

**codex alimentarius commission**

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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ALINORM 93/29

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION  
Twentieth Session  
Geneva, 28 June - 7 July 1993**

**REPORT OF THE EIGHTH SESSION OF THE  
CODEX COMMITTEE ON CEREALS, PULSES AND LEGUMES  
Washington, D.C., 26-30 October 1992**

Note: This report incorporates Codex Circular Letter CL 1992/32-CPL.

**TO:** - Participants at the Eighth Session of the Codex Committee on Cereals, Pulses and Legumes  
- Codex Contact Points  
- Interested International Organizations

**FROM:** Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

**SUBJECT:** Distribution of the Report of the Eighth Session of the Codex Committee on Cereals, Pulses and Legumes (ALINORM 93/29)

**PART A: MATTERS FOR ADOPTION BY THE COMMISSION**

The following matters will be brought to the attention of the 20th Session of the Codex Alimentarius Commission for adoption:

1. Proposed Draft Provisional Guideline Levels and Sampling Plans for Aflatoxins in Peanuts at Step 5 (paras. 25-32, ALINORM 93/29 and Appendix II, ALINORM91/29).
2. Proposed Draft Worldwide Codex Standards for Rice, Wheat, Durum Wheat, Peanuts and Oats at Step 5 (Appendices II, III, IV, V and VI respectively, ALINORM93/29).
3. Proposed Draft Amended Fat Acidity Limit and Related Method of Analysis in the Worldwide Codex Standard for Wheat Flour at Step 5 (paras. 114-118, ALINORM93/29).

Governments wishing to submit comments regarding the implications which the above matters or any provisions thereof may have for their economic interests should do so in writing in conformity with the Procedure for the Elaboration of Worldwide Codex Standards at Step 5 (see Codex Alimentarius Procedural Manual, Seventh Edition) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, no later than 31 May 1993.

**PART B REQUEST FOR COMMENTS AND INFORMATION**

1. Draft Guideline Levels for Contaminants in Cereals, Pulses and Legumes at Step 6: (paras. 13-24, ALINORM 93/29)

The Committee agreed to return the draft guideline levels for arsenic and mercury (para. 20) and cadmium and lead (para. 24) in cereals, pulses and legumes to Step 6 for additional information, as indicated.

2. Proposed Draft Worldwide Codex Standards for Wheat/Durum Wheat and Peanuts at Step 5: (paras. 59 and 73, respectively, ALINORM 93/29)

The Committee agreed to obtain more information on those defect tolerance provisions of the above standards in square brackets, pending their adoption by the Commission at Step 5.

Governments and international organizations wishing to submit comments on the above subject matter are invited to do so no later than 1 June 1994 as follows: Mr.

Steven N. Tanner, Assistant to the Administrator for Technology, Federal Grain Inspection Service, Department of Agriculture, Room 1095 South Building, P.O. Box 96454, Washington, D.C. 20090-6454, U.S.A. In addition, please forward a copy of the comments to the Chief, FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

## **TABLE OF CONTENTS**

	<u>Paragraphs</u>
INTRODUCTION	1
OPENING OF THE SESSION	2 - 3
ADOPTION OF THE AGENDA	4 - 5
MATTERS OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEC COMMITTEES	6 - 11
MATTERS OF INTEREST ARISING FROM ACTIVITIES OF INTERNATIONAL ORGANIZATIONS	12
CONSIDERATION OF DRAFT GUIDELINE LEVELS FOR CONTAMINANTS IN CEREALS, PULSES AND LEGUMES	13 - 24
CONSIDERATION OF PROPOSED DRAFT GUIDELINES LEVELS AND SAMPLING PLANS FOR AFLATOXINS IN PEANUTS	25 - 32
CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR RICE	33 - 49
CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARDS FOR WHEAT AND DURUM WHEAT	50 - 66
CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR PEANUTS	67 - 80
CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR OATS	81 - 91
REVIEW OF THE FORMAT OF WORLDWIDE CODEX STANDARDS FOR CEREALS AND CEREAL PRODUCTS AND CONVERSION OF REGIONAL STANDARDS TO WORLDWIDE CODEX STANDARDS	92 - 106
PROPOSED DRAFT AMENDMENTS TO THE CODEX STANDARDS FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR	107 - 113
PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR WHEAT FLOUR	114 - 118
OTHER BUSINESS AND FUTURE WORK	119 - 120
DATE AND PLACE OF NEXT SESSION	121

## **LIST OF APPENDICES**

	<u>Pages</u>
APPENDIX I: LIST OF PARTICIPANTS	18 - 23
APPENDIX II: PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR RICE	24 - 26
APPENDIX III: PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR WHEAT	27 - 29
APPENDIX IV: PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR DURUM WHEAT	30 - 32
APPENDIX V: PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PEANUTS	33 - 35
APPENDIX VI: PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR OATS	36 - 38

## **SUMMARY AND CONCLUSIONS**

The Eighth Session of the Codex Committee on Cereals, Pulses and Legumes reached the following conclusions during its deliberations:

### **MATTERS FOR CONSIDERATION BY THE COMMISSION**

- Recommended the adoption of proposed draft provisional guideline levels and sampling plans for aflatoxins in peanuts at Step 5 (para. 32);
- Recommended the adoption of proposed draft worldwide Codex Standards for Rice, Wheat and Durum Wheat, Peanuts and Oats at Step 5 (paras. 48, 65, 79 and 90, respectively); and,
- Recommended the adoption of a proposed draft amendment to the fat acidity provision and related method of analysis in the Codex Standard for Wheat Flour at Step 5, pending its review by the U.S. Ad Hoc Working Group on Standards (para. 118).

### **OTHER MATTERS OF INTEREST TO THE COMMISSION**

- Agreed to return the draft guideline levels for arsenic, cadmium, lead and mercury to Step 6 to obtain additional information (paras. 20 and 24);
- Decided to establish a Working Group on Standards under the direction of the United Kingdom to review those sections deleted from the proposed draft Codex Standards for Rice, Durum Wheat, Wheat, Peanuts and Oats to determine their need in the standard or in an advisory text (para. 49);
- Decided to establish a Working Group on Standards under the direction of the United States to review those Worldwide and Regional Standards for cereals and cereal products with a view towards their simplification and/or conversion for use on a worldwide basis, respectively (paras. 98 and 105); and,
- Decided to have the U.S. Working Group on Standards determine the need for including parameters for particle size and fat acidity (and related methods of analysis) in the Codex Standard for Durum Wheat Semolina and Durum Wheat Flour, or in an advisory text (paras. 112 and 113)

## **INTRODUCTION**

1. The Eighth Session of the Codex Committee on Cereals, Pulses and Legumes was held in Washington, D.C., from 26-30 October 1992 by courtesy of the Government of the United States of America. The Session was chaired by Mr. Steven Tanner, Assistant to the Administrator for Technology, Federal Grain Inspection Service, United States Department of Agriculture. A list of participants at the Session is attached as Appendix I to this report.

## **OPENING OF THE SESSION (Agenda Item 1)**

2. Mr. John Frydenlund, Deputy Assistant for Marketing and Inspection Services, United States Department of Agriculture, addressed the Committee at the invitation of the Chairman. He referred to the importance of the work of Codex to agricultural trade worldwide and noted that the conclusion of the Uruguay Round will greatly increase the influence of Codex. Mr. Frydenlund stressed the need for health-related standards to be based on scientific evidence so they cannot be used as barriers to trade.

3. Mr. Frydenlund also noted the efforts made by Codex to increase consumer and industry participation, to streamline the standard setting process, and to establish priorities for the items Codex will consider. He supported the need to use the horizontal approach versus a commodity specific approach in the development of standards. He concluded by applauding the work of the Codex Committee on Cereals, Pulses and Legumes for its success in developing international standards.

## **ADOPTION OF THE AGENDA (Agenda Item 2)**

4. The Committee had before it the Provisional Agenda for the Session (CX/CPL 92/1). The Committee decided, by suggestion of the delegation of the Netherlands, to discuss the implications of Biotechnology on International Food Standards and Codes of Practice under Agenda Item 13 (Other Business and Future Work). The Committee also decided to discuss Agenda Item 10 (Review of the Format of Codex Standards) before Agenda Item 6.

5. The Committee agreed to adopt the Provisional Agenda as revised.

## **MATTERS OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3 (a))**

6. The Committee had before it working paper CX/CPL 92/2 and Conference Room Document 2, which summarized, matters of interest arising from activities of the Commission and other Codex Committees as well as from the Codex Committee on General Principles, respectively.

7. The Committee noted that there were a number of matters which would be discussed under other agenda items and agreed to defer specific discussions on these issues until the relevant agenda item was presented.

8. The Committee focused its discussions on the following matter:

### **Status of Codex Advisory Texts and Procedures for Their Elaboration**

9. The Committee was informed that at its 19th Session the Commission had concluded that in principle all Codex texts should be subject to full and transparent elaboration procedures, with full and equal participation by all member governments and other interested parties. It had requested all Committees to ensure that texts which were

not defined as standards or maximum residue limits would clearly state their nonbinding character and their intended application. The Commission had also agreed that all such texts should be developed openly and with the same scientific rigour. The Commission had requested those Committees which had prepared advisory texts to examine the implication of these recommendations, especially in relation to international trade (paras. 98-100, ALINORM 91/40).

10. The Committee also noted that the Tenth Session of the Codex Committee on General Principles expressed concern that a number of Guidelines established or under elaboration by the Commission could be applied in the post-Uruguay Round environment for the resolution of challenges and disputes. The CCGP noted that the principle of "equivalence" contained in the Sanitary and Phytosanitary (SPS) text of the Uruguay Round recognized that different approaches might be used to achieve the same measure of health protection (paras. 63-66, ALINORM 93/33).

11. The Committee was notified of the above views, as requested by the Codex Committee on General Principles, in consideration of the importance of examining CCCPL texts to ensure that they were appropriate to international trade and met the necessary conditions of scientific rigour.

### **MATTERS OF INTEREST ARISING FROM ACTIVITIES OF INTERNATIONAL ORGANIZATIONS (Agenda Item 3 (b))**

#### **AOAC International**

12. The representative of the Association of Official Analytical Chemists International reported that the Association had embarked on validation programmes of new methods including a "Test Kit Performance Testing Program" and a "Peer Verified Programme". The Observer informed the Committee that the AOAC Research Institute had been formed to operate the Test Kit Performance Testing Program, and that the Association continued to be involved in the development of harmonized methods and quality systems protocols. A large number of nutrient labelling methods had been compiled by AOAC and seventy-two methods had been adopted first action in 1991, while a list of sixty-nine methods had been elevated to final action in the same period.

### **CONSIDERATION OF DRAFT GUIDELINE LEVELS FOR CONTAMINANTS IN CEREALS, PULSES AND LEGUMES (Agenda Item 4)**

13. The Committee had before it documents CX/CPL 92/3 and Conference Room Document 3, which summarized government comments on the proposed draft guideline levels (para. 24, ALINORM 91/29) for arsenic, cadmium, mercury and lead submitted by Denmark, France, Japan, the Netherlands, Norway, Sweden and the United States in response to CL 1991/30-CPL.

14. The Committee recalled that at its last session it had been decided to advance the proposed draft guideline levels through the Codex Committee on Food Additives and Contaminants (CCFAC) for endorsement and to the Commission for adoption at Step 5 (paras. 19-24, ALINORM 91/29).

15. The 23rd Session of the CCFAC temporarily endorsed those levels proposed for arsenic, mercury and lead and postponed the endorsement of cadmium (paras. 78-81, ALINORM 91/12A). The CCFAC requested a CCCPL review of the need for levels for arsenic and mercury as well as a review of the levels proposed for all of the contaminants concerned.

16. The 19th Session of the Commission adopted the proposed draft guideline levels at Step 5 (paras. 347-349, ALINORM 91/40), with the understanding that the above CCFAC remarks would be brought forward for CCCPL consideration, especially in regard to the stage of processing for which the levels would apply.

17. To facilitate its discussions, the Committee decided to discuss the draft guideline levels for arsenic/mercury and cadmium/lead as separate issues. The Committee noted that these proposals were currently being discussed at Step 7.

#### Arsenic and Mercury

18. Several delegations noted that the establishment of guideline levels for arsenic and mercury was not required, as these compounds were no longer used in agricultural production and did not represent a problem in international trade. Other delegations, while agreeing that arsenic and mercury were no longer used for direct application to crops, indicated they could arise from environmental contamination and therefore, supported the need to establish guideline levels to protect consumers. It was also noted by some delegations that the guideline level for arsenic was too high.

19. Many delegations noted that there were not sufficient data available at present to review the proposed draft levels and suggested the postponement of their discussion until the next session of the CCCPL.

20. The Committee agreed to return the draft guideline levels for arsenic and mercury (i.e., 0.5 and 0.05 mg/kg, respectively) to Step 6, with the understanding that information would be obtained on the following:

1. the need to establish limits for the two elements in the interest of protecting consumers and facilitating trade;
2. information and data on the occurrence of arsenic and mercury in cereals, pulses and legumes, and;
3. the definition of the chemical form (organic or inorganic) on which the levels should be based.

#### Cadmium and Lead

21. The Committee noted that cadmium and lead were scheduled for toxicological review by JECFA at its 41st meeting from 9-18 February 1993.

22. Several delegations indicated that the level proposed for cadmium was unrealistic because its presence was subject to a large variability in different crops and regions, and was also naturally occurring. It was noted that cadmium was known to be a highly toxic contaminant and the risk to human health must be considered against the dietary intake from various food sources. As it was indicated that cereals, pulses, and legumes constituted a large proportion of the diet in various regions of the world, the daily intake could be relatively high.

23. In respect to the draft level for lead, several delegations considered that the proposed level of 0.5 mg/kg was too high and a level of 0,1 mg/kg could be more realistic by only applying to cereals without bran, while taking into account the toxic effect of lead exposure in children. A number of delegations suggested that background levels of lead were higher than the level proposed and therefore, noted that such a level was too low.

24. The Committee noted the concerns of several delegations concerning the proposed levels for cadmium and lead, and in consideration that these two elements



would be re-evaluated by JECFA, decided to return the draft levels (i.e., 0.1 and 0.5 mg/kg, respectively) to Step 6 of the Codex Procedure to obtain more information and data from governments pending the JECFA evaluation.

#### **CONSIDERATION OF PROPOSED DRAFT GUIDELINE LEVELS AND SAMPLING PLANS FOR AFLATOXINS PEANUTS (Agenda Item 5)**

25. The Committee had before it documents CX/CPL 92/4 and Conference Room Documents 4 and 11 when discussing this Agenda Item, which summarized government comments submitted by Denmark, France, India, the Netherlands, Spain, Sweden and Thailand in response to CL 1990/42-CPL and CL 1991/30-CPL. The Delegation of the United Kingdom also introduced their comments and draft sampling plan submitted, but not reproduced, concerning this Agenda Item. The Delegation of the United Kingdom indicated that they proposed levels of 4 ppb for ready-to-eat peanuts and 10 ppb for those requiring further processing.

26. The Committee recalled its previous discussions concerning this subject, whereby it was decided to circulate two proposed draft sampling plans as well as guideline levels for aflatoxins in peanuts for government comments at Step 3 (paras. 25-32 and Appendix II, ALINORM 91/29). The Seventh CCCPL also recommended the convening of an expert consultation on sampling plans for aflatoxins to consider the various issues concerning this subject.

27. The 23rd Session of the Codex Committee on Food Additives and Contaminants reviewed the proposed draft guideline levels and decided to request additional data from the CCCPL in support of the levels proposed as well as to the stage of processing for which the levels would apply (paras. 119-120, ALINORM 91/12A). The CCFAC also supported the convening of an expert consultation on sampling plans for aflatoxins. In addition, the 24th Session of the CCFAC agreed to propose general terms of reference for the Consultation (paras. 95-99, ALINORM 93/12).

28. The 19th Session of the Commission supported the proposals and procedures recommended by the CCCPL, with the understanding that the concerns of the CCFAC would also be taken into account (paras. 216 and 352-354, ALINORM 91/40). Subsequent to the 19th Commission meeting, the 8th Session of the Coordinating Committee for Asia reiterated their previous position that Codex consider the establishment of realistic and practical limits for mycotoxins in foods, especially in view of the great efforts made by countries in the region to reduce contamination (para. 67, ALINORM 93/15).

29. In discussing this agenda item, the Secretariat informed the Committee that the FAO Expert Consultation on Sampling Plans for Aflatoxin Analysis in Foods had been tentatively scheduled to be held at FAO headquarters in Rome from 15-19 March 1993. It was noted, however, that final sources of funding, the identification of experts and the recruiting of consultants to prepare working papers were still being pursued.

30. The Committee had extensive discussions concerning the levels proposed at its previous session, while noting that levels legislated for aflatoxin contamination varied extensively from country to country. Several delegations supported the levels previously proposed by the Committee, while other delegations indicated that both higher or lower levels should be elaborated. The need to lower the levels as far as technically practical while protecting the health of consumers and avoiding technical barriers to international trade was also stressed.

31. In addition, it was noted that aflatoxin levels and their measurement varied with respect to total aflatoxin and aflatoxin B<sub>1</sub> in various countries of the world. One delegation noted that the level should be expressed as aflatoxin B<sub>1</sub> in view of its toxicity. However, the importance of linking the proposed level, sampling plan and method of analysis was emphasized by the Committee.

32. In the interest of enabling the forthcoming proposed Consultation to arrive at a decision concerning a sampling plan linked to a specific level, the Committee decided to forward the levels (i.e., 10 µg/kg processed; 15 µg/kg raw) and sampling plans previously discussed (Appendix II, ALINORM 91/29) in square brackets for adoption at Step 5 by the 20th Session of the Codex Alimentarius Commission on a provisional basis. The Committee also requested the advice of the Expert Consultation on establishing sampling plans based on higher or lower levels than those currently proposed. This decision was taken with the understanding that the proposed draft levels would also be forwarded to the Codex Committees on Methods of Analysis and Sampling and Food Additives and Contaminants for information, but not reproduced, concerning this Agenda Item. The Delegation of the United Kingdom indicated that they proposed levels of 4 ppb for ready-to-eat peanuts and 10 ppb for those requiring further processing.

### **CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR RICE (Agenda Item 6)**

33. The Committee had before it documents CX/CPL 92/5 and Conference Room Documents 5 and 11, which summarized government comments on the proposed draft Codex Standard for Rice (Appendix IV, ALINORM 91/29) submitted by France, Germany, India, Italy, Spain, Thailand, the Netherlands, the United States and the North European Rice Millers' Association (NERMA) in response to CL 1990/42-CPL.

34. The Committee recalled that the 19th Session of the Commission (para. 114, ALINORM 91/40) had reiterated its decision taken at its 18th Session (paras. 475-477, ALINORM 89/40) that a standard for rice should be developed through the CCCPL. The Seventh Session of the CCCPL decided to append the proposed draft standard to its report for circulation and government comments at step 3 (paras. 47-54, ALINORM 91/29).

35. The Committee decided to discuss the proposed draft standard on a point-by-point basis and agreed to the following changes:

#### Section 1 - Scope

36. The Committee agreed to include "husked rice, milled rice and parboiled rice" in the scope of the standard to clarify its field of application. The Committee also decided to add "or glutinous rice" at the end of the Section to exclude this product from the scope of the standard.

#### Section 2 - Description

37. The Committee agreed to delete the reference to glutinous rice in Section 2.1 in view of the above decision and also renumbered the remaining subsections of Section 2. As a consequence of this decision, the Committee decided to include a description for glutinous rice under a new item 2.1.5 and to amend the definition for parboiled rice under a new item 2.1.4. The Committee also agreed to other minor modifications to the original Sections 2.3 and 2.4, while removing section 2.6 as it was covered under the newly revised Scope Section.

### Section 3 - Classification

38. The Committee noted that agreement could not be reached on the three proposals for different classifications of rice and therefore, decided to remove this section from the Standard with the understanding that they would be discussed by the U.K. Working Group for possible inclusion as an advisory text to the Standard (see para. 49).

### Section 4 - Essential Composition and Quality Factors

39. The Committee decided to rename this Section as "Essential Quality Factors", as factors relating to Composition were removed (see below).

#### Section 4.1 - Essential Composition

40. The Committee revised this Section by removing all definitions relating to essential composition (i.e., commodity defects), as they did not concern consumer health, with the understanding that the definitions would be considered by the U.K. Working Group for possible inclusion as advisory texts to the Standard (see para. 49).

#### Section 4.2 - Quality factors - General

41. The term "of good quality" was removed by the Committee from section 4.2.1 due to its ambiguity. The last part of Section 4.2.2, i.e., "and shall not exceed the maximum impurity content set out in Section 4.5" was removed as it was no longer relevant.

#### Section 4.3 - Quality Factors - Specific

42. The Committee decided to remove Section 4.3.2 as related to nutrients as inappropriate for the standard.

#### Section 4.4 - Defects

43. The Committee agreed to remove all definitions related to defects listed in this Section for consideration as advisory texts to the standard, with the understanding that the item concerning "Extraneous Material" for organic or inorganic components would remain, in view of their health and safety implications.

#### Section 4.5 - Tolerance for Defects

44. The Committee agreed to change paragraph 4.5.1 by making reference only to the maximum content of extraneous matter and the values specified in Table 1 concerning limits for organic and inorganic matter. All other parts concerning defective kernels (4.5.1), broken kernels (4.5.2) and the note to Governments were removed for consideration by the U.K. Working Group.

### Sections 5, 6 and 8 - (Contaminants, Hygiene and Labelling)

45. These Sections were revised as proposed under Agenda Item 10 (paras 95-100). Terms under Section 8.1 related to classification were removed for consideration by the U.K. Working Group. Section 8.2 in regard to the Declaration of Nutritive Value was removed as inappropriate to the Standard.

### Section 7 - Packaging

46. The Committee agreed to eliminate the last sentence of Section 7.2 as it was inappropriate and amended Section 7.3 by stating that sacks may also be "sealed".

### Section 9 - Methods of Analysis and Sampling

47. The Committee made minor revisions to this section with the understanding that it would be reviewed and updated by the Secretariat prior to its endorsement by the Codex Committee on Methods of Analysis and Sampling.

#### Status of the Standard

48. The Committee agreed to advance the Proposed Draft Codex Standard for Rice to Step 5 of the Codex Procedure for adoption at the 20th Session of the Commission. The revised Standard is attached as Appendix II to this report.

49. In making this decision, the Committee also noted that in view of its discussions under Agenda Item 10 (paras. 95-100), the sections removed from the standard would need to be reviewed as to their applicability for inclusion in an advisory text or complete removal from the Standard. It was decided to establish a Working Group under the direction of the United Kingdom with assistance provided by Argentina, Australia, the People's Republic of China, Egypt, France, the Netherlands, Nigeria, Thailand and the United States to carry out this work. It was agreed that the U.K. Working Group would prepare recommendations between sessions of the Committee with a view towards the discussion of these proposals at the Ninth CCCPL. The Committee also decided to apply the same procedure to the proposed draft standards for wheat, durum wheat, peanuts and oats.

#### **CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARDS FOR WHEAT AND DURUM WHEAT (Agenda Item 7)**

50. The Committee had before it document CX/CPL 92/6, which contained the Proposed Draft Standards for Wheat and Durum Wheat as prepared by the United States with assistance from Argentina, Australia, Canada, France, India, Italy, the Netherlands and Spain. The Committee also considered Conference Room Document 8, which summarized government comments submitted at Step 3 by the United States.

51. The Committee recalled that the 19th Session of the Commission (paras. 356-357, ALINORM 91/40) had agreed to the elaboration of these standards, while noting the importance of taking similar standards elaborated by the International Organization for Standardization into account.

52. The Committee decided to discuss both standards for Wheat and Durum Wheat at the same time, while adhering to the same procedure and general changes endorsed above when reviewing the proposed draft standard for Rice. The Committee agreed to the following changes:

#### Section 1 - Scope

53. The Committee agreed to change the scope of the two proposed standards by referring to products "intended for processing for human consumption" and by omitting the sentence "i.e., ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer".

#### Section 2 - Description

54. The Committee decided to remove the phrase "amber (white)" from this section of the Durum Wheat standard, as it related to a qualitative factor.

#### Section 3 - Essential Composition and Quality Factors

55. The Committee decided to change the title of this section in both standards to read as "Essential Quality Factors", as composition factors were not included in the standards. The Committee agreed to change Section 3.1.1 in both standards by stating

that the product shall be "safe and suitable for processing for human consumption" and by specifying in Section 3.1.2 that the products shall be free from "abnormal flavours, odours, living insects and mites".

56. The Committee, while discussing the maximum limits for moisture content (i.e. , Section 3.2.1) in the wheat and durum wheat standards, decided to revise the figures to read "shall not exceed 15.5% and 14.0%", respectively. In view of different moisture requirements used in international trade, the Committee also included a footnote to these Sections to read that "lower moisture contents may be required for certain destinations, in relation to the climate, and duration of transport and of storage. Governments accepting the Standard are requested to indicate the requirements in force in their country".

57. The Committee decided to remove Section 3.2.2 in regard to nutrients as inappropriate for the standards and withdrew Sections 3.3.1, 3.3.2, 3.3.4, and 3.3.5 from the Definition of Defects Section (i.e., 3.3) as they did not directly relate to consumer health, with the understanding that these items would be considered by the U.K. Working Group as advisory texts.

58. The definition of Extraneous Matter (3.3.3) was revised and renumbered as 3.3.1, while new sections concerning Organic and Inorganic Extraneous Matter were added (Sections 3.3.1.1 and 3.3.1.2, respectively).

59. Existing defect definitions for Ergot (3.3.6) and Toxic or Noxious Seeds (3.3.7) were slightly revised and renumbered. Several delegations indicated that the defect tolerances for extraneous matter in the draft text were too low. One delegation proposed a 2.0% maximum limit for total extraneous matter and a 0.5% maximum limit for toxic or noxious seeds. Other delegations suggested that these limits were too high and should be 1.5% and 0.1%, respectively. It was agreed to place all current defect tolerances for organic and inorganic extraneous matter, ergot, and toxic or noxious seeds (Section 3.4) into square brackets and to obtain further government comments. All other sections concerning defect tolerances were removed.

#### Section 4 - Contaminants

60. This Section was revised as proposed under Agenda Item 10 (see paras. 95 100).

#### Section 5 - Hygiene

61. The Committee, while taking account of the changes introduced in the Scope Section of the two standards, decided to include in Section 5.2 the word "cleaned" to clarify the state of processing and likewise, to add the phrase "after cleaning and sorting and before further processing" to the end of the first sentence in Section 5.3.

#### Section 6 - Packaging

62. The Committee agreed to eliminate the last sentence of Section 6.2 as it was inappropriate, and amended Section 6.3 by stating that sacks may also be "sealed".

#### Section 7 - Labelling

63. Section 7.2 in regard to the Declaration of Nutritive Value was removed as inappropriate in both standards.

#### Section 8 - Methods of Analysis and Sampling

64. The Committee made minor revisions to this Section in both standards with the understanding that it would be reviewed and updated by the Secretariat prior to its endorsement by the Codex Committee on Methods of Analysis and Sampling.

#### Status of the Standards

65. The Committee agreed to advance the two proposed draft Codex Standards for Wheat and Durum Wheat to Step 5 of the Codex Procedure for adoption at the 20th Session of the Commission. The revised proposed draft Standards are attached to this report as Appendices III and IV, respectively.

66. In making this decision, the Committee also noted that those sections that had been removed would be referred to the U.K. Working Group for action in accordance with those procedures outlined in paragraph 49.

### **CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR PEANUTS (Agenda Item 8)**

67. The Committee had before it document CX/CPL 92/7, which contained the proposed draft Standard for Peanuts as prepared by the United States with the assistance of Australia and Egypt, and as circulated for government comments at Step 3.

68. The Committee recalled that the 19th Session of the Commission (paras. 356-357, ALINORM 91/40) had agreed to the elaboration of the proposed draft Standard for Peanuts while noting that the relevant standard elaborated by the ISO should also be taken into account.

69. The Committee decided to discuss the proposed draft Standard on a point-by-point basis and agreed to the following changes:

#### Section 1 - Scope

70. The Committee agreed to change the scope of the Standard by referring to peanuts "intended for processing for human consumption".

#### Section 3 - Essential Composition and Quality Factors

71. The Committee agreed to retitle this Section as "Essential Quality Factors", as items related to Composition were not included in the Standard. The Committee decided to incorporate the same amendments introduced in the previous standards (e.g., wheat) in regard to quality factors, including specifying in Section 3.1.1 that peanuts shall be "safe and suitable for processing for human consumption", and in section 3.1.2 by indicating that peanuts shall be "free from abnormal flavours, odours and living insects".

72. With regard to moisture content, some delegations requested a lower limit of 8.0%, while other delegations proposed higher limits. However, the Committee agreed that in Section 3.2.1 the moisture content of peanuts in-shell and peanut kernels shall not exceed 10.0% and 9.0%, respectively.

73. In reference to Extraneous Matter in Section 3.3.1, several delegations pointed out that limits for such material should be maintained as indicated in Table 1, while other delegations considered that the proposed limits were too low, especially for peanuts in-shell. The Committee agreed to slightly modify the definition of Extraneous Matter, to add definitions for organic and inorganic extraneous matter and to leave the proposed limits of 0.5% for peanuts in-shell and 0.2% for peanut kernels in a new defect tolerance section and in square brackets for government comments and consideration by the next session of the CCCPL.

74. The Committee, in agreement with the recommendations of the Codex Committee on General Principles (para. 96) and as discussed under paragraph 49, decided to remove all remaining defect definitions in this Section for consideration as advisory texts to the Standard by the U.K. Working Group. As the Defect Tolerances related to Extraneous Matter were now included under the Defect Definition Section, Table 1 was removed as it was no longer relevant. All items in Section 3 were renumbered.

#### Section 4 - Contaminants

75. This Section was revised as proposed under Agenda Item 10 (paras. 95-100).

#### Section 6 - Packaging

76. The Committee agreed to eliminate the last sentence of Section 6.2 as it was inappropriate and amended Section 6.3 by stating that sacks may also be "sealed".

#### Section 7 - Labelling

77. Section 7.2 in regard to Date Marking was removed as inappropriate to the Standard.

#### Section 8 - Methods of Analysis and Sampling

78. The Committee made minor revisions to this Section with the understanding that it would be reviewed and updated by the Secretariat prior to its endorsement by the Codex Committee on Methods of Analysis and Sampling.

#### Status of the Standard

79. The Committee agreed to advance the Proposed Draft Codex Standard for Peanuts to Step 5 of the Codex Procedure for adoption at the 20th Session of the Commission. The revised Standard is attached as Appendix V to this Report.

80. In making this decision, the Committee also noted that those sections that had been removed would be referred to the U.K. Working Group for action in accordance with those procedures outlined in paragraph 49.

### **CONSIDERATION OF THE PROPOSED DRAFT CODEX STANDARD FOR OATS (Agenda Item 9)**

81. The Committee had before it document CX/CPL 92/8, which contained the proposed draft Codex Standard for Oats as prepared by Argentina with assistance provided by Sweden, as well as Conference Room Document 6, which summarized comments submitted by Denmark, Egypt, Norway, the United States and the European Breakfast Cereal Association.

82. The Committee recalled that the 19th Session of the Commission (paras. 356-357, ALINORM 91/40) had agreed to the elaboration of the standard.

83. The Committee decided to discuss the proposed draft Standard on a point-by-point basis and agreed to the following changes:

#### Section 1 - Application

84. The Committee agreed to change the title of this Section to "Scope" as described in other Codex standards and to limit its application to oat grains "intended for processing for human consumption". The Committee also omitted the last part of the sentence in reference to "bulk or in bags".

## Section 2 - Description

85. The Delegation of France noted that the variety of *Avena Nuda* should also be included as well as colour variations within the existing varieties. The Committee did not agree with this proposal.

## Section 3 - Essential Composition and Quality Factors

86. The Committee decided to change the title of this Section to read as "Essential Quality Factors" as composition factors were not included in the standard and to remove section 3.1.1 on test weight. The Committee also added the following two new sections:

"3.1.1 Oats shall be safe and suitable for processing for human consumption"

"3.1.2 Oats shall be free from abnormal flavours, odours, living insects and mites".

87. The Committee decided to change the title and to redefine former Section 3.1.2 to read as "Extraneous Matter" under a new "Definition of Defects" Section and to remove Sections 3.1.3, 3.1.4, 3.1.5, 3.1.6, 3.1.7, 3.1.8 and 3.1.9 as they did not directly relate to consumer health, with the understanding that these items would be considered by the U.K. Working Group as advisory texts. Defect tolerances in Section 3.2 were fixed for Extraneous Matter only, while all other remaining defect tolerances were removed. A provision for moisture content was also added to a new specific quality factors section. Section 3 was renumbered in view of the above changes.

## Sections 4. 5. 6 and 7 - Contaminants. Hygiene. Packaging and Labelling

88. These Sections were revised as proposed under Agenda Item 10 (paras. 95 100).

## Section 8 - Methods of Analysis and Sampling

89. The Committee made minor revisions to this Section with the understanding that the remaining provisions would be reviewed and updated by the Secretariat prior to their endorsement by the Codex Committee on Methods of Analysis and Sampling. The Committee also removed Section 8.3 concerning Test Weight as it was no longer applicable.

## Status of the Standard

90. The Committee agreed to advance the proposed draft Codex Standard for Oats to Step 5 of the Codex Procedure for adoption at the 20th Session of the Commission. The revised proposed draft Standard is attached to this report as Appendix VI.

91. In making this decision, the Committee also noted that those sections that had been removed would be referred to the U.K. Working Group in accordance with those procedures outlined in paragraph 49.

## **REVIEW OF THE FORMAT OF WORLDWIDE CODEX STANDARDS FOR CEREALS AND CEREAL PRODUCTS AND CONVERSION OF REGIONAL STANDARDS TO WORLDWIDE CODEX STANDARDS (Agenda Item 10)**

92. The Committee had before it document CX/CPL 92/9 when discussing this agenda item, which contained the proposals of the Secretariat in regard to the above matters. In addition, documents CX/CPL 92/9-Add.I and Conference Room Document 9 summarized government comments submitted by Egypt, the United States and AOAC International concerning this issue.



93. The Committee was also reminded that Conference Room Document 2 (Agenda Item 3 (a)) highlighted discussions held at the Tenth Session of the Codex Committee on General Principles concerning the Format of Revised Codex Standards.

94. The Committee discussed the Review of the Format of Codex Standards for Cereals and Cereal Products and the Conversion of Regional Codex Standards for Cereals and Cereal Products to Worldwide Codex Standards as separate items in order to facilitate their discussions, as described below.

#### Review of the Format of Codex Standards for Cereal and Cereal Products

95. The Committee was informed of discussions held at the Tenth Session of the Codex Committee on General Principles (CCGP) concerning this subject (paras. 67-68, ALINORM 93/33). The CCGP recalled the recommendations of the Food Standards Conference, as endorsed by the Commission, for a revision of all Codex standards in light of their importance and acceptance in international trade, and in perspective of the horizontal approach. It was proposed to retain in the standards only those provisions which appeared essential and were used by governments as regulatory control measures as regarded health, safety and consumer protection concerns, as well as other essential elements needed to ensure fair trade practices and protection against fraud. Other provisions dealing with nonessential matters, such as commercial quality, would be removed or transferred to texts of an advisory nature. In the case that the nonessential material were transferred to an appendix of the standard, the appendix would need to indicate clearly that it was not subject to formal acceptance as was the main text of the standard.

96. The CCGP expressed its support for this orientation and for the need to give clear recommendations to commodity committees so that they could carry out this revision. The Codex Committee on General Principles agreed to the following proposed recommendations for consideration by the next session of the Commission:

1. It is recommended that the redrafted standards should contain only those essential provisions used by governments as regulatory control measures for health, safety, and consumer protection concerns as well as those essential elements needed to assure fair practices in the food trade and to protect against fraud. Other provisions should be removed completely or transferred to an appendix of the standard or another advisory text. In the case that the nonessential material were transferred to an appendix of the standard, the appendix would need to indicate clearly that it was not subject to formal acceptance as was the main text of the standard.

2. It is recommended that the labelling sections of all Codex standards be amended and simplified as instructed by the Commission (see pages 129-131, Codex Alimentarius Procedural Manual). This would entail incorporating, by reference, the Codex General Standard for the Labelling of Prepackaged Food (Codex Stan 1-1985). In this manner, only those labelling sections which differ from the General Standard would be included. This amendment would also require the inclusion of amended provisions for the labelling of non-retail containers, where applicable.

3. It is recommended that the relevant section of the General Provisions Relating to Food Hygiene (see Appendix II, ALINORM 93/13), which are currently scheduled for Step 8 adoption by the forthcoming 20th Session of the

Commission, be incorporated into all Codex standards, depending on the nature of the product.

4. It is recommended that the Contaminants section of all Codex standards should be amended as follows, where applicable:

X. CONTAMINANTS

X.X Heavy Metals

(a) Include or refer to specific provisions established for the Commodity and endorsed by the Codex Committee on Food Additives and Contaminants where these have been established, or;

(b) Include the following statement: "(Name of Product) shall be free from heavy metals in amounts which may represent a hazard to human health".

X.X Pesticide Residues

Include the following statement: "(Name of Product) shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this Commodity.

97. In discussing the document concerning the revision of the format of Codex standards (CX/CPL 92/9) and the recommendations of the CCGP, the CCCPL agreed to revise those sections concerning Hygiene, Contaminants and Labelling as proposed above for all Cereal and Cereal Product Standards previously adopted by the Commission (see list below). It was also decided to include option (a) of the above Contaminant section in reference to heavy metals. One delegation also recommended that Part C of the third indent of the General Provisions Relating to Hygiene (see Appendix II, ALINORM 93/13) should have a reference to specific provisions for the commodity which are endorsed by the Codex Committee on Food Additives and Contaminants. Furthermore, the Committee also agreed that other extensive revisions may be required in order to simplify and streamline these standards as recommended by the CCGP.

98. In consideration of the considerable workload involved in adhering to the recommendations of the CCGP, the Committee decided to establish an Ad Hoc Working Group on Standards to review the following standards for cereal and cereal products, as previously adopted by the Commission, on the basis of the above CCGP recommendations:

- Wheat Flour and Amendments (CODEX STAN 152-1985; CAC/VOL XVIII-Ed. 1 and Supplement 2);
- Maize (Corn) (CODEX STAN 153-1985; CAC/VOL XVIII-Ed.1)
- Whole Maize (Corn) Meal (CODEX STAN 154-1985; CAC/VOL XVIII-Ed.1);
- Degermed Maize (Corn) Meal and Maize (Corn) Grits (CODEX STAN 155 1985; CAC/VOL XVIII-Ed.1);
- Certain Pulses (CODEX STAN 171-1989; CAC/VOL XVIII-Ed. 1, Supplement I);
- Sorghum Grains (CODEX STAN 172-1989; CAC/VOL XVIII-Ed, 1, Supplement 1);

- Sorghum Flour (CODEX STAN 173-1989; CAC/VOL XVIII-Ed.1, Supplement 1), and;
- Durum Wheat Semolina and Durum Wheat Flour (CODEX STAN 178 1992; CAC/VOL XVIII-Ed.I, Supplement 2).

99. It was agreed that the Ad Hoc Working Group would conduct its proceedings by correspondence under the leadership of the United States, with assistance provided by the governments of Canada, France, Japan, the Netherlands, Switzerland and the United Kingdom. It was also agreed that the above Standards would be revised by the Group with a view towards their distribution for government comments at Step 3 at the earliest opportunity.

100. It was concluded that the Ad Hoc U.S. Working Group may be required to meet immediately prior to the Committee's Ninth Session to consider the government comments submitted, the possible development of advisory texts and to propose revised and simplified standards to the Committee for consideration at Step 4. The U.S. Working Group may also need to examine the report and recommendations of the other Working Group under the direction of the United Kingdom (see para. 49).

Conversion of Regional Codex Standards for Cereal and Cereal Products to Worldwide Codex Standards

101. The Committee was informed that the 19th Session of the Commission (paras. 93-94, ALINORM 91/40) had noted that regional standards prepared by the Regional Coordinating Committees for Europe and Africa covered commodities which by and large were traded beyond the region in which they were originally intended.

102. The Commission decided to consider the conversion and adoption of existing regional Codex standards as worldwide Codex standards after they had been reviewed by all countries through the Codex Step Procedure. This was seen as necessary to ensure adequate input from those countries which did not participate in their original elaboration.

103. The Commission therefore recommended that current regional standards should be resubmitted to governments for comments at Step 3, with a view to their elaboration as worldwide standards. The following Regional Codex Standards for Cereals and Cereal Products were entrusted to the CCCPL for conversion to worldwide Codex standards:

- Gari and Amendments (CODEX STAN 151-1985; CAC/VOL XII-Ed.I, Supplements 1 and 3);
- Whole and Decorticated Pearl Millet Grains (CODEX STAN 169-1989; CAC/VOL XVIII-Ed.1, Supplement 1);
- Pearl Millet Flour (CODEX STAN 170-1989; CAC/VOL XVIII-Ed.I, Supplement 1), and;
- Edible Cassava Flour (CODEX STAN 176-1991; CAC/VOL XII-Ed.I, Supplement 4).

104. The Secretariat indicated that governments and international organizations were invited to comment on all aspects of the above regional Codex standards as contained in Appendices I-IV of document CX/CPL 92/9, with a view towards their revision and conversion to worldwide Codex standards. It was also clarified that the standards in the

working paper had already been revised in accordance with the CCGP recommendations in reference to the Labelling, Hygiene and Contaminant sections.

105. The Committee decided to treat these regional standards in the same manner as that agreed to for the consideration of worldwide Codex standards (see paras. 98-100). In taking this decision, the Committee also agreed to minor modifications to the standards, while making identical changes to the Section on Heavy Metals as discussed above (see para. 97).

106. The Committee also decided that depending on the nature of the comments submitted, it might be necessary to include discussions concerning the conversion of regional standards to worldwide standards and their simplification in the Ad Hoc U.S. Working Group on Standards tentatively proposed to meet immediately prior to the Committee's Ninth Session (see para 100). The Working Group would consider the government comments submitted with a view towards the possible development of advisory texts and by proposing revised and simplified standards to the Committee for consideration at Step 4.

#### **PROPOSED DRAFT AMENDMENTS TO THE CODEX STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR (Agenda Item 11)**

107. The Committee had for its consideration document CX/CPL 92/10 and Conference Room Documents 7 and 12 when discussing this agenda item, which summarized government comments submitted by the governments of Denmark, France, Italy, Spain and the United States in response to CL 1991/30-CPL.

108. The Committee was reminded that the 19th Session of the Commission adopted the Codex Standard for Durum Wheat Semolina and Durum Wheat Flour (Appendix III, ALINORM 91/29) at step 8 (paras. 343-344, ALINORM 91/40). In making this decision, the Commission agreed with a CCCPL recommendation (paras. 43-44, ALINORM 91/29) to elaborate a method of analysis for the determination of particle size as well as a fat acidity limit and related method of analysis as future amendments to the standard (para. 355, ALINORM 91/40). Governments were invited to propose an adequate method of analysis for particle size as well as a proposed fat acidity limit and related method of analysis through CL 1991/30-CPL.

109. The Committee decided to discuss the issues of particle size and fat acidity as separate items.

#### **Method of Analysis for Particle Size**

110. In discussing this issue, the Committee agreed to the importance of a requirement for particle size in order to differentiate between semolina and flour. It was noted, however, that if the product was renamed as Milled Durum Wheat, the requirement in regard to particle size would no longer be required.

111. Other delegations objected to the actual level adopted in the Standard (Section 2.1.2) as it conflicted with other national requirements. The Delegation of France submitted a draft method (Conference Room Document 12) as requested by the CCCPL for the Committee's consideration, although a delegation noted that the method did not match the particle size requirement in the Standard.

112. The Committee decided to request the Working Group on Standards under the direction of the United States to determine the need for a particle size limit and related method of analysis while reviewing the Durum Wheat Semolina and Flour Standard, as it was noted that these provisions could also be included in an advisory text.

### Fat Acidity Limit and Related Method of Analysis

113. In view of the above discussion, the Committee agreed to request the Working Group on Standards under the direction of the United States to determine the need for a fat acidity limit and related method of analysis, which would include the possibility of placing such parameters in an advisory text if required.

### **PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR WHEAT FLOUR (Agenda Item 12)**

114. The Committee had before it documents CX/CPL 92/11 and Conference Room Document 1 when discussing this agenda item, which included background information concerning this subject as well as a copy of the ISO Method for Determination of Fat Acidity (ISO 7305-1986), respectively. The Committee also noted comments submitted by the Government of Egypt in Conference Room Document 10.

115. The Committee recalled that the Commission had adopted the draft amendment of Section 3.3.2 of the Codex Standard for Wheat Flour, whereby the provision for fat acidity was changed from 30 mg to 50 mg KOH/100g. This decision was taken with the understanding that the corresponding AOAC method of analysis would be maintained (paras. 345-346, ALINORM 91/40).

116. However, the Commission also agreed to a CCCPL proposal to elaborate a new fat acidity basis and measurement related to a ISO method of analysis, as long as such an amendment would be subject to the full Codex elaboration procedure (paras. 350-351, ALINORM 91/40).

117. The proposal to change the fat acidity value to 70 milligram/100 g (expressed as sulphuric acid) based on ISO Method 7305 was circulated for government comments at Step 3 under document CX/CPL 92/11.

118. The Committee, while agreeing that the U.S. Working Group on Standards should consider the inclusion of such a provision in an advisory text when reviewing the wheat flour standard, decided to accept the proposal and provide the Codex Committee on Methods of Analysis and Sampling with the proposal for evaluation. It would also be submitted for adoption by the Commission at Step 5. The proposed draft revision of the Codex Standard for Wheat Flour would read as follows:

3.3.2 Fat Acidity - Not more than 70 milligrams per 100 grams flour on dry matter basis expressed as sulphuric acid.

9.5 Determination of Fat Acidity - According to: ISO Method 7305 (ISO 7305-1986)

### **OTHER BUSINESS AND FUTURE WORK (Agenda Item 13)**

119. The Delegation of the Netherlands presented a document concerning the "Safety of Food Produced By New Biotechnology" (Conference Room Document 13) as a matter of information for the Committee. It was noted that the document was part of an advisory report issued by the Committee of the Health Council of the Netherlands.

120. The Committee agreed that the following matters would be discussed at its Ninth Session:

- Draft Worldwide Codex Standards for Rice, Wheat, Durum Wheat, Peanuts, and Oats (at Step 7);

- Proposed Draft Revised Codex Standards for Wheat Flour, Maize (Corn), Whole Maize (Corn) Meal, Degermed Maize (Corn) Meal and Maize (Corn) Grits, Certain Pulses, Sorghum Grains, Sorghum Flour, Durum Wheat Semolina and Durum Wheat Flour, Gari, Whole and Decorticated Pearl
- Millet Grains, Pearl Millet Flour and Edible Cassava Flour (at Step 4);
- Draft Guideline Levels for Contaminants in Cereals, Pulses and Legumes (at Step 7);
- Proposed Draft Guideline Levels and Sampling Plans for Aflatoxins in Peanuts (at Step 7), and;
- Proposed Draft Revision to the Codex Standard for Wheat Flour (at step 7);

**DATE AND PLACE OF NEXT SESSION (Agenda Item 14)**

121. The Committee was advised that its Ninth Session was tentatively scheduled to be held in Washington, D.C. from 10-14 October 1994, subject to approval by the Commission.

## CODEX COMMITTEE ON CEREALS, PULSES AND LEGUMES

## Summary status of Work

Standard/Guideline Level	Step	For Action By:	Document Reference
Draft Guideline Levels for Arsenic/Mercury and Cadmium/Lead in Cereals, Pulses and Legumes	6	Governments 9th CCCPL	paras. 20 and 24, respectively; ALINORM 93/29
Proposed Draft Provisional Guideline Levels and Sampling Plans for Aflatoxins in Peanuts	5	Expert Consultation on Sampling Plans 20th CAC Governments 9th CCCPL	para. 32, ALINORM 93/29 and Appendix II, ALINORM 91/29
Proposed Draft Worldwide Codex Standards for Rice, Wheat, Durum Wheat, Peanuts and Oats	5	20th CAC U.K. Working Group on Standards Governments 9th CCCPL	Appendices II, III, IV, V and VI, respectively; ALINORM 93/29
Proposed Draft Amended Fat Acidity Limit/Method of Analysis in the Worldwide Codex Standard for Wheat: Flour	5	20th CAC U.S. Working Group on Standards Governments 9th CCCPL	paras. 114-118, ALINORM 93/29
Review, Simplification and/or Conversion of Worldwide and Regional Codex Standards for Cereals and Cereal Products	1, 2 and 3	U.S. Working Group on Standards Governments 9th CCCPL	paras. 98 and 105, ALINORM 93/29
Review of Particle Size/Fat Acidity Provisions in the Worldwide Codex Standards for Durum Wheat Semolina and Durum Wheat Flour	1, 2 and 3	U.S. Working Group on Standards Governments 9th CCCPL	paras. 112 & 113, ALINORM 93/29

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**ALINORM 93/29**  
**Appendix II**

**PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR RICE**  
**(Advanced to Step 5 of the Codex Procedure)**

**1. SCOPE**

This standard applies to husked rice, milled rice, and parboiled rice, all for direct human consumption; i.e., ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from rice or glutinous rice.

**2. DESCRIPTION**

2.1 Rice is whole and broken kernels obtained from the species *Oryza sativa* L.

2.1.1 Paddy rice is rice which has retained its husk after threshing.

2.1.2 Husked rice (brown rice, cargo rice or whole rice) is paddy rice from which the husk only has been removed. The process of husking and handling may result in some loss of bran.

2.1.3 Milled rice (white rice) is husked rice from which all or part of the bran and germ have been removed by milling. It is further classified into the following degrees of milling:

2.1.3.1 Undermilled rice is obtained by milling husked rice but not to the degree necessary to meet the requirements of well-milled rice.

2.1.3.2 Well-milled rice is obtained by milling husked rice in such a way that some of the germ and all the external layers and most of the internal layers of the bran have been removed.

2.1.3.3 Extra-well-milled rice is obtained by milling husked rice in such a way that almost all of the germ, all of the external layers and the largest part of the internal layers of the bran, and some of the endosperm, have been removed.

2.1.3.4 Parboiled rice may be husked or milled rice processed from paddy or husked rice that has been soaked in water and subjected to a heat treatment so that the starch is fully gelatinized, followed by a drying process.

2.1.5 Glutinous rice; waxy rice: Special varieties of rice (*Oryza sativa* L. *glutinosa*) the kernels of which have a white and opaque appearance. The starch of glutinous rice consists almost entirely of amylopectin. It has a tendency to stick together after cooking.

**3. ESSENTIAL QUALITY FACTORS**

3.1 Quality Factors - General

3.1.1 Rice shall be safe and suitable for human consumption.

3.1.2 Rice shall be free from abnormal flavours, odours and living insects,

3.2 Quality Factors – Specific

3.2.1 Moisture Content

The moisture content of rice shall not exceed 15%.

3.3 Definition of Defects

3.3.1 Extraneous Matter: Organic or inorganic components other than kernels of rice.

3.3.1.1 Organic extraneous matter such as foreign seeds, husk, bran, fragments of straw, dead insects, etc.

3.3.1.2 Inorganic extraneous matter such as stones, sand, dust, etc.

#### 3.4 Tolerances for Defects

Based on a sample, the maximum content of organic or inorganic extraneous matter shall not be greater than the values specified in the following Table:

**DEFECT TOLERANCES FOR EXTRANEIOUS MATER**

Defects	Husked Rice	Milled Rice	Husked Parboiled Rice	Milled Parboiled Rice
	%	%	%	%
Organic	1.5	0.5	1.5	0.5
Inorganic	0.5	0.5	0.5	0.5

### 4. CONTAMINANTS

#### 4.1 Heavy Metals

Rice shall comply with those limits for heavy metals established by the Codex Committee on Food Additives and Contaminants for this commodity.

#### 4.2 Pesticide Residues

Rice shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

### 5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. PACKAGING

6.1 Rice shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the food.



6.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

## **7. LABELLING**

In addition to requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

### **7.1 Name of the Product**

The name of the product to be shown on the label shall be "husked rice," "milled rice," "husked parboiled rice," or "milled parboiled rice," as appropriate.

### **7.2 Labelling of Non-retail Containers**

Information on non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product and the name and address of the manufacturer or packer shall appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **8. METHODS OF ANALYSIS AND SAMPLING**

### **8.1 Sampling**

8.1.1 ISO 950-1981 Cereals - Sampling (as grain).

8.1.2 Additional Methods:

AACC 64-70A - Wheat and Whole Grains

AACC 64-50 - Sampling of Feed Grains and Feed Stuffs.

AOAC 14th ED (1984) 7.001 Bag Sampling.

### **8.2 Determination of Moisture**

8.2.1 ISO 712-1985 Cereals and Cereal Products - Determination of Moisture (Type I).

8.2.2 ICC 110/1 Determination of Moisture Content of Cereals and Cereal Products (Stated to be identical to ISO 712-1985).

### **8.3 Test Methods**

ISO 7301 (Annex A).

**ALINORM 93/29**

**Appendix III,**

**PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR WHEAT  
(Advanced to Step 5 of the Codex Procedure)**

**1. SCOPE**

This standard applies to wheat as defined in Section 2 intended for processing for human consumption. This standard specifies requirements for whole grain common wheat (*Triticum aestivum* L.). It does not apply to club wheat (*Triticum compactum* Host.), amber (white) or red durum wheat (*Triticum durum* Desf.), or products derived from wheat.

**2. DESCRIPTION**

Wheat is the grains obtained from varieties of the species *Triticum aestivum* L.

**3. ESSENTIAL QUALITY FACTORS**

**3.1 Quality Factors - General**

3.1.1 Wheat shall be safe and suitable for processing for human consumption.

3.1.2 Wheat shall be free from abnormal flavours, odours, living insects and mites.

**3.2 Quality Factors – Specific**

**3.2.1 Moisture Content**

The moisture content of wheat shall not exceed 15.5%<sup>1</sup>

**3.3 Definition of Defects**

3.3.1 Extraneous Matter - Organic or inorganic components other than kernels of wheat and other cereals and pulses.

3.3.1.1 Organic extraneous matter such as foreign seeds, toxic and noxious seeds, stems, ergot, dead insects, etc.

3.3.1.2 Inorganic extraneous matter such as stones, sand, dust, etc.

3.3.2 Ergot - *Sclerotium* of the fungus *Claviceps purpurea*.

3.3.3 Toxic or Noxious Seeds such as *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), and other seeds that are commonly recognized as harmful to health.

**3.4 Tolerances for Defects**

Based on a sample, wheat shall have not more than the following:

<sup>1</sup> Lower moisture contents may be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the standard are requested to indicate the requirements in force in their country.

**3.4.1 Extraneous matter**

Organic	[0.5%]
Inorganic	[0.5%]

**3.4.2 Ergot** [0.05%]

3.4.3 Toxic or noxious seeds - [Wheat shall be free from toxic or noxious seeds in amounts which may represent a hazard to health.]

#### **4. CONTAMINANTS**

##### 4.1 Heavy Metals

Wheat shall comply with those limits for heavy metals established by the Codex Committee on Food Additives and Contaminants for this commodity.

##### 4.2 Pesticide Residues

Wheat shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

#### **5. HYGIENE**

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the cleaned product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product, after cleaning and sorting, and before further processing:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

#### **6. PACKAGING**

6.1 Wheat shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

6.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

#### **7. LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

##### 7.1 Name of the Product

7.1.1 The name of the product to be shown on the label shall be "wheat."

##### 7.2 Labelling of Non-Retail Containers

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**8. METHODS OF ANALYSIS AND SAMPLING**

8.1 Sampling

8.1.1 ISO 950-1981 Cereals - Sampling (as Grain).

Additional Methods:

AACC 64-70A - Wheat and Whole Grains.

AACC 6450 Sampling of Feed Grains and Feed Stuffs.

AOAC 14th ED. (1984) 7.001 Bag Sampling.

8.2 Determination of Moisture

8.2.1 ISO 712-1979 Cereals and Cereal Products - Determination of Moisture. (Type I).

8.2.2. ICC 110/1 Determination of Moisture Content of Cereals and Cereal Products (Stated to be identical to ISO 712-1979).

8.3 Test Methods

ISO 7970-1989 (Annex C),

**ALINORM 93/29**

**Appendix IV**

**PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR DURUM WHEAT  
(Advanced to Step 5 of the Codes Procedure)**

**1. SCOPE**

This standard applies to durum wheat as defined in Section 2 intended for processing for human consumption. This standard specifies requirements for whole grain durum wheat (*Triticum durum* Desf.). It does not apply to common wheat (*Triticum aestivum* L.), club wheat (*Triticum compactum* Host.), red durum wheat, durum wheat semolina, or products derived from wheat.

**2. DESCRIPTION**

Durum wheat is the grains obtained from varieties of the species *Triticum durum* Desf.

**3. ESSENTIAL QUALITY FACTORS**

**3.1 Quality Factors - General**

3.1.1 Durum wheat shall be safe and suitable for processing for human consumption.

3.1.2 Durum wheat shall be free from abnormal flavours, odours, living insects and mites.

**3.2 Quality Factors – Specific**

**3.2.1 Moisture Content**

The moisture content of wheat shall not exceed 14.0%.<sup>1</sup>

**3.3 Definition of Defects**

3.3.1 Extraneous Matter - Organic or inorganic components other than kernels of wheat and other cereals and pulses.

3.3.1.1 Organic extraneous matter such as foreign seeds, toxic and noxious seeds, stems, ergot, dead insects, etc.

3.3.1.2 Inorganic extraneous matter such as stones, sand, dust. etc.

3.3.3 Ergot - Sclerotium of the fungus *Claviceps purpurea*.

3.3.3 Toxic or Noxious Seeds such as *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), and other seeds that are commonly recognized as harmful to health.

**3.4 Tolerances for Defects**

Based on a sample, durum wheat shall have not more than the following:

<sup>1</sup> Lower moisture contents may be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the standard are requested to indicate the requirements in force in their country.

**3.4.1 Extraneous matter**

Organic	[0.5%]
Inorganic	[0.5%]

3.4.2 Ergot [0.05%]

3.4.3 Toxic or noxious seeds - [Durum wheat shall be free from toxic or noxious seeds in amounts which may represent a hazard to health.]

#### **4. CONTAMINANTS**

##### 4.1 Heavy Metals

Durum wheat shall comply with those limits for heavy metals established by the Codex Committee on Food Additives and Contaminants for this commodity.

##### 4.2 Pesticide Residues

Durum wheat shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

#### **5. HYGIENE**

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the cleaned product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product, after cleaning and sorting, and before further processing:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

#### **6. PACKAGING**

6.1 Durum wheat shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

6.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

#### **7. LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

##### 7.1 Name of the Product

7.1.1 The name of the product to be shown on the label shall be "durum wheat."

## 7.2 Labelling of Non-Retail Containers

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **8. METHODS OF ANALYSIS AND SAMPLING**

### 8.1 Sampling

#### 8.1.1 ISO 950-1981 Cereals - Sampling (as Grain).

Additional Methods:

AACC 64-70A - Wheat and Whole Grains.

AACC 64-50 - Sampling of Feed Grains and Feed Stuffs.

AOAC 14th ED. (1984) 7.001 Bag Sampling.

### 8.2 Determination of Moisture

#### 8.2.1 ISO 712-1979 Cereals and Cereal Products - Determination of Moisture. (Type I).

#### 8.2.2 ICC 110/1 Determination of Moisture Content of Cereals and Cereal Products (Stated to be identical to ISO 712-1979).

### 8.3 Test Methods

ISO 7970-1989 (Annex C).

**ALINORM 93/29**

**Appendix V**

**PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PEANUTS  
(Advanced to Step 5 of the Codex Procedure)**

**1. SCOPE**

This standard applies to peanuts as defined in Section 2 intended for processing for human consumption. This standard specifies requirements for peanuts (*Arachis hypogaea* L.) in the shell or in the form of kernels.

**2. DESCRIPTION**

**2.1 Definition of the Product**

Peanuts, either in the shell or in the form of kernels, are obtained from varieties of the species *Arachis hypogaea* L.

**3. ESSENTIAL QUALITY FACTORS**

**3.1 Quality Factors - General**

3.1.1 Peanuts shall be safe and suitable for processing for human consumption.

3.1.2 Peanuts shall be free from abnormal flavours, odours, and living insects.

**3.2 Quality Factors – Specific**

**3.2.1 Moisture Content**

The moisture content of peanuts inshell and peanut kernels shall not exceed 10.0% and 9.0% respectively <sup>1</sup>.

**3.3 Definition of Defects**

3.3.1 Extraneous Matter - Organic or inorganic components other than peanut kernels.

3.3.1.1 Organic extraneous matter such as stems, chaff, dead insects, etc.

3.3.1.2 Inorganic extraneous matter such as dirt, stones, glass, etc.

**3.4 Tolerances for Defects**

Based on a sample, organic or inorganic extraneous matter shall not exceed a value of [0.5%] or [0.2%] for peanuts in shell and peanut kernels, respectively.

<sup>1</sup> Lower moisture contents may be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the standard are requested to indicate the requirements in force in their country.

**4. CONTAMINANTS**

**4.1 Heavy Metals,**

Peanuts shall comply with those limits for heavy metals established by the Codex Committee on Food Additives and Contaminants for this commodity.

**4.2 Pesticide Residues**

Peanuts shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

**5. HYGIENE**



5.1 It is recommended that the product covered by the provisions of this standard should be prepared in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene" (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health.
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **6. PACKAGING**

6.1 Peanuts shall be packaged in such manner which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product. Packaging will be sound, clean, dry, and free from insect infestation or fungal contamination.

6.2 Packing material, shall be made of substances which are safe and suitable for their intended use, including new clean jute bags, tinsplate containers, plastic or paper boxes or bags. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

## **7. LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

### **7.1 The Name of the Product**

The name of the product to be shown on the label shall be "peanuts" and the variety/varieties of peanuts.

### **7.2 Lot Identification (Not applicable to non-retail containers)**

Each individual sack, box, or other container shall be marked in code or clearly identify the packer and the lot.

### **7.3 Labelling of Non-Retail Containers**

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **8. METHODS OF ANALYSIS AND SAMPLING**

8.1 Sampling

8.1.1 ISO 950-1981 Cereals - sampling (as Grain).

Additional Methods: AACC 64-70A - Wheat and Whole Grains AACC 64-50 - Sampling of Feed Grains and Feed Stuffs. AOAC 14th ED. (1984) 7.001 Bag Sampling.

8.2 Determination of Moisture

8.2.1 ISO 712-1979 Cereals and Cereal Products - Determination of Moisture (Routine Reference Method). (Type I: air oven).

8.2.2 ICC 110/1 Determination of Moisture Content of Cereals and Cereal Products (Reference Method). Stated to be identical to ISO 712-1979.

8.3 Test Methods

8.3.1 ISO 712 and Annex A to ISO/DIS 7301.

**ALINORM 93/29**  
**Appendix VI**

**PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR OATS**  
**(Advanced to Step 5 of the Codex Procedure)**

**1. SCOPE**

This standard applies to oat grains as defined in Section 2 intended for processing for human consumption, in bulk or in bags.

**2. DESCRIPTION**

2.1 Definition of the Product

Oats are defined as the grains of *Avena sativa* and *Avena byzantina*.

**3. ESSENTIAL QUALITY FACTORS**

3.1 Quality Factors - General

3.1.1 Oats shall be safe and suitable for processing for human consumption.

3.1.2 Oats shall be free from abnormal flavours, odours, living insects and mites.

3.2 Quality Factors – Specific

3.2.1 Moisture Content

The moisture content of oats shall not exceed 14.0%.<sup>1</sup>

3.3 Definition of Defects

3.3.1 Extraneous matter - Organic and inorganic components other than kernels of oats and other cereals and pulses.

3.3.1.1 Organic extraneous matter such as foreign seeds, toxic and noxious seeds, stems, ergot, dead insects, etc.

3.3.1.2 Inorganic extraneous matter such as stones, sand, dust, etc.

3.4 Tolerances for Defects

Based on a sample, oats shall not have more than 2.0% organic or inorganic extraneous matter.

**4. CONTAMINANTS**

4.1 Heavy Metals

Oats shall comply with those limits for heavy metals established by the Codex Committee on Food Additives and Contaminants for this commodity.

<sup>1</sup> Lower moisture contents may be required for certain destinations, in relation to the climate, and duration of transport and of storage. Governments accepting the standard are requested to indicate the requirements in force in their country.

4.2 Pesticide Residues

Oats shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

**5. HYGIENE**

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the cleaned product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product, after cleaning and sorting, and before further processing:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **6. PACKAGING**

6.1 Oats shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

6.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

## **7. LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

### **7.1 Name of the Product**

7.1.1 The name of the product to be shown on the label shall be "oats".

### **7.2 Labelling of Non-Retail Containers**

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **8. METHODS OF ANALYSIS AND SAMPLING**

### **8.1 Sampling**

[To be developed].

### **8.2 Determination of Moisture**

8.2.1 AOAC 14.004.

8.2.2 AACC 44-15A.