



Agenda Item 2 (a)

CX/EXEC 13/68/2

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION**

Sixty-eighth Session

FAO Headquarters, Rome, Italy

25-28 June 2013

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

- 1) In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2. Critical Review, the texts submitted to the Commission for consideration for adoption should be examined:
 - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts,
 - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate,
 - for format and presentation, and
 - for linguistic consistency.
- 2) The format included in the Strategic Plan 2008-2013 is used in the presentation of the critical review. The Job Identification Number provides information on standards and related texts that were approved as new work from 2004 onwards. As the Committee needs to know the date when new work was initiated for all standards and related texts under elaboration, the first column in the Table indicates either the Identification Number, or the year when new work was approved, or the year when work actually started, as applicable. The target year is the year by which the text is to be adopted at Step 8, as agreed by the Commission on the basis of the project document (from 2004 onwards), or the date specified by the Committee, where applicable.
- 3) The output codes are specified in Part 2 of the Strategic Plan: 1.1: Review and develop Codex standards and related texts for food safety; 1.2: Review and develop Codex standards and related texts for food quality; 1.3: Review and develop Codex standards and related texts for food labelling and nutrition; 1.4: Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis. The draft standards and related texts submitted for adoption are listed in the following Tables with notes to draw the attention of the Executive Committee and the Commission to specific issues. The notes include the status of endorsement when applicable and only for relevant provisions.
- 4) There are no comments when no specific problems exist as regards the criteria mentioned in the Critical Review or other related issues. The comments from Chairpersons or host countries are included in the Tables. Comments received after the finalisation of the present document will be presented as room documents.
- 5) This document should be read in conjunction with CX/CAC 13/36/3, CX/CAC 13/36/3-Add.1 - List of Draft Standards and Related Texts Submitted to the Commission for Adoption and CX/CAC 13/36/5 and CX/CAC 13/36/5-Add.1 - List of Proposed Draft Standards and Related Texts submitted at Step 5.

PART I - DRAFT STANDARDS AND RELATED TEXTS AT STEP 8, 5/8 or 5 Accelerated

Committee on Fresh Fruits and Vegetables (17th Session, 3-7 September 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Revised Standard for Avocado (CODEX STAN 197-1995) Draft provisions for uniformity rules and other size-related provisions (sections 5.1 – uniformity and 6.2. – commercial identification) in the Draft Standard for Avocado	N19-2008	2011	8	1.2		Held at Step 7 by the 16 th CCFFV (2011) pending completion of the provisions on maturity requirements (methods of analysis for the determination of dry matter content); quality tolerances (allowances of tolerances for decay and/or internal breakdown); and size uniformity by the 17 th CCFFV (2012). The Standard is harmonized with the UNECE Standard for Avocado based on point (b) of the Terms of Reference of the CCFFV to the extent it suits Codex's objectives and members' needs No specific provisions for food additives and methods of analysis CCFL: endorsed
Draft Standard for Pomegranate	N01-2010	2013	8	1.2		Adopted at Step 5 by the 34 th CAC (2011) No specific provisions for food additives and methods of analysis CCFL: endorsed
Proposed Draft Provisions for sizing and uniformity rules (sections 3 and 5.1) (Draft Standard for Pomegranate)			5/8	1.2		
Comments by the Chairperson/host country:						

FAO/WHO Coordinating Committee for Europe (28th Session, 25-28 September 2012)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Revised Regional	N02-2011	2015	5/8	1.2		Revision of CODEX STAN40R-1981

Standard for Fresh Fungus “Chanterelle”						CCFL: endorsed
Comments by the Chairperson/host country:						

Committee on Fish and Fishery Products (32 nd Session, 1-5 October 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Standard for Smoked Fish Smoke-Flavoured Fish and Smoke-Dried Fish	1996	2011	8	1.2		CCFA : endorsed with amendments , and ongoing consideration of certain additives CCMAS: endorsed with amendments CCFL :endorsed with an amendment Chair’s comments CCFFP’s 32nd session made good progress and finalized pending FA provisions.
Draft Standard for Fresh/Live and Frozen Abalone	N03-2007	2012	8	1.1-1.2		CCFL: endorsed CCMAS: the methods for biotoxin determination in this standard are those referenced in the Standard for Live and Raw Bivalve Molluscs. However due to the focus of discussion in CCMAS on the Proposed Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins in the <i>Standard for Live and Raw Bivalve Molluscs</i> (see Part II of this document), when CCMAS did not endorse the aforementioned criteria, as an oversight, it then also did not endorse the methods for biotoxin determination for the Standard for Fresh/Live and Frozen Abalone. It is proposed that CCEXEC

						<p>recommend adoption of the Standard for Fresh/Live and Frozen Abalone with a reference to the methods for biotoxin determination in the <i>Standard for Live and Raw Bivalve Molluscs</i> (CODEX STAN 292-2008).</p> <p>CCFFP's 32nd session made good progress and finalized pending discussions.</p>
Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products	2007	2012	5/8	1.2		<p>CCFFP's 32nd session made very good progress based on excellent preparatory work from many delegations between sessions.</p> <p>(For inclusion in section II of the PM)</p>
Proposed Draft Amendment to the Standard for Quick Frozen Fish Sticks (nitrogen factors)	N01-2007	2009	5/8	1.2		CCFFP's 32nd made good progress.
Amendments to sections I-6.5, I-8.5 and II-8.7 of the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008) and Sections 7.1 and 7.2.2.2 to the Code of Practice for Fish and Fishery Products (CAC/RCP52 – 2003)					FAO/WHO Expert Meeting on <i>Salmonella</i> in bivalve molluscs (2011)	Criterion for <i>Salmonella</i> . Amendments based on conclusions of the FAO and WHO Expert group and recommendation from CCFH.
<p>Comments by the Chairperson/host country:: See above.</p> <p>Note:</p> <p>CCEXEC 67 (2012) noted that the Draft Standard for Smoked Fish and the Proposed Draft Performance Criteria for Methods for Marine Biotoxins were expected to be finalised in October 2012 for adoption in 2013 and that the Revision of the Procedure for the Inclusion of Additional Species would be considered for finalisation and alternatively, its discontinuation would be considered.</p>						

Committee on Processed Fruits and Vegetables (26 th Session 15-19 October 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Standard for Table Olives (Revision of CODEX STAN 66-1981)	N02-2009	2013	5/8	1.2		<p>65th CCEXEC (2011) encouraged CCPFV to set a realistic target date, in case the revision could not be finalised at its next session.</p> <p>The Standard has been revised in collaboration with the International Olive Council (IOC) and is harmonized with the IOC Standard to the extent it suits Codex's objectives and members' needs.</p> <p>CCFA: endorsed (general reference to the GSFA for the relevant food category) – ongoing work on additive provisions in the relevant food category in the GSFA</p> <p>CCMAS: endorsed with some amendments</p> <p>CCFL: endorsed</p>
Amendment to the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003)			For adoption			<u>Introduction of definition for “regular packs” consequential to the ongoing revision of the standards for canned fruits (proposed draft Standard for Certain Canned Fruits)</u>
Amendment to the Standards for Certain Canned Citrus Fruits, Preserved Tomatoes and Processed Tomato Concentrates (section 4 – food additives)			For adoption			<u>Updating of food additive provisions and introduction of references to the GSFA for the relevant food category when possible.</u>
Amendment to the Standard for Canned Applesauce (section 9 – methods of analysis)			For adoption			<u>Introduction of provisions for methods of analysis (already endorsed by CCMAS)</u>
Comments by the Chairperson/host country:						

Proposed Draft Standard for Table Olives

1. The CCPFV agreed to include optional trade categories in the standard.
2. The CCFA endorsed the food additive provisions for the table olive standard recommended by the CCPFV during CCFA's 45th session. These provisions are comprised of the following general references to the General Standard for Food Additives (GSFA):

“Acidity regulators, antioxidants, colour retention agents¹, firming agents, flavour enhancers, preservatives, and thickeners² used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 04.2.2.3 (Vegetables including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.”

¹ Table olives darkened with oxidation

² Table olives with stuffing

Proposed Amendments to Guidelines and Standards

The 26th CCPFV forwarded to the CAC for adoption amendments to the Codex documents underlined in the listing below. The 45th CCFA endorsed the amendments relating to food additives for items 2, 3, and 4 below.

1. Guidelines for Packing Media for Canned Fruits. Added the following definition of regular pack:
“2.8 Regular pack – The product may also be designated as “regular pack” meaning whole fruit or pieces of fruit with liquid packing medium.”
 2. Standard for Certain Canned Citrus Fruits. Replaced the existing food additive references with the following:
“Acidity regulators and firming agents used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.”
 3. Standards for Preserved Tomatoes. Expanded the list of allowable acidity regulators and replaced the list for firming agents with the following general reference to the GSFA:
“Firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this Standard.”
 4. Standard for Processed Tomato Concentrates. Expanded the list of allowable acidity regulators.
- Standard for Canned Applesauce. Added methods of analysis for fill of container and soluble solids to Section 8 of the standard.

FAO/WHO Coordinating Committee for Asia (18 th Session, 5-9 November 2012)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Regional Standard for Tempe	N05-2011	2015	5/8	1.2		CCFA: endorsed CCMAS: endorsed with amendments and some questions for clarification to CCASIA CCFL: endorsed
Amendments to some food additive provisions in the Regional Standards for Fermented Soybean Paste (CODEX STAN 298R-2009) and for Chili Sauce (CODEX STAN 306R-2011)						Update of the section on food additives in adopted standards, endorsed by CCFA
Comments by the Chairperson/host country of the Committee:						

Committee on Food Hygiene (44 th Session 12-16 November 2012)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Revision of the Principles for Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)	N06-2010	2012	5/8	1.1		65 th CCEXEC (2011) invited CCFH to propose another target date if the work could not be completed at its next session. The 43 rd Session of CCFH agreed on an innovative approach through mentoring and with financial assistance from the CTF for the development of examples for the various MC applications (to help with the understanding of the establishment and application of MCs).
Proposed Draft Annex on Berries to the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)	N02-2012	2015	5/8	1.1		
Comments by the Chairperson/ host country of the Committee:						

- **PROPOSED DRAFT REVISION OF THE PRINCIPLES FOR THE ESTABLISHMENT AND APPLICATION OF MICROBIOLOGICAL CRITERIA.** The Committee agreed to advance to Step 5/8, with the omission of Steps 6 and 7, the proposed draft Principles and Guidelines for adoption by the 36th Session of the Commission. The Committee expressed its appreciation to the Codex Trust Fund for supporting the pilot project by funding the attendance of Trust Fund participants at the physical working groups. This allowed for greater interaction among the members of the working group and greatly contributed to the understanding of microbiological criteria and facilitated the finalization of this important piece of work. The project also resulted in a very educational experience for all countries and observers involved.
- **PROPOSED DRAFT ANNEX ON BERRIES TO THE CODE OF HYGIENIC PRACTICE FOR FRESH FRUITS AND VEGETABLES (CAC/RCP 53-2003).** The Committee noted that considerable progress had been made on the document and that there were no outstanding issues and, therefore, it could be advanced for adoption. The Committee further supported the recommendation that the Code of Hygienic Practice for Fresh Fruits and Vegetables and all its annexes be reviewed and noted that this matter would be discussed further. The Committee agreed to advance the proposed draft Annex on Berries to Step 5/8, with the omission of Steps 6 and 7, for adoption by the 36th Session of the Commission. It is noteworthy that work on this document was completed in one year.

Committee on Nutrition and Foods for Special Dietary Uses (34 th Session 3-7 December 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Revision of the Guidelines on Formulated Supplementary Foods for Older Infants and Young Children (CAC/GL 8-1991)	N03-2010	2012	5/8	1.3		CCFL: endorsed
Draft Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-communicable Diseases (NRV-NCDs) (saturated fatty acids and sodium)	N04-2010	2013	8	1.3		Work on NRV-NCDs includes both General Principles and specific NRVs. The 33 rd CCNFSDU had forwarded the NRVs to Step5/8. They were adopted at Step 5 by the 35 th Commission (2012) for further consideration by CCNFSDU in the light of the outcome of the WHO work on sodium and saturated fatty acids. The Committee was informed of the ongoing work in WHO and the NRVs were finalized.
Proposed Draft General Principles for Establishing Nutrient Reference Values for (NRVs-NCD); and consolidated version of the General Principles for	N04-2010	2013	5/8	1.3		The Committee agreed to consolidate the Annex on general principles for establishing vitamin and mineral NRVs (adopted in 2011) and those applicable to NRVs-NCD.

Establishing Nutrient Reference Values						CCFL made some editorial amendments to the text.
Proposed Draft Additional or Revised Nutrient Reference Values (NRVs) for Labelling Purposes in the Codex Guidelines on Nutrition Labelling	N06-2008	2012	5/8	1.3	FAO/WHO review of existing NRVs (2011)	On the basis of the FAO/WHO review of existing daily vitamin and mineral intake reference values, the CCFNFSDU agreed on several recommendations on new or revised NRVs for vitamins and minerals. Work is ongoing on several other NRVs.
<p>Comments by the Chairperson/host country of the Committee:</p> <p>Draft Revision of the Guidelines on Formulated Supplementary Foods for Older Infants and Young Children (Step 8):</p> <p>The 34th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) continued its work on the revision of the Guidelines on Formulated Supplementary Foods for Older Infants and Young Children after the Codex Alimentarius Commission agreed to adopt the proposed draft revision at Step 5 at the 35th Session in 2012. CCNFSDU discussed in detail all outstanding issues and considered other proposals. The Committee could finalise the revision of the Guidelines and agreed to advance the draft revised Guidelines to Step 8 for adoption by the 36th Session of the Commission.</p> <p>Proposed Draft General Principles for Establishing Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-Communicable Diseases for the General Population (Step 5/8)</p> <p>At its 34th Session CCNFSDU finalised its work on the elaboration of General Principles for Establishing Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-Communicable Diseases for the General Population on the basis of a redrafted proposal developed by an electronic Working group. The Committee agreed to advance the Proposed Draft General Principles to Step 5/8 with omission of steps 6 and 7 for adoption by the 36th Session of the Codex Alimentarius Commission.</p> <p>Proposed Draft Annex to the Codex Guidelines on Nutrition Labelling – Consolidated Version:</p> <p>General Principles for Establishing Nutrient Reference Values for the General Population</p> <p>CCNFSDU agreed to consolidate the Draft General Principles for Establishing Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-Communicable Diseases for the General Population, subject to adoption by the Commission, and the General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for General Population, which were adopted by the 34th Session of the Commission. CCNFSDU considered the consolidated text proposed by an electronic working group and agreed to forward the finalised consolidated text (General Principles for Establishing Nutrient Reference Values for the General Population) to the 36th Session of the Commission for adoption. It was clarified that the consolidated text would not be necessary to take the step procedure as it was considered as editorial amendments.</p> <p>The consolidated General Principles will be referred to CCFL for inclusion as Annex in the Guidelines on Nutrition Labelling.</p> <p>Proposed Draft Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-communicable Diseases for General Population (NRV-NCD) (Step 8):</p>						

After adoption of the proposed NRVs-NCD for the two nutrients sodium and saturated fatty acids at Step 5 by the 35th Session of the Codex Alimentarius Commission, CCNFSDU considered again the proposed NRVs-NCD at its 34th Session. The Committee confirmed the proposed values since they are based on convincing scientific evidence and also concluded that they are in line with the General Principles. The Committee agreed to advance the Draft Nutrient Reference Values, 20 g for saturated fatty acids and 2000 mg for sodium, to Step 8 for adoption by the 36th Session of the Commission. The Delegations of Malaysia and the Philippines expressed their objection on the NRV for unsaturated fatty acids.

The two NRVs-NCD will be referred to CCFL for inclusion in Section 3.4.4 of the Guidelines on Nutrition Labelling.

The work of CCNFSDU regarding NRVs-NCD contributes to implementing the Global Strategy on Diet, Physical Activity and Health (WHA Resolution 57.17).

Proposed Draft Additional or Revised Nutrient Reference Values for Labelling Purposes in the Codex Guidelines on Nutrition Labelling

On the basis of the report presented by FAO and WHO on the Review of the existing daily vitamin and mineral intake reference values and in accordance with the General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for General Population an electronic working group (eWG) considered all nutrient reference values (NRV) for vitamins and minerals listed in Appendix IV of the Guidelines on Nutrition Labelling and formulated recommendations. CCNFSDU discussed in detail the recommendations of the eWG and agreed to advance to Step 5/8 the Proposed Draft NRVs for Vitamin K, Thiamin, Riboflavin, Niacin, Vitamin B6, Folate, Vitamin B12, Pantothenate, Biotin, Calcium and Iodine for adoption by the 36th Session of the Commission.

The NRVs for the other vitamins and minerals as well as for protein will be further considered by the eWG and discussed by the Committee at its next session.

FAO/WHO Coordinating Committee for the Near East (7 th Session 21-25 January 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Regional Standard for Date Paste	N11-2012	2015	5/8	1.2		CCFL: endorsed
Comments by the Chairperson/host country of the Committee:						

<i>Ad hoc</i> Intergovernmental Task Force on Animal Feeding (7 th Session, 4-8 February 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Guidelines on application of risk assessment for feed	2010	Starting in 2011, two sessions with an option	8	1.1		
Proposed draft Guidance on Prioritizing Hazards in Feed (previously Guidance for use by governments in prioritizing the national feed hazards)	2010		5/8	1.1		The 6 th TFAF agreed that it was not possible to develop a prioritised list of hazards in feed and feed ingredients, as

		of a third session.				per its second term of reference, and that the document should focus on the criteria that governments could use to prioritise their hazards and could include examples of hazards in feed of international relevance for information to governments.
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Comments by the Chairperson/host country of the Committee:

Committee on Food Import and Export Inspection and Certification Systems (18-22 February 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft (Sections 1 to 3) and Proposed Draft (Section 4) Principles and Guidelines for National Food Control Systems	N06-2009	2011	8 and 5/8	1.4		The 35 th CAC adopted Sections 1-3 at Step 5 while Section 4 was under development at Step 2/3, hence the difference in status.
Draft amendments to <i>Guidelines for the Exchange of Information in Food Safety Emergency Situations</i> (CAC/GL 19-1995)	--			1.4		This work was undertaken by the CCFICS at the request of the 32 nd CAC to address the applicability of the Guidelines to animal feed. Work is ongoing on the amendments to <i>Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations</i> (CAC/GL 19-1995)

Comments by the Chairperson/host country of the Committee:

Proposed Draft Principles and Guidelines for National Food Control Systems (N06-2009) – The Introduction and Sections 1 to 3 were adopted at Step 5 by the 35th Session of the Commission in July 2012. Section 4 of the document which outlines the framework for national food control systems was further developed at a physical Working Group held in Grange, Ireland from 9 – 12 July 2012. The reworked document was circulated at Step 3 for comments prior to the 20th session of the Committee in February 2013. The 20th Session of the committee agreed to forward to the 36th Session of the Codex Alimentarius Commission the draft and proposed draft Principles and Guidelines for National Food Control Systems (N06-2009) for adoption at Steps 8 and 5/8.

Draft amendments to *Guidelines for the Exchange of Information in Food Safety Emergency Situations* (CAC/GL 19-1995) for adoption (*see* para. 58 and Appendix III) *CAC/GL 19-1995*

The Committee agreed to most of the proposed amendments, as presented in CX/FICS 13/20/6 Appendix 1, and made the following changes:

- To refer only to “feed” and to include the following footnote at the first occurrence of the term: “The term “feed” refers to both feed (feeding stuffs) and feed ingredients, as defined in the *Code of Practice on Good Animal Feeding* (CAC/RCP 54-2004).”
- To move the amendments concerning: the obligation to indicate the specific nature of the feed-related problem and its impact on food safety (from paragraph 9 to 7a); and the obligation to identify the feed related to the food safety emergency (from paragraph 12 to 9)

Committee on Fats and Oils (23 rd Session, 25 February – 1 March 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Amendment to parameters for rice bran oil in the <i>Standard for Named Vegetable Oils</i>	N10-2011	2013	5/8	1.2		
Amendments to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981), for Named Animal Fats (CODEX STAN 211-1999) and for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981)			For adoption			Consequential amendments to ensure consistency with other CCFO standards
Amendments to the lists of acceptable previous cargoes in the Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk (CAC/RCP 36-1987)			For adoption			Limited clarifications to the current list (molasses and potable water). The Committee agreed to keep under regular review the List of Acceptable Previous Cargoes. (the action taken by the CCFO following the Commission in 2011 will be considered as one of the Matters Referred to the Commission in CX/CAC 13/36/10-Agenda Item 10)

Comments by the Chairperson/ host country of the Committee:

Amendment to parameters for rice bran oil in the *Standard for Named Vegetable Oils* : With further data provided by India, there was agreement on the proposed amendment by Thailand to several parameters. The Committee therefore agreed that the Standard be advanced to the 36th Session of the Commission for adoption at Step 5/8.

With regard to the Amendments to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981), for Named Animal Fats (CODEX STAN 211-1999) and for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981), the Committee agreed to replace the specific provisions for arsenic and lead with the general reference to the GSCTFF as these maximum levels were already included in the general standard. It was also agreed to

delete the methods of analysis for these substances in the Standards and the Standard for Named Vegetable Oils (CODEX STAN 210-1999) subsequently.

With regard to the provision for erythrodiol+uvaol content in the Standard for Olive Oils and Olive Pomace Oils, the Committee agreed that the method of analysis in Section 8.8 should be COI/T.20/doc. No 30-2011, which was developed by the International Olive Oil Council (IOC) and is available on the website of the IOC. It was also agreed to include the method in Section 8.7 for the determination of sterol composition and content, in addition to the methods currently included in the Standard.

The Committee agreed to add "other than halogenated solvents" after "solvent" and to add "by" after "or" in the description of olive pomace oil (Section 2.3) in the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981) for clarification.

Regarding the section on halogenated solvents (Section 5.3) in the Standard, members agreed that these solvents should be considered as contaminants as they are no longer in use for the production of olive pomace oil. The Committee further agreed to retain the section on halogenated solvents as there could still be contamination with such substances from other sources and request the CCCF to include the provisions for halogenated solvents in the GSCTFF so that the section on contaminants in the standard could be fully aligned at a later stage

Amendments to the lists of acceptable previous cargoes in the Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk (CAC/RCP 36-1987) The Committee agreed to forward to the 36th Session of the Commission for approval, the proposals:

- i. to restrict entry "Molasses" (CAS No 57-50-1) to molasses obtained from citrus, sorghum, sugar beet, and sugar cane.
- ii. to delete the additional condition "only acceptable where the immediate previous cargo is also on the list", with regard to potable water.

Committee on Methods of Analysis and Sampling (34 th Session, 4-8 March 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Principles for the Use of Sampling and Testing in International Food Trade	N11-2011	2013	8	1.4		Section on Principles. Work is ongoing on the other sections (explanatory notes) at Step 2/3.
Methods of Analysis and Sampling in standards at various steps	ongoing		for adoption	1.4		For adoption in existing Codex Standards or CODEX STAN 234-1999.

Comments by the Chairperson/ host country of the Committee:

Committee on Food Additives (45 th Session, 18-22 March 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft and Proposed Draft Food Additive Provisions of the <i>General Standard for Food Additives</i> (GSFA)	ongoing		8 and 5/8	1.1	JECFA ongoing	

Amendments to the <i>International Numbering System for Food Additives</i> (CAC/GL 36-1989)	ongoing		5/8	1.1		
<i>Specifications for the Identity and Purity of Food Additives</i> (CAC/MISC 6)	ongoing		5/8	1.1	JECFA ongoing	The 45 th CCFA considered recommendations of the 76 th JECFA (Geneva, 5 -14 June 2012) for new and revised specifications.

Comments by the Chairperson/host country of the Committee:

GSFA

The 45th CCFA has continued to give high priority to the completion of the GSFA; two days of physical Working Group and one full day in Plenary were dedicated to the GSFA.

The Committee focused its work on: (i) Provisions in Table 1 and 2 of the GSFA for food additives listed in Table 3 with “acidity regulator” function; (ii) Provisions in Table 1 and 2 of the GSFA for food additives listed in Table 3 with “emulsifier, stabilizer and thickener”; and (iii) provisions related to aluminium containing food additives. The Committee could make recommendations for (i) and (iii) and, due to time constraints, only partly considered provisions related to (ii). The 45th CCFA: (i) forwarded to the 36th CAC for adoption: 527 food additive provisions, including 2 revisions to adopted provisions, in Table 1 and 2 of the GSFA related to 95 food additives; and (ii) discontinued work on 160 food additive provisions in Table 1 and 2 of the GSFA related to 53 food additives. The European Union and Norway expressed reservation on the provisions for aluminium-containing food additives forwarded for adoption. The CCFA will consider the remaining provisions in Table 1 and 2 for food additives listed in Table 3 with “emulsifier, stabilizer and thickener” function and other Table 1 and 2 provisions of Table 3 food additives at its next Session.

The 45th CCFA made substantial progress on the decision-tree approach for aligning the food additive provisions of commodity standards and the GSFA and agreed to explore the use of alternative note(s) to Note 161 for a set of provisions related to a number of sweeteners.

As a result of the 45th CCFA discussion, the total number of the GSFA provisions for which work has been completed (approximately 2950) equals for the first time the number of the provisions to be considered.

INS and Specifications

The Committee continued its work on amendments to the INS and specifications for identity and purity of food additives.

Committee on Contaminants in Foods (7 th Session, 8-12 April 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft maximum levels for lead in fruit juices and nectars, ready-to-drink; canned fruits; and canned	N04-2012	2015	5/8			First of group of foods identified as part of the ongoing revision of MLs for lead in various foods in the General Standard for Contaminants and Toxins

vegetables						in Food and Feed
Proposed Draft maximum level for deoxynivalenol (DON) in cereal-based foods for infants and young children	N10-2010	2012	5/8	1.1	72 nd JECFA	Other maximum levels were forwarded to Step 5 (see part II of the present document)
Proposed Draft Code of practice for the prevention and reduction of ochratoxin A contamination in cocoa	N06-2012	2014	5/8			
Proposed Draft Code of practice for the reduction of hydrocyanic acid in cassava and cassava products	N07-2012	2015	5/8			
Consequential amendments to the Standards for Edible Cassava Flour (CODEX STAN 176-1989), Gari (CODEX STAN 151-1985) and Sweet Cassava (CODEX STAN 238-2003)						The amendment relates to the transfer of provisions for MLs for hydrocyanic acid from the standards for cassava flour and gari to the GSCTFF and the introduction of the general reference to the GSCTFF in the section on contaminants in these standards. As regards sweet cassava, the amendment relates to the alignment of the contaminant provisions for MLs for hydrocyanic acid with corresponding provisions in the Standard for Bitter Cassava due to discontinuation of work on the establishment of MLs for hydrocyanic acid in cassava and cassava products by the CCCF.
Comments by the Chairperson/ host country of the Committee:						

Committee on Pesticide Residues (45 th Session, 6-11 May 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft and Draft MRLs	ongoing		8 and 5/8	1.1	JMPR ongoing	
Consequential amendments to MRLs for pesticides for fruit commodity groups due to the revision of the Classification of Food and Feed as per these						

commodity groups						
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Food Labelling (41 st Session, 15-18 May 2013)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft amendments to the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts	N14-2010	2012	8	1.3		This is part of the CCFL contribution to the implementation of the WHO <i>Global Strategy on Diet, Physical Activity and Health</i> . Non-addition claims for sugar had been finalized in 2012. There was general agreement on moving the non-addition claims for sodium salts to step 8 with only one reservation concerning the text in the footnote.
Draft amendment to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods</i> (CAC/GL 32-1999): use of ethylene as sprouting inhibitor for Onions and Potatoes	N10-2006	2008	5/8	1.3		The use of ethylene for ripening of kiwifruit and bananas was adopted by CAC31 (2008). CCEXEC65 (2011) encouraged CCFL to set a target date for the completion of work. CAC35 (2012) adopted the use of ethylene as a flowering agent for pineapples and for degreening of citrus for the purpose of fruit fly prevention. The present amendment will conclude the CCFL work on uses of ethylene.
Amendments to the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985) concerning definitions and replacing the existing annex with the new Annex: <i>General Principles for establishment of nutrient reference values for the general population</i>	N16-2008	2013 and 2015	5/8			The amendments and the new Annex were proposed by the CCNFSDU and reviewed by the CCFL and only editorial amendments were made by CCFL
Editorial Amendments to the Guidelines						Consequential amendments to the suggestion of

on Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning Comparative Claims						the CCNFSDU to clarify section 6.3 of the Guidelines. (see REP13/FL Appendix III, Part B)
Comments by the Chairperson/host country of the Committee:						

STANDARDS AND RELATED TEXTS HELD AT STEP 8 BY THE COMMISSION

FAO/WHO Coordinating Committee for the Near East (7 th Session 21-25 January 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Draft Code of Practice for Street Vended Foods	approved 2001 work started 2003		8	1.1		The CCNEA forwarded the Code to Step 5/8. The 34 th Commission (2011) adopted it at Step 5, held it at Step 8 and submitted the hygiene provisions for endorsement to the Committee on Food Hygiene (CCFH).The 7 th CCNEA considered the comments of CCFH and revised the Draft Code accordingly for adoption by the 36 th Commission.

Draft MRLs for veterinary drugs

Draft MRLs for bovine somatotropin	ongoing		8	1.1		The 35 th Session of the Commission agreed to request JECFA to re-evaluate bST and to continue holding the draft MRLs for bST at Step 8, pending JECFA re-evaluation and CCRVDF recommendations.
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PART II - DRAFT STANDARDS AND RELATED TEXTS AT STEP 5

Committee on Fresh Fruits and Vegetables (17 th Session, 3-7 September 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Standard for Golden Passion Fruit	N17-2011	2014	5	1.2		
Comments by the Chairperson/host country of the Committee:						

Committee on Fish and Fishery Products (32 nd Session, 1-5 October 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins in the Standard for Live and Raw Bivalve Molluscs	See note		5	1.1	FAO/WHO Expert Consultation on Marine Biotoxins (2004)	Initially Draft List of Methods for the Determination of Biotoxins retained for further consideration when the <i>Standard for Raw and Live Bivalve Molluscs</i> was adopted in 2008. The CCFFP agreed that section I-8.6 Determination of Biotoxins would include only the performance criteria and that no list of methods would be included. <u>CCMAS did not endorse the criteria</u> and encouraged CCFFP to provide information on the toxicity equivalent factors for all biotoxins listed in the standard. CCMAS will consider the development of criteria in case of total toxicity as a general issue at its next session
Comments by the Chairperson/ host country of the Committee :						
CCFFP's 32nd session made good progress based on both intersession WG and in session WG. To CAC for adoption at step 5 and endorsement by CCMAS.						

Committee on Processed Fruits and Vegetables (26 th Session 15-19 October 2012)	Timeframe		Current Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft Standard for Certain Canned Fruits and the proposed draft Annex on Mangoes	N19-2011	2015	5	1.2		Revision of individual standards for canned fruits. The text for adoption accounts for general provisions applying across canned fruits including specific provisions for canned mangoes. Other specific provisions for individual canned fruits are under development in the CCPFV.
Proposed Draft Standard for Certain Quick Frozen Vegetables	N20-2011	2015	5	1.2		Revision of individual standards for quick frozen vegetables. The text for adoption accounts for general provisions applying across quick frozen vegetables. Specific provisions for individual quick frozen vegetables will be addressed in annexes (under development)
<p>Comments by the Chairperson/ host country of the Committee</p> <p><u>Proposed Draft Codex Standard for Certain Canned Fruits and Proposed Draft Annex of Mangoes</u></p> <p>1. The 26th Session of the CCPFV expanded on the work of the Working Group on Canned Fruits and developed a general standard for certain canned fruit (containing horizontal provisions) to which commodity-specific annexes for individual fruit items would be attached. The CCPFV also completed work on the annex for Mangoes, with exception of square brackets on “colour” food additives, which will be discussed further.</p> <p>The CCPFV agreed to reconvene the electronic working group on canned fruits to revise the annexes for pears and pineapple and address colours for mangoes. The work on pears and pineapple is at Step 2/3 for consideration at the next CCPFV session</p> <p><u>Proposed Draft Standard for Certain Quick Frozen Vegetables</u></p> <p>1. The 26th Session of the CCPFV expanded on the work of the Working Group on Quick Frozen Vegetables and developed a general standard for certain quick frozen vegetables (containing horizontal provisions) to which commodity-specific annexes for individual vegetable items would be attached. The CCPFV also made substantial progress on the annex for Leeks; however, this work did not reach Step 5.</p> <p>2. The CCPFV agreed to reconvene the electronic working group on quick frozen vegetables to continue work on the leek annex and revise the remaining annexes for various vegetables. This work is at Step 2/3 for consideration at the next CCPFV session.</p>						

FAO/WHO Coordinating Committee for Asia (18 th Session, 5-9 November 2012)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Standard for Non Fermented Soybean Products	N06-2005	2015 (initially 2009)	5	1.2		65 th CCEXEC (2011) noted the target date of 2015 proposed by the CCASIA Coordinator. CCFA: endorsed CCMAS: endorsed with some amendments CCFL: not endorsed, amendments proposed to some provisions and the Committee noted that section 2.2 of the proposed draft standard needed further consideration in the CCASIA taking into account the relevant provisions in General Standard for use of Dairy Terms and relevant discussions in other Codex committees such as CCFA and CCMMP.
Comments by the Chairperson/host country of the Committee:						

Committee on Contaminants in Foods (7 th Session, 8-12 April 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed draft maximum levels for DON in raw cereal grains (maize, wheat and barley) and associated sampling plan and in flour, semolina, meal and flakes from wheat, maize or barley	N10-2010	2012	5			There was general agreement with the proposed draft MLs and sampling plans, but some members wanted more time to consult, therefore the MLs have only be forwarded to Step 5. It is expected that the MLs will be finalized by the next session.

Committee on Pesticide Residues (45 th Session, 6-11 May 2013)	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Revision of the Classification of Foods and Animal Feeds: selected vegetable commodity	N11-2004 N09-2006	2012	5	1.1		The revision of the vegetable groups is part of the ongoing revision of the Classification.

groups (roots and tubers)						
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Sugars	Timeframe		Status	Output Codes	Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Standard for Non-Centrifugated Dehydrated Sugar Cane Juice	N13-2011	2013	5/8	1.2		Work is carried out by correspondence and coordinated by Colombia as host country of the CCCS. Provisions for methods of analysis and labelling pending endorsement by the relevant committees. CCFA: endorsed

Comments by the Chairperson/host country of the Committee