



Agenda Item 2 (c)

CX/EXEC 13/68/4

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

Sixty-eighth Session

FAO Headquarters, Rome, Italy

25-28 June 2013

**PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS
(September 2012 to March 2013)**

A list of proposals to elaborate new standards and related texts is contained in **Table 1**, including the reference of the project document in the relevant report. Projects document which were not included in the report and were finalised after the session of the relevant Committee are attached to the present document as **Annexes**. The Commission is invited to decide whether or not to undertake new work in each case, taking into account the critical review conducted by the Executive Committee, and to decide which subsidiary body or other body should undertake the work. The Commission is invited to consider these proposals in the light of its *Strategic Plan 2008-2013* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies*.

TABLE 1: PROPOSALS FOR NEW WORK

Responsible Committee	Standard and Related Texts	Reference and project document
CCNSWP	Regional Standard for fermented noni juices	REP13/NASWP para. 135 (see Annex 1 of this document)
CCFFV	Standard for Okra	REP13/FFV para. 109, Appendix V
CCFFV	Standard for Ware Potato	REP13/FFV paras. 123-124, Appendix VI
CCFFP	Code of Practice for Processing of Fish Sauce	REP13/FFP para. 153, Appendix X
CCPFV	Standard for Ginseng Products (conversion of the Regional Standard for Ginseng Products to a worldwide standard)	REP13/PFV para. 138, Appendix VIII
CCASIA	Code of Hygienic Practice for Street-Vended Food	REP13/ASIA paras 220 – 221, Appendix IV
CCFH	Code of Hygienic Practice for Low-Moisture Foods	REP13/FH paras 123, Appendix V
CCNFSDU	Proposal to Review the Codex Standard for Follow-up Formula	REP13/NFSDU paras 147-148, Appendix VIII
CCNEA	Standard for Halal Food	REP13/NEA para. 117 (see Annex 2 of this document)
CCNEA	Proposal to develop regional/international standard for chilled and frozen meat	REP13/NEA para. 125 (see Annex 3 of this document)
CCFA	Revision of the <i>Guidelines for the Simple Evaluation of Food Additive Intakes</i> (CAC/GL 3-1989)	REP 13/FA para. 63, Appendix V

Annex 1

PROJECT DOCUMENT

PROPOSAL TO DEVELOP A CODEX REGIONAL STANDARD FOR FERMENTED NONI JUICE
(CCNASWP)**1. The Purpose and Scope of the Standard:**

The purpose of this regional Codex standard for fermented noni juice, intended for human consumption, is to protect the health of consumers and to ensure fair practices in the food trade in accordance with the Codex definition*. The scope of the standard applies to fermented noni juice as defined in (2). This proposal is intended to cover fermented noni juice used as food or food ingredient and does not apply to products used for medicinal purposes. Further work may be required in the future to cover other noni products such as fruit puree and dried noni leaves.

2. Its Relevance and Timeliness:

There is a history of long term traditional use of noni fruits and leaves for food by the people of the Pacific Island countries. The noni (*Morinda citrifolia* L.) fruit is processed into fermented noni juice suitable for human consumption. Fermented noni fruit juice is manufactured when noni fruits are picked fresh and stored in closed drums, lined with sterile plastics, and are further stored in the sun for a period of 8 weeks. Then it is poured into a strainer where the juices are drained into sterile containers. The resulting juice is pasteurized.

The safety of noni fruit juice products[†] has been scientifically assessed and approved by the European Food Safety Authority as a “novel food ingredient to be used in pasteurized fruit drinks”. The safety assessment concluded that there were no indications of adverse effects on the sub-acute and sub-chronic toxicity, genotoxicity and allergenicity at the observed levels of intake of 30 milliliter per day of “noni fruit juice product[‡]”.

In 2006, safety concerns were raised to the potential presence of “anthraquinones” in noni products. Previous studies[§] have indicated that anthraquinones such as **lucidin, rubiadin and alizarin anthraquinones** mainly exist in the roots and barks and trace levels of anthraquinone 5, 15 dimethylmorindol are found in the fruits and the leaves of less than 0.202 ppm and less than 20.93 ppb (HPLC-UV) respectively. The European Food Safety Authority assessment in 2006 “considers it unlikely that consumption of noni juice, at the observed levels of intake, induces adverse human liver effects. This would apply to the anthraquinones potentially present in commercially produced noni juice”.^{**}

A significant volume of noni products of approximately 23,000 tons is produced and traded within the Pacific region. French Polynesia supply and export about 84 percent, and 9 percent from Samoa, 4 percent from Cook Island and the Tonga, Fiji and Vanuatu shared the rest (Table 2). The average export market price for noni products is about US\$ 3600 per ton, with the lowest in 2009 to the highest in 2007 (Table 1). The majority of the noni product exported from the region is noni puree from the French Polynesia, which is outside the scope of the proposed regional standard to be developed.

The USA is the highest importing country of noni products of about 81 percent, and about 7 percent for the other Pacific countries in the region making the region as the major producer and also the major importer (Table 3). Therefore, the proposal for a regional Codex standard for noni products is well justified.

The trade data in the following tables refers to not only fermented noni juice but all noni products it is our understanding that it is hard to differentiate or split the products in trade statistics.

* Codex Alimentarius Commission (FAO/WHO): Procedural Manual, 20th Edition, Rome 2011, p.22

† European Commission (2002): Opinion of the scientific committee on food on Tahitian noni juice (SCF/CS/NF/DOS/18 ADD 2 Final)

‡ European Commission, 2003. Commission decision of 5 June 2003 authorising the placing on the market of "noni juice" (juice of the fruit of *Morinda citrifolia* L.) as a novel food ingredient under regulation (EC) No 258/97 of the European parliament and of the council. Official J. Eur. Union L. 144, 46: 12.

§ Deng et al. 2009. Food Chemistry, 505-508

** European Food Safety Authority 2006. EFSA Journal, 376, 1-12

Table 1. Total value of export of noni products from Vanuatu, Fiji, Tonga and Samoa in US dollars

	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009
<i>Value of Noni Export in US \$</i>										
French Polynesia^a	3,612,780	8,398,068	9,495,392	8,886,797	11,957,346	13,179,957	6,636,795	2,735,384		
Vanuatu	-	11,605	7,785	1,564	753	83	-	3,484	214	79,136
Fiji	180,254	79,200	6	8	5	198,075	6	8	0	17
Samoa	-	-	110,716	200,642	2,061,844	2,736,286	1,204,025	1,349,073	838,128	
Cook Island						1,273,518	906,848	725,446	780,239	
Tonga					205,953	132,833	351,742	91,462	45,088	5,834
TOTAL	3,793,034	8,488,873	9,742,149	9,349,751	14,547,981	17,520,752	9,315,969	5,138,657	1,839,879	333,687
<i>US\$/ton</i>	3,406	3,451	3,599	3,710	3,753	3,676	3,877	3,814	3,230	3,198

Source: Secretariat of Pacific Community Trade Statistic database ([// www.pacifictradestatics.com](http://www.pacifictradestatics.com))

^a Institut de la Statistique/SCE

Table 2. Total volume of noni products exported from Vanuatu, Fiji, Tonga and Samoa in metric tons.

	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009
<i>Volume of Noni Export in metric tons</i>										
French Polynesia^a	1,048	2,440	2,626	2,427	3,216	3,473	1,764	742		
Vanuatu	-	2	8	4	4	0.03	-	-	0.02	19
Fiji	65	18	31	52	79	59	44	69	87	78
Samoa	-	-	42	37	450	785	183	310	260	
Cook Island						352	241	186	203	
Tonga					128	96	171	40	20	8
Total	1,114	2,460	2,707	2,520	3,877	4,767	2,403	1,347	570	104

Source: Secretariat of Pacific Community Trade Statistic database ([// www.pacifictradestatics.com](http://www.pacifictradestatics.com))

^a Institut de la Statistique/SCE

Table 3 The volume and countries importing noni products during the period 2000 - 2009

Country	Amount (tons)	Amount (%)
USA	18491.1	80.609
Japan	2118.1	9.234
American Samoa	809.6	3.529
New Zealand	601.1	2.620
Germany	170.5	0.743
Netherlands	121.5	0.530
Austria	113.5	0.495
Australia	111.9	0.488
Republic of Korea	70.4	0.307
Canada	58.7	0.256
Tonga	52.4	0.228
China	35.6	0.155
Belgium	35.4	0.154
Taiwan Province of China	23.3	0.101
Tuvalu	22.8	0.099
Samoa	17.7	0.077
French Polynesia	16.0	0.070
Hong Kong, SAR	11.2	0.049
Norway	10.7	0.047
France	6.2	0.027
Hungary	6.0	0.026
Vanuatu	4.9	0.021
Chile	4.7	0.020
Poland	4.3	0.019
Futuna	3.7	0.016
Kiribati	2.7	0.012
Spain	2.1	0.009
Finland	1.9	0.008
Brazil	1.9	0.008
Czech Republic	1.6	0.007
UK	1.0	0.004
Switzerland	1.0	0.004
Sweden	1.0	0.004
PNG	0.9	0.004
Singapore	0.7	0.003
Turkey	0.7	0.003
New Caledonia	0.6	0.003
Swaziland	0.6	0.003
Solomon Islands	0.5	0.002
Unspecified	0.4	0.002
Jamaica	0.2	0.001

Source: Secretariat of Pacific Community Trade Statistic database (// www.pacifictradestatics.com)

^a Institut de la Statistique/SCE

3. The Main Aspects to be covered:

The main aspects to be covered in a Codex Regional Standard for fermented Noni (noni) juice, are related to quality and safety in order to protect the health of consumers and to promote fair practices in trade in the region taking into account existing industry standards and guidelines. In accordance with the format for commodity standards the following aspects will be addressed:

- Scope of the standard
- name, definition;
- essential composition and quality factors including their criteria;
- packaging, preserving and labeling, and
- analysis methods for each of the quality factors.

4. An Assessment against the Criteria for the Establishment of Work Priorities:

The proposal for drafting a Codex Regional Standard for fermented noni juice is consistent with the *Criteria for the Establishment of Work Priorities*, in particular the criterion:

- i. The major producer of noni products is French Polynesia (noni puree) and the countries of the region and the major importer of about 88 percent is also USA and the countries of the region. It is envisaged that with a Codex regional standard, the consumer level of confidence will increase simultaneously with the market demand and ultimately to the supply and production of fermented noni juice.
- ii. There is currently no international, regional or national standard on fermented noni juice, but only industrial standards for the manufacturing of noni products from noni fruits and leaves. There are a number of fermented noni juice products in the market today, with a huge range of diverse levels of quality and safety. Therefore, the importance of protecting the consumers and promotion of fair trade by establishing a regional Codex standard is of a high priority to the region.
- iii. While noni is grown in almost all PICs, the varieties used for human consumption have not been identified. It is also noted that various parts (fruits, leaves) are processed and exported. A recent study by University of the South Pacific (USP) also found that processing methods also vary widely between different countries and producers.
- iv. The proposed standard would promote standardization of the processing methods for fermented noni juice, with a view to enhancing quality control/assurance and application of HACCP.

5. Relevance to the Codex Strategic Objectives:

The proposed standard meets the criteria outlined in Objectives 1, 2 and 5 of the Codex Strategic goals.^{††}

Goal 1: It will contribute to Goal 1 by providing a sound regulatory framework harmonized across growing and processing countries;

Goal 2: It will promote wide and consistent application of scientific principles and risk analysis, including promoting the collection of data from developing countries and from all regions of the world so that future risk analysis can be based on global consumption data. The standard will be based upon existing industry guidelines and standard operating procedures, emphasizing HACCP principles.

Goal 5: It will promote maximum and effective participation of members, Pacific producers are actively collaborating through the Pacific Islands Noni Associations and it is expected that this collaboration will continue during the development of a fermented noni juice regional standard.

6. Information on the Relation between the Proposal and Other Existing Codex

Documents:

This proposal is an initiative of the Pacific Island countries to promote safe production of fermented noni juice, as there is currently no existing standard within Codex. It will refer as much as possible to other general Codex standards (e.g. hygiene, labeling, food additive and contaminants, etc).

Since the production of fermented noni juice involves the process of fermentation and the scope of the Codex *General Standard for Fruit Juices and Nectars* (CODEX STAN 247-2005) defines fruit juice as follows: "Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means including post harvest surface treatments applied in accordance with the applicable provisions of the Codex Alimentarius Commission" it is the view of the NASWP region that fermented noni juice is not covered by CODEX STAN 247-2005. However the content and format of this standard (CODEX STAN 247-2005) will be taken into consideration during the drafting of the fermented noni juice regional standard.

^{††} Codex Alimentarius Commission Strategic Plan 2008-2013

7. Identification of Any Requirement for and Availability of Expert Scientific Advice:

Scientific advice is required on the following:

- Mapping/Identification of noni varieties suitable for human consumption.
- Identifying key pre and post harvest moulds and mycotoxin (if any) on the fruits that affect noni (noni) products.
- Identification of the bacteria that promote fermentation.

8. Identification of Any Need for Technical Input to the Standard From External Bodies so That This Can Be Planned For:

Technical assistance by WHO and/or FAO to substantiate scientific advice in Section 7 above, as appropriate.

9. The Proposed Time-line for Completion the New Work, Including the Start Date, the Proposed Date for Adoption at Step 5, and the Proposed Date for Adoption by the Commission”

Start Date: 2013

2013 – 2014 provision of scientific advice in time to be considered by the 13th Session of CCNASWP in 2014.

Proposed Date for Adoption at Step 5: 2015

Consideration by 14th CCNASWP in 2016

Proposed Date for Adoption by the Commission: 2017

Project Document on Regional/International Guidelines for Halal Foods

(submitted by Egypt to the Executive Committee of the Codex Alimentarius Commission)

In the light of what has been approved in the 7th Codex Coordinating Committee for the Near East, held in Beirut from 21-25 January 2013, Egypt presents a project document of proposals regarding Halal Products concentrating on the gaps found in General Codex Guidelines for the use of the term Halal (CAC / GL 24-1997) (REP13/NEA, paras 111-117).

This project document has been developed according to the Codex Alimentarius Commission Procedural Manual 20th Edition, 2011 Section II, Procedures for the Elaboration of Codex Standards and related texts, proposals to undertake new work.

1. Purpose and scope

The purpose of this work is to develop regional/international Directives for Halal Foods concerning the following:

- General principal directives on Halal foods to be followed during any process of food chain i.e.: receiving materials , preparation, manufacturing, sorting, determining, packaging, fixing marks, monitoring , processing , transportation , distribution , storing and finally handling Halal foods and products according to Islamic Sharia.
- Directives must be followed for bodies granting Halal certificate for foods as well as determining the needed requirements for the procedures of issuing Halal certificate.
- Directives for accredited bodies that approve bodies granting Halal certificate for foods that include general directive and procedures of Halal Accreditation Body that evaluates and approves granting Halal certificates body. In the light of principles and directives issued by OIC in this regard with the aim to decrease obstacles facing intra-regional trade for these products as well as assuring the practices in food trade and protecting the health and safety of consumers.

2. The relevance and timeliness

- The directives above-mentioned for Halal foods has great importance in the field of Halal foods trade on the regional and international with the purpose of unifying criteria of Halal foods, setting general requirements for Halal accreditation bodies as well as requirements for bodies granting Halal certificate for foods
- There is no standard covering such products for Halal foods except what have been issued by Codex on General Requirements as well as putting the statement "Halal" in Data label.
- It is also noteworthy to set principles and directives to be issued by Codex concerning food products (Halal) for the possibility to cover all issues related to international trade in food products (Halal).
- As the number of Muslims (1,7 billion inhabitants) are increasing in about 112 countries all over the world which represent about 28% of the world's population, consequently the need for Halal food products that conforms to the Islamic Religious Judges has increased .
- The average of food products trade in international markets was about (700 billion dollars) in 2001, in 2010 it became (2.1 trillion dollars) and in 2012 it became (3.5 trillion dollars). The growth rates annually of the trade is 4.8%, so the average of this trade will be (6.4 trillion dollars) in 2020. The statistics assure that Islamic countries still the first consumer for Halal food products besides other countries, that's why the publications issued by OIC in this connection are important.

3. The main aspects to be covered

a-General Guidelines on Halal Food

- a. SCOPE
- b. DEFINITIONS
- i. PRODUCTS/SERVICES

- ii. REQUIREMENTS
 - FOOD PROCESSING
 - PRODUCTION LINES
 - STORAGE, DISPLAY, SERVICE AND TRANSPORT
 - HYGIENE, SANITATION AND FOOD SAFETY
 - VALIDATION AND VERIFICATION **Error! Bookmark not defined.**
 - IDENTIFICATION AND TRACEABILITY
 - PRESENTATION FOR THE MARKET
 - LEGAL REQUIREMENTS

b-Guidelines for Bodies Providing Halal Certification

- SCOPE
- TERMS AND DEFINITIONS
- PRINCIPLES
- GENERAL REQUIREMENTS
- STRUCTURAL REQUIREMENTS
- RESOURCE REQUIREMENTS
- INFORMATION REQUIREMENTS
- PROCESS REQUIREMENTS
- MANAGEMENT SYSTEM REQUIREMENTS FOR CERTIFICATION BODIES

c-Guidelines for the Halal Accreditation Body accrediting Halal Certification Bodies.

- SCOPE
- NORMATIVE REFERENCES
- DEFINITIONS, AND ABBREVIATIONS
- ACCREDITATION BODY
- MANAGEMENT REQUIREMENTS
- HUMAN RESOURCES
- ACCREDITATION PROCESS
- RESPONSIBILITIES OF THE HALAL ACCREDITATION BODY AND THE HALAL CERTIFICATION BODY

4. Relevance to the Codex strategic objectives

These mentioned principles and guidelines conforms with the targets of the Codex strategic plan (2014-2019) specially what related to the first target and enhancing the right structural frames, evaluating the international criteria and guidelines and recommendations based on scientific basis to provide healthy food for consumers and assuring fair practices in food trade. Besides the activities related to capacity building for developing countries in the field of developing standards on the national and regional levels for these products.

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

The Codex Alimentarius Commission has set specifications and criteria related to proposed draft standards for chilled and frozen meat that comprises:

- CAC/ GL 24-1997" General Guidelines for Use of the Term Halal"
- Codex Stan 1-2010 " General Standard for the Labelling of Prepackaged Foods"

- CAC /RCP1-2003 " General Principles of Food Hygiene"
- ISO 22000/2005 " Food safety management systems -- Requirements for any organization in the food chain "
- CAC/ GL 20/1995 " Principles for Food Import and Export Certification and Inspection"
- CAC/ GL 26/1997 " Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems"
- (AIDMO) 2563/ 2012"Principles and guidelines on Halal Food "
- Document issued by WHO on Halal food and Islamic Conditions for Halal norm in food Halal Standard.

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

We may need scientific consultancy during the stages of developing the mentioned standards from concerned stakeholders as well as acquiring technical assistance from the International Islamic Fiqh Academy

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

The technical consultancy may be required from (CCFL), (CCMAS), (CCFICS) and others.

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

- The new work will be subject to evaluation by the Executive Committee in June 2013 and approval by the 36th CAC in July 2013
- Distribution of a proposed draft to members and observers at step 3 to be discussed at the 8th session Codex Coordinating Committee for Near East in January 2015 so as to be moved to step 5 of Codex procedures
- Moving above-mentioned draft to step 8 of Codex Procedures by the Codex Coordinating committee for Near East meeting in January 2017.
- Approving draft at step 8 in CAC meeting in July 2017

Annex 3

Regional/international standards for frozen and chilled meat**Project Document**

In the light of what has been approved in the 7th Codex Coordinating Committee for Far East, held in Beirut from 21-25 January 2013, Egypt presents a project document of proposals regarding regional/international standards for frozen and chilled meat (REP13/NEA, paras 123-125)

This project document has been developed according to the Codex Alimentarius Commission Procedural Manual 20th Edition, 2011 Section II, Procedures for the Elaboration of Codex Standards and related texts, proposals to undertake new work.

1. Purpose and scope

The purpose of this work is to develop regional/international standards for chilled and frozen meat resulting from preserving the meat of healthy animals: cows, buffalos, sheep and camels (with or without bones) whether by chilling (chilled meat) or freezing (frozen meat) after slaughtering, preparing and cleaning it from any impurities for the sake of protecting consumers as well as guaranteeing fair practices in food trade.

2. Relevance and timeliness

These products have great importance in the field of food trade on the regional/international levels so the need to develop regional /international standards having transparency and cover all requirements was urgent to facilitate international trade of these products as there are no standards for these products as well as removing obstacles facing the trade of these products nowadays, and the following table clarifies the average of trade of frozen and chilled meat.

Statement of the Quantities of (chilled and frozen) meat exported and valid for human usage (in ton) from the period 1/1/2009-31/12/2012

Type	2009	2010	2011	2012
Frozen meat	173480	196235	126952	162189
Chilled meat	308	1156	4121	2068

Source: General Organization for Import &Export Control (GOIEC)

Notice: Concerning the average of trade of these products, the statistical data will be submitted as soon as it is received from member countries of the region.

3. Main aspects to be covered

In line with the *Codex Format for Commodity Standards* the standard will contain:

Scope

Description

Essential composition and quality factors

Food additives

Contaminants

Hygiene

Labeling

Methods of analysis and sampling

Other quality and compositional factors

4. Relevance to Codex Strategic Objectives

These mentioned principles and guidelines conform with the objectives of the draft Codex strategic plan (2014-2019) specially what related to the first objective and enhancing the right structural frames, evaluating the international criteria and guidelines and recommendations based on a scientific basis to provide healthy food for consumers and assuring fair practices in food trade. Besides the activities related to capacity building for developing countries in the field of developing standards at the national and regional levels for these products.

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

The Codex Alimentarius Commission has set specifications and criteria related to proposed draft standards for chilled and frozen meat that comprises:

- CAC/MRL2 "Codex Maximum Residue Limits (MRLs) for a veterinary drug"
- CAC/RCP 1-1969 "General Principles of Food Hygiene"
- CAC /RCP 8-1976 "Code of Practice for the Processing and Handling of Quick Frozen Foods "
- CAC/RCP 46-1999 "Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-Life"
- Codex Stan 1-1985 "General Standard for the Labelling of Prepackaged Foods"
- CAC/RCP 58-2005 "Code of Hygienic Practice for Meat"

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

We may need scientific advice during the stages of developing the mentioned standards from concerned stakeholders.

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

Technical input may be required from CCFL, CCMAS, CCRVDF and others.

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

- The new work will be subject to evaluation by the Executive Committee in June 2013 and approval by the 36th CAC in July 2013
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- Approving draft standards at step 8 in CAC meeting in July 2017