

codex alimentarius commission **E**



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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Agenda Item 4

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Fifty-seventh Session, WHO Headquarters, Geneva, 6-9 December 2005

CRITICAL REVIEW OF PROPOSALS FOR NEW WORK AND MONITORING PROGRESS OF STANDARDS DEVELOPMENT

Background

1. Following the recommendations of the Joint FAO/WHO *Evaluation of the Codex Alimentarius Commission and Other FAO and WHO Work on Food Standards*, the 26th Session of the Commission agreed to retain the Executive Committee as a Strategic and Standards Management Body and agreed that the Executive Committee should undertake a critical review of new work and review the status of the development of draft standards.

Rules of Procedure

2. The 28th Session of the Commission adopted the amendments to Rule V.2 to reflect the new functions of the Executive Committee, including a reference to the critical review (ALINORM 05/28/41, para. 24 and Appendix II), as follows:

Rule V.2. The Executive Committee shall, between sessions of the Commission, act on behalf of the Commission as its executive organ. In particular, the Executive Committee may make proposals to the Commission regarding general orientation, strategic planning, and programming of the work of the Commission, study special problems and shall assist in the management of the Commission's programme of standards development, namely by conducting a critical review of proposals to undertake work and monitoring the progress of standards development.

Elaboration Procedures

4. The 27th Session of the Commission adopted several amendments to integrate the critical review into the *Procedures for the Elaboration of Codex Standards and Related Texts*, in order to allow the Executive Committee to carry out its standards management functions. All the above amendments were subsequently included in the Procedural Manual.

5. To distribute the standards management work evenly between sessions of the Executive Committee, the Codex Secretariat proposes that the Committee at its sessions immediately preceding Commission sessions conducts the critical review of proposals to undertake new work or to revise a Standard, while in other sessions, the Committee monitors the progress of standards development, in accordance with Paragraphs 5-8 of Part 2 of the above-mentioned Elaboration Procedure¹, except for the examination of draft standards submitted from Codex committees to the Commission for adoption.

6. The Executive Committee at its current session is therefore invited to review the status of standards and related texts currently under elaboration in Codex Committees and Task Forces.

7. The status of all proposed draft and draft standards and related texts under development in Codex Committees and Task Forces is presented in the **Annex**. The Tables include summary information on the approval of each item as new work, the Step in the Procedure, the main reasons for delays where applicable, and other relevant information, including comments obtained from the chairperson or host government of subsidiary bodies.

¹ ALINORM 05/28/41 Appendix II; or Procedural Manual 15th Edition (<ftp://ftp.fao.org/codex/PM/Manual15e.pdf>)

ANNEX

STATUS OF PROGRESS OF STANDARDS DEVELOPMENT

CODEX ALIMENTARIUS COMMISSION

Title	Approved as New work ²	Step (year) in Elaboration Procedure ³	Comments
Draft MRL for Bovine Somatotropin (BST)	Circulated at Step 3 in 1992 following JECFA Evaluation	8 (2004)	Held at Step 8 at the 21 st and 23 rd CAC following a vote, and by consensus at the 23 rd , 26 th and 27 th CAC. Not considered by the 28 th Session

FAO/WHO COORDINATING COMMITTEES

FAO/WHO Coordinating Committee for Asia (CCASIA)			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed Draft Standard for Ginseng Products	N01-2004	3 (2005)	Returned to Step 3 by the 28 th CAC
Proposed Draft Standard for Gochujang	N03-2004	2/3/4 (2004)	Step 4, except for: <ul style="list-style-type: none"> • two Sections at Step 3; • the Section on Methods of Analysis at Step 2
Proposed Draft Standard for Fermented Soybean Paste	N02-2004	2 (2004)	
Proposed Draft Regional Standard for Non-Fermented Soybean Products	N06-2005	2/3 (2005)	

FAO/WHO Coordinating Committee for the Near East (CCNEA)			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed Draft Standards for Processed Chickpeas (<i>Humus</i>)	49 th CCEXEC (2001)	6 (2005)	
Proposed Draft Standards for Processed Fava Beans (<i>Foul-Medemes</i>)	49 th CCEXEC (2001)	6 (2005)	
Proposed Draft Code of Practice for Street Vended Foods	49 th CCEXEC (2001)	2 (2005)	

² Since 2004, a job code is assigned to each new work.

³ "PM" indicates the work regarding amendment/insertion to the Procedural Manual.

Proposed Draft Standard for Tehena	26 th CAC (2003)	6 (2005)	
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STANDARDS UNDER DEVELOPMENT BY SEVERAL COMMITTEES

International Code of Practice for Quick Frozen Foods			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods	47 th CCEXEC (2000)	3 (2005)	Returned to Step 3 by the 28 th CAC Further work on quality provisions by correspondence coordinated by the US Secretariat with a view to adoption at Step 5 at the 29 th CAC. Subsequent work on the Code to be transferred to the CCFH for finalization of the hygiene provisions and final adoption by the CAC

Comments of the host country (United States of America):

The Code of Practice was originally developed by a joint UNECE/Codex Group of Experts and turned over to CCFH. Because of CCFH's heavy workload, it was given to the International Institute of Refrigeration (IIR) in 1999 to revise. Many countries, especially developing countries, raised the issue that IIR membership was not as broad as that of Codex and not all countries were able to participate in the initial drafting of the code of practice. In response, the code was sent at Step 3 to commodity committees. After commodity committees commented, the Commission determined that the code would go to CCFH at step 5. CCFFP and CCMH offered minimal comments. In CCPFV, countries were divided, with many asserting that the remaining issues were food safety issues, not quality issues. The chair of CCFH disagrees. The U.S. Codex Office has subsequently sent the code of practice out for comment twice, and few comments have been received. The code was not endorsed at step 5 by the 28th Session of the Commission. The U.S. Codex has sent out the code of practice again, asking specific questions regarding quality versus safety provisions. Comments are due 30 November 2005.

CODEX GENERAL SUBJECT AND COMMODITY COMMITTEES

Codex Committee on Cereals, Pulses and Legumes (CCCPL)			
Periodicity: Adjourned <i>sine die</i> since 1994 and currently operating by correspondence			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Standard for Instant Noodles	47 th CCEXEC (2000)	6/7 (2005)	Referred from CCASIA

Comments of the host country (United States of America):

Draft Standard for Instant Noodles at Step 6:

The Draft Standard was initially developed by CCASIA and adopted by the Commission at Step 5. Since then there have been a number of delays: 1) Japan has repeatedly raised the issue of peroxide value, 2) CCFAC did not endorse the additives, and 3) CCMAS did not endorse one of the methods of analysis. The standard has been worked on by correspondence and very few comments have been submitted. The U.S.

Codex Office is hopeful that CCFAC will endorse the additives, CCMAS will endorse the final method, and the Commission will adopt the standard at Step 8 in July 2006.

Codex Committee on Fats and Oils (CCFO)			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Standard for Fat Spreads and Blended Spreads	19 th CAC (1991) Scope redefined in 1996 following the 21 st CAC (1995)	7 (2005) except additives provisions at Step 6	Most provisions, except for food additives, have been finalized. To be discussed at the 20 th CCFO in February 2007
Proposed and Proposed Draft List of Acceptable Previous Cargoes as an Appendix to the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk	23 rd CAC (1999)	4 and 7 (2005)	Held at Steps 4 and 7 pending scientific advice from FAO/WHO
Draft Amendment to the Standard for Named Vegetable Oils: Inclusion of Rice Bran Oil	26 th CAC (2003)	6 (2005)	
Proposed Draft Amendment to the Codex Standard for Named Vegetable Oils: Amendment to Total Carotenoids in Unbleached Palm Oil	28 th CAC (2005) (Accelerated Procedure) N01-2005	2/3 (2005)	

Codex Committee on Fish and Fishery Products (CCFFP)			
Periodicity: 2 years until 2002, 18 months since 2002			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products (<i>Clupea bentincki</i>)	1995 (direct request from CAC for use of Accelerated Procedure)	4 (sent back by CAC to CCFFP in 2004)	Highly controversial. Several countries do not agree with the inclusion of "sardine type" species in the Standard, propose to discontinue the addition of any new species pending revision of the current procedure (under consideration). The 27 th CCFFP did not discuss it due to time constraints and it will be considered at the 28 th Session (October 2006).
Code of Practice for Fish and Fishery Products: remaining sections	41 st CCEXEC (1994) (as separate codes, merged into a single code in 1998)	3 (2005)	Ongoing work developed section by section 18 sections, out of which 14 are adopted (5 by the 28 th CAC). Three remaining sections have not yet been discussed and one (bivalve molluscs) requires further consideration due to food safety issues.

Proposed Draft Standard for Sturgeon Caviar	26 th CAC (2003)	6 (2005)	
Proposed Draft Standard for Live and Raw Bivalve Molluscs	43 rd CCEXEC (1996) (as standard for molluscan shellfish:)	3 (2005)	Delay in the preparation of the first draft, circulated for the first time in 2000. Scope modified several times. Several food safety issues. The results of the Expert Consultation on biotoxins (2004) are under consideration.
Proposed Draft Standard for Smoked Fish	43 rd CCEXEC (1996)	3 (2005)	Delay in the preparation of the first draft, circulated for the first time in 2003 and discussed in detail in 2005.
Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat	24 th CAC (2001)	3 (2005)	Main issues are moisture content and use of additives. CCFFP agreed to develop a code of practice in order to solve several technical issues (see below)
Proposed Draft Code of Practice on the Processing of Scallop Meat	N02-2005	2/3 (2005)	

Codex Committee for Food Additives and Contaminants (CCFAC)			
Periodicity: annually			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft and Proposed Draft Food Additive Provisions in the General Standard for Food Additives		Ongoing work	
International Numbering System		Ongoing work	
Specifications for the Identity and Purity of Food Additives arising from the 63 rd JECFA Meeting		Ongoing work	
Draft Maximum Level for Ochtaroxin A in Raw Wheat, Barley, and Rye	23 rd CAC (1999)	7 (2004)	No consensus on maximum levels. Not discussed by the 37 th CCFAC in 2005
Draft Maximum Level for Lead in Fish	Introduced in MLs for lead at Step 5 in 1997	7 (2005)	MLs for Lead in food first discussed in 1995, at Step 3 in 1996. ML for fish added by CCFAC in 1997 (Step 5). Other MLs were later adopted or discontinued. No consensus on maximum levels
Draft revised Guideline Levels for Radionuclides in Foods for Use in International Trade	26 th CAC (2003)	6 (2004) 2/3(2005)	Returned from Step 6 to Step 2/3 by the 37 th CCFAC (2005)

Proposed Draft Maximum Level for Cadmium in Polished Rice	1988 as Guideline Level for Cereals in CCCPL	6 (2005)	Guideline Level for Cereals, Pulses and Legumes considered since 1988 in CCCPL, followed-up by CCFAC after 1994. List of MLs extended to other foods (1999). MLs for other cereals, pulses and legumes, and several vegetables adopted in 2001 and 2005. ML for polished rice adopted at Step 5 by the 28 th CAC (2005)
Proposed draft Maximum Level for Cadmium in marine bivalve molluscs (excluding oysters and scallops) and in cephalopods (without viscera) (including Cephalopods)	Circulated at Step 3 in 1999 (see above)	6 (2005)	Adopted at Step 5 by the 28 th CAC (2005)
Proposed draft Maximum Levels for Tin (Canned Beverages and Canned Foods other than Beverages)	First circulation at Step 3 in 1998	4 (2004)	Discussed in 1997, not formally proposed as new work. Step 3 since 1998. Step 4 (2004) pending JECFA re-evaluation (2005).
Proposed draft maximum level for Aflatoxin in unprocessed and processed almonds, hazelnuts and pistachios	26 th CAC (2003)	3 (2005)	
Proposed draft Sampling Plan for Aflatoxin contaminations in almonds, Brazil nuts, hazelnuts and pistachios	N07-2004	2/3 (2005)	
Proposed draft Code of Practice for Source Directed Measures to reduce Dioxin and Dioxin-like PCB Contamination in Foods	47 th CCEXEC (2001)	2/3 (2005)	
Revision to the Preamble of the Codex General Standard for Food Additives	26 th CAC (2003)	6 (2005)	Adopted at Step 5 by the 28 th CAC (2005)
Proposal for Maximum Levels for 3-MCPD on Acid-HVPs and acid-HVPs containing products	N08-2004	3 (2005)	
Proposed Draft Revision of the "Class Names and International Numbering System for Food Additives - CAC/GL 36-1989	N07-2005		
Proposed Draft Appendix to the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts to address additional measures for the prevention and reduction of Aflatoxins in Brazil Nuts	N08-2005		
Proposed Draft Code of Practice for the Reduction of Chloropropanols during the Production of acid-Hydrolyzed Vegetable Proteins (HVPs) and Products that Contain acid-HVPs	N09-2005		
Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA		Ongoing	

Codex Committee for Food Hygiene (CCFH)			
Periodicity: Annually			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments (see below comments of the Chairperson)
Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management	22 nd CAC (1997)	6 (2005)	Adopted at Step 5 by the 28 th CAC
Annex III (in relation to the examples of the use of Food Safety Objectives, Performance Objectives, Performance Criteria, Process and Product Criteria)		2/3	
Proposed Draft Guidelines for the Control of <i>Listeria monocytogenes</i> in Foods	49 th CCEXEC (2001)	6 (2005)	Adopted at Step 5 by the 28 th CAC
Annex II: Deriving microbiological limits and sampling plans in microbiological criteria from food safety objectives; Example; <i>Listeria monocytogenes</i> in ready-to-eat food products		2/3	
Proposed Draft Revision of the Code of Hygienic Practice for Egg Products	49 th CCEXEC (2001)	6 (2005)	Adopted at Step 5 by the 28 th CAC
Annex (in relation to the guidance on the development of risk analysis metrics (e.g. FSO,PO,PC, process criteria) for microbiocidal treatments for eggs and egg products		2/3 (2005)	
Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures	50 th CCEXEC (2002)	2/3 (2005)	
Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children	N10-2004	2/3 (2005)	

Comments of the Chairperson

Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management

Evolution of key concepts in this document has been significant over the past three years; further rapid advancement of this text is expected following the JEMRA expert consultation on key outcome-directed risk management concepts, such as Food Safety Objectives (FSOs), in early 2006 (Kiel meeting).

Proposed Draft Guidelines for the Control of *Listeria monocytogenes* in Ready-to-Eat Foods

Significant revision and evolution of this text has occurred over the past three years, with development of a base text constructed using the General Principles of Food Hygiene template, and the development of two new annexes. A new annex was drafted during late 2004 to provide practical guidance on the derivation of microbiological limits and criteria from FSOs. Rapid progress is being urged for this annex, which will also be informed by the JEMRA Kiel meeting.

Proposed Draft Revision of the Code of Hygienic Practice for Egg Products

An annex on the application of FSOs, POs, and PCs is in development; drafters are being urged to circulate a well-developed annex that has been developed with ample member consultation so that advancement of this new annex can be rapid and the annex can "catch up" with the base code.

Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures

This text is having a difficult time in CCFH, with basic concepts still fraught and unresolved within the document working group and in the committee as a whole. The chair has advised the committee as a whole, and the working group in particular, that CCFH should consider suspending work on this text unless significant progress on this text occurs at the next CCFH session.

Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children

A JEMRA expert consultation in the next year will consider risk assessment questions posed by CCFH. Document working group has done excellent work to develop the draft code, but hard work on labelling issues is anticipated in the period between the 37th (2005) and 38th (2006) CCFH sessions.

Codex Committee for Food Inspection and Certification Systems (CCFICS)			
Periodicity: Annually			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Proposed draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (“Documentation for evaluation of submissions of requests for equivalence determinations”; “Determining an ‘objective basis of comparison’”; and, “More details on the process of judging equivalence”)	N04-2004	2/3 (2005)	
Proposed draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification (other appendices)	N04-2004	4 (2004)	Postponed pending completion of work on the first three appendices
Proposed draft Principles and Guidelines for Risk-based Inspection of Imported Foods	N06-2004	3 (2004)	
Principles for the Application of Traceability/Product Tracing in the Context of Food Inspection and Certification Systems	N04-2005	2/3 (2005)	
Proposed Draft Revision of the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates	N05-2005	2/3 (2005)	

Codex Committee on Food Labelling (CCFL)			
Periodicity: 18 months until 1996, annual since 1996			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Draft Revised Annex 2 : Tables 3 and 4	50 th CCEXEC (2002) (Partial revision: Annex 2)	6 (2005)	Work on Table 4 discontinued (2005) Table 3 to be redrafted and sent for comments
Proposed Draft Revised Annex 2 : Table 1 (Natural Sodium Nitrate)	2002 (as above)	3 (2005)	Controversial, as not allowed in the organic system by several countries.
Draft Amendment to the General Standard (Draft Recommendations for the Labelling of Foods obtained through certain techniques of GM/GE): Definitions	21 st CAC (1995) direct request from the CAC confirmed by 43rd CCEXEC (1996)	7 (2005) Step 5 in 1999 Advanced to Step 8 in 2001 and returned to Step 6 by the CAC	Highly controversial. No consensus on the adoption of the definitions separately from the other recommendations.

Proposed Draft Guidelines for the Labelling of Foods obtained through certain techniques of GM/GE: Labelling Provisions	as above	3 (2005) Step 3 or 4 since 1997	Highly controversial. Recommendations initially proposed as an amendment to the General Standard, later as Guidelines.
Proposed Draft Amendment to the General Standard (Quantitative Declaration of Ingredients)	47 th CCEXEC (2000)	3 (since 2001)	Advanced to Step 5 by CCFL and returned to Step 3 by the 28 th CAC due to lack of consensus.
Proposed Draft Definition of Trans-Fatty Acids (Amendment to the <i>General Standard for the Labelling of Prepackaged Foods and Guidelines on Nutrition Labelling</i>)	N10-2005 (Accelerated Procedure)	3 (2005)	

Codex Committee for Fresh Fruits and Vegetables (CCFFV)

Periodicity: approximately every 18 months

Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Table Grapes	23 rd CAC (1999)	7 (2005)	Section 2.11 (Maturity Requirements) and Section 3.1 are at a different step due to the difficulty (geographical and climatic/seasonal differences) in setting requirements for different varieties of table grapes
Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight		2/3 (2005)	
Tomatoes	23 rd CAC (1999)	7 (2005)	
Sections 3 - Provisions concerning Sizing and 4.2 - Size Tolerances)		6 (2005)	
Apples	23 rd CAC (1999)	2/3 (2005)	Redrafting to take into account the comments received
Guidelines for the Quality Control of Fresh Fruits and Vegetables	49 th CCEXEC (2001)	2/3 (2005)	Redrafting to take into account the comments received and other relevant texts developed by international organizations in this area.
Bitter Cassava	28 th CAC N03-2005	2/3 (2005)	

Codex Committee on General Principles			
Periodicity: as needed until 1992, 2 years until 1998, annual since 1998, 2 extraordinary sessions in 2003 and 2004			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Revision of the Code of Ethics for International Trade in Food	23 rd CAC (1999)	4 (2005)	Controversial - Lack of consensus on the overall purpose and several sections. Forwarded to CCFICS for advice
Proposed Draft Working Principles for Risk Analysis for Food Safety	24 th CAC (2001)	2/3 (2005)	Controversial - Lack of consensus on the need and purpose of the document and precaution in risk management.
Proposed Amendments to the Rules of Procedure: duration of the term of office of the Members of the Executive Committee	28 th CAC (2005)	PM	
Proposed amendments to the three last sessions of the Elaboration Procedure	28 th CAC (2005)	PM	Finalization of the review of the Elaboration Procedures
New definitions of risk analysis terms related to food safety			
Review of the General Principles of Codex	28 th CAC (2005)	PM	Following the abolition of the Acceptance Procedure

Codex Committee on Methods of Analysis and Sampling (CCMAS)			
Periodicity: 18 months until 2003, annual since 2003			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Guidelines for Evaluating Acceptable Methods of Analysis	24 th CAC (2001)	6 (2005)	
Fitness-for-purpose Approach (for inclusion in the Proposed Draft Guidelines for Evaluating Acceptable Methods of Analysis)	24 th CAC (2001)	4 (2005)	Postponed pending the finalization of the main Draft Guidelines (see above) and due to the complexity of the subject
Review of Analytical Terminology for Codex Use (Procedural Manual)	26 th CAC (2003)	PM/ ongoing	Some amendments adopted in 2004
Proposed Draft Guidelines for Settling Disputes on Analytical (Test) Results	26 th CAC (2003)	3 (2005)	

Proposed amendments to the Procedural Manual: Recommendations on the Use of Analytical Results	24 th CAC (2001) as Guidelines for Measurement Uncertainty (adopted in 2004); sections for inclusion in the Manual were further discussed	PM	Forwarded for endorsement to the 23 rd CCGP (2006)
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Codex Committee for Milk and Milk Products (CCMMP)			
Periodicity: biennially			
Note: the comments of the Chairperson are incorporated into the Table			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Amendment to the Codex General Standard for Cheese	47 th CCEXEC (2000)	7 (2004)	
Proposed draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	47 th CCEXEC (2000)	5 (2004)	comments at Step 6 for consideration by the next CCMMP
Proposed draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	47 th CCEXEC (2000)	5 (2004)	
Proposed draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	47 th CCEXEC (2000)	5 (2004)	
Proposed draft revised Standard for Whey Cheeses	50 th CCEXEC (2002)	5 (2004)	
Proposed draft revised Standard for Cheddar (C-1)	20 th CAC (1993)	5 (2004)	
Proposed draft revised Standard for Danbo (C-3)	20 th CAC (1993)	5 (2004)	
Proposed draft revised Standard for Edam (C-4)	20 th CAC (1993)	4 (2004)	
Proposed draft revised Standard for Gouda (C-5)	20 th CAC (1993)	4 (2004)	
Proposed draft revised Standard for Havarti (C-6)	20 th CAC (1993)	4 (2004)	
Proposed draft revised Standard for Samso (C-7)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Emmental (C- 9)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Tilsiter (C-11)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Saint-Paulin (C-13)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Provolone (C- 15)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Cottage Cheese (C-16)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Coulommiers (C-18)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Cream Cheese (C-31)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Camembert (C- 33)	20 th CAC (1993)	4 (2004)	
Proposed draft revised for Brie (C-34)	20 th CAC (1993)	4 (2004)	
Proposed draft for Mozzarella	20 th CAC (1993)	4 (2004)	
Proposed draft Provisions for Fermented Milk Drinks	26 th CAC (2003)	3 (2004)	Drafting Group Report due before next CCMMP
Proposed Draft Revised Standard for Dairy Spreads	23 rd CAC (1999)	2 (2004)	Drafting Group
Proposed Draft Standard for Processed Cheese	50 th CCEXEC (2002)	2 (2004)	Drafting Group (work nearly completed)
Proposed Draft Model Export Certificate for Milk and Milk Products	50 th CCEXEC (2002)	2 (2004)	Drafting Group

Specific Food Additives Listings for the Standard for Fermented Milk			Drafting group to report to CCMP
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Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)			
Periodicity: biennially			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Revised Standard for Gluten-Free Foods	Proposed as new work in 1991 First consideration at Step 3 in 1992	7 (2004)	No consensus on levels or method of determination of gluten. 49 th CCEXEC recommended that the Standard be held at Step 7 until such time as the scientific basis for the establishment of a level and a method of determination is clarified.
Guidelines for the Use of Nutrition Claims: Draft Table of Conditions for Nutrient Contents (Part B- Dietary Fibre)	37 th CCEXEC (1990) approved work for CCFL; CCNFSDU began work at its 19 th Session (1995)	6 (2004)	Part A covering major part of nutrients was adopted by the 22 nd CAC.
Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (Section A)	42 nd CCEXEC and 21 st CAC (1995)	6 (2004)	Major delay related to the Scope. The 26 th CCNFSDU resolved the issue.
Formulas for Special Medical Purposes Intended for Infants (Section B)	25 th CCNFSDU (2003)	3 (2004)	
Draft Revised Standard for Processed Cereal-Based Foods for Infants and Young Children	42 nd CCEXEC and 21 st CAC (1995)	6 (2004)	Major delay related to the Scope. The 26 th CCNFSDU resolved the issue.
Proposed Draft Revision of the Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for use by Infants and Young Children	23 rd CAC (1999)	3 (2004)	
Proposed Draft Recommendations on the Scientific Basis of Health Claims	26 th CAC (2003)	3 (2004)	
Application of Risk Analysis to the Work of the CCNFSDU	23 rd CAC (1999)	PM	

Codex Committee on Pesticide Residues (CCPR)			
Periodicity: Annually			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft MRLs for Dried Chili Peppers including MRLs for spices	Ongoing	6 (2005)	
Draft and Proposed Draft Maximum Residue Limits for Pesticides, including Draft Revised MRLs	Ongoing	3,4, 6 and 7 (2005)	

Draft Guidelines on the Estimation of Uncertainty of Results	26 th CAC (2003)	6 (2005)	
Proposed Draft Revision of the List of Methods of Analysis for Pesticide Residues	26 th CAC (2003)	2/3 (2005)	
Draft Revised Criteria for Prioritization Process of Compounds for Evaluation by JMPR	Work initiated by the 24th CCPR (2002)	PM	Finalized and forwarded to the 26 th CCGP (2006) for endorsement
Priority List of Pesticides (New Pesticides and Pesticides under Periodic Review)	27 th CAC (2004)	2/3 (2004)	
Limited Revision of the Codex Classification of Foods and Animal Feeds	N11-2004	2/3 (2005)	
Draft Risk Analysis Principles Used by the CCPR	23 rd CAC (1999)	6 (2005)	
Proposed Draft Revision of the MRL Elaboration Procedure	28 th CAC N11-2005		

Codex Committee on Processed Fruits and Vegetables			
Periodicity: biennial			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Standard for Pickled Products	19 th CCPFV (1998)	6 (2004)	Initially developed by CCASIA and forwarded to the CCPFV for finalization. Returned to Step 6 for redrafting by the 19 th (1998); 20 th (2000); 21 st (2002) and 22 nd (2004) CCPFV due to problems with the Scope (type of products covered). The 22 nd CCPFV agreed to limit the Scope to pickled fruits & vegetables. For consideration by the 23 rd CCPFV in 2006.
Proposed Draft Standard for Processed Tomato Concentrates	19 th CCPFV (1998)	6 (2005)	Adopted at Step5 by the 28 th CAC
Proposed Draft Standard for Canned Tomatoes	19 th CCPFV (1998)	6 (2005)	Adopted at Step5 by the 28 th CAC
Proposed Draft Standard for Canned Citrus Fruits	45 th CCEXEC (1998)	6 (2005)	Adopted at Step5 by the 28 th CAC
Proposed Draft Standard for Canned Vegetables, including Guidelines for Packing Media for Canned Vegetables	45 th CCEXEC (1998)	3 (2004)	
Proposed Draft Standard for Jams, Jellies and Marmalades	45 th CCEXEC (1998)	3 (2004)	

Comments of the host country (United States of America)

Background: CCPFV was reconvened in 1998 to revise and consolidate existing standards, many of which have yet to be revised. In addition, the Committee has received a number of draft standards (e.g. Bamboo

Shoots, Soy Sauce, Kimchi, Aqueous Coconut Products, and Pickled Products) from other committees. Thus, the Committee has had more work than it has been able to address. In order to deal with this problem, the Committee decided at its most recent session not to add any new work to its priority list, but to set up working groups on the current draft standards to meet between sessions. Also, there will be meetings on Certain Canned Citrus Fruits, Canned Vegetables, Jams, Jellies and Marmalades, and Methods of Analysis and Sampling on the Sunday prior to the next session. Further, the CCPFV agreed to lengthen the meeting by one day, hoping to make more progress. The U.S. Codex Office believes that, with the addition of the working groups, the extra day, and the removal of soy sauce from the agenda, the committee should be able to make progress.

It appears that the single greatest obstacle to consensus in the committee is differences in national legislations regarding quality provisions for the products being discussed. Other obstacles include 1) differences in growing conditions around the world, resulting in differences in composition and appearance for certain fruits and vegetables; 2) the increasing number of products being produced for cultural/niche markets; and 3) the increasing number of countries entering the fruit and vegetable trade, leading to significantly increased attendance at CCPFV.

Draft Codex Standard for Pickled Fruits and Vegetables at Step 6

The draft standard came to CCPFV at Step 5 from CCASIA. It has remained at Step 6 because the committee could not agree on the scope. At its most recent meeting, CCPFV changed the name to reflect that the standard covers all fruits and vegetables. A working group led by Thailand has revised the document and forwarded it to the Codex Secretariat for distribution and comment.

Draft Standard for Processed Tomato Concentrates at Step 6

Draft Codex Standard for Preserved Tomatoes at Step 6

The United States and the World Processing Tomato Council were the original leaders of the working group, but could not reach consensus. Italy has now become the chair of the working group. The standard has been redrafted and the U.S. Codex Office anticipates that the standard will be advanced to the Commission for adoption at the next session of CCPFV.

Draft Codex Standard for Certain Canned Citrus Fruits at Step 6

This standard is being developed to replace a number of individual citrus standards. Prior to its most recent session, CCPFV had minimal discussions on the standard because of workload and time constraints. Very few comments have been submitted on the standard. At the most recent session, there was only limited discussion of the standard, but CCPFV advanced it to Step 5. The U.S. Codex Office believes that the standard should receive a section by section discussion at the next session of CCPFV, but also believes that the standard will advance.

Proposed Draft Standard for Codex Standard for Certain Canned Vegetables at Step 3

At the end of the 1998 session, it was decided to replace a number of individual vegetable standards with a single vegetable standard. Comments have been received and the vegetable standard has been revised since then. However, the standard has never been discussed in a Committee session due to lack of time. The standard should be discussed at the next session of CCPFV. However, because the standard is quite long and includes many different vegetables, the U.S. Codex Office does not anticipate that it will advance to Step 5 with only one round of discussion.

Proposed Draft Standard for Jams, Jellies and Marmalades at Step 3

At the most recent session of CCPFV a working group was formed and made progress during the session. However the level of soluble solids in the various types of jams differs greatly between the U.S. and European markets and achieving consensus may be difficult.

Codex Committee on Residues of Veterinary Drugs in Food (CCRVDF)			
Periodicity: eighteen months (starting from 16 th Session, it might meet annually)			
Title	Approved as New work	Step (year) in Elaboration Procedure	Comments
Draft Maximum Residue Limits for: <i>Trichlorfon (metrifonate)</i>	Ongoing	7 (2004)	
Proposed Draft Maximum Residue Limits for: <i>Flumequine (in black tiger shrimp), Pirlimycin, Cypermethrin, alpha-cypermethrin, Doramectin (in cow's milk)</i>	Ongoing	6 (2004)	
Proposed Draft Maximum Residue Limits for: <i>Ractopamine</i>	Ongoing	4 (2004)	
Proposed Draft Revised Guidelines for the Establishment of a Regulatory Program for the Control of Veterinary Drug Residues in Foods	50 th CCEXEC (2002)	2 (2004)	
Proposed Draft Revised Part I, II and III of Guidelines for the Establishment of a Regulatory Program for the Control of Veterinary Drug Residues in Foods	50 th CCEXEC (2003)	2 (2004)	
Risk Management Methodologies, including Risk Assessment Policies in the CCRVDF	12 th CCRVDF (2000) upon recommendation of 23 rd CAC (1999)	PM	The 15 th CCRVDF agreed that the document would be redrafted for inclusion in the Procedural Manual.
Priority List of Veterinary Drugs Requiring Evaluation or Re-evaluation	Ongoing		