

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
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COMMENTS ON DRAFT STANDARDS AND RELATED TEXTS SUBMITTED
BY THE 16ND SESSION OF FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND
SOUTH WEST PACIFIC¹

BACKGROUND

1. This document compiles the comments on the draft standards submitted at Step 8 of the Procedure. The comments are those received through the Codex Online Commenting Systems (OCS), or via email by the time this document was issued. The comments are as shown in Appendix I.
2. OCS is an online tool that enables Codex Contact Points to submit comments on draft texts in a standardised way, thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON APPENDIX I

3. The comments received are presented in a table format, with two columns as follows:
 - **First column** – Presents the comments with the rationale.
 - **Second column** – Presents the provider of the comments (name of members or observers)

¹ This document compiles comments submitted through OCS, or via email by the time this document was issued, in reply to CL 2023/54/OCS-CAC

**COMMENTS IN REPLY TO CL 2023/54/OCS-CAC - REQUEST FOR COMMENTS AT STEP 8
ON THE DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE**

Comments of Australia, Brazil, Canada, Egypt, European Union, New Zealand and USA.

COMMENT	MEMBER / OBSERVER
Australia notes CCMAS42 has endorsed the methods, the labelling provisions align with CCFL guidance, and we support final adoption of the regional standard. The standard is important to support the safe trade in fermented noni juice within the region.	Australia
Brazil holds the opinion that the Draft Regional Standard for Fermented Noni Fruit Juice is not ready for adoption due to safety concerns regarding the maximum amount of scopoletin that could be present in the product. As indicated in the draft regional standard, some reports have demonstrated the potential toxicity of scopoletin. Furthermore, despite CCNASWP's request to retain scopoletin on the priority list of JECFA, the necessary toxicological data for a JECFA evaluation has not been provided. In alignment with Codex's objective of protecting consumer health, Brazil believes that the adoption of the Draft Regional Standard for Fermented Noni Fruit Juice should be postponed until JECFA conducts a safety assessment of scopoletin.	Brazil
Canada supports the adoption of the draft Regional Standard for Fermented Noni Fruit Juice at Step 8.	Canada
Egypt agrees on the draft of regional standard for fermented Noni fruit juice with no comments	Egypt
The European Union (EU) would like to provide the following comments: In the EU, the juice of the noni fruit (<i>Morinda citrifolia</i> L.) was authorised by Commission Decision 2003/426/EC and it was subsequently included in the Union list of novel foods once the current Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods became applicable. Under that authorisation the fermentation step is optional.	European Union
New Zealand appreciates the opportunity to comment on CL 2023/54/OCS-CAC 'Request for comments at Step 8 on the draft Regional Standard for Fermented Noni Fruit Juice'. New Zealand has the following comments in response: New Zealand supports the adoption of the draft Regional Standard for Fermented Noni Fruit Juice at CAC46. We note that CCMAS42 endorsed the methods of analysis for: <ul style="list-style-type: none"> • Scopoletin as Type IV (Solid phase extraction and thin layer chromatography) and • Deacetylasperulosidic acid (D-Acid) as Type IV (Thin layer chromatography). New Zealand would like to take this opportunity to thank Australia for the substantial work undertaken to provide the necessary detail on the TLC method for CCMAS to have confidence to endorse it thus enabling the Noni Standard to be considered for adoption. While we acknowledge the TLC method is the method endorsed for Scopoletin and D-Acid in fermented noni fruit juice currently (as a result of Australia's work) we support consideration of another method that may offer better specificity and precision in future. We note the method for the Regional Standard for Fermented Noni Fruit Juice could be updated subsequent to adoption of the Noni Standard and once such a method has been submitted to CCMAS for review for endorsement. We note also the comments made at CCNASWP16 that the HPLC-UV method may not be the most relevant or fit-for-purpose analytical protocol, and that room should be left to consider other approaches such as LC-MS based	New Zealand

<p>methods that would offer better specificity and precision. Finally New Zealand would like to acknowledge the appreciable work led by Samoa in the South West Pacific region, to collect, test and analyse samples of fermented noni fruit juice to contribute to the data package required for assessment by JECFA. We look forward to seeing the results of this work being submitted to JECFA so their resulting assessment can help to inform the Noni Standard.</p>	
<p>The United States supports the final adoption at Step 8 of the Draft Regional Standard for Fermented Noni Fruit Juice.</p>	USA