

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4

**CX/FH 04/4 Add.1
February 2004**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

**THIRTY-SIXTH SESSION
Washington, DC, USA, March 29 – April 3, 2004**

COMMENTS ON THE

DRAFT CODE OF HYGIENIC PRACTICE FOR MILK AND MILK PRODUCTS

**Submitted by
Argentina and Thailand**

2.5. Definitions

Food Safety Objective

ARGENTINA

We suggest including the physical and chemical hazards furthermore the microbiological hazards. In this way the definition will be in accordance with the Explanatory Narrative in the paragraph 5.1.

Taking into account this explanation we agree with the proposed definition, we suggest deleting the brackets.

Validation

ARGENTINA

For the purposes of the present document we agree with the definition of “Validation”. For this reason it should be deleted the brackets of Validation and related words along the whole document.

2.6 Suitability

THAILAND

The meaning of suitability as defined in the GPFH and in the first part of this section is understandable. The additional explanation indicates that “Milk and milk products may not be suitable if the milk or milk product, for example: ...^o Contains a **biological or chemical agent**, or other matter or substance,...” We are of the opinion that this example is difficult to be distinguished from the concept of food safety and need more clarification.

5.1. Control of Food Hazards.

ARGENTINA

First paragraph, end of the paragraph, we agree with the paragraph pointed in the last paragraph of the Explanatory Narrative, we suggest deleting the brackets.

APPENDIX B: MICROBIOCIDAL CONTROL MEASURES

[Irradiation

ARGENTINA

In the way that do not exist backgrounds of irradiation in dairy products and studies that show that it would be the only alternative for avoid microbiological hazards in this kind of foods there is not any justification to accept this control measure.

For this reason we suggest deleting irradiation from the list.

B.1.2 Process management

Verification of process

First paragraph mentions alkaline phosphatase reaction as a test for pasteurization. It is suggested that other equivalent test, e.g. peroxidase test, may be also appropriate for this purpose. We suggest to revise this sentence to read “The product subjected to pasteurization should show a negative alkaline phosphatase reaction **or other equivalent test** immediately...”

Editorial Comments and or Correction of the Spanish Translation submitted by Argentina

In the Spanish version of the document we suggest translating, in all cases, the word “*UHT*” (*Ultra High Temperature*) as “*UAT*” (*Ultra Alta Temperatura*”. Likewise, the words “*Performance*” as “*Resultado*” and “*Shelf Life*” as “*Vida Útil*”.

1. OBJECTIVES.

In the Spanish version of the document the item number is wrong. Instead of “2” it must be corrected by “1”.

2. SCOPE AND USE OF THE DOCUMENT.

In the Spanish version of the document the item number is wrong. Instead of “3” it must be corrected by “2”. Likewise the sub-items must be corrected.

3. PRIMARY PRODUCTION

In the Spanish version of the document the item number is wrong. Instead of “4” it must be corrected by “3”.

5. CONTROL OF OPERATION

5.2.1.2. Distribution of Finished Products.

In order to adapt the title to the English version of the document we suggest translating “*Distribution of Finished Products*” as “*Distribución de los Productos Finales*”.

ANNEX I: GUIDELINES FOR THE PRIMARY PRODUCTION OF MILK.

USE OF ANNEX I

In the Spanish version of the document we suggest translating “*Special Provisions for the Production of Milk on Small Holder Dairy Farms*” as “*Provisiones Especiales para la Producción de Leche Utilizada en Pequeñas Explotaciones Lecheras*” instead of “*Provisiones Adicionales para la Producción de Leche Utilizada en Pequeñas Explotaciones Lecheras*”.

ANNEX II: GUIDELINES FOR THE MANAGEMENT OF CONTROL MEASURES DURING AND AFTER PROCESSING.

5.1.2. Control Measure Selection.

In the Spanish version of the document we suggest translating “**Selection of Individual Control Measures**” as “*Selección de las Medidas de Control Individuales*” instead of “*Selección de las Medidas de Control*”.

In the third paragraph of the Spanish version of the document we suggest replacing the text “*Medidas de Control Microstáticas que Impiden la Contaminación Directa del Producto*” by “*Medidas de Control Microstáticas que Previenen la Contaminación Directa del Producto*” in order to be in accordance with the English version of the document.