

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 07/30/40

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirtieth Session

Rome, Italy, 2 – 7 July 2007

REPORT OF THE FOURTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST REGION

Amman, Jordan, 26 February – 1 March 2007

Note: This report includes Codex Circular Letter CL 2007/9-NEA

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CL 2007/9-NEA
March 2007

To: Codex Contact Points
Interested International Organizations

From: Secretary,
Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy

Subject: **Distribution of the Report of the Fourth Session of the FAO/WHO Coordinating Committee for the Near East Region (ALINORM 07/30/40)**

The report of the Fourth Session of the FAO/WHO Coordinating Committee for the Near East Region will be considered by the 30th Session of the Codex Alimentarius Commission (Rome, Italy, 2 – 7 July 2007).

MATTERS FOR ADOPTION BY THE 30TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Regional Standards at Step 8 of the Elaboration Procedure

1. Draft Regional Standard for Canned Humus with Tehena (para. 36, Appendix II);
2. Draft Regional Standard for Canned Foul Medammes , (para. 47, Appendix III);
3. Draft Regional Standard for Tehena (para. 54, Appendix IV).

Governments and interested international organizations in observer status with Codex wishing to propose amendments or comments on the above documents should do so in writing in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* and *Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standard including Consideration of any Statements relating to Economic Impact* (see Procedural Manual of the Codex Alimentarius). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org), ***preferably by e-mail, not later than 10 May 2007.***

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SUMMARY AND CONCLUSIONS

The Fourth Session of the Coordinating Committee for the Near East Region reached the following conclusions:

Matters for final adoption by the 30th Session of the Commission

The Coordinating Committee agreed to forward :

- the re-named draft Regional Standard for Canned Humus with Tehena for adoption at Step 8 (see paras 22-36 and Appendix II);
- the re-named draft Regional Standard for Canned Foul Medames for adoption at Step 8 (see paras 37-47 and Appendix III);
- the draft Regional Standard for Tehena for adoption at Step 8 (see paras 48-54 and Appendix IV).

Matters of Interest to the 30th Session of the Commission

The Coordinating Committee:

- Unanimously agreed to recommend to the 30th Session of the Codex Alimentarius Commission that Tunisia be appointed as the Regional Coordinator for the Near East (see para. 82).

Matters of Interest to other Committees

Executive Committee of the Codex Alimentarius Commission

The Coordinating Committee:

- Noted and endorsed the recommendations of the 28th Session of the Commission regarding the role and activities of Regional Coordinating Committees (see paras 9-10);
- Supported the adoption of the draft Strategic Plan by the 30th Session of the Commission (see paras 11-12); and
- Generally supported proposals regarding the review of the Codex Committee Structure and Mandate of the Codex Committees and Task Forces with some comments (see paras 13-16).

Codex Committee on General Principles

The Coordinating Committee:

- Sought clarification as to whether the proposed amendment to the Terms of Reference of the Regional Coordinating Committee for the Latin America and the Caribbean was necessary and noted that legal advice from the Legal Offices of FAO and WHO would be available when Codex Committee on General Principles (CCGP) would discuss it at its forthcoming session. (see paras 17-20);
- Agreed to recommend that the CCGP should seek to define the respective roles of the Coordinators and members of the Executive Committee elected on a geographical basis for inclusion of appropriate provisions in the Procedural Manual (see para. 21).

Codex Committee on Food Additives

The Coordinating Committee:

- Forwarded the Food Additives provisions in the draft Regional Standards for Humus with Tehena (paras 28-29 and para. 36) and Canned Foul Medames (para. 42 and para. 47) for endorsement.

Codex Committee on Methods of Analysis and Sampling

The Coordinating Committee:

- Forwarded the Sections on Methods of Analysis in the draft Regional Standards for Humus with Tehena (paras 32-36); Canned Foul Medames (paras 44-47); and Tehena (paras 52-54) for endorsement.

Other Matters

The Coordinating Committee:

- Expressed its appreciation to FAO and WHO for their work in the area of scientific advice which provided a solid scientific basis for the work of the Codex Alimentarius Commission (see paras 63-69)
- Exchanged updated information on food control and food safety issues in the Near East region and on consumers participation in Codex work (see paras 70-72); and
- Exchanged Information on the Use of Codex Standards and agreed that in order to have focussed discussion under this Item at its next session, countries should provide their information as written submissions in reply to a Circular Letter, putting emphasis on recent changes and developments (see paras 73-75);

LIST OF ABBREVIATIONS USED IN THIS REPORT

AOAC	Association of Official Analytical Chemists
ADI/MRL	Acceptable Daily Intake/Maximum Residue Limits
CAC	Codex Alimentarius Commission
CCNEA	FAO/WHO Coordinating Committee for the Near East
CCFA	Codex Committee on Food Additives
CCFC	Codex Committee on Food Contaminants
CCFH	Codex Committee on Food Hygiene
CCGP	Codex Committee on General Principles
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CODEX STAN	Codex Standard
CRD	Conference Room Document
EDTA	ethylenediaminetetraacetic acid
FAO	Food and Agriculture Organization of the United Nations
GAP	Good Agricultural Practices
HACCP	Hazard Analysis and Critical Control Point
INFOSAN	International Food Safety Authorities Network
ISO	International Organization for Standardization
WHO	World Health Organization
WHO/EMRO	World Health Organization/Regional Office for the Eastern Mediterranean
WTO	World Trade Organization

INTRODUCTION

1. The FAO/WHO Coordinating Committee for the Near East held its Fourth Session in Amman from 26 February to 1 March 2007 at the kind invitation of the Hashemite Kingdom of Jordan. The Session, chaired by Dr Yaseen Khayyat, Director-General of the Jordan Institution for Standards and Metrology (JISM), was attended by delegates, advisors and observers representing 12 Member Countries of the Region, one Member Country from outside the Region, one special Observer (Palestine) and 2 international organizations. A complete list of participants, including the Secretariat and representatives of FAO and WHO, is provided in Appendix I to this report.

OPENING OF THE SESSION

2. Dr Yaseen Khayyat, Chairperson of the Coordinating Committee, welcomed the delegates and highlighted the efforts made by the countries of the region to upgrade their food control system infrastructures and procedures in order to cope with the changing global trading environment. He emphasized the importance of Coordinating Committee meetings, which provided a fora for exchange of information and experience on food control systems and invaluable opportunities for countries to harmonize their procedures and systems with the best international practices.

3. Dr Fatima Hachem welcomed the participants to the meeting on behalf of the FAO. She indicated studies undertaken by FAO showed that the magnitude of lost of trade by developing countries was due to difficulties in complying with the sanitary measures of importing countries. She noted that a number of countries in the region were becoming members of the World Trade Organization which identified Codex standards as the benchmark for international food trade and stressed the need for the countries of the Near East region to actively participate in Codex work.

4. Dr Mohamed Elmi on behalf of WHO also welcomed the delegates to the meeting. He pointed out that a number of countries have had serious food emergencies in the recent past and that policy makers were re-evaluating their national food control strategies. He stressed the need for countries to strengthen their capacity in managing national food safety through intersectorial coordination. Dr Elmi emphasized that increasing incidents of various food borne problems worldwide and reemerging microbial food-borne diseases in the Near East Region have led to a growing interest in the use of risk analysis at national and international level and that FAO and WHO, through scientific advice or country projects, were trying to assist the member countries in the Region.

5. His Excellency, Honourable Salem Al. Khazaleh, Minister of Industry and Trade welcomed the delegates and participants on behalf of the Government of Jordan. He emphasized the leading role of the Codex Alimentarius Commission in developing standards and other recommendations to protect the health of consumers and to ensure fair practices in the food trade. He emphasized the need for countries in the region to actively participate at the work in technical committees of Codex in order to ensure that needs of countries are adequately addressed and stressed the need to strengthen intra-regional cooperation in the area of food safety.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

6. The Committee agreed to discuss the structure of Codex Standards as proposed by the Delegation of Lebanon and the development of new Regional standards for doogh as proposed by Iran in Agenda Item 8 "Other Business and Future Work", if time allowed.

7. The Coordinating Committee noted that Item 6 complemented Item 4 and agreed to consider it immediately after Item 4 and with this amendment adopted the Provisional Agenda as the Agenda for the Session.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)²

8. The Coordinating Committee noted matters arising from the 28th and 29th Sessions of the Codex Alimentarius Commission and from the 23rd Session of the Codex Committee on General Principles, as summarized in the working document and discussed in particular the following matters:

¹ CX/NEA 07/4/1.

² CX/NEA 07/4/2.

Review of the Regional Coordinating Committees (28th CAC)

9. The Coordinating Committee noted and endorsed the recommendations of the 28th Session of the Codex Alimentarius Commission regarding the role and activities of Regional Coordinating Committees.

10. The Committee noted the view of a delegation that little coordination had been made among the countries of the region outside the sessions of the Committee and that the Coordinator to be appointed at the 30th Session of the Commission should look at modalities for strengthening regional coordination. A suggestion was made to request FAO and WHO to organise a technical workshop on the third day of the next session of the Committee, while the secretariat preparing the draft report.

Strategic Plan 2008-2013 (29th CAC)

11. The Coordinating Committee recalled the recommendation made by the 58th Session of the Executive Committee, agreed by the 29th Session of the Commission, inviting the Coordinating Committee to comment on the draft Strategic Plan 2008-2013 of the Commission contained in ALINORM 06/29/3A, Appendix II.

12. The Coordinating Committee noted that Part 3 of the draft Strategic Plan 2008-2013 aimed at assisting in the monitoring process of the implementation of the activities included in the strategic plan. The Committee supported the adoption of the draft Strategic Plan by the 30th Session of the Commission.

Review of the Codex Committee Structure and Mandate of Codex Committees and Task Forces (29th CAC)

13. The Coordinating Committee discussed the proposals contained in paragraphs 1 to 28 of document ALINORM 06/29/9B Part II Add.1 "Review of the Codex Committees Structure and Mandates of Codex Committees and Task Forces". The Committee noted that government comments had been requested by the Circular Letter and that the comments submitted would be discussed by the forthcoming session of the Commission.

14. The Coordinating Committee was generally supportive of the proposals presented in the document, and noted the following comments made.

Proposals 1, 2 and 3

15. A delegation noted that the split of the Committee on Food Additives and Contaminants into two committees had resulted in an increased number of Codex subsidiary bodies and this posed a new challenge for the participation of developing countries in the standards setting process of Codex. It was important for working groups to consider the use of more than one working language in order to ensure good participation of non-English speaking member countries.

Proposal 10

16. A delegation stressed the importance of Codex work in the area of nutrition. The same delegation however indicated that Codex should not proceed with setting standards for products that were foods for special medical uses and were regulated as medicines in certain countries.

Terms of Reference of Regional Coordinating Committees (23rd CCGP)

17. The Coordinating Committee recalled that the matter had been referred to the Committee from the Committee on General Principles for its view, subsequent to the proposal from the Coordinating Committee for Latin America and the Caribbean (CCLAC) to amend its terms of reference.

18. The Delegation of Jordan stated that there was no apparent need and justification for amending the terms of reference of CCLAC and other Coordinating Committees, since the current terms of reference were broad enough to allow Coordinating Committees to adopt regional positions if they so wished. The delegation also indicated that it was important to keep consistent and harmonised the terms of reference of all Coordinating Committees. This position was supported by the Delegations of Egypt and Oman.

19. The Delegation of Tunisia stated that the Terms of Reference of all Coordinating Committees should stay the same and it was in favour of the amendment proposed by CCLAC and that the amendment, if adopted, should be applied to all Coordinating Committees. The Delegation of Lebanon expressed the view that if CCLAC promoted the adoption of regional positions on strategic subjects, then the Coordinating Committee for the Near East should be able to do the same.

20. The Coordinating Committee noted that CCLAC already started to promote the adoption of regional positions. Clarification was therefore sought as to whether the proposed amendment was indeed necessary. The Committee noted that legal advice from the Legal Offices of FAO and WHO would be available when CCGP would discuss this matter at its forthcoming session.

Respective Roles of the Regional Coordinators and the Members of the Executive Committee Elected on a Geographical Basis (23rd CCGP)

21. Several delegations that spoke indicated that it was necessary to clarify the respective roles of the Coordinators and the Members of the Executive Committee elected on a geographical basis. The Coordinating Committee agreed to recommend that CCGP should seek to define the respective roles of the Coordinators and the Members of the Executive Committee elected on a geographical basis and include appropriate provisions in the Procedural Manual.

DRAFT REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA (PROCESSED CHICKPEAS WITH TEHENA) (Agenda Item 3 (a)³)

22. The Committee recalled that the 28th Codex Alimentarius Commission had adopted the proposed draft Regional Standard for Canned Humus with Tehena (Processed Chickpeas with Tehena) at Step 5 and that the CL 2006/25-NEA was issued asking for comments at Step 6.

23. The Committee considered the draft Standard at Step 7 section by section and, in addition to editorial amendments, made the following changes.

Title and Scope

24. The Committee agreed to delete the explanatory reference to "processed chickpeas" in the title and the Scope of the Standard as sections below clearly defined the nature of processing. Consequential changes to this effect were made throughout the Standard.

Section 3.2 Optional Ingredients

25. The Committee agreed to add lemon juice to the list of optional ingredients as it was often used in the preparation of the product.

Section 3.4 Quality Factors - Specific

26. The Committee noted that the provision on total solids was an important quality prerequisite and did not agree to its deletion.

27. The Committee did not agree to the proposal to define and to add the provision on minimum protein content, as this factor was already covered by total solids and that its separate listing might create problems.

Section 4 Food Additives

28. As regards the technical justification for the use of citric acid, it was clarified that sometimes citric acid was used in place of lemon juice, however, the total acidity in the product should not exceed 1% (m/m) expressed as citric acid as it was indicated in Section 3.4.4. After some discussion, the Committee agreed to retain this provision unchanged and deleted the square brackets from Section 4.1.

29. The Committee agreed to specify that the sodium carbonate was used as an anticlotting agent and potassium carbonate as a stabilizer.

Section 9 Labelling

30. To the proposal to insert provisions to emphasize that optional ingredients such as spices should be addressed in this section or put in close proximity to the title of the Standard, it was noted that the Codex General Standard for Prepackaged Foods (CODEX STAN 1-1985) required that all ingredients shall be declared on the label and therefore there was no need to amend this section.

31. The Committee agreed to delete the references to "canned" in this section.

³ ALINORM 05/28/40, Appendix II; CX/NEA 07/4/3 (comments from Egypt and Saudi Arabia), CRD 2 (comments from Lebanon).

Section 10 Methods of Analysis and Sampling

32. The Committee amended the first sentence by including reference to the Codex General Guideline on Sampling.
33. The Committee noted that there were some incorrect references in the Arabic version of this section and therefore agreed to align them with the English version.
34. It was proposed to delete the reference to the determination of the moisture content as there was no corresponding provision in Section 3 and to replace it with the method for determination of filling. However it was clarified that the determination of moisture content was used to arrive to the provision on total solids, therefore the Committee decided to retain this provision in Section 10.
35. The Committee decided to delete the square brackets around Section 10.

STATUS OF THE DRAFT REGIONAL STANDARD FOR HUMUS WITH TEHENA

36. The Committee agreed to forward the draft Regional Standard for Humus with Tehena to the 30th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix II) with the understanding that Sections on food additives and methods of analysis and sampling would be referred to the Committee on Food Additives and Committee on Methods of Analysis and Sampling, respectively, for endorsement.

DRAFT REGIONAL STANDARD FOR CANNED FOUL MEDAMES (PROCESSED FAVA BEANS) (Agenda Item 3 (b)⁴)

37. The Coordinating Committee recalled that the draft Regional Standard for Canned Foul Medammes (Processed Fava Beans) had been elaborated during 2nd and 3rd Sessions of the CCNEA and that the 28th Session of the Commission had adopted it at Step 5 and that the CL 2006/26-NEA requested comments at Step 6.
38. The Committee considered the draft Standard at Step 7 section by section and, in addition to editorial amendments, made the following changes.

Title and Scope

39. The Committee agreed to delete the reference to processed fava beans in the Title and the Scope and in other sections of the Standard.

Section 3.2 Optional Ingredients

40. It was proposed to amend this section and to specify that vegetable oil should not be less than 4% in case of its addition and allow the use of tomato juice, lentil, garlic and spices according to GMP. The Committee agreed not to set any numerical limits to the added vegetable oil content and agreed to allow the use of tomato juice, garlic and spices according to quantities specified. The Committee noted that this standard covered the fava bean-based product and that lentils should not be used in this standard.
41. The Committee agreed to add lemon juice to the list of optional ingredients as proposed by Saudi Arabia in their written comments.

Section 4 Food Additives

42. The Committee noted the clarification that in the Codex General Standard for Food Additives (CODEX STAN 192-1995) for Food Category No 04.2.2.4 both food additives presented in Section 4.2 were listed as EDTAs with a maximum level of 365 mg/kg, therefore decided to harmonize this provision with the above General Standard.

Section 7.4 Packaging and Storage

43. The Committee noted discrepancies of translation in the Arabic version of this Section and agreed to align it with the existing wording in English for consistency.

⁴ ALINORM 05/28/40, Appendix III; CX/NEA 07/4/4 (comments from Egypt and Saudi Arabia); CRD 3 (comments from Lebanon).

Section 10 Methods of Analysis and Sampling

44. It was proposed to include methods for determination of colours and fillings, however the Committee did not agree to this proposal as there were no corresponding provisions in the Standard.

45. The Committee deleted the reference to methods for determination of total acidity, fat content and moisture content as there were no corresponding provisions in the Standard.

46. The Committee agreed to include as Section 10.2.3 the AOAC method 968.30 for the determination of drained weight.

STATUS OF THE DRAFT REGIONAL STANDARD FOR CANNED FOUL MEDAMES (PROCESSED FAVA BEANS)

47. The Committee agreed to forward the renamed "Draft Regional Standard for Canned Foul Medames to the 30th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix III) with the understanding that Sections on food additives and methods of analysis and sampling would be referred to the Committee on Food Additives and Committee on Methods of Analysis and Sampling, respectively, for endorsement.

PROPOSED DRAFT STANDARD FOR TEHENA (Agenda Item 3(c)⁵)

48. The Committee recalled that the 28th Session of the Codex Alimentarius Commission had adopted the proposed draft Regional Standard for Tehena at Step 5 and that CL 2006/26-NEA requested comments at Step 6.

49. The Committee considered the draft Standard at Step 7 section by section and in addition to editorial amendments, made the following changes.

Section 3.2 Quality Factors

50. The Committee did not agree to the proposal to specify the peroxide value in Section 3.2.2, recognizing that certain amount of peroxide was always present in oils and its amount might change during the shelf-life of the product.

Section 6 Hygiene

51. It was proposed to add some microbiological specifications to the Standard. The Committee however noted that the establishment of international microbiological specifications was a very difficult task and that this would require substantial scientific basis and could unnecessarily delay the adoption of the Standard. It was also noted that the establishment of microbiological criteria was the responsibility of the Codex Committee on Food Hygiene.

Section of Analysis and Sampling

52. The Committee did not agree to the proposal to add determination methods for colouring, and bleaching agents as these were not allowed in the Standard.

53. The Committee noted that there was no method proposed to verify protein content. After some discussion the Committee agreed to propose to use the Kjeldahl method (ISO 1871:1975). The Committee also agreed to delete the square brackets from this section and forward it to the Codex Committee on Methods of Analysis and Sampling for endorsement and advice.

STATUS OF THE DRAFT REGIONAL STANDARD FOR TEHENA

54. The Committee agreed to forward the draft Regional Standard for Tehena to the 30th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix IV).

PROPOSED DRAFT REGIONAL CODE OF PRACTICE FOR STREET-VENDED FOODS (Agenda Item 3 (d))⁶

55. The Coordinating Committee recalled that its third Session had returned the proposed draft Regional Code of Practice for Street-Vended Foods to Step 2 for redrafting and circulation for comments at Step 3.

⁵ ALINORM 05/28/40, Appendix IV; CX/NEA 07/4/5 (comments from Egypt and Saudi Arabia); CRD 4 (comments from Lebanon).

⁶ CX/NEA 07/4/6 and CRD 1 (comments from Kuwait).

56. The Delegation of Egypt introduced the document and briefly informed the Committee that following the decision of the last session of the Committee, an electronic Working Group led by Egypt redrafted the Code on the basis of the discussion at the 3rd Session of the Committee and input received from Saudi Arabia and United Arab Emirates.

General comments

57. Several delegations drew the attention of the Committee to the fact that the Arabic wording of the title, scope and other sections needed to be corrected and improved before further proceeding with an in-depth consideration of the Code.

58. Several delegations pointed out that a number of sections in the Code contained too many obligations and details which would be difficult to implement for street vendors and indicated that even for stationed catering facilities such requirements were difficult to comply with. The Code should emphasize its voluntary nature instead of being prescriptive and allow for certain flexibility with due consideration to the particularity of the food sector. One delegation questioned the usefulness of vaccination requirements for infectious diseases for street vendors. Another delegation suggested that the principles of HACCP be incorporated in the Code and that the role of street-vendors' associations be recognised.

59. The Coordinating Committee thanked the Delegation of Egypt for the work done so far and noted that due to the late circulation of the document, countries had not had sufficient time to examine the text in detail.

60. The Committee agreed to establish an open-ended electronic working group lead by Egypt with the participation of Jordan, Lebanon, Sudan and Tunisia which would work in Arabic and English.

61. The Delegation of Egypt stressed that in order to prepare a good, revised version of the document it was necessary to receive more substantive input from all interested delegations than the input which had been received for the preparation of the current document.

STATUS OF THE PROPOSED DRAFT REGIONAL CODE OF PRACTICE FOR STREET VENDED FOOD

62. The Committee agreed to return the proposed draft Code to Step 2 for redrafting by the above electronic working group taking into account oral and written comments provided during this session and further input from other members of the Committee. The revised version of the document would be finalised by December 2007 and be circulated for comments at Step 3 early next year for consideration at Step 4 by the next session of the Committee.

REPORT OF ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION (Agenda Item 4)⁷

63. The Representative of WHO informed the Committee about the major activities of FAO and WHO complementary to the work of the Codex Alimentarius Commission as described in document CX/NEA 07/4/7 which included outcomes of recent FAO/WHO expert meetings including those of JECFA, JEMRA, JMPR, ad hoc meetings and workshops. The Representative pointed out that the output of these meetings were available to the public.

64. The Representative emphasized that FAO and WHO continued efforts to complete a number of activities with a view to provide scientific advice requested by Codex and member countries.

65. The Committee expressed its appreciation to FAO and WHO for their work in this area which provided a solid scientific basis for the work of the Codex Alimentarius Commission.

66. Some Delegations highlighted the need for funding and technical assistance to conduct total diet studies. In this regard the Representative of WHO noted that WHO, in cooperation with FAO would be organizing training workshops on total dietary studies in the Region in the near future.

67. The Representative of FAO drew the attention of the delegates that a call for experts and data on viruses in food had been issued recently and encouraged countries to propose their experts for this FAO/WHO expert consultation.

68. The Codex Secretariat pointed out that some "future" events presented in the paper had already taken place such as the Technical Meeting on the Development of Criteria for Acceptable Previous Cargoes. The

⁷ CX/NEA 07/4/7.

results of this meeting was presented to the Codex Committee on Fats and Oils as basis for additional provisions in the Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk.

69. Dr Margaret Miller from the WHO Headquarters in Geneva presented the International Food Safety Authorities Network (INFOSAN) and emphasized that the Network was a very useful and important information-exchange mechanism in addressing food emergency situations and was operating in close coordination with the International Health Regulations and other disease surveillance programmes of WHO. She encouraged member countries that had not yet notified their participation to identify and nominate their contact point as soon as possible.

INFORMATION AND REPORTS ON THE FOOD CONTROL AND FOOD SAFETY ISSUES, INCLUDING THE USE OF CODEX STANDARDS AND CONSUMER PARTICIPATION IN FOOD STANDARDS SETTING (Agenda Item 5)⁸

Part A: Information and Reports on the Food Control and Food Safety Issues and Consumer Participation in Food Standards Setting

70. All delegations present informed the Committee about their current situation on food legislation and food control infrastructure. The Committee noted that the information provided in all CRDs would be made available to members of the Committee electronically.

71. To the question raised regarding the status of some recommendations proposed by the last session of the Committee to strengthen member countries' capacity through improved information exchange, the Coordinator for the Near East indicated that these recommendations were discussed during an informal meeting of countries of the region participating in the last session of the Commission. The Representative from WHO also clarified WHO Generic Models for Traditional Popular Foods in the Eastern Mediterranean Region had been validated and countries could add their foods to the model. The Representative also informed that a WHO EMRO course on microbiological risk assessment would be organized in March with the participation of experts.

72. After some discussion, the Committee concluded:

- that food control systems in the countries of the Region were usually under the responsibility of several governmental bodies, however countries were making efforts to streamline the administrative structure, including through the creation of a single authority;
- that countries were experiencing problems arising from insufficient legislation, lack of financial and human resources;
- that many national systems including food testing laboratories required capacity building to fully carry out their duties;
- that it was essential for countries in the Region to improve exchange of information among themselves and with all stakeholders and enhance intra-regional coordination on food control issues;
- that it was essential to use scientific evidence and methods in food safety according to the principles of risk analysis;
- that it was essential to raise awareness about food safety at all levels inside a country and to encourage self-control of food business; and
- that the next Coordinator should give favourable consideration to the creation of a website in Arabic where countries can contribute and share information on food safety and food control issues.

⁸ CX/NEA 07/4/8 (Information of Egypt and Syrian Arab Republic submitted in response to CL 2006/26-NEA); CRD 5 (Information from Kuwait); CRD 6 (information from Lebanon); CRD 7 (information from Syria); CRD 8 (information from United Arab Emirates); CRD 9 (information from Jordan); CRD 10 (information from Iran).

Part B: Information on the Use of Codex Standards

73. The Coordinating Committee recalled that following the abolition of the notification procedure of the acceptance of Codex texts, the 57th Session of the Executive Committee agreed to add a new agenda item for Regional Coordinating Committees regarding the use of Codex standards and related texts at the national and regional level. Coordinating Committees were thus tasked to monitor the use/non-use of Codex texts and identify related problems.

74. Delegations informed the Committee about their use or non-use of Codex standards at the national level. The Codex Secretariat informed the Committee that a number of Codex standards and related texts were being translated into Arabic and would be made available during 2007. However, additional funds were required to enable systematic, regular translation of the Codex Alimentarius into Arabic. After a round of exchange of views, the Committee concluded:

- that most countries in the Region used Codex standards and related texts as a basis for developing their national regulations;
- that national conditions or particular needs could in many instances be taken into account when developing Codex standards provided that countries actively participated in the Codex process;
- that countries exporting food products to developed countries were often faced with requirements which were more stringent than Codex standards; and
- that most Codex standards and other texts were of general nature, did not include detailed specifications, and therefore were difficult to directly enforce.

75. The Committee agreed that in order to have focussed discussion under this Item at its next session, countries should provide their information as written submissions in reply to a Circular Letter, putting emphasis on recent changes and developments.

INFORMATION ON CAPACITY BUILDING ACTIVITIES IN THE REGION (Agenda Item 6)⁹

76. The Representative of FAO presented the document which described activities in the area of capacity building undertaken by FAO and WHO since the third session of the Committee and which were of interest to the countries of the Region.

77. The Representative informed the delegates about recent structural changes made at FAO and WHO Headquarters since January 2006. The Department of Agriculture and Consumer Protection of FAO now regrouped most Divisions involved in assuring food safety and quality throughout the food chain, including Nutrition and Consumer protection Division. Similarly in WHO the Food Safety Department has been renamed to Department of Food Safety, Zoonoses and Foodborne Diseases following the merger of the units covering zoonoses and foodborne diseases. This would ensure more consistency in application of farm-to-table approach to food programmes.

78. The Committee was also informed that FAO and WHO continued to actively build capacity in the Region including regional and national projects on food safety and food control, providing various seminars, training courses, workshops and supporting materials on risk assessment, Codex Alimentarius and other matters of importance to the countries of the Region such as programmes to improve the quality and safety of fresh fruits and vegetables.

79. The Committee noted that modalities for programme implementation at the regional and country levels differed between FAO and WHO; FAOs capacity building activities were mainly through the implementation of individual technical cooperation projects, while WHO had biennial activity plans. In both cases, however, it was the country concerned, not FAO or WHO, which had to identify needs, set priorities and request technical assistance.

80. In response to a query regarding joint UNIDO/FAO/WHO activities in the area of food safety, it was clarified that these UN organizations were providing technical assistance in their respective areas of expertise however, sometimes better coordination was necessary at central and field levels to avoid duplication of efforts.

⁹ CX/NEA 07/4/9.

81. The Committee expressed its appreciation to FAO and WHO for their extensive capacity building activities to assist the countries of the region in improving food safety and quality and food control infrastructure.

NOMINATION OF THE COORDINATOR (Agenda Item 7)¹⁰

82. The Committee noted the willingness of the Government of Tunisia to host the 5th Session of the Coordinating Committee and unanimously agreed to recommend to the 30th Session of the Codex Alimentarius Commission that Tunisia be appointed as Coordinator for the Near East.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)¹¹

83. When adopting the provisional agenda the Committee had agreed to add several issues for information or for discussion under this item (see para. 6).

Structure of Codex Standards

84. The Delegation of Lebanon proposed that the structure of Codex Standards be amended in order to introduce, to each Codex standard, a new front page which would provide information on the acceptance, with or without deviation, of the standard by Codex members.

85. Recalling that the Commission had recently abolished the notification procedure of acceptance of Codex standards, the Codex Secretariat clarified that the amendment to the format as proposed by Lebanon would require re-establishment of a notification procedure of acceptance of Codex standards. Under the current circumstances, however, particularly in the light of the status acquired by Codex standards and related texts under the WTO Agreements, Codex members were unlikely to actively notify their acceptance of Codex standards if the notification procedure was re-introduced.

86. The Coordinating Committee noted that the proposal made by Lebanon was closely linked to the discussion held at the present session of the Committee, under Agenda Item 5, regarding the use of Codex standards, and therefore agreed to invite the Delegation of Lebanon to submit a discussion paper on this matter for consideration under the agenda item on the use of Codex standards at the next session of the Committee.

Horizontal versus Vertical Specifications of Codex Standards

87. The Delegation of Lebanon stated that there was a need to clarify the relationship between horizontal and vertical specifications of Codex standards, such as the provisions for food additives.

88. The Committee was informed that work was ongoing on in the Codex Committees on Food Additives and on General Principles with a view to streamlining the standards format and other provisions in the Codex Procedural Manual to take full account of the role and status of the general standards established by the Commission, such as the General Standard for Food Additives, in relation to the provisions in commodity standards. The Coordinating Committee agreed to invite interested members to follow up on the ongoing work by other committees and to contribute to their work.

Proposals for new work

89. The Delegation of Iran introduced four proposals for new work as presented in CRD 10, namely future regional standards on dough, on raisins (dried fruit from *Vitis vinifera*) and on pomegranate as well as a regional code of practice for the packaging and transport of fresh fish.

90. The Coordinating Committee noted that the current Codex elaboration procedures required the submission of a project document to the Executive Committee before the final decision on whether to undertake new work is taken by the Commission, and agreed to invite delegations to submit project documents for new work proposals well before the next session of the Coordinating Committee, which would examine them in detail.

¹⁰ CX/NEA 07/4/10.

¹¹ CRD 10 (Submission by Iran).

91. The Committee noted that there were several adopted Codex standards and ongoing work in the areas closely related to the proposals for new work made by Iran. For raisins, a worldwide standard for raisins already existed (CODEX STAN 67-1981). In relation to doogh, the Committee on Milk and Milk Products was working on a proposed draft amendment to the Codex Standard for Fermented Milks (CODEX STAN 243-2003) to include provisions for fermented milk drinks. Concerning the packaging and transport of fresh fish, the Code of Practice for Fish and Fish Products (CAC/RCP 052-2003) included some guidance in this area. Consequently, the project documents to be submitted should include analysis of the relations between these proposals on one hand, and the existing standards and the ongoing work of Codex committees on the other.

92. In this connection, the Committee noted comments made by some delegations that *doogh* had different names according to countries and regions and that some of these commodities should be standardized worldwide rather than at the regional level.

93. The Committee also noted the offer of the Delegations of Tunisia and Saudi Arabia to submit project documents, for consideration by the next session of the Committee, on the standardization of harissa and halawa with tehen, respectively.

Information concerning the forthcoming election of a Member of the Executive Committee from the Near East

94. The Delegation of Jordan informed the Committee that the term of office of Egypt as present member of the Executive Committee elected on a geographical basis would end at the end of the 30th Session of the Commission and that Egypt, having completed two consecutive terms, was therefore not eligible for re-election. The delegation further informed the Committee that Jordan was prepared to stand as a candidate for election at the 30th Session of the Commission for this office.

Future Work

95. The Coordinating Committee agreed that in addition to any items that may be referred by the Commission to the Committee, the following items be considered for inclusion in the provisional agenda of its next session:

- Code of Practice for Street vended foods (to be prepared by electronic working group lead by Egypt);
- Discussion paper on the acceptance of Codex standards in the region (to be prepared by Lebanon);
- Project documents for regional standards for doogh (to be prepared by Iran);
- Project document for regional standard for pomegranate (to be prepared by Iran);
- Project document for a regional code of practice for the packaging and transport of fresh fish (to be prepared by Iran);
- Project document for a regional standard for harissa (to be prepared by Tunisia);
- Project document for a regional standard for halawa with tehen (to be prepared by Saudi Arabia).

DATE AND PLACE OF NEXT SESSION OF THE COMMITTEE (Agenda Item 9)

96. The Committee was informed that its 5th Session would most likely be held between October 2008 and February 2009 and that the exact date and venue would be communicated to Members at a later stage, subject of consultation between the Coordinator to be appointed by the 30th Session of the Codex Alimentarius Commission and the Codex Secretariat.

SUMMARY STATUS OF WORK

Subject matter	Step	Action by	Document Reference in ALINORM 07/30/40
Draft Regional Standard for Canned Humus with Tehena	8	Governments, 30 th CAC	para. 34 and Appendix II
Draft Regional Standard for Canned Foul Medames	8	Governments, 30 th CAC	para. 43 and Appendix III
Draft Regional Standard for Tehena	8	Governments, 30 th CAC	para. 53 and Appendix IV
Proposed Draft Regional Code of Practice for Street-Vended Foods	Step 2	Electronic Working Group led by Egypt; 5 th CCNEA	para. 62
Discussion paper on the acceptance of Codex standards in the Region	-	Lebanon, 5 th CCNEA	para. 86
Project document for a regional standard for doogh	-	Iran	para. 95
Project document for a regional standard for pomegranate	-	Iran	para. 95
Project document for a regional code of practice for the packaging and transport of fresh fish	-	Iran	para. 95
Project document for a regional standard for harissa		Tunisia	para. 95
Project document for a regional standard for halawa with tehena	-	Saudi Arabia	para. 95

APPENDIX I**LIST OF PARTICIPANTS/
LISTE DES PARTICIPANTS/
LISTA DE PARTICIPANTES****Chairman/President/Presidente:**

Dr Yaseen Khayyat
 Director-General
 Jordan Institution of Standards and Metrology (JISM)
 P.O. Box 941287
 Amman 11194 Jordan
 Tel: +962.6.5681099
 Email: jism@jism.gov.jo

Egypt/Egypte/Egito

Kamel Darwish
 Food Standard Specialist (EOS)
 16 Tadreeb El Modarrabeen Street
 El Ameriya
 Cairo
 Tel: +20.2.284.5531
 Fax: +20.2.284.5504
 Email: moi@idsc.gov.eg

Prof. Yehia El-Samragy
 Ain Shams University
 Food Science Department
 P.O. Box 5823
 Heliopolis West 11771
 Cairo
 Tel: 20.10.144.5657
 Fax: 20.2.610.3822
 Email: Elsamragy@hotmail.com

**Iran (Islamic Republic of)/Iran (République
Islamique D’)/Irán (República Islámica del)**

Dr Mojtaba Rajabbeigy
 Deputy Head for Education and Human Resources
 Development
 Agricultural Research and Education Organization
 Ministry of Jihad Agricultural
 P.O. Box 19835-11
 Tehran
 Tel: +98.21.22413923
 Fax: +98.21.22413923
 Email: rajabbeigy@area.ir

Jordan/Jordanie/Jordania

Dr Mahmoud Al Zu'bi
 Secretary of National Codex Committee
 P.O. Box 941287
 Amman 11194
 Tel: +962 6 5680139
 Fax: +962 6 5681099
 Email: mzoubi@jism.gov.jo

Dr Mohammed Saleh
 Director
 Animal Production Department
 Ministry of Agriculture
 Amman
 Tel: +962.656.86151
 Email: mymsaleh@moa.gov.jo

Dr Fathi Saleh
 Director of Food Control
 Jordan Food & Drug Administration
 Amman 3rd Circle
 Tel: +962 64602012
 Email: fathi.saleh@jfda.jo

Prof. Mohammed I. Yamani
 University of Jordan
 Faculty of Agriculture
 Amman
 Tel: +5355000
 Email: myamani@ju.edu.jo

Eng. Ola Herzallah
 Food Standard Officer
 Jordan Institution for Standards and Metrology
 P.O. Box 941287
 Amman 11194
 Tel: +962.6.5680139; 962.788308063
 Fax: +962.6.5681099
 Email: ohertzallah@jism.gov.jo
oh2717@hotmail.com

Rima Zumot
Director of Health Control Directorate
Aqaba Special Economic Zone Authority
P.O. Box 2565
77110 Aqaba
Tel: 962.3.209.1000 Ext. 2083
Fax: 962.3.209.1017
Email: rzumot@aseza.jo

Dr Mohammed Saleh
Ministry of Agriculture
Dir. Animal Production Dep.
Amman
Tel: 962.65686151
Email: mymsaleh@moa.gov.jo

Kuwait/Koweit

Hashmia R. Al-Enezi
Food Standards Specialist
Public Authority for Industry
P.O. Box 4690
Safat 13047
Tel: +965.530.2672
Fax: +965.530.2625
Email: h.alanzei@pai.gov.kw

Lebanon/Liban/Libano

Maryam Eid
Food Technology Expert
Ministry of Agriculture
Bir Hassan, Safarat St
Beirut
Tel: +961.1.3.567.542
Fax: +961.1.824100
Email: agrofood2002@yahoo.co.uk

Atef Wafic Idriss
MENA Food Safety
Associates (MEFOSA sal)
126 Sourati St
Lions Bldg. #301
P.O. Box 113-6382, Hamra
Beirut 1103 2120
Tel: +961.1.343141/343104
Fax: +961.1.739986/346218
Email: awidriss-co@idm.net.lb
info@mefosa.com

Oman/Omán

Aziz Al Khatri
Assistant Director of Fishery Quality Control Center
Ministry of Agriculture & Fisheries
P.O Box 467
Muscat 111
Tel: +968 2 4738737
Fax: +968 24738222
Email: aalkhatri@hotmail.com or azkhatri@maf.gov.om

Qatar

Laila Mohammad Abdullah Ibrahim
Food Specialist
Qatar Organization for Standards and Metrology
Doha
Tel: +974.448519
Email: laila1177@hotmail.com

Saudi Arabia, Kingdom of/Arabie saoudite, Royaume D'/Arabia Saudita, Reino de

Mohammed Al Hadlaq
Director of Food and Agriculture Department.
Saudi Arabian Standards Organization
P.O Box 3437
Riyadh 11471
Tel: +4520166
Fax: +4520164
Email: alhadlaq7777@saso.org.sa

Abdulla Al Dharrab
Standard Specialist
Saudi Arabian Standards Organization
P.O Box 3437
Riyadh 11471
Tel: +4520000-1214
Fax: +4520167

Syria Arab Republic/République Arabe Syrienne/República Árabe Siria

Abdul Razzak Al Homsy Ajjour
Director of Alimentarius Department
Syrian Arab Organization for Standardization
and Metrology
P.O. Box 11836
Damascus
Tel: +963.11.4529825/3
Fax: +963.11.4528214
Email: sasmo@net.sy
ahomsy@Codex-syria.com

Sudan/Sondan/Sudán

Abbas Siddiq El Fadil
Director of the Regional Training Centre for Meat
Inspection Hygiene and Grading
Ministry of Animal Resources
Khartoum
Tel: +249185200550
Fax: +249185200502

Hamdi Abbas Ibrahim
Director
Standards and Quality Control Unit
Ministry of Agriculture and Forestry
Khartoum
Tel: +249918211470
Fax: +249183772027
Email: hamdi20072000@yahoo.com

Mubarak Awad El Karim
S.S.M.O, Airport Branch
Sudanese Standards and Metrology Organization
Khartoum
Tel: +249912983375
Fax: +24918376822
Email: Mubarak56@hotmail.com

Tunisia/Tunisie/Túnez

Mabrouk Nedhif
Directeur de l'Hygiène du Milieu et de la Protection de
l'Environnement
Ministry of Public Health-
Tunis
Tel: +21671576115
Email : mabrouk.nedhif@rns.tn

Rejeb Mohamed Chokri
Director-General
CTAA
Zib Code 2035 ARIANA
Tunis
Tel: +21671940358
Fax: +21671941080
Email: ctaa@email.ati.tn

Mahjoub Zarrouk Alya
Director General
ANCSEP
Ministère de la Santé Publique
Tunis
Tel: +216.71.789201
Fax: +216.71.789233
Email: zarrouk.alya@rns.tn

**United Arab Emirates/Ēmirats arabes
unis/Emiratos Árabes Unidos**

Dr Mariam Harib Sultan AlYousuf
Assistant Director-General
Food Control Division
P.O. Box 52150
Abu Dhabi
Tel: +9712 672 5007/698 0212
Fax: +9712 672 6228
Email: mariam@adfca.ae

Mouza Al Muhairi
Laboratories Dept. Manager
Abu Dhabi Food Control Authority
P.O. Box 52150
Abu Dhabi
Tel: +971.2.6980229
Fax: +971.2.6722573
Email: mouza.almuhairi@adfca.ae

Hanan Mohammed Omar Bahermez
Senior Chemical Analyst
P. O Box 52150
Abu Dhabi
Tel: +971.2.6980336
Email: hanan.bahermez@adfca.ae

Mr Abdulrahman Mohamed Al Marzouqi
Dubai Municipality
P.O. Box 51247
Dubai
Tel: +971.5.05515456
Fax: +971.4.6632294
Email: abdulrahmanmm@dm.gov.ae

Ahmed Al Romuithi
Head of Food & Agricultural Standards Section
Emirates Authority for Standardization and Metrology
Abu Dhabi
Tel: +971.2.6711110
Fax: +971.2.6715999
Email: ahmed.alromaiti@esma.ae

Najla Ali Almu'alla
AL Mu'alla
Head of Food Laboratory
P.O. Box 22
Sharjah
Tel: +971 6 5661007
Email: najlaali@hotmail.com

Mohammed Omar
 Head of Food Control Section
 Sharjah Municipality
 P.O. Box 2356
 Sharjah
 Tel: +971 5 6463292
 Fax: +971 6 5652727
 Email: al_bannay2002@hotmail.com

**OBSERVER COUNTRIES/PAYS
 OBSERVATEURS/PAÍSES OBSERVADORES**

**United States of America
 États-Unis d'Amérique**

Syed Amjad Ali
 Food Technologist
 U.S. Department of Agriculture
 14th and Independence Street
 Room 4861S
 Washington D.C.
 Tel: +1.202.205.0574
 Fax: +1.202.720.3157
 Email: syed.ali@USDA.Gov

**SPECIAL OBSERVERS
 OBSERVATEURS SPECIAUX/OBSERVADORES
 ESPECIALES**

Palestine/Palestina

Abdullatief El Shiekh Hassan
 Director of Standarization
 PSI – Palestine Standard Institute
 Ramallah – West Bank
 Tel: +97022984144
 Fax: +97022964433
 Email: standardsabd@yahoo.com

**INTERNATIONAL ORGANIZATIONS/
 ORGANISATIONS INTERNATIONALES/
 ORGANIZACIONES INTERNACIONALES**

**FOOD AND AGRICULTURE ORGANIZATION
 OF THE UNITED NATIONS (FAO)**

Dr Fatima Hachem
 Food and Nutrition Officer
 Regional Office for the Near East
 P.O. Box 2223
 Cairo
 Egypt
 Tel: +20.2.331.6144
 Fax: +20.2.749.5981
 Email: fatima.hachem@fao.org

WORLD HEALTH ORGANIZATION (WHO)

Dr Margaret Miller
 Department of Food Safety, Zoonoses and Foodborne
 Diseases
 World Health Organization
 20 Avenue Appia
 CH-1211 Geneva 27
 Switzerland
 Tel: 41.22.791.1979
 Email: millerma@who.int

Mohamed Aideed Elmi
 Regional Adviser, Food and Chemical Safety
 World Health Organization
 Eastern Mediterranean Regional Office
 Abdul Razzak Al Sanhoury Street
 P.O. Box 7608 Nasr City
 11371 Cairo, Egypt
 Tel: +202.276.5384/202/276.5385
 Fax: +202.670.2492
 Email: fcs@emro.who.int
elmim@emro.who.int

CODEX SECRETARIAT

Kazuaki Miyagishima
 Secretary
 Codex Alimentarius Commission
 FAO
 Viale delle Terme di Caracalla
 00153 Rome
 Italy
 Tel: +39.0657054390
 Fax: +39.0657054593
 Email: kazuaki.miyagishima@fao.org

Jeronimas Maskeliunas
 Food Standards Officer
 Codex Alimentarius Commission
 FAO
 Viale delle Terme di Caracalla
 00153 Rome
 Italy
 Tel: +39.06.57056254
 Fax: +39.06.57054593
 Email: jerominas.maskeliunas@fao.org

**NATIONAL SECRETARIAT/SECRETARIAT
NATIONAL/SECRETARIA NACIONAL**

Baraah Al-Hiary
Certification Engineer/Department
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Tel: +962.6.5680139
Fax: +962.6.5681099
Email: barah_alhiary@yahoo.com

Hula Hindawi
Certification Engineer
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Tel: +962.6.5680139
Email: hhindawi@jism.gov.jo

Sawsan Abu Hazeem
Nutrition Engineer
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Tel: +962.6.5680139
Email: Sawsan2awn@yahoo.com

Tamara Qatarneh
Certification Engineer
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Tel: +962.777467118/962.6.5680139 Ext. 317
Email: tamara_Qatarneh@hotmail.com

Eman H. A. AL Munir
Jordan Institution for Standards and Metrology
P. O. Box 941287
Amman 11194
Tel: +96265680139
+962795608076
Fax: +96265681099
Email: eman64munir@yahoo.com

**JORDAN SECRETARIAT/SECRETARIAT
JORDANIEN/SECRETARIA JORDANIA**

Wail Al-Omari
Standardization Engineer
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Email: waileng2004@yahoo.com

Ráaft Al-Halaki
Food Specialist
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Tel: +962.745450357
Email: rafat-Alhalaki@yahoo.com

Ali Ahmad Al-Masri
Jordan Institution for Standards and Metrology
P.O. Box 941287
Amman 11194
Email: amasri@jism.gov.jo

Omar Abdunaki
Head Division of Food Control-Aqaba Port
Jordan Institution for Standards
Zip Code 00962
P.O. Box 2515
Aqaba
Tel: +962.0777442371
Fax: +962.030230173
Email: omar_abdunaki@yahoo.com

Omar Hijazeen
Jordan Institution for Standards and Metrology
P. O. Box 941287
Amman 11194

Nidal Ziadén
Jordan Institution for Standards and Metrology
P. O. Box 941287
Amman 11194

Issa Qutishat
Jordan Institution for Standards and Metrology
P. O. Box 941287
Amman 11194

Safa Qaqish
Head of Food Assessment and Food
Laboratories Division
Jordan Food and Drug Administration
P.O. Box 15417
Amman 11134
Tel: +962.6.4602022
email: safa.qaqish@jfda.jo

Ibraheem Shdefat
JFDA Control Department
Jordan Food and Drug Administration
P.O. Box 15417
Amman 11134
Email: ibraheem.shdefat@jfda.jo

Mohamad Hayagneh
JFDA
Jordan Food and Drug Administration
P.O. Box 15417
Amman 11134
Tel: +962.2095966689
Email: mohamad.hayagneh@jfda.jo

APPENDIX II**DRAFT REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA****at Step 8 of the Elaboration Procedure****1. SCOPE**

This Standard applies to Canned Humus with tehana as defined in Section 2 below and offered for direct consumption.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Canned Humus with tehana is the product:

- (a) prepared from pure, dry, washed, boiled and mashed chickpeas with tehana added with or without salt;
- (b) packed in a well-sealed container;
- (c) processed by heat in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 BASIC INGREDIENTS**

Chickpeas as defined in Section 2 and tehana.

3.2 OPTIONAL INGREDIENTS

- (a) Salt
- (b) Lemon juice
- (c) Condiments and spices

3.3 QUALITY FACTORS – GENERAL

The end product shall meet the following general requirements:

- 3.3.1 All the ingredients, including food additives, shall comply with their own standards, and be safe for human consumption.
- 3.3.2 The product shall be free from abnormal, foreign matters and insects and parts of them.
- 3.3.3 The product shall be free from added filling material, i.e. flour, starch, etc.
- 3.3.4 The mixture shall be pasty, homogeneous and free from agglomeration.
- 3.3.5 The product shall be natural in flavour, colour and odour.
- 3.3.6 The product shall not contain any fat content except that of tehana origin

3.4 QUALITY FACTORS – SPECIFIC

The following requirements apply to the product when prepared ready for consumption in accordance with the instructions for use:

- 3.4.1 The minimum content of tehana is 8 % (m/m).
- 3.4.2 The maximum content of salt is 2 % (m/m).
- 3.4.3 The minimum content of total solids is 27 % (m/m).
- 3.4.4 The maximum content of total acidity is 1% (m/m), as citric acid.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

4.1 ACIDIFYING AGENT

INS No.	Food Additive	Maximum Level
330	Citric acid	Maximum acidity 1% expressed as citric acid

4.2 ANTICLOTTING AGENT

INS No	Food Additive	Maximum Level
500i	Sodium carbonate	GMP

4.3 STABILIZER

INS No	Food Additive	Maximum Level
501i	Potassium carbonate	GMP

5. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products 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), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. PACKAGING AND STORAGE

7.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

7.2 The product shall be stored in a well-ventilated store, protected against direct heat, moisture and contamination.

7.3 The used metal container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.

7.4 The end product container shall have no swelling, the inner pressure shall be less than atmospheric pressure at 20°C.

8. WEIGHTS AND MEASURES

8.1 FILL OF THE CONTAINER

8.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

9. LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). .

9.1 NAME OF FOOD

The name of the food shall be "Humus with Tehena"

10. METHODS OF ANALYSIS AND SAMPLING

10.1 METHODS OF SAMPLING

Sampling shall be in accordance with Codex General Guideline on Sampling (CAC/GL 2004-50)

10.2 METHOD OF ANALYSIS

10.2.1 Method of Sample Preparation

According to the AOAC Method 945.68.

10.2.2 Salt Content

According to the AOAC Method 939.10.

10.2.3 Total acidity

According to the AOAC Method 925.53.

10.2.4 Fat Content

According to the AOAC Method 945.16.

The Gas Chromatography method to verify the tehena origin of fat content.

10.2.5 Moisture Content

According to the AOAC Method 926.12.

APPENDIX III**DRAFT REGIONAL STANDARD FOR CANNED FOUL MEDAMMES****At Step 8 of the Elaboration Procedure****1. SCOPE**

This Standard applies to Canned Foul Medammes as defined in Section 2 below and offered for direct consumption.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Canned Foul Medammes is the product:

- (a) prepared through several steps (soaking, heat treatment, canning ...etc.) which make the dry pulses of *Vicia faba* soft and easily crushed (squashable), with or without the addition of one or more of the optional ingredients mentioned in Section 3.2;
- (b) packed in a well-sealed container;
- (c) processed by heat in an appropriate manner, before or after being hermetically sealed in a container so as to prevent spoilage.

2.1.1 Squashable

The state of dry pulses of *Vicia faba* cooked by heat to become ripe with the skin of some pulses, crack open and part of the pulps melt in the liquid.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 BASIC INGREDIENTS**

Pulses of *Vicia faba* as defined in Section 2.

3.2 OPTIONAL INGREDIENTS

The following optional ingredients may be used:

- 3.2.1 Vegetable oil.
- 3.2.2 Salt in a maximum limit of 2%.
- 3.2.3 Tomato sauce, garlic and spices in a maximum limit of 2% single and of 4% when mixed.
- 3.2.4 Tehena
- 3.2.5 Lemon juice

3.3 QUALITY FACTORS – GENERAL

The end product shall meet the following general requirements:

- 3.3.1 All the ingredients, including food additives, shall comply with their own standards, and be safe for human consumption.
- 3.3.2 The product shall be free from abnormal flavour, odour, colour and have the characteristics typical of the final product.
- 3.3.3 Product shall be free from insects and any foreign matter.

3.4 QUALITY FACTORS – SPECIFIC

The following requirements apply to the product when prepared ready- for consumption in accordance with the instructions for use.

- 3.4.1 Drained weight shall be not less than 65% of the net weight, without the added optional ingredients.
- 3.4.2 Drained weight shall be not less than 67% of the net weight, with the added optional ingredients.

3.4.3 The product shall not contain any preservative or colouring substance.

3.4.4 Foul pulses shall match in colour, size and appearance. The texture of the product shall be distinguishable and tender.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

4.1 ACIDITY REGULATOR

INS NO	FOOD ADDITIVE	MAXIMUM LEVEL
330	Citric acid	Maximum acidity 1% expressed as citric acid

4.2 ANTIOXIDANT, PRESERVATIVE

INS NO	FOOD ADDITIVE	MAXIMUM LEVEL
385, 386	EDTAs ¹	365 mg/kg

5. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products 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), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. PACKAGING AND STORAGE

7.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and technological quality of the end product.

7.2 The product shall be stored in a well-ventilated store, protected against direct heat, moisture and contamination.

7.3 The used metal container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.

7.4 The end product container shall have no swelling, the inner pressure shall be less than atmospheric pressure at 20° C.

8. WEIGHTS AND MEASURES

8.1 FILL OF THE CONTAINER

8.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

¹ As anhydrous calcium disodium EDTA.

9. LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985):

9.1 NAME OF THE FOOD

The name of the food shall be "Foul Medammes".

10. METHODS OF ANALYSIS AND SAMPLING

10.1 METHODS OF SAMPLING

Sampling shall be in accordance with the Codex General Guideline on Sampling (CAC/GL 2004-50).

10.2 METHOD OF ANALYSIS

10.2.1 Method of Sample Preparation

According to the AOAC Method 945.68.

10.2.2 Salt Content

According to the AOAC Method 939.10.

10.2.3 Drained Weight

According to the AOAC Method 968.30.

APPENDIX IV**DRAFT REGIONAL STANDARD FOR TEHENA****At Step 8 of the Elaboration Procedure****1. SCOPE**

This Standard applies to Tehena as defined in Section 2 below and offered for direct consumption.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Tehena is a product obtained by grinding mature, roasted and husked sesame seeds of the species *Sesame indicum* L.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 BASIC INGREDIENTS**

Sesame seeds as defined in Section 2.

3.2 QUALITY FACTORS – GENERAL

The end product shall meet the following general requirements:

3.2.1 Sesame seeds used in processing “Tehena” shall comply with its standard and be safe and suitable for human consumption.

3.2.2 The product shall have a distinctive natural flavour and be free from rancidity.

3.2.3 The product colour and texture shall become homogeneous and free from agglomeration.

3.2.4 The product shall be free from extraneous and foreign matter.

3.2.5 The product shall be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: titanium dioxide).

3.3 QUALITY FACTORS – SPECIFIC

The following requirements apply to the product when prepared ready for consumption in accordance with the instructions for use.

3.3.1 The maximum content of moisture is 1.5%.

3.3.2 The minimum content of protein is 25%.

3.3.3 The minimum content of fat is 45%, as sesame oil only

3.3.4 The maximum content of total ash is 3.5%.

3.3.5 The maximum content of acid insoluble ash is 0.3% (m/m).

3.3.6 The maximum content of extracted oil acidity is 1.8%, as oleic acid.

4. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

5. HYGIENE

5.1 It is recommended that the products 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), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

5.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6. PACKAGING AND STORAGE

6.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

6.2 The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

7. WEIGHTS AND MEASURES

7.1 FILL OF THE CONTAINER

7.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

8. LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) :

8.1 NAME OF THE FOOD

The name of the food shall be “Tehena”.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 METHODS OF SAMPLING

Sampling shall be in accordance with Codex General Guideline on Sampling (CAC/GL 2004-50).

9.2 METHOD OF ANALYSIS

9.2.1 Total ash

The total ash is determined in accordance with (ISO 6884:1980).

9.2.2 Acid insoluble ash

The acid insoluble ash is determined in accordance with (ISO 735:1977).

9.2.3 Moisture Content

The moisture content shall be determined in accordance with (ISO934: 1980).

9.2.4 Total Acidity

The total acidity shall be determined in accordance with (ISO 729: 1988).

9.2.5 Fat Content

The fat content shall be determined in accordance with (ISO 6983: 1997).

The Gas Chromatography method to verify the sesame oil origin of the fat content.

Sesame oil shall be inspected in accordance with Baudoin’s Test.

9.2.6 Protein Content

The protein content shall be determined in accordance with ISO 1871: 1975.