

**REPORT PROVIDED BY THE CODEX ALIMENTARIUS COMMISSION  
AT THE TBT COMMITTEE MEETING OF 9 NOVEMBER 2006**

Agenda Item 5: Updating by Observers

The following report, dated 9 November 2006, is being circulated at the request of the Codex.

**I. CODEX SESSIONS SINCE THE LAST MEETING OF THE TBT COMMITTEE  
(7-9 JULY 2006)**

- The 58<sup>th</sup> Session Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 28 June - 1 July 2006).
- The 29<sup>th</sup> Session of the Codex Alimentarius Commission (Geneva, Switzerland, 3 - 7 July 2006).
- The 28<sup>th</sup> Session of the Codex Committee on Fish and Fishery Products (Beijing, China, 18 - 22 September 2006).
- The 13<sup>th</sup> Session of the Codex Committee on Fresh Fruit and Vegetables (Mexico City, Mexico, 25 - 29 September 2006).
- The 9<sup>th</sup> Session of the FAO/WHO Coordinating Committee for North America and South West Pacific (Apia, Samoa, 10-13 October 2006).
- The 23<sup>rd</sup> Session of the Codex Committee on Processed Fruits and Vegetables (Arlington, United States of America, 16-21 October 2006).

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

1. The 29<sup>th</sup> Session of the **Codex Alimentarius Commission**, among others
  - (a) adopted 26 new or revised Codex standards or related texts (**see Appendix I**);
  - (b) approved a number of new work proposals and proposals for discontinuation of work (**see Appendix II**);
  - (c) agreed to establish new Codex *Ad Hoc* Intergovernmental Task Forces on Antimicrobial Resistance and on the Handling and Processing of Quick Frozen Foods; and to split the Committee on Additives and Contaminants into the Committee on Food Additives and the Committee on Contaminants in Foods.
2. The full report of the meeting is available at: <http://www.codexalimentarius.net> or at: [ftp://ftp.fao.org/codex/Alinorm06/al29\\_41e.pdf](ftp://ftp.fao.org/codex/Alinorm06/al29_41e.pdf)

3. The 28<sup>th</sup> Session of the **Committee on Fish and Fishery Products** finalised several texts for adoption by the Codex Alimentarius Commission, and in particular the amendment to the Standard for Canned Sardines and Sardine-Type Products allowing the inclusion of a new sardine type species (*Clupea bentincki*), that had been under discussion for several sessions. The Committee finalised the sections of the Code of Practice for Fish and Fishery Products on Salted Fish and on Quick Frozen Coated Products, and achieved substantial progress on the sections on Lobsters, Crabs and Bivalve Molluscs, and on the Proposed Draft Standard for Live and Raw Molluscs. The Committee also continued its work on the standards for sturgeon caviar and for smoked fish. The Committee agreed to develop new standards for fish sauce and for abalone, and to undertake the revision of the current Procedure for the Inclusion of Additional Species in Codex Standards.

4. The 13<sup>th</sup> Session of the **Committee on Fresh Fruits and Vegetables** finalised the Draft Standard for Table Grapes for adoption by the Codex Alimentarius Commission. The Committee made substantial progress on the Proposed Draft Standard for Bitter Cassava, as well as the Guidelines for the Quality Control of Fresh Fruits and Vegetables, and continued its work on the Draft Standard for Tomatoes.

5. Further information on the meetings held in October 2006 will be provided orally during the TBT Committee.

## II. FORTHCOMING CODEX MEETINGS

- The 28<sup>th</sup> Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (Chiang Mai, Thailand, 30 October-3 November 2006).
- The 15<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (Mar del Plata, Argentina, 13-17 November 2006).
- The 15<sup>th</sup> Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (Mar del Plata, Argentina, 6-10 November 2006).
- The 15<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (Seoul, Republic of Korea, 21-24 November 2006).
- The 6<sup>th</sup> Session of the Codex *Ad Hoc* Intergovernmental Task Force on Food Derived from Biotechnology (Chiba, Japan, 27 November–1 December 2006).
- The 38<sup>th</sup> Session of the Codex Committee on Food Hygiene (Houston, United States of America, 4-9 December 2006).
- The 25<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Europe (Vilnius, Lithuania, 15-18 January 2007).
- The 17<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Africa (Morocco, 23-26 January 2007).
- The 20<sup>th</sup> Session of the Codex Committee on Fats and Oils (London, United Kingdom, 19-23 February 2007).
- The 4<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Near East (Amman, Jordan, 26 February - 1 March 2007).
- The 28<sup>th</sup> Session of the Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 5-9 March 2007).

6. The 28<sup>th</sup> Session of the **Codex Committee on Nutrition and Foods for Special Dietary Uses** will consider the revision of the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants; the Guidelines for Use of Nutrition and Health Claims: Draft Table of

Conditions for Nutrient Contents (Fibre); and the Proposed Draft Recommendations on the Scientific Basis of Health Claims. In addition, the revision of the Standard for Gluten-Free Foods and the Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for the Use by Infants and Young Children will be discussed.

7. The 15<sup>th</sup> Session of the **Codex Committee on Food Import and Export Inspection and Certification Systems** will consider the Proposed Draft Appendices to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification and the revised Proposed Draft Principles and Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates.

8. The **FAO/WHO Coordinating Committees** to be held in the forthcoming months 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. In addition, the Coordinating Committees for Asia and for the Near East will consider proposed draft standards for commodities of interest to their respective regions.

### **III. MEMBERSHIP OF THE CODEX ALIMENTARIUS COMMISSION**

9. Belarus joined Codex in September 2006. The membership of the Commission currently comprises 174 countries and the European Community.

### **IV. RELATED ACTIVITIES OF FAO AND WHO**

10. The capacity building activities and other relevant activities of FAO and WHO that may be of interest to the Committee are presented in Appendix III.

**APPENDIX I**

**LIST OF STANDARDS AND RELATED TEXTS ADOPTED BY THE  
TWENTY-NINTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

**Part 1 – Standards and related texts adopted at Step 8 as Final Texts**

<b>Standard and Related Text</b>	<b>Reference</b>
Standard for Instant Noodles (except Sections 4 and 9 – see Part 2 of this Appendix)	Annex to CL 2006/15-CPL
Revision of the Preamble of the Codex General Standard for Food Additives	ALINORM 06/29/12, Appendix V
Food additive provisions of the General Standard for Food Additives (GSFA)	ALINORM 06/29/12, Appendix VII & XI
Maximum Level for Lead in Fish	ALINORM 06/29/12, Appendix XXIV
Maximum Levels for Cadmium in marine bivalve molluscs (excluding oysters and scallops), in cephalopods (without viscera) and in polished rice	ALINORM 06/29/12, Appendix XXV
Amendment to Section 2 “Description” of the General Standard for Cheese	ALINORM 06/29/11, Appendix II
Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	ALINORM 06/29/11, Appendix III
Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	ALINORM 06/29/11, Appendix IV
Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	ALINORM 06/29/11, Appendix V
Revision of the Standard for Whey Cheeses	ALINORM 06/29/11, Appendix VIII
Revision of the Standard for Processed Cereal-Based Foods for Infants and Young Children	ALINORM 06/29/26, Appendix II
Maximum Residue Limits for Pesticides, including Dried Chili Pepper	ALINORM 06/29/24, Appendix II
Guidelines on Estimation of Uncertainty of Results	ALINORM 06/29/24, Appendix IV
Maximum Residue Limits for Veterinary Drugs	ALINORM 06/29/31, Appendix II

**Part 2 – Standards and related texts adopted at Step 5/8 (with omission of Steps 6 and 7)**

<b>Standard and Related Text</b>	<b>Reference</b>
Standard for Instant Noodles (Sections 4 and 9 – see Part 1 of this Appendix)	Annex to CL 2006/15-CPL
Food additive provisions of the General Standard for Food Additives (GSFA)	ALINORM 06/29/12, Appendix VII & XI
Amendments to the International Numbering System for Food Additives	ALINORM 06/29/12, Appendix XVI

<b>Standard and Related Text</b>	<b>Reference</b>
Specifications for the Identity and Purity of Food Additives arising from the 65 <sup>th</sup> JECFA meeting	ALINORM 06/29/12, Appendix XVII
Appendix to the Codex Code of Practice for the Prevention and Reduction of Aflatoxins Contamination in Tree Nuts – Additional Measures for the Prevention and Reduction of Aflatoxins Contamination in Brazil nuts (N08-2005)	ALINORM 06/29/12, Appendix XX
Code of Practice for the Prevention and Reduction of Dioxin and Dioxin-like PCB Contamination in Food and Feeds	ALINORM 06/29/12, Appendix XXVI
Revision of the Guideline Levels for Radionuclides in Foods Contaminated Following a Nuclear or Radiological Emergency for Use in International Trade	ALINORM 06/29/12, Appendix XXXI
Principles and Guidelines for Imported Food Inspection Based on Risk	ALINORM 06/29/30, Appendix II
Principles for Traceability/Product Tracing as a Tool within a Food Inspection and Certification System	ALINORM 06/29/30, Appendix III
Standard for Dairy Fat Spreads	ALINORM 06/29/11, Appendix XXIII
Maximum Residue Limits for Pesticides	ALINORM 06/29/24, Appendix III

**Part 3 – Standards and related texts adopted at Step 5 of the Accelerated Procedure**

<b>Standard and Related Text</b>	<b>Reference</b>
Amendment to the Guidelines on Nutrition Labelling: Definition of Trans Fatty Acids	ALINORM 06/29/22, Appendix V

**Part 4 – Other Standards and related texts submitted for adoption**

<b>Standard and Related Text</b>	<b>Reference</b>
Labelling provisions related to processing aids for inclusion in the Codex General Standard for Fruit Juices and Nectars	ALINORM 06/29/22, paras 4-5
Methods of analysis and sampling for inclusion in Codex standards and/or in CODEX STAN 234-1999	ALINORM 06/29/23, Appendix II
Codex General Standard for Contaminants and Toxins in Foods, including Schedule I	ALINORM 06/29/12, Appendix XVIII
Amendment of the Annex to Table 3 of the GSFA	ALINORM 06/29/12, Appendix VIII
Revision of the Descriptor of Food Category 13.6 “Food supplements” of the GSFA	ALINORM 06/29/12, Appendix XXXIII
Amendment to the Standard for Whey Powders, inclusion of provision for benzoyl peroxide	ALINORM 06/29/11, para. 21
Amendment to the Food Hygiene Section in certain Standards for Milk and Milk Products	ALINORM 06/29/9C, paras 16-17 and Annex I, CODEX STAN A-6 1978 (Codex General Standard for Cheese)

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<b>Standard and Related Text</b>	<b>Reference</b>
Amendment to the reference in the Guidelines for the Assessment of the Competence of Testing Laboratories involved in the Import and Export Control of Foods (CAC/GL 27-1991)	ALINORM 06/29/23, paras 98-102

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**APPENDIX II**

**LIST OF STANDARDS AND RELATED TEXTS APPROVED AS NEW WORK BY THE  
TWENTY-NINTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

<b>Responsible Committee</b>	<b>Standard and Related Texts</b>
TFFBT	Proposed Draft Guideline for the Conduct of Food Safety Assessment of Foods derived from Recombinant-DNA Animals
TFFBT	Proposed Draft Annex to the Codex Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants (CAC/GL 45-2003) regarding food safety assessment of foods derived from recombinant-DNA plants modified for nutritional or health benefits
CCFA	Guidelines for the Use of Flavourings
CCCF	Revision of the Preamble of the Codex General Standard for Contaminants and Toxins in Foods
CCCF	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine
CCCF	Code of Practice for the Reduction of Acrylamide in Food
CCCF	Code of Practice for the Reduction of Contamination of Food with PAH from Smoking and Direct Drying Processes
CCMMP	Amendment to the List of Additives of the Code Standard for Creams and Prepared Creams
CCPR	Priority List of Pesticides (New Pesticides and Pesticides under Periodic Review)
CCPR	Extension of the Work on the Revision of the Codex Classification of Foods and Animal Feeds
CCRVDF	Priority List of Veterinary Drugs Requiring Evaluation of Re-evaluation
CCFL	Proposed Draft Amendment to the Guidelines for Organically Produced Foods (Ethylene)
CCFL	Definition of advertising as related to Health and Nutrition Claims
CCMAS	Revision of <i>Principles for the Establishment or Selection of Codex Sampling Procedures</i> in the Procedural Manual
CCMAS	Review of <i>Analytical Terminology for Codex Use</i> approved as new work by the 26 <sup>th</sup> Session of the Commission to be transferred from the Procedural Manual to a Proposed Draft Guideline on Analytical Terminology

## APPENDIX III

### FAO/WHO CAPACITY BUILDING ACTIVITIES AND RELEVANT ACTIVITIES COVERING THE PERIOD JULY 2005 – JUNE 2006

This document is based on the information provided by FAO and WHO to the 29<sup>th</sup> Session of the Codex Alimentarius Commission. A substantial part of the capacity building activities of FAO and WHO are related to food safety but are not included in the present document. Only activities and information that can be relevant in the framework of the TBT Committee were retained, including technical cooperation activities addressing both food safety and quality.

#### ***Funding Mechanisms***

FAO and WHO have established a Trust Fund for Participation in Codex to increase the participation of developing countries and countries in transition in the vital work of the Codex Alimentarius Commission. The fund provides financial support to increase their capacity to implement those standards in their own country. The seventh progress report on the FAO/WHO Codex Trust Fund covers activities for the first part of 2006 and follows on from the information contained in the 2005 Annual Report. For the period January to December 2006 it is expected that 132 delegates from 93 countries will be supported to attend 16 Codex meetings and working groups. The breakdown of participants is expected to be: 57% from lower income countries; 26% from lower middle income countries; and 17% from upper middle income countries. Following the success of the December 2005 Codex Training Course initiated by the Codex Trust Fund, further expenditures on training and the wider dissemination of the Codex Training Package is envisaged in 2006.

#### ***Technical Assistance and Supporting Material for Capacity Building***

FAO and WHO are engaged in a programme of technical assistance activities and projects at national, regional and international levels. The areas covered include training of food control officials and technical staff (food control managers, food inspectors, food analysts), provision of fellowships for future food regulators, enhancement of food control laboratory capabilities, implementation of risk analysis, risk assessment of microbiological hazards in food, support in establishing national Codex committees, policy advice and establishment of regulatory frameworks.

FAO is presently conducting a programme for improving the quality and safety of fresh fruits and vegetables, which focuses on the application of good practices (GAP, GMP, and GHP) to prevent hazards at appropriate points in the fresh fruits and vegetable chain. Subregional workshops have been held in Latin America and the Caribbean, Africa, Asia and the Near East (Egypt and Morocco) and are planned for other parts of the world. FAO has prepared a Training Package (available in CD-ROM and printed format) and an on-line database is also available. See also [www.fao.org/ag/agn/index\\_en.stm](http://www.fao.org/ag/agn/index_en.stm).

In May 2006, FAO completed implementation of a global project to address the problem of mycotoxin contamination of coffee and protect the health of coffee consumers. Initiated in 2000, the project, "Improvement of coffee quality through the prevention of mould formation", was formulated in collaboration with the International Coffee Organization (ICO) and the European coffee industry, and was executed by FAO in Brazil, Colombia, Côte d'Ivoire, India, Indonesia, Kenya and Uganda. Financing was provided by the Common Fund for Commodities (CFC), with co-financing from the Government of the Netherlands and the Institute for Scientific Information on Coffee (ISIC). For more information on the project, training resources and guidelines on the prevention of mould formation in coffee, visit [www.coffee-ota.org](http://www.coffee-ota.org).

FAO and WHO have recently been engaged in the development of a number of manuals, guidelines and training materials that should facilitate the capacity building effort. Most of these materials are developed jointly except for a few which are prepared under specific field projects operated either by FAO or WHO.

In addition to specific guidance in the area of food safety, that is not considered in the present document, these manuals include:

- The FAO tool “Strengthening the capacity of national food control systems: Guidelines to assess capacity building needs” was pilot tested under the framework of AGNS and STDF projects in Benin, Cameroon and Myanmar, and positive feedback received. The Guidelines have been published in hard copy and on CD-ROM, and posted on the AGNS web site.
- Enhancing Participation in Codex Activities - An FAO/WHO Training Pack designed to strengthen national food safety and quality systems through enhanced participation in the Codex process. It should serve as reference document for those involved in national Codex activities and as a training tool on Codex. A CD-ROM containing the visual aids and relevant reference documents will be included in the manual. It is available in several languages at: [www.fao.org/ag/AGN/food/capacity\\_codex\\_en.stm](http://www.fao.org/ag/AGN/food/capacity_codex_en.stm). An electronic web-based training course is under active preparation based on this Training Pack.

### ***Guidelines for Good Agricultural Practices***

FAO is developing an approach to support the implementation of Good Agricultural Practices (GAP) along the food-chain. GAP work focuses on information, technical assistance and capacity building to help developing countries cope with changing and globalizing food systems and the proliferation of requirements on GAP from the food industry and others, while not compromising their sustainable development objectives. Local level GAPs defined by concerned stakeholders would support farmers and governments to adopt agricultural practices that help them comply with international regulatory frameworks such as the IPPC, Codex Alimentarius and OIE, as well as implement GAP that generate environmental, economic and social sustainability in different local settings. Upon request by members, FAO is undertaking technical assistance and capacity building activities on GAP for crops, fruit and vegetables, meat, milk or feed in different countries in Africa, Latin America and Asia.

### ***Joint activities in the Fisheries area***

In addition to its activities to provide scientific advice, FAO/FII is carrying out the following activities in the area of capacity building:

- Training in developing countries on the application of HACCP, risk assessment and traceability in fisheries;
- Building national fish control capacity in developing countries, especially the least developed countries.

### ***Global projects***

The Government of Norway has recently signed a Programme Cooperation Agreement (PCA) with FAO, with the overall objective of supporting the Millennium Development Goals (MDGs) in developing countries through the work of FAO, for the period 2005-2006. One of the principal objectives of this project is “Improved Food Safety and Quality at National Level and along the Food Chain”. Activities are planned to take place during the second half of 2006 in Kenya, Uganda, Tanzania, Cambodia, Laos, Nicaragua and Burkina Faso. Outcomes to be reached include: acceptance and use of Good Agricultural Practice (GAP); capacity building and awareness raising for integrated natural resource governance and management (SARED), support to food quality and safety and Codex related work and guidelines, advice and instruments related to small-scale/artisanal fisheries implemented/developed.

### ***Regional and National Projects and Training Activities by Region***

Under its Technical Cooperation Programme (TCP), FAO has implemented numerous projects on critical aspects of food control in many countries. FAO/TCP is designed to assist Member Nations in solving their most pressing development needs. In the field of food safety these include: strengthening of national food control systems, enhancing laboratory facilities and analysis capacities

and improving the ability of member countries to comply with new trade regulations. TCP projects are generally of one to two year duration, with the possibility for a second phase of funding if warranted. Projects have also been implemented from other funding sources as indicated.

### Africa

An FAO/AGNS project was approved in May 2004 to support the implementation of a strategy to control and monitor the quality and safety of food products in the Democratic Republic of Congo. The project is scheduled to continue until April 2006.

An FAO/AGNS project to Support the Informal Food Sector in Guinea began in June 2003 and was completed in July 2005. The objective of the assistance was to help the Government to define the strategies necessary to improve the quality of food prepared and sold on the street. The project carried out surveys and pre-test feasible actions to improve the safety and quality of food sold on the street. Consumers received information on associations and other institutions working to protect the safety and quality of food.

During 2006 FAO/AGNS provided direct assistance to the Government of Mozambique in the establishment of a national Codex committee. FAO/AGNS is also assisting in the organization of a stakeholders consultation and workshop.

FAO/AGNS will be providing direct assistance to the Government of Djibouti during the second half of 2006 in the organization of a national Codex committee.

A request to FAO (AGNS) has been received from the Government of Cote d'Ivoire to formulate a project to strengthen the food control system. This project is in the formulation stage.

The Government of Senegal has requested assistance from FAO/AGNS in strengthening and supporting Quality Assurance Systems in Food Safety Laboratories. The request is currently in the approval process.

Funding is currently being sought for a subregional programme proposal developed by FAO/AGNS to facilitate trade in the Southern African Development Community (SADC) member states through food standards and food safety management.

Following a request from the Tanzania Bureau of Standards (TBS) to AGNS, a TCP project for strengthening the capacity for improving the safety and quality of fresh fruits and vegetables produced in Tanzania is currently under formulation.

### Asia

An FAO/AGNS TCP project for Mongolia to Strengthen Food Import Control commenced in November 2002 with Phase 2 of the project starting in August 2005. The objectives of the project are to establish and strengthen the national system of control of food import quality and safety. It also raised awareness of national authorities of the work of Codex internationally, the relevance of this work nationally and the importance of full stakeholder participation in food control matters. During Phase 2 of the project a food inspection guidance document is under preparation and training for food analysts is being undertaken.

An FAO/AGNS TCP project on strengthening SPS compliance for fresh fruits and vegetables commenced in Thailand in December 2003. The project was requested by the Government of Thailand given the great potential in Thailand for exporting fresh and processed fruits and vegetables and includes prevention and control of microbiological hazards in these products, technical capabilities of food producers, training on food safety and quality assurance systems for producers, processors and government officers responsible for the implementation of these systems. In addition, the overall export inspection and certification system of fruits and vegetables will be improved. A second phase of the project is being processed to finalize project activities.

During 2006 FAO/AGNS provided direct assistance to the Government of the Philippines in the establishment of a national Codex committee.

The Government of Myanmar has requested assistance from FAO/AGNS in assessing the exact needs of the country in the area of food safety and quality in order to improve the national food control system in a comprehensive manner. The Government of Myanmar has also requested the support of FAO/AGS to formulate an "Oil Crops Development Project", within the framework of the Government's cooperation arrangements with the OPEC Fund for International Development. This project formulation phase has been finalized and its implementation commenced in the second half of 2005.

The Government of Pakistan has also requested assistance from FAO (AGNS) in the area of improving the safety and quality of fresh fruits and vegetables. The request is in the formulation phase.

The Government of Sri Lanka has requested assistance from FAO (AGNS) in the area of training in food safety and quality and certification. The request is in the formulation phase.

### **Europe**

FAO/WHO-EURO held a three-day regional training course on Codex in Vilnius, Lithuania in October 2005. The objectives of this training course were to enhance the capacity of countries from the region to participate actively in Codex activities in general, and to increase their participation in the activities of the FAO/WHO Coordinating Committee for Europe (CCEURO). This training course served as preparation for the next (25<sup>th</sup>) Session of the CCEURO, to be held in January 2007 in Lithuania. The workshop was attended by 25 participants from 16 countries

An FAO/AGNS TCP project to improve food safety in Food Quality and Safety System of Armenia and Georgia is ongoing. The main objectives of the project are to strengthen the priority components of the system for strategic planning and coordination of food control activities, harmonization of food standards, inspection programmes and laboratory networks, and quality assurance programmes in agro-processing sectors.

An FAO/AGNS TCP project to provide assistance in improving a laboratory of safety and quality of food and agricultural products in the Ukraine is scheduled to be completed in September 2006. The project aims to a) provide on-site technical advice in planning and organizing the new Ukrainian Laboratory for Quality and Safety of Food and Agricultural Products; b) provide assistance in preparation for accreditation of this laboratory according to ISO 17025; c) build capacities of laboratory technical staff in specific advanced analytical techniques; and d) create awareness and develop effective dialogue about food safety related issues among all stakeholders.

A bilateral project between Albania and Italy, with FAO (AGNS) as the implementing agency, is currently in the final stages of approval. The project seeks to strengthen the Albanian national food control system, in particular the laboratories.

The Government of Croatia has requested FAO (AGNS) assistance in strengthening Codex activities in that country. The project is in the initial formulation phase.

A regional training course "Enhancing participation in Codex" was held in Tajikistan in July 2006, in collaboration with Tajikstandart, with participants attending from Kazakstan, Kyrgyzstan, Turkmenistan and Uzbekistan.

### **Latin America and the Caribbean**

FAO and the Secretaría de Agricultura, Ganadería, Pesca y Alimentos of Argentina, as the Coordinator for Latin America and the Caribbean, organized a seminar on traceability for the countries of Latin America and the Spanish-speaking Caribbean from 21 to 23 March 2006 in Buenos Aires, Argentina.

A regional workshop on “Enhancing participation in Codex” was held in December 2005 using the FAO/WHO package mentioned above and a Sub-regional Training Course was held in Antigua and Barbuda in June 2006. The objective of this course was to strengthen national Codex activities in the region and to enhance participation in the standard setting work of the Codex Alimentarius Commission.

For all these meetings, further information may be obtained from the FAO website: [www.fao.org/ag/AGN/food/meetings\\_workshops2006\\_en\\_stm](http://www.fao.org/ag/AGN/food/meetings_workshops2006_en_stm).

### ***Regional Projects***

Two FAO sub-regional projects to strengthen the analytical activities, laboratory quality assurance and capacity building of the Inter-american Network of Food Analytical Laboratories (INFAL/RILAA) are ongoing. The main objective of these projects is to assure that the laboratories provide reliable analytical results for the national food control system, as well as for the certification of food imports and exports. A total of nineteen countries from the Latin American and Caribbean Region are benefiting from the implementation of these projects. The project is implemented by the FAO Regional Office for Latin America and AGNS.

A subregional project to strengthen the analytical activities, quality assurance and capacity building in the English-speaking countries in the Caribbean is currently in the approval stage.

### ***Field Projects***

An FAO TCP project to provide technical assistance to the nutmeg industry in Grenada was approved in March 2004 and was scheduled for completion in April 2006. Activities under the project suffered delays due to the widespread disruption caused by Hurricane Ivan in September 2004. A phase 2 has therefore been requested to allow completion of the project activities. The objective of the project is to enhance farmer returns from the production of nutmeg and mace, through improving the overall quality of these products and their oil extractives for international trade and minimizing the environmental contamination due to nutmeg processing by-products. The immediate objectives are to: a) upgrade harvesting, post-harvest handling, treatment, processing of nutmegs and mace; b) strengthen the capacity to support a quality assurance programme for the nutmeg and mace industry; and c) build capacity in by-product processing.

FAO/SLAC has been assisting in the Establishment of a National Codex Committee in Jamaica and will assist the Jamaica Bureau of Standards in preparing its Plan of Action for the Codex National Committee.

An FAO project to strengthen the food control system of Suriname continued through early January 2006. The main objective of the project is to strengthen the National Food Control System through providing training, upgrading laboratory facilities and supporting the functioning of the National Codex Committee and its Working Groups. The project is being implemented by AGNS and the FAO subregional office for the Caribbean.

An FAO/subregional project on “Improving the food safety of street foods through establishing a food inspection system based on the Hazard Analysis and Critical Control Point (HACCP) system in Barbados and the Organization of Eastern Caribbean States (OECS) countries” commenced in September 2005.

Based on the results of several studies to identify the main safety and quality issues in the production and marketing chains for a range of fruits, vegetables, spices and oil crops in Latin America and the Caribbean countries, a Regional Workshop was organized by FAO/AGS and the FAO Regional Office. This late 2005 workshop was aimed at awareness creation and identifying the issues to be addressed, as well as the planning and initiation of specific programmes.

A regional project for capacity building in Latin American consumer organizations is being prepared by FAO and Consumers International Latin American Regional Office.

FAO/AGS is currently formulating a project in Uruguay on strengthening the agri-food chains suppliers to national food and nutrition programs, with emphasis on those directed to primary schools. One of the objectives of the project is to improve the quality and safety of foods delivered to schools, including nutritional quality, as well as those properties of benefit to children's health.

### **Near East**

WHO in the Eastern Mediterranean area provided assistance to Member States by facilitating national training activities covering areas such as:

- increase capacity for food safety awareness campaigns;
- safe food production techniques using HACCP;
- draft comprehensive harmonized food legislations;
- strengthening surveillance system of foodborne disease outbreaks;
- inter-laboratory seminars on analytical quality;
- national strategy on control of high risk products;
- food quality management system using ISO system and consumer food safety information centres.

In the Eastern Mediterranean area WHO assisted Member States in activities such as:

- assessment of the food safety legislations, standards, and responsibilities;
- detection of radiation contamination of food and setting national standards for radiation;
- establishment of food quality management system and training food inspectors on risk assessment, food microbiology laboratory improvement.

In 2005-6 FAO/AGNS provided support to Algeria and Yemen (in the framework of a TCP Project), Lebanon and the United Arab Emirates in the organization of their national Codex committees. Support was also provided to Qatar and UAE in the review of its food control system and the formulation of a series of recommendations towards a restructuring of the systems for more efficiency and to reflect modern approaches to food safety management.

FAO, in collaboration with the Libyan Standards and Specification Centre, held a workshop for regulators and senior technical staff working in the areas of food safety and standards. The workshop took place in Tripoli, Libya, from 12-13 February 2006.

The Government of Morocco has requested assistance from FAO (ESNS) in the area of consumer affairs and food safety. The project has just been approved and will start operation shortly.

An FAO (AGST/AGNS) project on the Development of Food Industries Division at the National Agricultural Research Centre in the Kingdom of Saudi Arabia has been formulated and is currently under consideration for funding under UTF arrangement.

### **South Pacific**

The Pacific Islands Forum Secretariat approved a Regional Trade Facilitation Project to Strengthen the Capacity of the Pacific Forum Island Countries (FICs) to Establish and Enforce Harmonized Food Legislation and Standards to Promote Trade, to be implemented by the University of the South Pacific, FAO and WHO. The project aims to strengthen the capacity of FICs to establish and enforce internationally recognized food laws, standards and inspection procedures to promote unhindered trade in safe and wholesome food. Project activities commenced in September 2005.

An FAO Regional Programme for Food Security in the countries of the Pacific plans to undertake the following activities related to food quality and safety: (1) Needs Assessment and Situation Analysis (NASA) studies on Trade Facilitation and Agriculture Policies focusing on the following (a) Food Safety and Standards; (b) Bio-Security and Quarantine; (c) Commodity Studies; (2) A regional workshop to present and endorse findings of the NASA Studies. In addition, the workshop will

further prioritize, discuss and endorse an implementation plan for the implementation of findings clearly distinguishing their regional and national significance; (3) Training Program on Food Standards and Food Safety/Bio-Security and Quarantine; and (4) Training Programme on Commodity Study.

The Government of Malaysia has requested FAO assistance to facilitate a Regional Training Programme on Strengthening National Capacities on Risk Assessment and Traceability in the Seafood Trade for the South West Pacific Region. The request is being addressed by the FAO Fish Utilization and Marketing Service, in collaboration with AGNS and is currently in the formulation stage.

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