

INFORMATION ON ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

The following information was provided by the Codex Alimentarius Commission at the TBT Committee meeting of 24-25 March 2011.

**I. CODEX SESSIONS SINCE THE LAST MEETING OF THE TBT COMMITTEE
(3-4 NOVEMBER 2010)**

- a) Codex Committee on Processed Fruits and Vegetables (Bali, Indonesia, 25-29 October 2010)
- b) Codex Committee on Nutrition and Foods for Special Dietary Uses (Santiago, Chile, 1-5 November 2010)
- c) FAO/WHO Coordinating Committee for Latin America and the Caribbean (Acapulco, Mexico, 8-12 November 2010)
- d) FAO/WHO Coordinating Committee for Asia (Bali, Indonesia, 22-26 November 2010)
- e) Codex Committee on Food Hygiene (Kampala, Uganda, 29 November – 3 December 2010)
- f) FAO/WHO Coordinating Committee for Africa (Ghana, Accra, 1-4 February 2011)
- g) Codex Committee on Fats and Oils (Penang, Malaysia, 21-25 February 2011)
- h) Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 7-11 March 2011)
- i) Codex Committee on Food Additives (Xiamen, China, 14-18 March 2011)

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

1. The **Codex Committee on Processed Fruits and Vegetables** finalised the revision of the standards for processed fruits and vegetables namely grated desiccated coconut, canned mushrooms and canned bamboo shoots. The revision is carried out within the framework of the ongoing work of the Committee on the revision of Codex standards for processed fruits and vegetables in order to bring them up to date in light of developments in science and technology as well as changes in industry and marketing practices. The Committee proceeded with its work on the revision of the Standard for Table Olives and the Sampling Plans for controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media. The Committee initiated new work on the Standard for Certain Quick Frozen Vegetables; and Proposed Draft Standard for Certain Canned Fruits.

2. **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 Commission also forwarded some questions on general issues to Coordinating Committees, especially as regards the mid-term review of the Trust Fund, the Strategic Plan, and the use of private standards.

3. 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.

4. As regards regional standards, the **Coordinating Committee for Latin America and the Caribbean** finalised the regional standards for culantro coyote and for lucuma.

5. The **Coordinating Committee for Asia** finalised the regional standards for edible sago flour and for chilli sauce and continued its work on the Proposed Draft Standard for Non-Fermented Soybean Products.

6. The **Codex Committee on Nutrition and Foods for Special Dietary Uses** finalised the Draft Annex to the *Guidelines on Nutrition Labelling: General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for the General Population*, amended the List of Methods for Dietary Fibre and continued its work on the General Principles for Establishing Nutrient Reference Values for Nutrients Associated with Risk of Noncommunicable Diseases for the General Population, continued its work on the revision of the *Codex General Principles for the Addition of Essential Nutrients to Foods* and the revision of the *Guidelines on Formulated Supplementary Foods for Older Infants and Young Children*

7. The **Codex 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. It finalised the amendments to the *Standard for Named Vegetable Oils* to include palm kernel stearin and palm kernel olein and agreed to discontinue work on the level of linolenic acid in olive oils. It agreed to undertake new work on fish oils and amendments to the composition parameters for rice bran oil in the *Standard for Named Vegetable Oils*.

8. The **Codex Committee on Methods of Analysis and Sampling** finalised the revision of the current *Guidelines on Measurement Uncertainty*, endorsed a large number of methods especially on dietary fibre and on natural mineral waters and agreed to undertake new work on principles for the use of sampling and testing in international food trade.

II. FORTHCOMING CODEX MEETINGS (UNTIL JUNE 2011)

- a) Codex Committee on Contaminants in Foods (The Hague, Netherlands, 21-25 March 2011)
- b) Codex Committee on Pesticide Residues (Beijing, China, 4-9 April 2011)
- c) Codex Committee on Fish and Fishery Products (Tromsø, Norway, 11-16 April 2011)
- d) Codex Committee on Fresh Fruits and Vegetables (Mexico City, Mexico, 2-6 May 2011)
- e) Codex Committee on Food Labelling (Quebec City, Canada, 9-13 May 2011)

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

9. **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.

10. The **Codex Committee on Fresh Fruits and Vegetables** will consider finalization of the standards for avocado and tree tomato. The Committee will also discuss standards for chilli peppers and pomegranate including a proposal for new work on a Codex Standard for Passion Fruit. As a general consideration, the Committee will examine matters concerning the uniform presentation of Codex standards for fresh fruits and vegetables and point of application of these standards in international trade vis-à-vis quality tolerances at export and/or import control stages.

11. The **Codex Committee on Food Labelling** will consider in particular the Proposed Draft Revision of the *Guidelines on Nutrition Labelling* concerning the list of nutrients that are always declared on a voluntary or mandatory basis and other issues related to the WHO Global Strategy on Diet, Physical Activity and Health. It will consider the development of a section on organic aquaculture and several amendments to the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods* and continue its discussions on the Labelling of Foods and Food Ingredients Obtained through Certain Techniques of Genetic Modification / Genetic Engineering.
