

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

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ORIGINAL LANGUAGE

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

28th Session
Washington DC, United States of America,
12 – 16 September 2016

Other Business and Future Work (Preliminary proposals for future work by India)

India proposes the following items for future work of the Committee:

1. Development of a new Standard for Cashew Kernels:

The cashew kernels are obtained from the cashew fruits from cashew tree (*Anacardium occidentale*) which is a tropical evergreen tree that produces the cashew apple and cashew seed or cashew kernel. The cashew seed or kernel, often simply called a cashew, is obtained through processing (roasting / steaming, shelling and peeling etc).

Cashews are grown in several countries including India, Vietnam, Brazil, Indonesia, Tanzania, Kenya, Mozambique, Benin, Nigeria, Ivory Coast etc. It is consumed all over the world, the major consuming countries being USA, European countries, Japan, China, UAE, Singapore etc.

The *Code of Hygienic Practice for Tree Nuts* (CAC/RCP 6-1972) and the *Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts* (CAC/RCP 59-2005) apply to all varieties of tree nuts of commercial concern, including cashews. However, there are no vertical (commodity) standards in Codex for cashews. The codes of practice provide uniform guidance for all countries in hygienic handling and prevention/reduction of mycotoxin contamination in cashews. Similarly, the standard of identity (vertical standards) for cashew kernels will address the concerns arising in the international trade of this commodity and facilitate the trade all across the world.

2. Revision of the Standard for Mango Chutney (CODEX STAN 160-1987):

The Standard for Mango Chutney is an old standards developed almost 30 years back. Since then a lot of developments have taken place in respect of the fruit varieties grown, choice of ingredients and additives, processing technologies etc. These developments provide sufficient ground for revision of the dated standard in order to make the same consistent with the current practices.

It has also been recognized in the recent meeting of the Executive Committee (CCEXEC71) that many Codex standards are quite old and would need to be revised, or at least reaffirmed, to maintain their relevance and usefulness.

3. Conversion of the Regional Standard for Chilli Sauce (CODEX STAN 306R-2011) to an international standard:

The *Regional Standard for Chilli Sauce* (CODEX STAN 306r-2011) was developed by FAO/WHO Coordinating Committee for Asia CCASIA and approved by the Commission in 2011. Chilli sauce has become a widely consumed food product across the world and is also processed and traded internationally now. As the regional standard was developed only recently, the same could be proposed for modification and adoption as an international standard. This will largely facilitate international trade and address concerns, if any, regarding quality of the product when traded internationally.

India will submit discussion papers and project documents on these proposals for discussion in the next session of the Committee.