



25 February 2019

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Committee on Sanitary and Phytosanitary Measures

Original: English

## INFORMATION ON ACTIVITIES

### COMMUNICATION FROM THE CODEX ALIMENTARIUS COMMISSION (CODEX)

The following communication, received on 20 February 2019, is being circulated at the request of the Codex secretariat.

#### 1 CODEX SESSIONS BETWEEN OCTOBER 2018 AND FEBRUARY 2019

- 24<sup>th</sup> Codex Committee on Food Import and Export Inspection and Certification Systems (Brisbane, Australia, 22–26 October 2018)
- 50<sup>th</sup> Codex Committee on Food Hygiene (Panama City, Panama, 12–16 November 2018)
- 40<sup>th</sup> Codex Committee on Nutrition and Foods for Special Dietary Uses (Berlin, Germany, 26–30 November 2018)
- 6<sup>th</sup> Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (Busan, Republic of Korea, 10–14 December 2018)

In particular, the SPS Committee may wish to note the following:

1.1. The **Codex Committee on Food Import and Export Inspection and Certification Systems** continued the discussion on the subject of food integrity and food authenticity as well as emerging issues and future directions for the work of CCFICS.

Full Report: [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-733-24%252FFinal%252520Report%252FREP19\\_FCe.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-733-24%252FFinal%252520Report%252FREP19_FCe.pdf)

1.2. The **Codex Committee on Food Hygiene** concluded its work on alignment of the *Code of Practice for Fish and Fishery Products* (CXC 52-2003) with the guidance for histamine control. The Committee agreed to forward the Proposed Draft Code of Practice on Food Allergen Management for Food Business Operators in step process and requested CCFL provide advice on the appropriateness of the use of a precautionary allergen labelling statement, the related definition, the list of foods which cause allergic reactions and requested FAO/WHO hold an expert consultation on risk assessment of food allergens relating to the work of CCFH. The Committee agreed to start new work on development of guidelines for the control of Shiga toxin-producing *Escherichia coli* (STEC) in beef, unpasteurized milk and cheese produced from unpasteurized milk, leafy greens, and sprouts. The Committee will continue its work on the revision of the *General Principles of Food Hygiene* and its HACCP Annex (CXC 1-1969); guidance for the management of biological foodborne outbreaks.

Full Report: [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-50%252FReport%252FREP19\\_FHe.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-50%252FReport%252FREP19_FHe.pdf)

1.3. The **Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance** agreed to return the proposed revised draft *Code of Practice to Minimize and Contain Antimicrobial Resistance* (CXC 61-2005) for re-drafting and agreed that the report of the Joint FAO/WHO Expert Meeting in collaboration with OIE on Foodborne Antimicrobial Resistance: Role of Crops, Environment, and Biocides should be taken into consideration for the re-drafting. The Task Force also agreed to continue working on the development of the Guidelines on integrated surveillance of antimicrobial resistance.

Full Report: [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-804-06%252FREPORT%252FFINAL%252520REPORT%252FREP19\\_AMRe.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-804-06%252FREPORT%252FFINAL%252520REPORT%252FREP19_AMRe.pdf)

## 2 FORTHCOMING CODEX MEETINGS

- 51<sup>st</sup> Codex Committee on Food Additives (Jinan, China, 25–29 March 2019)
- 51<sup>st</sup> Codex Committee on Pesticide Residues (Macao SAR, China, 8–13 April 2019)
- 13<sup>th</sup> Codex Committee on Contaminants in Foods (Yogyakarta, Indonesia, 29 April – 3 May 2019)
- 77<sup>th</sup> Executive Committee of the Codex Alimentarius Commission (Rome, Italy, 1–5 July 2019)
- 42<sup>nd</sup> Codex Alimentarius Commission (Rome, Italy, 7–12 July 2019)

In particular, the SPS Committee may wish to note the following:

2.1. The **Codex Committee on Food Additives** will proceed with its work on food additive provisions of the *General Standard for Food Additives* (GSFA). The Committee will examine other issues related to the GSFA including: the results of the 86<sup>th</sup> meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) as well as the proposed draft specifications for identity and purity of food additives arising from the 86<sup>th</sup> JECFA meeting; the use of nitrates (INS 251, 252) and nitrites (INS 249, 250); the development of wording for an alternative to Note 161 relating to the use of sweeteners; and the use of the terms "fresh", "plain", "unprocessed" and "untreated" in existing Codex texts. The Committee will consider alignment of the food additive provisions of commodity standards; revision to the *International Numbering System (INS) for Food Additives* (CXG 36-1989); and the endorsement of the proposals for food additive provisions in commodity standards. The Committee will also consider the priority list of food additives proposed for evaluation by JECFA.

For the agenda see [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-711-51%252Ffa51\\_01e.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-711-51%252Ffa51_01e.pdf)

2.2. The **Codex Committee on Pesticide Residues** will discuss maximum residue limits (MRLs) for pesticides in food and feed and the revision of the *Classification of Food and Feed* (CXM 4/1989) for the following commodity groups: Primary feed commodities and Processed foods of plant origin. The Committee will also discuss tables on examples of representative commodities for these commodity groups for inclusion in the *Principles and Guidance for the Selection of representative commodities for the extrapolation of MRLs for pesticides to commodity group* (CXG 84-2012) to facilitate the establishment of group MRLs for the aforesaid commodities/group of commodities. In addition, the Committee will consider the possible revision of the *Guidelines on the use of mass spectrometry for the identification, confirmation and quantitative determination of pesticide residues* (CXG 56-2005), the international estimated short-term intake (IESTI) equations, the development of guidance for compounds of low public health concerns that could be exempted from the establishment of CXLs, the management of unsupported compounds as well as information on national registrations of pesticides *vis-à-vis* proposals for schedules and priority lists of pesticides for evaluation by the Joint FAO/WHO Meeting on Pesticide Residues (JMPR).

For the agenda see [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-718-51%252FINV-PA%252Fpr51\\_01e\\_REV.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-718-51%252FINV-PA%252Fpr51_01e_REV.pdf)

2.3. The **Codex Committee on Contaminants in Foods** will proceed with its work on the: revision of maximum levels for lead in selected commodities in the *General Standard for Contaminants and Toxins in Food and Feed* (GSCTFF) (CXS 193-1995); establishment of maximum levels (MLs) for cadmium in chocolate and cocoa-derived products; a Code of practice for the reduction of 3-monochloropropane-1,2-diol esters (3-MCPDEs) and glycidyl esters (GEs) in refined oils and products made with refined oils, especially infant formula; and guidelines for risk analysis of instances of contaminants in food where there is no regulatory level or risk management framework established. The Committee will also consider discussion papers on: a structured approach to prioritize commodities for which new MLs for lead in commodities could be established; Lead and cadmium in quinoa; revision of the *Code of Practice for the Prevention and Reduction of Lead Contamination in Foods* (CXC 56-2004); development of a Code of practice for the prevention and reduction of cadmium contamination in cocoa; establishment of MLs for methylmercury in additional

fish species; establishment of MLs for HCN in cassava and cassava-based products and occurrence of mycotoxins in these products; establishment of MLs for total aflatoxins in cereals (wheat, maize, sorghum and rice), flour and cereal-based foods for infants and young children. The work on MLs for total aflatoxins in ready-to-eat peanuts and for total aflatoxins and ochratoxin A in selected spices (i.e. nutmeg, dried chili and paprika, ginger, pepper and turmeric) is on hold to allow sufficient time for implementation of relevant codes of practice and data collection.

For the agenda see [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-735-13%252FINV-PA%252Fcf13\\_01e.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-735-13%252FINV-PA%252Fcf13_01e.pdf)

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