

INFORMATION ON ACTIVITIES

Communication from the Codex Alimentarius Commission (Codex)

The following communication, received on 23 March 2011, is being circulated at the request of the Codex secretariat.

**I. CODEX SESSIONS SINCE THE LAST MEETING OF THE SPS COMMITTEE
(20-21 OCTOBER 2010)**

- *Ad hoc* Intergovernmental Task Force on Antimicrobial Resistance (Muju, Republic of Korea, 18-22 October 2010)
- Committee on Processed Fruits and Vegetables (Bali, Indonesia, 25-29 October 2010)
- Committee on Nutrition and Foods for Special Dietary Uses (Santiago, Chile, 1-5 November 2010)
- FAO/WHO Coordinating Committee for Latin America and the Caribbean (Acapulco, Mexico, 8-12 November 2010)
- FAO/WHO Coordinating Committee for Asia (Bali, Indonesia, 22-26 November 2010)
- Committee on Food Hygiene (Kampala, Uganda, 29 November - 3 December 2010)
- FAO/WHO Coordinating Committee for Africa (Ghana, Accra, 1-4 February 2011)
- Committee on Fats and Oils (Penang, Malaysia, 21-25 February 2011)
- Committee on Food Additives (Xiamen, China, 14-18 March 2011)

1. The Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance finalised work on the Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance. With the completion of the Guidelines, the Task Force has completed the task assigned to it by the Commission.

2. The Committee on Food Hygiene finalised work on the Guidelines for the Control of *Campylobacter* and *Salmonella* spp. in Chicken Meat and on the revision of the *Recommended International Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters* (CAC/RCP 33-1985). The Committee also agreed to new work on the development of Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella spiralis* and *Cysticercus bovis* and on an Annex on Melons to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), subject to the approval by the 34th Session of the Commission.

3. FAO/WHO Coordinating Committees consider Codex matters of interest to the region, promote exchange of information within the region on Codex, food legislation and food control issues. They define the problems and needs of the region concerning food standards and food control, and some of them develop regional standards for products that may not be traded internationally but for which there is significant regional trade. The 33rd Session of the Commission forwarded questions on general issues to the Coordinating Committees in particular: the mid-term review of the Trust Fund, the development of the new Strategic Plan for the CAC, and the use of private standards.
4. FAO and WHO generally convene regional workshops on issues of interest to the region in conjunction with the Coordinating Committees, and with funding from the Trust Fund.
5. The Committee on Fats and Oils finalised the update of the *Code of Practice for the Transport and Storage of Fats and Oils in Bulk*: criteria to assess the acceptability of substances as previous acceptable cargoes and lists of acceptable previous cargoes.
6. The Committee on Methods of Analysis and Sampling finalised the revision of the current *Guidelines on Measurement Uncertainty*, endorsed a large number of methods and agreed to undertake new work on principles for the use of sampling and testing in international food trade.
7. The Codex Committee on Food Additives finalised work on a number of food additives provisions for inclusion in the *Codex General Standard for Food Additives* (GSFA) It also clarified the section on carry-over principles of the Preamble of the GSFA and revised the food categories related to confectionary products of the GSFA. The Committee advanced work on the revision of the *Codex Standard for Food Grade Salt* (CODEX STAN 150-1985) and finalised a number of specifications for food additives and flavourings, prepared by JECFA, and of amendments to the *International Numbering Systems of Food Additives*.

II. FORTHCOMING CODEX MEETINGS

- Committee on Contaminants in Foods (The Hague, Netherlands, 21-25 March 2011)
 - Committee on Pesticide Residues (Beijing, China, 4-9 April 2011)
 - Committee on Fish and Fishery Products (Tromsø, Norway, 11-16 April 2011)
 - Committee on Fresh Fruits and Vegetables (Mexico City, Mexico, 2-6 May 2011)
 - Committee on Food Labelling (Quebec, Canada, 9-13 May 2011)
 - FAO/WHO Coordinating Committee for Near East (Tunis, Tunisia, 23-27 May 2011)
 - Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 28 June to 1 July 2011)
 - Codex Alimentarius Commission (Geneva, Switzerland, 4-9 July 2011)
8. The Committee on Contaminants in Foods will continue developing a Code of Practice for the Reduction of Ethyl Carbamate in Stone Fruit Distillates; Maximum Levels for Melamine in Food (*liquid infant formula*); Maximum Levels for Deoxynivalenol (DON) and its Acetylated Derivatives in Cereals and Cereal-based Products; Maximum Levels for Total Aflatoxins in Dried Figs.
 9. The committee will also review discussion papers on Mycotoxins in Sorghum, Arsenic in Rice, Guidance for Risk Management Options on How to Deal with the Results from New Risk Assessment Methodologies, Ochratoxin A in Coco, Fura and Pyrrolizidine Alkaloids.

10. The committee will also discuss endorsement of Provisions for Health-related Limits for Certain Substances in the Standard for Natural Mineral Waters and the Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA.
 11. The Committee on Pesticide Residues will discuss Draft and Proposed Draft Maximum Residue Limits for Pesticides in Foods and Feeds.
 12. The committee will continue to revise or consider revisions to: the Codex Classification of Foods and Animal Feeds; the Guidelines on the Estimation of Uncertainty of Results for the Determination of Pesticide Residues; and the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues.
 13. The committee will continue the development of Principles and Guidance for the Selection of Representative Commodities for the Extrapolation of Maximum Residue Limits for Pesticides for Commodity Group.
 14. The Committee will also review discussion papers on: the Application of Proportionality in Selecting data for MRL estimation; Guidance to facilitate the establishment of Maximum Residue Limits for Pesticides for Minor Use and Specialty Crops; how to address methods of analysis for pesticide residues by the Codex Committee on Pesticide Residues JMPR; Resource Issues in the Provision of Scientific Advice to CCPR; and the assessment of MRLs for Pesticides in Tea.
 15. The committee will further discuss the Establishment of Codex Priority Lists of Pesticides and will consider the status of Codex MRLs for Lindane.
 16. The Committee on Fish and Fishery Products will consider the Draft Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish and an associated section on smoked fish in the Code of Practice for Fish and Fishery Products, a Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat and a Code of Practice on the Processing of Scallop Meat, the Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products, a Proposed Draft List of Methods for the Determination of Biotoxins, a Proposed draft Standard for Fresh/Live and Frozen Abalone of the *Haliotis* species, a Proposed Draft Amendment to the Standard for Quick Frozen Fish Sticks in relation to nitrogen factors; and food additives provisions in standards on fish and fishery products.
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