue the discussion on foods derived from modern biotechnology and agreed to ask the Japanese government to draft the proposed work plan to establish the new Task Force for its consideration at the next Session. In view of these proposals and views expressed in the final session of Task Force and the Commission, it is relevant and timely to resume work to elaborate Codex texts on foods derived from modern biotechnology that would further support the Principles for the Risk Analysis of Foods Derived from Modern Biotechnology.

#### **3. The main aspects to be covered.**

The new Task Force should have a limited scope to ensure successful completion of meaningful work within the specified timeframe, a maximum of four years. Keeping the scope of the work science-based and focused on two or three specific topics will facilitate achieving the goal of the new Task Force to produce useful outputs in an efficient manner within the limited resource.

The identification and prioritization of main aspects should be made at the first meeting of the new Task Force. The intent would be to focus principally on mechanisms aimed at assuring safety, including developing recommendations, standards or relevant guidance where supportable by the available science. The items below are listed as possible areas for discussions just for illustrative purposes and will not prejudice any future decision by the new Task Force:

- Transgenic Animals, including Fish
- Cloned animals
- Plants expressing bioactive substances
- Low level presence of unauthorized genetically engineered food

#### **4. An assessment against the Criteria for the establishment of work priorities.**

As modern biotechnology can be significant powerful tools for the production of food, the safety of foods derived from modern biotechnology must be ensured as much as possible. The safety of foods derived from modern biotechnology, its potential risks to consumer health and promotion of its fair trade must be fully considered. And there are not any internationally uniformed national legislations and results of work done and/or being done by other relevant international fora and organizations in the field of the evaluation of the aspects of foods derived from modern biotechnology. Therefore, this proposal is consistent with Criteria for the Establishment of Work Priority as follows.

*Criteria applicable to general subjects:*

##### **(a) Consumer protection from the point of view of health and fraudulent practices**

The purpose of the new Task Force is to develop standards, guidelines or recommendations to ensure the safety of foods derived from modern biotechnology taking into account its potential risks to consumer health. This will contribute to the consumer protection from the point of view of health and fraudulent practices.

- (b) Diversification of national legislations and apparent resultant or potential impediments to international trade.

If there is no international standard, guideline or recommendation for the foods derived from modern biotechnology, there would be divergent national standards which could be potential impediments to international trade of these products.

- (c) Scope of work and establishment of priorities between the various sections of the work.

The scope of the work is mentioned in the Section 1 “*The purposes and the scope of the Task Force*” and the prioritization of the work to be done will be undertaken in the first Session of the Task Force as explained in the Section 3.

- (d) Work already undertaken by other international organizations in this field.

There is no other international organization that has undertaken international standard setting activities for the foods derived from modern biotechnology.

## **5. Relevance to the Codex strategic objectives.**

The new work contributes to the safety of human health and fair trade of foods derived from modern biotechnology by satisfying the following objectives as described in the “Strategic objectives and priorities” (CAC Strategic Framework 2003 - 2007). It should be noted that the previous Task Force left several important aspects of foods derived from modern biotechnology untouched.

Objective 1 : Promoting sound regulatory frameworks

Objective 2 : Promoting widest and consistent application of scientific principles and risk analysis

Objective 4: Enhancing capacity to respond effectively and expeditiously to new issues, concerns and developments in the food sector

Objective 6: Promoting maximum application of Codex standards

## **6. Information on the relation between the proposal and other existing Codex documents.**

The previous Task Force produced the following documents which are related with the other existing Codex documents, especially with the Working Principles for the Risk Analysis for Application in the Framework of the Codex Alimentarius. The texts expected to be elaborated by the New Task Force will also be developed in the similar manner.

- Principles for the Risk Analysis of Foods Derived from Modern Biotechnology
- Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants
- Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms

## **7. Identification of any requirement for and availability of expert scientific advice.**

FAO/WHO Expert Consultation on the Safety Assessment of Foods derived from Genetically Modified Animals, including Fish (Rome, 17 - 21 November 2003) took place. Depending upon the aspects to be covered by the new work that will be identified in the first Task Force meeting, further sessions of FAO/WHO Expert Consultation on Foods derived from Modern Biotechnology will be required as essential for providing scientific inputs to the discussion of the Task Force.

## **8. Identification of any need for technical input to the Task Force from external bodies so that this can be planned for.**

See item 7.

## **9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5 and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.**

The time frame for developing standards or other types of recommendations should be within four years from the start of the new work. Therefore, if the new work is approved by the Commission in 2004, the first meeting of the Task Force will be convened during the last quarter of the year 2005 and adoptions at Step 5 and at Step 8 will be at the latest in 2008 and in 2009, respectively.

### **Project Document**

#### **Proposal for New Work Codex Coordinating Committee for Asia**

##### **(Codex Standardization for Ginseng Products)**

**Prepared by :** The Republic of Korea

#### **Purpose and scope of the proposed standard**

To elaborate the Codex commodity standard for dried ginseng products and ginseng extract products that are manufactured after the roots of fresh ginseng are treated and processed.

#### **Its relevance and timeliness**

The 49<sup>th</sup> Session of the Executive Committee approved the elaboration of the Codex Standard for Ginseng inclusive of all varieties of ginseng. Because there were different views on if the products shall be categorized as a food or drug at the 21<sup>st</sup> Session of CCPFV, the Committee agreed to seek the advice of the Commission as to which Codex Committee might have the expertise to undertake the consideration of this product (refer to ALINORM 03/27, para 90-94).

The 26<sup>th</sup> Session of Codex Alimentarius Commission agreed that the Republic of Korea should prepare a project document for its development in the next session of the Executive Committee, and further agreed that, subject to approval of the Executive Committee, the work on the standardization of this product should be entrusted to the CCASIA and finalized by the CCPFV (refer to ALINORM 03/41, para. 210).

In this regard, this proposal is prepared and submitted to the 54<sup>th</sup> Executive Committee for the consideration of the Codex standardization of Ginseng products, according to the decision of the 26<sup>th</sup> Session of Codex Alimentarius Commission.

Today, Ginseng is one of the major agricultural products being grown across the globe including North America, Australia, China and Korea. Various types of Ginseng processed products are being distributed and consumed in most countries.

For the last thousands years, Ginseng has been consumed without reflecting that it is a food or drug. At those times when Ginseng was not artificially cultivated, it was very rare and limitedly used as a substance to improve energy and vitality for physically weak people by traditional healers in China and Korea. These practices made Ginseng classified as a medical substance up to recent times in some countries.

Ginseng has been widely used as a foodstuff and several dozen of cuisines using Ginseng have been developed. As the Ginseng processing methods being improved, a variety of Ginseng processed products have also been developed to enhance the distribution, storage, and edibility of the products. Today, Ginseng is being consumed more as a food rather than as a drug in the world. The Definitions for the Purposes of the Codex Alimentarius say, "Food means any substance which intended for human consumption, but does not include substances used only as drugs."

Ginseng processed products worth about four or five million U.S. dollars are traded in the international market a year. It is expected that the trade of Ginseng processed products will be rapidly increased according to the increase in its production. In spite of that, specific regulations on Ginseng products exist only in a few countries among which there are different criteria in the regulations. As such, there is not a little confusion in the international trade and consumers' selection of safe foods.

As a result, the elaboration of reasonable international standards including the definition, types, quality factors, hygiene and labeling methods for Ginseng products is urgently needed to be established for fair trade and protect consumers.

#### **The main aspects to be covered**

The proposed standard covers the following points:

- (a) Product name and scope that will comprehensively comprise the product's main ingredient (fresh ginseng) and product types depending upon manufacturing methods (dried ginseng and ginseng extract)
- (b) Basic ingredients and optional ingredients of the product, and major quality criteria (water content, ginsenoside, etc.) according to product types



- (c) Permitted food additives and contaminants, their maximum levels, hygiene condition, weights and measures, labeling, methods of analysis and sampling, etc.

### **An assessment against the Criteria for the Establishment of the Work Priorities**

This proposal is consistent with the Criteria for the following Establishment of Work priorities:

- (a) Consumer protection from the point of view of health and fraudulent practices

Many countries do not have specific definitions or regulations for Ginseng products nor provide consumers with enough information to select good products. Besides, Groundless information about those products is circulated, not based on scientific researches but only for sales strategies, misleading consumers. Consequently, the standards for Ginseng products need to be elaborated to secure consumers' health and protect them from fraudulent practices.

- (b) Volume of production and consumption in individual countries, and volume and pattern of trade between countries.

In Korea, the production volume of Ginseng (fresh Ginseng) in 2002 was 16,662M/T. Major producers of Ginseng include China, Korea, Canada, and U.S.A., which are naturally major exporters of Ginseng products. In the international market, the trade of Ginseng products is continuously increasing and 25 million M/T of the products worth 460 million U.S. dollars were traded in 2001. The products are being distributed and consumed in most Southeast Asian countries and European countries in addition to the above-mentioned countries. Therefore, an international standard should be established for Ginseng products that are being produced around the world and actively traded in the international market.

- (c) Diversification of national legislations and apparent resultant or potential impediments to international trade

Despite diversified Ginseng products being traded among countries, many countries have different criteria applicable to Ginseng or Ginseng products. Ginseng products are classified as a food, food preparation, agricultural processed product, crude vegetable material, dietary supplement or drug depending upon the country or product type. These are apparent or potential impediments to the international trade of Ginseng products. Subsequently, a unified international standard is needed to secure fair trade of the products.

- (d) International or regional market potential.

Various Ginseng processed products have been developed so that their consumption has been swiftly lifted. Farmers in individual countries recognize Ginseng as a major profitable crop. In particular, the production and export of Ginseng have been increased more than five times in the last 10 years in North America, and Ginseng is being cultivated even in Australia and New Zealand. Thus, in consideration of the increasing production and consumption of Ginseng, the international trade of Ginseng Products is highly likely to increase in a great deal.

### **Relevance to Codex Strategic Objectives**

This proposal is consistent with the Strategic vision statement of the Strategic Framework 2003-2007.

### **Information on the relation between the proposal and other existing Codex documents**

None

### **Identification of any requirement for and availability of expert scientific advice**

None

### **Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

None

**The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step5, and the proposed date for adoption by the Commission: the time frame for developing a standard should not normally exceed five years**

**Start Date:** The proposed draft standard could be discussed in the 14<sup>th</sup> session of CCASIA in September, 2004.

**Adoption at Step 5:** The 28<sup>th</sup> session of the Codex Alimentarius Commission in July, 2005

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***Finalization of the draft standard:*** The 23<sup>rd</sup> session of CCPFV in September, 2006.

***Completion Date:*** If consensus can be reached on the draft standard, it will be adopted at step 8 as early as July 2007 when the 30<sup>th</sup> session of the Codex Alimentarius Commission will be held.

***Work to be lead by:*** The Republic of Korea

***Members of electronic working group:*** To be determined

**Project Document****Proposal for New Work Codex Coordinating Committee for Asia****(Codex Standardization for Fermented Soybean Paste)**

**Prepared by:** The Republic of Korea

**Purpose and scope of the proposed standard**

To elaborate a Codex commodity standard for Fermented Soybean Paste that is a brown pasty fermented product whose main ingredient is soybean.

**Its relevance and timeliness**

The Republic of Korea proposed to develop the Codex Standard for Fermented Soybean Paste at the 21<sup>st</sup> Session of the CCPFV. Owing to its heavy list of products to be discussed, the Committee agreed to seek the advice of the Commission as to which Codex Committee could better address the standardization of this product (refer to ALINORM 03/27, para 108).

The 26<sup>th</sup> Session of Codex Alimentarius Commission agreed that the Republic of Korea should prepare a project document for its development in the next session of the Executive Committee, and further agreed that, subject to approval of the Executive Committee, the work on the standardization of this product should be entrusted to the CCASIA and finalized by the CCPFV (refer to ALINORM 03/41, para. 210).

In this regard, this proposal is prepared and submitted to the 54<sup>th</sup> Executive Committee for the consideration of the Codex standardization of Fermented Soybean Paste, according to the decision of the 26<sup>th</sup> Session of Codex Alimentarius Commission.

Fermented Soybean Paste is one of typical fermented foods in the Asian region where this product has been used as a source of protein for the people for 1,000 years. The product is called *Doenjang* in Korea and *Miso* in Japan, and China also produces several fermented soybean products called in different names.

It is known that Fermented Soybean Paste has nutritional characteristics and other health-related characteristics such as anti-oxidation and anti-cancer effects of soybeans' unsaturated fatty acids, lecithin and isoflavons as well as various organic acids generated during the process of fermentation. Fermented Soybean Paste also has a unique taste from the combination of savory taste of amino acid from protein hydrolysis, sweet taste from the saccharification of starch source, sour taste from organic acid, and salty taste from salt.

Such unique tastes and functional characteristics of Fermented Soybean Paste have contributed to the increasing domestic consumption and international trade of this product. Commercial production of Fermented Soybean Paste in Korea and Japan is more than 700,000M/T a year. The production of this product will be much greater when its production in China and other countries is taken into consideration. This product is being traded at least in more than 50 countries.

However, many countries do not have specific definitions or regulations applied to this product, and each of Korea, Japan, and China, major producers of this products, has different national regulations on the product. As such, there is not a little confusion in the international trade and consumers' selection of safe products of Fermented Soybean Paste.

At this juncture, the elaboration of the standard for this commodity is exactly subservient to the mandate of the Codex Alimentarius Commission and really timely for the purposes of Codex activities, because it will help provide customers with correct information on Fermented Soybean Paste and improve fair and smooth trade of the product among countries.

**The main aspects to be covered**

The proposed standard covers the following points:

- (a) Standard name and scope that will comprehensively comprise the product's main ingredient (soybean), manufacturing method (fermentation) and product type (paste)
- (b) Characteristics, main ingredients and optional ingredients in accordance with each commodity's materials, manufacturing processes, microorganisms to be used, and how to apply the microorganisms

- (c) Quality factors (crude protein, amino acid nitrogen, etc.) and their values that identify the characteristics of Fermented Soybean Products
- (d) Permitted food additives and their maximum levels, hygiene, weights and measures, labeling, methods of analysis and sampling, etc.

#### **An assessment against the Criteria for the *Establishment of Work Priorities***

This proposal is consistent with the Criteria for the following Establishment of Work priorities:

- (a) Consumer protection from the point of view of health and fraudulent practices

Fermented Soybean Paste is one of the major food products for at least 1.5 billion people eating every day across the globe. This product is manufactured using soybean as the major material, and its name is different in each country. Its materials, manufacturing methods and uses are also a little different from country to country. Such differences cause the distribution of diverse imitation goods and confusion among consumers. In particular, the safety of consumers is in possible danger, because in the market Fermented Soybean Paste manufactured using excessive or non-permitted additives is circulated. Consequently, the standard for Fermented Soybean Paste need be elaborated to secure consumers' health and protect them from fraudulent practices.

- (b) Volume of production and consumption in individual countries, and volume and pattern of trade between countries.

Major producers of Fermented Soybean Paste are Japan, China, and Korea. In 2002, Korea produced 153,948M/T of Fermented Soybean Paste, and has exported 8,379M/T and imported 6,078M/T of the product in the last five years. Japan produces more than 500,000M/T and exports more than 6,000M/T a year. Major traders of Fermented Soybean Paste include U.S.A., Canada, Germany, U.K., France, Italy, Australia, Russia, Singapore, Taiwan, and Malaysia in addition to Japan, China, and Korea. Therefore, an international standard should be presented for Fermented Soybean Paste that is being actively traded in at least 50 countries.

- (c) Diversification of national legislations and apparent resultant or potential impediments to international trade

There are differences in the regulations on the products even among Asian countries. Such differences may be potential impediments to the international trade of Fermented Soybean Paste. Therefore, a unified international standard should be prepared to secure fair trade of Fermented Soybean Paste.

- (d) International or regional market potential

Major consumers of Fermented Soybean Paste have been in Asian countries, but in recent times, the consumption of this product is greatly increasing in the North American countries and European countries such as U.K., Italy and Germany. It is because the product is recognized as a healthy food or a life extending food. As consumers are increasingly conscious about healthy life, it may be said that the market potential of Fermented Soybean Paste is really great.

#### **Relevance to Codex Strategic Objectives**

This proposal is consistent with the Strategic vision statement of the Strategic Framework 2003-2007. Especially, the standardization of typical foods in the Asian region, which is composed mostly of developing countries, will contribute to the improvement of the countries' participation in Codex activities.

#### **Information on the relation between the proposal and other existing Codex Documents**

None

#### **Identification of any requirement for and availability of expert scientific advice**

None

**Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

None

The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

**Start Date:** The proposed draft standard could be discussed in the 14<sup>th</sup> session of CCASIA in September, 2004.

**Adoption at Step 5:** The 28<sup>th</sup> session of the Codex Alimentarius Commission in July, 2005

**Finalization of the draft standard:** The 23<sup>rd</sup> session of CCPFV in September, 2006.

**Completion Date:** If consensus can be reached on the draft standard, it will be adopted at step 8 as early as July 2007 when the 30<sup>th</sup> session of the Codex Alimentarius Commission will be held.

**Work to be lead by:** The Republic of Korea

**Members of electronic working group**

It is expected that the electric working group will be mainly composed of Asian countries including Korea, Japan and China, during the process of the proposed draft standard being considered in CCASIA.

**Project Document**  
**Proposal for New Work Codex Coordinating Committee for Asia**  
**(Codex Standardization for *Gochujang*)**

**Prepared by:** The Republic of Korea

**Purpose and scope of the proposed standard**

To elaborate a Codex commodity standard for *Gochujang*, a pasty fermented product manufactured by fermenting and aging mixed red hot pepper powder with starch derived from cereals after the starch is saccharified.

**Its relevance and timeliness**

The Republic of Korea proposed to develop the Codex Standard for *Gochujang* at the 21<sup>st</sup> Session of the CCPFV. Owing to its heavy list of products to be discussed, the Committee agreed to seek the advice of the Commission as to which Codex Committee could better address the standardization of this product (refer to ALINORM 03/27, para. 108).

The 26<sup>th</sup> Session of Codex Alimentarius Commission agreed that the Republic of Korea should prepare a project document for its development in the next session of the Executive Committee, and further agreed that, subject to approval of the Executive Committee, the work on the standardization of this product should be entrusted to the CCASIA and finalized by the CCPFV (refer to ALINORM 03/41, para. 210).

In this regard, this proposal is prepared and submitted to the 54<sup>th</sup> Executive Committee for the consideration of the Codex standardization of *Gochujang*, according to the decision of the 26<sup>th</sup> Session of Codex Alimentarius Commission.

*Gochujang* together with Fermented Soybean Paste is one of typical fermented foods in the Asian region, and its main materials are red pepper powder and starch source. *Gochujang* is produced mainly in Korea and its producers include China and Japan. It is estimated that these countries produce 150,000M/T of *Gochujang* a year, and the product is being distributed and consumed in more than 60 countries across the globe under the name of *Gochujang*.

This product has nutritional functions of a fermented food, and its consumption and trade in the world market are being rapidly increasing as the efficacy of capsaicin, the main ingredient of red pepper, are scientifically proved in recent times.

However, most countries do not have any definitions and regulations applicable to this product, causing confusion regarding consumer safety as well as international commerce.

At this juncture, the elaboration of the standard for this commodity is exactly subservient to the mandate of the Codex Alimentarius Commission and really timely for the purposes of Codex activities, because it will help provide customers with correct and objective information on *Gochujang* and improve fair and smooth trades of the product among countries.

**The main aspects to be covered**

The proposed standard covers the following main points:

- (a) Definition and scope of the product, *Gochujang*
- (b) Characteristics, main ingredients and optional ingredients of each commodity in terms of its materials, manufacturing processes, microorganisms to be used, and how to apply the microorganisms
- (c) Major ingredients (capsaicin, amino acid nitrogen, etc.) and their values that identify the characteristics of the fermented products manufactured using hot pepper powder
- (d) Permitted food additives and their maximum levels, hygiene conditions, weights and measures, labeling, methods of analysis and sampling, etc.

### **An assessment against the Criteria for the Establishment of Work Priorities**

This proposal is consistent with the following Criteria for the Establishment of Work priorities:

#### **(a) Consumer protection from the point of view of health and fraudulent practices**

Like kimchi, *Gochujang* was originated as a fermented food from the Asian region and is now being distributed and consumed around the world. However, consumers are confused because *Gochujang* is regarded as a kind of ordinary sauces manufactured simply through the combination of various spices and condiments. Also, in the international market, fraudulent products manufactured not through the process of fermentation or saccharification and using pseudo-red pepper or coloring matters instead of genuine red pepper are being distributed. In particular, the safety of consumers is in possible danger, because *Gochujang* manufactured using excessive or non-permitted additives is being circulated in the market. Consequently, the standard for *Gochujang* need be elaborated to secure consumers' health and protect them from fraudulent practices.

#### **(b) Volume of production and consumption in individual countries, and volume and pattern of trade between countries.**

In 2002, Korea produced 131,990M/T of *Gochujang*, and has exported 19,354M/T and imported 1,052M/T of the product in the last five years.

China, Japan, Australia, and U.S.A. are also the producers of *Gochujang*. This product is being traded in more than 60 countries around the world including the Asian, American, European, and Australian regions. Therefore, an international standard should be presented for *Gochujang* that is being actively traded in the international market.

#### **(c) Diversification of national legislations and apparent resultant or potential impediments to international trade**

*Gochujang* is a pasty fermented food and manufactured using red pepper and starch source as its major materials. This product is clearly distinguished from ordinary chili sauce (or hot sauce) products in its materials, manufacturing process and its use and characteristics.

However, most countries do not have specific regulations applicable to this product, which may be potential impediments to the international trade of *Gochujang*. Therefore, a unified international standard should be prepared to secure fair trade of *Gochujang*.

#### **(d) International or regional market potential.**

The production of *Gochujang* has increased about three times in the last ten years in Korea and is being rapidly increasing in other countries like China as well. *Gochujang* is used extensively. It is used to manufacture *Gochujang*-prepared foods mixed with various vegetables and meats and also to manufacture stews, soups and sauces. The unique tastes and functions as healthy food of *Gochujang* have contributed to the increasing international consumption and trades of this product. Considering that consumers are becoming more conscious about their health, it may be said that the market potential of *Gochujang* is really great.

### **Relevance to Codex Strategic Objectives**

This proposal is consistent with the Strategic vision statement of the Strategic Framework 2003-2007. Especially, the standardization of typical foods in the Asian region, which is composed mostly of developing countries, will contribute to the improvement of the countries' participation in Codex activities.

### **Information on the relation between the proposal and other existing Codex Documents**

None

### **Identification of any requirement for and availability of expert scientific advice**

None

### **Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

None

**The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.**

**Start Date:** The proposed draft standard could be discussed in the 14<sup>th</sup> session of CCASIA in September, 2004.

**Adoption at Step 5:** The 28<sup>th</sup> session of the Codex Alimentarius Commission in July, 2005.

**Finalization of the draft standard: The 23<sup>rd</sup> session of CCPFV in September, 2006.**

**Completion Date:** If consensus can be reached on the draft standard, it will be adopted at Step 8 as early as the 30<sup>th</sup> session of the Codex Alimentarius Commission in July 2007.

**Work to be lead by:** The Republic of Korea

Members of electronic working group

It is expected that the electric working group will be mainly composed of Asian countries including Japan and China, during the process of the draft standard being considered in CCASIA.



**Project Document<sup>12</sup>****Proposal for New Work – Codex Committee on Food Import and Export Inspection and Certification Systems****PROPOSED DRAFT APPENDICES TO THE GUIDELINES ON THE JUDGEMENT OF EQUIVALENCE OF  
SANITARY MEASURES ASSOCIATED WITH FOOD INSPECTION AND CERTIFICATION**

**Prepared by:** United States of America

**Purpose and scope of the proposed standard<sup>13</sup>.**

Develop additional guidance on the judgement of equivalence with respect to sanitary measures as noted below.

CCFICS developed, and the 26<sup>th</sup> Session of the Codex Alimentarius Commission adopted, the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems. Developing countries and IACFO indicated that it would be useful to develop more details to explain how equivalence determinations are carried out in practice.

**Its relevance and timeliness.**

The SPS equivalence document was adopted by the CAC in July 2003. The proposed new work could be carried out in one or more of the areas covered in items 1-6 below, and added individually as annexes to the SPS equivalence document as they are completed.

**The main aspects to be covered.**

- 1) Documentation requirements for submissions of requests for equivalence determinations;
- 2) Terms for onsite visits by importing country authorities undertaking a determination of equivalence;
- 3) Information relating to technical assistance to be provided by importing countries to exporting countries.
- 4) Assessing which measures are to be the subject of an equivalence determination;
- 5) Determining an “objective basis of comparison” and
- 6) More detail on the process of judging equivalence.

**An assessment against the *Criteria for the Establishment of Work Priorities*.**

This proposal is consistent with:

- a) Consumer protection with from the point of view of health and fraudulent practices.
- b) Diversification of national legislations and apparent resultant or potential impediments to international trade.

Additionally, the proposal is consistent with recommendations for Codex work presented in the Codex Medium Term Plan.

**Relevance to Codex Strategic Objectives.**

Proposal consistent with:

- Promoting sound regulatory frameworks.
- Promoting linkages between Codex and multilateral regulatory instruments and conventions.

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<sup>12</sup> Extract from the *Proposed Amendments to the Procedures for the Elaboration of Codex Standards and Related Texts* to be put forward for adoption by the Commission at its 27<sup>th</sup> Session July 2004.

<sup>13</sup> For the purpose of this document the word “standard” is meant to include any or the recommendations of the Commission intended to be submitted to Governments for acceptance.

- Promoting widest and consistent possible application of scientific principles and risk analysis.
- Promoting maximum application of Codex standards.

**Information on the relation between the proposal and other existing Codex documents.**

Proposal relates to *Guidelines on the Judgment of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems*, adopted by the Codex Alimentarius Commission, at its 26<sup>th</sup> Session, July, 2003.

**Identification of any requirement for and availability of expert scientific advice.**

None

**Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

None

**The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.**

If agreed to by CCFICS and the Commission, initial document to be presented to CCFICS at its 13<sup>th</sup> Session.

**The decision to undertake new work or to revise standards shall be taken by the Commission on the basis of a critical review conducted by the Executive Committee.**

**Work to be led by:**

United States

**Members of electronic working group:**

Australia, Canada, China, France, India, Japan, New Zealand, Republic of Korea, Romania and South Africa

**Project Document<sup>14</sup>****Proposal for New Work – Codex Committee on Food Import and Export Inspection and Certification Systems****PROPOSED DRAFT GUIDELINES FOR GENERIC OFFICIAL CERTIFICATE FORMATS AND THE PRODUCTION AND ISSUANCE OF CERTIFICATES<sup>15</sup>**

**Prepared by:** Australia

**Purpose and scope of the proposed standard<sup>15</sup>.**

To consider preparation of guidelines for competent authorities, that elaborates elements within the CCFICS document “Draft guidelines for generic official certificate formats and the production and issuance of certificates” in relation to the mechanisms for production, transfer and acceptance of electronic certificates

**Its relevance and timeliness.**

This issues was discussed during the 2 to 5<sup>th</sup> CCFICS meetings when issues surrounding implementation and principle elements that an electronic documentation system would require.

Discussion was suspended at the 5<sup>th</sup> meeting (December 1997) primarily due to concerns that development of guidance material by CCFICS was premature and would somehow see electronic systems mandated.

Since 1997 there has been considerable international development in the generation and acceptance of electronic certification attesting to a range of importing country requirements.

**The main aspects to be covered.**

It is anticipated that the project would cover identification of any gaps in the existing CCFICS document “*Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38 – 2001) and the development of principles and guidance as so identified....

**An assessment against the *Criteria for the Establishment of Work Priorities*.**

The work is clearly within the terms of Reference for CCFICS

**Relevance to Codex Strategic Objectives.****Information on the relation between the proposal and other existing Codex documents.**

See CCFICS document “Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38 – 2001)...

**Identification of any requirement for and availability of expert scientific advice.**

The anticipated work in CCFICS would require some expert advice, noting that the work output of the Committee would not be technical in nature.

CCFICS should liaise with the (OIE/Codex/IPPC) Working group that is addressing the technical issues associated with electronic certification.

**Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

See above

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<sup>14</sup> Extract from the *Proposed Amendments to the Procedures for the Elaboration of Codex Standards and Related Texts* to be put forward for adoption by the Commission at its 27<sup>th</sup> Session July 2004.

<sup>15</sup> For the purpose of this document the word “standard” is meant to include any or the recommendations of the Commission intended to be submitted to Governments for acceptance.

**The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.**

Start 2004 with completion in 2006

**The decision to undertake new work or to revise standards shall be taken by the Commission on the basis of a critical review conducted by the Executive Committee.**

**Work to be lead by:**

New Zealand / Australia

**Members of electronic working group:**

Canada, France, Republic of Korea, India, Iran, Japan, Malaysia, New Zealand, Norway, South Africa, Sweden, Thailand and United States.

**Project Document<sup>16</sup>****Proposal for New Work – Codex Committee on Food Import and Export Inspection and Certification Systems****PROPOSED DRAFT GUIDELINES FOR RISK-BASED INSPECTION OF IMPORTED FOODS**

**Prepared by:** United States of America

**Purpose and scope of the proposed standard<sup>17</sup>.**

Develop guidelines for carrying out risk-based inspections/border checks of imported food products for the purpose of assuring conformance with the importing country's public health/food safety requirements

**Its relevance and timeliness.**

Trade in food is growing, with a wider variety of products. Information about risks in food is more developed. These developments present new challenges to governments in developing appropriate import inspection programs. In addition, industry is more engaged in managing the movement of products so the governments can shift resources from verifying commercial documentation to activities that assure food safety and public health protection.

**The main aspects to be covered.**

- 7) The need for transparency and harmonization with international-science-based standards.
- 8) The need to ensure consistency between import and domestic requirements.
- 9) The importance of science-based decision-making:
  - a. To identify risk and appropriate checks.
  - b. To establish sampling frequencies based on the risk inherent in the product.
- 10) Consideration of the exporting country's inspection controls in determining the level of inspection needed at import.
- 11) Need for expeditious processing of commodities at import.
- 12) Importance of coordination among border control agencies to share information and reduce delays.

**An assessment against the *Criteria for the Establishment of Work Priorities*.**

This proposal is consistent with:

- c) Consumer protection with from the point of view of health and fraudulent practices.
- d) Diversification of national legislations and apparent resultant or potential impediments to international trade. More specifically, the proposal establishes product verification guidance that reduce impediments to international trade without losing confidence in the ability of competent authorities to detect non-compliant product.

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<sup>16</sup> Extract from the *Proposed Amendments to the Procedures for the Elaboration of Codex Standards and Related Texts* to be put forward for adoption by the Commission at its 27<sup>th</sup> Session July 2004.

<sup>17</sup> For the purpose of this document the word "standard" is meant to include any or the recommendations of the Commission intended to be submitted to Governments for acceptance.

**Relevance to Codex Strategic Objectives.**

Proposal consistent with:

- Promoting sound regulatory frameworks.
- Promoting widest and consistent possible application of scientific principles and risk analysis.

**Information on the relation between the proposal and other existing Codex documents.**

Proposal is a logical extension and further elaboration of principles and guidelines previously developed by CCFICS and adopted by the Codex Alimentarius Commission, specifically: *Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems*; *Guidelines for Food Import Control Systems*.

**Identification of any requirement for and availability of expert scientific advice.**

None

**Identification of any need for technical input to the standard from external bodies so that this can be planned for.**

None

**The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.**

If agreed to by CCFICS and the Commission, initial document to be presented to CCFICS at its 13<sup>th</sup> Session.

**The decision to undertake new work or to revise standards shall be taken by the Commission on the basis of a critical review conducted by the Executive Committee.**

**Work to be led by:**

United States of America

**Members of electronic working group:**

Australia, Austria, Canada, China, France, Indonesia, Iran, Ireland, Italy, Japan, New Zealand, Norway, Republic of Korea, South Africa and Switzerland.

**Codex Committee on Food Hygiene**  
**Proposals to Undertake New Work or to Revise a Standard**

Proposal for revision of the standard (Recommended International Code of Hygienic Practice for Foods for Infants and Children (CAC/RCP 21-1979)) prepared by Canada.

· **Purpose and Scope of the Standard**

The scope of the revised Code will focus on powdered infant formula but will also consider the need to cover other types of foods for infants and children. The Code will take into consideration the range of microorganisms of concern (in addition to *Enterobacter sakazakii*) including the availability of microbiological methods and the need to identify and define high risk infant populations (in light of the report of the FAO/WHO Expert Consultation meeting in February 2004).

· **Relevance and Timeliness**

Infant formula is covered by the Recommended International Code of Hygienic Practice for Foods for Infants and Children (CAC/RCP 21-1979) which is outdated and in need of revision. A number of outbreaks that have resulted in serious adverse health consequences and death have been linked to powdered infant formula. In addition, this Code is very old (1979) and needs to be updated to be in line with the Recommended International Code of Practice, General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, Amd. 1999).

· **Main aspects to be covered**

Determine the need to take into consideration the range of microorganisms of concern including the availability of appropriate microbiological methods; the need to control the safety of infant formula by applying control measures during production and during and after reconstitution; the need to identify and define high risk infant populations; the necessity to provide specific guidance for hospitals, day-care centres, etc.; the development of specific information and/or recommendations on the labelling regarding the preparation, use and handling of powdered infant formula for users; the need for realistic expectations about implementation of controls that depends on consumer behavior; the necessity to take into account the situation in developing countries; to carefully consider the use of commercially sterile liquid infant formula with regard to microbiological aspects and secondary recontamination; and the need to consider other foods for infants that contain powdered infant formula.

· **Assessment against the *Criteria for the establishment of work priorities***

The Code needs to be revised in order to meet criteria (a) of Criteria applicable to general subjects i.e. it is needed for consumer protection from the point of view of health. The Code will take into consideration a high risk population i.e. very young infants (possibly as young as a maximum of 4 weeks of age).

· **Relevance to the Codex strategic objectives**

This is in line with objective 4, Enhancing capacity to respond effectively and expeditiously to new issues, concerns and developments in the food section. It will also address a growing international concern related to a perceived emergence of or increase in food-borne diseases.

· **Information on the relation between the proposal and other existing Codex documents**

The revised Code will build on the Recommended International Code of Practice, General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, Amd. 1999) and will provide necessary additional recommendation, as needed. In addition, a review of existing Codex codes of hygienic practice will be done to determine whether they adequately address the products identified (see below) in the context of foods for infants and young children, or if there is a need for additional guidance. The suggested products to be reviewed are: dry-infant cereals; biscuits for infants; chilled and/or frozen minimally processed pureed baby foods; certain dairy products marketed as suitable for infant; baby food in jars and cans, including juice; heat treated liquid infant formula; and honey if used as a sweetener in these food categories.

· **Identification of any requirement for and availability of expert scientific advice**

FAO/WHO organized an expert consultation meeting in February 2004. A report and recommendations have been made available to members of the CCFH for their use. FAO informed the CCFH that the framework for a more extensive risk model had been developed and could be further elaborated to facilitate revision of the Code. CCFH agreed and requested that JEMRA further develop the model

· **Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Not applicable.

· **The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission**

Start date: 2005

Step 5: 2008

Step 8: 2010