CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 5 **CX/EXEC 10/64/4**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Sixty-fourth Session

WHO Headquarters, Geneva, 29 June – 2 July 2010

STUDY ON THE SPEED OF THE CODEX STANDARD-SETTING PROCESS/ WORK MANAGEMENT APPROACHES OF CODEX COMMITTEES AND TASK FORCES

1 INTRODUCTION

1.1 Background

While discussing the role of private standards at the 32nd Session of the Commission[1] the issue of the speed of the Codex standard-setting process was brought up as one of the factors leading the private sector to create their own standards in areas where standards were needed but the public standard setting bodies were not reacting quickly enough. The issue was mentioned in the consultant's report on the role of private standards (ALINORM 09/32/9D Part II e.g. para 19[2]). The Commission had agreed to request the Secretariat to prepare an analysis of the speed of the Codex standard-setting process for consideration by the Executive Committee.[3]

The Secretariat presented the results of the study at the 63rd Session of the Executive Committee[4] explaining that, as this was a first attempt to measure the speed of Codex, a number of decisions had been taken to keep the volume of the study manageable in order to be able to present a document to the present session. Numerical standards (pesticide residues, residues of veterinary drugs, GSFA and contaminants) had not been included in the study unless explicitly mentioned. The different complexity of work had not been taken into account, neither the fact that work sometimes starts in discussion papers before it is approved officially or is delayed after it has been agreed because of the workload of the relevant committee.

The main findings of the study had been that for all work started and completed during the review period (1994 -2008) it took an average of 4.2 years to finalize a text and specifically for food safety standards 3.5 years which showed that compared to other standard setting organizations the speed of the Codex standard setting process was higher than was generally assumed. The study had also shown that the possibility to omit steps 6 and 7 was used increasingly and the overall speed had increased since the year 2000. The accelerated procedure was only rarely used in the review period and the decision to use this procedure at the beginning of work on a standard had not served in predicting the time needed to complete it.

The Executive Committee had agreed that the study should be an ongoing process, which could serve as a monitoring tool to the Executive Committee and as information for Codex chairs and had invited the Secretariat to prepare a revised study for its next session and the Commission, taking into account that Committees meet at different intervals and that standards have different complexity, and including an

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[1] ALINORM 09/32/REP, paras 246 -271

[2] See ftp://ftp.fao.org/codex/CAC/CAC32/al329Dbe.pdf - english; ftp://ftp.fao.org/codex/CAC/CAC32/al329Dbf.pdf - french and ftp://ftp.fao.org/codex/CAC/CAC32/al329Dbs.pdf - spanish.

[3] ALINORM 09/32/REP, para 271

[4] CX/EXEC 09/63/8 and ALINORM 10/33/3 paras 98-110

analysis on the reasons for standard development taking more than the average time and of the speed of setting numerical standards in combination with the time needed for the provision of scientific advice.

1.2 Contents of this document

In the context of the discussion on the implementation of the strategic plan, the Executive Committee agreed with the proposal of the Secretariat to undertake the analysis of work management approaches as specified in Activity 3.4 *Analyse work-management approaches that facilitate the advancement of texts in the Codex step process* for consideration by the next session, taking also into account the data gathered in the study on the speed of Codex standards[5]. A description of work-management approaches by Codex Committees has been included in this document.

The present document contains in Section 2 a description of the process and work management approaches and an analysis of the speed of the committees setting numerical standards. Section 3 contains for the other active committees a short description of their process and work management approaches and where appropriate an attempt to clarify cases where it takes more than the average time to complete a text.

In this review the endorsement function of some of these Committees has not been taken into account.

The Annex contains for reference the tables that were used in the previous document[6] to study the speed of Codex setting non-numerical standards (this included also some of the texts set by Committees otherwise dealing with numerical standards e.g. Codes of practice for the prevention of contamination)

1.3 Summary/Conclusions

1.3.1 Committees setting numerical standards

The four Committees setting numerical standards have developed risk analysis principles which also define the interaction with the relevant scientific body especially criteria for preparing the priority list for these bodies. Work in the Committees only starts once the scientific advice is available. After passing through the scientific body, work starts in the relevant committee usually at step 3 and moves rapidly often directly to steps 5/8. The meeting schedule for relevant scientific bodies and Codex committees is coordinated so that in the ideal case the process in Codex takes less than a year.

1.3.2 Other committees

Of the other Committees only CCFH has established a specific process to better manage its workload and since 2005 uses a *Process by which the Codex Committee on Food Hygiene will Undertake Its Work.* The remaining committees have found it sufficient to manage their workload in accordance with the *Criteria for the Establishment of Work Priorities.* Both CCFH and CCNFSDU have developed risk analysis principles.

1.3.3 Conclusions

With the exception of some specific cases where consensus has not been achieved for reasons which are not related to work management but to the nature of the subject, work in Codex has been progressing satisfactory. All Committees make ample use of the possibility to hold physical or electronic working groups. More resources for scientific advice could in some cases decrease the delay with which work can be taken up by a Codex committee.

The reasons why work takes longer than the average time to finalise can be due to the complexity of some documents and the diversification of national regulations with the resulting difficulty of finding consensus. The implementation of the critical review and the development of specific risk analysis principles have allowed committees to use a more systematic approach to work management. More experience is necessary to see if these mechanisms are sufficient to ensure that the overall speed increases.

To monitor the Codex process, a similar table as annexed to this document could be updated annually and made available on the Codex website and a more thorough review could be presented to the Executive Committee two years from now.

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[5] ALINORM 10/33/3, para 45.

[6] CX/EXEC 09/63/8

2. COMMITTEES SETTING NUMERICAL STANDARDS

2.1 CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF)

The work of the CCCF includes the development of MLs for contaminants in foods based on the assessments performed by JECFA. These standards once adopted by CAC are then published in the Codex Standard for Contaminants and Toxins in Foods and Feed (GSCTFF) – CODEX STAN 193-1995. The work also includes development of Codes to prevent contamination which have not been taken into account in the present study but were included in the previous document (see CX/EXEC 09/63/8 and Annex 1).

2.1.1 Development of MLs for contaminants - the process and work management

The *Risk analysis principles applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods* (included in the Codex Procedural Manual) defines the framework and the responsibilities of CCCF and JECFA in the development of risk management recommendations, including the development of MLs. The development of MLs is also guided by the principles described in the Preamble of the GSCTFF.

The Codex Committee on Contaminants in Foods (CCCF) starts the process by considering proposals for new work from delegations. Key to its decisions to propose new work is whether scientific risk assessments/safety assessments have been performed by JECFA (or whether other scientific advice is available through WHO/FAO expert consultations). Furthermore, to assist JECFA to prioritize and provide timely advice to the Committee, key contaminants of concern are identified for inclusion in a priority list for evaluation by JECFA. This discussion and prioritization takes place in an *ad hoc* physical working group that meets during each session of the CCCF. The basis for discussion in this working group is the comments and proposals received from members in response to a circular letter issued prior to each session of the Committee.

The work only enters the step process once approval had been granted by the CAC. In some instances, the uptake of work by the Committee is hampered by the lack of data to allow JECFA to undertake its evaluations. This does not affect the speed of work in the Committee, but whether work can even be taken up in the first place despite an expressed need from countries.

The outcomes of JECFA evaluations are presented to the CCCF after which the Committee discusses how to proceed in each case. At the last session of the CCCF, the Committee considered the outcomes of JECFA through an in-session working group and agreed to consider this approach again at its next session. Also, in view of new risk assessment methodologies used by JECFA, the Committee has agreed to discuss at its next session a proposal for the development of guidance for risk management options on how to deal with risk assessment outcomes using newer risk assessment methodologies.

In general, once work is under discussion in the Committee, there is no direct relation with ongoing work in JECFA, unless further scientific advice is requested. The speed at which the latter is then completed is dependent on what priority it is given, which is dependent on whether sufficient data is available to conduct the requested risk assessment and how quickly it can be included in the schedule of meetings of JECFA.

2.1.2 The speed/ outputs

The speed of work can be fast and in some instances have been completed within 1 to 2 sessions of the Committee. In other cases, further advice might be sought by the Committee from JECFA and may take longer to complete and is then dependent on when and how JECFA is able to provide such advice.

Since the first session of the CCCF (2007), several MLs have been adopted for inclusion in the GSCTFF (Tin in canned foods, 3-MCPD in condiments containing acid-hydrolyzed vegetable proteins), Ochratoxin A in raw wheat, barley and rye, Total Aflatoxins in Almonds, Hazelnuts and Pistachios). At the last session of the Committee, MLs for melamine in food and feed and total aflatoxins in Brazil nuts were finalized after only 1 and 2 years, respectively.

2.2 CODEX COMMITTEE ON FOOD ADDITIVES (CCFA)

The work of the CCFA focuses on the development and completion of the *General Standard for Food Additives* – GSFA (CODEX STAN 192-1995). The Committee agenda also includes GSFA related work, namely: JECFA recommendations, specifications for food additives, recommendation for revision of the food category system of the GSFA, revision / addition to the INS system for food additives and integration of food additives provisions of commodity standards into the GSFA. Additional work in recent years has included the development of guidelines for the use of flavourings and for processing aids and currently the Committee is working on the revision of the *Standard for food grade salt* (CODEX STAN 150-1985).

2.2.1 Work on the General Standard for Food Additives – GSFA - the process/ work management

The CCFA started to develop the *General Standard for Food Additives* – GSFA (CODEX STAN 192-1995) in 1991; the Preamble of the GSFA was adopted in 1995 and Table 3 in 1997. The CCFA started consideration of the food additive provisions in Table 1 and 2 in 1999.The *Procedures for consideration of the entry and review of food additives provisions in the General Standard for Food Additives* (adopted in 2007 and included in the Codex Procedural Manual) describes the data and information that should be submitted to the CCFA to initiate work to add or revise food additive provisions in the GSFA.

Based on these procedures only food additives that "*have been assigned an Acceptable Daily Intake (ADI) or determined on the basis of other criteria to be safe by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and an International Numbering System (INS) designation by Codex will be considered for inclusion*" in the GSFA[7].

The *Risk analysis principles applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods* (adopted in 2005 and amended in 2007 and included in the Codex Procedural Manual) define the framework and the respective application of risk analysis principles by the CCFA and CCCF and JECFA, including the criteria for prioritising substances for JECFA review.

The CCFA generally discusses food additives by functional class and, to expedite its work, develops horizontal principles for the technological justification of a functional class of food additives in different food categories. The CCFA has not developed specific criteria and/or process for the prioritization of work on the GSFA and, based on its progress, decides at each session the list of food additives, which provisions would be considered at the next session.

Preliminary work on these provisions is done by an electronic working group, which prepares recommendations for: (i) adoption; (ii) revocation and /or discontinuation; and (iii) request for further information. These recommendations are circulated for comments and then considered by a physical working group, which meet immediately prior to the CCFA session. The physical working group discusses the recommendations and prepare proposals for the Plenary. In the recent years, however, the physical working group could not progress at the same speed of the electronic working group and this has lead to a decreased work assigned to the electronic working group.

2.2.2 The speed/ outputs

The CCFA has to consider approximately 4300 provisions to complete the first entry of provisions in the GSFA (see Table below); almost half of these provisions are related to food additives with numerical ADI. CCFA42 (2010) discussed ways to expedite work on the completion of the GSFA. The CCFA confirmed its support for the approach used by the Committee in its work on the GSFA and made specific recommendations aimed at improving the current procedures (for details see ALINORM 10/32/12 paras 93-103).

There is no a direct relation between the work of the CCFA on the GSFA and the prioritization of substance to be evaluated by JECFA and the process of JECFA evaluation of food additives is not directly influencing the speed of the CCFA work on provisions (i.e. maximum use level) for food additives of the *General Standard for Food Additives* – GSFA (CODEX STAN 192-1995).

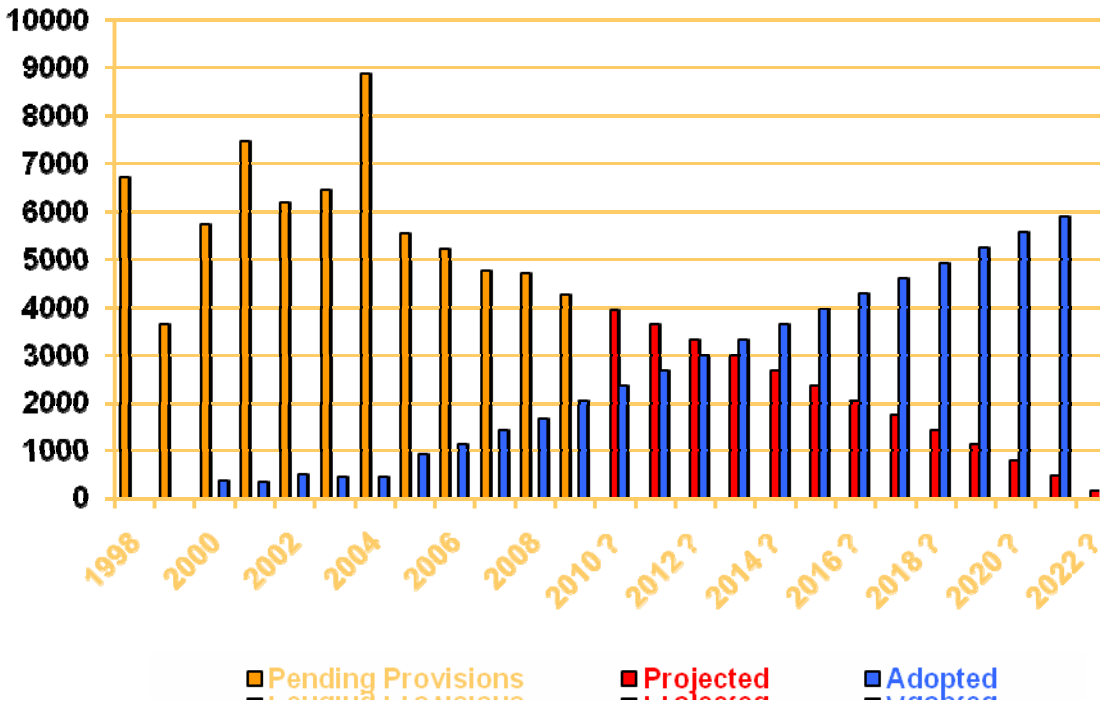
In certain cases, when the Codex Committee on Food Additives (CCFA) discusses provisions for food additives, in particular those with numerical ADI, a food additive may be included in the priority list for JECFA further evaluation, e.g. exposure assessment. Examples are request for exposure assessment of lycopenes and annatto extracts.

[7] See *General Standard for Food Additives* (CODEX/STAN 192-1995), Section 1.1. Food Additives included in the Standard"

The outcomes of the JECFA evaluations are presented to the CCFA sessions with specific recommendations, prepared by the JECFA Secretariat. Examples of these recommendations are: (i) inclusion of substances with ADI not specified in Table 3 (the provisions is then circulated for comments at Step 3) and request for information on uses and use level in the food categories listed in the Annex to Table 3; (ii) the revision of the provisions (adopted and in the step process) included in the GSFA; (iii) request for information on uses and use levels for food additives with numerical ADI.

The CCFA is not encouraging the inclusion of new provisions (for new food additives) in order not to increase the current backlog of GSFA provisions and the number of new food additives added to the GSFA is rather small (e.g. steviol glycosides).

Progress of the CCFA in the last 10 years[8]



year	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
Pending provisions	6714	3461	5734	7455	6167	6453	8887	5532	5215	4768	4707	4265	
Projected													3949
Adopted			349	340	487	453	453	926	1112	1436	1657	2047	2366

year	2011?	2012?	2013?	2014?	2015?	2016?	2017?	2018?	2019?	2020?	2021?	2022?
Projected Pending provisions	3633	3317	3001	2685	2369	2053	1737	1421	1105	789	473	157
Projected Adopted	2685	3004	3323	3642	3961	4280	2599	4918	5237	5556	5875	6032

[8] Data provided by Dr Dennis Keefe, Chair of the physical WG on the GSFA.

2.3 CODEX COMMITTEE ON PESTICIDE RESIDUES (CCPR)

The main task of the Codex Committee on Pesticide Residues (CCPR) is the elaboration of Maximum Residue Limits (MRLs) for pesticides in food and feed and Extraneous Maximum Residue Limits (EMRLs) for environmental and industrial contaminants showing chemical or other similarity to pesticides in specific food items or groups of food. The Committee is also responsible for the methodology of sampling and analysis for determination of pesticide residues in food and feed, and for the preparation of the priority list of pesticides for evaluation by the Joint FAO/WHO Meetings on Pesticide Residues (JMPR).

At the level of Codex, the CCPR works in cooperation with the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) to make sure that harmonized MRLs for compounds used as pesticides and veterinary drugs are established at the international level. Where appropriate, the CCPR takes into account horizontal recommendations of the Committee on Methods of Analysis and Sampling (CCMAS) in relation to general methodology of sampling and methods of analysis to make sure that these recommendations are properly reflected in the CCPR documents.

2.3.1 Setting pesticide residue MRLs - the process/ work management

The CCPR uses the standard Codex 8 Step elaboration procedures described in the Codex Procedural Manual. The process of the establishment of MRLs starts at every CCPR meeting with the preparation of a priority list of pesticides to be evaluated by JMPR and subsequent its adoption by the Codex Alimentarius Commission. JMPR recommendations for MRLs are circulated for comments at Step 3 and then considered by CCPR which takes ultimate decisions on their progressing in the Step procedure.

The *Risk analysis principles applied by the Codex Committee on Pesticide Residues* (adopted in 2007 and included in the Codex Procedural Manual) defines the framework and the responsibilities of CCPR and JMPR in the development of Codex MRLs. It also includes the list of risk management policies used by the CCPR and the criteria for the prioritization process of compounds for evaluation by JMPR.

2.3.2 The speed/ outputs

The elaboration of MRLs for pesticides is designed to ensure that in most cases MRLs in Codex can be adopted in less than one year: JMPR meets in September and produces risk assessment recommendations which, normally, electronically are available by the end of November - mid of December. These JMPR recommendations are immediately circulated at Step 3 for comments and considered at the CCPR in April of the following year. In 95-97% of cases, if there are no concerns identified by member governments, proposed MRLs are sent to the Commission for adoption at Step 5/8. In July the Commission adopts them as Codex MRLs.

It takes however from two to five years for national governments to produce data for the relevant JMPR evaluation.

The Table below shows that during the last 5 sessions of the CCPR, 482 new MRLs were proposed by the JMPR for 22 new pesticides. After consideration at the CCPR 97.9% of proposed MRLs were advanced to the Commission for adoption at Step 5/8.

Decisions taken by the CCPR for new pesticide MRLs in 2006 – 2010

CCPR	Number of new compounds evaluated by JMPR	Number of MRLs recommended by JMPR	Number of MRLs on which CCPR agreed to advance for adoption:						Note
			at Step 5/8		at Step 5		other decision		
38th (2006)	5	114	110	(96.5%)	4	(3.5%)	-	-	
39th (2007)	4	78	76	(97.4%)	2	(2.6%)	-	-	
40th (2008)	5	102	102	(100.0%)	-	-	-	-	
41st (2009)	5	136	135	(99.3%)	-	-	1	0.7%	
42nd (2010)	3	52	49	(94.2%)	3	(5.8%)	-		
Total	22	482	472	(97.9%)	9	(1.9%)	1	0.2%	

2.3.3 Past and future work approaches

Despite the fact, that the elaboration of Codex MRLs for pesticides is quite efficient, the Committee is trying to develop new tools in order to further speed up the elaboration of MRLs. A few years ago the Committee had a lengthy discussion on trade vulnerabilities arising from the Codex MRL elaboration process and on the review of the working procedures of the JMPR. From many possible options to improve and speed up the work of the CCPR and JMPR, the Committee decided to initiate a pilot project for the examination of national MRLs to be used as interim Codex MRLs for safer replacement pesticides. CCPR36 (2004) concluded that some uncertainties still existed but these uncertainties could be resolved during the Pilot Project and agreed to use the Procedure for the establishment of Interim MRLs. CCPR37 (2005) advanced a number of national MRLs for three new compounds for adoption by the CAC as Interim MRLs and they were adopted by CAC27 (2005). Following the consideration of the outcome of this pilot project, the Committee concluded that there was no need to amend the current MRL elaboration procedure and agreed to use Steps 5/8 for new JMPR MRL proposals, for which there would be no intake concerns identified by the JMPR, and on a condition that relevant JMPR reports were available by early February. This led to increased speed of the elaboration of MRLs and it became the current standard practice of the work for the Committee.

To facilitate decision taking relating to scientific issues, the "concern form" had been introduced by the CCPR38 (2006). If a delegation has a concern with advancing a given MRL, a concern form should be completed detailing the concern along with a description of the data that will be submitted to substantiate the concern one month after the CCPR session. Then JMPR evaluates it and gives its opinion on substantiation of this concern. Introduction of "concern form" made CCPR decisions more transparent and helped to advance a number of proposed MRLs.

In order to reduce disruptions in trade while introducing new safer pesticides, CCPR42 (2010) agreed to request the Commission to allow initiating a pilot project in which JMPR would conduct an independent, parallel review along with a global joint review team and recommend MRLs before national governments or other regional registration authorities establish MRLs. It was proposed that the new chemical sulfoxaflor would be used as the pilot chemical and would be reviewed at the 2011 JMPR. A global joint review is an evaluation of a new chemical conducted by multiple national governments or authorities at the same time and working together where the chemical company submits applications to all participants at the same time; the work is divided among participants; and independent regulatory decisions are made with an effort to harmonize the outcomes, where possible. In conformance with the understanding among the governments and other authorities participating in global joint reviews, no government or other authority gives up its independent rights and its responsibilities to meet its governing requirements, in the same way, JMPR remains an independent scientific body following its governing requirements and meeting its responsibilities.

The objectives of the pilot are to:

(1) Determine whether and how various procedural/process issues associated with the proposal (e.g. availability of sufficient data/timing of submissions, inconsistencies with existing Codex and JMPR policies and procedures, necessity to maintain the independent status of the JMPR, resource implications for the JMPR, handling of differing interpretations of the same data, late changes of proposed GAP, etc.) can be addressed *in practice.*

(2) Assess the outcomes (successes and failures, costs and benefits) of the proposal *in practice*.

It is believed that based on the outcome of the evaluation of this pilot project would lead to further improvement of the work of the CCPR and JMPR.

2.4 CODEX COMMITTEE ON RESIDUES OF VETERINARY DRUGS IN FOODS

The focus of the work of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) has been for many years the development of MRLs for veterinary drugs, which are based on the recommendation of JECFA.

The CCRVDF has recently completed work on the development of Guidelines for the Design and Implementation of *National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals* (CAC/GL 71-2009) which have replaced two previous texts and the Code of practice.

The current backlog of the CCRVDF is at a minimum, as CCRVDF19 (2010) will only consider for advancement in the Step procedure the MRLs for two substances. However, the provisional agenda includes a number of discussion papers which discussion might lead to new work for the CCRVDF in the areas of: substances without ADI/MRLs, use of veterinary drugs in honey production, consideration of multi-residue methods for veterinary drugs residues, etc. In addition the Chairperson of the Committee will prepare a discussion paper addressing new and potential issue of interest for the Committee.

2.4.1 Setting MRLs vet drugs - the process/ work management

The Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) starts the process for developing MRLs with the preparation of a priority list of substances to be evaluated by JECFA. After evaluation by JECFA, recommendations for MRLs are circulated for comments at Step 3 and then considered by CCRVDF. The recommendations are then either progressed to Step 5/8, Step 5, retained 3 /4, or returned to Step 2 with a request for further examination by JECFA.

The *Risk analysis principles applied by the Codex Committee on Veterinary Drugs in Foods* (adopted in 2007 and included in the Codex Procedural Manual) defines the framework and the responsibilities of CCRVDF and JECFA in the development of Codex MRLs, including the criteria for the establishment of the priority list for assessment by JECFA.

2.4.2 The speed/ outputs

As per the above process, the development of MRLs for vet drugs can be extremely fast, and take a minimum of two CCRVDF meetings: the first which decides on the inclusion of the substance in the priority list and the second which discusses the recommendation of JECFA and recommends the adoption of the MRLs at Step 5/8 (e.g. avilamyin, narasin, etc). Three CCRVDF meetings are necessary, as a minimum, when the MRLs are only advanced to Step 5 (e.g. colistin, pirlimcin, etc).

During the last 6 sessions of CCRVDF, 30 compounds (out of which 16 were considered by JECFA for the first time) were included in the priority lists for JECFA evaluations. CCRVDF forwarded for adoption to the Commission MRLs for 18 of these compounds (60%), including MRLs for substance adopted at Step 5 and MRLs for ractopamine, held at Step 8 by the CAC32; of the remaining 12 compounds: 8 were taken off the priority list due to lack of commitment to provide the data necessary for allowing an evaluation by JECFA (i.e. semduramycin, virginiamycin, enrofloxacin, bacitracin, flavophospholipol, kanamycin, nitrofurans and xylazine); 2 are waiting for the schedule of the next JECFA meeting (i.e. derquantel and monepantel) and 2 (chloramphenicol and malachite green) were recommended not to be used in food producing animals.

The provisional agenda of the CCRVDF19 (to be held in Burlington, United States of America, 29 August-3 September 2010) contains two MRLs at Step 6 (for narasin and tilmicosin).

The table below shows the progress of MRLs for veterinary drugs from their inclusion in the priority list of the compounds by CCRVDF up to the adoption by the Commission in period 2001-2009 (CCRVDF13-18):

Factors that may have an impact on speed of CCRVDF work on MRLs for veterinary drugs include:

(i) National legislation: Delays in getting consensus are often caused by strong positions of Codex members wishing to use their national legislation as the base of Codex standards. A clearer adherence to the *Risk analysis principles applied by the Codex Committee on Veterinary Drugs in Foods* would allow faster progress in the development of Codex MRLs for veterinary drugs.

(ii) Timing of JECFA and CCRVDF meetings: The frequency of CCRVDF sessions (every 18 months), the decreasing number of compounds included in the priority list (mainly due to the lack of requests / commitment to provide data by sponsors) and the FAO/WHO limited resources for provisions of scientific advice are among the factors that make difficult to coordinate the schedules of JECFA and CCRVDF more effectively. It should be noted that in the past (until 2002) the meetings of JECFA dedicated to veterinary drugs were held once a year. More recently, due to a smaller number of compounds in the priority list, JECFA meetings have been scheduled on a bi-annual in function of the number of compounds that are placed in the priority list by CCRVDF. No JECFA meeting dedicated to the evaluation of veterinary drugs is currently scheduled, the last one (70^{th}) was held in 2008.

(iii) Availability of data: In certain cases compounds included in the priority list by CCRVDF could not be evaluated by JECFA since data were either not submitted or insufficient to allow JECFA

evaluation (e.g. semduramicin, xylazine, etc). Since the adoption of the *Risk analysis principles applied by the Codex Committee on Veterinary Drugs in Foods* in 2007, the process of preparation of the priority list has become more rigorous and the list only includes substances for which the commitment of providing data is assured.

(iv) Timely availability of JECFA report: The late availability of the full report of the JECFA meeting is often used as an argument for not discussing and /or making decision on the recommendation of JECFA. The summary report is published 1-2 weeks after the JECFA meeting and another 6 -8 months are generally required for the publication of the full report and monographs. Adequate resources and abbreviated approval procedures for publication of JECFA report and monographs would contribute to make JECFA publications more timely available.

CCRVDF work on MRLs for veterinary drugs (2001-2009)

	Compounds	**Inclusion in CCRVDF Priority List for JECFA evaluation / re-evaluation**	**JECFA evaluation**	**Step 5**	**Step 8 or Step 5/8**	**CAC adoption or relevant decision**
1	Carbadox	CCRVDF13 (12/2001)	JECFA60 (06/2002)			CAC28 (07/2005) approved request of CCRVDF15 to withdraw Codex MRLs for carbadox
2	Deltamethrin	CCRVDF13 (12/2001)	JECFA60 (06/2002)	CCRVDF13 (12/2001)	CCRVDF14 (03/2003)	CAC26 (07/2003)
3	Dicyclanil	CCRVDF13 (12/2001)	JECFA60 (06/2002)		CCRVDF15 (10/2004)	CAC28 (07/2005)
4	Flumequine	CCRVDF13 (12/2001)	JECFA60 (06/2002) JECFA66 (02/2006)	CCRVDF15 (10/2004)	CCRVDF17 (09/2008) discontinued MRL in giant prawn	CAC28 (07/2005)
5	Neomycin	CCRVDF13 (12/2001)	JECFA60 (06/2002)		CCRVDF15 (10/2004)	CAC28 (07/2005)
6	Trichlorfon	CCRVDF13 (12/2001) CCRVDF15 (10/2004)	JECFA60 (06/2002) JECFA66 (02/2006)		CCRVDF15 (05/2006)	CAC29 (07/2006)
7	Semduramycin*	CCRVDF13 (12/2001) CCRVDF14 (03/2003) No longer in priority list since CCRVDF15 (10/2004)				
8	Virginiamycin*	CCRVDF13 (12/2001) CCRVDF14 (03/2003) No longer in priority list since CCRVDF15 (10/2004)				
9	Doramectin	CCRVDF14 (03/2003)	JECFA62 (02/2004)		CCRVDF15 (10/2004) CCRVDF15 (05/2006)	CAC29 (07/2006)
10	Melengestrol acetate	CCRVDF14 (03/2003) CCRVDF15 (10/2004) CCRVDF17 (09/2007)	JECFA62 (02/2004) JECFA66 (02/2006) JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
11	Pirlimycin*	CCRVDF14 (03/2003)	JECFA62 (02/2004)	CCRVDF15 (10/2004)	CCRVDF15 (05/2006)	CAC29 (07/2006)
12	Ractopamine*	CCRVDF14 (03/2003) CCRVDF15 (10/2004) CCRVDF18 (05/2009)	JECFA62 (02/2004) JECFA66 (02/2006)		CCRVDF15 (05/2006) CCRVDF17 (09/2008)	Held at Step 8 by CAC31

	Compounds	Inclusion in CCRVDF Priority List for JECFA evaluation / re-evaluation	JECFA evaluation	Step 5	Step 8 or Step 5/8	CAC adoption or relevant decision
13	Colistin*	CCRVDF15 (10/2004)	JECFA66 (02/2006)	CCRVDF15 (05/2006)	CCRVDF17 (09/2008)	CAC31 (07/2008)
14	Enrofloxacin	CCRVDF15 (10/2004) No longer in priority list since CCRVDF15 (05/2006)				
15	Erythromycin	CCRVDF15 (10/2004)	JECFA66 (02/2006)		CCRVDF17 (09/2008)	CAC31 (07/2008)
16	Triclabendazole	CCRVDF15 (10/2004) CCRVDF15 (10/2004) CCRVDF17 (09/2007)	JECFA66 (02/2006) JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
17	Tylosin*	CCRVDF15 (10/2004) CCRVDF15 (05/2006) CCRVDF17 (09/2007)	JECFA66 (02/2006) JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
18	Bacitracin*	CCRVDF15 (05/2006) No longer in priority list since CCRVDF17 (09/2007)				
19	Flavophospholipol	CCRVDF15 (05/2006) No longer in priority list since CCRVDF17 (09/2007)				
20	Kanamycin*	CCRVDF15 (05/2006) No longer in priority list since CCRVDF17 (09/2007)				
21	Nitrofurans (all compounds with an intact 5-nitro group)	CCRVDF15 (05/2006) No longer in priority list since CCRVDF17 (09/2007)				
22	Tilmicosin	CCRVDF15 (05/2006) CCRVDF17 (09/2007)	JECFA70 (10/2008)	CCRVDF18 (05/2009)		
23	Xylazine*	CCRVDF15 (05/2006) No longer in priority list since CCRVDF17 (09/2007)				
24	Avilamycin*	CCRVDF15 (05/2006) CCRVDF17 (09/2007)	JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
25	Dexamethasone*	CCRVDF15 (05/2006) CCRVDF17 (09/2007)	JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
26	Malachite Green*	CCRVDF15 (05/2006) CCRVDF17 (09/2007)	JECFA70 (10/2008)			
27	Monensin*	CCRVDF17 (09/2007) CCRVDF18 (05/2009)	JECFA70 (10/2008)		CCRVDF18 (05/2009)	CAC32 (07/2009)
28	Narasin*	CCRVDF17 (09/2007)	JECFA70 (10/2008)	CCRVDF18 (05/2009) (pig and cattle tissues)	CCRVDF18 (05/2009) (chicken tissues)	CAC32 (07/2009)
29	Derquantel*	CCRVDF18 (05/2009)				
30	Monepantel*	CCRVDF18 (05/2009)				

*compound not previously considered by JECFA

3 OTHER COMMITTEES

3.1 CODEX COMMITTEE ON FATS AND OILS

3.1.1 Process/work management

The main areas of work of the Committee are 1) the elaboration of standards for fats and oils and 2) the Code of Practice for the Transport of Fats and Oils in Bulk. The work of the committee cannot easily be described in terms of numbers of standards there are only five standards in this area, three general and two specific standards. The Committee has been working continuously since its reactivation in 1993 on the Standard for Named Vegetable Oils, which integrated a large number of individual standards for vegetable oils as a first stage (completed in 1999), and later added new types of oils. The regular update of the Standard can therefore be considered as ongoing work and the situation is similar as regards the Code of Practice. After 1999, the Committee developed only one new individual standard, the Standard for Fat Spreads and Blended Spreads, adopted in 2007.

The addition of new types of vegetable oils or the update of the essential characteristics of some oils has been continuously on the agenda of the Committee. In order to limit the number of additional or new commodities that could be inserted in the standard and to ensure adequate justification of such work, the Committee agreed at its 16th Session in 1999 to use the following specific criteria:

- Level of international trade - volume, value and pattern of current or expected/potential trade;
- Scope - justification for inclusion within the scope of the Standard and evidence that the oil is to be presented in a state for human consumption
- Taxonomic information - full details of all species of plant from which the oil is derived; and, where appropriate
- Extent of difference - the extent to which the proposed new oil differs from those included in the current [Draft] Standard for Named Vegetable Oils, including for example such factors as variations in the chemical composition and/or the physical properties and/or the nutritional aspects or properties, of the oil
- In addition to the above, submissions should include any other relevant information, together with details of the proposed 'Essential Composition and Quality Factors'.

These criteria allowed the Committee to decide whether new work should be undertaken when new types of oils were proposed for addition to the Standard, and this was consistent with the general approach to approval of new work. When considering *Activity 3.3: Develop committee-specific decision-making and priority setting criteria*, of the Strategic Plan in 2009, the Committee agreed that information that had been required in these specific criteria was generally covered by the subsequently developed format for project documents.

The Code of Practice was revised in 1999, with the list of banned immediate previous cargoes adopted in 2001. Due to the difficulties to finalise the lists of acceptable previous cargoes for inclusion in the Code, the Committee asked for scientific advice from FAO and WHO in 2003 and considered the results of the *FAO/WHO Technical Meeting for the Development of Criteria for Acceptable Previous Cargoes for Fats and Oils* (2006) at its following sessions in 2007 and 2009.

3.1.2 Speed/Output

The Standard for Named Vegetable Oils was adopted in 1999 and revised or amended 4 times (2001, 2003, 2005, 2009). These are updates to include new types of oils as indicated above, another amendment is ongoing and so far the number of amendments proposed have been limited and adequately justified, which kept such work at a manageable level. There have been no specific issues with these revisions and they were all completed according to schedule or through Steps 5/8.

The revision of the Standard for Olive Oils and Olive-Pomace Oils is the only individual standard for a vegetable oil, in view of its specificity. There is ongoing coordination with the International Olive Council (IOC) in order to ensure the harmonisation of the Codex standards and the IOC standard. This is the only case of a vegetable oil where the completion of the standard was delayed for a long time due to the different positions of governments on a few provisions. Extensive discussions allowed the Committee to reach

agreement on most of the provisions and eventually the revised standard was adopted in 2003 with the exception of one composition requirement: linolenic acid, which is still under discussion..

As regards the Code of Practice, different approaches exist as regards the use and content of the list of acceptable cargoes. The delay in progress is due to some extent to the uncertainties as to how to address an "atypical" food safety issue, whether it could be considered by JECFA or required a specific expert consultation. This highlights the need for clear formulation of the questions put forward by Codex committees to risk assessors, especially when a food safety issue is not clearly the responsibility of an existing expert committee. The Committee proposed in 2003 to ask certain questions to FAO and WHO, the request was amended at the Commission, and eventually the FAO/WHO Technical Meeting was held in 2006 and its recommendations on the criteria were considered twice in the Committee, in 2007 and 2009 as the Committee meets every two years. The Draft Criteria were adopted at Step 5 in 2009, and the discussion will proceed at the next session (2011).

The delays in the elaboration of the Standard on Fat Spreads and Blended Spreads were due to the fact that it was not considered in detail in the first sessions after the Committee was reactivated due to the workload of the Committee (revision of all existing standards for fats and oils), to extensive discussions on the scope. After it was sent to Step 5 in 2001, it was discussed for two sessions in detail and held at Step 7 in 2005 as all sections had been finalised except additives, which represent a substantial section of the standard due to the nature of the product. Consideration of additives was progressed through electronic groups between sessions and in-session working group during the session. The provisions on additives were finalised in 2007 and the standard was then adopted. Some limited amendments to the additives were adopted in 2009.

When considering the additives section in the spreads, the Committee took the opportunity to revise also all other additive provisions in the standards for fats and oils. This was very useful in order to ensure consistency between standards and with the General Standard for Food Additives. It was probably easier in the case of fats and oils due to the similarity between the products concerned and may not be feasible in all committees. A similar approach was taken by the Committee on Milk and Milk Products and a general review of additives provisions is underway in the Committee on Fish and Fishery Products.

3.2 CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

The CCFFP meets every 18 months and generally between sessions works through electronic and physical working groups. Physical working groups prior to the sessions of the Committe have been held in recent years.

In the last 10 years the Codex Committee on Fish and Fishery Products (CCFFP) has completed work on 18 work items: amendments, revisions.

Over the last few years, there have been delays in completion or progress of work due to the full and extensive agenda and the resultant difficulty to cover all items, lack of consensus on the scope of standards (and their related codes of practice), use of additives and appropriate hygiene provisions.

In some instances, the Committee relies on scientific advice from FAO/WHO and advice or recommendations on hygiene provisions from the Committee on Food Hygiene. This advice has has in the main been timely and has seldom slowed the progress of work in the Committee.

The CCFFP at its 29th session had noted that its current consideration of proposals for new work were based on Criteria for the Establishment of Work Priorities and were adequate for the Committee and therefore has no specific decision-making and priority-setting criteria.

3.3 CODEX COMMITTEE ON FOOD HYGIENE

3.3.1 The process/ work management

The CCFH meets every year and between sessions works through electronic and physical working groups.

In the past (mainly up till 2005) the work begun as a discussion paper for several sessions then proposing new work to the Commission. Work usually goes through the complete step procedure, however during last years a number of documents were sent for adoption at Step 8 with the recommmendation to omit steps 6 and 7. In a number of cases work was returned to steps 3 in order to prepare versions of documents which are acceptable to all delegations. The Committee quite extensively used pre-session and inter-session

physical or eletronic working groups to save time for the plenary which was mainly used for important decision making

CCFH has developed and is using since 2005 *a Process by which the Codex Committee on Food Hygiene will Undertake Its Work* to better plan and manage its workload and, as a consequence, this has increased the speed of preparation of some documents. The Committee has also recently developed *Risk analysis principles and procedures applied by the Codex Committee on Food Hygiene*.

3.3.2 The speed/ outputs

In the last 10 years the Codex Committee on Food Hygiene (CCFH) has completed work on 14 documents (see table below) and endorsed a number of hygiene provisions proposed by commodity committies.

The speed needed for the work undertaken in the last 10 years varies considerably, depending on the content and complexity of the document. The table below shows the documents which took significantly longer than the average speed of 4.2 years to develop (+3 years or more). Reasons for this lie mainly in the complexity of the texts developed and absence of a structured process at the time. The Principles and Guidelines for the Conduct of Microbiological Risk Assessment were a complex document to develop as they introduced a new way of working for Codex and the Committee and formed the basis of other work undertaken since then.

Work title	Started	Finished/status	Length
Code of Practice for Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters)	1994	2001	7
Code of Hygienic Practice for Fresh Fruits and Vegetables	1997	2003	7
Hazard Analysis and Critical Control Point System and Guidelines for its Application (Draft revision)	1997	2003	7
Code of Hygienic Practice for Milk and Milk Products	1996	2004	9
Principles and Guidelines for the Conduct of Microbiological Risk Management	1996	2006	11
Proposed Draft Microbiological Criteria for *Listeria monocytogenes* in Ready-to-Eat Foods (Annex II to the Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria monocytogenes* in Ready-to-Eat Foods (CAC/GL 61-2007)	2001	2009 (Step 5/8)	9

3.4 CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS

3.4.1 The process/ work management

The CCFICS meets every year and generally between sessions works through working groups (physical or electronic). This approach has allowed the CCFICS to rapidly progress on documents.

The majority of texts finalised by CCFICS have gone through a process which included:

- three sessions of the committee:
  (i) the first, proposing new work to the Commission;
  (ii) the second, considering the scope, structure and content of the document which was returned at Step 2; and
  (iii) the third, finalising the document and forwarding to the Commission for adoption at Step 5/8
- two working groups meetings (generally physical).

These working modalities and an agenda with a controlled number of documents in the step procedures, have allowed the CCFICS to efficiently and rapidly develop and complete its planned work, without any backlog.

Given its managable workload and the speed with which texts are advancing CCFICS has agreed that there was no need to develop specific decision-making and priority-setting criteria.

3.4.2 The speed/ outputs

In the last 10 years the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) has completed work on 12 texts, some new texts, revision or appendices/annexes. Work on average takes 2-3 years to finalise.

3.5 CODEX COMMITTEE ON FOOD LABELLING

3.5.1 The process/ work management

Additionally to the work on food labelling texts this Committee has the responsibility for the development of the *Guidelines on the production and marketing of organically produced foods* (CAC/GL 32-1999).

The CCFL meets every year and between sessions works through electronic and physical working groups.

Work may begin as a discussion paper for several sessions then proposing new work to the Commission. Work goes usually through the complete step procedure (the accelerated procedure was used twice and omission of steps 6 and 7 once). Work is frequently returned to steps 3 and 6 by the Committee and in four cases was returned by the Commission. Pre-session physical working groups have been held at most of the sessions, mainly to progress the work on the *Guidelines on the production and marketing of organically produced foods* (CAC/GL 32-1999). Intersession physical working groups were used four times to try to make progress on the issues related to labelling of GM/GE foods.

CCFL for the moment has not developed specific decision-making and priority-setting criteria. A discussion paper on this topic is expected but there is no general consensus for the need of having such criteria.

For the *Guidelines on the production and marketing of organically produced foods* (CAC/GL 32-1999). work on including substances in the Annexes to the Guidelines has been carried out on an ongoing basis and the Committee is currently trying out a new process for a periodic review of the *Guidelines*.

The issue of GM/GE labelling has now been debated for over 13 years and no consensus has been achieved even though the measures to facilitate consensus have been applied by the chairs and extensive use of physical working groups was made. The CCFL38 decided to make use of a facilitator in order to try to make progress on the issue.

3.5.2 The speed/ outputs

In the last 10 years the Codex Committee on Food Labelling (CCFL) has completed work on 16 work items: amendments, revisions or appendices/annexes.

The speed needed for the work undertaken in the last 10 years varies but is lower than the average Codex speed. The amendment to the *General Standard for the labelling of prepackaged foods* on quantitative declaration of ingredients took 8 years to finalise and several working group sessions. One of the reasons for the difficulties of finding a consensus may have been due to the diversification of provisions for QUID at the national level and the potential impact on costs.

3.6 CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

The Codex Committee on Fresh Fruits and Vegetables is entrusted to elaborate worldwide standards and related texts as may be appropriate for fresh fruits and vegetables. The Committee performs this task in consultation with the *UNECE Working Party on Agricultural Quality Standards*, in particular, its *Specialized Section on Standardization of Fresh Fruits and Vegetables* to ensure harmonization of texts and that they follow the same broad format and to avoid duplication of work.

3.6.1 The process/ work management

The Committee develops standards and related texts in accordance with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* with the possibility to omit Steps 6/7. Proposals to undertake new work are based on the submission of a project document as set out in Part 2 of the Critical Review including the assessment against the *Criteria for the Establishment of Work Priorities applicable to Commodities*. The 15th Session of the Committee (Mexico, October 2009) agreed to discontinue the maintenance of the *Priority List for the Standardization of Fresh Fruits and Vegetables* while proposals for new work would continue to be requested by means of a circular letter attached to the report of its session.

3.6.2 The speed

The 14th Session of the Committee (Mexico, May 2008) agreed that the current interval of 18 months and a duration of 5 days were appropriate taking into account the need for sufficient time to prepare and consider the documents especially when electronic and/or physical working groups are established to work between sessions. The application of the Critical Review process has assisted the Committee in the rationalization of work to be taken up at its future sessions by allowing the Committee to have a managable agenda for a 5 day session, allocating sufficient time for the consideration of the items scheduled for discussion and making continuous progress in the step procedure.

In addition, the increased and better use of electronic working groups meeting inter-sessions and physical working groups meeting between and/or inmediately before the plenary have positively assisted the Committee in facilitating the consideration of the standards at plenary, especially by identifying critical issues for the Committee to focus on that could not be resolved at the working group level. They are of particular importance in bridging the gap between Codex and UNECE meetings and so in speeding up the finalization of certain commodity standards having parallel discussion at both parties. They have been instrumental in the finalization of some items like table grapes, tomatoes and apples (proposed for final adoption by the 33rd Session of the Commission) which were approved as new work in 1999 and adopted by the Commission in 2007, 2009 and possibly 2010 respectively.

The meeting interval allows the Committee to finalize a standard within 2 sessions (3 years) following the Uniform Procedure for the Elaboration of Codex Standards and Related Texts. This is generally true for those commodities not having corresponding UNECE standards which are often tropical or subtropical commodities gaining international market whereas the production zone is still limited to certain regions in the world e.g. cape gooseberries, chayotes, mangosteens, nopals, pitahayas, sweet cassava, tannias, etc.

For those commodities widely marketed in international trade, e.g. apples, asparagus, avocados, citrus fruits, mangoes, pineapples, table grapes, tomatoes, etc., the advancement of the standard in the step procedure may take additional sessions in view of the diversity of regions involved hence different geoclimatic conditions and methods of productions which may lead the same variety to develop different quality characteristics slowing down the harmonization process and so the finalization of the standard.

In addition, these commodities usually have corresponding UNECE standards that implies parallel discussions at Codex and UNECE in order to keep both texts harmonized to the extend possible considering the different goals and membership of the two parties concerned. There are a number of issues affecting the harmonization process between Codex and UNECE, such as the different meeting interval (the UNECE specialized sections meets annually and subject to budget availability they can meet twice a year) and the different procedure for the elaboration of standards (the UNECE does have a critical review process and does not follow a step procedure for the development of their standards but depending on the consensus reached the standard or sections of the standard can be adopted within one year leaving the controversial provisions as “recommendations” on trial basis for 1 or 2 years). The consensus decision making process in Codex can also add delays to the finalization of the standard as, due to the consultative process with the UNECE, members of the ECE region may not agree to the finalization of the standard until agreement can be reached at the UNECE and/or both Codex and UNECE texts are aligned as much as possible. The consultative process together with the technical difficulties of harmonizing fresh products whose characteristics highly depend on geoclimatic conditions and cultivation methods have led to a considerable backlog in the finalization of some major international commodities like oranges, table grapes, tomatoes and apples which took between 7 - 10 years for their finalization.

3.6.3 The outcome

The Committee has developed up to date 28 standards for fresh fruits and vegetables of which 9 have corresponding UNECE standards and a Code of Practice for the Packaging and Transport of Fresh Fruits and Vegetables. As mentioned before, a draft Standard for Apples is for adoption by the 2010 Session of the Commission.

3.7 CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

3.7.1 Process

The tasks of the Committee on Methods of Analysis and Sampling can be summarised as 1) general issues on analytical method and sampling and 2) work on specific methods of analysis and sampling, especially endorsement of methods submitted by other committees.

The Committee also developed many recommendations of general application or directed to Codex committees regarding the selection of methods of analysis, and to a lesser extent on sampling, which were incorporated into the Procedural Manual. All sessions of the Committee between 2002 and 2009 have proposed amendments to the Procedural Manual, which relate mainly to the application of the criteria approach and the use of analytical results.

Although the present document is intended to address the work management approaches followed by individual committees, it may be noted that the work of other committees has also an impact on the work management in the case of CCMAS, as for other committees responsible for endorsement. In order to facilitate endorsement, it would be very useful if all committees concerned could follow closely the criteria for Codex methods of analysis, which is not always the case and may lengthen the endorsement process. The approach set forth in the Procedural Manual on the use of criteria has not so far been applied by other committees, as some provisions are highly technical and may not always be followed easily by other committees but the CCMAS also has the possibility of converting methods into criteria. If more committees followed the criteria approach, it would reduce the number of methods to be endorsed and provide countries with useful guidance at the national level.

The Committee has applied the criteria approach to review methods of contaminants, with some limited updates so far, and established a complete set of criteria for the determination of health related substances in natural mineral waters, following the request of the Commission in this respect.

In the development of general texts, the Committee also works in coordination with other committees on analytical and sampling issues, especially the Committee on Pesticide Residues.

As regards general approaches to work management, the Committee has used electronic working groups and working groups held immediately prior to the session or in-session, but no physical working groups between the sessions. In addition, the electronic working group established at the 29th Session (2009) on the *Proposed Draft Guidelines on Performance Criteria and Validation of Methods for Detection, Identification and Quantification of Specific DNA Sequences and Specific Proteins in Foods* used a new process to carry out its work, through a web-based platform at the initiative of Argentina (one of the co-chairs of the working group) which allowed excellent interaction. This greatly facilitated the work on the development of a complex document and its timely availability for comments. The document was finalised with the assistance of an in-session working group.

3.7.2 Output

The texts developed by CCMAS cannot be easily grouped together, they address complex and technical issues and any delay in their development was always related to the inherent difficulties of the subject.

As regards scientific advice, the results of an AOAC/FAO/IAEA/IUPAC workshop and FAO/IAEA/AOAC consultation held in 1999 were used by the Committee in its work on method validation and especially single laboratory validation. Since then there have been no such consultations but the discussions in the Committee take into account the work of other organisations. There is always a possibility that scientific advice might be requested in the future from FAO, WHO and IAEA, as required.

The texts proposed by CCMAS also included a number of Guidelines developed by other organisations, such as the International Union of Applied Chemistry (IUPAC), and which were adopted by reference with or without specific amendments for the purpose of Codex.

The following Table shows the output of the CCMAS since 2001

Amendments to the Procedural Manual	all sessions 2002 to 2009
IUPAC Guidelines for the Use of Recovery Information in Analytical Measurement (adoption by reference)	2001
IUPAC *Guidelines for Single-Laboratory Validation of Methods of Analysis* (adoption by reference)	2003
Guidelines on Measurement Uncertainty	2004
General Guidelines on Sampling	2004
Revision of the IUPAC/ISO/AOAC Protocol for Proficiency Testing	2006
Reference to IUPAC/ISO/AOAC Protocols (amendment to references)	2007
Draft Guidelines for Settling Disputes on Analytical (Test) Results	2009
Draft Guidelines on Analytical Terminology	2009

3.8 CODEX COMMITTEE ON MILK AND MILK PRODUCTS

The Codex Committee on Milk and Milk Products (CCMMP) meets every two years and since its establishment in 1994 has held 9 sessions, the last in 02/2010.

Since its establishment, the CCMMP work has focused on: (i) revision of individual cheese standards; (ii) development of standards for milk and milk products; and (iii) development of other texts, e.g. *General Standard for the Use of Dairy Term* (CODEX STAN 206-1999). The Committee has also initiated the development of the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004) that was finalised by the Codex Committee on Food Hygiene.

In these nine sessions, the CCMMP has completed work on 35 texts (revision and development of new texts):

- 16 standards for individual cheese;
- 17 standard for milk and milk products; and
- *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999);
- *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008).

With regard prioritizing its work, the CCMMP at its 8th session, agreed that priority setting criteria could be developed for the Committee in future (Ref. ALINORM 08/31/11, para. 10).To prioritise its work, the CCMMP has used the *Criteria for the elaboration/revocation of individual standard for cheese* (e.g. the volume traded and number of countries trading and consuming the individual cheeses in the C series of standards), which were applied by the Committee for the revision/ revocation of the individual cheese standards in its first sessions (Ref. CX/MMP 98/6).

At its last session (02/2010) the CCMMP agreed to propose to the 33rd Session of the Commission to adjourn the Committee *sine die* until such a time as the Commission would require it to undertake new work (Ref. ALINORM 10/33/11, para. 111).

3.9 CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

The Codex Committee on Processed Fruits and Vegetables is entrusted with the elaboration of worldwide standards for all types of processed fruits and vegetables including canned, dried and quick frozen fruits and vegetables.

3.9.1 The process/ work management

The Committee develops standards and related texts in accordance with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* with the possibility to omit Steps 6/7. The Committee hold its 19th Session in March 1998 after being adjourned *sine die* in 1986 to revise all the individual

standards and related texts for processed fruits and vegetables (aproximately 50 Codex documents) in order to make them more general and simple through the combination of similar commodity groups when possible and thus to facilitate their acceptance by governments. Proposals for new work in relation to the revision of existing standards and related texts are requested by means of a circular letter attached to the report of its session. The prioritization for the revision follows the assessment against the *Criteria for the Establishment of Work Priorities applicable to Commodities*. It is noted that most of the standards and related texts for processed fruits and vegetables were developed between 1970-1980 hence the need for their revision as recommended by the Codex Alimentarius Commission.

3.9.2 The speed

The 24th Session of the Committee (USA, October 2008) agreed not to develop any additional specific criteria for the setting of work priorities recognizing that the *Criteria for the Establishment of Work Priorities* of the Procedural Manual were sufficient for setting priorities for the future work of the Committee. The Committee further agreed to retain the current interval of meetings (every 24 months) and to limit the duration of the plenary session to 5 days with the possibility of working groups meeting prior to the plenary. The interval and duration of meetings is however dependent on the agreement on the work to be undertaken in future meetings.

The increased and better use of electronic working groups meeting inter-sessions and physical working groups meeting between and immediately prior to the plenary have positively assisted the Committee in facilitating the consideration of the standards at plenary, especially by identifying critical issues for the Committee to focus on that could not be resolved at the working group level.

The meeting interval allows the Committee to finalize a standard within 2 sessions (4 years) following the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts*. This has been particularly true for the finalization of two major general standards approved by the last session of the Commission namely jams, jellies and marmalades (comprising not only individual standards for these products but all regular jams, jellies and marmalades made from fruits and vegetables) and canned vegetables (comprising all individual standards for these products). These standards were approved as new work in late 90s, however, the actual revision only took place at the last two sessions of the Committee in view that the prioritization of work gave preference to the revision of other standards for processed fruits and vegetables and the additional workload arising from coordinating committees for the conversion of regional standards into worldwide standards which came at the top of the agenda when the old procedure by which regional committees primarily developed a standard and forwarded to the Commission for adoption at Step 5 and finalization by the relevant international subsidiary body.

Therefore, two main facts, the increased and better use of working groups and the completion of the conversion of several regional standards into worldwide standards have allowed the Committee to speed up the completion of the revision of existing standards for canned fruits and vegetables. To date, a few standards for canned vegetables remain in the pipeline for revision and a Working Group on Priorities established by the last session of the Committee have been entrusted with the task of examining the remaining standards for canned fruits and vegetables and the whole set of standards for quick frozen fruits and vegetables (around 20 individual standards) in order to determine the prioritization for the revision including the best procedures to speed up the completion of the review.

There still remain a few number of standards for dried produce and codes of practices that need further consideration within this framework in order for the Committee to complete its work and initiate the consideration of development of new standards proposed by member countries. The impact of the request of the Commission to consider the possibility of extending the mandate of the Committee to cover fruit juices to perform any further work on fruit juices and nectars after abolishment of the Task Force should also be considered in this framework. These two additional aspects will also be considered at the next session of the Committee.

3.9.3 The outcome

The Committee has almost completed the revision of the individual standards for canned fruits and vegetables conversion of regional standards.

3.10 CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

3.10.1 The process / work management

The CCNFSDU meets every year and between sessions works through electronic and physical working groups.

The CCNFSDU work normaly begun as a discussion paper for several sessions then proposing new work to the Commission. Work usually goes through the complete step procedure, in a number of cases work was returned to steps 3 in order to prepare versions of documents which are acceptable to all delegations. The Committee quite extensively used pre-session and especially inter-session eletronic working groups to save time for the plenary.

3.10.2 The speed

The speed needed for the work undertaken in the last 10 years varies considerably, depending on the content of document. The longest item on which the CCNFSDU worked was definition and provisions for dietary fibre.

In the last 10 years the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) has completed work on 9 documents.

ANNEX:

STANDARDS DEVELOPMENT IN CODEX 1994 – 2009

NOTES: The following table was used to develop the graphics on the speed of the Codex standard setting process in document CX/EXEC 09/63/8. It is not the intention that it be reviewed in detail but to give an indication of what kind of monitoring tool could be implemented on the Codex website as proposed in section 1.3.3.

Column 1: The number of years to completion or discontinuation of work.

Column 2: Title of the document.

Column 3: Committee acronym.

Column 4: Nature of work: R = Revision; A = Amendment; N = New text.

Columns 5 -20: Decision taken at relevant EXEC or CAC meetings.

Years	Standard and related text	Committee	New/ Rev./ Amdt	CCEXEC41 1994	CAC21 CCEXEC42 1995	CCEXEC43 1996	CAC22 1997	CCEXEC45 1998	CAC23 1999	CCEXEC47, 49 2001	CAC24 2001	CCEXEC50 2002	CAC26 2003	CAC27 2004	CCEXEC56 CAC28 2005	CAC29 2006	CAC30 2007	CAC31 2008	CAC32 2009
3	Application of the ISO 9000 Series to Food Inspection and Certification Systems	CCFICS	N	new work			Disc.												
1	Guidelines for the Exchange of Information in Food Control Emergency Situations	CCFICS	N	new work	Step 8														
7	GSFA: Revised Guidelines for the Development of Maximum Levels of Use for Food Additives with Numerical Acceptable Daily Intakes	CCFAC	N	new work					Step 5		Step 8								
3	General Guidelines for Use of the Term "Halal"	CCFL	N	new work	Step 5		Step 8												
5	Consideration of the Broader Application of the Hazard Analysis/Critical Control Point System (HACCP)	CCFH	N	new work					Disc.										
2	Potentially Harmful Herbs and Botanical Preparations Sold as Food	CCNFSDU	N	new work		CCNFSDU20 committee not competent													
4	Standard for Guavas	CCFFV	N		new work	Step 5			Step 8										
4	Standard for Chayotes	CCFFV	N		new work	Step 5			Step 8										
4	Standard for Longans	CCFFV	N		new work			Step 5	Step 8										
1	Standard for Fresh Coconut	CCFFV	N		new work	Disc.													
4	Consideration of Objective Indices of Maturity	CCFFV	N		new work				Disc.										
4	Consideration of the Application of Quality Tolerances at import	CCFFV	N		new work				Disc.										
6	Recommended Code of Hygienic Practice for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)	CCFH	N		new work			Step 5			Step 8								
6	Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food	CCFH	N		new work				Step 5		Step 8								
8	Standard for Fermented Milk Products	CCMMP	N		new work					Step 5			Step 8						
5	Consideration of Heat Treatment Definitions	CCMMP	N		new work					Disc.									
4	Guidelines for the Development of Equivalence Agreements Regarding Food Import and Export Inspection and Certification Systems	CCFICS	N		new work			Step 5	Step 8										
2	Revised Guidelines for the Inclusion of Provisions on Nutrional Quality in Food Standards and Other Codex Texts	CCNFSDU	R		new work		Disc.												
12	Revision of the Standard for Infant Formula and Formulas for Special Medical Purposes intended for Infants: section A	CCNFSDU	R		new work									Step 5			Step 8		
12	Revision of the Standard for Infant Formula and Formulas for Special Medical Purposes intended for Infants: section B	CCNFSDU	R		new work											Step 5	Step 8		
10	Guidelines for Vitamin and Mineral Food Supplements	CCNFSDU	N		new work									Step 5	Step 8				
6	Amendment to the General Standard for the Labelling of Prepackaged Foods - Labelling of Foods Obtained Through Biotechnology : allergenes	CCFL	N		new work				Step 5		Step 8								
4	Revision of Recommended Methods of Sampling for Pesticide Residues for the Determination of Compliance with MRLs	CCPR	R		new work		Step 5		Step 8										
11	Revision of the Codex Standard for Processed Cereal-Based Foods for Infants and Young Children	CCNFSDU	R		new work									Step 5		Step 8			
6	Revision of Codex Standard for Cocoa Products and Chocolate	CCCPC	R		new work						Step 8								
4	Revision of Codex Standard for Pineapple	CCFFV	R		new work			Step 5	Step 8										
3	Standard for Mexican Limes	CCFFV	N			new work			Step 8										
3	Standard for Ginger	CCFFV	N			new work			Step 8										
3	Standard for Grapefruit (Citrus Paradisi)	CCFFV	N			new work			Step 8										
7	Standard for Acqueous Coconut Products - Coconut Milk and Coconut Cream	CCASIA	N			new work				Step 5			Step 8						
4	Code of Hygienic Practice for Aqueous Coconut Products	CCASIA	N			new work				Disc.									
5	Standard for Kimchi	CCASIA	N			new work		Step 5			Step 8								
12	Standard for Raw and Live Bivalve Molluscs	CCFFP	N			new work											Step 5	Step 8	
0	Standard for Smoked Fish, Smoked-Flavoured Fish and Smoked-Dried Fish	CCFFP	N			new work													
8	Standard for Salted Atlantic Herring and Salted Sprat	CCFFP	N			new work				Step 5				Step 8					
6	Standard for Chocolate and Chocolate Pruducts (Combined Standard Covering Previous Standards for Chocolate, Cocoa Butter Confectionery and for Composite and Filled Chocolate)	CCCPC	N				new work			Step 5			Step 8						
7	Recommended Code of Practice on Good Animal Feeding	TFAF	N				new work						Step 5	Step 8					
4	Code of Practice Concerning Source Directed Measures to Reduce Contamination of Foods with Chemicals	CCFAC	N				new work			Step 5	Step 8								
7	Code of Hygienic Practice for Milk and Milk Products	CCFH	N				new work						Step 5	Step 8					
10	Application of Microbiological Risk Evaluation to International Trade	CCFH	N				new work								Step 5		Step 8		
6	Revised Guidelines for the Application of HACCP System	CCFH	R				new work						Step 8						
6	Amendment to the Guidelines on Nutrition Labelling	CCFL	A				new work					Step 5	Step 8						
4	Guidelines for the use of the term "vegetarian"	CCFL	N				new work			Disc.									
4	"Sports Drinks" and "Energy Drinks"	CCFL	N				new work				Disc.								
4	Revision of the Code of Hygienic Practice for the Preparation and Sale of Street Foods (regional code for LAC)	CCLAC	R				new work				Step 8								
6	Harmonized IUPAC Guidelines for Single-Laboratory Validation of Methods of Analysis	CCMAS	N				new work						Step 8						
9	Standard for Dairy Fat Spreads	CCMMP	N				new work									Step 5/8			
10	Standard for Mozzarella	CCMMP	N				new work									Step 5	Step 8		

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4	General Standard for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)	CCNMW	N				new work				Step 5/8								
4	Revision of the Codex Standard for Bouillons et Consommés	CCSB	R				new work			Step 5	Step 8								
3	Standard for Tannia	CCFFV	N					new work	Step 5		Step 8								
3	Standard for Sweet Cassava	CCFFV	N					new work			Step 8								
3	Standard for Cape Gooseberry	CCFFV	N					new work			Step 8								
5	Standard for Pitahayas	CCFFV	N					new work	Step 5				Step 8						
3	Revision of the Codex Standard for Papaya	CCFFV	R					new work	Step 5		Step 8								
5	Code of Hygienic Practice for Fresh Fruits and Vegetables	CCFFV	N					new work		Step 5			Step 8						
5	Guidelines for Food Import Control Systems	CCFICS	N					new work		Step 5			Step 8						
3	Guidelines for the Design, Production, Issuance and Use of Generic Official Certificates	CCFICS	N					new work			Step 8								
2	Provisions of Fortification of Iodine, Iron and Vitamin A in the Guidelines on Nutrition Claims	CCNFSDU	N					new work		Disc.									
5	Standard for Canned Stone Fruits	CCPFV	N					new work		Step 5			Step 8						
9	Standard for Certain Canned Citrus Fruits	CCPFV	N					new work							Step 5		Step 8		
0	Standard for Canned Berry Fruits	CCPFV	N					new work											
11	Standard for Certain Canned Vegetables	CCPFV	N					new work									Step 5		Step 8
11	Standard for Jam, Jellies and Marmalades	CCPFV	N					new work									Step 5		Step 8
5	Guidelines for Packing Media for Canned Fruits	CCPFV	N					new work		Step 5			Step 8						
11	Guidelines for Packing Media for Canned Vegetable	CCPFV	N					new work											Disc.
7	Standard for Soy Sauce	CCPFV	N					new work							Disc.				
3	Revised Standard for Canned Applesauce	CCPFV	R								Step 8								
3	Revised Standard for Canned Pears	CCPFV	R								Step 8								
3	Amendments to the Revised Standard for Food Grade Salt	CCFAC	A					new work		Step 5	Step 8								
1	Amendment to the Recommended International Code of Practice - General Principles of Food Hygiene	CCFH	A					new work	Step 8										
4	Revised European Regional Standard for Mayonnaise	CCEUR	R						new work				Revoked (CODEX STAN 168-1989)						
2	Revised European Regional Standard for Vinegar	CCEUR	R						new work		Revoked								
4	Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals, including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes	CCFAC	N						new work			Step 5	Step 8						
4	Revised General Standard for Irradiated Foods	CCFAC	R						new work	Step 5			Step 8						
	Standard for Apples	CCFFV	N						new work									Step 5	
8	Standard for Table Grapes	CCFFV	N						new work				Step 5				Step 8 Step 5/8		
9	Standard for Tomatoes	CCFFV	N						new work					Step 5				Step 8	
4	Guidelines for the Utilisation of and Promotion of Quality Insurance Systems	CCFICS	N						new work				Disc. ALINORM 03/30A CCFICS 11, 2002						
2	Amendments to the Draft Standard for Named Vegetable Oils: - High Oleic Acid Sunflower Oil - High Oleic Acid Safflower Oil	CCFO	A						new work		Step 5/8								
	Recommended International Code of Hygienic Practice for Storage and Transport of Edible Oils and Fats in Bulk: List of Acceptable and Banned Previous Cargoes	CCFO	N						new work		Step 5								
2	Recommended International Code of Hygienic Practice for the Storage and Transport of Edible Oils and Fats in Bulk: List of Acceptable and Banned Previous Cargoes	CCFO	N						new work		Step 5/8								
	Revision of the Code of Ethics for International Trade in Foods (CAC/RCP 20-1979; Rev. 1-1985)	CCGP	R						new work										Step 5
2	Amendments to the Revised Standard for Cheese: Description	CCMMP	A						new work		Step 5/8								
7	Amendments to the Revised Standard for Cheese: Composition	CCMMP	A						new work			Step 5				Step 8			
2	Revised Standard for Edible Casein Products	CCMMP	R						new work		Step 5/8								
4	Revised Standard for Whey Powders	CCMMP	R						new work	Step 5			Step 8						
9	Revision of the Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children	CCNFSDU	R						new work								Step 5	Step 8	
	Standard for Dried Figs	CCPFV	N						new work										
2	Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Livestock	CCFL	N							Step 8									
8	Codex General Standard for the Labelling of Prepackaged Food: Section 5.1 (Quantitative Ingredient Declaration)	CCFL	R							new work							Step 5	Step 8	
7	Standard for Tomato Concentrate	CCPFV	N							never approved by CAC or CCEXEC					Step 5		Step 8		

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7	Standard for Canned Tomatoes	CCPFV	N							never approved by CAC or CCEXEC					Step 5		Step 8		
3	Model Certificate for Fish and Fishery Products	CCFFP	N							new work			Step 5	Step 8					
7	Revised Recommended International Code of Practice for the Processing and Handling of Quick-Frozen Foods (CAC/RCP 8-1976)	CCPFV	R							new work								Step 5/8	
6	Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria Monocytogenes in Ready-to-eat Foods	CCFH	N							new work					Step 5		Step 8		
2	Amendment to the Recommended International Code of Practice- General Principles of Food Hygiene-Annex: Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application - Application of HACCP in Small and/or Less Developed Businesses	CCFH	A							new work		Step 5	Step 8			Step 8			
6	Revised Recommended International Code of Hygienic Practice for Egg Products (CAC/RCP 30-1983)	CCFH	R							new work					Step 5		Step 8		
3	Revision of the Guidelines for the Exchange of Information in Food Control Emergency Situations (CAC/GL 19-1995)	CCFICS	R							new work				Step 5/8					
2	Amendment to the Standard for Named Vegetable Oils: Mid-Oleic Acid Sunflower Oil, Palm Superolein, and additional data to Table 3 and 4	CCFO	A							new work			Step 5/8						
3	Guidelines on Measurement Uncertainty	CCMAS	N							new work			Step 5	Step 8					
8	Guidelines for Evaluating Acceptable Methods of Analysis	CCMAS	N							new work				Step 5					Disconti-nuation
	Code of Practice for Street-Vended Foods	CCNEA	N							new work									
6	Regional Standard for Canned Humus with Tehena	CCNEA	N							new work					Step 5		Step 8		
6	Regional Standard for Canned Foul Medames	CCNEA	N							new work					Step 5		Step 8		
2	Recommended International Code of Practice for Radiation Processing of Food	CCFAC	R							new work			Step 5/8						
4	CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods	CCFAC	N							new work			Step 5		Adopted				
2	Revision to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Section 5 - Criteria	CCFL	R							new work			Step 8						
3	Amendment to the Standard for Quick Frozen Lobsters	CCFFP	A							new work			Step 5	Step 8					
	Standard for Quick Frozen Scallop Adductor Muscle Meat	CCFFP	N							new work									
2	African Regional Guidelines for National Codex Contact Points and National Committees	CCAFRIC A	N							new work			Step 5/8						
5	Standard for Instant Noodles	CCASIA/ CCCPL	N							new work			Step 5			Step 8 Step 5/8			
5	Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	CCMMP	N							new work			Step 5			Step 8			
5	Standard for a Blend of Sweetened Condensed Millk and Vegetable Fat	CCMMP	N							new work			Step 5			Step 8			
5	Standard for a Blend of Skimmed Milk and Vegetable Fat in Powder Form	CCMMP	N							new work			Step 5			Step 8			
1	Amendment to the Codex Group Standard for Cheeses in Brine (Sampling)	CCMMP	A							new work	Step 5/8								
2	Amendment to the Codex General Standard for Cheese (Appendix on cheese rind, surface and coatings)	CCMMP	A							new work			Step 5/8						
2	Principles for the Risk Analysis of Foods Derived from Modern Biotechnology	FBT	N							new work	Step 5		Step 8						
2	Guideline for the Conduct of Food Safety Assessment of Foods derived from Recombinant-DNA plants	FBT	N							new work			Step 8						
2	Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems	CCFICS	N							new work Step 5			Step 8						
2	Code of Practice for the Prevention and Reduction of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages	CCFAC	N							new work		Step 5	Step 8						
5	Code of Practice for the Prevention and Reduction of Dioxin and Dioxin-Like PCB Contamination in Food and Feeds	CCFAC	N							new work						Step 5/8			
2	Revision of the Guidelines on Good Laboratory Practice in Pesticide Residue Analysis	CCPR	R							new work		Step 5	Step 8						
2	Revision of the Introduction Section of the Recommended methods of Analysis for Pesticide Residues	CCPR	R							new work			Step 5/8						
1	Amendments to Table 3 of the Codex General Standard for Food Additives	CCFAC	A							new work	Step 5A								
1	Amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Substances used for Soil Conditioning and Fertilization	CCFL	A							new work	Step 5A								
1	Proposed Draft Amendments to Codex Classification of Foods and Animal Feeds (Definitions of meat, mammalian fats, poultry fats and milks)	CCPR	A							new work	Step 5A								
3	Code of Practice on the Prevention and Reduction of Lead Contamination in Foods	CCFAC	N								new work		Step 5	Step 8					
2	Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms	FBT	N								new work		Step 8						

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2	Annex on Allergenicity Assessment (part of the Guideline for the Conduct of Food Safety Assessment of Foods derived from Recombinant-DNA plants)	FBT	N								TFFBT2 agreed to develop a separate annex containing detailed procedures for the allergenicity assessment - not		Step 5/8						
6	Model Export Certificate for Milk and Milk Products	CCMMP	N									new work				Step 5		Step 8	
5	Revised Standard for Cheddard	CCMMP	R											Step 5			Step 8		
5	Revised Standard for Danbo	CCMMP	R											Step 5			Step 8		
5	Revised Standard for Edam	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Gouda	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Havarti	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Samso	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Emmental	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Tilsiter	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Saint-Paulin	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Provolone	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Cottage Cheese	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Coulommiers	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Cream Cheese	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Camembert	CCMMP	R													Step 5	Step 8		
5	Revised Standard for Brie	CCMMP	R													Step 5	Step 8		
4	Revised Standard for Whey Cheeses	CCMMP	R									new work		Step 5		Step 8			
	Fermented Milk Drinks (whether as an amendment to the existing standard for Fermented Milks or as a new standard, to be decided)	CCMMP	A									new work						Step 5	
6	Guidelines for the Validation of Food Safety Control Measures: Annex to International Code of Practice-General Principles of Food Hygiene	CCFH	N									new work						Step 5/8	
3	Code of Practice to Minimize and Contain Antimicrobial Resistance	CCRVDF	N									new work			Step 5/8				
7	Revised Guidelines for the design and Implementation of National Regulatory Food Safety Assurance Programmes associated with the Use of Veterinary Drugs in Food Producing Animals	CCRVDF	R									new work				Step 5			Step 8
	Standard for Processed Cheese	CCMMP	N									new work							
3	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts	CCFAC	N									new work		Step 5	Step 8				
5	Working Principles for Risk Analysis for Food Safety for Application by Governments	CCGP	N									new work					Step 8		
2	Principles and guidelines for establishing risk-based ante- and postmortem inspection systems for particular slaughter populations, including examples - Annex to the proposed draft Code of Hygienic Practice for Fresh Meat	CCMPH	N									new work		Disc.					
2	Principles and guidelines on systems for microbiological process control for meat, including establishment of performance parameters for outcomes of process control and implementation of national microbiological databases - Annex to the proposed draft Code of Hygienic Practice for Fresh Meat	CCMPH	N									new work		Disc.					
3	Revise the Preamble to the Codex General Standard for Food Additives	CCFAC	R										new work		Step 5	Step 8			
1	Code of Practice for the Safe Use of Active Chlorine	CCFAC	N										new work	Disc.					
3	Revise the Guidelines Levels for Radionuclides in Foods following Accidental Nuclear Contamination for Use in International Trade (CAC/GL 5 1989), including Guideline Levels for Long Term Use	CCFAC	R										new work			Step 5/8			
5	Maximum Levels for Aflatoxins in almonds, hazelnuts and pistachios	CCFAC	N										new work		Step 5			Step 8	
5	Maximum Levels for Aflatoxins in almonds, hazelnuts and pistachios	CCFAC	N										new work			Step 5		Step 8	
2	Code of Practice for the Prevention and Reduction of Tin Contamination in Canned Foods	CCFAC	N										new work	Step 5	Step 8				
1	Maximum Levels for Doexynivalenol	CCFAC	N										new work	Disc.					
	Standard for Sturgeon Caviar	CCFFP	N										new work		Step 5				
2	Amendments to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (sampling and analysis)	CCFFP	A										new work	Step 5	Step 8				
2	Standard for Rambutan	CCFFV	N										new work		Step 5/8				
2	Amendments to the Standard for Named Vegetable Oils; Amendment of Sesameseed Oil	CCFO	A										new work		Step 5/8				
6	Amendments to the Standard for Named Vegetable Oils; Inclusion of Rice Bran Oil	CCFO	A										new work		Step 5				Step 8
2	Amendment to Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk with accelerated procedure	CCFO	A										new work		Step 5A				
5	Guidelines for Settling Disputes on Analytical (Test) Results	CCMAS	N										new work			Step 5		Step 8	
4	Standard for Tehena	CCNEA	N										new work		Step 5		Step 8		

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2	Regional Guidelines for Codex Contact Points and National Codex Committees (Near East Region)	CCNEA	N										new work		Step 5/8				
6	Recommendations on the Scientific Basis of Health Claims	CCNFSDU	N										new work						Step 5/8
2	Guidelines on the Use of Mass Spectrometry (MS) for Identification, Confirmation and Quantitative Determination of Residues	CCPR	N										new work		Step 5/8				
3	Guidelines on Estimation of Uncertainty of Results	CCPR	N										new work		Step 5	Step 8			
5	Regional Standard for Ginseng Products	CCASIA	N											new work			Step 5		Step 8
5	Regional Standard for Fermented Soybean Paste (Doenjang)	CCASIA/ CCCPL	N											new work					Step 5/8
5	Regional Standard for Gochujang (Hot Pepper Fermented Soybean Paste)	CCASIA/ CCCPL	N											new work			Step 5		Step 8
4	Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems (CAC/GL 53/2003)	CCFICS	A											new work				Step 5/8	
1	Principles for Electronic Certification	CCFICS	N											new work	Step 5/8				
2	Principles and Guidelines for Imported Food Inspection Based on Risk	CCFICS	N											new work		Step 5/8			
4	Sampling Plans for Aflatoxins in Almonds, Brazil nuts, Hazelnuts and Pistachios	CCFAC	N											new work				Step 5/8	
4	Maximum Levels for 3-MCPD (Chroropropanol) in Acid Hydrolized Vegetables Proteins (acid-HVPs) and Acid HVP Containing Products	CCFAC	N											new work			Step 5.	Step 8	
4	Revision of the Recommended International Code of Practice for Foods for Infants and Children (CAC/RCP 21-1979 - amended 1981)	CCFH	R											new work				Step 5/8	
	Limited Revision of the Codex Classification of Foods and Animal Feeds (1993)	CCPR	R											new work					Step 5
1	Revision of the Definition of "Food" in the Procedural Manual	CCGP	R											new work	Disc.				
4	Amendment to the Codex Standard for Names Vegetable Oil; Amendment to Total Carotenoids in Unbleached Palm Oil - Accelerated Procedure	CCFO	A												new work				Disc.
	Code of Practice on the Processing of Scallop Meat	CCFFP	N												new work				
	Standard for "Bitter" Cassava	CCFFV	N												new work		Step 5.		
1	Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System	CCFICS	N												new work	Step 5/8 with Amendments (see par. 72-73)			
2	Revision of the Codex Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001)	CCFICS	R												new work		Step 5/8 with Amendments		
	Regional Standard for Non-Fermented Soybean Products	CCASIA	N												new work				
3	Revision of the Class Names International Numbering System for Food Additives (CAC/GL 36-1989)	CCFAC	R												new work	Step 5		Step 8	
1	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	CCFAC	N												new work	Step 5/8			
3	Code of Practice for the Reduction of 3-monochloroproane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Proteins (Acid-HVPs) and Products that Contain Acid-HVPs	CCFAC	N												new work		Step 5	Step 8	
1	Definition of Trans-Fatty Acids (Amendment to the General Standard for the Labelling of Prepackaged Foods and the Guidelines on Nutrition Labelling) - Accelerated procedure	CCFL	A												new work	Step 5A			
1	Revision of the MRL Elaboration Procedure	CCPR	R												new work	Disc.			
2	Guideline for the Conduct of Food Safety Assessment of Foods derived from Recombinant-DNA Animals	FBT 2	N													new work		Step 5/8	
2	Annex to the Codex Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants (CAC/GL 45-2003) regarding food safety assessment of foods derived from recombinant-DNA plants modified for nutritional or health benefits	FBT 2	N													new work		Step 5/8	
2	Guidelines for the Use of Flavourings	CCFA	N													new work	Step 5.	Step 8 Step 5/8 (Section 4)	
3	Revision of the Preamble of the Codex General Standard for Contaminants and Toxins in Foods	CCCF	R													new work			Step 5/8
1	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine	CCCF	N													new work	Step 5/8		
3	Code of Practice for the Reduction of Acrylamide in Foods	CCCF	N													new work		Step 5	Step 8
3	Code of Practice for the Reduction of Contamination of Food with PAH from Smoking and Direct Drying Processes	CCCF	N													new work		Step 5	Step 8
2	Amendment to the List of Additives of the Code Standard for Cream and Prepared Creams	CCMMP	A													new work		Step 5/8	
	Extension of the Work on the Revision of the Codex Classification of Foods and Animal Feeds	CCPR	R													new work			

Years	Standard and related text	Committee	New/ Rev./ Amdt	CCEXEC41 1994	CAC21 CCEXEC42 1995	CCEXEC43 1996	CAC22 1997	CCEXEC45 1998	CAC23 1999	CCEXEC47, 49 2001	CAC24 2001	CCEXEC50 2002	CAC26 2003	CAC27 2004	CCEXEC56 CAC28 2005	CAC29 2006	CAC30 2007	CAC31 2008	CAC32 2009
2	Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically produced Foods: Annex 1 (inclusion of Ethylene)	CCFL	A													new work	Step 5	Step 8	
2	Definition of Advertising as related to Health and Nutrition Claims	CCFL	N													new work	Step 5	Step 8	
3	Review of Analytical Terminology for Codex Use	CCMAS	R													new work		Step 5	Step 8
	Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products	CCFFP	R														new work		
	Amendment to the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets - Breaded or in Batter (Nitrogen Factors)	CCFFP	A														new work		
	Standard for Fish Sauce	CCFFP	N														new work		
	Standard for Fresh/Live and Frozen Abalone (Haliotis spp)	CCFFP	N														new work		
	Sampling Plan including Methodological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media	CCPFV	N														new work		
2	Establishment and Application of Risk Analysis Principles by the Committee on Nutrition and Foods for Special Dietary Uses	CCNFSDU	N														new work	Step 5.	Step 8
	Regional Standard for Chili Sauce	CCASIA	N														new work		
	Regional Standard for Edible Sago Flour	CCASIA	N														new work		Step 5
1	Annex to the Guideline for the conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants on Low-level Presence of Recombinant-DNA Plant Material	FBT 2	N														new work	Step 5/8	
	Guidelines for Control oif Campylobacter and Salmonella spp. in Chicken Meat	CCFH	N														new work		
	Amendment to the Standard for Named Vegetable Oils: Palm Kernel Olein and Palm Kernel Stearin	CCFO	A														new work		Step 5
1	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	CCCF	N														new work	Step 5/8	
1	Revision of the Food Category System (FCS) of the Codex General Standard for Food Additives	CCFA	R														new work	Step 5/8	
1	Amendments to Section 3.2 "Health-Related Limits for Certain Substances" of the Standard for Natural Mineral Waters (CODEX STAN 108-1981)	CCNMW	A														new work	Step 5/8	
	Science-based Risk Assessment Guidance Regarding Food-borne Antimicrobial Resistant Microorganisms	TFAMR	N															new work	
	Risk Management Guidance to Contain Food-borne Antimicrobial Resistant Microorganisms	TFAMR	N															new work	
	Guidance on creating Risk Profiles for Antimicrobial Resistant Food-borne Microorganisms for Setting Risk Assessment and Management Priorities	TFAMR	N															new work	
	Commodity-specific Annexes to the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)	CCFH	N															new work	
	Code of Hygienic Practice for Vibrio Species in Seafood	CCFH	N															new work	
	Revision of Nutrient Reference Values of Vitamins and Minerals in the Guidelines for Nutrition Labelling (CAC/GL 2-1985)	CCNFSDU	R															new work	
	Principles and Guidelines for the Conduct of Foreign on-Site Audits and Inspection	CCFICS	N															new work	
1	Annex to the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001): Generic Model Health Certificate	CCFICS	N															new work	Step 5/8
	Guidelines on Criteria for Methods for the Detection and Identification of Foods Derived from Biotechnology	CCMAS	N															new work	
	Revision of the Guidelines on Measurement Uncertainty (CAC/GL 54-2004)	CCMAS	R															new work	
	Maximum Levels for Total Aflatoxins in Brazil Nuts	CCCF	N															new work	
1	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee	CCCF	N															new work	Step 5/8
	Revision of Guidelines on Estimation of Uncertainty of Results (CAC/GL 59-2006)	CCPR	R															new work	
	Revision of the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues	CCPR	R															new work	
	Guidelines and Principles for Substances used as Processing Aids	CCFA	N															new work	
1	Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999): Rotenone	CCFL	A															new work	Step 5A
	Revision of the Guidelines on Nutrition Labelling (CAC/GL 2-1985): Implementation of the Global Strategy for Diet, Physical Activity and Health	CCFL	R															new work	
	Standard for Chili Peppers	CCFFV	N															new work	
	Standard for Tree Tomato	CCFFV	N															new work	
	Revision of the Standard for Avocado	CCFFV	R															new work	
	Revision of the Standards for Canned Bamboo Shoots (CODEX STAN 241-2003) and Canned Mushrooms (CODEX STAN 55-1981) for inclusion as annexes to the Draft Standard for Certain Canned Vegetables	CCPFV	R																new work

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	Revision of the Standard for Table Olives (CODEX STAN 177-1991)	CCPFV	R																new work
	Revision of the Standard for desiccated Coconut (CODEX STAN 66-1981)	CCPFV	R																new work
	Regional Standard for Culantro Coyote	CCLAC	N																new work
	Regional Standard for Lucuma	CCLAC	N																new work
	Principles and Guidelines for Food Control Systems	CCFICS	N																new work
	Code of Hygienic Practice for Control of Viruses in Food	CCFH	N																new work
	Regional Standard for Harissa (hot pepper paste)	CCNEA	N																new work
	Regional Standard for Halwa Tehenia (halwa shamia)	CCNEA	N																new work
	Maximum Levels for Fumonisins in Maize and Maize Products and Associated Sampling Plans	CCCF	N																new work
	Code of Practice for the Reduction of Ethyl Carbamate in Stone Fruit Distillates	CCCF	N																new work
	Revision of the Code of Practice for the Prevention and Reduction of Aflatoxins in Tree Nuts (CAC/RCP 59-2005): Additional measures for Brazil	CCCF	R																new work
	Maximum Levels for Melamine in Foods and Feed	CCCF	N																new work