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Committee on Sanitary and Phytosanitary Measures

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## INFORMATION ON ACTIVITIES

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

The following communication, received on 26 June 2013, is being circulated at the request of the Codex secretariat.

#### 1 CODEX SESSIONS SINCE THE LAST MEETING OF THE COMMITTEE (MARCH 2013)

- Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 4-8 March 2013)
- Codex Committee on Food Additives (Beijing, China, 18-22 March 2013)
- Codex Committee on Contaminants in Foods (Moscow, Russian Federation, 8-12 April 2013)
- Codex Committee on Pesticide Residues (Beijing, China, 6-11 May 2013)
- Codex Committee on Food Labelling (Charlottetown, Canada, 14-17 May 2013)

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

1.1. The **Codex Committee on Methods of Analysis and Sampling** finalised Principles for the Use of Sampling and Testing in International Food Trade (section on Principles) and is proceeding with work on the other sections and explanatory notes; and endorsed or updated many methods of analysis and sampling proposed by various Codex Committees. It agreed to consider further the issue of how to address sampling in Codex standards; and the criteria approach for multi-analyte methods, especially in cases where total toxicity resulted from toxicity of several substances.

1.2. The **Codex Committee on Food Additives** finalized a number of food additive provisions of the General Standard for Food Additives (GSFA), amendments to the International Numbering System for Food Additives and Specifications for the Identity and Purity of Food Additives and endorsed, with and without amendments, food additive provisions of commodity standards.

The Committee:

- requested to revoke Specifications for mineral oil, medium and low viscosity and new work on the revision of the Guidelines for the Simple Evaluation of Food Additive Intakes (CAC/GL 3-1989).
- agreed to a process to deal with food additives included in the GSFA with no corresponding monograph specifications; to continue work on the alignment of food additive provisions of commodity standards and relevant provisions of the GSFA, with a view to finalise work on the meat standards by its next session.
- will discuss the use of additives in additives (secondary additives); and will discuss different options to identify compounds for re-evaluation by JECFA.

1.3. The **Codex Committee on Contaminants in Foods** finalised maximum levels for lead in fruit juices and nectars, ready-to-drink, canned fruits, and canned vegetables; maximum levels for DON in raw cereal grains (wheat, maize and barley) and associated sampling plan; in flour, semolina, meal and flakes derived from wheat, maize or barley; and in cereal-based foods for infants and young children; the Code of practice for the prevention and reduction of ochratoxin A contamination in cocoa; the Code of practice for the presence of hydrocyanic acid in cassava and cassava products; and Maximum levels for hydrocyanic acid for cassava flour and gari and consequential amendments to the Standards for Edible Cassava Flour, Gari, and Sweet Cassava.

The Committee agreed:

- to recommend the revocation of the maximum levels for lead in the individual standards for canned fruits and vegetables;
- to inform the Commission on discontinuation of work on the revision of the guideline levels for radionuclides in the General Standard for Contaminants and Toxins in Food and Feed including development of guidance to facilitate the application and implementation of the guideline levels and on the establishment of maximum levels for hydrocyanic acid in cassava and cassava products;
- to retain the current maximum levels for lead for milks, cereals, and juices and nectars from berries and other small fruits, ready-to-drink, and to inform the Commission accordingly;
- to resume work on maximum levels for arsenic in rice and rice products and on fumonisins in maize and maize products and to prepare revised proposals for comments and consideration by its next session;
- to redraft the draft Annex for the prevention and reduction of aflatoxins and ochratoxin A contamination in sorghum (Code of practice for the prevention and reduction of mycotoxin contamination in cereals); and to submit the proposed draft Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed for comments and consideration by its next session;
- to discuss methylmercury in fish; aflatoxins in cereals; and total aflatoxins in ready-to-eat peanuts and associated sampling plans at its next session.

1.4. The **Codex Committee on Pesticide Residues** finalized a number of MRLs for pesticides and forwarded for preliminary adoption the Classification of Food and Feed (selected vegetable commodity groups – roots and tubers). The Committee also finalized the Principles and guidance for application of the proportionality concept for estimation of MRLs (for inclusion in the Procedural Manual as an Annex to the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues) and consequential amendments to maximum residue limits for pesticides for fruit commodity groups due to the revision of the Classification of Food and Feed. The Committee agreed to request new work on Guidance on performance criteria specific for methods of analysis for the determination of pesticide residues.

The Committee agreed:

- on the completion of the pilot project for JMPR recommendation of MRLs before national governments or other regional registration authorities for a global joint chemical review;
- to continue working on the revision of the Classification of Food and Feed through the identification of other vegetable commodity groups; to continue to work on examples of selection of representative commodities for vegetable and other commodity groups in parallel with the revision of the Classification of Food and Feed for inclusion in the Principles and Guidance for the Selection of Representative Commodities for the Extrapolation of Maximum Residue Limits for Pesticides to Commodity Groups;
- to continue work on criteria for use by CCPR and JMPR to determine the minimum number of field trials necessary to support the establishment of MRLs for minor crops / specialty crops in order to facilitate data submission to JMPR and other related issues; and
- to continue the revision of the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues with a view to their finalization by the next session of the Committee.

## 2 FORTHCOMING CODEX MEETINGS

- Executive Committee of the Codex Alimentarius Commission (Rome, Italy, 25-28 June 2013)
- Codex Alimentarius Commission (Rome, Italy, 1-5 July 2013)
- Codex Committee on Residues of Veterinary Drugs (Minneapolis, United States of America, 26-30 August 2013)
- Codex Committee on Nutrition and Foods for Special Dietary Uses (Bad Soden am Taunus, Germany, 4-8 November 2013)
- Codex Committee on Food Hygiene (Hanoi, Viet Nam, 11-15 November 2013)

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

2.1. The **Codex Committee on Residues of Veterinary Drugs** will discuss: Maximum residue limits at different steps of the procedure; Risk Management Recommendations for Residues of Veterinary Drugs for which no ADI and/or MRLs has been recommended by JECFA due to specific human health concerns; Proposed draft Guidelines on performance characteristics for multi-residues methods; Risk Analysis Policy on Extrapolation of MRLs of Veterinary Drugs to Additional Species and Tissues; Proposed "concern form" for the CCRVDF (format and policy procedure for its use); and Discussion Paper on Guidelines on the Establishment of MRLs or other Limits in Honey.

2.2. The **Codex Committee on Food Hygiene** will continue working on Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella* spp. and *Cysticercus bovis*; Code of Hygienic Practice for Spices and Dried Aromatic Herbs. Subject to approval by the Commission there will be new work on a Code of Hygienic Practice for Low-Moisture Foods. The Committee will also consider criteria for evaluating and prioritizing new work and a forward workplan, as well as discussion papers on occurrence and control of parasites and on the need to revise the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)

## 3 TECHNICAL COOPERATION

3.1. The document on relevant activities of FAO and WHO, including specific projects at the regional and national level, is available at the following address:

[ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36\\_15\\_add1e.pdf](ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36_15_add1e.pdf)

3.2. The documents on the Codex Trust Fund are available at the following addresses:

[ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36\\_14\\_add1e.pdf](ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36_14_add1e.pdf)

[ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36\\_14e.pdf](ftp://ftp.fao.org/Codex/Meetings/cac/cac36/cac36_14e.pdf)

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