CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture Organization of the United Nations

World Health Organization

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**Agenda Item 3**

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX COMMITTEE ON FATS AND OILS**

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# ACTIVITIES OF INTERNATIONAL ORGANIZATIONS RELEVANT TO THE WORK OF CCFO

# MATTERS ARISING FROM FAO AND WHO

## Introduction

1. This paper describes the scientific advice as well as related information and resources that the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) have developed relevant to the specific agenda items of the 29th Session of the Committee on Fats and Oils (CCFO).

## Joint FAO/WHO Expert Committee on Food Additives (JECFA)

### *Matters for information from the scheduled 102nd meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)*

2. The JECFA Secretariat has issued a Call[1] for data regarding the safety evaluation of non-food-grade calcium lignosulfonate liquid (CAS number: 8061-52-7) as previous cargo. The substance is scheduled for evaluation at the 102nd JECFA meeting to be held from 9 to 18 June 2026. JECFA has previously evaluated the safety of food-grade calcium lignosulfonate liquid at the 90th JECFA meeting. The assessment could not be finalized due to insufficient chemical and toxicological data.

### *Matters for information from the 101st meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)*

3. The 101st meeting of JECFA was held in Geneva on 15 – 21 October 2025 and was dedicated to contaminants in food. The summary report of the meeting is available on the FAO[2] and WHO[3] websites. The full meeting report (WHO Technical Report Series 1061) and the toxicological and dietary exposure monograph (WHO Food Additive Series No 92) will be accessible through the WHO JECFA publications website.[4] Detailed information on the meeting is also available here.[5]

4. The purpose of the meeting was to evaluate the safety of certain food contaminants, specifically inorganic and organic arsenic species. Arsenic is on the Priority list of contaminants for evaluation by JECFA, last amended for this contaminant at the Eighteenth session of the Codex Committee on Contaminants in Foods (CCCF).

5. JECFA reaffirmed that inorganic arsenic (iAs) is a known human carcinogen, causing lung, bladder, and skin cancers, and noted that recent studies have strengthened this evidence. Additionally, new research supports an association between arsenic exposure and ischemic heart disease (IHD). Dose–response analyses were conducted for both cancer and IHD, and a benchmark dose lower confidence limit (BMDL0.5) of 0.3 µg/kg body weight per day was selected as the point of departure (POD) for IHD. This value is lower than the cancer-related BMDL0.1 of 1 µg/kg bw per day, offering comparable protection for both outcomes.

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[1] https://openknowledge.fao.org/items/968e3983-4d8c-4941-8322-c8b5a697c10b

[2] https://openknowledge.fao.org/handle/20.500.14283/cd7267en

[3] https://www.who.int/publications/m/item/one-hundred-and-first-meeting-joint-fao-who-expert-committee-on-food-additives-(jecfa)

[4] https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa)/publications

[5] Key conclusions and summary report from JECFA's 101st meeting

6. Exposure assessments showed that in areas with low arsenic contamination in drinking water (<10 µg/L), mean dietary iAs exposure ranged from <0.05 to 0.8 µg/kg bw per day, with high consumers (e.g., seaweed eaters) reaching up to 3.8 µg/kg bw per day. These levels exceed the POD by at least 2.5-fold. In areas with contaminated water (>10 µg/L), mean exposures ranged from 0.4 to 52.5 µg/kg bw per day, with P95 values up to 131.3 µg/kg bw per day, far surpassing the POD. JECFA concluded that health risks are well established in highly contaminated regions and that even moderate contamination poses potential concerns.

7. For dimethylarsenate (DMAV), no human data were available, so a health-based guidance value (HBGV) of 6 µg/kg bw per day was derived from animal studies using an uncertainty factor of 125. Margins of exposure (MOEs) for cancer risk were calculated and found to be adequate, leading to the conclusion that dietary exposure to DMAV is unlikely to pose a health concern, though some uncertainty remains due to possible presence of more hazardous species like DMAIII. Similarly, for methylarsenate (MMAV), an HBGV of 5 µg/kg bw per day was established, and current dietary exposures were considered well below this threshold, indicating low concern. For other organoarsenic species, data were insufficient for risk characterization.

**Other Related Information**

Matters arising jointly from FAO and WHO

***World Food Safety Day 2025***

8. WHO and FAO jointly coordinated the World Food Safety Day campaign, with the launch on 7 March of the theme, "Food safety: science in action", and on 7 May of the first FAO/WHO World Food Safety Day poster competition, titled "What makes food safe?", aimed at school children and students. On 3 June, FAO and WHO participated in the United Nations Information Service press briefing. On 7 July, FAO hosted a Social Media Talk Show involving FAO and WHO experts, which streamed on social media platforms, while on 2-4 June, WHO convened virtual Health Talks on Food Safety to explore the campaign theme[6]. The World Food Safety Day website[7], hosted by Codex, features information about many of the events and initiatives that took place around the world.

***Joint Statement on the Principles of a Healthy Diet***

9. In October 2024, FAO and WHO published What are healthy diets? Joint statement by the Food and Agriculture Organization of the United Nations and the World Health Organization.[8] The statement describes the four core principles of what makes a healthy diet: adequacy, diversity, balance and moderation.

10. The Joint Statement also emphasizes that many dietary patterns – or the combinations of foods that people consume over time and in context – can be healthy, when meeting these four principles. Dietary patterns are highly contextual, depending on local food access, preferences, culture and traditions.

**Matters arising from FAO**

***FAO Governing bodies***

11. The 44th Session of the FAO Conference was held from 28 June – 4 July 2025.[9] FAO Members agreed by consensus on the Organization's Programme of Work and Budget for the biennium 2026-2027.[10]

***Adoption of the FAO Conference Resolution 14/2025, Addressing Antimicrobial Resistance in Agrifood Systems and support to its implementation***

12. FAO Members have approved a major resolution to combat antimicrobial resistance (AMR) in agrifood systems, emphasizing FAO's role in implementing the 2024 UN General Assembly Declaration on AMR.[11] Adopted at the 44th FAO Conference, it outlines measures to reduce antimicrobial use, promote prevention, and strengthen equity and accountability through a One Health approach. The resolution calls for coordinated national and international action, led by Kenya and the UK, reflecting global commitment to tackle AMR threats to food security, public health, and development.

[6] https://www.whofoodsystems.org/page/health-talks-2025

[7] https://www.fao.org/fao-who-codexalimentarius/world-food-safety-day/wfsd-news/en/

[8] https://doi.org/10.4060/cd2223en

[9] https://www.fao.org/governing-bodies/conference/c-44/en

[10] https://www.fao.org/newsroom/detail/qu-dongyu-closes-44th-fao-conference-urging-ingenuity--solidarity-and-collective-will/en

[11] https://documents.un.org/doc/undoc/ltd/n24/278/35/pdf/n2427835.pdf

13. The resolution also recognizes the importance of Codex guidance, notably the *Code of Practice to Minimize and Contain Foodborne Antimicrobial Resistance* (CXC 61-2005) and the Guidelines *on integrated monitoring and surveillance of foodborne antimicrobial resistance* (CXG 94-2021), in supporting risk-based food safety systems to mitigate AMR. FAO is implementing this resolution through flagship initiatives such as RENOFARM[12] and InFARM[13], supported by technical tools including PMP-AMR[14] and ATLASS[15]. These efforts are carried out in close coordination with the Quadripartite. FAO encourages Members and partners to maintain and expand their political, financial, and technical support, which remains essential to scaling up AMR control efforts and applying Codex texts at national levels. FAO, along with Quadripartite partners, have developed a roadmap[16] for the establishment of an independent panel on evidence for action against AMR (IPEA).

***FAO's 80th Anniversary, World Food Day and FAO Food and Agriculture Museum and its Network (FAO MuNe)[17]***

14. World Food Day 2025, on 16 October 2025, marked FAO's 80th Anniversary with the theme, "Hand in Hand for Better Foods and a Better Future". This underscores the urgent need for collective action to transform agrifood systems across institutions, across borders and within communities. Global collaboration and solidarity are key to building a peaceful, sustainable and prosperous food future where everyone has access to a healthy diet, living in harmony with the planet.

***Transforming food and agriculture through a systems approach[18]***

15. This new FAO publication discusses the purpose of transforming food and agriculture through a systems approach to clarify what a systems approach involves in practice across agrifood systems. It explains what a systems approach means in the context of agrifood systems, why it matters and how to adopt it. It advances the operationalization of a systems approach by outlining the key shifts needed to embed systems thinking into policies, programmes, projects, and interventions and illustrating how countries, regions and municipalities are putting these shifts into practice.

***Forty-four emerging food innovations by 2050[19]***

16. Agrifood systems are undergoing significant changes, in part due to new technological advances and scientific discoveries, as well as a recognized need to shift towards sustainability and resilience. New food sources and production systems (NFPS) are emerging worldwide in response to these changes, potentially altering the food landscape in the next 5 to 25 years. FAO conducted a multi-phase foresight exercise[20] to explore potential food safety implications related to the growing NFPS space. The findings highlighted various social, technological, economic, environmental and political issues that need to be considered and addressed for the safe integration of these innovations into food systems. Continuous monitoring and assessment of emerging NFPS issues will be crucial, with further analysis needed on their long-term implications for food safety and public health.

***Food safety foresight: approaches to identify future food safety issues[21]***

17. Within its Food Safety Foresight Programme[22], FAO hosted the Food Safety Foresight Framework Meeting from 1–3 April 2025 in Rome. Sixteen experts from Asia, Africa, Europe, Latin America and the Caribbean, North America, and Oceania participated in the meeting, from governments, the private sector, international organizations, universities and research institutes, as well as from the UN World Food Programme. The summary report includes the executive summary of the document agreed during the meeting and key lessons learned shared by participants; the comments and insights received during the meeting have been incorporated into

[12] https://www.fao.org/antimicrobial-resistance/background/fao-role/renofarm/en/

[13] https://www.fao.org/antimicrobial-resistance/resources/infarm-system/en/

[14] https://www.fao.org/antimicrobial-resistance/resources/tools/fao-pmp-amr/en/

[15] https://www.fao.org/antimicrobial-resistance/resources/tools/fao-atlass/en/

[16] https://www.qjsamr.org/independent-panel-for-evidence-for-action-against-amr/roadmap

[17] https://www.fao.org/world-food-day/en

[18] https://doi.org/10.4060/cd6071en

[19] https://openknowledge.fao.org/handle/20.500.14283/cd5116en

[20] https://openknowledge.fao.org/handle/20.500.14283/cd4981en

[21] https://openknowledge.fao.org/handle/20.500.14283/cd5135en

[22] https://www.fao.org/food-safety/scientific-advice/foresight/

the final report[23] that has been published on the FAO website[24].

***Ensuring food safety in a circular economy[25]***

18. Circular economies are critical to achieving the transformation needed for our agrifood systems to guarantee adequate food for all produced within the planetary boundaries. At the same time, this transformation requires adapting food safety policies and principles to ensure that food remains safe. FAO's food safety foresight programme has released a report: Food Safety in a Circular Economy, that provides an analysis of current and emerging evidence on food safety risks in circular food production systems and identifying four major dimensions of concern[26] – water scarcity[27] , food loss and waste,[28] food packaging waste,[29] and land use efficiency.[30] FAO also hosted a side event on Food safety in a circular economy at the CAC47 on 29 November 2024 in Geneva, Switzerland[31]. For more information download the infographic[32] and open-access article in Nature.[33]

***Food safety in personalized nutrition: a focus on food supplements and functional foods[34]***

19. As personalized nutrition gains momentum, food supplements and functional foods are increasingly used to meet individual health needs. However, their growing popularity brings important food safety considerations, including proper dosing, potential interactions with medications, risks of misuse, and the safety of novel ingredients. To address these issues, in April 2025 FAO published the report "Food safety in personalized nutrition: a focus on food supplements and functional foods", which provides a global overview of key safety challenges related to these products. The report also reviews regulatory frameworks from different regions and explores consumer perceptions and motivations behind their use. Alongside the report, FAO has released two complementary factsheets.[35],[36]

***Literature review on the exposure to endocrine disrupting chemicals: changes from 2002 to 2024[37]***

20. In 2024, FAO commissioned a literature review regarding exposure to endocrine disrupting chemicals (EDCs). The report examines temporal trends since 2002 in the exposure of human populations and food- producing animals to chemicals consistently identified as EDCs, a period which has seen many changes in the manufacture, use and control of many EDCs. While FAO is primarily concerned with exposure to EDCs from the diet, the bulk of the available information on exposure trends is from human biomonitoring, which does not distinguish between dietary and non-dietary exposure.

***Update on the Vision and Strategy for FAO's Work in Nutrition***

21. At its 139th Session, the FAO Programme Committee[38] approved an update to the Vision and Strategy for FAO's Work in Nutrition,[39] in response to the evolving global context of hunger and malnutrition since the Strategy's adoption in 2021. This update aims to strengthen FAO's capacity to contribute meaningfully to improved nutrition outcomes. Aligned with the FAO Strategic Framework 2022–2031,[40] the updated document will now be titled the Vision and Approach for FAO's Work in Nutrition (VAN), will highlight priority areas of work and provide a clear overview of expected results and pathways to their achievement for FAO's work in Nutrition. VAN will draw on the results from several existing and ongoing external reviews of aspects of FAO's work on nutrition, ongoing

[23] Food safety foresight: approaches to identify future food safety issues
[24] New FAO report explores how human expertise and technology can advance food safety foresight
[25] https://doi.org/10.4060/cd1789en
[26] https://openknowledge.fao.org/handle/20.500.14283/CD1788EN
[27] https://openknowledge.fao.org/handle/20.500.14283/cd1686en
[28] https://openknowledge.fao.org/handle/20.500.14283/CD1800EN
[29] https://openknowledge.fao.org/handle/20.500.14283/CD1787EN
[30] https://openknowledge.fao.org/handle/20.500.14283/CD1799EN
[31] https://openknowledge.fao.org/handle/20.500.14283/cd3752en
[32] https://openknowledge.fao.org/handle/20.500.14283/cd2308en
[33] https://openknowledge.fao.org/items/856a6018-0a5a-43d9-abe7-57bf45f24351
[34] https://doi.org/10.4060/cd4280en
[35] https://openknowledge.fao.org/handle/20.500.14283/cd5143en
[36] https://openknowledge.fao.org/handle/20.500.14283/cd5142en
[37] https://doi.org/10.4060/cd3005en
[38] https://openknowledge.fao.org/items/2481bc84-8c85-4a03-b27f-cf10c03187ed
[39] https://openknowledge.fao.org/server/api/core/bitstreams/a76ef638-92fe-45d2-b452-35f8e0f13f76/content
[40] https://openknowledge.fao.org/server/api/core/bitstreams/4a3e64b5-f107-4652-8b16-5130b5af957b/content

review of the FAO Strategic Framework and planned strategic reflection activities, and additional targeted internal and external consultative processes. The VAN document was submitted for review during the Programme Committee's 141st Autumn Session in 2025.

***High Level Report on Healthy Diets 2026***

22. Scheduled for publication in 2026, the FAO High Level Report on Healthy Diets aims to provide a pivotal contribution to the global nutrition agenda. The report will provide an in-depth review of the evidence for actions to promote and enable access to and consumption of healthy diets and aligned with the updated Vision and Approach to Nutrition, will focus on areas most critical for FAO Members and partners. It will consolidate current knowledge and evidence to address key opportunities, persistent gaps, and critical challenges — spanning from the definition of healthy diets to data, and from evidence to actionable strategies. The report is intended to inform technical non-experts across a variety of fields, including governments, FAO and UN agencies, academic and implementing organizations.

Matters arising from WHO

***Elimination of industrially produced trans-fatty acids***

23. In May 2018, WHO called for the global elimination of industrially produced of trans-fatty acids (TFA) by 2025, followed by the release of the REPLACE action package and other tools to support country efforts.[41] To achieve successful TFA elimination, WHO recommends governments to adopt either of the two best-practice policies: 1) Mandatory limit of 2 grams of TFA per 100 grams of total fats and oils in all foods; and 2) Mandatory ban on the production or use of partially hydrogenated oils (PHO) as an ingredient in all foods. Global efforts to eliminate industrially produced *trans*-fatty acids (iTFA) from the food supply continue to advance, with 65 countries adopting best-practice policies to date. These policies consist of a mandatory limit of 2 grams of iTFA per 100 grams of total fat in all foods, and/or a ban on the production and use of partially hydrogenated oils (PHO), the primary source of iTFA.

24. Since 2024, six countries (Colombia, Malaysia, Mauritius, Nepal, Pakistan, and Qatar) have adopted best-practice policies.[42] In May 2025, WHO awarded validation certificates to four countries (Austria, Norway, Oman, and Singapore) in recognition of implementing best-practice policies alongside effective monitoring and enforcement mechanisms. These achievements underscore the growing momentum to eliminate iTFA and reduce diet-related noncommunicable diseases.[43]

25. WHO continues to provide technical support, policy guidance, and tools to help countries implement effective iTFA elimination measures. Governments are urged to take decisive action, and food manufacturers and oil suppliers are encouraged to reformulate products and transition to healthier alternatives.[44] To provide countries with further guidance on healthier alternatives, WHO is currently developing a guideline on tropical oils consumption.

***Regulatory capacity building work for eliminating industrially produced trans-fatty acids and reducing sodium intake***

26. WHO has been undertaking a series of capacity-building workshops to strengthen countries' regulatory capacity for implementing and enforcing policy measures related to trans-fat elimination and sodium reduction. These included capacity-building workshops held in South Africa in December 2023 for countries in the African region and in Barbados in March 2024 for countries in the Caribbean, and in Indonesia for national capacity-building on regulatory action in November 2024. Technical support is provided to Nigeria and Viet Nam to set up national sodium targets for packaged foods.

27. Assessing and monitoring TFA content in the food supply is one of the key action areas for countries to eliminate TFA and has been identified as a challenge in several countries working towards TFA elimination. WHO has been providing technical advice to support countries' efforts in strengthening their laboratory capacity. WHO organized laboratory capacity-building workshops in China in October 2023 and, in collaboration with Resolve To Save Lives, in Nigeria in November 2024. A series of virtual workshop was held in September 2024 in the Americas region. WHO recently published an updated edition of the reference protocol. This reference protocol is a compendium of validated procedures for conducting fatty acids analysis, allowing laboratories to choose the most

[41] https://www.who.int/teams/nutrition-and-food-safety/replace-trans-fat

[42] https://gifna.who.int/summary/TFA

[43] https://www.who.int/news/item/19-05-2025-who-recognizes-four-countries-with-life-saving-trans-fat-elimination-policies

[44] https://www.who.int/news-room/fact-sheets/detail/trans-fat

suitable procedure for their specific analytical needs.[45]

***WHO guideline development on healthy diets***

28. In 2023, WHO released a series of guidelines related to healthy diets, including the guideline on saturated fatty acid and *trans*-fatty acid intake for adults and children[46] and the guideline on total fat intake for the prevention of unhealthy weight gain in adults and children.[47] Additionally, the WHO guideline on the use of lower-sodium salt substitutes was published in January 2025.[48]

29. WHO is in the process of developing the guideline on tropical oils consumption.[49] The first meeting was held in 2024, and a systematic review is currently underway based on the scope identified at that meeting.

30. WHO has initiated work on developing guidelines on the optimal intake of animal source foods which will include guidance on commonly consumed animal source foods and plant alternatives. In addition to health effects of consuming these foods, this work will address food safety considerations as well as sustainability and environmental impacts enabling a comprehensive assessment of the risks and benefits associated with different consumption and substitution patterns. The first expert meeting was held in 2024 at which the scope of the guideline and the framework of the risk-benefit assessment were established.[50,51]

31. Furthermore, WHO is developing guidance on the consumption of highly processed (AKA “ultra-processed”) foods, in two parts. The first part will be the development of a more objective, operational definition of ultra-processed foods than is currently used, which will provide regulators and policy-makers with an intuitive, streamlined method of assessing whether individual foods are UPF or not. The second part will be the development of a WHO guideline on consumption of ultra-processed foods. A call for experts was issued to form a guideline development group.[52]

***WHO guideline development on nutrition policy actions***

32. The NUGAG Subgroup on Policy Actions is working on developing guidelines on priority food environment policies. The guidelines on policies and interventions to create healthy school food environments and on nutrition labelling policies[53] are being finalized for publication.

***Food classification, including nutrient profiling, to support food environment policies***

33. WHO has been working on establishing nutrient profile models (NPMs).[54,55] WHO has developed region-specific models in five WHO regions to support governments in implementing policies to protect children from the harmful impact of marketing of foods and non-alcoholic beverages and a region-specific model in one WHO region to support implementation of multiple food environment policies, including front-of-pack warning labels, marketing restrictions, school food procurement policies, and taxation. WHO continues to work on food classification systems, including nutrient profiling for applications other than marketing restrictions. The draft WHO information brief on classifying foods for food environment policies is currently being peer reviewed.

***Population sodium/salt intake reduction***

34. WHO continues to support Member States to reduce population sodium intake, and achievement of the nine global voluntary targets, including a 30% relative reduction in mean population sodium intake, achieving an intake of <2,000 mg/day sodium; and a 25% relative reduction in the prevalence of raised blood pressure by 2030. WHO has published several tools and technical documents: the updated SHAKE Technical Package for Salt Reduction, which will be re-released in 2025, the Action Framework for developing and implementing public food procurement

[45] https://iris.who.int/handle/10665/383582

[46] https://www.who.int/publications/i/item/9789240073630

[47] https://www.who.int/publications/i/item/9789240073654

[48] https://www.who.int/publications/i/item/9789240105591

[49] https://www.who.int/groups/guideline-development-group-on-consumption-of-tropical-oils

[50] https://www.who.int/groups/guideline-development-group-on-optimal-intake-of-animal-source-foods

[51] https://www.who.int/publications/m/item/first-who-meeting-on-optimal-intake-of-animal-source-foods-RBAG-summaryand-conclusions

[52] https://www.who.int/news-room/articles-detail/call-for-experts-to-develop-a-who-guideline-on-consumption-of-ultraprocessed-foods

[53] https://www.who.int/news-room/articles-detail/online-public-consultation-draft-guideline-on-nutrition-labelling-policies

[54] https://apps.who.int/nutrition/publications/profiling/WHO_IASO_report2010/en/index.html

[55] https://www.fao.org/fao-who-codexalimentarius/shproxy/pt/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX720-43%252FCRDs%252FNFSDU43_CRD37x.pdf

and service policies to promote healthy diets[56], the Global Sodium Benchmarks for different food categories[57] and the Sodium Country Score Card, hosted within the GIFNA database.[58] WHO is also working on a “step-by-step" guidance on national adaptation of the WHO sodium targets, either the WHO global sodium benchmarks or regional sodium targets.[59]

***Update of WHO Global Strategy for Food Safety***

35. Regarding the WHO Global Strategy for Food Safety 2022-2030[60], WHO is working with regional offices to monitor and support the progress on the indicators of the strategy, particularly on indicators derived from the International Health Regulations (IHR, 2005).

36. An investment case on the surveillance of foodborne diseases was produced by WHO and is in the pipeline for publication. It demonstrated the positive return of investing in surveillance in the reduction of the burden of foodborne diseases in middle-income countries.

37. WHO has prepared a roadmap development tool to support Member States in the development of their national roadmaps to guide the implementation of the Strategy.

38. WHO established the WHO Alliance for Food Safety[61], a network to support the implementation of the Strategy with a particular focus on accelerating actions to improve foodborne disease surveillance.

***Extension of Global Nutrition Targets to 2030***

39. The World Health Assembly 78 extended the comprehensive implementation plan on maternal, infant and child nutrition to 2030.[62] The targets are:

- 40% reduction in the number of children under 5 years of age who are stunted, compared to the 2012 baseline;
- 50% reduction in anaemia in women of reproductive age, compared to the 2012 baseline.
- 30% reduction in low birth weight, compared to the 2012 baseline.
- reduce and maintain overweight in children under 5 years of age to less than 5%.
- increase the rate of exclusive breastfeeding in the first 6 months up to at least 60%; and
- reduce and maintain wasting in children under 5 years of age to less than 5%.

40. The Assembly also adopted process targets to accelerate the achievement of these nutrition goals, including improving dietary diversity in women and children, increasing early initiation of breastfeeding, delivering infant and young child feeding counselling, increasing consumption of iron-containing supplements during pregnancy, and reducing the consumption of sugar-sweetened beverages.

[56] https://www.who.int/publications/i/item/9789240018341

[57] https://www.who.int/publications/i/item/9789240092013

[58] https://gifna.who.int/summary/sodium

[59] https://iris.who.int/bitstream/handle/10665/375596/9789290210818-eng.pdf and https://iris.paho.org/bitstream/handle/10665.2/54658/PAHONMHRF210016_eng.pdf

[60] https://apps.who.int/gb/ebwha/pdf_files/WHA75/A75(22)-en.pdf

[61] https://www.who.int/initiatives/who-alliance-for-food-safety

[62] https://apps.who.int/gb/ebwha/pdf_files/WHA78/A78_R24-en.pdf