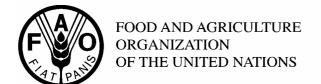
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codex alimentarius commission





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Agenda Item 5

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session

FAO Headquarters, Rome, 4 – 9 July 2005

CRITICAL REVIEW OF THE DRAFT STANDARDS AND RELATED TEXTS SUBMITTED TO THE COMMISSION FOR ADOPTION

- 1. In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2. Critical Review, paragraph 8, the texts submitted to the Commission for consideration for adoption should be examined:
 - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts,
 - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate,
 - for format and presentation, and
 - for linguistic consistency.
- 2. The draft standards and related texts submitted to the Commission for adoption are listed in the Annex to this document with notes to draw the attention of the Executive Committee and the Commission to specific issues, and the status of endorsement where relevant. Endorsement is mentioned only when applicable for the text under consideration. There are no comments in the Table when no specific problems exist as regards the criteria mentioned in the Critical Review and the texts proposed for adoption were finalized by consensus in the Committee concerned.
- 3. This document should be read in conjunction with ALINORM 05/28/5 List of Draft Standards and Related Texts Submitted to the Commission for Adoption and ALINORM 05/28/5A Comments submitted by Governments and interested international organizations.

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Annex

STANDARDS AND RELATED TEXTS SUBMITTED FOR ADOPTION

Subject	Step	Reference	Notes and/or Relevant Endorsement(s)
Codex Committee on Food Add	itives and	Contaminants	
Draft and proposed draft food additive provisions of the General Standard for Food Additives	8 & 5/8	ALINORM 05/28/12; para. 83 and Appendix X	These proposed draft and draft provisions relates to 25 food additives (21 in Table 1 and 3 in Table 3)
Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts	8	ALINORM 05/28/12; para. 132 and Appendix XXI	New work on this Code of Practice was approved by the 50 th CCEXEC (2002). The 37 th CCFAC submitted a proposal for new work on the development of an Appendix to address the specific aspects of Brazil Nuts. CCFAC is currently working on the establishment of Maximum Levels for total aflatoxins in Processed and Unprocessed Almonds, Hazelnuts and Pistachios (at Step 3)
Draft Code of Practice for the Prevention and Reduction of Tin Contamination in Canned Foods	8	ALINORM 05/28/12; para. 166 and Appendix XXV	New work on this Code of Practice was approved by the 26 th CAC (July 2003). CCFAC is currently working Work on the establishment of Maximum Levels for Tin in canned beverages and Canned Food other than beverages (at Step 3)
Draft Maximum Levels for cadmium in wheat grain; potato; stem and root vegetables; leafy vegetables; and, other vegetables	8	ALINORM 05/28/12; para. 175 and Appendix XXVI	Work on these Maximum Levels, which started in 1996, has been delayed by various requests for JECFA evaluation (the last being 64 th JECFA in 2005). Proposed Draft Maximum Levels for Cd in polished rice and in marine bivalve mollusc and cephalopods are submitted for adoption at Step 5.
Proposed draft amendments to the International Numbering System for Food Additives	5/8	ALINORM 05/28/12; para. 88 and Appendix XIII	CCFAC submits proposals for amendments to the INS system as a result of its consideration of requests submitted by Members. INS number is only a means of identifying individual food additive on a world-wide basis
Specifications for the Identity and Purity of Food Additives arising from the 63 rd JECFA meeting	5/8	ALINORM 05/28/12; para. 114 and Appendix XVI	Specifications of Identity and Purity of Food Additives are submitted to the CAC for adoption on a regular basis as a result of JECFA work.
Proposed draft revision of the Preamble of the General Standard for Contaminants and Toxins in Foods (GSCTF) (N09- 2004)	5/8	ALINORM 05/28/12; para. 128 and Appendix XIX	The proposed revision aims at including relevant section of the CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups (submitted for inclusion in the Procedural Manual).
			Note: The General Standard is intended for governments. The CCFAC Policy for Exposure Assessment is intended for application in CCFAC

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Codex Committee on Fish and F	ishery Pı	roducts	
Draft Code of Practice for Fish and Fishery Products (section on Aquaculture)	8	ALINORM 05/28/18; Appendix II, para. 59	CCFH: Endorsed (ALINORM 05/28/13, paras179-187)
Draft Amendment to the Standard for Salted Fish and Died Salted Fish of the <i>Gadidae</i> Family	8	ALINORM 05/28/18; Appendix IV, para. 34	Limited amendment on specific sampling procedures CCMAS: endorsed (ALINORM 05/28/23, para. 65)
Proposed Draft Code of Practice for Fish and Fishery Products (Shrimps and Prawns; Cephalopods; Transport; Retail; and relevant Definitions)	5/8	ALINORM 05/28/18; Appendix III, para. 91	CCFH: Endorsed with amendments (ALINORM 05/28/13, paras179-187)
Codex Committee on Fresh Frui	ts and Vo	egetables	
Proposed Draft Standard for Rambutan	5/8	ALINORM 05/28/35, Appendix VI, para. 89	CCFL: Endorsed (ALINORM 05/28/22 para. 27)
Codex Committee on Food Impo	rt and E	xport Inspection and Cert	ification Systems
Proposed Draft Principles for Electronic Certification	5/8	ALINORM 05/28/30; Appendix II, para. 37	To be attached to the Codex Guidelines for Generic Official Certification Formats and the Production and Issuance of Certificates (CAC/GL 38-2001). The 13 th CCFICS also submitted a proposal for new work on the revision of CAC/GL 38-2001 that will also aim at incorporating the principles in the body of the Guidelines
Codex Committee on Fats and O	ils		
Proposed Draft Amendment to the Standard for Named Vegetable Oil; Amendement of Sesameseed Oil	5/8	ALINORM 05/28/17; Appendix III, para. 45	Limited amendment (fatty acid composition)
Proposed Draft Revised Table 1 of the Recommended International Code of Practice for the Storage and Transport of the Edible Fats and Oils in Bulk	5A	ALINORM 05/28/17; Appendix II, para. 52	Limited amendment (temperature of discharge)
Codex Committee on Meat Hygic	ene		
Draft Code of Hygienic Practice	8	ALINORM 05/28/16;	The CCMH met four times (between 2002 and 2005) to complete the task given by the 47 th CCEXEC (2000) to re-draft the existing codes on meat hygiene so they reflect contemporary

for Meat		Appendix II, para. 67	developments. The Code when adopted will superseede 6 existing codes.
FAO/WHO Coordinating Comm	nittee for	the Near East	
Proposed Draft Regional Guidelines for Codex Contact Points and National Codex Committees	5/8	ALINORM 05/28/40; Appendix V, para. 66	New Work on this Regional Guidelines was approved by the 26 th CAC (July 2003). The proposed Draft Guidelines are based on the African Regional Guidelines, adopted by the 26 th CAC.
Codex Committee on Nutrition a	nd Food	ls for Special Dietary Uses	
Draft Guidelines for Vitamin and Mineral Food Supplements	8	ALINORM 05/28/26; para. 35, Appendix II	
Codex Committee on Pesticide R	Residues		
Draft and Proposed Draft Maximum Residue Levels for Pesticides	8 & 5/8	ALINORM 05/28/24; Paras 77- 213, Appendix II & III	
Proposed Draft Interim MRLs	8 (I)	ALINORM 05/28/24; Paras 189 – 203, Appendix V	In view of the lengthy process required for the elaboration of the MRLs for newly introduced, often safer, pesticides, the CCPR proposed procedure to use national MRLs as Interim Codex MRLs for 4 years. Since the CCPR had no authority to establish Interim MRLs, it proposed to use the Pilot Project for the establishment of Interim MRLs and requested an advice from the 26 th Session of the Commission. The Commission approved work on the pilot project with the understanding that the Proposed Interim (Step 8) MRLs would be submitted for the adoption by the Commission. The Commission drew the attention of the Committee to the need for scientific integrity and consistency with Principles for Risk Analysis for the Application in the Framework of the Codex Alimentarius. It also noted that national data requirements for the proposed Interim MRLs should meet criteria for the submission of data for JMPR and that procedural questions that might arise from this process should be considered carefully. The Commission had previously adopted Interim MRLs, giving fixed time frame for their validity (moxidectin in deer, adopted for two years by the Commission in 1997, proposed by CCRVDF)
Proposed Draft MRLs for Spices	5/8	ALINORM 05/28/24; paras 177- 182, Appendix IV	(1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Proposed Draft Guidelines on the Use of Mass Spectrometry (MS) for Identification, Confirmation and Quantitative Determination of Residues	5/8	ALINORM 05/28/24; para. 228, Appendix X	

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CCPR	5/8	ALINORM 05/28/24;	
Proposed New Codes and Numbers for Commodities with Adopted MRLs		para. 268, Appendix XI	
Codex Committee on Residues o	f Veteri	nary Residues in Foods	
Draft Maximum Residue Limits for Veterinary Drugs	8	ALINORM 05/28/31; Appendix II, para. 92.	Draft MRLs for Veterinary Drugs take account of the recommendations of the 60 th and 62 nd JECFA meetings. Please Note that the MRLs for Cyhalothrin were adopted at Step 5 only by the 26 th CAC pending 62 nd JECFA re-evaluation
Proposed Draft Maximum Residue Limits for Veterinary Drugs	8	ALINORM 05/28/31; Appendix V, para. 92	Proposed draft MRLs for Imidocarb take account of the recommendations of the 60 th JECFA meeting
Proposed Draft Code of Practice to Minimize and Contain Antimicrobial Resistance	5/8	ALINORM 05/28/31; Appendix VIII, para. 117	New Work on this Code of Practice was approved by the 50 th CCEXEC (2002). The CCRVDF agreed to forward the text to the Commission for final adoption in view of: i) the progress achieved and the compromise reached on the definition of veterinary antimicrobial drug; ii) the ongoing discussion on whether and how Codex should address antimicrobial resistance; and, iii) the ongoing work in the OIE, agreed to send the text to the Commission for adoption at Step 5/8
Ad hoc Intergovernmental Task	Force o	n Fruit and Vegetable Juic	es
Draft General Standard for Fruit Juices and Nectars	8	ALINORM 05/28/39; Appendix II, para. 103	<u>CCFAC</u> : Endorsed (ALINORM 04/27/12 paras. 44-48 & Appendix III; ALINORM 05/28/12 paras. 48-49 & Appendix V). The individual provisions for food additives endorsed by CCFAC will be incorporated in the General Standard for Food Additives (GSFA) while in the corresponding Section 4 on Food Additives of the General Standard for Fruit Juices and Nectars (GSFJN) a general statement will refer food additive provisions for those products covered by the GSFJN to the GSFA.
			The list of endorsed processing aids will be retained under Section 5 - Processing Aids of the GSFJN.
			Three processing aids that may entail allergenicity have been endorsed subject to ingredient declaration (See Note on CCFL).
			<u>CCMAS</u> : Partially endorsed. Quality/authenticity methods that do not correspond to analytes mentioned in the standards have not been endorsed. Additional provisions propsoed by CCMAS for inclusion under Section 3.4 - Verification of Composition, Quality and Authenticity of the GSFJN for adoption by the 28 th Session of the CAC so that CCMAS can consider endorsement of the quality/authenticity methods at its 27 th Session in 2007 (ALINORM 04/27/23 paras. 85 - 91 & Appendix VI, ALINORM 05/28/23 paras. 59 - 64)
			<u>CCFL</u> : Labelling provisions proposed by the TFFJ endorsed (ALINORM 04/27/22 paras. 16-22 and ALINORM 05/28/22 paras. 23-25). Additional labelling provisions proposed by CCFAC for ingredient declaration due to the inclusion of three processing aids (isinglass, sodium & potassium caseinates) that may entail allergenicity still need to be endorsed by CCFL.

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Draft Minimum Brix Level for Reconstituted Juice and Reconstituted Purée and Minimum Juice and/or Purée Content for Fruit Nectars (% v/v) grape, guava, mandarine/tangerine, mango, passion fruit and tamarind (Indian date) juices/nectars	8	ALINORM 05/28/39; Appendix III, para. 104	These provisions will be included in the <i>Annex on Minimum Brix Levels for Reconstituted Juice</i> and <i>Purée and Minimum Juice and/or Purée Content for Fruit Nectars</i> of the GSFJN after adoption
Proposed Draft Minimum Brix Level for Reconstituted Juice and Reconstituted Purée and Minimum Juice and/or Purée Content for Fruit Nectars (% v/v) lemon, lime, orange and pineapple juices/nectars	5/8	ALINORM 05/28/39; Appendix III, para. 105	