

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 12

CAC/40 CRD/30

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

40th Session

CICG, Geneva, Switzerland

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Comments of International Dairy Federation (IDF)

COMMENTS FROM THE INTERNATIONAL DAIRY FEDERATION (IDF) on CX/CAC 17/40/12 MATTERS ARISING FROM THE REPORTS OF THE COMMISSION, THE EXECUTIVE COMMITTEE AND THE SUBSIDIARY BODIES

STANDARD FOR MOZZARELLA (CODEX STAN 262-2006)

IDF is supportive that the work related to use of preservative and anticaking agents for surface treatment of Mozzarella with high moisture content should be addressed through Codex Committee on Milk and Milk Products (CCMMP).

The Codex Alimentarius Procedural Manual, in the Section 'Relations between Commodity Committees and General Subject Committees' reads '*When an active commodity committee exists, proposals for the use of additives in any commodity standard under consideration should be prepared by the committee concerned, and forwarded to the Committee on Food Additives for endorsement and inclusion in the General Standard for Food Additives*'.

The technological justification for the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content should, therefore, be ascertained by the Codex Committee on Milk and Milk Products which is the relevant commodity committee in this case. The recommendations of the CCMMP may be sent to the CCFA for endorsement as per procedure.