

**INFORMATION ON ACTIVITIES OF THE  
CODEX ALIMENTARIUS COMMISSION**

Submission by the Codex Alimentarius Commission  
Meeting of 8-9 October 2008

The following communication, dated 1 October 2008, is being circulated at the request of the Codex Alimentarius Commission.

**CODEX SESSIONS SINCE THE LAST MEETING OF THE SPS COMMITTEE (24-25 JUNE 2008)**

- The 61<sup>st</sup> Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 25-28 June 2008)
- The 31<sup>st</sup> Session of the Codex Alimentarius Commission (Geneva, Switzerland, 30 June-4 July 2008)
- The 24<sup>th</sup> Session of the Codex Committee on Processed Fruits and Vegetables (Washington D.C, United States of America, 15-19 September 2008)

In particular, the SPS Committee may wish to draw its attention to the following:

1. The Thirty-first Session of the **Codex Alimentarius Commission**, among others:
  - Adopted 35 new or revised Codex standards or related texts (**see Appendix I**);
  - Approved a number of new work proposals and proposals for discontinuation of work (**see Appendix II**);
  - Agreed to postpone decision of possible new work on animal feeding until its 32<sup>nd</sup> Session;
  - Agreed to postpone consideration of the issue of the use of the lactoperoxidase system until its 32<sup>nd</sup> Session;
  - Supported continued cooperation and coordination with international governmental and non-governmental organizations;

- Elected the following Officers of the Commission:
  - **Chairperson:** Ms Karen Hulebak (USA)
  - **Vice-Chairpersons:** Mr Sanjay Dave (India), Mr Ben Manyindo (Uganda), and Mr Knud Østergaard (Denmark).

The full report of the meeting is available at: <http://www.codexalimentarius.net> or at <ftp://ftp.fao.org/codex/Alinorm07/al30REPe.pdf>.

#### **FORTHCOMING CODEX MEETINGS**

- The 2<sup>nd</sup> Session of the *Ad hoc* Codex Intergovernmental Task Force on Antimicrobial Resistance (Seoul, Republic of Korea, 20-24 October)
- The 30<sup>th</sup> Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (Cape Town, South Africa, 3-7 November 2008)
- The 17<sup>th</sup> Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (Cebu, Philippines, 24-28 November 2008)
- The 40<sup>th</sup> Session of the Codex Committee on Food Hygiene (Guatemala City, Guatemala, 1-5 December 2008)
- The 21<sup>st</sup> Session of the Codex Committee on Fats and Oils (Kota Kinabalu, Malaysia, 16-20 February 2009)
- The 30<sup>th</sup> Session of the Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 9-13 March 2009)
- The 41<sup>st</sup> Session of the Codex Committee on Food Additives (Beijing, China, 16-20 March 2009)
- The 3<sup>rd</sup> Session of the Codex Committee on Contaminants in Foods (The Hague, Netherlands, 23-27 March 2009)
- The 26<sup>th</sup> Session of the Codex Committee on General Principles (Paris, France, 30 March-3 April 2009)
- The 41<sup>st</sup> Session of the Codex Committee on Pesticide Residues (Beijing, China, 20-25 April 2009)

2. The Second Session of the ***Ad hoc* Intergovernmental Task Force on Antimicrobial Resistance** will consider three working documents on risk assessment guidance regarding food-borne antimicrobial resistant micro-organisms, guidance on creating risk profiles for antimicrobial resistant food-borne micro-organisms for setting risk assessment and management priorities, and risk management guidance to contain food-borne antimicrobial resistant micro-organisms and comments submitted by the members and observers of the Codex Alimentarius Commission.

3. The Fortieth Session of the **Codex Committee on Food Hygiene** will consider among others four proposed drafts: Microbiological Criteria for *Listeria monocytogenes* in Ready-to-Eat Foods; Guidelines for the Control of *Campylobacter* and *Salmonella* spp. in Chicken Meat; an Annex on Leafy Green Vegetables including Leafy Herbs for inclusion in the Code of Hygienic Practice for

Fresh Fruits and Vegetables; and a Code of Hygienic Practice for *Vibrio* spp. in Seafood. The Committee will also consider the Microbiological Criteria for Powdered Follow-up Formula and Formulas for Special Medical Purposes for Young Children (Annex to the Code of Hygienic Practice for Powdered Formulae for Infants and Young Children).

4. The Forty-first Session of the **Codex Committee on Food Additives** will discuss the proposed maximum levels for food additives and processing aids in Codex Standards, the Inventory of Substances used as Processing Aids (IPA), the Proposals for Changes and/or Additions to the International Numbering System (INS) for Food Additives, the Specifications for the Identity and Purity of Food Additives, and the Priority List of Food Additives Proposed for Evaluation by JECFA.

5. The Third Session of the **Codex Committee on Contaminants in Foods** will continue to consider the proposed drafts on the Code of Practice for the Reduction of Acrylamide in Food and on the Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes. New work will start on the maximum levels for total aflatoxins in Brazil nuts, and the code of practice for the prevention and reduction of ochratoxin-A contamination in coffee, as approved by the 31<sup>st</sup> Commission as new work, will be also discussed.

6. The 25<sup>th</sup> Session of the **Codex Committee on General Principles** will consider the Proposed Draft Revised Code of Ethics for International Trade in Foods, and review the Principles on INGO participation as well as the Risk Analysis Policies of Codex Committees. It will also discuss issues related to "consensus" in Codex.

7. The 41<sup>st</sup> Session of the **Codex Committee on Pesticide Residues** will discuss draft MRLs for certain compounds and commodities and continue to work on the revision of the Codex Classification of Foods and Animal Feed. In addition, the Committee will consider how to facilitate the establishment of Codex MRLs for minor uses and specialty crops and the revision of the Guidelines on the Estimation of Measurement Uncertainty to provide practical guidance on the estimation and application of measurement uncertainty in pesticide residue analysis.

8. Besides, six **FAO/WHO Coordinating Committees** will hold their sessions in their respective regions between October 2008 and March 2009. They will consider Codex matters of interest to the region, promote exchange of information within the region on food legislation and food control issues, define the problems and needs of the region concerning food standards and food control, and exercise a general coordinating role for the region in these areas. Specifically, they will also identify issues related to the use or non-use of Codex standards and related texts at the national and regional levels.

9. Their dates and venues are as follows:

- (a) The 26<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Europe (Warsaw, Poland, 7-10 October 2008);
- (b) The 10<sup>th</sup> Session of the FAO/WHO Coordinating Committee for North America and South West Pacific (Nuku Alofa, Tonga, 27-30 October 2008);
- (c) The 16<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (Acapulco, Mexico, 10-14 November 2008);
- (d) The 16<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (Denpasar, Indonesia, 17-21 November 2008);

- (e) The 5<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Near East (Tunis, Tunisia, 26-29 January 2009); and
  - (f) The 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Africa (Accra, Ghana, 24-27 February 2009).
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## Appendix I

### LIST OF STANDARDS AND RELATED TEXTS ADOPTED BY THE THIRTY-FIRST SESSION OF THE CODEX ALIMENTARIUS COMMISSION

#### Part 1 – Standards and Related Texts Adopted at Step 8

| Standards and Related Texts  | Reference                |          |
|--|--------------------------|----------|
| Maximum Levels for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) (N08-2004)  | ALINORM<br>Appendix III  | 08/31/41 |
| Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid- HVPs (N09-2005) | ALINORM<br>Appendix IV   | 08/31/41 |
| Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye  | ALINORM<br>Appendix VII  | 08/31/41 |
| Maximum Levels for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “For further processing” and “Ready-to-eat”   | ALINORM<br>Appendix VIII | 08/31/41 |
| Food additive provisions of the General Standard for Food Additives (GSFA) (CODEX STAN 192-1995)   | ALINORM<br>Appendix VII  | 08/31/12 |
| Guidelines for the Use of Flavourings (N03-2006) (with the exception of Section 4)   | ALINORM<br>Appendix X    | 08/31/12 |
| Revision of the Codex <i>Class Names and International Numbering Systems</i> (CAC/GL 36-1989) (N03-2006)   | ALINORM<br>Appendix XII  | 08/31/12 |
| Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs and relevant Definitions)  | ALINORM<br>Appendix II   | 08/31/18 |
| Standard for Raw and Live Bivalve Molluscs   | ALINORM<br>Appendix III  | 08/31/18 |
| Standard for Tomatoes  | ALINORM<br>Appendix II   | 08/31/35 |
| Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Annex 1 (inclusion of ethylene) (N10-2006)                                      | ALINORM<br>Appendix II   | 08/31/22 |
| Amendment to the General Standard for the Labelling of Prepackaged Foods: Quantitative Declaration of Ingredients  | ALINORM<br>Appendix IV   | 08/31/22 |
| Amendment to the Guidelines for Use of Nutrition and Health Claims (Definition of Advertising) (N11-2006)  | ALINORM<br>Appendix V    | 08/31/22 |
| Model Export Certificate for Milk and Milk Products  | ALINORM<br>Appendix III  | 08/31/11 |
| Revised Codex Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX STAN 118-1981)  | ALINORM<br>Appendix III  | 08/31/26 |
| Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children (CAC/GL 10-1979)  | ALINORM<br>Appendix IV   | 08/31/26 |
| Maximum Residue Limits for Pesticides  | ALINORM<br>Appendix II   | 08/31/24 |
| Maximum Residues Limits (MRLs) for Veterinary Drugs (colistin)   | ALINORM<br>Appendix II   | 08/31/31 |

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

| Standards and Related Texts  | Reference              |          |
|--|------------------------|----------|
| Aflatoxin Sampling Plans for Aflatoxin Contamination in Ready-to-eat Treenuts and Treenuts Destined for Further Processing: Almonds, Hazelnuts and Pistachios (N07-2004) | ALINORM<br>Appendix IX | 08/31/41 |
| Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (N10-2007)  | ALINORM<br>Appendix XI | 08/31/41 |

| <b>Standards and Related Texts</b>  | <b>Reference</b>                 |          |
|---|----------------------------------|----------|
| Food additive provisions of the General Standard for Food Additives (GSFA) (CODEX STAN 192-1995)  | ALINORM<br>Appendix VII          | 08/31/12 |
| Revision of the Food Category System of the GSFA (N11-2007)   | ALINORM<br>Appendix IX           | 08/31/12 |
| Guidelines for the Use of Flavourings (N03-2006) (Section 4)  | ALINORM<br>Appendix X            | 08/31/12 |
| Amendments to the International Numbering System for Food Additives (CAC/GL 36-1989)  | ALINORM<br>Appendix XII          | 08/31/12 |
| Specifications for the Identity and Purity of Food Additives arising from the 68 <sup>th</sup> JECFA meeting (CAC/MISC 6)                                   | ALINORM<br>Appendix XIII, Part 1 | 08/31/12 |
| Code of Hygienic Practice for Powdered Formulae for Infants and Young Children  | ALINORM<br>Appendix II           | 08/31/13 |
| Guideline for the Validation of Food Safety Control Measures  | ALINORM<br>Appendix III          | 08/31/13 |
| Annex II on the Guidance on Microbiological Risk Management Metrics to the Principles and Guidelines for the Conduct of Microbiological Risk Management     | ALINORM<br>Appendix IV           | 08/31/13 |
| Appendix to the <i>Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems</i> (N04-2004) | ALINORM<br>Appendix II           | 08/31/30 |
| Amendment to the List of Additives of the <i>Codex Standard for Creams and Prepared Creams</i> (CODEX STAN A-9-1976) (N08-2006)                             | ALINORM<br>Appendix V            | 08/31/11 |
| Amendment to Sections 3.2 and 6.3.2 of the <i>Codex Standard for Natural Mineral Waters</i> (CODEX STAN 108-1981) (N12-2007)                                | ALINORM<br>Appendix II           | 08/31/20 |
| Maximum Residue Limits for Pesticides   | ALINORM<br>Appendix III          | 08/31/24 |
| Maximum Residues Limits (MRLs) for Veterinary Drugs (erythromycin)  | ALINORM<br>Appendix III          | 08/31/31 |
| Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Animals (N01-2006)  | ALINORM<br>Appendix II           | 08/31/34 |
| Annex on Food Safety Assessment of Foods Derived from Recombinant-DNA Plants Modified for Nutritional or Health Benefits (N02-2006)                         | ALINORM<br>Appendix III          | 08/31/34 |
| Annex on Food Safety Assessment in Situations of Low-level Presence of Recombinant-DNA Plant Material in Food (N07-2007)                                    | ALINORM<br>Appendix IV           | 08/31/34 |
| Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods  | ALINORM<br>Appendix II           | 08/31/25 |

### Part 3 – Other Standards and Related Texts Adopted

| <b>Standards and Related Texts</b>  | <b>Reference</b>        |          |
|---|-------------------------|----------|
| Amendment to the provisions for colours of the General Standard for Food Additives (GSFA)   | ALINORM<br>Appendix VII | 08/31/12 |
| Methods of Analysis in Codex  | ALINORM<br>Appendix III | 08/31/23 |
| Maximum Levels for Annatto Extracts in Codex Standards for Milk and Milk Products, including consequential changes to the provision for beta-carotene (vegetable) | ALINORM<br>Appendix II  | 08/31/11 |
| Food Additive Listings of the <i>Standard for Fermented Milks</i> (CODEX STAN 243-2003)*  | ALINORM<br>Appendix VI  | 08/31/11 |

\* As endorsed by the Committee on Food Additives

**Appendix II****LIST OF DRAFT STANDARDS AND RELATED TEXTS APPROVED AS NEW WORK BY  
THE THIRTY-FIRST SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

| <b>Responsible Body</b> | <b>Standard and Related Texts</b>  |
|-------------------------|--|
| CCRVDF                  | Priority List of Veterinary Drugs for Evaluation or Re-evaluation by JECFA   |
| TFAMR                   | Science-based Risk Assessment Guidance Regarding Food-borne Antimicrobial Resistant Microorganisms   |
| TFAMR                   | Risk Management Guidance to Contain Food-borne Antimicrobial Resistant Microorganisms  |
| TFAMR                   | Guidance on Creating Risk Profiles for Antimicrobial Resistant Food-borne Microorganisms for Setting Risk Assessment and Management Priorities       |
| CCFH                    | Commodity-Specific Annexes to the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)  |
| CCFH                    | Code of Hygienic Practice for <i>Vibrio</i> Species in Seafood   |
| CCNFSDU                 | Revision of Nutrient Reference Values of Vitamins and Minerals in the Guidelines for Nutrition Labelling (CAC/GL 2-1985)                             |
| CCFICS                  | Principles and Guidelines for the Conduct of Foreign on-Site Audits and Inspections  |
| CCFICS                  | Annex to the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001): Generic Model Health Certificate |
| CCMAS                   | Guidelines on Criteria for Methods for the Detection and Identification of Foods Derived from Biotechnology  |
| CCMAS                   | Revision of the Guidelines on Measurement Uncertainty (CAC/GL 54-2004)   |
| CCCF                    | Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA   |
| CCCF                    | Maximum Levels for Total Aflatoxins in Brazil Nuts   |
| CCCF                    | Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee  |
| CCPR                    | Priority List for Chemicals Scheduled for Evaluation and Re-evaluation by JMPR   |
| CCPR                    | Revision of Guidelines on Estimation of Uncertainty of Results (CAC/GL 59-2006)  |
| CCPR                    | Revision of the Risk Analysis Principles applied by the Codex Committee on Pesticide Residues  |
| CCFA                    | Priority List of Food Additives proposed for Evaluation by JECFA   |
| CCFA                    | Guidelines and Principles for Substances used as Processing Aids   |
| CCFL                    | Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999) – Rotenone        |
| CCFL                    | Revision of the Guidelines on Nutrition Labelling (CAC/GL 2-1985) – Implementation of the Global Strategy for Diet, Physical Activity and Health     |
| CCFFV                   | Standard for Chilli Peppers  |
| CCFFV                   | Standard for Tree Tomato   |
| CCFFV                   | Revision of the Standard for Avocado (CODEX STAN 197-1995)   |