



25 March 2014

(14-1852)

Page: 1/3

Committee on Sanitary and Phytosanitary Measures

Original: English

INFORMATION ON ACTIVITIES

COMMUNICATION FROM THE CODEX ALIMENTARIUS COMMISSION (CODEX)

The following communication, received on 24 March 2014, is being circulated at the request of the Codex secretariat.

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

- Codex Committee on Nutrition and Foods for Special Dietary Uses (Bad Soden, Germany, 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 (Phuket, Thailand, 24-28 February 2014)
- Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 3-7 March 2014)
- Codex Committee on Food Additives (Hong Kong, China, 17-21 March 2014)

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

1.1. The Codex Committee on Food Hygiene finalised Guidelines for the Control of *Trichinella* spp. in meat of Suidae and *Taenia saginata* in meat of domestic cattle; revision of the Code of Hygienic Practice for Spices and Dried Aromatic Herbs; and amendments to the definitions of the Principles and Guidelines for the Conduct of Microbiological Risk Assessment for adoption by the Codex Alimentarius Commission. The Committee will continue to work on an annex on statistical and mathematical considerations to the Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods; and a Code of Hygienic Practice for Low-Moisture Foods. The Committee also agreed to start new work on Guidelines for the control of nontyphoidal *Salmonella* spp. in beef and pork meat and Guidelines on the application of general principles of food hygiene to the control of foodborne parasites.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_FHe.pdf

1.2. The Codex Committee on Spices and Culinary Herbs was established by the 36th Session of the Codex Alimentarius Commission (July 2013) and held its first session in Kochi, India on 11-14 February 2014. The Committee is hosted by India and will meet every 18 months. The Committee is tasked with the elaboration of worldwide standards for spices and culinary herbs in their dried and dehydrated state in whole, ground, and cracked or crushed form; and consults, as necessary, with other international organizations in the standards development process to avoid duplication. The Committee agreed to propose new work on standards for black, white and green pepper; cumin; oregano; and thyme, respectively.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_SCHe.pdf

1.3. The Codex Committee on Fish and Fishery Products concluded work on the Standard for Fresh and Quick Frozen Raw Scallop Products and performance criteria for methods for the determination of marine biotoxins in bivalve molluscs. The Committee progressed work on the code of practice for processing of fish sauce; and will continue work on the codes of practice for

processing of fresh and quick frozen raw scallop products and sturgeon caviar; histamine and food additives in standards for fish and fishery products.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_FFPe.pdf

1.4. The Codex Committee on Methods of Analysis and Sampling endorsed the performance criteria for determination of marine biotoxins in bivalve molluscs and other methods for determination of marine biotoxins. The Committee will continue work on explanatory notes and practical examples for sampling for inclusion in the *Principles for Use of Sampling and Testing International Trade* (CAC/GL 83-2013); development of procedures or guidelines for determining of Type I methods and development of a criteria approach for methods which use a "sum of components"; and will undertake a systematic review of all methods of analysis in Codex.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_MASe.pdf

1.5. The Codex Committee on Food Additives continued its work on the *General Standard for Food Additives* (GSFA) and moved for adoption more than 550 food additive provisions. The Committee finalized work on the revision of the *Guidelines for the Simple Evaluation of Food additive Intake* (CAC/GL 3-1989), amendments to the *International Numbering System for Food Additives*, and *Specifications for the Identity and Purity of Food Additives*. The Committee updated the priority list of compounds to be evaluated by JECFA (Joint FAO/WHO Expert Committee on Food Additives) and also made substantial progress in its approach to alignment of food additive provisions of commodities with those in the GSFA and process of re-evaluation of compounds by JECFA. The Committee agreed to consider at its next session discussion papers on secondary additives and inconsistent terminology used for flavourings.

The full report (REP14_FAe.pdf) will be uploaded on

ftp://ftp.fao.org/codex/REPORTS/Reports_2014/ by end of March 2014.

2 FORTHCOMING CODEX MEETINGS

- Codex Committee on Contaminants in Foods (The Hague, the Netherlands, 31 March – 4 April)
- Codex Committee on General Principles (Paris, France, 7-11 April 2014)
- Codex Committee on Pesticide Residues (Nanjing, China, 5-10 May 2014)

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

2.1. The Codex Committee on Contaminants in Foods will continue the revision of maximum levels for lead in various commodities in the *General Standard for Contaminants and Toxins in Food and Feed*; the elaboration of maximum levels for arsenic in rice (raw and polished); the elaboration of maximum levels and associated sampling plans for deoxynivalenol (DON) and its acetylated derivatives in cereals and cereals-based products; the elaboration of maximum levels and associated sampling plans for fumonisins in maize and maize-based products; the finalization of an Annex on the prevention and reduction of aflatoxins and ochratoxin A contamination in sorghum for inclusion in the *Code of Practice for Prevention and Reduction of Mycotoxin Contamination in Cereals* and the finalization of a Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed. The Committee will continue the consideration of editorial amendments to the *General Standard for Contaminants and Toxins in Food and Feed* and of the priority lists of contaminants and naturally occurring toxicants for evaluation by the JECFA.

2.2. The Committee will also consider a number of discussion papers on various issues related to industrial and environmental contaminants (e.g., methylmercury in fish) and mycotoxins in foods (mycotoxins in spices and ready to eat peanuts).

2.3. The Codex Committee on General Principles will, among other items, review the *Risk Analysis Principles Applied by the Codex Committee on Residues of Veterinary Drugs in Foods* and the *Risk Assessment Policy in the setting of Maximum Limits for Residues of Veterinary Drugs in Food*, as revised by Committee on Residues of Veterinary Drugs in Foods at its 20th and 21st sessions. The Committee will also discuss Codex/OIE cooperation.

2.4. The Codex Committee on Pesticide Residues will discuss new and revised maximum residue limits for pesticides in various commodities/commodity groups; will continue with the revision of

the *Classification of Foods and Animal Feeds*; will finalize the revision of the *Risk Analysis Principles applied by the Codex Committee on Pesticide Residues*; will continue work on minor crops/specialty crops to facilitate the establishment of MRLs for pesticides on these commodities; will consider guidance on performance criteria specific for methods of analysis for determination of pesticide residues, and will continue to consider priority lists of pesticides for evaluation/re-evaluation by the Joint Meeting on Pesticide Residues (JMPR).

2.5. The 69th Session of the Executive Committee and 37th Session of the Codex Alimentarius Commission will be held in Geneva (Switzerland) on 8-11 July 2014 and 14-18 July 2014, respectively. The Provisional agenda are available on Codex website as follows:

- 69th CCEXEC: http://www.codexalimentarius.org/download/report/916/ex69_01e.pdf;
 - 37th CAC: http://www.codexalimentarius.org/download/report/807/cac37_01e.pdf.
-