

Module 2.6 (cont.)





Criteria for commodity standards

Proposals for commodity standards should be assessed against the following criteria:

- the contribution to the protection of consumer's health and prevention of fraudulent practices
- the volume of production and consumption in individual countries and volume and pattern of trade between countries
- the diversification of national legislation and apparent resultant or potential impediments to international trade

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Criteria for commodity standards (cont.)

Proposals for commodity standards should be assessed against the following criteria:

- international or regional market potential
- amenability of the commodity to standardization
- coverage of the main consumer protection and trade issues by existing or proposed general standards
- number of commodities that would need separate standards indicating whether raw, semi-processed or processed products are to be included in the standard

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Important principles of the Codex elaboration procedures

- Inclusiveness
- Transparency

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Elaboration procedures (eight-step normal)

Step 1: The Commission decides to elaborate a standard and assigns the work to a committee. A decision to elaborate a standard may also be taken by a committee.

Step 2: The Secretariat arranges preparation of a proposed draft standard.

Step 3: The proposed draft standard is sent to governments and international organizations for comment.

 $\label{thm:comments} \textbf{Step 4:} \ \textbf{The Secretariat forwards comments to the committee}.$

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Elaboration procedures (eight-step normal) (cont.)

Step 5: The proposed draft standard is sent to the Commission through the Secretariat for adoption as a draft standard.

Step 6: The draft standard is sent to governments and international organizations for comment.

Step 7: The Secretariat forwards comments to the committee

Step 8: The draft standard is submitted to the Commission through the Secretariat for adoption as a Codex standard.

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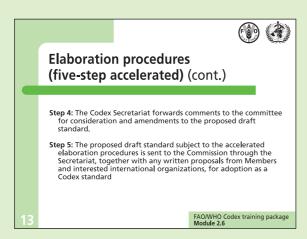
Elaboration procedures (five-step accelerated)

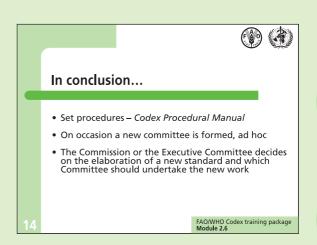
Step 1: The Commission decides to elaborate a standard on the basis of consensus or a two-thirds majority of votes cast using the accelerated procedure and assigns the work to a committee.

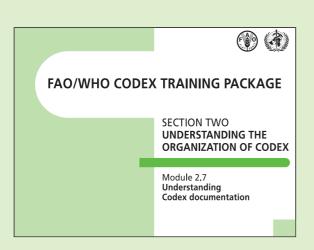
Step 2: The Secretariat arranges preparation of a proposed draft standard.

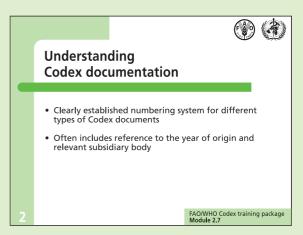
Step 3: The proposed draft standard is sent to governments and international organizations for comment. When standards are subject to the accelerated procedure, Members of the Commission and the interested international organizations are notified.

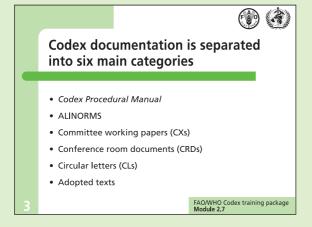
Module 2.6 (cont.)

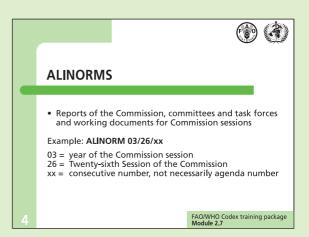


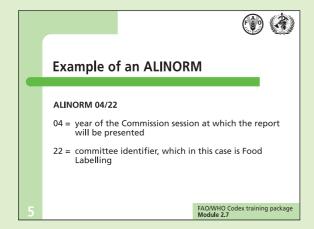


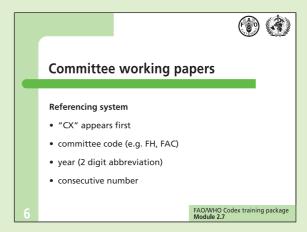




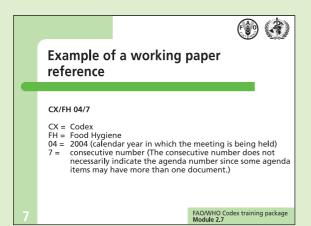


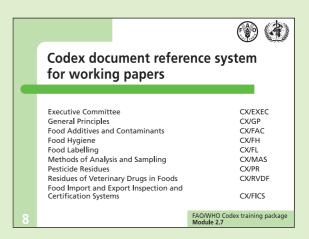


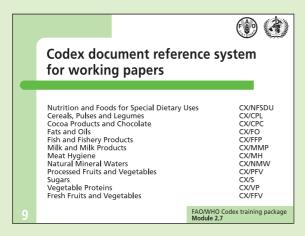


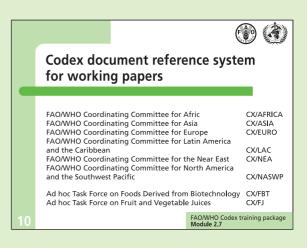


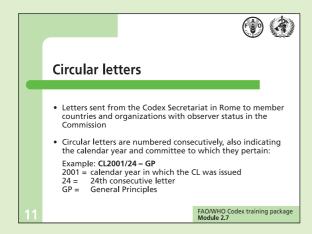
Module 2.7 (cont.)

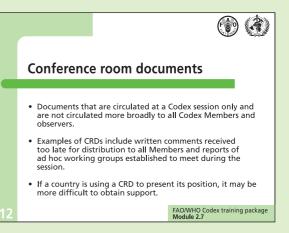












Module 2.7 (cont.)



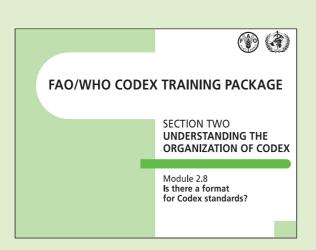


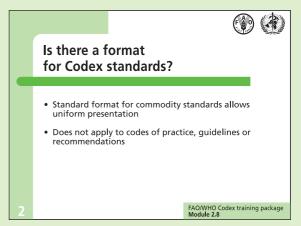
Adopted texts

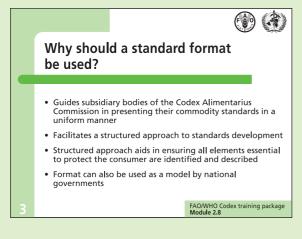
A standard would be identified as CODEX STAN or CX STAN, followed by a letter (for selected standards) and number, then the year the standard was adopted and, if applicable, the year it was revised. For example, the Codex standard for named vegetable oils is identified as CX STAN 210–1999.

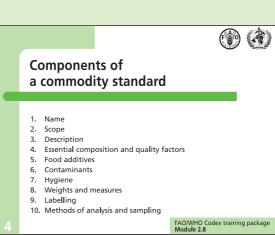
Recommended codes of practice and guidelines follow a similar identification system, except that the abbreviations RCP or GL are used. For example, the Code of hygienic practice for aseptically processed and packaged low-acid foods is identified as CAC/RCP 40–1993. The Codex general guideline on claims is identified as CAC/GL 1–1979 (Rev. 1–1991).

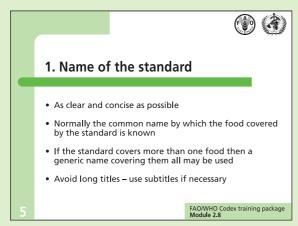


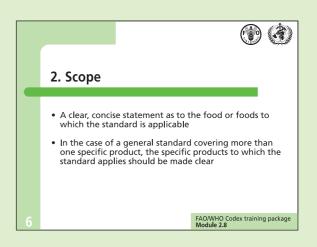












Module 2.8 (cont.)





3. Description

 Definition of the product or products with an indication, where appropriate, of the raw materials from which it is derived and any necessary references to processes of manufacture

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4. Essential composition and quality factors

Should contain all quantitative and other requirements, including:

- Identity characteristics
- Provisions on packing media
- Requirements as to compulsory and optional ingredients
- Quality factors that are essential for the designation, definition or composition of the product

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4. Essential composition and quality factors (cont.)

- Essential quality factors that may have an impact on the health of consumer, e.g. criteria of the raw material
- Quality criteria for the finished products, with the object of preventing fraud
- Non-essential factors are attached as an appendix, e.g.

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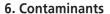
5. Food additives

- Section contains the names of additives permitted and, where appropriate, the maximum amount
- Only those additives that have an ADI assigned by JECFA and have been considered by CCFAC are permitted
- Should be presented in a tabular format: Name of additive; maximum level (in percentage or mg/kg)

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Pesticide residues

 Should include, by reference, levels for pesticide residues that have been established by Codex for the product concerned

Other contaminant

- Other contaminants (e.g. heavy metals) and, where appropriate, the maximum level permitted in the food.
- Should also be in a tabular form: Name of contaminant; maximum level (in percentage or mg/kg)

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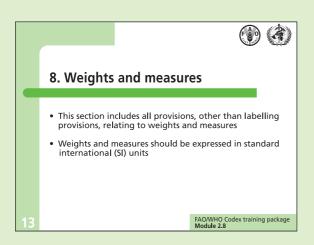


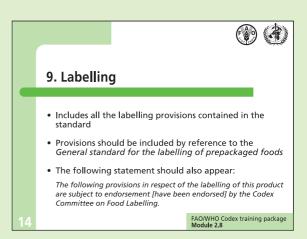
7. Hygiene

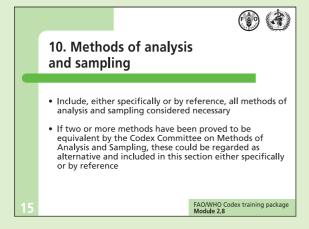
- Any specific mandatory hygiene provisions considered necessary should be included in this section
- Reference should also be made to applicable codes of hygienic practice
- The following statement should also appear:

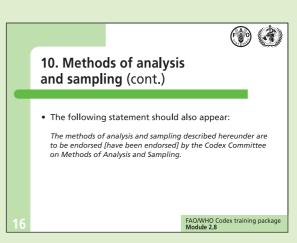
"The following provisions in respect of the food hygiene of this product are subject to endorsement [have been endorsed] by the Codex Committee on Food Hygiene."

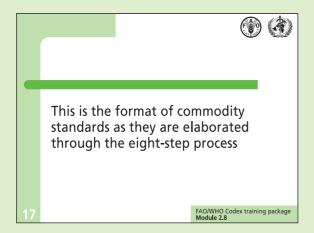
Module 2.8 (cont.)

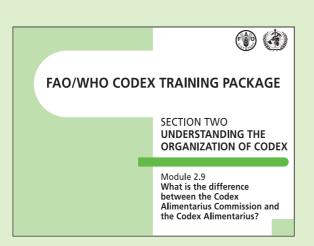


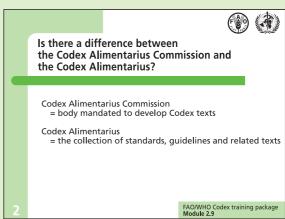


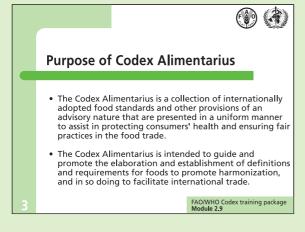


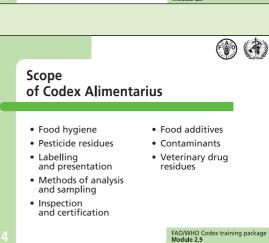


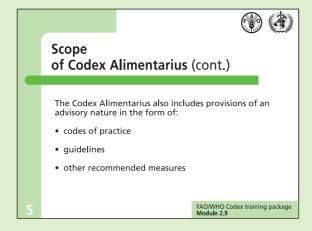


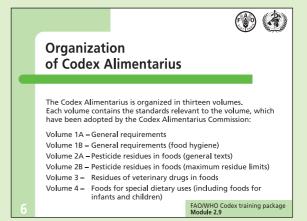




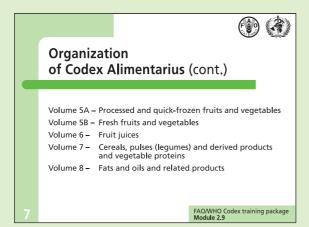


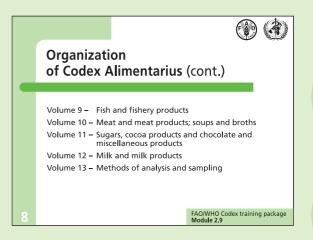


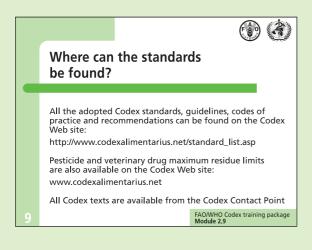




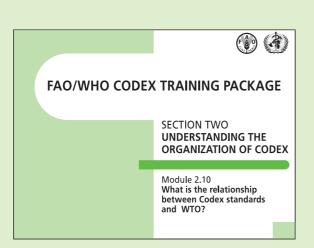
Module 2.9 (cont.)







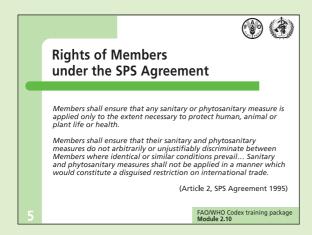














Module 2.10 (cont.)





Obligations of Member under the SPS Agreement (cont.)

- Accept SPS measures of other Members as equivalent even if such measures differ from their own provided they achieve the same appropriate level of protection
- Participate in the relevant international standards organizations

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Examples of SPS measures

- Inspection of products for microbiological contaminants
- Fumigation treatments for products
- Maximum residue limits for pesticide residues in foods

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Linkages between Codex and the SPS Agreement

The SPS Agreement states:

- food safety measures necessary to protect public health should conform to Codex standards
- national regulations consistent with Codex standards are presumed to meet the requirements of the SPS
- member countries should base their food safety standards on the standards of the Codex Alimentarius

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Linkages between Codex and the SPS Agreement (cont.)

- Codex is the reference point for standards pertaining to food safety
- Codex is the reference point for harmonizing national food safety standards

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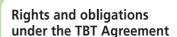


SPS Agreement recognizes...

The Codex standards, guidelines and recommendations relating to:

- food additives
- veterinary drug and pesticide residues
- contaminants
- · methods of analysis and sampling
- codes and guidelines of hygienic practice

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These are similar to their rights and obligations of Members under the SPS Agreement. Some of these common elements include:

- the right to establish their own appropriate level of protection
- basic obligations for non-discrimination
- national treatment
- $\bullet \ \ use \ of \ international \ standards \\$
- notification of proposed measures and the creation of "enquiry points"

Module 2.10 (cont.)





Differences between the SPS and TBT Agreements

- Under the SPS Agreement, the only justification for not using Codex food safety standards is scientific argument.
- Under the TBT Agreement, governments may decide that international standards are not appropriate for other reasons, including fundamental technological problems or geographical factors.
- SPS measures are only imposed to the extent necessary to protect human, animal or plant health, on the basis of scientific information.
- TBT regulations may be introduced when necessary to meet a number of objectives, such as national security or the prevention of deceptive practices.

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Linkage between Codex and the TBT Agreement

- Unlike the SPS Agreement, Codex is not specifically referenced in the TBT Agreement.
- However, it does reference, more broadly, "standards developed by appropriate international bodies".
- For food, this would be standards developed by the Codex
 Alimentarius Commission
- A critical non-SPS area relates to prevention of "deceptive practices", which gives particular prominence to labelling and non-health-related quality standards developed by Codex.

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Why does WTO refer to Codex standards as benchmarks for food safety?

- The requirement in the SPS Agreement for measures to be science-based.
- Codex has adopted a statement of principle concerning the role of science in the Codex decision-making process:

The food standards, guidelines and other recommendations of Codex Alimentarius shall be based on the principle of sound scientific analysis and evidence, involving a thorough review of all relevant information, in order that the standards assure the quality and safety of the food supply.

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Why does WTO refer to Codex standards as benchmarks for food safety? (cont.)

Codex has also adopted statements of principle regarding the role of food safety risk assessment in Codex standard setting:

- Health and safety aspects of Codex decisions and recommendations should be based on a risk assessment, as appropriate to the circumstances
- Food safety risk assessment should incorporate the four steps of the risk assessment process, and should be documented in a transparent manner

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SPS Agreement recognizes... Bottling method (SPS) *Codex Code of Hygiene Practice Product description (TBT) *Codex standard *Codex standard *Codex general standard for Labelling of Prepackaged Foods *Additives (SPS) *Codex general standard for Foods Additives Foods Additives *Codex general standard for Foods Additives *Codex ge

