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Committee on Sanitary and Phytosanitary Measures

INFORMATION ON ACTIVITIES

COMMUNICATION FROM THE CODEX ALIMENTARIUS COMMISSION (CODEX)

The following communication, received on 14 October 2013, is being circulated at the request of the <u>Codex</u> secretariat.

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

- 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 in Foods (Minneapolis, United States of America, 26-30 August 2013)

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

- 1.1. The 36th Session of the Codex Alimentarius Commission, among others:
 - adopted 25 new or revised Codex standards or related texts and many new or revised provisions for additives and MRLs for pesticides and veterinary drugs (see Appendix I), and approved several new work proposals (see Appendix II);
 - adopted the Strategic Plan 2014-2019 of the Codex Alimentarius Commission;
 - considered budgetary issues and in particular the difficulties related to funding for FAO/WHO scientific advice; and
 - considered the 2012 Annual Report, Progress Report and Monitoring Report of the Codex Trust Fund, and the timeline for the final project evaluation the implementation of the Codex Trust.
- 1.2. The Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) finalised the following texts for adoption by the 37th Commission: Proposed Draft Risk Management Recommendations (RMRs) for veterinary drugs for which no ADI and/or MRLs had been recommended by JECFA due to specific human health concerns (chloramphenicol, malachite green, carbadox, furazolidone, nitrofural, chlorpromazine, stilbenes and olaquindox); Proposed Draft Performance Characteristics for Multi-Residues Methods (MRMs) for Veterinary Drugs (Appendix C of CAC-GL 71-2009). It agreed to consider at its next session the MRLs for monepantel (sheep tissues) and derquantel (sheep tissues) and risk management recommendations for dimitridazole, ipronidazole, metronidazole and ronidazole. The Committee finalised the following provisions for inclusion on the *Risk Analysis Principles Applied by the CCRVDF*: Draft provisions on Extrapolation of MRLs of Veterinary Drugs to Additional Species; and Draft provisions of the use of the Concern
- 1.3. The Committee forwarded several questions concerning risk analysis policy on extrapolation of MRLs of veterinary drugs to additional species and concerning the establishment of MRLs for honey to the 78th JECFA (Geneva, Switzerland, 5-14 November 2013).

2 FORTHCOMING CODEX MEETINGS

- Codex Committee on Nutrition and Foods for Special Dietary Uses (Bad Soden am Taunus, 4-8 November 2013)
- Codex Committee on Food Hygiene (Hanoi, Viet Nam, 11-15 November 2013)
- Codex Committee on Spices and Culinary Herbs (Kochi, India 11-14 February 2014)
- Codex Committee on Fish and Fishery Products (Bergen, Norway, 17-21 February 2014)
- Codex Committee on Fresh Fruits and Vegetables (Bangkok, Thailand, 24-28 February 2014)

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

- 2.1. The Codex Committee on Food Hygiene will consider in particular the Proposed Draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella spiralis* and *Cysticercus bovis*; the Proposed Draft Revision of the *Code of Hygienic Practice for Spices and Dried Aromatic Plants*; the Proposed Code of Practice for Low-Moisture Foods; a discussion paper on occurrence and control of parasites; and a discussion paper on the need to revise the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).
- 2.2. The Codex Committee on Fish and Fishery Products will consider in particular the Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins in the Standard for Live and Raw Bivalve Molluscs; the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish Section 4 Food Additives; the Draft Standard for Raw, Fresh and Quick Frozen Scallop Products; the Proposed Draft Code of Practice on the Processing of Scallop Meat; the Proposed Draft Code of Practice for Fish and Fishery Products (section on sturgeon caviar); the Proposed Draft Code of Practice for Processing of Fish Sauce; the review of food additive provisions in adopted standards; and a discussion paper on histamine.

3 SCIENTIFIC ADVICE

3.1. The document on the status of requests for scientific advice provided by FAO and WHO is available at the following address: ftp://ftp.fao.org/codex/meetings/CAC/CAC36/cac36_15e.pdf

4 TECHNICAL COOPERATION

- 4.1. 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
- 4.2. The documents on the Codex Trust Fund are available at the following addresses: ftp://ftp.fao.org/codex/meetings/CAC/CAC36/cac36_14e.pdf ftp://ftp.fao.org/codex/meetings/CAC/CAC36/cac36_14_add1e.pdf

APPENDIX I

LISTS OF STANDARDS AND RELATED TEXTS ADOPTED BY THE THIRTY-SIXTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Part 1 – Standards and Related Texts Adopted at Step 8

Standards and Related Texts	Reference	Status
Standard for Avocado	REP13/FFV	Adopted
Provisions for uniformity rules and other size-related provisions (sections 5.1 – uniformity and 6.2.4 – commercial identification) in the Draft Standard for Avocado	para. 42, Appendix II	
Standard for Pomegranate	REP13/FFV para. 53 and Appendix III	Adopted
Standard for Smoked Fish, Smoke- Flavoured Fish and Smoke-Dried Fish	REP13/FFP para. 40, Appendix III	Adopted
Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing	REP13/FFP para. 83, Appendix IV	Adopted
Guidelines on Formulated Complementary Foods for Older Infants and Young Children (Revision of the Guidelines on Formulated Supplementary Foods for Older Infants and Young Children)	REP13/NFSDU para. 41, Appendix II	Adopted with Amendments (see Agenda Item 5)
Nutrient Reference Values (NRVs)	REP13/NFSDU para. 65, Appendix V	Adopted
Guidelines on Application of Risk Assessment for Feed	REP13/AF para. 27, Appendix II	Adopted
Principles and Guidelines for National Food Control Systems (Section 1-3)	REP13/FICS para. 38, Appendix II	Adopted with Amendments to Spanish Text (see Agenda Item 5)
Principles for the Use of Sampling and Testing in International Food Trade	REP13/MAS para. 73, Appendix III	Adopted
Food additive provisions of the <i>General</i> Standard for Food Additives (GSFA) (CODEX STAN 192-1995)	REP13/FA para. 101, Appendix VI	Adopted
Maximum residue limits for pesticides	REP13/PR paras. 17-90, Appendix II	Adopted
Amendments to the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts	REP13/FL Para 41, Appendix II	Adopted
Regional Code of Practice for Street- Vended Foods	REP13/NEA para. 46, Appendix II	Adopted

Part 2 - Standards and Related Texts Adopted at Step 5/8 (with omission of Step 6 and 7)

Standards and Related Texts	Reference	Status
Provisions for sizing and uniformity rules (sections 3 and 5.1) (Draft Standard for Pomegranate)	REP13/FFV para. 53 and Appendix III	Adopted
Revised Regional Standard for Chanterelles	REP13/EURO para. 48, Appendix II	Adopted
Amendment to the Standard for Quick Frozen Fish Sticks	REP13/FFP para. 108, Appendix V	Adopted
Standard for Table Olives (revision of CODEX STAN 66-1981)	REP13/PFV para. 38, Appendix II	Adopted
Regional Standard for Tempe	REP 13/ASIA para. 117, Appendix II	Adopted
Principles and Guidelines for the Establishment and Application of Microbiological Criteria	REP13/FH para. 56, Appendix III	Adopted
Annex on Berries to the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)	REP13/FH para. 118, Appendix IV	Adopted with Amendments (see Agenda Item 5)
General Principles for Establishing Nutrient Reference Values (NRVs-NCD) for the general population; and consolidated version of the General Principles for Establishing Nutrient Reference Values	REP13/NFSDU para. 51, Appendix III para. 59, Appendix IV	Adopted
Additional or Revised Nutrient Reference Values for Labelling Purposes in the Codex Guidelines on Nutrition Labelling	REP13/NFSDU para. 103, Appendix VII	Adopted with Amendments (see Agenda Item 5)
Regional Standard for Date Paste	REP13/NEA para. 89, Appendix III	Adopted
Guidance on Prioritizing Hazards in Feed	REP13/AF para. 62, Appendix III	Adopted with Amendments (see Agenda Item 5)
Proposed Draft Principles and Guidelines for National Food Control Systems (Section 4)	REP13/FICS para. 38, Appendix II	Adopted
Amendment to parameters for rice bran	REP13/FO	Adopted
oil in the Standard for Named Vegetable Oils	para. 89, Appendix III	, idoptou
Food additive provisions of the <i>General Standard for Food Additives</i> (GSFA) (CODEX STAN 192-1995)	REP13/FA para. 101, Appendix VI	Adopted
Amendments to the <i>International Numbering System</i> (INS) <i>for Food Additives</i> (CAC/GL 36-1989)	REP13/FA para. 116, Appendix IX	Adopted
Specifications for the Identity and Purity of Food Additives arising from the 76 th JECFA meeting	REP13/FA para. 125, Appendix X	Adopted

Standards and Related Texts	Reference	Status
Code of practice for the prevention and reduction of ochratoxin A contamination in cocoa	REP13/CF para. 79, Appendix IV	Adopted
Code of practice for the reduction of hydrocyanic acid in cassava and cassava products	REP13/CF para. 92, Appendix VI	Adopted
Maximum residue limits for pesticides	REP13/PR paras 17-90, Appendix III	Adopted
Amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods concerning use of ethylene as sprouting inhibitor for Onions and Potatoes	REP13/FL para 69, Appendix IV	Adopted

Part 3 – Other Standards and Related Texts Submitted for Adoption

Standards and Related Texts	Reference	Status
Amendments to sections I-6.5, I-8.5 and II-8.7 of the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008) and Sections 7.1 and 7.2.2.2 to the Code of Practice for Fish and Fishery Products (CAC/RCP52 – 2003)	REP13/FFP paras 12 and 14, Appendix II	Adopted
Amendment to the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003)	REP13/PFV para. 80, Appendix IV	Adopted
Amendment to the Standards for Certain Canned Citrus Fruits, Preserved Tomatoes and Processed Tomato Concentrates (section 4 – food additives)	REP13/PFV paras 123-124, Appendix VI	Adopted
Amendment to the Standard for Canned Applesauce (section 9 – methods of analysis)	REP13/PFV para. 128, Appendix VII	Adopted
Amendments to some food additive provisions in the Regional Standards for Fermented Soybean Paste (CODEX STAN 298R-2009) and for Chili Sauce (CODEX STAN 306R-2011)	REP13/ASIA paras 18, 19, 21	Adopted
Amendments to Guidelines for the Exchange of Information in Food Safety Emergency Situations (CAC/GL 19-1995)	REP13/FICS para. 58, Appendix III	Adopted
Methods of Analysis in Codex Standards at different steps	REP13/MAS paras 16 - 54, Appendix II	Adopted
Amendments to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981), for Named Animal Fats (CODEX STAN 211-1999) and for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981) and for Named Vegetable Oils (CODEX STAN 210-1999)	REP13/FO paras 29 - 34, Appendix II	Adopted

Standards and Related Texts	Reference	Status
Amendments to the lists of acceptable previous cargoes in the Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk (CAC/RCP 36-1987)	REP13/FO paras 22 – 24	Adopted
Consequential amendments to the Standards for Edible Cassava Flour, Gari and Sweet Cassava	REP13/CF para. 88, Appendix V	Adopted
Consequential amendments to the maximum residue limits for pesticides for fruit commodity groups due to revision of the Classification of Food and Feed as per these commodity groups	REP13/PR para. 110, Appendix XIII	Adopted
Consequential Editorial Amendments to the Guidelines on Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning clarifying section 6.3 on Comparative Claims	REP13/FL para.45, Appendix III, part B (Referral from CCNFSDU)	Adopted
Amendments to the Guidelines on Nutrition Labelling (CAC/GL 2-1985) concerning definitions and replacing the existing annex with the new Annex: General Principles for establishment of nutrient reference values for the general population	REP13/FL para.59, Appendix III, part A	Adopted

APPENDIX II

LIST OF DRAFT STANDARDS AND RELATED TEXTS APPROVED AS NEW WORK BY THE THIRTY-SIXTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Responsible Body	Standard and Related Texts	Reference
CCNASWP	Regional Standard for fermented noni juices	REP13/NASWP para. 135 CX/CAC 13/36/9 Annex 1
CCFFV	Standard for Okra	REP13/FFV Appendix V
CCFFP	Code of Practice for Processing of Fish Sauce	REP13/FFP Appendix X
CCPFV	Standard for Ginseng Products (conversion of the Regional Standard for Ginseng Products to a worldwide standard)	REP13/PFV Appendix VIII
CCASIA	Code of Hygienic Practice for Street-Vended Food	REP13/ASIA Appendix IV
CCFH	Code of Hygienic Practice for Low-Moisture Foods	REP13/FH Appendix V
CCNFSDU	Proposal to Review the Codex Standard for Follow-up Formula	REP13/NFSDU Appendix VIII
CCFA	Revision of the <i>Guidelines for the Simple Evaluation of Food Additive Intakes</i> (CAC/GL 3-1989)	REP 13/FA Appendix V
CCPR	Guidance document on performance criteria specific for methods of analysis for determination of pesticide residues	REP13/PR Appendix XII
CCPR	Priority list for the establishment of maximum residue limits for pesticides	REP13/PR Appendix XIV
CCFL	Review of the <i>General Standard for the Labelling</i> of <i>Prepackaged Foods</i> to address the issue of date marking	REP13/FL Appendix VI
CCLAC	Regional Standard for Yacon	REP13/LAC Appendix III
CCNEA	Regional Standard for Labneh	REP13/NEA para. 122 CX/CAC 13/36/9-Add.2 Annex I
CCNEA	Regional Standard for Mixed Zataar	REP13/NEA para 122 CX/CAC 13/36/9-Add.2 Annex II