

食品法典委员会

联合国粮食及
农业组织

世界卫生组织

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议题 8

CX/CAC 17/40/8 Add.1

粮农组织/世卫组织联合食品标准计划

食品法典委员会

第四十届会议

2017年7月17-22日, 瑞士日内瓦, 国际会议中心

新工作提案^{1,2}

下文列出了制定新标准和相关文本的提案清单, 包括相关报告中项目文件的参考信息。请食典委结合执委会开展的严格审查结果决定是否逐项开展新工作, 并决定由哪个附属机构或其他机构开展新工作。请食典委根据《2014-2019年战略计划》和《确定工作重点及建立附属机构的标准》, 审议这些提案。

法典机构	文 本	参考资料和项目文件
加工水果和蔬菜法典委员会	关于开展新工作制定腰果仁标准的提案	
	关于《辣椒酱区域标准》(CODEX STAN 306R-2011)转化为全球标准的提案	
	关于修订腌渍芒果标准 (CODEX STAN 160-1987)的提案	
	关于开展新工作制定柿饼标准的提案	
	关于开展新工作制定红薯干标准的提案	CL 2017/07-PFV 见本文附件 I-IX
	关于《辣椒酱区域标准》(CODEX STAN 294R-2009)转化为全球标准的提案	
	关于开展新工作制定干辣椒标准的提案	
油脂法典委员会	关于开展新工作制定果脯标准的提案	
	关于修订罐装热带水果沙拉标准及制定罐装混合水果标准的提案	
	修订《特定植物油标准》(CODEX STAN 210-1999): 核桃油、杏仁油、榛子油、阿月浑子油、亚麻籽油和鳄梨油纳入标准内	REP17/FO 第 70 段 见本文附件 X

¹ 2017年4月之后举行的法典会议提出的关于制定新标准和相关文本的提案、油脂法典委员会提出的1项提案、加工水果和蔬菜法典委员会提出的9项提案、抗菌素耐药性实体工作组提出的2项提案, 均纳入本文件。

² 附件仅提供原始语言。

法典机构	文 本	参考资料和项目文件
食品污染物法典委员会	肉豆蔻仁、辣椒、辣椒粉、姜、胡椒粉、姜黄中总黄曲霉毒素和赭曲霉毒素A最高含量	REP17/CF 第 122 段，附录 VII
	鱼类中甲基汞最高含量	REP17/CF 第 141 段，附录 VIII
	《预防并减少食物和饲料中二恶英和二恶英类多氯联苯污染操作规范》(CAC/RCP 62 – 2006) 修订版	REP17/CF 第 146 段，附录 IX
	减少精炼油和精炼油制作产品特别是婴儿配方中3 – 一氯丙烷-1,2 – 二醇酯和缩水甘油酯操作规范	REP17/CF 第 151 段，附录 X
	食品中不经意出现的低水平化学物风险分析准则 (最佳方法)	REP17/CF 第153段，附录 XI
食品进出口检验及认证系统法典委员会	系统等效使用指南	REP17/FICS 第47段，附录 III
	无纸化数字证书指南 (《通用官方证书的设计、制作、发放及使用准则》修订版)	REP17/FICS 第53段，附录 IV
	食品安全和食品贸易公平交易第三方保证计划管理方法指南	REP17/FICS 第62段，附录 V
分析和采样方法法典委员会	《建议分析和采样方法》(CODEX STAN 234-1999) 修订版	REP17/MAS 第61段，附录 VI
抗菌素耐药性实体工作组	关于开展新工作修订《最大限度减少和控制抗菌素耐药性操作规范》(CAC/RCP 61-2005) 的提案 关于《抗菌素耐药性综合监测指导》的新工作提案	CX/CAC 17/40/12 Add.2 附录 1 和 2

PROJECT DOCUMENT

Proposal for New Work on Standard for Cashew Kernels

(Prepared by India)

1. Purpose and scope of the Standard

The purpose of the new work is to establish a worldwide quality standard for cashew kernels prepared from sound matured fruits of suitable varieties of *Anacardium occidentale* L. The proposed scope is that cashew kernels may be presented in whole, split or broken style offered to the consumer for direct consumption, including for repacking or for catering purposes.

2. Relevance and timeliness

There are national standards of different countries and some variance has been noted in the national legislations both in terms of quality and safety. Due to the growing trend of worldwide cashew production and trade as well as consumption in different forms, it is necessary to establish a globally harmonized standard covering quality and safety aspects as well as labelling provisions in order to have a standard that has been internationally agreed to by consensus between the producing, consuming and trading countries. Development of a Codex standard for cashew kernels will, therefore, help to protect consumer health and to promote fair practices in food trade.

3. Main aspects to be covered

It is proposed to cover the essential quality and safety in the standard. The relevant factors which may be considered are:

- (a) Minimum requirements of cashew kernels.
- (b) Classification of cashew kernels in accordance with its characteristics.
- (c) Provisions concerning quality, defects, sizes and their tolerance levels as well as weight, shape and presence of broken kernels.
- (d) Provisions concerning uniformity of the packaged product and the package used.
- (e) Provisions concerning additives, contaminants and pesticide residue limits as well as for hygiene.
- (f) Provisions concerning labelling and marking.

4. Assessment against the Criteria for the Establishment of Work Priorities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

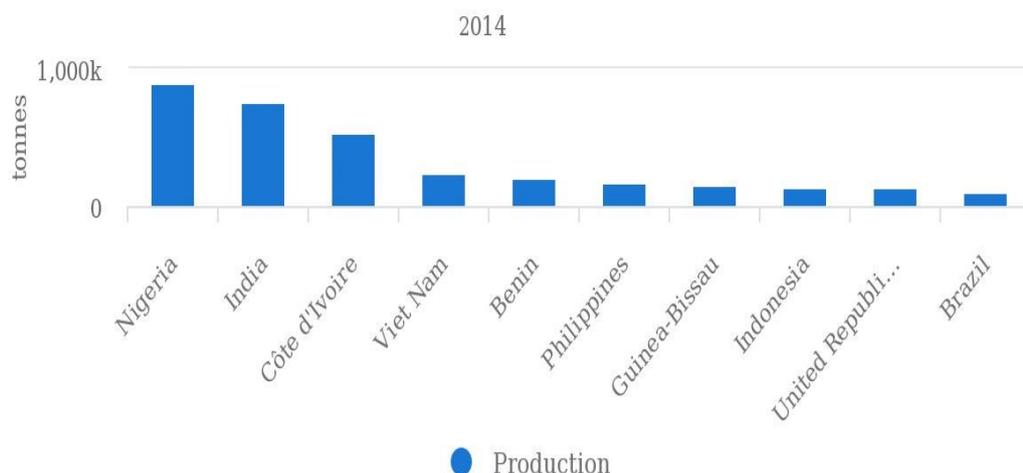
Cashew kernel is an important export product that plays a significant role as a source of income and employment for its producing countries. As per data reported by the Global Cashew Council, world production of cashew ranges between 470,000 and 580,000 metric tons (kernel basis) per year. India annually produces 150,000-190,000 metric tons followed by Côte d'Ivoire and Vietnam with 70,000-95,000 metric tons each, and Brazil with 40,000-60,000 metric tons. The world production of cashew nuts as per FAO is as follows:

Table 1: World-wide Production Data

Year	Production Quantity (Tonnes)	Area Harvested (ha)
2010	4,024,421	5142809
2011	4,371,044	5615534
2012	4,328,986	5724765
2013	3,612,979	5960651
2014	3,713,467	6037313

(Source: FAOSTAT)

Production of Cashew nuts, with shell: top 10 producers



Source: FAOSTAT (Apr 18, 2017)

(Source: FAOSTAT)

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade:

Cashew kernels are traded commodity across the globe with differences in the quality of the product such as moisture, total ash etc. The size and colour of cashews varies largely depending on cultivar and variety. Trade in cashew depends on the mutual agreement between producing and importing countries in terms of grades and specifications. There are national standards of different countries and some variance has been noted in the national legislations both in terms of quality and safety. Absence of harmonised global standards potentially results in unnecessary questions about non-compliances at the import end. To overcome the resultant or potential impediments to international trade, it is appropriate to develop a single comprehensive standard acceptable internationally. Harmonized Codex standards for cashew kernels will help to protect the health of consumers and promote fair practices in the food trade. Development of the standard is expected to benefit consumers and major producing / exporting countries, most of whom are developing countries.

(c) International or regional market potential

The import of cashew by most countries is increasing. The trade can be further streamlined and enhanced by developing quality and grading standards for cashew kernels.

Table 2: Worldwide Export data of Cashew nut Shelled

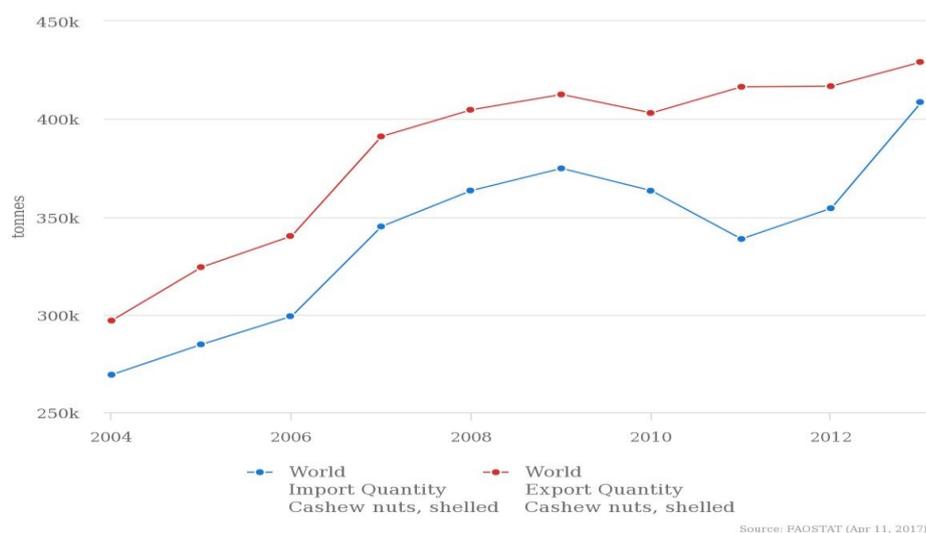
Year	Quantity in Tonnes	Value in '1000 US\$
2009	412513	1982449
2010	403055	2293468
2011	416425	3037170
2012	416751	2828045
2013	429119	2647667

(Source: FAOSTAT)

Table 3: Worldwide Import data of Cashew nut Shelled

Year	Quantity in Tonnes	Value in '1000 US\$
2009	374715	1895824
2010	363293	2057719
2011	338637	2602590
2012	354343	2527411
2013	408601	2753494

(Source: FAOSTAT)



(Source: FAOSTAT)

In terms of global representation of trade, it is seen that cashew kernels are traded across the world as may be seen from the following data:

Table 4: Import Data of various Continents

Year	Continents	Asia	Africa	Americas	Europe	Australia & New Zealand
2009	Quantity (tonnes)	97181	4715	128743	128146	15913
	Value (1000 US\$)	393927	15486	656284	752627	77406
2010	Quantity (tonnes)	83679	5056	131324	17221	17221
	Value (1000 US\$)	395733	17374	778088	763073	103309
2011	Quantity (tonnes)	80326	6049	115587	14459	14459
	Value (1000 US\$)	479032	26792	986156	986582	123863
2012	Quantity (tonnes)	80360	6521	122135	127686	17608
	Value (1000 US\$)	473834	35392	897859	989818	130305
2013	Quantity (tonnes)	98283	7490	146975	137491	18332
	Value (1000 US\$)	581129	35204	1029818	984246	122966

(Source: FAOSTAT)

Table 5: Export Data of various Continents

Year	Continents	Asia	Africa	Americas	Europe	Australia & New Zealand
2009	Quantity (tonnes)	303943	17353	50291	40845	81
	Value (1000 US\$)	1453075	44518	243269	241135	452
2010	Quantity (tonnes)	297439	12361	45120	47724	411
	Value (1000 US\$)	1733628	49727	245827	260830	3456
2011	Quantity (tonnes)	318456	26120	28958	42714	177
	Value (1000 US\$)	1733628	61141	243726	323173	796
2012	Quantity (tonnes)	326102	20221	28040	42170	218
	Value (1000 US\$)	2251217	68788	203880	303159	1001
2013	Quantity (tonnes)	322167	41767	23727	41190	266
	Value (1000 US\$)	2054016	115913	152339	324128	1266

(Source: FAOSTAT)

(d) Amenability of the commodity to standardization:

The characteristics of cashew kernels from its cultivation to retail sale such as cultivar varieties, composition, quality and packaging all lead to adequate parameters for the standardization of the product. There already exists a UNECE standard for cashew kernels. Taking into account that technical information is available and certain degree of work at regional / international level has already been achieved on certain aspects as mentioned in point (g). This product is amenable to standardization.

(e) Coverage of main consumer protection and trade issues:

The standard needs elaboration of product coverage to match the provisions concerning quality, defects, sizes and their tolerance levels as well as weight, shape and presence of broken kernels. Classification of cashew kernels in accordance with its characteristics needs to be covered in the standard. Alignment of food safety parameters in respect of additives, contaminants, pesticides, hygiene as well as labelling requirements is also required to be carried out.

(f) Number of commodities, which would need separate standards including whether raw, semi-processed or processed

A single standard for cashew kernel will cover all forms of cashew traded worldwide. The different forms of cashew kernel such as whole and broken are proposed to be covered in this standard.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

The existing standards developed by other international organisations are given below:

- ISO 6477:1988, Cashew Kernels- Specifications
- UNECE standard DDP-17 for Cashew Kernel
- ASEAN Standard For Cashew Kernels (ASEAN Stan 20:2011)
- Global Cashew Council, Standard for Cashew Kernels
- Indian Standard, IS 7750:1975, Specifications for Cashew Kernels
- Philippine National Standard PNS/BAFPS No. 59: 2007- Specifications for Cashew Kernels

- Tanzania Regulations(G.N. No. 369 of 1996): Cashew nut (Marketing)
- Vietnam National Technical Regulation on Food Safety and Hygiene for Cashew Kernel (QCVN 01-27: 2010/BNNPTNT).

5. Relevance to Codex strategic objectives

The development of standard for Cashew kernel is in line with the strategic objective to promote the maximum application of codex standard by countries in their national legislation and to facilitate international trade by protecting health of the consumers. This proposal is in line with the following objectives of Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing codex standards, based on priorities of the CAC- Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and where appropriate, develop relevant food standards – Activity 1.2.2*

6. Information on the relation between the proposal and other existing Codex documents

The work has relation with GSFA and GSCTFF and relevant endorsements might be required from CCFA and CCCF, respectively. For specific hygiene/microbiological provisions, if any, endorsement from CCFH might be required.

7. Identification of any requirement for and availability of expert scientific advice

None foreseen at this stage.

8. Identification of any need for technical input to the standard from external bodies

None foreseen at this stage.

9. Proposed timeline for completion of the new work

Approval of work proposed by CCEXEC/CAC and establishment of the eWG	July 2017
Consideration of the revised standard by CCPFV	September 2018
Endorsements from CCFA, CCCF and CCFH, as necessary	March/April 2019
Adoption of revised standard by CAC at step 5/8	July 2019

PROJECT DOCUMENT

Proposal on Conversion of the Regional Standard for Chili Sauce (CODEX STAN 306R-2011) into a Worldwide Standard

(Prepared by India)

1. Purpose and scope of the standard

The existing regional standard for chili sauce (CODEX STAN 306R-2011), which reflects the information on the safety and quality of the products, is in compliance with Codex aimed to protect the health of the consumers and ensure fair practices in the food trade.

The purpose of this standard is to provide an international coverage to this existing regional standard for chili sauce in order to facilitate international trade and also to protect consumer interests globally.

The proposed Codex global standard would cover chili sauce intended for direct consumption which mainly contains chili, water, vinegar or other forms of acid, and salt as major ingredients and may be fermented.

2. Its relevance and timeliness

The Asian regional standard for Chili sauce was adopted at the 34th session of the Commission (2011).

Although the standard for Chili sauce was developed for the Asian region, the product is traded globally. As per Indian trade data on Chili sauce, the product is exported to countries outside the Asian region like Australia, Bahrain, Canada, Estonia, Ghana Netherlands, Nigeria, Oman, U.K., USA etc.

Thus, chili sauce has been acknowledged as a food manufactured and consumed around the world and has become an important commodity in international trade among food products. This necessitates establishment of a worldwide standard for chili sauce so as to ensure safety of the product in the international trade and also protect consumer interests globally. Hence, it will be appropriate to undertake the work for conversion of the current regional standard for Chili sauce into a worldwide standard.

3. The main aspects to be covered

The standard covers essential quality and safety aspects of existing regional standard for chili sauce. It is also proposed to include chili sauce that might be fermented.

4. Assessment against the Criteria for the establishment of work priorities

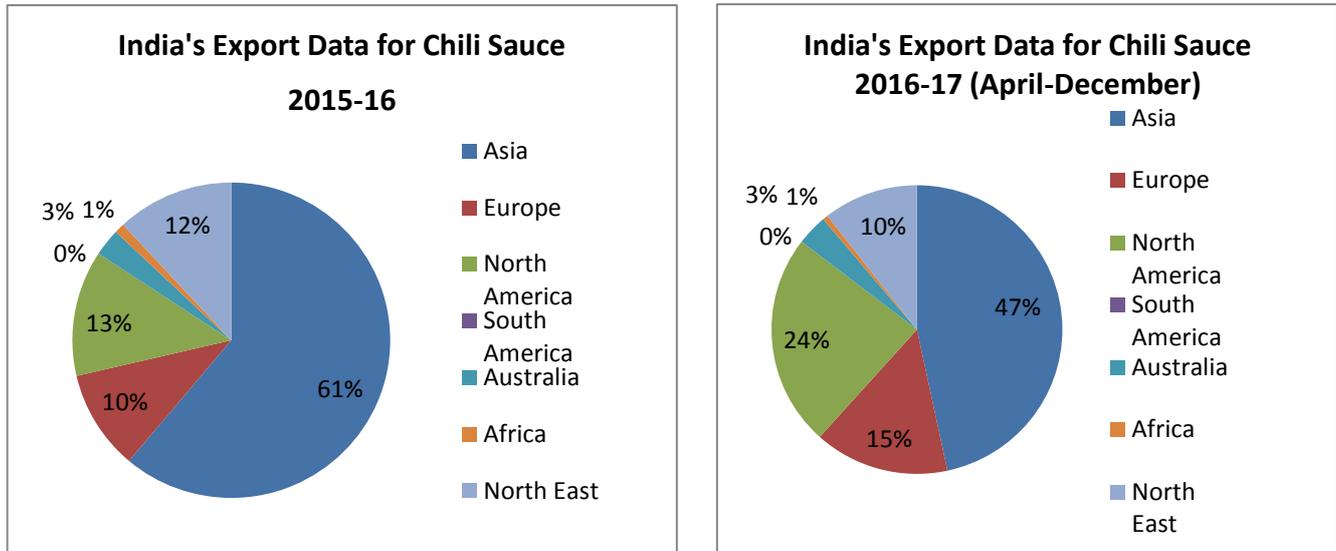
a. Volume of trade between countries

Chili sauce is not listed as a separate product under the Harmonised System of product classification but falls under HS code 210390 (Sauces and preparations therefor; mixed condiments and mixed seasonings). It is noted that the trade data in published sources is given for HS code only. Because of this reason, it is difficult to collect trade data from published sources specifically for Chili sauce. However, the export data of India for chili sauce is presented in the **Table No. 1** given below. In the year of 2015-2016, India exported 575.12 million tonnes of Chili sauce to various part of the world worth 0.9 million U.S. dollars. In 2016-2017 (April to December), India exported 634.88 million tonnes of chili sauce of worth 1.08 million U.S. dollars to various part of the world. A graphic representation of total export of Chili sauce by India is also given (**Figure 1**) below which reflects that export to countries outside Asia has considerably increased:

Table 1: (India's Export of Chili Sauce)

Regions	2015-16		2016-17 (April-December)	
	Qty (in MT)	US\$ Million	Qty (in MT)	US\$ Million
Asia	352.01	0.49	297.77	0.43
Europe	58.87	0.1	95.87	0.18
North America	74.19	0.16	151.8	0.3
South America	0.1	Neg.	0.08	Neg.
Australia	16.06	0.03	21.83	0.04
Africa	5.9	Neg.	3.73	Neg.
North East	68.64	0.12	67.48	0.13

Figure 1



Also, some export data of USA for the last three years for HS Code 2103909090 - SAUCES AND PREPS (which includes chili sauce as well) is presented in Table No 2. From Table No 2, it is observed that trade of food commodity (Sauces and preps) is increasing every year.

Table 2: USA's Export of Sauces and preps- HS Code 2103909090

Partner	Product	2014	2015	2016
		Value in USD	Value in USD	Value in USD
World Total	2103909090 - SAUCES AND PREPS	482,753,123	543,621,883	559,204,293

Further international export data for the last three years for HS Code 210390 (Sauces and preparations therefor; mixed condiments and mixed seasonings) from the *Comtrade* site for various countries in different regions is summarised in Table No. 3. It is noted that the sauces including chili sauce are traded in most parts of the world.

TABLE 3

S.No	Exporting Country/region	Year					
		2014		2015		2016	
		Export Value (million US\$)	Net weight ('000 kg)	Export Value (million US\$)	Net weight ('000 kg)	Export Value (million US\$)	Net weight ('000 kg)
1.	Argentina	27.7	188,62	22.6	157,29	N.A.	N.A.
2.	Australia	104.1	296,56	96.6	295,00	98.2	298,66
3.	Cameroon	2.3	9,723	9.2	25,82	N.A.	N.A.
4.	Canada	210.7	648,14	213.4	671,43	235.1	760,42
5.	China	647.4	3506,72	879.6	515,431	N.A.	N.A.
6.	Costa Rica	63.9	332,28	67.7	349,83	N.A.	N.A.
7.	Germany	696.5	2045,57	617.7	2213,68	654.3	2341,89
8.	Italy	558.1	1341,00	513.9	1531,99	551.9	1745,17
9.	Nigeria	1.7	5,75	N.A.	N.A.	N.A.	N.A.
10.	Oman	49.2	298,19	54.1	283,31	N.A.	N.A.
11.	S. Africa	89.9	459,22	80.35	452,07	108.4	579,66
12.	Thailand	559.5	2624,03	547.6	2711,69	N.A.	N.A.
13.	UAE	44.5	262,19	43.2	230,14	N.A.	N.A.
14.	U K	408.7	1244,35	369.9	1237,50	373.2	1328,64
15.	USA	1,073.2	4816,20	1,165.5	5229,47	1,175.1	5267,86

N.A. – Not Available

b. Diversification of national legislation and potential impediments to international trade:

At present, there are few countries who have standrads for chili sauces in their national legislations and some of them are given below:

- Thai Agricultural Standard for chili sauce, TAS 8401-2009
- United States Standards for Grades of Chili Sauce.
- India's standard on Culinary Pastes / Fruits and Vegetable Sauces other than Tomato Sauce and Soya Sauce
- Cambodian Regulation CS 0051 : Chili Sauce
- Chili Paste (NY/T 1070-2006)(Chinese)

It is noted that standard for chili sauces available in some countries national legislations are diversified to a certain extent whereas many countries outside the Asian region do not have any specific national legislation on chilli sauce. Therefore, this conversion of Asia regional standard for chili sauce into a global standard would facilitate international trade in this item and also help countries to adopt the standards for chili sauce in their national legislations.

c. International market potential : Chili sauce is produced and consumed in several countries as consumers are finding it as a preferred accompaniment with food. There is, therefore, substantial international market potential.

d. Amenability of the commodity to standardisation: There already exists a Codex regional standard for chili sauce. Under this proposal, it is proposed to convert the existing regional standard into a global standard. The product is, therefore, amenable to standardisation.

e. Coverage of the main consumer protection and trade issue:

The quality of chili sauce should uniformly address consumer concerns across the globe; also, the product must meet the minimum requirements of safety. It is also proposed to align parameters in respect of Food Additives. The global trade of chilli sauce is increasing and there is no global standard for chilli sauce. Hence, the regional standard for chilli sauce needs to be converted into a worldwide standard to protect the health of the consumers and ensure fair practices in its trade.

f. Existing or proposed general standards: There is an existing Asia regional standard for chili sauce(CODEX STAN 306R-2011).

g. Number of Commodities, which would need separate standards including whether raw, semi-processed or processed: None (the proposal is for conversion of the standard from a regional standard into a global standard).

h. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies):

Codex has set an Asia regional standard for chili sauce.

5. Relevance to Codex Strategic objectives

This proposal is consistent with the following objectives presented in the Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing Codex standards, based on priorities of the CAC-Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards- Activity 1.2.2*

6. Information on the relation between the proposal and other existing Codex documents

The proposal will take into account existing Asia Regional standard for Chili sauce (CODEX STAN 306R-2011) and its conversion into International standard. The work has relation with GSFA and GSCTFF and relevant endorsements might be required from CCFA and CCCF, respectively.

7. Identification of any requirement for and availability of expert scientific advice

None identified.

8. Identification of any need for technical input to the standard from external bodies

None identified.

9. Proposed time line for completion of the new work:

Approval of the work proposal by CCEXEC/CAC and establishment of the EWG	July 2017
Consideration of the standard by CCPFV	September 2018
Endorsement from CCFA and /or CCCF, if required	March/April 2019
Adoption of the standard by CAC at Step 5/8	July 2019

PROJECT DOCUMENT

Proposal for Revision of Standard For Mango Chutney (CODEX STAN 160-1987)

(Prepared by India)

1. Purpose and the scope of the standard

To revise the existing Codex standard for mango chutney (CODEX STAN 160-1987) to bring it in line with the current production and marketing practices and to bring it in accordance with the current practice for layout of Codex standards.

This standard would apply to Mango chutney and offered for direct consumption, including for catering purposes or for repacking if required.

2. Relevance and timeliness

The present Codex standard for Mango Chutney is an old standard developed almost 30 years ago. Since then a lot of developments have taken place in respect of choice of ingredients and additives, processing techniques, quality parameters including identification of defects, colour and flavour as well as the food safety parameters. The proposed new work for revision of the Codex standard is, therefore, relevant from the current global trends stand-point. Revision of the standard will promote fair practices in the food trade while protecting consumer health. The revision is expected to benefit consumers and the major producing / exporting countries.

The proposed work is consistent with the mandate of the Codex Committee on Processed Fruits and Vegetables, which is “*To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars.*”

3. Main aspects to be covered

The existing Codex Standard for Mango Chutney (CODEX STAN 160-1987) provides for a limited number of basic ingredients that can be used therein. The standard needs elaboration of product definition, quality parameters including identification of defects, colour and flavour characteristics. Alignment of the food safety parameters in respect of Food Additives and contaminants as well as labelling requirements are also required to be carried out.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

(a) Volume of production, consumption and pattern of trade: Mango chutney is not listed as a separate product under the Harmonized System of product classification. Because of this reason it is difficult to collect production and trade data from published sources. However, it is known that mango chutney is produced in several countries around the world. Names of some countries that produce and market mango chutney include Australia, Argentina, Brazil, Bangladesh, Canada, China, India, Kenya, Mexico, Pakistan, UK, USA. Since the product is consumed as an accompaniment with food, it is traded across the globe.

(b) Diversification of national legislation and apparent or potential impediments to international trade: Several changes in processing techniques and choice of ingredients and additives have taken place in recent times. Consumers are also demanding addition of ingredients like cashew nuts, almonds, raisins, dates and tamarind. It is observed that countries are now demanding use of honey or jaggery (panela) or even non-nutritive sweeteners in place of conventional sugar. Countries that are engaged in imports or exports of mango chutney have not been able to keep pace with the changes in consumer preferences and national legislations. Resultantly, there are no harmonised global standards which results in unnecessary questions of non-compliances at the import end. Revision of the Codex standard is, therefore, expected to facilitate international trade in this item.

(c) International or Regional market potential: Mango chutney is produced and consumed in several countries as consumers are finding it as a preferred accompaniment with food. There is, therefore, substantial international market potential.

(d) Amenability of the commodity to standardization: There already exists a Codex standard for mango chutney. Under this proposal, it is proposed to revise the existing standard. The product is amenable to standardization.

(e) Coverage of the main consumer protection and trade issues: The standard needs elaboration of product coverage to match the current consumer preferences, quality parameters including identification of defects, colour and flavour characteristics as well as inclusion of other ingredients. Consumers are also demanding use of honey or jaggery (panela) or even non-nutritive sweeteners in place of conventional sugar. This aspect needs to be reflected in the standard. Alignment of the food safety parameters in respect of Food additives and Contaminants as well as labelling requirements are also required to be carried out.

(f) Existing or proposed general standards: There is an existing Codex standard for mango chutney (CODEX STAN 160-1987).

(g) Number of commodities, which would need separate standards including whether raw, semi-processed or processed: None (the proposal is for revision of the standard for mango chutney)

(h) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies): Codex has set a standard for mango chutney, which is proposed to be revised.

5. Relevance to the Codex strategic objectives

The revision of Codex standards for Mango Chutney is in line with the strategic objective to promote the maximum application of codex standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This proposal is in line with the following objectives of Codex Strategic Plan 2014-2019:

- Goal 1, Objective 1.1: *Establish new and review existing Codex standards, based on priorities of the CAC – Activity 1.1.1*
- Goal 1, Objective 1.2: *Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards – Activity 1.2.2*

6. Information on the relation between the proposal and other existing Codex documents: In this revision, alignment of Food additives and Contaminants provisions with thereof GSFA and GSCTFF is also proposed. Such revision would require relevant endorsements from CCFA and CCCF, respectively.

7. Identification of any requirement for and availability of expert scientific advice:

None foreseen at this stage.

8. Identification of any need for technical input to the standard from external bodies: None foreseen at this stage.

9. Proposed timeline for completion of the new work:

Approval of the work proposal by CCEXEC / CAC and establishment of the eWG	July 2017
Consideration of the revised standard by CCPFV	September 2018
Endorsements from CCFA and CCCF, as necessary	March /April 2019
Adoption of the revised standard by CAC at Step 5/8	July 2019

PROJECT DOCUMENT

Proposal for New Work on Standard for Dried Persimmons

(Prepared by Republic of Korea)

1. The purposes and the scope of the standard

Dried persimmon is a dried agricultural product by drying peeled persimmons under the sunlight. Some of the dried persimmons may produce white and sweet powder on their surface.

The standard of dried persimmons is described in detail to provide production and process specifications for protection of consumers' health, ensuring food safety, essential quality, and hygiene and requirements of labeling.

Please refer to Figure 1 for packaging of various types of dried persimmon distributed in the international grocery market.



Figure 1. Various products of dried persimmon

Source : <http://www.google.com>

2. Its relevance and timeliness

Due to the increasing trend of consumption and the potential of production and international food trade by improved production technologies, it is necessary to establish standards that protect consumer's health and ensure fair food trade practices. In the Codex Alimentarius, the dried persimmon's standard is not included.

The refinement of food standards for dried persimmons is possible, especially since developing countries are the main producers, consumers and exporters of dried persimmon. Korea is also expecting dried persimmon's potential demand based on world food consumption and trade in the future.

Most countries do not have standards and regulations that can be applied to this product, thus causing disturbances in international fair trade, disruption in the distribution and manufacturing process of the low quality products, and their use and characteristics.

Therefore, establishing global standards for dried persimmons is precisely in line with the mission of the Codex Alimentarius Commission and the objectives of Codex activities.

3. The Main aspects to be covered

The main aspects to be covered by the proposed standard are :

- Specifications of the product, such as identification, description of products and processes;
- Essential hygiene and quality factors;
- Packaging, preservation and storage methods;
- Labeling requirements;
- Methods of sampling and analysis.

4. An assessment against the Criteria for the Establishment of Work Priorities

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

In the international market, trade volume of processed persimmons is steadily increasing. Southeast Asia, North America and Europe are also major consumers of dried persimmons.

Table 1. Export data of dried persimmon from Republic of Korea to other countries from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

Country	Export volume	Export value
Vietnam	41.9	533
U.S.A	34.1	462
Malaysia	28.5	36
Canada	7.8	160
China	13.5	128
Australia	2.2	21
Thailand	1.9	30

Source : International trade statistics in Korea Customs Service

Table 2. Import data of dried persimmon from other countries to the Republic of Korea from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

Country	Import volume	Import value
China	1,459.8	4,065
U.S.A	1.5	27

Source : International trade statistics in Korea Customs Service

b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There is no existing national legislation covering dried persimmon.

c) International or regional market potential

The consumption of dried persimmon, which is getting more and more popular in the world market, is rapidly increasing in the near future, and its production capacity, export volume and international trade volume are also increasing.

d) Amenability of the commodity to standardization

Parameters amenable for standardization include specification and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including and transportation applying existing Codex Alimentarius documents.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no existing standard that deals specifically with dried persimmons. The proposed standards will address the requirements for raw materials, production processes, essential hygiene and quality standards to ensure consumer safety and fair practices in international trade.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

Since the currently proposed standards address both end-of-life and processed products and hygienic production conditions, no separate standards are required other than those proposed.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

None identified.

5. Relevance to the Codex strategic objectives

The proposal for a new standard development meet the objective 1.1 - Establish new and review existing Codex standards, based on priorities of the CAC as well as 1.2 - Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards of the Codex Alimentarius Commission Strategic Plan 2014-2019. Wider emphasis will be focused on food safety aspects of the proposed standard.

6. Information on the relation between the proposal and other existing Codex documents

The proposed standard will take into account existing applicable Codex guideline documents such as:

- General Principles of Food Hygiene (CAC/RCP 1-1969),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CAC/RCP 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985),
- General Standard for Food Additives (CODEX STAN 192-1995),
- Recommended methods of Analysis and Sampling (CODEX STAN 234-1999).

7. Identification of any requirement for and availability of expert scientific advice

Currently there is no identified need for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Currently there is no identified need for technical input from external bodies.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.

Subject for consideration of the CCPFV, the proposal for standard development will be submitted for review by the Codex Executive Committee in 2017.

As per proposed time schedule the process will take approximately five years.

Procedures	Time
Consideration of the proposal by the CCPFV	2017
Critical review by Executive Committee and approval by CAC for new work	2017
Preparation of draft standard and circulation for comments	2017-2018
Consideration of draft standard by the 29 th CCPFV	2018
Adoption by the CAC as draft standard	2019
Consideration of draft standard by the 29 th CCPFV	2020
Adoption as regional standard by CAC	2020-2021

PROJECT DOCUMENT

Proposal for New Work on Standard for Dried Sweet Potato

(Prepared by Republic of Korea)

1. The purpose and the scope of the standard

Dried sweet potatoes are steamed in good condition, cooled slightly, then peeled to the skin when warm, cooled and dried by hot air drying.

This standard is intended to provide documents for an international scope that is safe, high quality and takes into account the international market potential of dried sweet potatoes, in accordance with the purposes of CODEX, in order to protect consumers' health as well as fair trade practices.

Please refer to Figure 1 for packaging of various types of dried sweet potatoes distributed in the international grocery market.



Figure 1. Various products of dried sweet potato

Source : <http://www.google.com>

2. Its relevance and timeliness

Due to the increasing trend of consumption and the potential of production and international food trade due to improved production technologies, it is necessary to establish standards that protect consumer health and ensure fair food trade practices. In the Codex Alimentarius, dried sweet potato standard is not included.

The refinement of food standards for dried sweet potato is possible, especially since developing countries are the main producers, consumers and exporters of dried sweet potato. Korea is also expecting dried sweet potato's potential demand in the future based on world food consumption and trade.

Most countries do not have standards and regulations that can be applied to this product, thus causing disturbances in international fair trade, disruption in the distribution and manufacturing process of the low-quality products, and their use and characteristics.

Therefore, establishing global standards for dried sweet potatoes is precisely in line with the mission of the Codex Alimentarius Commission and the objectives of Codex activities.

3. The Main aspects to be covered

The main aspects to be covered by the proposed standard are:

- Specifications of the product, such as identification, description of products and processes;
- Essential hygiene and quality factors;
- Packaging, preservation and storage methods;
- Labeling requirements;
- Methods of sampling and analysis.

4. An assessment against the Criteria for the Establishment of Work Priorities

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

In the international market, trade volume of processed sweet potatoes is steadily increasing. Southeast Asia, North America and Europe are also major consumers of dried sweet potatoes.

Table 1. Export data of dried sweet potato from Republic of Korea to other countries from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

Country	Export volume	Export value
Thailand	11.1	37
Malaysia	5.9	4
U.S.A	4.2	68
Germany	1.5	3

Source : International trade statistics in Korea Customs Service

Table 2. Import data of dried sweet potato from China to Republic of Korea from Jan. to Nov. 2016

Volume : TON, Value : US 1,000 dollars

Country	Import volume	Import value
China	452.1	399

Source : International trade statistics in Korea Customs Service

b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There is no existing national legislation covering dried sweet potato.

c) International or regional market potential

The consumption of dried sweet potato, which is getting more and more popular in the world market, is rapidly increasing in the near future, and its production capacity, export volume and international trade volume are also increasing.

d) Amenability of the commodity to standardization

Parameters amenable for standardization include specification and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including packaging and transportation applying existing Codex Alimentarius documents.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no existing standard that deals specifically with dried sweet potatoes. The proposed standards will address the requirements for raw materials, production processes, essential hygiene and quality standards to ensure consumer safety and fair practices in international trade.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

Since the currently proposed standards address both end-of-life and processed products and hygienic production conditions, no separate standards are required other than those proposed.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

None identified.

5. Relevance to the Codex strategic objectives

The proposal for a new standard development meet the objective 1.1 - Establish new and review existing Codex standards, based on priorities of the CAC as well as 1.2 - Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards of the Codex Alimentarius Commission Strategic Plan 2014-2019. Wider emphasis will be focused on food safety aspects of the proposed standard.

6. Information on the relation between the proposal and other existing Codex documents

The proposed standard will take into account existing applicable Codex guideline documents such as:

- General Principles of Food Hygiene (CAC/RCP 1-1969),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CAC/RCP 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985),
- General Standard for Food Additives (CODEX STAN 192-1995),
- Recommended methods of Analysis and Sampling (CODEX STAN 234-1999).

7. Identification of any requirement for and availability of expert scientific advice

Currently there is no identified need for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Currently there is no identified need for technical input from external bodies.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.

Subject for consideration of the CCPFV, the proposal for standard development will be submitted for review by the Codex Executive Committee in 2017.

As per proposed time schedule the process will take approximately five years.

Procedures	Time
Consideration of the proposal by the CCPFV	2017
Critical review by Executive Committee and approval by CAC for new work	2017
Preparation of draft standard and circulation for comments	2017-2018
Consideration of draft standard by the 29 th CCPFV	2018
Adoption by the CAC as draft standard	2019
Consideration of draft standard by the 29 th CCPFV	2020
Adoption as regional standard by CAC	2020-2021

PROJECT DOCUMENT**Proposal on Conversion of the Regional Standard for Gochujang (CODEX STAN 294R-2009) into a Worldwide Standard****(Prepared by Republic of Korea)****1. The purposes and the scope of the standard**

This standard is aimed to provide a document with international coverage which considers the safety, high quality and international market potential of Gochujang in accordance with the objectives of CODEX to protect the health of consumers and ensure fair practices in trade.

This standard applies to Gochujang which is made with saccharified material, salt and red pepper (*Capsicum annuum* L.) powder but does not apply to chili paste or chili sauce for which red pepper is used as the main ingredient.

2. Its relevance and timeliness

The Republic of Korea had initially proposed the necessity of developing a worldwide standard for Gochujang at the 21st session of the CCPFV (2002). However, the standard for Gochujang was developed as a regional standard in CCASIA in compliance with the endorsement by the 30th session of the Codex Alimentarius Commission (2007) of the amended *Proposal 8* in the Review of the Committee Structures and Mandates of Codex Committees and Task Forces (ALINORM 07/30REP, para.157) stating that “the commodity work of coordinating committees should concentrate on the development of regional standards...[and] conversion of a regional standard into a worldwide standard should, in principle, be considered after its adoption at Step 8, at the request of Codex members or a coordinating committee.”.

Consequently, the CODEX standard for Gochujang was finally adopted as a regional standard for Asia at the 32nd session of the Codex Alimentarius Commission (2009).

Gochujang used to be produced and consumed mainly in the Asian region. Recently, however, it is increasingly being consumed and distributed in more than 90 countries including USA, Oceanian countries and European countries under the name of Gochujang. The nutritional compositions in Gochujang including vitamin A, vitamin B, vitamin C, beta-carotene and amino acids have scientifically proved the efficacy of Gochujang as a great vitamin and antioxidant supplier. This has led to the proliferation of Gochujang consumption in areas where Gochujang is not normally produced.

However, most countries in regions other than Asia do not have any standards and regulations applicable to this product. This situation can lead to impediments in international fair trade due to the distribution of low-quality products and confusion with chili sauce which is clearly different from Gochujang in terms of manufacturing process and characteristics. As shown in Table 1, unlike chili sauce, Gochujang requires grains as one of the main ingredients, and the process of saccharification, fermentation and aging.

Therefore, the conversion of the regional standard for Gochujang into a worldwide standard at this point of time is necessary for the protection of consumers’ health and international fair-trade practices and is fully compliant to the mandate of the Codex Alimentarius Commission and the purposes of Codex activities.

Table 1. Comparison of Gochujang and Chili sauce

	Gochujang	Chili sauce
Main ingredients	Grains, red pepper powder, salt, water	Chili, vinegar or other permitted acid, salt, water
Manufacturing process	Saccharification, Mixing, Fermentation, Aging, Heating	Mixing, Heating
Quality criteria	<ul style="list-style-type: none"> • Quality factor : Capsaicin, Crude protein, Moisture • General requirement : Flavour, Odour, Colour, Taste, Texture 	<ul style="list-style-type: none"> • Quality factor : Not stipulated • General requirement : Colour, Flavour, Odour, Texture
Food additives	Preservatives, Flavour enhancers, Antioxidant, Acidity regulators, Stabilizers	Preservatives, Antioxidant, Stabilizers, Colours, Emulsifiers, Sweeteners, Thickeners, Flavourings, Acidity regulators
Style	Pasty fermented product	Chili sauce with pulp and seed
Color	Red or dark red	Depends on the type of raw materials used

3. The main aspects to be covered

The main aspects of the regional standard for Gochujang (CODEX STAN 294R-2009)

SCOPE

The standard applies to the product defined in the DESCRIPTION below and offered for direct consumption including that for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.

DESCRIPTION

Gochujang is a red or dark red pasty fermented food made with saccharified material, salt and red pepper powder as the main ingredients. The saccharified material is manufactured by saccharifying grain starch with powdered malt, or by cultivating *Aspergillus* sp. in grains. The mixture of the ingredients above is fermented and aged.

ESSENTIAL COMPOSITION AND QUALITY FACTOR

The essential compositions of Gochujang include grains, red pepper (*Capsicum annuum* L.) powder, salt and potable water. Quality factors for Capsaicin, Crude protein and Moisture set numerical values as follows.

Capsaicin	no less than 10.0 ppm (w/w)
Crude protein	no less than 4.0% (w/w)
Moisture	no more than 55.0% (w/w)

FOOD ADDITIVES

Preservatives, flavour enhancers, antioxidant, acidity regulators and stabilizers listed in the standard can be used within the scope of permitted amount.

CONTAMINANTS AND HYGIENE

Relevant aspects are described in accordance with the general reference stated in the Format for Codex Commodity Standards of CODEX PROCEDURAL MANUAL.

WEIGHTS AND MEASURES

Net weight of the product is differently set depending on the indicated weight of the product.

LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), Specific provisions on Product name and Labelling of non-retail containers apply to the standard.

METHODS OF ANALYSIS AND SAMPLING

Relevant aspects determine Capsaicin, Crude protein and Moisture according to AOAC.

4. An assessment against the Criteria for the Establishment of Work Priorities

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

The number of Gochujang trading countries of Korea has been increasing steadily from 63 in 2009 to 99 in 2016 and is expected to exceed 100 by the end of 2017 (Table 2). This constant increase of trading countries in the last 8 years consequentially has led to continuous growth of total export volume of Gochujang by Korea, marking 14,000 tons in 2016 (Table 3, Figure 1). The export volume has increased approximately twice compared to 2009 when the standard was adopted as a Regional Standard.

According to the data provided by Korea Trade Statistics Promotion Institute, Gochujang has been traded all around the world including Asia, America, Europe, Oceania, Middle East and Africa (Table 4). Major trading countries are Japan and China in Asia, USA and Canada in America, UK and Netherlands in Europe. In particular, the export volume of Korea to America marked 5,656 tons in 2016, which represents an increase by 73% compared to 2009.

Table 2. Number of Gochujang trading countries of Korea by year

Year	2009	2010	~	2014	2015	2016
Number of countries	63	66	~	86	90	99

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

Table 3. Total export volume and value of Gochujang of Korea by year

Year	2009	2010	~	2014	2015	2016
Volume (kg)	7,085,798	7,577,139	~	11,583,400	12,491,968	14,010,585
Value (\$)	14,591,350	16,798,466	~	28,741,680	28,272,638	31,328,996

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

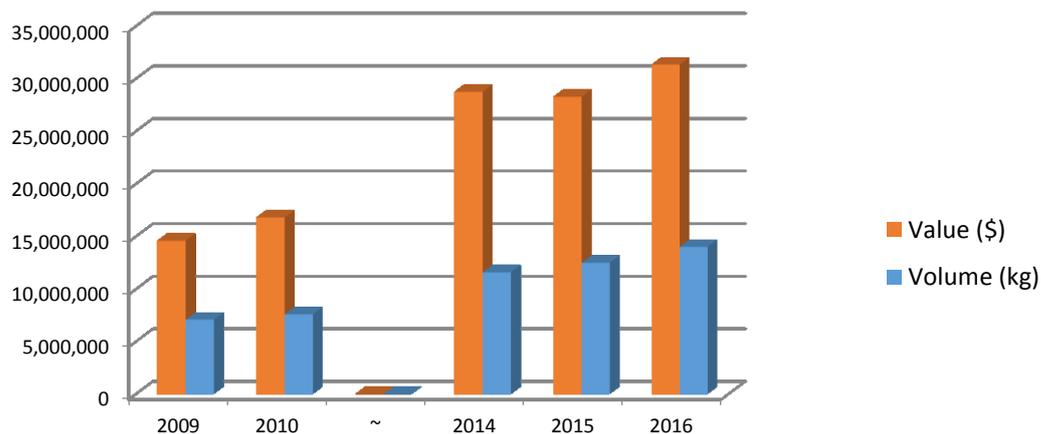


Figure 1. Total export volume and value of Gochujang of Korea by year

Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)

Continent	Country		2009	2010	~	2014	2015	2016
Asia	Japan	Volume	1,571,826	1,694,644		1,603,678.8	1,493,596.2	1,646,681.9
		Value	3,586,061	3,919,384		3,370,241.0	2,868,223.0	3,376,049.0
	China	Volume	552,084	635,763		1,070,100.5	1,288,411.2	1,735,347.1
		Value	1,518,397	2,319,690		4,286,974.0	3,875,556.0	4,790,919.0
	Philippines	Volume	150,595	228,468		323,124.1	385,992.6	454,669.5
		Value	263,986	391,976		699,834.0	853,659.0	1,013,461.0
	Thailand	Volume	59,413	79,153		202,174.4	281,109.4	288,889.3
		Value	68,255	104,802		360,957.0	498,523.0	494,093.0
	Vietnam	Volume	46,592	79,083		256,264.3	350,079.2	544,245.9

Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)

Continent	Country		2009	2010	~	2014	2015	2016
	Others	Value	85,096	214,392		751,953.0	979,030.0	1,158,733.0
		Volume	530,350	677,907		1,650,419.8	1,480,784.1	1,853,453.4
	Total	Value	1,146,194	1,732,888		4,604,147.0	3,525,245.0	4,079,400.0
		Volume	2,910,861	3,395,019		5,105,761.9	5,279,972.7	6,523,287.1
		Value	6,667,989	8,683,132		14,074,106.0	12,600,236.0	14,912,655.0
America	USA	Volume	2,890,523	2,806,532		4,284,397.6	4,810,731.7	4,879,158.9
		Value	5,170,239	5,078,125		9,175,760.0	9,935,494.0	10,384,613.0
	Canada	Volume	326,584	324,482		632,198.7	633,086.6	679,076.9
		Value	643,133	661,865		1,556,914.0	1,453,002.0	1,417,109.0
	Argentina	Volume	34,836	27,290		12,831.4	5,827.2	7,884.0
		Value	93,443	106,983		38,542.0	17,858.0	24,159.0
	Brazil	Volume	7,750	6,391		23,732.5	27,042.3	24,083.7
		Value	16,964	16,720		50,248.0	65,168.0	62,391.0
	Others	Volume	6,853	20,148		76,298.1	86,397.0	66,635.5
		Value	14,393	29,481		214,078.0	268,220.0	125,186.0
	Total	Volume	3,266,549	3,184,843		5,029,458.3	5,563,084.8	5,656,839.0
Value		5,938,172	5,893,174		11,035,542.0	11,739,742.0	12,013,458.0	
Europe	UK	Volume	85,354	92,805		175,201.8	252,437.5	239,288.0
		Value	191,002	200,965		481,580.0	612,848.0	591,699.0
	Germany	Volume	97,676	105,824		92,681.6	118,373.4	152,141.7
		Value	198,179	225,257		221,228.0	275,992.0	354,331.0
	Russia	Volume	66,467	86,665		115,954.6	186,057.1	131,061.1
		Value	128,828	177,394		298,179.0	435,489.0	324,508.0
	Spain	Volume	450	215		9,819.3	1,012.9	24,409.5
		Value	2,469	946		40,410.0	6,222.0	74,631.0
	Netherlands	Volume	60,596	126,886		199,974.9	221,949.8	283,390.9
		Value	129,999	290,609		501,002.0	534,326.0	674,843.0
	Others	Volume	34,315	49,372		76,682.0	75,636.7	129,538.0
		Value	79,690	114,381		229,941.0	239,259.0	366,776.0
	Total	Volume	344,858	461,767		670,314.2	855,467.4	959,829.2
Value		730,167	1,009,549		1,772,340.0	2,104,136.0	2,386,788.0	
Oceania	Australia	Volume	407,801	353,671		512,125.2	497,845.3	572,986.0
		Value	875,510	779,802		1,172,987.0	1,133,113.0	1,303,215.0
	New Zealand	Volume	100,288	98,088		102,072.1	134,240.7	123,674.6
		Value	209,373	196,502		248,477.0	308,269.0	283,822.0
	Others	Volume	6,096	26,429		42,374.4	11,702.6	12,310.8
		Value	9,885	67,540		113,280.0	20,828.0	22,144.0

Table 4. Export volume and value of Gochujang of Korea by continent (kg, USD)

Continent	Country		2009	2010	~	2014	2015	2016
	Total	Volume	514,185	478,188		656,571.7	643,788.6	708,971.4
		Value	1,094,768	1,043,844		1,534,744.0	1,462,210.0	1,609,181.0
Middle East	UAE	Volume	12,913	18,158		50,948.2	67,595.8	74,035.8
		Value	44,530	71,599		144,606.0	160,024.0	176,085.0
	Saudi Arabia	Volume	19,734	18,214		48,560.0	37,680.0	44,064.0
		Value	74,189	63,163		111,506.0	85,100.0	98,565.0
	Others	Volume	13,960	5,403		9,404.0	20,690.4	18,010.3
		Value	34,985	10,758		23,607.0	75,119.0	82,836.0
	Total	Volume	46,608	41,775		108,912.2	125,966.2	136,110.1
		Value	153,704	145,520		279,719.0	320,243.0	357,486.0
Africa	Republic of South Africa	Volume	2,423	2,805		2,493.0	3,311.0	11,964.5
		Value	3,989	5,268		4,943.0	6,250.0	26,785.0
	Kenya	Volume	180	709		2,271.3	4,427.8	1,629.5
		Value	197	1,217		6,596.0	6,612.0	2,605.0
	Others	Volume	135	12,037		7,618.2	15,950.1	11,954.4
		Value	2,364	16,762		33,690.0	33,209.0	20,038.0
	Total	Volume	2,738	15,547		12,382.5	23,688.9	25,548.4
		Value	6,550	23,247		45,229.0	46,071.0	49,428.0

Source: Korea Trade Statistics Promotion Institute (cited by The Korea Agro-Fisheries Trade Information)

b) Diversification of national legislation and apparent resultant or potential impediments to international trade

Although Gochujang has been increasingly produced, consumed and distributed in Asia as well as in other regions, most countries still do not have any legislation applicable to Gochujang. The absence of legislation for Gochujang can cause confusion among consumers from false labeling or imitation products with very low quality. This can also lead to potential impediments in trade and confusion with chili sauce, which is clearly distinguished from Gochujang in its ingredients, manufacturing process and characteristics. In addition, even though Gochujang is a fermented food, other countries are applying microbiological standard for general food that does not take into account the characteristics of Gochujang, and thus causing obstacles to international trade.

c) International or regional market potential

According to the data provided by Korea Trade Statistics Promotion Institute, the trade volume of Gochujang has been continually increasing since the adoption of regional standard for Gochujang. It is expected that the number of countries trading Gochujang will exceed 100 and international trade volume of Gochujang will mark about 16,000 tons by the end of 2017.

As hot flavour is becoming a popular trend all over the world, the market size for hot sauce is expanding every year, facilitating international trade of Gochujang which is generally used to give hot and spicy flavor to various foods such as chicken and noodles. Moreover, the functions as a healthy fermented food and unique taste of Gochujang have contributed to increased international consumption and trade. Considering how consumers are becoming more aware about their health and healthy food, Gochujang is increasingly being recognized as a promising product with rich potential in the international market.

			
<p>Gochujang</p>			
			
<p>Bibimbap with Gochujang</p>	<p>Gochujang grilled chicken</p>	<p>Gochujang grilled shrimp</p>	
			
<p>Gochujang cucumber salad</p>	<p>Gochujang pork stew</p>	<p>Gochujang fried noodle</p>	

Figure 2. Various ways of consuming Gochujang

d) Amenability of the commodity to standardization

The standard for Gochujang (CODEX STAN 294R-2009) in the Asian region has been already established.

The main ingredients and permitted food additives of Gochujang are so limited that it is relatively simple to establish a Codex standard for Gochujang. Moreover, the quality factors of Gochujang including Capsaicin, Crude protein and Moisture which directly affect the safety and the quality of the product from its manufacturing through to its distribution are considered to be adequate parameters for standardization.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no worldwide commodity standard for Gochujang. Therefore, the regional standard for Gochujang should be converted into a worldwide standard by establishing an international quality criterion to protect the health of the consumers and ensure smooth trade of Gochujang.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

There is no need to elaborate separate standards because Gochujang is a singular processed food.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

None identified.

5. Relevance to the Codex strategic objectives

This proposal meets the Objective 1.1 (Establish new and review existing Codex standard, based on priorities of the CAC) of Strategic Goal 1 (Establish international food standards that address current and emerging food issues) under the Strategic Plan 2014-2019 of the Codex Alimentarius Commission.

6. Information on the relation between the proposal and other existing Codex documents

This proposal pertains to the Regional Standard for Gochujang (CODEX STAN 294R-2009) finally adopted at the 32nd session of the Codex Alimentarius Commission (2009) and its conversion into a worldwide standard.

7. Identification of any requirement for and availability of expert scientific advice

Provision of scientific advice from experts is not foreseen for the present proposal.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Not applicable.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission, the time frame for developing a standard should not normally exceed five years.

Date	Advance and Procedures
Jul. 2017	Critical review by CCEXEC and approval by the Commission Approval on new work by the Commission
	Step 2 and Step 3*
Sep. 2018	Consideration by CCPFV at Step 4
Jul. 2019	Adoption by the Commission at Step 5 Efforts will be made for the adoption of the standard at Step 5/8 depending on progress on the consideration of the standard at the 28th session of CCPFV (2018).
Sep. 2020	Consideration of the standard by CCPFV at Step 7
Jul. 2021	Adoption by the Commission at Step 8 (worldwide standard)

* Refer to 'Part 5. (b) (i), Procedure for the Elaboration of Codex Standards and Related texts, the Procedural Manual(2016)':

"If the Codex Alimentarius Commission approves the proposal, taking into account the outcome of the Critical Review by the Executive Committee, the regional standard usually enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 at the subsequent session of the commodity committee concerned."

ENGLISH**PROJECT DOCUMENT****Proposal for New Work on Standard for Dried Chilli Peppers****(Prepared by Republic of Mexico)****Background**

The name comes from nahuatl "chilli" and is applied to numerous varieties and forms of the herbaceous plant Capsicum, of the solanaceae family.

Chilli peppers, together with corn and beans have constituted for several centuries important food sources for the population of developing countries. Chilli pepper belongs to the Capsicum genus, with Capsicum annum being the species domesticated by Middle American people, allowing with this its expansion in its diverse varieties.

The majority of chilli pepper varieties currently cultivated are considered to come from tropical America, having found wild forms all throughout the Andean massif, from the north of Chile and northeast of Argentina to Mexico.

The importance achieved by this product was such that this species was introduced into Europe by Spanish and Portuguese people in year 1511, acclimatizing in the countries of Southern Mediterranean Europe, with a predominant distribution of non-spicy materials.

The most important species is C. annum, as it incorporates the types and varieties of chilli pepper with the largest cultivated surface, greatest production, consumption and marketing in the world, including dried (dehydrated) chilli peppers.

1. Purpose and Scope of the Standard

The purpose of the proposal is to establish an international standard for chilli pepper fruit marketed in dried (dehydrated) state, belonging to the Capsicum annum L. genus, of the solanaceae family.

2. Appropriateness and Current Affairs

The production of chilli peppers worldwide has gone through a major growth in the latest 10 years. This increase in the production of chilli peppers, mainly the spicy ones, is due to the growing demand of this product in all its presentations (fresh, dried and processed), for direct consumption and for industrial uses.

Although since many centuries ago it has been mainly consumed in developing countries such as Latin American, African and Asian ones, its consumption in member countries of the European Union and the United States has gradually increased.

During the last decade, the use of chilli peppers in the United States has increased by 38%, between 1993 and 1995 consumption was of 4.3 pounds per person, increasing to 5.9 pounds per person for the period 2003 - 2005. Chilli pepper is one of the products that has reflected the highest growth from the decade of 1890, which continues to date, showing an important change in American diet and the search for alternative flavors and coloring agents.

During the period from 2010 to 2011, the production of fresh chilli pepper experienced a little increase of 0.11%, while the production of dried chilli pepper increased by 3.37%, for the same period of time.

3. Main Issues to Be Treated

This draft standard will include characteristics related to quality, size, safety, and labeling of chilli pepper in dried state.

The most relevant topics that may be considered refer to:

- a) Establish the minimum requirements for dried chilli peppers, which must be counted independently from the quality category.
- b) Define the quality categories to classify chilli peppers according to their characteristics.
- c) Establish provisions related to the presentation –homogeneity of the packaging in regards to origin, quality, etc.
- d) Include marking or labeling provisions according to the General Standard for the Labeling of Prepackaged Food.

4. Assessment Regarding the Criteria for Establishing Work Priorities

General Criterion

Chilli pepper in dried state exists in different varieties, size, form, color of fruits, maturity and quality; therefore, its marketing takes place according to these characteristics.

Developing an international standard for this product will protect consumers against fraudulent practices and, at the same time, will facilitate international trade.

Thus, the standard will benefit consumers and producing/exporting countries, granting certainty on the characteristics of the product.

Dried or dehydrated chilli peppers are an important economic component. This condition of dehydrated chilli peppers allows storing the product for several months, looking for better marketing opportunities.

Criteria applicable to products

a) Production and consumption volume in different countries and trade structure among countries

According to figures obtained from FAOSTAT, up to year 2014 the global production of dried chilli pepper and dried bell pepper (the information does not disaggregate dried chilli from dried bell pepper) is comprised by 71 countries, making up an average annual production of 3,818,768 tons.

The average annual contribution in thousands of tons for that period from the main countries is shown in the table below and, together, they contribute 86% of the production volume of dried chilli peppers:

Table 1- Main dried chilli pepper and dried bell pepper producers in year 2014

No.	Country	Thousands of tons	Equivalent compared to total production
1	India	1,492,000	39%
2	Thailand	321,395	8%
4	China	306,871	8%
5	Ethiopia	170,766	4%
6	Pakistan	145,856	4%
7	Peru	145,475	4%
8	Myanmar	121,400	3%
9	Ivory Coast	117,916	3%
10	Bangladesh	110,000	3%
11	Ghana	108,135	3%
12	Vietnam	94,848	2%
13	Benin	75,953	2%
14	Mexico	60,402	2%

Source: Table developed with data of FAOSTAT.

Date of consultation: May, 2017

From the five cultivated chilli pepper species, *Capsicum annum* L. is the most widely known and the most economically important, as it has global distribution.

The yield of dried chilli peppers has increased by 27% compared to year 2002; relative to the period from 2011 to 2012 it is 3%.

Table 2- Main exporters of fruits from the Capsicum genus or Pimenta genus, dried, non-milled and non-powdered

Exporters	Trading indicators		
	Exported value in 2016 (thousands of USD)	Exported quantity in 2016 (tons)	Contribution to global exports (%)
India	\$497,014.00	235,231.00	56,5
China	\$157,269.00	79,933.00	17,9
Peru	\$77,069.00	30,390.00	8,8
Mexico	\$36,348.00	10,343.00	4,1
Germany	\$20,285.00	3,107.00	2,3
Myanmar	\$8,734.00	4,078.00	1
Thailand	\$8,628.00	4,314.00	1
Spain	\$8,125.00	4,062.00	0,9
Netherlands	\$5,410.00	885.00	0,6
Uzbekistan	\$5,205.00	2,061.00	0,6
Indonesia	\$4,498.00	680.00	0,5
Malaysia	\$3,960.00	1,867.00	0,5
Malawi	\$3,917.00	1,141.00	0,4
Uganda	\$3,900.00	498.00	0,4
Pakistan	\$3,629.00	1,566.00	0,4
Jamaica	\$3,506.00	554.00	0,4
United States of America	\$3,182.00	996.00	0,4
Belgium	\$2,436.00	470.00	0,3
Vietnam	\$2,124.00	600.00	0,2
France	\$1,986.00	236.00	0,2

Source: Trade Map

Date of consultation: May, 2017

Table 3- Main importers of fruits from the Capsicum genus or the Pimenta genus, dried, non-milled and non-powdered

Importers	Trading indicators		
	Imported value in 2016 (thousands of USD)	Imported quantity in 2016 (tons)	Contribution to global imports (%)
Vietnam	\$147,169.00	63,919.00	14,8
United States of America	\$145,199.00	44,437.00	14,6
Thailand	\$132,712.00	67,217.00	13,4
Malaysia	\$95,534.00	41,815.00	9,6
Sri Lanka	\$92,317.00	26,204.00	9,3
Spain	\$80,826.00	40,381.00	8,1
Mexico	\$74,776.00	34,970.00	7,5
Indonesia	\$31,020.00	24,374.00	3,1
Germany	\$30,143.00	7,816.00	3
Japan	\$16,300.00	3,167.00	1,6
Korea, Democratic People's Republic of	\$10,286.00	4,899.00	1
Bangladesh	\$8,141.00	5,128.00	0,8
Korea, Republic of	\$7,289.00	2,691.00	0,7
France	\$7,261.00	1,150.00	0,7
Singapore	\$6,758.00	2,954.00	0,7
Myanmar	\$6,059.00	3,620.00	0,6
United Kingdom	\$5,884.00	1,644.00	0,6
South Africa	\$5,778.00	2,287.00	0,6
Netherlands	\$5,637.00	1,444.00	0,6
Russia, Federation of	\$5,236.00	1,541.00	0,5

Source: TradeMap

Date of consultation: May, 2017

b) Diversification of national legislations and resulting or potential impediments opposing to international trade

Currently, there is a Codex standard for chilli pepper (CODEX STAN 307-2011); however, its application is for the fresh product, so there are no international standards for dried chilli pepper, and those that are marketed at a global level are subject to different national legislations.

In order to overcome the resulting or potential impediments for international trade, it is essential that the various standards are incorporated into a single standard that is internationally accepted by importers and exporters.

c) Potential international or regional market

Offers of chilli pepper at international level are comprised by the main producing countries, the participation of which is constant.

During year 2016, chilli pepper exports are formed approximately by 106 countries, from which 47 countries export major quantities of chilli peppers (above 50 tons).

Chilli pepper imports have grown by 35% between 1993 and 2000. It is worth mentioning that some of the main importers are developed countries, where the population is not characterized for being a par excellence consumer of this product.

d) Feasibility of standardizing the product

The quality, size, safety and labeling of chilli pepper in dried state are appropriate parameters for the product.

e) Regulation of the main issues related to consumer and trade protection in existing or proposed standards

There are no product standards that address chilli peppers in dried (dehydrated) state in the Codex, so the new work will facilitate the trading of this product, establishing an internationally agreed quality standard.

f) Number of products that would require separate standards indicating if these are non-prepared, semi-prepared or prepared products

The standard will address all chilli pepper fruits marketed in dried (dehydrated) state, belonging to the *Capsicum annum* L. genus, of the solanaceae family.

Works already undertaken by other organizations on this field or that have been proposed by the relevant intergovernmental body(ies).

- Codex Standard: CODEX STAN 307-2011 Standard for Chilli Peppers.

5. Appropriateness Regarding the Strategic Purposes of the Codex

The preparation of the draft standard for dried (dehydrated) chilli peppers complies with the strategic purposes of Codex: *1.1 Establish new and review existing standards of the Codex based on priorities of the CAC;* and *3.1 Increase effective participation of developing countries in the Codex.*

6. Information on the Relation between the Proposal and the Existing Documents of the Codex, as well as Other Ongoing Works of the Codex

The draft standard for dried (dehydrated) chilli peppers is a new work, and has no relation with any existing document of the Codex on this subject.

7. Identification of the Availability of Scientific Advisory Experts

Scientific advice of experts is not necessary.

8. Identification of All Needs for Technical Contributions from Foreign Organizations

Technical contributions from foreign organizations are not required.

9. Proposed Schedule to Carry out This Work

It is expected that the development of this standard is performed in three meeting of the CCFFV or less, depending on the contributions and agreements reached by members.

10. Bibliography

10.1 Cadenas de sistemas agroalimentarios de chile seco, durazno y frijol en el estado de Zacatecas: Una aplicación de la metodología ISNAR (Agri-food system chains for dried chilli peppers, peaches and beans in the state of Zacatecas: An application of ISNAR methodology).

10.2 Competitividad de las exportaciones de chile seco mexicano (Competitiveness of the exports of Mexican chilli pepper)

10.3 Competitividad mundial de la producción de chile verde de México (Global competitiveness of the production of green chili pepper from Mexico).

10.4 Governing Plan of the national committee, System, product: chilli pepper, 2016

10.5 TradeMap

10.6 FAOSTAT

FRENCH**Proposition de Nouvelle Étude Sur la Normativité du Pour Le Piment Sec
(Préparé au Mexique)****Antécédents**

Le nom provient du nahuatl « chilli », et concerne de nombreuses variétés et formes de la plante herbacée Capsicum, de la famille des solanacées.

Le piment ainsi que le maïs et les haricots, ont constitué durant plusieurs siècles une source importante d'alimentation pour la population des pays en voie de développement. Le piment appartient au genre Capsicum, le Capsicum annuum étant l'espèce domestiquée par les mésoaméricains, ce qui en a permis l'expansion dans ses diverses variétés.

La plupart des espèces de piment actuellement cultivées sont considérées comme originaires de l'Amérique tropicale, des formes sylvestres en ont été trouvées le long du massif andin, depuis le nord du Chili et le nord-est de l'Argentine jusqu'au Mexique.

L'importance de ce produit a été telle que cette espèce a été introduite en Europe par les espagnols et les portugais en 1511, et s'est acclimatée dans les pays méditerranéens du sud européen, où prédominait la distribution de produits non piquants.

L'espèce la plus importante est C. annuum, puisqu'elle inclut les types et les variétés de piment qui occupent la plus grande superficie cultivée, produite en plus grand nombre et le plus souvent consommée et commercialisée au monde, y compris les piments séchés (déshydratés).

11. Objectif et conditions d'application de la norme

La proposition a pour objectif d'établir une norme internationale pour le fruit piment commercialisé à l'état sec (déshydraté), du genre Capsicum annuum L., de la famille des solanacées.

12. Pertinence et actualité

La production mondiale de piments a connu une croissance importante au cours de la dernière décennie. Cette augmentation de la production de piments, principalement les piquants, est due à la demande croissante de ce produit sous toutes ses présentations (frais, sec et traité), tant pour la consommation directe que pour usage industriel.

Tandis que depuis de nombreux siècles il a été consommé principalement dans les pays en voie de développement, comme les latino-américains, africains et asiatiques, la consommation dans les pays membres de l'Union européenne et les États-Unis est allée en augmentant.

Au cours de la dernière décennie, l'utilisation des piments aux États-Unis a augmenté de 38% entre 1993 et 1995 ; la consommation était de 4,3 lb par personne et a augmenté à 5,9 lb par personne entre 2003 et 2005. Les piments sont l'un des produits ayant montré la plus grande croissance à partir des années quatre-vingts, et qui continue jusqu'à ce jour, montrant un changement important du régime américain dans la recherche de saveurs alternatives et agents colorants.

Pendant la période de 2010 à 2011 la production de piments frais a montré une légère augmentation de 0,11% concernant la production, tandis que la production de piment sec a augmenté de 3,37% au cours de la même période.

13. Principales questions à traiter

Ce projet de norme inclura les caractéristiques liées à la qualité, la taille, l'innocuité et l'étiquetage du piment à l'état sec.

Les thèmes les plus pertinents à considérer concernent :

- e) Établir les conditions minimales à respecter pour les piments secs, indépendamment de la catégorie de qualité.
- f) Définir les catégories de qualité pour classer les piments secs d'après leurs caractéristiques.
- g) Établir les dispositions relatives à la présentation – l'homogénéité du produit emballé selon la même origine, qualité, etc.
- h) Inclure les dispositions pour le marché ou étiquetage d'après la Norme Générale pour l'Étiquetage des Aliments Pré-emballés.

Évaluation des Critères d'établissement des priorités des travaux

Critère général

Le piment à l'état sec existe sous différentes variétés, tailles, formes, couleur des fruits, maturité et qualité ; sa commercialisation est donc effectuée d'après ces caractéristiques.

Le développement d'une norme internationale pour ce produit protégera les consommateurs de pratiques frauduleuses et facilitera en même temps le commerce international.

La norme bénéficiera ainsi les consommateurs et les pays producteurs/exportateurs en soutenant une garantie par rapport aux caractéristiques du produit.

Les piments secs ou déshydratés sont une composante économique importante. Cette condition des piments déshydratés permet de stocker le produit pendant plusieurs mois et chercher ainsi de meilleures opportunités de commerce.

Critères applicables aux produits

g) Volume de production et consommation dans les différents pays et volume et structure de commerce entre pays

D'après les chiffres obtenus de FAOSTAT, jusqu'en 2014 la production mondiale de piments et poivres secs (l'information ne différencie pas les piments secs et les poivres secs), est conformée de 71 pays, réunissant une production moyenne annuelle de 3 818 768 tonnes.

L'apport moyen annuel en milliers de tonnes de cette période des principaux pays figure dans le tableau ci-dessous, et l'ensemble représente 86% du volume de production de piments secs :

Tableau 1- Principaux producteurs de piments et poivres secs de l'année 2014

No.	Pays	Milliers de tonnes	Équivalent par rapport à la production totale
1	Inde	1 492 000	39%
2	Thaïlande	321 395	8%
4	Chine	306 871	8%
5	Éthiopie	170 766	4%
6	Pakistan	145 856	4%
7	Pérou	145 475	4%
8	Myanmar	121 400	3%
9	Côte d'Ivoire	117 916	3%
10	Bangladesh	110 000	3%
11	Ghana	108 135	3%
12	Vietnam	94 848	2%
13	Bénin	75 953	2%
14	Mexique	60 402	2%

Source : Tableau établi d'après les données de FAOSTAT.

Date de consultation : Mai 2017

Parmi les cinq espèces de piments cultivés, *Capsicum annum* L. est la plus largement connue et celle qui a la plus grande importance économique, puisqu'elle est mondialement distribuée.

Le rendement des piments secs a connu une augmentation de 27% par rapport à 2002 ; concernant 2011 à 2012, il est de 3%.

Tableau 2- Principaux exportateurs de fruits du genre Capsicum ou du genre Pimenta, secs, non triturés ni pulvérisés

Exportateurs	Indicateurs commerciaux		
	Valeur exportée en 2016 (milliers de USD)	Quantité exportée en 2016 (ton.)	Participation aux exportations mondiales (%)
Inde	\$ 497 014,00	235 231,00	56,5
Chine	\$157 269,00	79 933,00	17,9
Pérou	\$77 069,00	30 390,00	8,8
Mexique	\$ 36 348,00	10 343,00	4,1
Allemagne	\$ 20 285,00	3 107,00	2,3
Myanmar	\$8 734,00	4 078,00	1
Thaïlande	\$ 8 628,00	4 314,00	1
Espagne	\$8 125,00	4 062,00	0,9
Pays Bas	\$5 410,00	885,00	0,6
Ouzbékistan	\$5 205,00	2 061,00	0,6
Indonésie	\$4 498,00	680,00	0,5
Malaisie	\$3 960,00	1 867,00	0,5
Malawi	\$3 917,00	1 141,00	0,4
Ouganda	\$3 900,00	498,00	0,4
Pakistan	\$3 629,00	1 566,00	0,4
Jamaïque	\$3 506,00	554,00	0,4
États-Unis d'Amérique	\$3 182,00	996,00	0,4
Belgique	\$2 436,00	470,00	0,3
Vietnam	\$2 124,00	600,00	0,2
France	\$1 986,00	236,00	0,2

Source : Trade Map

Date de consultation : Mai 2017

Tableau 3- Principaux importateurs de fruits du genre Capsicum ou du genre Pimenta, secs, non triturés ni pulvérisés

Importateur	Indicateurs commerciaux		
	Valeur importée en 2016 (milliers de USD)	Quantité importée en 2016 (ton.)	Participation aux importations mondiales (%)
Vietnam	\$147 169,00	63 919,00	14,8
États-Unis d'Amérique	\$145 199,00	44 437,00	14,6
Thaïlande	\$132 712,00	67 217,00	13,4
Malaisie	\$95 534,00	41 815,00	9,6
Sri Lanka	\$92 317,00	26 204,00	9,3
Espagne	\$80 826,00	40 381,00	8,1
Mexique	\$74 776,00	34 970,00	7,5
Indonésie	\$31 020,00	24 374,00	3,1
Allemagne	\$30 143,00	7 816,00	3
Japon	\$16 300,00	3 167,00	1,6
Corée, République Populaire Démocratique de	\$10 286,00	4 899,00	1
Bangladesh	\$8 141,00	5 128,00	0,8
Corée, République de	\$7 289,00	2 691,00	0,7
France	\$7 261,00	1 150,00	0,7
Singapour	\$6 758,00	2 954,00	0,7
Myanmar	\$6 059,00	3 620,00	0,6
Royaume Uni	\$5 884,00	1 644,00	0,6
Afrique du Sud	\$5 778,00	2 287,00	0,6
Pays Bas	\$5 637,00	1 444,00	0,6
Russie, Fédération de	\$5 236,00	1 541,00	0,5

Source : TradeMap

Date de consultation : Mai 2017

h) Diversification des législations nationales et obstacles résultants ou potentiels qui s'opposent au commerce international

Il existe actuellement une norme Codex pour le piment (CODEX STAN 307-2011), cependant elle s'applique au produit à l'état frais, ce pourquoi il n'existe pas de norme internationale pour le piment sec, et sa commercialisation mondiale est soumise à différentes législations nationales.

Dans le but de dépasser les obstacles résultants ou potentiels pour le commerce international, il est essentiel que les différentes normes soient incorporées en une seule acceptée au niveau international par les importateurs et les exportateurs.

i) Marché potentiel international ou régional

L'offre internationale de piment est conformée par les principaux pays producteurs, dont la participation est constante.

Au cours de l'année 2016, 106 pays environ constituent les exportations de piment, dont 47 exportent des quantités importantes de piments (plus de 50 ton.).

Les importations de piment ont augmenté de 35% entre 1993 et l'an 2000. Une donnée importante est que certains des principaux importateurs sont des pays développés, dont la population ne se démarque pas par une consommation exceptionnelle de ce produit.

j) Viabilité de la normalisation du produit

La qualité, la taille, l'innocuité et l'étiquetage du piment à l'état sec sont des paramètres adéquats du produit.

k) Régulation des principales questions relatives à la protection du consommateur et au commerce dans les normes générales existantes ou proposées

Il n'existe pas de norme de produit concernant les piments à l'état sec (déshydraté) dans le Codex, ce pourquoi les nouveaux travaux faciliteront le commerce de ce produit, en établissant une norme de qualité par convention internationale.

l) Nombre de produits requérant de normes séparées indiquant s'il s'agit de produits bruts, semi-finis ou finis

La norme concernera tous les fruits piments commercialisés à l'état sec (déshydraté), du genre *Capsicum annum* L., de la famille des solanacées.

Travaux entrepris par d'autres organisations dans ce domaine ou proposés par le ou les organismes intergouvernementaux pertinents.

- Norme Codex : CODEX STAN 307-2011 Norme pour le piment.

14. Pertinence concernant les objectifs stratégiques du Codex

L'élaboration du projet de norme pour le piment sec (déshydraté) est en adéquation avec les objectifs stratégiques du Codex : *1.1 Établir des normes nouvelles et revues du Codex d'après les priorités de la CAC*; et *3.1 Augmenter la participation effective des pays en voie de développement au Codex*.

15. Information sur le rapport entre la proposition et les documents existants du Codex ainsi que d'autres travaux en cours du Codex

Le projet de norme pour les piments secs (déshydratés) est une tâche nouvelle qui ne se rapporte à aucun document existant du Codex à ce sujet.

16. Identification de la disponibilité des experts conseillers scientifiques

L'assistance scientifique d'experts n'est pas nécessaire.

17. Identification de tout besoin de contribution technique venant d'organisations extérieures

Aucune contribution technique venant d'organisations extérieures n'est nécessaire.

18. Calendrier proposé pour la réalisation de ce travail

Il est attendu que cette norme soit réalisée au terme de trois réunions du CCFV ou moins, selon les contributions et l'accord des membres.

19. Bibliographie

10.7 Chaînes de systèmes agro-alimentaires de piment sec, abricot et haricot dans l'état du Zacatecas : Une application de la méthodologie ISNAR.

10.8 Compétitivité des exportations de piment sec mexicain.

10.9 Compétitivité mondiale de la production de piment vert du Mexique.

10.10 Plan directeur comité national Système produit piment 2016

10.11 TradeMap

10.12 FAOSTAT

SPANISH

Documento De Proyecto
Propuesta De Nuevo Trabajo Sobre Una Norma Del Para El Chile Seco
(Preparado por México)

Antecedentes

El nombre viene del náhuatl “chilli”, y se aplica a numerosas variedades y formas de la planta herbácea Capsicum, de la familia de las solanáceas.

El chile junto con el maíz y el frijol, han constituido durante varios siglos, importantes fuentes de alimentación para la población de los países en desarrollo. El chile pertenece al género Capsicum, siendo el Capsicum annum la especie domesticada por los mesoamericanos, permitiendo con ello la expansión de éste en sus diversas variedades.

La mayoría de las especies de chile actualmente cultivadas se consideran originarias de América tropical, habiéndose encontrado formas silvestres a lo largo del macizo andino, desde el norte de Chile y noroeste de Argentina hasta llegar a México.

Fue tal la importancia que alcanzó este producto, que esta especie fue introducida a Europa por los españoles y portugueses en el año 1511, aclimatándose en los países del mediterráneo del sur europeo, predominando la distribución de materiales no picantes.

La especie más importante es C. annum, ya que alberga los tipos y variedades de chile de mayor superficie cultivada, de mayor producción, consumo y comercialización en el mundo, incluyendo los chiles secos (deshidratados).

20. Objetivo y ámbito de aplicación de la norma

La propuesta tiene como objetivo establecer una norma internacional para el fruto chile que se comercializa en estado seco (deshidratado), del género Capsicum annum L., de la familia de las solanáceas.

21. Pertinencia y actualidad

La producción mundial de chiles ha tenido un crecimiento importante en los últimos 10 años. Este aumento en la producción de chiles, principalmente los picosos, se debe a la creciente demanda de este producto en todas sus presentaciones (fresco, seco y procesado), tanto para consumo directo como para usos industriales.

Mientras que desde hace muchos siglos ha sido consumido principalmente en países en vías de desarrollo como los latinoamericanos, africanos y asiáticos, el consumo en países miembros de la Unión Europea y Estados Unidos ha ido en aumento.

Durante la última década, el uso de los chiles en los Estados Unidos se ha incrementado en un 38%, entre los años de 1993 y 1995 el consumo era de 4.3 lb por persona, incrementándose a 5.9 lb por persona para el período del 2003 - 2005. Los chiles son uno de los productos que ha reflejado mayor crecimiento a partir de la década de los ochenta, el cual continúa hasta la fecha, manifestando un cambio importante en la dieta americana en la búsqueda por sabores alternativos y agentes colorantes.

En el periodo del 2010 al 2011 la producción de chile fresco registró un pequeño incremento del 0.11% en cuanto a la producción, mientras que la producción de chile seco aumento 3.37%, para el mismo periodo de tiempo.

22. Principales cuestiones que se deben tratar

El presente proyecto de norma incluirá características relacionadas con calidad, tamaño, inocuidad y etiquetado del chile en estado seco.

Los temas más relevantes que se pueden considerar se refieren a:

- i) Establecer los requisitos mínimos de los chiles secos con los cuales se deberán contar, independientemente de la categoría de calidad.
- j) Definir las categorías de calidad para clasificar los chiles secos de acuerdo con sus características.
- k) Establecer disposiciones relativas a la presentación – la homogeneidad del producto envasado con respecto al mismo origen, calidad, etc.

l) Incluir las disposiciones para el marcado o etiquetado de acuerdo con la Norma General para el Etiquetado de los Alimentos Pre envasados.

23. Evaluación con respecto a los Criterios para el establecimiento de las prioridades de los trabajos

Criterio general

El chile en estado seco existe en diferentes variedades, tamaño, forma, color de los frutos, madurez, y calidad; por lo tanto, su comercialización se hace de acuerdo a esas características.

Desarrollar una norma internacional para este producto protegerá a los consumidores de prácticas fraudulentas, a la vez que se facilitará el comercio internacional.

La norma beneficiará así, a los consumidores y a los países productores/exportadores brindando certeza sobre las características del producto.

Los chiles secos o deshidratados son un componente económico importante. Esta condición de chiles deshidratados, permite almacenar el producto por varios meses y así buscar mejores oportunidades de mercadeo.

Criterios aplicables a los productos

m) Volumen de producción y consumo en los diferentes países y volumen y estructura de comercio entre países

De acuerdo con cifras obtenidas de FAOSTAT, hasta el año 2014 la producción mundial de chile y pimientos secos (la información no desagrega los chiles secos de los pimientos secos), está integrada de 71 países, conformando una producción promedio anual de 3,818,768 toneladas.

La aportación promedio anual en miles de toneladas de ese periodo de los principales países se muestra en la siguiente tabla, y que en forma conjunta aportan el 86% del volumen de producción de chiles secos:

Tabla 1- Principales productores de chile y pimientos secos en el año 2014

No.	País	Miles de toneladas	Equivalente con relación a la producción total
1	India	1,492,000	39%
2	Tailandia	321,395	8%
4	China	306,871	8%
5	Etiopía	170,766	4%
6	Pakistán	145,856	4%
7	Perú	145,475	4%
8	Myanmar	121,400	3%
9	Costa de Marfil	117,916	3%
10	Bangladesh	110,000	3%
11	Ghana	108,135	3%
12	Viet Nam	94,848	2%
13	Benin	75,953	2%
14	México	60,402	2%

Fuente: Tabla elaborada con datos de FAOSTAT.

Fecha de consulta: Mayo 2017

Dentro de las cinco especies cultivadas de chiles, *Capsicum annum L.* es la más ampliamente conocida y la de mayor importancia económica, ya que presenta una distribución mundial.

El rendimiento de los chiles secos ha tenido un incremento del 27% con relación al año 2002; con respecto del 2011 al 2012 es del 3%.

Tabla 2- Principales exportadores de frutos del género Capsicum o del género Pimenta, secos, sin triturar ni pulverizar

Exportadores	Indicadores comerciales		
	Valor exportada en 2016 (miles de USD)	Cantidad exportada en 2016 (ton.)	Participación en las exportaciones mundiales (%)
India	\$ 497,014.00	235,231.00	56,5
China	\$157,269.00	79,933.00	17,9
Perú	\$77,069.00	30,390.00	8,8
México	\$ 36,348.00	10,343.00	4,1
Alemania	\$ 20,285.00	3,107.00	2,3
Myanmar	\$8,734.00	4,078.00	1
Tailandia	\$ 8,628.00	4,314.00	1
España	\$8,125.00	4,062.00	0,9
Países Bajos	\$5,410.00	885.00	0,6
Uzbekistán	\$5,205.00	2,061.00	0,6
Indonesia	\$4,498.00	680.00	0,5
Malasia	\$3,960.00	1,867.00	0,5
Malawi	\$3,917.00	1,141.00	0,4
Uganda	\$3,900.00	498.00	0,4
Pakistán	\$3,629.00	1,566.00	0,4
Jamaica	\$3,506.00	554.00	0,4
Estados Unidos de América	\$3,182.00	996.00	0,4
Bélgica	\$2,436.00	470.00	0,3
Viet Nam	\$2,124.00	600.00	0,2
Francia	\$1,986.00	236.00	0,2

Fuente: Trade Map

Fecha de consulta: Mayo 2017

Tabla 3- Principales importadores de frutos del género Capsicum o del género Pimenta, secos, sin triturar ni pulverizar

Importadores	Indicadores comerciales		
	Valor importada en 2016 (miles de USD)	Cantidad importada en 2016 (ton.)	Participación en las importaciones mundiales (%)
Vietnam	\$147,169.00	63,919.00	14,8
Estados Unidos de América	\$145,199.00	44,437.00	14,6
Tailandia	\$132,712.00	67,217.00	13,4
Malasia	\$95,534.00	41,815.00	9,6
Sri Lanka	\$92,317.00	26,204.00	9,3
España	\$80,826.00	40,381.00	8,1
México	\$74,776.00	34,970.00	7,5
Indonesia	\$31,020.00	24,374.00	3,1
Alemania	\$30,143.00	7,816.00	3
Japón	\$16,300.00	3,167.00	1,6
Corea, República Popular Democrática de	\$10,286.00	4,899.00	1
Bangladesh	\$8,141.00	5,128.00	0,8
Corea, República de	\$7,289.00	2,691.00	0,7
Francia	\$7,261.00	1,150.00	0,7
Singapur	\$6,758.00	2,954.00	0,7
Myanmar	\$6,059.00	3,620.00	0,6
Reino Unido	\$5,884.00	1,644.00	0,6
Sudafrica	\$5,778.00	2,287.00	0,6
Países Bajos	\$5,637.00	1,444.00	0,6
Rusia, Federación de	\$5,236.00	1,541.00	0,5

Fuente: TradeMap

Fecha de consulta: Mayo 2017

n) Diversificación de las legislaciones nacionales e impedimentos resultantes o posibles que se oponen al comercio internacional

Actualmente existe una norma Codex para el Chile (CODEX STAN 307-2011), sin embargo, ésta es de aplicación para el producto en estado fresco, por lo que no existen normas internacionales para el Chile seco, y los que se comercializan a nivel mundial están sujetos a diferentes legislaciones nacionales.

Para superar los impedimentos resultantes o potenciales para el comercio internacional, es esencial que las distintas normas se incorporen en una sola norma aceptada internacionalmente por importadores y exportadores.

o) Mercado internacional o regional potencial

Las ofertas de Chile a nivel internacional están conformadas por los principales países productores, mismos que presentan constancia en su participación.

Durante el año 2016, las exportaciones de Chile están integradas por 106 países aproximadamente, de los cuales 47 países son los que exportan cantidades importantes de Chile (arriba de 50 ton.).

Las importaciones de chile han crecido en un 35% entre 1993 y el 2000. Un dato relevante es que algunos de los principales importadores son países desarrollados, en los cuales su población no se caracteriza por ser consumidora por excelencia de este producto.

p) Viabilidad de la normalización del producto

La calidad, tamaño, inocuidad y etiquetado del chile en estado seco., son parámetros adecuados del producto.

q) Regulación de las principales cuestiones relativas a la protección del consumidor y al comercio en las normas generales existentes o propuestas

No existe una norma de producto que cubra los chiles en estado seco (deshidratado) en el Codex, por lo que el nuevo trabajo facilitará el comercio de este producto, estableciendo una norma de calidad convenida internacionalmente.

r) Número de productos que requerirían normas separadas indicando si se trata de productos sin elaborar, semielaborados o elaborados

La norma cubrirá todos los frutos chile que se comercializan en estado seco (deshidratado), del género *Capsicum annum L.*, de la familia de las solanáceas.

Trabajos ya emprendidos por otras organizaciones en este campo o propuestos por el(los) organismo(s) intergubernamental(es) pertinente(s).

- Norma Codex: CODEX STAN 307-2011 Norma para el chile.

24. Pertinencia con respecto a los objetivos estratégicos del Codex

La elaboración del proyecto de norma para el chile seco (deshidratado) se encuentra en cumplimiento con los objetivos estratégicos del Codex: *1.1 Establecer normas nuevas y revisadas del Codex con base en las prioridades de la CAC; y 3.1 Aumentar la participación efectiva de los países en desarrollo en el Codex.*

25. Información sobre la relación entre la propuesta y los documentos existentes del Codex así como otros trabajos en curso del Codex

El proyecto de norma para los chiles secos (deshidratados) es un trabajo nuevo, y no tiene relación con ningún documento existente del Codex sobre este tema.

26. Identificación de la disponibilidad de expertos consejeros científicos

No es necesario el asesoramiento científico de expertos.

27. Identificación de toda necesidad de contribuciones técnicas procedentes de organizaciones exteriores

No se requieren contribuciones técnicas procedentes de organizaciones exteriores.

28. Calendario propuesto para la realización de este trabajo

Se espera que el desarrollo de esta norma se realice en tres reuniones del CCFFV o menos, dependiendo de las contribuciones y el acuerdo de los miembros.

29. Bibliografía

10.13 Cadenas de sistemas agroalimentarios de chile seco, durazno y frijol en el estado de Zacatecas: Una aplicación de la metodología ISNAR.

10.14 Competitividad de las exportaciones de chile seco mexicano.

10.15 Competitividad mundial de la producción de chile verde de México.

10.16 Plan rector comité nacional Sistema producto chile 2016

10.17 TradeMap

10.18 FAOSTAT

PROJECT DOCUMENT**Proposal for New Work on Standard for Dried Fruits****(Prepared by Thailand)****BACKGROUND**

1. At the 27th session of CCPFV (September 2014), the Delegation of Brazil introduced the discussion paper on standardisation of dry and dried produce (CX/PFV 14/27/11). The Committee noted that the conclusions and recommendations concerning the approach that could be taken for the standardisation of dry and dried produce in CCPFV should be considered in the framework of the discussion of status of work on the review of remaining individual Codex standards for processed fruits and vegetables for future prioritisation of work areas (Agenda Item 10). The Committee agreed to establish an electronic working group, chaired by Brazil and working in English only, to reassess conclusions of the discussion paper and evaluate provisions of the remaining dry and dried products standards that might need revision. The conclusions and recommendations of the discussion paper would provide information to the Committee to assist, in future the decisions on work priorities.

2. At the 19th Session of the FAO/WHO Coordinating Committee for ASIA (CCASIA) (November 2014), the delegation of Thailand introduced the discussion paper (CRD11) proposing new work on the development of a regional standard for dried longan. The Coordinating Committee agreed to recommend interested members to propose work on dried longan within the framework of the Codex Committee on Processed Fruits and Vegetables (CCPFV) Electronic-Working Group (EWG) on dry and dried produce and, in case there is no support in CCPFV, to prepare a discussion paper and project document for consideration at the next CCASIA.

3. At the 28th session of the CCPFV (September 2016), the delegation of Thailand recalled the recommendation of CCASIA on the proposal for new work on dried longan to be undertaken by CCPFV and submitted a project document for this new work. The delegation of Thailand supported by India explained that the product was traded worldwide, and that CCASIA has noted lack of capacity / expertise as a regional coordinating committee to elaborate such a standard while CCPFV was the subsidiary body of CAC having competence on dry and dried produce. The Committee considered requests for revision of existing / development of new work for processed fruits and vegetables together with the proposal from the host country (USA) to adjourn the CCPFV. The Committee agreed that the Codex Secretariat would issue a Circular letter (CL) requesting comments on new work proposals to be submitted by the concerned countries directly to CCEXEC for critical review by means of project document and recommend to CAC for approval. The CAC will determine to the opportunity to convene a physical meeting of CCPFV based on the outcome of CCEXEC and the volume of the approved new work.

1. Purposes and scope of the Standard

4. The purpose of this work is to establish a worldwide standard for dried fruits including dried tropical fruits offered for direct consumption, commercial food processing and for repacking if required, with or without addition of any ingredients like sugars or syrups.

5. The scope of the standard covers general requirements on food safety, essential quality, hygiene and labelling to be used to determining the risk of non-compliance of product supplemented by method of inspection.

6. The aim of this worldwide standard is to protect the health of consumer and ensure fair practices in international trade of dried fruits.

6. The aim of this worldwide standard is to protect the health of consumer, ensure fair practices in international trade and reflect trade practice.

2. Relevance and timeliness

7. Dried fruits are fruits that have been dried through natural means such as drying under the sun or using specialized equipment such as dehydrator or dryer. Dried fruits are traded in both dried and semi-moist forms. Semi-moist form of dried fruit normally contain high level of sugar either by retaining high level of natural sugar in the fruit or by soaking the fruit in sugar solution prior to drying in order to effectively preserve the product that have higher moisture content. Innovations in freeze-drying also lead freeze dried fruits to a more attractive products as most of their nutritional value of fresh fruits are retained. Dried fruits have a long shelf life, from 9 months to more than 2 years, and are available on a year-round basis.

8. Dried fruits are ready to be consumed without any further processing or addition of ingredients. However, dried fruits are also widely used as ingredient in packaged foods, such as snack bars, breakfast cereals as well as in fruit preserves, confectionary and bakery products. In addition, as dried fruits are perceived as a healthy snack, they are often sold in a mix with nuts or a mixture of dried fruits.

9. Dried fruits are produced in most regions of the world, and their consumption occurs in all cultures. Dried grapes, prunes, dried figs and dried apricots are the most consumed types of dried fruit in Europe, North America and South America. Dried tropical fruits such as banana, pineapple, papaya, mango, tamarind and longan are also in rising demand. Currently, dried tropical fruits from developing countries have been exported worldwide. The consumption of freeze-dried berries is also in demand and likely to increase. Due to these growing trend of worldwide consumption, production and trade, it provide justification for elaborating an international standard in order to be used as an internationally agreed reference in global trade.

3. Main aspects to be covered

10. The proposed draft commodity standard will address the general requirements of dried fruits. The relevant requirements include safety and quality criteria, uniformity of size, allowance for defects, food additives, contaminants, hygiene, weight and measures, labelling and method of analysis and sampling. Additional requirements including quality and sizing for some specific dried fruits would be included as necessary. Some food safety requirements will be addressed through reference to relevant Codex standards, guidelines and code of practices following the format of Codex.

4. Assessment against the Criteria for the establishment of work priorities

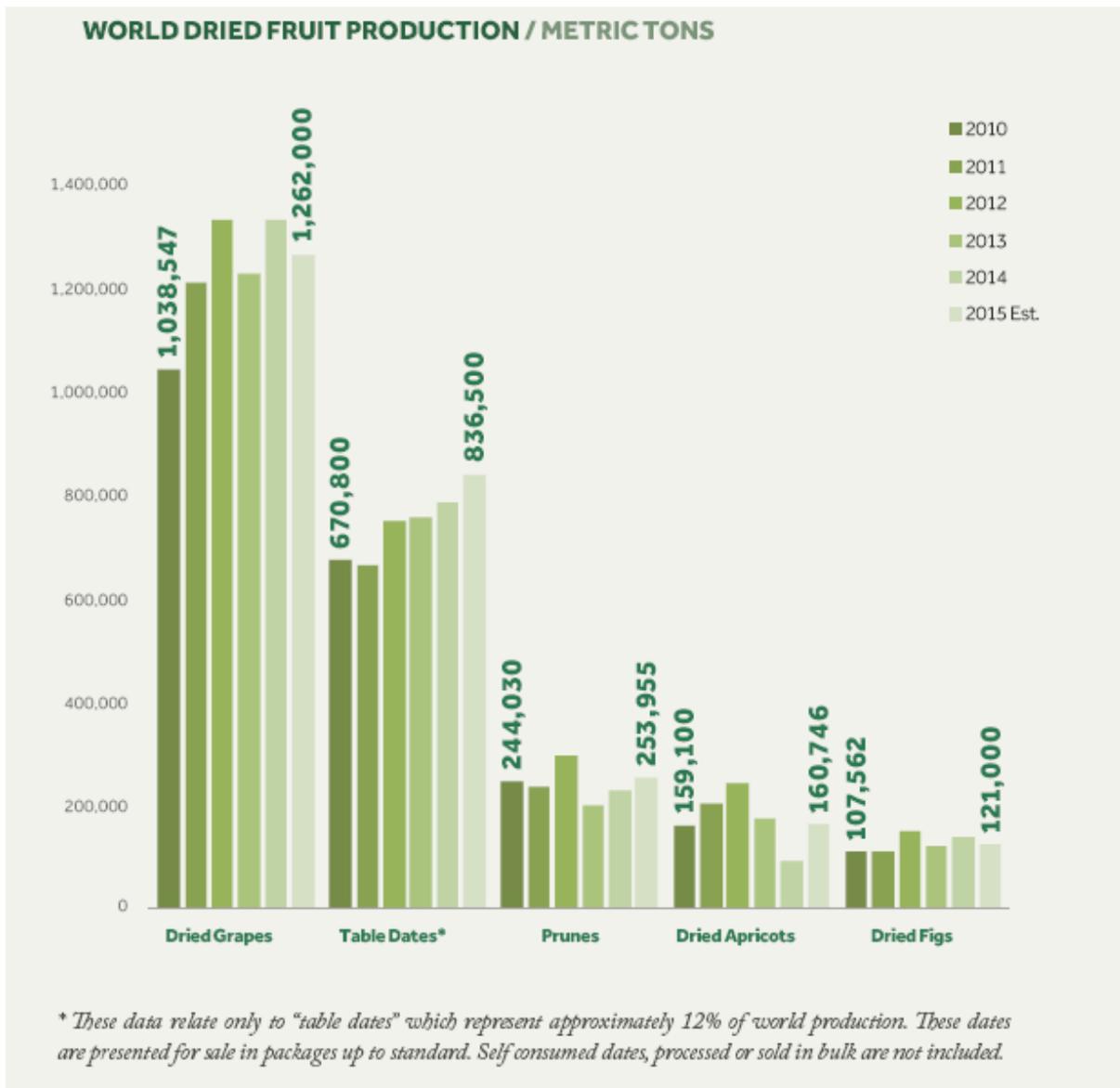
General criterion

11. Apart from food safety, international trading of dried fruits is done according to its quality and size (especially for some specific products). International standard for dried fruits will greatly promote food safety and fair practices in international trade including removing obstacles to international trade and to protect the consumers from fraudulent practices.

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

12. According to the International Nut and Dried Fruit Council (INC), the core results of the 2007-2012 global statistical review indicated that dried fruit global production totalled 9.5 million metric tons, representing a 13 percent increase from 2011. In season 2015/16, production of dried dates, dried apricots, dried figs, prunes and dried grapes achieved more than 2.6 million metric tons, that is, 2 percent up from 2014/15 and 21 percent up compared with 2005/06. USA, Turkey and Iran represented almost the 50 percent of all those dried fruits produced in the last ten years (Figure 1). These dried fruits totalled a supply value of more than 7,000 million dollars in 2015, that is, 47 percent more than in 2006.

Figure 1 World dried fruits production

13. According to the International Trade Statistics 2001-2016, International Trade Centre, the world exported value and exported quantity of some dried fruits (HS code 0813) in 2015 were 2,376,509 thousands of U.S. Dollars (Table 1) and 850,466 tons (Table 2).

Table 1: List of exporters of Product: HS code 0813

Exporters	Exported value (1,000 USD)				
	2012	2013	2014	2015	2016
<i>World</i>	<i>2,274,537</i>	<i>2,252,666</i>	<i>2,463,891</i>	<i>2,376,509</i>	<i>2,274,804</i>
Turkey	315,020	337,819	380,366	327,506	311,472
United States of America	336,278	320,846	308,635	321,217	280,235
Chile	187,018	194,408	277,782	238,160	273,264
Thailand	395,360	171,791	206,072	196,555	195,976
Germany	139,276	161,305	183,802	192,679	190,382
China	101,047	99,678	110,460	120,080	122,566
Spain	87,319	109,553	108,653	97,235	114,123
Viet Nam	5,037	11,144	7,673	96,332	94,568
France	97,798	112,243	111,646	88,105	78,451
Italy	62,552	77,067	94,872	76,967	67,051
Others	547,832	656,812	673,930	621,673	516,716

Source: ITC calculations based on UN COMTRADE statistics

Product: HS Code 0813: Dried apricots, prunes, apples, peaches, pears, papaws "papayas", tamarinds and other edible fruits, and mixtures of edible and dried fruits or of edible nuts (excluding nuts, bananas, dates, figs, pineapples, avocados, guavas, mangoes, mangosteens, citrus fruit and grapes, unmixed)

Table 2 Export quantity of Product: HS code 0813

Exporters	Exported quantity (tons)				
	2012	2013	2014	2015	2016
<i>World</i>	<i>1,273,895</i>	<i>979,729</i>	<i>952,638</i>	<i>850,466</i>	<i>820,507</i>
Thailand	467,462	166,293	214,390	142,999	148,698
United States of America	120,759	106,668	94,531	103,026	101,776
Spain	71,269	75,562	90,611	84,724	86,941
Turkey	108,133	120,621	86,124	72,795	75,616
Chile	83,550	69,172	71,641	70,625	67,691
Tajikistan	91,514	78,155	76,883	59,342	36,239
Uzbekistan	50,955	43,388	17,064	28,911	32,775
Argentina	26,126	38,804	15,601	28,857	26,049
Germany	15,542	17,522	18,282	20,278	22,040
China	19,177	17,427	18,763	20,166	21,549
Other	219,408	246,117	248,748	218,743	201,133

Source: ITC calculations based on UN COMTRADE statistics

14. A separate trade statistics on dried tropical fruit are not available to precise overview of their world trade. However, the following are the available sources of data of some specific dried tropical fruits:

- **Dried bananas:** Import of dried bananas into the United Kingdom has almost doubled, starting at 300 tons in 2012 and reaching almost 700 tons in 2015.

- **Dried tamarinds, durians, mangoes and pineapples:** Thailand, is one of a major exporter of these dried fruits. According to Thai Customs database in 2016, the exported quantity of these dried tropical fruits from Thailand was 21,164 tons with a value of about 37 million US Dollars (Table 3).
- **Dried longans:** World production of longan is an average of 144,000 tons per year. The major importing countries in Asia are China, Myanmar, Vietnam, Lao PDR and Korea. The main importing countries outside Asia are North America and Australia. Statistical data shows that export value of dried longan from 2012-2015 is steady from approximately 118 million US Dollars in 2012 to 241 million US Dollars in 2016 (Table 4).

Table 3: Export data of selected dried fruits from Thailand in 2012-2016

Product	Year	Quantity (tons)	Value (1,000 USD)
Longans	2012	129,255	118,223
	2013	140,232	125,821
	2014	196,666	172,183
	2015	110,729	169,566
	2016	125,518	241,132
Tamarinds	2012	21,635	24,365
	2013	22,761	18,944
	2014	15,760	16,979
	2015	28,960	23,959
	2016	19,706	22,371
Durians	2012	392	5,530
	2013	465	7,977
	2014	353	6,215
	2015	401	8,276
	2016	340	8,053
Mangoes	2012	250	2,398
	2013	618	4,474
	2014	1,038	6,878
	2015	628	5,458
	2016	731	5,906
Pineapples	2012	250	1,146
	2013	331	1,116
	2014	373	1,614
	2015	481	1,152
	2016	387	994

Source: The Customs Department, Thailand

Table 4: Market for dried longan from Thailand in 2012-2016 (Quantity: Tons, Value: 1,000 USD)

Country	2012		2013		2014		2015		2016	
	Quantity	Value								
CHINA	59,951	69,350	60,960	73,175	34,731	44,126	12,761	21,189	27,930	46,284
VIETNAM	56,163	37,512	75,131	45,778	154,862	114,333	91,083	125,421	87,032	172,102
MYANMAR	4,170	2,858	2,723	1,208	5,534	6,505	4,718	15,001	5,253	11,447
S. KOREA	150	675	194	961	122	648	238	1,208	167	750
SINGAPORE	107	783	108	839	173	1,472	119	1,099	132	1,068
LAOS	3,838	1,821	300	443	469	86	240	104	25	14
CANADA	45	317	56	297	36	274	37	374	35	336
AUSTRALIA	27	241	25	252	16	173	16	184	28	268
U.S.A.	80	649	23	187	58	514	52	552	105	1,010
MALAYSIA	62	243	80	105	121	353	196	605	582	843
NETHERLANDS	22	40	18	39	18	50	0	2	0	2
SPAIN	10	6	10	26	0	0	0	0	0	0
NEW ZEALAND	0	2	9	21	0	3	0	5	0	2
FRANCE	5	26	2	17	2	19	2	19	2	17
JAPAN	0	0	0	16	0	0	0	0	0	0
AUSTRIA	0	3	1	13	0	0	0	0	0	0
U. ARAB EMIRATES	4	14	3	12	4	8	27	43	14	23
TOTAL	129,255	118,223	140,232	125,821	196,666	172,183	110,729	169,566	125,518	241,132

Source: The Customs Department, Thailand

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

15. The general requirement of existing trade standards for all dried fruit is that products must be safe and should be of sound and of marketable quality and should be in compliance with the standard/regulation of importing country. The most common requirements for dried fruit include the following:

- Moisture content (maximum level is defined for specific products)
- Sizing (different for every type of dried fruit).
- Specific cut (for certain types of dried fruit)
- Maximum level and types of used food additives
- Contaminants
- Quality class (defined by uniformity and tolerances)
- Labeling requirements

16. Quality and size for some specific products affect their prices e.g. the price of dried longan is doubled for each size and grade. Therefore, uniform sizing and grading between trading partners are necessary to prevent trade dispute in international market.

(c) International or regional market potential

17. Dried fruits are traded increasingly in global market stimulated by a continuous trend towards healthier lifestyles. Dried tropical fruit especially for natural dried tropical fruit where no sugar is added is also in high demand. The major markets for dried tropical fruits are the European Union (mainly Germany, France, the United Kingdom and the Netherlands), the United States and Japan.

18. Tropical dried fruit like longan is often used in Chinese cuisine and Chinese sweet dessert soups. Due to Chinese foods are becoming more and more popular, the consumption and market for dried longan is growing. This has significantly contributed to increased consumption of dried longan worldwide. Currently, dried longan has been exported from Thailand and Vietnam to many countries in all continents.

(d) Amenability of the commodity to standardization

19. The characteristics of dried fruits, packaging and labelling allow the establishment of parameters for the harmonisation of standards. The availability of some national standards will also facilitate the development of an international standard under the CCPFV, which is an appropriate forum where the consumer point of view and requirements of importing country can be incorporated to ensure quality and safety of the products.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

20. Based on notifications for dried fruit issued by the European Union's Rapid Alert System for Food and Feed (RASFF) in 2015, the most common contaminations regarding dried fruit are related to too high levels of mycotoxin, ochratoxin A, and of sulphites which are used as preservatives in dried fruit. The proposed standard will address both issues relating to food safety and commercial specification such as quality grading and sizing. In addition, labelling information will be of great value to consumer.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

21. A single standard for dried fruits will cover all types of dried fruits traded worldwide. Current Codex standards for Apricots, Dates and Raisins should be reviewed by CCPFV in order to simplify and group them into horizontal standard for dried fruits. The development of dried fruits standard could encompass additional requirements for some specific dried fruits as necessary in annexes of the standard.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body (ies)

22. Most of exporting and importing countries including UNECE have some dried fruit standards but may not be applicable to all types of dried fruits, especially for dried tropical fruits. This new work will assist the development of a harmonised standard for dried fruits including tropical dried fruits.

23. Currently, there are only 3 Codex standards for dried fruits namely: apricots, dates and raisins. All of them were developed in the early 80s and therefore a review to determine the need for their revision and the possibility for developing a new standard to cover additional fruits is necessary.

24. This proposed new work does not duplicate work undertaken by other international organizations.

5. Relevance to the Codex strategic objectives

25. This proposal is in line with Strategic Goal 1 – Establish international food standards that address current and emerging food issues and its corresponding objectives of the Codex Alimentarius Commission Strategic Plan 2014-2019. The proposed new work will certainly provide an agreed essential requirements and specifications for dried fruit that contribute to food safety and fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

26. The proposal for the development of a standard for dried fruits can be done by the Codex Committee on Processed Fruits and Vegetables which is in the process of reviewing the remaining Codex standards for processed fruits and vegetables that include dried fruits.

7. Identification of any requirement for and availability of expert scientific advice

No provision on expert scientific advice is foreseen at this stage.

8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for

None.

9. Proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a Standard should not normally exceed four year

Consideration of the proposal for new work	2017
Adoption at step 5 or 5/8	2020
Adoption at step 8	2022

PROJECT DOCUMENT**Proposal on the Revision of Standard For Canned Tropical Fruit Salad and the Development of Standard for Canned Mixed Fruits****(Prepared by Thailand)****Background**

1. At the 28th Session of the Committee on Processed Fruits and Vegetables (CCPFV), the Committee noted a number of requests for new work including the revision of the standards for canned fruit cocktail (CODEX STAN 78-1981) and canned tropical fruit salad (CODEX STAN 99-1981) with a view to developing a standard for canned fruit salads. In recognition of the interest of many delegations on the revision of existing / development of new standards for processed fruits and vegetables, the Chair proposed that those Member countries having interest in continuing work on standardization of these products within the framework of CCPFV submit proposals for new work including project documents to the Executive Committee (CCEXEC) for its consideration. Upon CCEXEC's review and the volume of new work recommended to Codex Alimentarius Commission (CAC) for approval, the Commission would consider approval of new work and whether a physical meeting of the Committee could be convened.

2. In response to CL 2017/07-PFV on the request for proposals for new work on Codex standards for Processed Fruits and Vegetables (Continuation of work of the Codex standards for Processed Fruits and Vegetables -CCPFV), Thailand has prepared a project documents to propose a new work on the revision of the standard for canned tropical fruit salad with a view to developing a standard for canned mixed fruits for consideration by CCEXEC.

1. Purposes and scope of the Standard

3. The purpose of this work is to review Codex standards for canned tropical fruit salad (CODEX STAN 99-1981) with a view to developing a comprehensive horizontal standard for canned mixed fruits to make it possible to include other combinations of mixed fruits available in current international trade. Existing Codex standard for Canned Fruit Cocktail (CODEX STAN 78-1981) may also be determined the need for updating and merging it into the new standard for canned mixed fruits.

4. The scope of the standard covers general requirements on food safety, essential quality, hygiene, labelling and method of inspection in order to help protect the health of consumer and ensure fair practices in international trade.

2. Relevance and timeliness

5. Fruits are important for a healthy diet. Canned fruits provide a great way for consumers to enjoy tasty and nutritious fruits any time of year. These canned fruits are rich with dietary fiber and vitamins. At present, apart from canned tropical fruit salad and fruit cocktail, other combination of mixed fruits have been canned and traded in the international markets. The growing interest amongst consumers for different combination of mixed fruits is due to the increase in consumer demand for different color of fruits for good health, as well as more varieties of fruits available for canning. Varieties of canned mixed fruits are currently available in international trade. Furthermore, the demand for *Nata de coco*, a jelly-like food produced by the fermentation of coconut water, as an ingredient for fruit salads and cocktail are also increased since it contains dietary fiber to aid digestion while carrying fewer calories compared to other desserts.

6. Codex defines canned fruit cocktail in CODEX STAN 78-1981 as the product prepared from a mixture of four or five fruits i.e. peach, pear, pineapple, cherries, or grapes. While canned tropical fruit salad is defined in CODEX STAN 99-1981 as the product prepared from a mixture of basic fruits (i.e. pineapple, papaya or mango - singly or in combination, and banana) to which may be added one or more optional fruits (i.e. -litchi, cashew, guava, longan, oranges, grapefruit, grapes, maraschino cherries, passion fruit, jack fruit, melon, rambutan, peach or pears.) No other ingredients are permitted. The limitation of kind of fruits and ingredients cause difficulty in product innovation to meet the changing demand of consumers in international trade. In addition, Codex standard for canned tropical fruit salad requires having banana as one of the basic fruits. However colour and texture of banana after canning are easily changed, thus less desirable in canned tropical fruit salad. More over unavailability of some fruits, especially seasonal fruits, makes it difficult to produce a product according to current Codex standard. In addition, existing canned tropical fruit salad and canned fruit cocktail in international trade are also packed in a non-metallic rigid containers while Codex standards for these products do not include this form of packaging. Therefore, the current provisions for weights and measures need to be reviewed as well.

7. Besides, food additive provisions in Codex standards for canned tropical fruit salad and canned fruit cocktail have not yet been updated to review the list of Maximum levels taking into account the revised requirements arising from the Codex Committee on Food Additives and to make it in line with the template laid down in the Procedural Manual.

8. Due to the current change in worldwide consumption pattern and production practices in international trade, it is justified revise Codex standards for canned tropical fruit salad with a view to develop a more comprehensive general standard for canned mixed fruits that provide flexibility in the application of the standard in international trade and for product innovation. In addition, this approach is also in line with the direction provided by the CAC to develop more inclusive standards by grouping similar products. Therefore, CCPFV may need to consider whether existing Codex standards for canned fruit cocktail should also be updated and merged into the standard for canned mixed fruits to be used as an agreed reference in international trade.

3. Main aspects to be covered

9. The proposed canned mixed fruits standard will address the general requirements of canned mixed fruits. The relevant requirements include safety and quality criteria, presentation, essential composition and quality factors, food additives, contaminants, hygiene, weight and measures, labelling and method of analysis and sampling. Additional requirements for some specific canned mixed fruits would be included, as necessary, as annexes e.g. the revised individual Codex standard for canned tropical fruit salad and the existing standard for canned fruit cocktail. Some food safety requirements will be addressed through reference to relevant Codex standards, guidelines and code of practices following the format of Codex.

4. Assessment against the Criteria for the establishment of work priorities

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

10. There are no official trade statistics available for canned tropical fruit salad, canned fruit cocktail and other canned mixed fruits. However, statistical data for products under HS code 200899 that include all type of canned fruits are available. According to the International Trade Statistics 2001-2016, International Trade Centre, the world exported value and exported quantity of products under HS code 200899 in 2016 have grown over the past five years. The exported value reached 2,960,097 thousands of U.S. Dollars (Table 1) with the volume of 1,553,180 tons (Table 2). The leading exporters are China, followed by United States of America, Mexico, Netherlands and Thailand, respectively.

Table 1 List of exporters for Product: HS code 200899

Exporters	Exported value (1,000 USD)				
	2012	2013	2014	2015	2016
<i>World</i>	<i>2,400,155</i>	<i>2,735,638</i>	<i>2,954,724</i>	<i>2,867,094</i>	<i>2,960,097</i>
China	643,782	829,329	903,137	837,314	807,008
United States of America	167,133	172,541	181,056	199,759	189,383
Mexico	96,305	112,652	135,236	169,571	180,962
Netherlands	155,721	152,753	176,966	163,975	176,026
Thailand	151,447	169,950	174,828	157,727	166,753
Germany	108,397	123,516	134,101	120,403	129,757
Canada	82,046	82,084	80,772	96,742	110,188
Costa Rica	31,922	42,153	66,726	77,027	103,785
France	96,290	115,902	126,691	102,447	101,976
Philippines	107,267	125,057	129,165	109,004	73,437
Others	759,845	809,701	846,046	833,125	920,822

Source: ITC calculations based on UN COMTRADE statistics

Product: HS code 200899: *Fruit and other edible parts of plants, prepared or preserved, whether or not containing added sugar or other sweetening matter or spirit (excluding prepared or preserved with vinegar, preserved with sugar but not laid in syrup, jams, fruit jellies, marmalades, fruit purée and pastes, obtained by cooking, and nuts, groundnuts and other seeds, pineapples, citrus fruits, pears, apricots, cherries, peaches, strawberries, palm hearts and cranberries)*

Table 2 Export quantity of Product: HS code 200899

Exporters	Exported quantity (tons)				
	2012	2013	2014	2015	2016
<i>World</i>	<i>1,261,401</i>	<i>1,336,473</i>	<i>1,467,200</i>	<i>1,470,960</i>	<i>1,553,180</i>
China	234,548	293,736	291,164	296,466	283,577
Costa Rica	41,744	53,249	91,424	113,089	146,695
Netherlands	118,909	113,437	120,333	118,399	115,955
Thailand	107,567	113,661	105,655	99,721	105,282
Mexico	64,867	79,850	78,631	96,854	100,643
United States of America	73,338	63,699	67,315	74,719	69,545
Italy	54,437	42,019	39,870	65,455	61,544
Guatemala	536	992	2,956	4,472	61,066
Germany	44,130	45,164	48,364	47,933	51,574
Canada	42,998	40,014	36,900	43,008	48,027
Others	478,327	490,652	584,588	510,844	509,272

Source: ITC calculations based on UN COMTRADE statistics

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

11. Current Codex standards for canned tropical fruit salad and canned fruit cocktail have been used as references by member countries for the establishment of their own national legislations and for import control. Updating these standards and develop Codex standard for canned mixed fruits that reflect current trade practices will help to provide a harmonized international approach in the production, import and export of safe and quality products to protect the health of consumers and promote fair practices in international trade.

(c) International or regional market potential

12. According to the International Trade Statistics 2012 -2016, International Trade Centre, there is a growing demand for products under HS code 200899 in the United States of America, Japan, and several European markets as shown in table 3 and table 4. This trend is expected to continue and increase in the future.

Table 3 List of importer of Product: HS code 200899

Importers	Imported value (1,000 USD)				
	2012	2013	2014	2015	2016
World	2,819,370	2,986,416	3,170,674	3,218,610	3,429,099
United States of America	857,591	921,686	953,265	1,024,255	1,069,691
Japan	284,083	270,390	272,511	259,223	241,306
Netherlands	160,157	182,088	205,605	198,945	226,188
Germany	154,681	170,823	171,616	161,343	174,403
France	151,350	169,196	176,489	155,871	172,573
China	43,611	58,572	83,622	124,389	170,180
Canada	122,295	149,943	157,543	169,902	168,425
United Kingdom	115,815	122,226	136,274	137,176	129,455
Republic of Korea	74,133	77,719	85,303	84,440	85,201
Belgium	67,551	67,105	64,394	57,351	71,592
Others	788,103	796,668	864,052	845,715	920,085

Source: ITC calculations based on UN COMTRADE statistics

Table 4 Import quantity of Product: HS code 200899

Importers	Imported quantity (tons)				
	2012	2013	2014	2015	2016
World	1,582,690	1,611,723	1,712,464	1,764,932	1,827,875
United States of America	428,718	462,784	458,052	487,971	512,392
Netherlands	160,576	164,255	179,878	189,276	202,697
Germany	103,639	104,820	99,283	105,359	109,349
Japan	107,805	103,752	105,236	99,224	94,673
France	76,914	84,797	86,806	86,113	93,738
Canada	52,367	70,502	129,663	116,423	76,423
Republic of Korea	66,751	70,397	70,095	71,384	74,600
United Kingdom	58,378	59,090	64,543	66,875	62,224
Belgium	37,565	37,462	36,733	43,938	50,720
China	26,493	26,279	22,373	27,740	38,432
Others	463,484	427,585	459,802	470,629	512,627

Source: ITC calculations based on UN COMTRADE statistics

13. The main drivers of the increasing consumption of canned mixed fruits are the fast-paced lifestyle and growing preference for convenience and healthy food.

(d) Amenability of the commodity to standardization

14. Canned tropical fruits salad (CODEX STAN 99-1981) and canned fruits cocktail (CODEX STAN 78-1981) have been adopted since 1981. However, due to the innovation of products in international trade, reviewing their standardized characteristics by considering the international market needs and practices should therefore be amenable to facilitate worldwide harmonization.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

15. Existing Codex standard for canned tropical fruits salad covers only a limited number of combination of mixed fruits. The development of general standard for canned mixed fruits applicable to all combination of mixed fruits present in international trade will be of great value to the consumer to ensure the quality and safety of products and give certainty of fair trade practices.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

16. A single standard that could include various combinations of fruits is proposed. The revised Codex standard for canned fruits cocktail will be included as annex. If necessary, additional requirements for some specific types of mixed fruits and updated canned fruits cocktail may also be included as annexes.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

17. Currently, there are Codex standards for canned tropical fruits salad and canned fruits cocktail that were developed in 1981 and therefore, a review to determine the need for the revision of Codex standard for canned tropical fruits salad and the development of a general standard for canned mixed fruits is necessary. This proposed new work does not duplicate work undertaken by other international organizations.

5. Relevance to the Codex strategic objectives

18. This proposal is in line with Strategic Goal 1 – Establish international food standards that address current and emerging food issues and its corresponding objectives of the Codex Alimentations Commission Strategic Plan 2014-2019. The proposed new work will certainly provide an agreed essential requirements and specifications for canned mixed fruits that contribute to safe and good quality food to facilitate fair practices in the food trade while ensuring product quality to the consumer.

6. Information on the relation between the proposal and other existing Codex documents

19. The proposal for the revision of Codex standard for canned tropical fruit salad and the development of Codex standard for canned mixed fruits can be done by the Codex Committee on Processed Fruits and Vegetables which is in the process of reviewing the remaining individual Codex standards for processed fruits and vegetables.

7. Identification of any requirement for and availability of expert scientific advice

No provision on expert scientific advice is foreseen at this stage.

8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for

None.

9. Proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a Standard should not normally exceed four year

Consideration of the proposal for new work	2017
Adoption at step 5 or 5/8	2020
Adoption at step 8	2022

PROJECT DOCUMENT**inclusion of Provisions for Walnut Oil, Almond Oil, Hazelnut Oil, Pistachio Oil, Flaxseed Oil and Avocado Oil in the Standard for Named Vegetable Oils (CODEX STAN 210-1999)****(Prepared by Iran (Islamic Republic of))****1. Purpose and scope of the standard**

The objective of this proposal is to set quality and purity as well as food safety criteria for the mentioned edible oils to facilitate the condition for its commercialization and to make a frame work for the establishment of an amendment to the *Standard for Named Vegetable Oils* (Codex stan 210-1999).

2. Its relevance and timeliness

The mentioned edible oils are almost the oldest types of edible oil consumed by the humankind. They have been traditionally produced and consumed in Middle Eastern countries, Africa, Europe and South America for years. In recent years consumption of more healthy food being raised due to their essential fatty acid and minor bio-active components content. The most important method for extracion of the mentioned oils is cold pressing. Cold press oils can be considered healthier, since they do not undergo chemical refining treatment and contain some natural beneficial components such as antioxidants, tochopherols, polyphenols as well as phytosterols and unique sensory atributes.

3. The main aspects to be covered as follow:

- a. Edible oil seeds and nuts which are not covered by codex stan 210-1999
- b. Definition of cold pressed oils
- c. Quality and compositional characteristic
- d. Contaminants and related food safety issues
- e. Organoleptic characteristics
- f. Purity criteria
- g. Food additives
- h. Labeling
- i. Analytical methods

4. An assessment against the criteria for the establishment of work priority

This proposal is consistent with the following criteria applicable to commodities:

4.1 General Criterion: Consumer protection from the point of view of health food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.

- a) Consumption of the mentioned vegetable oils has been increasing due to their beneficial components that might be considered as a functional food for consumer protection so the amendment to Codex Stan 210, Providing related information to ensure safety issues might be considered for the production and trade of these oils.
- b) Promoting consumer protection and the prevention of fraudulent practices are considered by determining authentic specifications.
- c) Providing greater assurance of the quality of the product to meet consumer needs and the minimum requirements for food safety.
- d) Arriving at levels of standardization based on the properties of different varieties to meet industrial and consumer needs with exactness and credibility.

4.1.1 Volume of production and consumption in individual countries and volume and pattern of trade between countries.

Avocado oil:

According to the International Trade Center (ITC) market brief (2006) the market for avocado oil is expanding. World trade in the product grew on average by 13% and 8% annually in terms of volume and value respectively. However, China and India are the principal producers and suppliers of avocado oil to international markets. In 2005, total world imports of avocado oil reached 371 tons valued at USD 59 million, of which China and India's exports contributed USD 14 million and USD 9 million, respectively, for quantities exceeding 85 tons each. The United States, Malaysia and Germany are among the major markets for avocado oil. In 2005, the United States accounted for 24% of the total value of avocado oil imports, followed by Malaysia 8% and Germany 7%.

To estimate the present global demand for the product the average growth rate registered by world avocado oil export during the period 2000 – 2005 in terms of volume i.e. 13% is assumed to continue in the near future. Accordingly, taking the 2005 level of international trade (371 tonnes) as a base and applying 13% annual growth rate the current (2007) demand for the product is estimated at 473.73 tonnes. In order to be conservative the market share that could be capture by locally produced avocado oil for industrial use is assumed to be 10% which is 47 tonnes. Source: (International Trade Center (ITC)). Table 1 shows trade information (production, import, export and consumption level) in global market (Qyresearch Publishing, www.qyresearchglobal.com).

Table 1. **Production, import, export and consumption of avocado oil in global market (2014-2016)**

	2014	2015	2016
United States			
Production (MT)	911	947	994
Import (MT)	1888	1932	2035
Export (MT)	72	56	139
Consumption (MT)	2727	2823	2890
Europe			
Production (MT)	212	217	226
Import (MT)	2364	2448	2530
Export (MT)	22	25	16
Consumption (MT)	2554	2640	2740
South America			
Production (MT)	3237	3340	3438
Import (MT)	241	202	188
Export (MT)	1741	1742	1758
Consumption (MT)	1737	1800	1868
Asia-Pacific			
Production (MT)	1215	1273	1329
Import (MT)	202	106	83
Export (MT)	424	349	346
Consumption (MT)	993	1030	1066
Mexico			
Production (MT)	5155	5289	5417
Import (MT)	366	393	451
Export (MT)	2406	2479	2564
Consumption (MT)	3115	3203	3304
ME and Africa			
Production (MT)	973	1021	1068
Import (MT)	77	35	62
Export (MT)	473	465	526
Consumption (MT)	577	591	604

Linseed oil

Tables 2 is on the Global Statistic of linseed Oil- Export, import and Consumption Data

Table 2. Linseed oil data (1000 Tons)

	2014-15	2013-14	2012-13
Linseed Oil Production	660	618	601
Linseed Oil Import	104	80	93
Linseed Oil Exports	102	84	93

(Source : Oil World 2015)

Linseed Oil Production from https://www.ag.ndsu.edu/agnic/flax/faoflaxproduction_files/oil_prod_2007.htm is also shown in Table 2 for different countries during past years (2004- 2007).

Table 3- Linseed Oil Production during past years

Countries	2004		2005		2006		2007	
Afghanistan	4054	F	4047	F	4055	F	4055	F
Argentina	3200	*	7500	*	11700	*	12000	F
Australia	3110	F	3153	F	3120	F	3200	F
Austria					500		300	F
Bangladesh	16538	F	16538	F	16538	F	16538	F
Belarus	601		469		838		600	F
Belgium	110400	*	96300	*	102000	F	105000	F
Brazil	2400	*	3400	*	3600	*	3600	F
Bulgaria	43	F	53	F	58	F	50	F
Canada	20600	*	24400	*	31600	*	20000	F
Chile	458	F	778	F	473	F	475	F
China	124923	*	129923	*	139123	*	150624	*
Costa Rica	84	F	84	F	84	F	84	F
Czech Republic	408	F	836	F	1300	*	700	*
Denmark	3353	F	2750	F	3357	F	3000	F
Egypt	10300	*	13800	*	14000	*	13800	F
Ethiopia	44543	F	35397	F	22293	F	23400	*

Finland	219	F	298	F	219	F	220	F
France	650	F	650	F	450	F	320	F
Germany	95823		78208		62500	*	65000	F
Greece	63	F	76	F	72	F	70	F
Hungary	30	F	30	F	30	F	30	F
India	59000		51000		42000		61000	*
Iran, Islamic Republic of	208	F	224	F	208	F	208	F
Iraq	53	F	53	F	80	F	75	F
Italy	4300	*	4400	*	5800	*	6100	*
Japan	7000		7100		6800	F	6500	F
Kazakhstan	175	F	245	F	175	F	180	F
Kenya	256	F	256	F	256	F	260	F
Korea, Republic of	41	F	81	F	40	F	40	F
Lithuania	245	F	350	F	150	F	150	F
Luxembourg	1094	F	744	F	1100	F	1150	F
Mexico	5000	*	900	*	1500	*	1700	F
Morocco	69	F	370	F	69	F	120	F
Nepal	1603	F	1459	F	1600	F	1600	F
Netherlands	8365	F	7380	F	7805	F	7800	F
New Zealand	498	F	614	F	240	F	250	F
Norway	723	F	814	F	724	F	700	F
Pakistan	1003	F	812	F	897	F	968	F
Poland	1821	F	2391	F	2226	F	2250	F
Portugal	309	F	377	F	309	F	310	F
Romania	493	F	362	F	826	F		
Russian Federation	13800	*	15800	*	279		270	F
Slovakia	90	F	200	*	400	*	410	F
Spain	1400	*	1000	*	900	*	1500	F
Sweden	2650	F	5189	F	4486	F	4500	F
Switzerland	400	*	400	*	400	*	400	*
Tunisia	1532	F	1532	F	1532	F	1540	F

Turkey	131	F	1098	F	34	F	33	F
Ukraine	1714		1711		3496		2272	
United Kingdom	6300	*	2900	*	4200	*	4400	*
United States of America	120202		145150		144900		150000	F
Uruguay	379	F	621	F	390	F	400	F
Uzbekistan	316	F	112	F	316	F	320	F

Blank cell = no data reported, * = Unofficial figure | F = FAO estimate | P = Provisional official data

Walnut oil

Walnut oil is a highly valuable oil in a economical and nutritional poits of view. Walnut oil will account for less than 0.5% of the edible oil market. The specialty oil sector is quite dynamic and also very competitive as new oils are continuously being introduced (CBI, Ministry of Foreign Affairs, Germany). The market is fairly stable. Table 4 shows trade information (production, ipmort, export and consumption level) in global market (Qyresearch Publishing, www.qyresearchglobal.com).

Table 4. Production, import, export and consumption of walnut oil 2014-2016 in global market

	2014	2015	2016
United States			
Production (MT)	5148	5350	5487
Import (MT)	103	121	114
Export (MT)	1287	1208	1325
Consumption (MT)	3964	4263	4276
Europe			
Production (MT)	2120	2209	2256
Import (MT)	856	894	916
Export (MT)	125	106	138
Consumption (MT)	2851	2997	3034
China			
Production (MT)	0	0	0
Import (MT)	95	108	112
Export (MT)	0	0	0
Consumption (MT)	95	108	112
Japan			
Production (MT)	0	0	0
Import (MT)	103	118	134
Export (MT)	0	0	0
Consumption (MT)	103	118	134
Australia			
Production (MT)	545	539	557
Import (MT)	84	75	68
Export (MT)	126	135	131
Consumption (MT)	503	479	494
India			
Production (MT)	443	469	481
Import (MT)	125	131	108
Export (MT)	69	85	81
Consumption (MT)	499	515	508

Hazelnut oil

Turkey and USA are the world's leading hazelnut oil producers. Recently, hazelnut oil is getting more attention in the food market because of its nutritional properties. More information on trade information (production, import, export and consumption level) could be find in Global Hazelnut Oil Market Research Report 2016 which are given in Table 5 (Qyresearch Publishing, www.qyresearchglobal.com).

Table 5. Production, import, export and consumption of hazelnut oil 2014-2016 in global market

	2014	2015	2016
United States			
Production (MT)	3291	3333	3328
Import (MT)	765	751	769
Export (MT)	126	118	131
Consumption (MT)	3930	3966	3966
Europe			
Production (MT)	1815	1859	1714
Import (MT)	1587	1612	1601
Export (MT)	121	98	116
Consumption (MT)	3281	3373	3199
China			
Production (MT)	0	0	409
Import (MT)	914	965	743
Export (MT)	0	0	0
Consumption (MT)	914	965	1152
Japan			
Production (MT)	0	0	0
Import (MT)	556	587	569
Export (MT)	0	0	0
Consumption (MT)	556	587	569
Turkey			
Production (MT)	7150	7276	7303
Import (MT)	56	94	78
Export (MT)	5968	5989	5926
Consumption (MT)	1238	1381	1455

Almond oil

Almond oil is getting more attention in trade market as it is clear from Table 6. Almond Oil will account for less than 0.5% of vegetable oil market. As far as consumption is concerned, based on a review of almond oil products on the German market, around 15-25% of almond oil is used as a food product. The remainder is used for other purposes (Figure 2) (CBI, Ministry of Foreign Affairs, Germany).

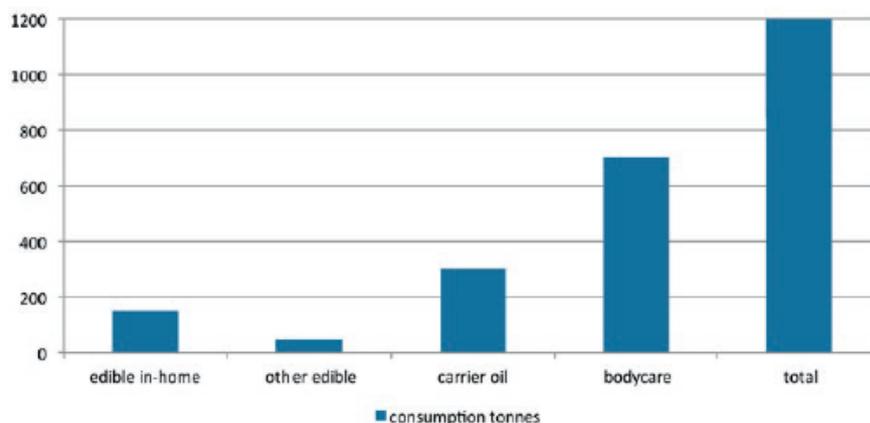


Figure 2. Consumption of almond oil (tonnes) in Germany in 2013.

Almond oil production and consumption are growing (Table 6). More information on trade information (production, import, export and consumption level) could be found in Global Almond Oil Market Research Report 2016 which are given in Table 6 (Qyresearch Publishing, www.qyresearchglobal.com).

Table 6. **Production, import, export and consumption of almond oil 2014-2016** in global market

	2014	2015	2016
United States			
Production (MT)	4776	4930	5026
Import (MT)	193	158	167
Export (MT)	387	408	425
Consumption (MT)	4582	4680	4768
Europe			
Production (MT)	3909	4020	4113
Import (MT)	156	194	216
Export (MT)	325	406	338
Consumption (MT)	3740	3808	3991
China			
Production (MT)	0	0	0
Import (MT)	214	265	243
Export (MT)	0	0	0
Consumption (MT)	214	265	243
Japan			
Production (MT)	0	0	0
Import (MT)	156	187	169
Export (MT)	0	0	0
Consumption (MT)	156	187	169
New Zealand			
Production (MT)	753	757	796
Import (MT)	83	88	69
Export (MT)	325	336	317
Consumption (MT)	511	509	548
India			
Production (MT)	427	452	430
Import (MT)	132	125	108
Export (MT)	115	107	113
Consumption (MT)	444	470	425

Pistachio oil

USA and Iran are as a leading countries in production of pistachio oil. However, its production rate is low, but has significantly high price than other ussal oils. More information on trade information (production, import, export and consumption level) could be find in Global Pistachio Oil Market Research Report 2016 which are given in Table 7 (Qyresearch Publishing, www.qyresearchglobal.com).

Table 7. **Production, import, export and consumption of pistachio oil 2014-2016** in global market

	2014	2015	2016
United States			
Production (MT)	1665	1567	1838
Import (MT)	32	46	17
Export (MT)	107	126	232
Consumption (MT)	1590	1487	1623
Europe			
Production (MT)	156	142	151
Import (MT)	265	311	341
Export (MT)	17	24	26
Consumption (MT)	404	429	466
China			
Production (MT)	0	0	0
Import (MT)	32	38	45
Export (MT)	0	0	0
Consumption (MT)	32	38	45
Japan			
Production (MT)	0	0	0
Import (MT)	18	13	22
Export (MT)	0	0	0
Consumption (MT)	18	13	22
Iran			
Production (MT)	602	736	556
Import (MT)	0	0	0
Export (MT)	279	368	252
Consumption (MT)	323	368	304
Turkey			
Production (MT)	387	405	365
Import (MT)	7	5	11
Export (MT)	145	151	163
Consumption (MT)	249	259	213

4.2 Criteria applicable to general subjects

a. Diversification of national legislation and apparent resultant or potential impediments to international trade

This amendment to codex stan. 210 facilitate global trade for the mentioned edible oils and provide new market and opportunities specially for developing countries to present their own products.

b. International or regional market potential

By this amendment to the standard as mentioned potential for both of international and regional markets will be increased

c. Volume and diversity of production in individual countries and volume and patterns of trade between countries

It is estimated that the production volume for the mentioned oils is between 2-3% of total vegetable oil production (Data from the U.N. Food and Agriculture Organization's FAOSTAT database 2012).

See 4.1.1 for more information on the global production and trade.

d) Coverage of the main consumer protection and trade issues by existing or proposed general standards

As mentioned above, the amendment of the Standard for Named Vegetable Oils will improve the information available to consumers, in addition to ensuring fair practices in the trade of these oils.

5. Relevance to other codex strategic objectives

Goal 1 Promoting Sound frameworks

Production and consumption of these oils have been increased recently and this has necessitated the revision of the Codex Standard 210 to include the specification of these oils.

Therefore this work underpins the Codex Strategic plan i.e. “establish new and review existing Codex standards, based on priorities of the CAC” of the Codex Strategic Plan 2014- 2019”.

Goal 2- Promoting widest and consistent application of scientific principles and risk analysis

The proposed work will promote the elaboration of Codex commodity standards based on the rigorous scientific analysis of collected data.

The proposed amendment to CODEX STAN 210 will facilitate fair trade of mentioned oils, as the quality and purity parameters and also food safety regarding these kind of oils are not covered by existing standards regulated by Codex are considered, thus reflecting the existing world variations; also, this will guarantee the purity of oils being produced by press method, allow for their proper classification, and provide proper criteria for the quality control of these products.

6. Information on the relation between the proposal and other existing Codex documents as well as other ongoing work

This proposal is a revision to the existing *Standard for Named Vegetable Oils* (CODEX STAN 210-1999).

7. Identification of any requirement for and availability of expert scientific advice

N/A

8. Identification of any need for technical input to the guideline from external bodies that can be planned

N/A

9. The Proposed Timeline for Completion of the New Work

CAC40 (2017)	Approval of project document
CCFO26 (2019)	Consider the proposed draft amendment
CAC42 (2019)	Adoption of Amendments at step 5/8