

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Sixtieth Session, FAO Headquarters, Rome, 4 – 7 December 2007

CRITICAL REVIEW FOR THE ELABORATION OF CODEX STANDARDS AND RELATED TEXTS

MONITORING PROGRESS OF STANDARDS DEVELOPMENT

- 1) The Executive Committee agreed at its 56th Session that the session held immediately prior to the Commission would review proposals for new work, while the session held between the sessions of the Commission would monitor standards development. The 60th Session will therefore consider the monitoring of standards development
- 2) The format included in the Strategic Plan 2008-2013 was used in the presentation of the critical review, as follows. The Job Identification Number provides information on standards and related texts that were approved as new work from 2004 onwards. As the Committee needs to know the date when new work was initiated for all standards and related texts under elaboration, the first column in the Table indicates either the Identification Number, or the year when new work was approved, or the year when work actually started, as applicable. The target year is the year by which the text is to be adopted at Step 8, as agreed by the Commission on the basis of the project document. When work was initiated prior to 2004, Committees have considered the target date for all items of work under elaboration and indicated a target date to the extent possible. When Committees have specified a time frame for finalisation of work at another stage in the process, it is mentioned in the explanatory notes.
- 3) The output codes are specified in Part 2 of the Strategic Plan: 1.1: Review and develop Codex standards and related texts for food safety; 1.2: Review and develop Codex standards and related texts for food quality; 1.3: Review and develop Codex standards and related texts for food labelling and nutrition; 1.4: Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis. Scientific advice is mentioned when it has been required or provided for a specific item of work.
- 4) This document includes the updates in the status of work resulting from the Commission and the advice from the Commission or Executive Committee, where applicable, and the updates resulting from the sessions held since the Commission. The update concerning the work of Committees that have not yet met at the time of distribution of the present document will be presented in an addendum.
- 5) The Chairpersons or host countries have been invited to comment on the document. Due to the short delays, some additional comments may be received before the Executive Committee and will be made available accordingly. When the status of work is unchanged, especially if the Committees have not yet met, the comments sent earlier by the chairpersons have been retained.

6) In accordance with Rule V.2 of the Rules of Procedure and with Paragraphs 5-8 in Part 2 “Critical Review” of the Procedures for the Elaboration of Codex Standards and Related Texts, the Executive Committee is hereby invited to review the status of development of draft standards against the timeframe agreed by the Commission. In particular, the Executive Committee may propose an extension of the time frame; cancellation of work; or propose that the work be undertaken by a Committee other than the one to which it was originally entrusted.

7) To facilitate the conduct of monitoring progress of standards development, the 58th Session of the Executive Committee (June 2006) had agreed on the following criteria to be applied:

- When progress on a standard is delayed due to the need for scientific advice, the Executive Committee could encourage FAO and WHO to schedule an expert consultation to provide such advice in a timely manner, and recommend suspension of work until such time as scientific advice became available;
- When scientific advice has been provided and a standard has been under consideration for more than five years, the Executive Committee should urge the Committee concerned to take action within a specified timeframe;
- When an item has been considered for several sessions without any progress and there is no prospect of reaching consensus, the Executive Committee could propose suspension of work at a particular Step in the Elaboration Procedure for a specified period of time or discontinuation of work, or corrective action to be taken to achieve progress, fully taking into consideration the information provided by the subsidiary body concerned.¹

¹ ALINORM 06/29/3A, para. 47. The criteria were endorsed by the Commission (ALINORM 06/29/41, para. 13).

Committee and Document Title	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Codex Committee on Food Additives 21-25 April 2008						
Draft Revision of the Codex Class Names and International Numbering System for Food Additives – CAC/GL 36-2003”	N07-2005	2007	7/6	1.1		Section 2 finalised (at Step 7). Foreword and Section 3 to be revised (at Step 6)
Draft and Proposed Draft Food Additive Provisions of the GSFA	ongoing		3 and 6	1.1		
Proposed Draft Guidelines for the Use of Flavourings (N03-2006)	N03-2006	2009	2/3 and 6	1.1		Section 4 and Annexes A and B at Step 2/3; remaining sections adopted at Step 5 by the 30 th CAC.
Proposed Draft Revision of the Food Category System (FCS) of the Codex General Standard for Food Additives	N11-2007	2010	2/3	1.1		Approved as new work by the 30 th CAC.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Contaminants in Foods - 31 March - 4 April 2008						
Draft Maximum Level for Ochratoxin A in Wheat, Barley and Rye	1999		7	1.1	Reevaluation of OTA by 68 th JECFA (2007)	No consensus on the level. At Step 7 since 2004. Retained at Step 7 pending JECFA evaluation.
Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “For Further Processing”	2003		7	1.1	68 th JECFA	No consensus on the level. 68 th JECFA to evaluate the potential impact on exposure of different aflatoxin maximum levels. Retained at Step 7 pending JECFA evaluation.
Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “Ready- to-Eat”	2003		7	1.1		
Draft Maximum Level for 3-MCPD in	N08-2004	NS	6	1.1	Chloropropanols	Adopted at Step 5 by the 30 th CAC. CCCF

Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce)					evaluated by the 57 th JECFA (2001)	agreed that the Draft ML should be further considered in the light of the finalisation and implementation of the Draft Code of Practice mentioned below (also at Step 6).
Draft 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	2008	6	1.1		Adopted at Step 5 by the 30 th CAC
Proposed Draft Revision of the Preamble of the GSCTF	N04-2006	2009	2/3	1.1		
Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil nuts, Hazelnuts and Pistachios	N07-2004	NS	2/3	1.1		
Proposed Draft Code of Practice for the Reduction of Acrylamide in Food	N06-2006	2010	2/3	1.1		
Proposed Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes	N07-2006	2009	2/3	1.1		
Proposed Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	N10-2007	2010	2/3	1.1		Approved as new work by the 30 th CAC.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Fats and Oils 16-20 February 2009						
Draft Amendments to the Standard for Named Vegetable Oils: inclusion of rice bran oil	2003		6	1.2		Further consideration of some composition characteristics is required
Draft List of Acceptable Previous Cargoes	1999		6	1.1	FAO/WHO Technical Meeting	The Lists had been held at Steps 4 and 7 pending scientific advice from FAO/WHO. Taking into
Proposed Draft List of Acceptable Previous	1999		3	1.1		

Cargoes					held in November 2006	account the recommendations of the FAO/WHO Technical meeting, the Committee proceeded with its work on the issue and agreed to circulate the criteria proposed by the Technical Meeting and the lists for consideration at the next session.
Proposed Draft Criteria (Code of Practice for the Storage and Transport of Fats and Oils in Bulk)			3	1.1		
Proposed Draft Amendments to the Standard for Named Vegetable Oils: total carotenoids in unbleached palm oil	N01-2005	2007	3	1.2		Accelerated Procedure when proposed as new work. In the Committee different views were expressed by producing countries and it was returned for further comments
Proposed Draft Amendment to the Standard for Olive Oils and Olive Pomace Oils: linolenic acid	2003		3	1.2		Following the decision of the 26 th CAC (2003) when adopting the Standard, CCFO considered the level of linolenic acid taking into account the IOOC survey and agreed to resume work on the inclusion of linolenic acid in the standard. The 30 th CAC encouraged the Committee to solve this issue.
Proposed Draft Amendment to the Standard for Named Vegetable Oils: Palm Kernel Olein and Palm Kernel Stearin	N09-2007	2009	2/3	1.2		Approved as new work by the 30 th CAC.
<p>Comments by the Chairperson/host country of the Committee (June 2007):</p> <p>Of the above items, the two Draft Lists of acceptable cargoes to be carried prior to transporting edible oils and fats by sea have been in development for over 5 years. However, the Proposed Draft Criteria for assessing substances proposed for inclusion on the lists, developed by the FAO/WHO Technical Meeting, should enable more rapid progress to be made in reviewing the existing lists and agreeing the final Draft List for adoption at Step 8. The Committee is expected to be asked at the next Session to consider whether the Proposed Draft Criteria can be agreed.</p> <p>The Proposed Draft Amendment to the Standard for Olive Oils and Olive-Pomace oils on linolenic acid is intended to achieve a compromise position on the final outstanding aspect of the adopted Standard.</p>						

Codex Committee on Fish and Fishery Products - 18-23 February 2008						
Draft Standard for Sturgeon Caviar	2003		6	1.1 1.2		No consensus on the proposals to change the scope at the last session. The Committee indicated 2008 as the target date for finalisation. Chair's comments, June 2007: Same as above.

Draft Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs, Lobsters and Crabs)	ongoing		6	1.1 1.2	Joint FAO/IOC/WHO <i>ad hoc</i> Expert consultation on biotoxins in bivalve molluscs Further scientific advice may be required in the future.	The results of the Consultation were taken into account in the section on bivalve molluscs CCFFP to consider the comments from the Committee on Food Hygiene and the need for further scientific advice on biotoxins (recommendations from the 59 th CCEXEC and 30 th Commission).
Draft Standard for Live and Raw Bivalve Molluscs	1996		6	1.1 1.2		Delays in the preparation of the first draft, circulated for the first time in 2000. Scope modified several times. Several food safety issues required. The results of the Expert Consultation on biotoxins (2004) were used for the establishment of the maximum levels for biotoxins. CCFFP to consider the comments from the Committee on Food Hygiene and the need for further scientific advice on biotoxins (recommendations from the 59 th CCEXEC and 30 th Commission).
Proposed Draft Code of Practice for Fish and Fishery Products (other sections)	ongoing		3	1.1 1.2		The section on smoked fish will be considered in conjunction with the development of the corresponding standard. Chair's comments, June 2007: Same as above.
Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat	2001		4	1.1 1.2		Main issues in the standard are moisture content and use of additives. CCFFP agreed to develop a code of practice in order to solve technical issues.
Proposed Draft Code of Practice on the Processing of Scallop Meat	N02-2005	2008	4	1.1 1.2		Chair's comments, June 2007: Discussion in last session deferred to next session (2008) due to time constraints. CCFFP's session in 2008 is planned to cover 6 days (instead of 5) to improve progress.

Proposed Draft Standard for Smoked Fish	1996		2/3	1.2		Delays in the initial preparation of the draft and need to clarify the scope Chair's comments, June 2007: Could not be finalized before 2009 in CCFPP (2010 in CAC)
Proposed Draft Amendment to the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets – Breaded or in Batter (Nitrogen Factors)	N01-2007	2009	2/3	1.2		Approved as new work by the 30 th CAC
Proposed Draft Standard for Fish Sauce	N02-2007	2011	2/3	1.2		
Proposed Draft Standard for Fresh/Live and Frozen Abalone (<i>Haliotis spp</i>)	N03-2007		3	1.1 1.2		
Comments by the Chairperson/host country of the Committee : see above						

Codex Committee on Food Hygiene 30 October - 4 November 2007						
Annex: Guidance on Microbiological Risk Management Metrics	1997		5/8	1.1		Annex to the Principles and Guidelines for the Conduct of Microbiological Risk Management advanced for adoption at Step 5/8
Annex: Application of Food Safety Metrics in Risk Management Decision Making – Pasteurized Liquid Whole Eggs	2001		4	1.1		Since the structure of the microbiological risk management metrics annex had substantially changed and was completed there was no longer any need to develop the proposed annex on liquid eggs therefore the Committee agreed that this work be removed from the Committees agenda and to inform the Commission accordingly.
Proposed Draft Revision of the Recommended International Code of Practice for Foods for Infants and Children	N10-2004	2010	5/8	1.1	FAO/WHO meetings on <i>E. sakazakii</i> , <i>Salmonella</i> and other pathogens in powdered infant formula in 2004 and 2006	The 39 th CCFH agreed to forward the main body of the Code and Annexes I and III for final adoption at Step 5/8 and returned Annex II on Follow-up Formula to Step 2 for further work. This Annex needs additional scientific advice from FAO/WHO.

Proposed Draft Guidelines for the Validation of Food Safety Control Measures	2002		5/8	1.1		Advanced to Step 5/8 for adoption by the 31 st session of the Commission.
Microbiological Criteria for <i>Listeria monocytogenes</i> in Ready-to-Eat Foods	2001		2/3	1.1		To be inserted in the Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Foods. The 39 th Session on the CCFH agreed to return this annex to Step 2 for further elaboration.
Guidelines for Control of <i>Campylobacter</i> and <i>Salmonella</i> spp. in Chicken Meat	N08-2007	2010	2/3			Approved as new work by the 30 th CAC by extending scope to cover all chicken meat not only from broiler chicken. Returned to Step 2 by CCFH.
Comments by the Chairperson/ host country of the Committee (to be presented separately to CCEXEC):						

Codex Committee on Food Import and Export Inspection and Certification Systems (to be updated after CCFICS) 26-30 Nov 2007						
Proposed Draft Appendix to the Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification	N04-2004	NS	2/3	1.4		
Comments by the Chairperson/host country of the Committee (to be provided after CCFICS):						

Codex Committee on Fresh Fruits and Vegetables - 5-10 May 2008						
Draft Codex Standard for Tomatoes	1999		7	1.2		Certain sizing provisions require further consideration. The 13 th CCFFV agreed that the standard should be finalised for adoption in 2008
Draft Section 3 - Provisions concerning Sizing (draft Codex Standard for Tomatoes)	1999		6	1.2		
Proposed Draft Standard for Bitter Cassava	N03-2005	2008	6	1.2	JECFA evaluated cyanogenic glycosides in 1992 and concluded that safe level of intake could not be estimated (lack of quantitative data)	Adopted at Step 5 by the 30 th CAC, with a recommendation that, as a separate issue, the Committee on Contaminants in Foods should consider the safety levels of hydrogen cyanide proposed in the Standard, with a view to a re-evaluation of cyanogenic glycosides by JECFA. Bitter cassava is defined according to the range of hydrogen cyanide (50 to 200 mg/kg). The Standard for Sweet Cassava (CODEX STAN 238-2003) applies to varieties which contain less than 50mg of hydrogen cyanide.
Proposed Draft Guidelines for the Inspection and Certification of Fresh Fruits and Vegetables for Conformity to Quality Standards	2001		6	1.4		Adopted at Step 5 by the 30 th CAC The objective is to finalise the Guidelines in 2010.
Proposed Draft Standard for Apples	1999		2/3	1.2		The 13 th CCFFV agreed that the standard should be finalised for adoption in 2010.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on General Principles						
30 March-3 April 2009						
Proposed Draft Revised Code of Ethics for International Trade in Food	1999		3			Delays in progress are due to lack of consensus on the need for the revised Code, the overall purpose of the document and several sections. The 24 th CCGP circulated for comments a new shortened text at Step 3.

						The 59 th CCEXEC encouraged members to provide their comments on the Proposed Draft Code circulated at Step 3 and agreed that if no progress was made in the time frame set by the CCGP (2009), it would apply the criteria for conducting the critical review.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Methods of Analysis and Sampling 10-14 March 2008						
Draft Guidelines for Evaluating Acceptable Methods of Analysis	2001		7	1.4		Held at Step 7 pending publication of scientific papers related to measurement uncertainty.
Draft Guidelines for Settling Disputes on Analytical (Test) Results	2003		6	1.4		Returned to Step 6 due to substantial changes and proposed new approach based on measurement uncertainty. The objective of the CCMAS is to finalise the Guidelines in 2008.
Proposed Draft Guideline on <i>Analytical Terminology</i>	2003 N12-2006		3	1.4		Initially as revision of the Terminology Section in the Procedural Manual.
Comments by the Chairperson/host country of the Committee (June 2007):						
Draft Guidelines for Evaluating Acceptable Methods of Analysis						
After study and consideration of the published scientific papers related to measurement uncertainty the final version of the Guidelines can be accomplished and accepted by the Committee, which should be forwarded to the Commission for approval in 2008.						
Draft Guidelines for Settling Disputes on Analysis (Test) Results						
Substantial changes and the proposed new approach made during the last CCMAS Meeting in Budapest in 2007 require a new version for distribution and comments. It is preferable that the Delegation of France will continue the preparation of the new text. If the Delegation of France is no more interested to continue this work the Delegation of the host country (Hungary) should prepare the next text version which will be distributed not later than the end of this year. Because of the sensitivity of the topic it is unsure that the objective of the Committee to finalise the Guidelines in 2008 can be fulfilled. The relevance of the topic is on the other side very high.						
Proposed Draft Guidelines on Analytical Terminology						
A revision of the Terminology Section in the Procedural Manual is in the pipeline. The objective of the CCMAS to forward the Guidelines to next step in 2008 can be fulfilled.						

Codex Committee on Nutrition and Foods for Special Dietary Uses (to be updated after CCNFSDU) 12-16 November 2007						
Guidelines for Use of Nutrition Claims: Draft Table of Contents for Nutrient Contents (Part B Containing Provisions on Dietary Fibre)	1995		6	1.3	FAO/WHO scientific update on carbohydrates in human nutrition	Controversial due to the difficulties related to the definition of fibre and methodology issues. The Committee agreed to circulate the definition considered earlier and the definition proposed in the FAO/WHO report, as presented at the 28 th CCNFSDU (2006).
Draft Revised Standard for Gluten-Free Foods	1991		6	1.3		49 th CCEXEC recommended that the Standard be held at Step 7 pending clarification of the scientific basis for the establishment of a level and a method of determination. At Step 7 since 2003. Major difficulties due to lack of consensus on the acceptable level and the method of determination. The question of the method was addressed and the text including the maximum level was circulated for comments.
Draft Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children	1999		6	1.3		Adopted at Step 5 by the 30 th CAC
Proposed Draft Recommendations on the Scientific Basis of Health Claims	2003		4	1.3		This text has not been considered in detail so far due to the heavy agenda of the Committee and the time taken to address the revision of other standards.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Processed Fruits and Vegetables						
15-20 September 2008						
Draft Standard for Jams, Jellies and Marmalades	1998		6	1.2		Adopted at Step 5 by the 30 th CAC. The objective is to finalise the Standard in 2008.
Draft Standard for Certain Canned Vegetables (General Provisions)	1998		6	1.2		Adopted at Step 5 by the 30 th CAC. The objective is to finalise the main standard in 2008, the Annexes and Guidelines in 2010
Proposed Draft Annexes specific to certain canned vegetables (Proposed Draft Standard for Certain Canned Vegetables)	1998		3	1.2		The General Provisions in the Proposed Draft Standard for Certain Canned Vegetables are at Step 5. The Annexes and Guidelines will be incorporated into the Standard. The Committee agreed to complete work in 2010
Proposed Draft Guidelines for Packing Media on Canned Vegetables	1998		3	1.2		
Proposed Draft Sampling Plan including Methodological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media	N04-2007	2011	2/3	1.4		This was approved as new work for the CCPFV by the 30 th CAC.
Comments by the Chairperson/host country of the Committee (as above, inclusion of new work):						

Codex Coordinating Committee for Asia 17-20 November 2008						
Proposed draft Standard for Fermented Soybean Paste (Section 3.2)	N02-2004	2007	2/3	1.2		The section on quality factors was sent for redrafting and comments, and several changes made to the other sections, retained at Step 4
Proposed draft Standard for Fermented Soybean Paste (N02-2004) (other Sections)	N02-2004	2007	4	1.2		
Proposed draft Standard for Non Fermented Soybean Products	N06-2005	2009	2/3	1.2		Standard to be redrafted according to the classification of products established by the Committee, in order to clarify the types of products covered.
Draft Standard for Gochujang	N03-2004	2007	6	1.2		Adopted at Step 5 by the 30 th CAC for finalisation as a Regional Standard
Draft Standard for Ginseng Products	N01-2004	2007	6	1.2		Adopted at Step 5 by the 30 th CAC for finalisation as a Regional Standard
Proposed Draft Regional Standard for Chili Sauce	N05-2007	2011	2/3	1.2		Approved as new work as a regional standard by the 30 th CAC, with a recommendation that CCPFV be informed and invited to provide its views on the need for an international standard for chili sauce.
Proposed Draft Regional Standard for Edible Sago Flour	N06-2007	2011	2/3	1.2		Approved as new work as a regional standard by the 30 th CAC.
Comments by the Chairperson/host country of the Committee:						

Codex Coordinating Committee for the Near East - 26-29 January 2009						
Proposed Draft Code of Practice for Street Vended Foods	2001		2/3	1.1		
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Food Labelling						
28 April-2 May 2008						
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Draft Revised Annex 2 : Table 3 (other substances)	2002		6	1.3		The main part of Table 3 was revised and adopted by the 30 th CAC. Some substances are still for consideration as there is no agreement on their use in an organic system.
Draft Amendment to the Guidelines for Organically Produced Foods (Ethylene)	N10-2006	2008	6	1.3		Adopted at Step 5 by the 30 th CAC
Draft Definition of Advertising in relation to health and nutrition claims	N11-2006		6	1.3		Adopted at Step 5 by the 30 th CAC, with a recommendation that CCFL specify in which labelling text the definition should be included when finalised.
Draft Amendment to the <i>General Standard</i> (Quantitative Declaration of Ingredients)	2000		6	1.3		Adopted at Step 5 by the 30 th CAC
Draft Amendment to the General Standard (Draft Recommendations for the Labelling of Foods obtained through certain techniques of GM/GE): Definitions	1996		7	1.3		Highly controversial. No consensus on the consideration of the definitions (initially proposed as an amendment to the General Standard) separately from the other recommendations.
Proposed Draft Guidelines for the Labelling of Foods obtained through certain techniques of GM/GE: Labelling Provisions	1996		3	1.3		Highly controversial. The text of the Guidelines has not been considered in the Committee since 2002. Following sessions (2003 to 2007) and physical working groups have discussed the general approach and how to proceed with this issue. The 59 th CCEXEC agreed to reconsider this question <u>at its 61st Session in June 2008</u> after the 36th session of the CCFL (May 2008)
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Pesticide Residues						
14-19 April 2008						
Proposed Draft and Revised Draft MRLs	ongoing		3 and 6	1.1		

Proposed Draft Revision of the Codex Classification of Foods and Animal Feeds	N11-2004 N09-2006	2012	2/3	1.1		The limited revision of the Classification initially approved was extended to a general revision. The last CCPR session agreed that no section should be adopted separately, even if finalised, established a timetable for revision of each section. However so far the Committee has discussed only the general approach and no specific section has been considered in detail.
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Comments by the Chairperson/host country of the Committee:

Codex Committee on Milk and Milk Products - 4-8 February 2008						
Draft Model Export Certificate for Milk and Milk Products	2002		6	1.2 1.4		Adopted at Step 5 by the 29 th CAC in 2006. CCMMP requested CCFICS to comment on the consistency of the text with the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38-2001)
Proposed draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks	2003		2/3	1.2		The 7 th CCMMP agreed on a target date of 2010.
Proposed Draft Standard for Processed Cheese	2002		3	1.2		Some controversial issues related to the scope of the standard and composition requirements in view of the wide range of products concerned.
Amendment to the List of Additives of the Codex Standard for Creams and Prepared Creams	N08-2006	2008	3	1.1		Approved as new work at the 29 th CAC in 2006 – CCMMP to meet in 2008

Comments by the Chairperson/host country of the Committee:

Proposed Draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks

Based on the progress in the working group on the development of the draft amendment, New Zealand believes that this work is on track for completion by the target date of 2010.

Proposed Draft Standard for Processed Cheese

Substantive issues remain unresolved and are likely to affect the progress of this draft standard. The Working Group meeting that NZ chaired in Brussels in February

this year failed to resolve outstanding points of difference including the issue of cheese content and provisions relating to use of emulsifiers. The outcome of the discussions at the 8th session of CCMMP will help further consideration of this issue.

Amendment to the list of additives of the Codex Standard for Creams and Prepared Creams

As noted in the agenda paper this proposal was approved as new work by the 29th session of the Commission and will be discussed at the 8th session of the CCMMP in February 2008.

Ad hoc Intergovernmental Task Force on the Processing and Handling of Quick Processed Foods 25-29 February 2008						
Proposed Draft International Code of Practice for Quick Frozen Foods	2000	2008	3	1.1 1.2		After being returned to Step 3 by the 28 th CAC (2005), further work on quality provisions by correspondence was coordinated by the US Secretariat, but this did not allow to solve all outstanding issues. The 29 th CAC (2006) therefore decided to establish an intergovernmental Task Force, hosted by Thailand, to discuss and finalise both safety and quality provisions in the Code, which was returned to Step 3.
Comments by the Chairperson/host country of the Committee (June 2007): The Proposed Draft Code was planned to be circulated for comments at Step 3 for two rounds. Comments received at the first round of comments showed positive supports of the Proposed Draft Code. It seemed that most of the outstanding issues could possibly be solved. Thailand and the United States are revising the Proposed Draft Code in relation to the comments received aiming to have it circulated for the second round by August at the latest. The second revision of the Proposed Draft Code will be considered and finalized at the Task Force meeting in February 2008.						

Ad hoc Intergovernmental Task Force on Foods Derived from Biotechnology 24-28 September 2007						
Proposed Draft Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Animals	N01-2006	2009	5/8	1.1		

Proposed Draft Annex to the Guideline for the Conduct of Foods Safety Assessment of Foods Derived from Recombinant-DNA Plants: Food Safety Assessment of Foods Derived from Recombinant-DNA Plants Modified for Nutritional or Health Benefits	N02-2006	2009	5/8	1.1		As the proposed draft annex contains references to certain concepts related to nutrition, the Task Force invited the 29 th CCNFSDU (November 2007) to review the document and provide comments if necessary.
Proposed Draft Annex: Food Safety Assessment in Situations of Low-level Presence of Recombinant-DNA Plant Material in Foods	N07-2007		5/8	1.1		The Task Force agreed to request FAO to provide update on the database for data and information sharing at the 31 st Commission.
Comments by the Chairperson/host country of the Committee: Given that the Task Force unanimously agreed to advance all the three documents to Step 5/8, no further session of the Task Force is foreseen. Should the need for another session of the Task Force arise following the consideration of these proposed drafts by the 31 st session of the Commission in July 2008, the host government would make necessary arrangements in consultation with the Codex Secretariat.						

Codex Committee on Residue of Veterinary Drugs in Foods 3-7 September 2007						
Draft MRLs for Colistin and Ractopamine	ongoing		8	1.1		The 17 th CCRVDF noting that the justification for not supporting the advancement of the MRLs was not based on scientific arguments (legislation not allowing the use of beta-agonists for growth promotion), agreed to advance the MRLs for ractopamine to step 8, while noting the strong reservation of the Delegations of the European Community, Norway and Switzerland.
Proposed Draft MRLs for Erythromycin	ongoing		5/8	1.1		
Draft Maximum Residue Limits for Melengestrol acetate	ongoing		7	1.1		CCRVDF retained the draft MRLs for MGA in cattle's tissues at Step 7 with the understanding that the European Community would provide written information on the nature of their concern and all the relevant data for JECFA evaluation. If JECFA reaffirm its decision, MGA would be advanced to Step 8 at the next Session.

Draft and Proposed Draft MRLs for Flumequine (black tiger shrimp and shrimps)	ongoing		7 and 4	1.1		Discontinuation of work proposed as no information was provided on the registered use of flumequine for these species
Proposed Draft MRLs for Triclabendazole	ongoing		2	1.1	To be reevaluated by the next JECFA, including data on bioavailability. New residue data will be available.	CCRVDf to consider the MRLs recommended by the next JECFA at its 18 th Session.
Draft Guidelines for the design and implementation of national regulatory food safety assurance programmes associated with the use of veterinary drug residues in food producing animals	2002		6	1.1		Approved as new work in two parts which were later merged with an amended title at the 16 th CCRVDf in 2006, and adopted at Step 5 at the 29 th CAC. CCRVDf reviewed and amended the text at its 17 th Session (September 2007), returned it to Step 6 and agreed that the document should be finalised at its next session (adoption at the 32 nd CAC in 2009), in view of the need, especially of developing countries, to analyse the specific provisions and to evaluate the implications for their implementation with the national authorities and private sectors.

Comments by the Chairperson/host country of the Committee:

Draft Maximum Residue Limits for Melengestrol acetate – MRLs for the melengestrol acetate (MGA) are being considered by the Committee since its 13th session. The position of the European Community, which has competence and vote for matters related to the MRLs, has made difficult to reach consensus on the further advancement of these MRLs in the last three sessions of the Committee. The main reason for the European Community to oppose to the advancement of the MRLs is that MGA was evaluated by JECFA for growth promotion and this use was prohibited in the European Community. In addition the European Community criticised that some of the original data in the JECFA review and the references had not been published in peer reviewed scientific literature; and that JECFA evaluation had not considered most recent scientific developments. The European Community suggested that the substance be reconsidered by JECFA taking into account more recent scientific data.

In order to advance the MRLs, the Committee agreed that: the MRLs for MGA would be hold at Step 7; the European Community would provide written information on the exact nature of their concern and all the relevant data for JECFA evaluation; and, if JECFA reaffirm its decision, MGA would be advanced to Step 8 at its next Session.

Proposed Draft MRLs for Triclabendazole – The Committee was informed that the 66th JECFA meeting had reviewed various studies, but it did not consider the bioavailability factors from these studies in the determination of the MRLs for cattle and sheep. In view of new residue data that would be made available for evaluation by JECFA, the Committee agreed to return the proposed draft MRLs for triclabendazole in cattle, sheep and goat tissues to Step 2 and to consider the

MRLs recommended by the next JECFA meeting.

Draft Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drug Residues in Food Producing Animals – The document is the result of two separate works initiated by the Committee in its 13th session. The two documents were merged into one document at the 16th session of the Committee and forwarded to the Commission for adoption at Step 5. At its 17th Session the Committee revised the text to improve paragraph ordering and readability and to eliminate inconsistencies and redundancies. The work of the Committee has resulted in a comprehensive text, highlighting the food chain and based on risk approaches and the shifting of responsibilities to ensure food safety onto producers; and the changed role of Competent Authorities in the control and use of veterinary drugs

The Committee expressed general support for the guidelines that were both a necessary and very important to help countries to better manage the potential risks posed by the use of veterinary drugs. However, the Committee in view of the broad impact that the revised Guidelines would have on regulatory framework, private industry and consumers and the need, especially for developing countries, to consider in detail the document, to analyse the specific provisions and to evaluate the implication for their implementation with the national authorities and private sectors, agreed to further circulate the guidelines for comments at Step 6 and to consider the at its 18th Session with a view to its finalisation.

Codex Committee on Natural Mineral Waters - 11-15 February 2008						
Amendments to Section 3.2 "Health-Related Limits for Certain Substances" of the Standard for Natural Mineral Waters (CODEX STAN 108-1981)	N12-2007	2009	3	1.1 1.2		CCNMW was reactivated by the 30 th CAC in order to update the provisions on health-related substances in the current Standard for Natural Mineral Waters (CODEX STAN 108-1981). CL 2007/25-NMW seeks comments on relevant substances including new discrepancies between the health-related limits in the Standard and the 3 rd Edition of the WHO Guideline Values for Chemicals of Health Significance in Drinking water.
Comments by the Chairperson/host country of the Committee:						