

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

CX/PFV 02/2
August 2002

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

21st Session
San Antonio, Texas, U.S.A., 23-27 September 2002

MATTERS OF INTEREST TO THE TASK FORCE ARISING FROM THE 24TH CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

CODEX ALIMENTARIUS COMMISSION

STRATEGIC FRAMEWORK (INCLUDING THE STRATEGIC VISION STATEMENT), THE CHAIRPERSON'S ACTION PLAN AND THE MEDIUM-TERM PLAN 2003-2007

1. The Commission adopted the Draft Strategic Framework, including the Strategic Vision Statement. It agreed that the Draft Medium-Term Plan should be revised by the Codex Secretariat in the light of the Strategic Framework, the Commission's discussion and the written comments received and should incorporate the elements of the Chairperson's Action Plan agreed to by the Commission. The revised Draft Medium-Term Plan would then be circulated for the inputs of the Codex Coordinating Committees, other Codex Committees, Member governments and international organizations for further consideration by the 50th and 51st Sessions of the Executive Committee and finalization by the 25th Session of the Commission.¹
2. The 50th Session of the Executive Committee considered the Draft Medium Term Plan and agreed that it should be revised by the Codex Secretariat in the light of the comments made at the session and subsequently circulated for consideration by the Regional Committees and for further consideration by the next (regular) session of the Executive Committee scheduled to be held in June 2003. The Executive Committee re-emphasized that the Plan should be flexible enough to allow the introduction of new activities during its operational period.²

AMENDMENTS TO THE PROCEDURAL MANUAL OF THE CODEX ALIMENTARIUS COMMISSION

Principles for the Establishment of Codex Methods of Analysis

3. The Commission agreed to add a new sub-section on General Criteria for the Selection of Methods of Analysis Using the Criteria Approach as proposed by the Committee on Methods of Analysis and Sampling.³

Relations between Commodity Committees and General Committees

4. The Commission agreed to amend the section on "Normal Practice" to reflect the criteria approach as proposed.⁴

Statements of Principle on the Role of Science in the Codex Decision-Making Process and the Extent to which Other Factors are Taken into Account: Criteria

5. The Commission adopted the Criteria for the Consideration of Other Factors proposed by the Codex Committee on General Principles with some amendments, for inclusion in the Procedural Manual.⁵

¹ ALINORM 01/41 paras. 68-69
² ALINORM 03/3A paras. 32-61
³ ALINORM 01/41 para. 89
⁴ ALINORM 01/41 para. 91
⁵ ALINORM 01/41 paras. 93-98

CONSIDERATION OF DRAFT STANDARDS AND RELATED TEXTS AT STEP 8 OR AT STEP 5 OF THE ACCELERATED PROCEDURE, OR AT STEPS 5/8 OF THE NORMAL PROCEDURE

Codex Committee on Processed Fruits and Vegetables⁶

Draft Revised Codex Standard for Applesauce

6. The Commission adopted the Draft Revised Codex Standard for Applesauce at Step 8 as amended by the 29th Session of the Codex Committee on Food Labelling (see also para. 16).⁷ In taking this decision, the Commission noted that the correct Spanish translation of applesauce was “puré de manzana” and therefore, it agreed to refer to “puree (puré)” throughout the Spanish text.

Draft Codex Standard for Canned Pears

7. The Commission adopted the Draft Codex Standard for Canned Applesauce at Step 8 as amended by the 29th Session of the Codex Committee on Food Labelling (see also para. 17).⁸ The Commission noted that the use of artificial colours in canned pears were only allowed to be used in special holiday packs for canned pears intended for selling on special festivity occasions while labelling provisions of the Standard took adequately care of this particular case. Moreover, these additives had been evaluated as being safe for use in foods by the Joint FAO/WHO Expert Committee on Food Additives and were endorsed by the 33rd Session of the Codex Committee on Food Additives and Contaminants (see also para. 11).⁹

Draft Codex Standard for Kimchi

8. The Commission adopted the Draft Codex Standard for Kimchi at Step 8 as proposed.

OTHER CODEX COMMITTEES

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standards and Related Texts at Step 5

9. The 20th Session of the Codex Committee on Processed Fruits and Vegetables agreed to forward the *Proposed Draft Codex Guidelines for Packing Media for Canned Fruits* and the *Proposed Draft Codex Standard for Stone Fruits* to the 24th Session of the Codex Alimentarius for adoption at Step 5.¹⁰ However, the Commission was unable to complete its review of the Proposed Draft standards submitted to it for consideration at Step 5 and therefore, it requested to convene an extraordinary session of the Executive Committee to consider the unfinished business from that Session.¹¹

10. The 49th (Extraordinary) Session of the Executive Committee of the Codex Alimentarius Commission adopted the above Proposed Drafts at Step 5 and advanced them to Step 6. In taking this decision, the Executive Committee agreed to refer the question of colouring of cherries in the *Draft Codex Standard for Canned Stone Fruits* for consideration by the next session of the CCFPV.¹²

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Endorsement of Maximum Levels for Food Additives in Codex Standards

11. The 33rd Session of the CCFAC endorsed the additive provisions in the following standards as proposed:¹³

- Draft Revised Standard for Canned Applesauce
- Draft Revised Standard for Canned Pears
- Draft Standard for Kimchi
- Draft Standard for Canned Bamboo Shoots
- Proposed Draft Standard for Canned Stone Fruits

Elaboration of a Proposed Draft Code of Practice for the Prevention and Reduction of Lead in Food

12. In view of the decision of the Commission to entrust the development of a Code of Practice on the Prevention and Reduction of Lead Contamination in Food to the CCFAC, the Committee decided to set up a Drafting Group aimed at elaborating the aforesaid document.¹⁴

⁶ ALINORM 01/41 paras. 166-169

⁷ ALINORM 01-22A paras. 14-16

⁸ ALINORM 01/22A paras. 17 and 18

⁹ ALINORM 01/12A para. 42

¹⁰ ALINORM 01/27 paras. 40 & 78 respectively

¹¹ ALINORM 01/41 para. 216

¹² ALINORM 03/3, para. 10 & App.II

¹³ ALINORM 01/12A para. 42

¹⁴ ALINORM 03/12 para. 138

Proposed Draft Maximum Levels for Tin

13. The 31st CCFAC advanced the proposed draft maximum levels for tin (200 mg/kg in liquid canned foods, 250 mg/kg in solid canned foods) to the Commission for adoption at Step 5. The 23rd Session of the Commission decided to hold the proposed draft maximum levels at Step 5 pending the reevaluation of the acute toxicity of tin by the JECFA. The 55th JECFA meeting maintained the provisional tolerable weekly intake (PTWI) of 14 mg/kg. JECFA reiterated the conclusion reached at its 33rd meeting that the limited human data available indicated that concentrations of 150 mg/kg in canned beverages and 250 mg/kg in other canned foods may produce acute manifestations of gastric irritation in certain individuals. The 33rd CCFAC agreed to reexamine the proposed draft levels for tin at its next meeting.

14. The Committee returned the maximum levels for tin (200 mg/kg in liquid canned foods and 250 mg/kg in solid canned foods) to Step 3 for circulation, comments and further consideration at its 35th Session. It agreed to request information on acute toxicity, the levels in liquid canned foods and solid canned foods and the technological aspects in regard to the use of lacquered and non-lacquered cans. It also agreed that a Discussion Paper on Tin would be revised for circulation, comments and further consideration at its 35th Session.¹⁵

Relationship between Codex Commodity Standards and the Codex General Standard for Food Additives (GSFA)

15. The Committee reaffirmed the General Principles of the Codex GSFA and endorsed a number of recommendations aimed at minimizing confusion between Codex commodity standards and the Codex GSFA.¹⁶

CODEx COMMITTEE ON FOOD LABELLING

Endorsement of Labelling Provisions in Draft Codex Standards

Draft Revised Codex Standard for Applesauce

16. The Committee agreed that the section on Labelling of Non-Retail Containers should refer to *"the name and address of the manufacturer, packer, distributor and/or importer"* in the first and second sentences as it was important for inspection purposes. The Committee agreed to make a similar amendment to all standards under consideration at the present session and recommended that other Codex Committees should take into account this decision when considering labelling provisions in Codex standards.¹⁷

Draft Revised Codex Standard for Canned Pears

17. The Committee agreed to add at the end of Section 7.2.2 that *"when pears are presented unpeeled, this should be mentioned in the label"* and endorsed the other provisions as proposed. It also agreed that the Spanish version of the standard should include the following terms as alternatives to the current text, taking into account different terms used in Spanish speaking countries:¹⁸

‘Stemmed’ or ‘Unstemmed’	:	‘con cabo’, ‘sin cabo’
‘Dice’ or ‘Diced’ or ‘Cubes’	:	‘cubos’, ‘cubeteados’ o ‘en cubos’
‘Pieces’ or ‘Irregular pieces’	:	‘trozos’ o ‘trozos irregulares’

18. The Codex Secretariat has already introduced this amendment in the current revised Codex Standards for Applesauce and Canned Pears as well as under those draft and proposed draft standards under consideration (see also CL 2002/19 in relation to labelling provisions concerning aqueous coconut products).

¹⁵ ALINORM 03/12 paras. 144-147

¹⁶ ALINORM 03/12 paras. 42-54

¹⁷ ALINORM 01/22A paras. 14-16

¹⁸ ALINORM 01/22A paras. 17-18