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食品法典委员会

联合国
粮食及农业组织

世界
卫生组织

JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

议题 7

粮农组织/世界卫生组织联合食品标准计划

食品法典委员会

第二十九届会议

2006 年 7 月 3 - 7 日，日内瓦（瑞士）国际会议中心

制定新标准和相关文本（包括提交的项目文件）及停止工作的建议清单

1. 制订新标准和相关文本的建议清单包含在表 1 中。请食典委考虑到执行委员会进行的重点审查，**决定**是否开展各项新的工作，并决定哪个附属机构或其他机构应该开展工作。请食典委根据其*战略框架*及*确定工作重点和建立附属机构的标准*来**审议**这些建议。

2. 停止工作的建议清单包含在表 2 中。请食典委**决定**是否停止各项工作。

3. 新工作的项目文件见附件。

表 1：新的工作建议

负责的委员会	标准及相关文本	参考文件	见项目文件编号
生物技术食品政府间特设工作组	对重组 DNA 动物食品进行食品安全评估的拟议准则草案	ALINORM 06/29/34，第 19 和 23 段，附录 II	1
生物技术食品政府间特设工作组	对重组 DNA 植物食品进行食品安全评估的食典准则关于营养或卫生福利改变后的重组 DNA 植物食品的食品安全评估拟议附件草案（CAC/GL 45-2003）	ALINORM 06/29/34，第 32 和 36 段，附录 III	2
食品添加剂和污染物规范委员会	调味剂使用准则	ALINORM 06/29/12，第 87 段和附录 XIV	3
食品添加剂和污染物规范委员会	修订食品中污染物和毒素一般食典标准序言	ALINORM 06/29/12，第 119 段和附录 XIX	4
食品添加剂和污染物规范委员会	预防和减少葡萄酒中赭曲霉素 A 污染的实用规范	ALINORM 06/29/12，第 140 段和附录 XXIII	5
食品添加剂和污染物规范委员会	减少食品中丙烯酰胺的实用规范	ALINORM 06/29/12，第 185 段和附录 XXIX	6
食品添加剂和污染物规范委员会	减少熏制和直接干燥过程中食物受多环芳香烃污染的实用规范	ALINORM 06/29/12，第 188 段和附录 XXX	7
奶及奶制品规范委员会	修订奶酪和精制奶酪法典标准添加剂清单修正案	ALINORM 06/29/1，第 159 段和附录 XXVII	8
农药残留规范委员会	农药重点清单（新农药和定期审查的农药）[1]	ALINORM 06/29/24，第 211 – 221 段和附录 X	
农药残留规范委员会	扩大修订食品和动物饲料法典分类的工作	ALINORM 06/29/24，第 170 – 171 段和附录 IX	9
食品中兽药残留规范委员会	需要评价再评价的兽药重点清单[2]	ALINORM 06/29/31，第 133 段和附录 XI	
食品标签规范委员会	有机生产的食品准则拟议修正草案（乙烯）	ALINORM 06/29/22，第 77 段	

[1] 正在开展工作。无需项目文件。

[2] 正在开展工作。无需项目文件。

负责的委员会	标准及相关文本	参考文件	见项目文件编号
食品标签规范委员会	广告定义	ALINORM 06/29/22，第 146 段	
分析和取样方法规范委员会	修订程序手册中的***确定或选择食典取样程序原则***	ALINORM 06/29/23，第 113－114 段	
分析和取样方法规范委员会	审查食典委第二十六届会议作为新工作批准的[3]、将从程序手册转移至分析术语拟议准则草案的供***食典使用的分析术语***	ALINORM 06/29/23，第 55 段	

表 2：停止工作的建议

负责的委员会	标准及相关文本	参考文件
食品添加剂和污染物规范委员会	停止关于食品添加剂通用标准食品添加剂条款草案和拟议草案的工作	ALINORM 06/29/12，第 81 段和附录 XIII
农药残留规范委员会	食典最高残留限量拟定程序拟议修正草案（关于确定临时最高残留限量）	ALINORM 06/29/24，第 203－210 段

[3] ALINORM 03/41，附录 VII

ANNEX I

PROJECT DOCUMENTS :

CODEX *AD HOC* INTERGOVERNMENTAL TASK FORCE ON FOODS DERIVED FROM BIOTECHNOLOGY

PROJECT DOCUMENT NO 1: GUIDELINE FOR THE CONDUCT OF FOOD SAFETY ASSESSMENT OF FOODS DERIVED FROM RECOMBINANT-DNA ANIMALS

1. Purposes and scope of the proposed work

To develop a guideline for the conduct of food safety assessment of foods derived from recombinant-DNA animals, taking into account the *Statement of Principle Concerning the Role of Science in the Codex Decision Making Process and the Extent to Which Other Factors are Taken into Account*.[4] The guideline would take as a model the Codex Guideline for the Conduct of Food Safety Assessment of Food Derived from Recombinant-DNA Plants (CAC/GL 45-2003), taking into account the differences between plants and animals.

2. Relevance and timeliness

This work would be in line with the recommendations of the First Session of the Task Force on Foods Derived from Biotechnology of March 2000 (ALINORM 01/34, para 28) which identified the development of guidelines on safety of foods produced from recombinant-DNA animals as a third priority. The development of this third guideline is timely because recombinant-DNA animals are in development in many countries and could be placed on the market in the near future. The availability of Codex guidelines would help individual countries to develop their own safety standards and regulatory framework.

3. The main aspects to be covered

The guidelines will form a framework for assessing the safety of food from recombinant-DNA animals, using the plant guideline (CAC/GL 45-2003) as a model.

4. Assessment against the criteria applicable to general subjects as contained in the *Criteria for the establishment of work priorities.*

General Criterion

Consumer protection from the point of view of health, food safety, ensuring fair trade practices in the food trade and taking into account the identified needs of developing countries: this new work will contribute to enhancement of consumer protection by providing guidance as to how to perform safety assessment of food derived from recombinant-DNA animals.

Criteria applicable to general subjects

a. *Diversification of national legislations and apparent resultant or potential impediments to international trade:* This new work will provide scientific guidance which countries will be able to use to develop their own safety assessment methodology, safety standards and regulatory framework, and which, when applied internationally, may assist in providing a harmonized approach.

b. *Scope of work and establishment of priorities between the various sections of work:* See section 1, above.

c. *Work already undertaken by other organizations in this field and/or suggested by the relevant international intergovernmemtal body(ies):* This new work does not duplicate work undertaken by other international organizations and builds on work undertaken by the FAO/WHO Expert Consultation on the Safety Assessment of Foods Derived from Genetically Modified Animals, including Fish (2003).

5. Relevance to Codex Strategic Objectives

The new work contributes to protecting the health of consumers and ensuring fair practices in the trade of foods derived from modern biotechnology by satisfying the following 'Strategic Objectives and Priorities' (CAC Strategic framework 2003-07):

Objective 1: Promoting sound regulatory frameworks

Objective 2: Promoting widest and consistent application of scientific principles and risk analysis

[4] Codex Alimentarius, Procedural Manual

Objective 4: Enhance capacity to respond effectively and expeditiously to new issues, concerns and developments in the food sector

Objective 6: Promoting maximum application of Codex standards

6. Information on the relation between the proposal and other existing Codex documents

The proposed document will not duplicate existing Codex documents and, in particular, will be consistent with the Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius[5] and the Principles for the Risk Analysis of Foods Derived from Modern Biotechnology (CAC/GL 44-2003). It will complement the Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant DNA-Plants (CAC/GL 45-2003), and the Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant DNA Microorganisms (CAC/GL 46-2003).

7. Identification of any requirement for and availability of expert scientific advice

FAO and WHO held an Expert Consultation on the Safety Assessment of Foods Derived from Genetically Modified Animals, including Fish, in Rome, Italy on 17-21 November 2003, whose outcome should be used, as applicable, in the preparation of this new document. The need for further scientific advice will be considered during the elaboration process of the texts.

8. Identification of any need for technical input to the standard from external bodies that this can be planned for

Coordination with the OIE may be required, as appropriate.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5 and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed 5 years.

It is expected that the document can be completed within the four-year life span of the Task Force.

[5] Codex Alimentarius, Procedural Manual

PROJECT DOCUMENT NO 2: FOOD SAFETY ASSESSMENT OF FOODS DERIVED FROM RECOMBINANT-DNA PLANTS MODIFIED FOR NUTRITIONAL OR HEALTH BENEFITS

1. Purposes and scope of the proposed work

To provide further guidance, in the form of an annex to the Guidelines for the Conduct of Food Safety Assessment of Foods Derived From Recombinant-DNA Plants (CAC/GL 44-2003), with respect to any additional safety and nutritional considerations related to the assessment of foods derived from nutritionally-enhanced recombinant DNA plants. The scope of this work would not cover plants expressing pharmaceuticals or other non-food related substances as the primary purpose of these plants is not food use but rather for use as factories to produce industrial or pharmaceutical compounds.

2. Relevance and timeliness

There is currently extensive research and development in the area of "second generation" recombinant-DNA plants, including those intentionally modified to enhance the nutritional attributes of foods derived from these plants. It is expected that these products will be ready for commercialization in the very near future.

The Codex *Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants* (CAC/GL 45-2003) describes the recommended approach to carry out safety assessment of food derived from recombinant-DNA plants. It also provides general guidance with respect to intentional nutritional modification (paragraphs 48-53). In particular, it is stated that "*foods derived from recombinant-DNA plants that have undergone modification to intentionally alter nutritional quality or functionality should be subjected to additional nutritional assessment [beyond that conducted when modifications are for other purposes] to assess the consequences of the changes and whether the nutrient intakes are likely to be altered by the introduction of such foods into the food supply*."

There would be significant value for the Task Force to undertake work aimed to provide further guidance relating to additional safety and nutritional considerations that the assessment of these nutritionally-enhanced foods may require.

3. The main aspects to be covered

Additional safety and nutritional considerations for the assessment of foods derived from recombinant-DNA plants modified for nutritional or health benefits include such aspects as bioavailability and physiological function of the intended modification. Particular focus will be given to staple crops of interest to populations in developing countries

4. Assessment against the criteria applicable to general subject as contained in the *Criteria for the establishment of work priorities.*

This proposal is consistent with:

General Criterion: *Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.*

Criteria applicable to general subjects:

(a) *Diversification of national legislations and apparent resultant or potential impediment to international trade*: This new work will provide scientific guidance which countries will be able to use to develop their own safety assessment approach, and when applied internationally, may assist in providing a harmonized approach.

(c) *Work already undertaking by other international organizations in this field and/or suggested by relevant international intergovernmental body(ies)*: There is no other international organization that has undertaken international standard setting activities for foods derived from nutritionally enhanced recombinant-DNA plants.

5. Relevance to Codex Strategic Objectives

The proposal meets the following objectives:

Objective 1: Promoting sound regulatory frameworks

Objective 2: Promoting widest and consistent application of scientific principles and risk analysis

Objective 4: Enhancing capacity to respond effectively and expeditiously to new issues, concerns, and

developments in the food sector

Objective 6: Promoting maximum application of Codex standards

6. Information on the relation between the proposal and other existing Codex documents.

This proposed approach to complementing the existing plant guidelines for nutritionally enhanced products is consistent with that taken by the Task Force to provide detailed guidance on the assessment of potential allergenicity of newly expressed protein(s).

The proposal supports but not duplicate the Codex *Principles for the Risk Analysis of Foods derived from Modern Biotechnology* (CAC/GL 44-2003) and the Codex *Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants* (CAC/GL 45-2003).

There may be a need to ensure consistency and links, as appropriate, between the draft annex and the existing Codex texts dealing with health and nutrition labelling and claims.

7. Identification of any requirement for and availability of expert scientific advice.

There may be a need to consult other relevant Codex Committees (e.g., Codex Committee on Nutrition and Foods For Special Dietary Uses).

The following document may be taken into account:

Joint WHO/FAO Nutrient Risk Assessment Workshop: A model for establishing upper levels of intake for nutrients and related substances, 2-5 May 2005, Geneva, Switzerland.

The need for further scientific advice may be considered during the elaboration process of the draft annex.

8. Identification of any need for technical input to the standard from external bodies that this can be planned for.

The following documents may be taken into account:

Report of the OECD Workshop on the Nutritional Assessment of Novel Foods and Feeds (Ottawa, Canada, 2001)

Nutritional and Safety Assessments of Foods and Feeds Nutritionally Improved through Biotechnology – Prepared by the Task Force of the ILSI International Food Biotechnology Committee as published in IFT's Comprehensive Reviews in Food Science and Food Safety (2004).

The need for further scientific advice may be considered during the elaboration process of the draft annex.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5 and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed 5 years.

It is expected that the document can be completed within the 4 year life-span of the Task Force.

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

PROJECT DOCUMENT NO 3: PROPOSAL FOR NEW WORK ON THE ELABORATION OF GUIDELINES FOR THE USE OF FLAVOURINGS, ALINORM 06/29/12, APPENDIX XIV

1. The purpose and scope of the guideline;

To integrate flavourings into the Codex system by elaborating a Codex Guideline for flavourings that establishes safe conditions of use, and practices that do not mislead consumers, similar to the Codex principles for the safe use of food additives described in the Preamble of the General Standard for Food Additives (GSFA; CODEX STAN 192-1995 Rev. 6-2005). The Guideline will reference the safety assessments completed by JECFA.

2. Its Relevance and timeliness;

Flavourings are a major category of ingredients intentionally added to food. Development of a guideline will provide a means for Codex to offer advice and information on the safe conditions of use for flavouring substances, and to facilitate fair trade of foods in international commerce.

JECFA has evaluated over 1600 flavouring substances and assigned them a status of "no safety concern at estimated

levels of intake." It is appropriate to elaborate a guideline for the safe use of flavouring substances with reference to the evaluations completed by JECFA.

JECFA has also embarked on work to establish a method for evaluation of natural flavouring complexes. So far only a few natural flavouring complexes have been evaluated. Nevertheless, it would be prudent to include these in the guidelines for future reference.

3. The main aspects to be covered;

This Guideline would provide definitions, and principles for the safe use of flavourings similar to the Codex principles for the safe use of other food additives described in the Preamble of the GSFA. Appendix II contains a description of the changes to the "General Requirements for Natural Flavourings" Guideline (CAC/GL 29-1987) and the new proposed draft Codex Guideline for the Use of Flavourings. The main aspects to be covered by the proposed draft guideline are:

i. Scope;

ii. Definitions;

iii. General Principles for the Use of Flavourings;

iv. Flavouring Adjuvants;

v. Substances of Toxicological Concern;

vi. Methods of Analysis;

vii. Hygiene;

viii. Labeling;

ix. Specifications of Identity and Purity; and,

x. References to the Evaluations of Flavourings Completed by JECFA.

4. An assessment against the *Criteria for the establishment of work priorities;*

This proposal is consistent with the Criteria applicable to general subjects:

a. Consumer protection from the point of view of health and fraudulent practice.

By acknowledging the safety evaluations performed by JECFA, a Codex guideline will lead to more consistent protection of consumer health by ensuring the safe use of flavourings internationally.

b. Diversification of national legislations and apparent resultant or potential impediments to international trade.

The absence of a Codex guideline for flavourings contributes to inconsistencies in the regulation of flavouring substances among different countries. This may present non-tariff barriers to the free movement of foods and disruptions in international food trade.

c. Scope of work and establishment of priorities between the various sections of work.

The scope of work is provided in Item 1, above.

d. Work already undertaken by other international organizations in this field.

Other than the safety assessments performed by JECFA, other Codex Members including the European Community's European Food Safety Authority (EFSA), the Council of Europe and Korea's Food and Drug Administration have initiated their own evaluation of flavoring substances.

5. Relevance to the Codex Strategic objectives;

The new work contributes to the safety of human health and fair trade practices by satisfying the need for advice to governments on the safe use of flavouring substances in food.

6. Information on the relation between the proposal and other existing Codex documents;

In 1972, Codex published three definitions for flavouring substances in their "List of Food Additives Evaluated for Their Safety-in-Use in Food" (CAC/FAL 1-1973). In 1985, the Commission adopted the "General Requirements for Natural Flavourings," which was published as CAC/GL 29-1987, and contained revised definitions for natural flavourings. The proposed new work would incorporate CAC/GL 29-1987, and augment it with additional guidance on definitions, General Principles for the Safe Use of Flavourings, labeling, and specifications. In addition, it would provide a reference to the safety evaluations of flavouring substances completed by JECFA to augment Appendix A of CAC/GL 29-1987 (References to Lists of Raw Materials Suitable for the Preparation of Natural Flavors) which is retained as Appendix A in the proposed new guideline. It is proposed that CAC/GL 29-1987 be revoked upon completion of this new work.

7. Identification of any requirement for and availability of expert scientific advice;

JECFA has already conducted evaluations of the majority of the chemically-defined flavouring substances, and has embarked on work to establish a method to evaluate natural flavouring complexes. The conclusions are available on the JECFA website

8. Identification of any need for technical input to the guideline from external bodies so that plans may be made.

JECFA requests industries to provide updated poundage and use level data.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

The time-line for completing work on the proposed guideline is four years. Therefore, if the new work is approved by the Commission in 2006, a proposed draft guideline could be considered at Step 3 by the next session of the Committee in 2007, and adopted by the Commission at Step 5 and at Step 8 in 2008, and in 2009, respectively.

PROJECT DOCUMENT NO 4: PROPOSAL FOR NEW WORK ON THE REVISION OF THE PREAMBLE OF THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS AND THE PROCEDURAL MANUAL, ALINORM 06/29/12, APPENDIX XIX

1. The purpose and scope of the revision

The current preamble to the General Standard for Contaminants and Toxins in Food (GSCTF) contains several references to procedural issues, which are addressed to Codex. As the GSCTF is addressed to Codex Members, it is proposed as future work to revise the preamble deleting the procedural provisions from the preamble of the GSCTF and to include these in the Procedural Manual.

The "Complementary food categorisation system for the GSCTF" requires some revision.

As some of the provisions in the Procedural Manual as regards the contaminants are outdated, it is appropriate to update this part of the Procedural Manual.

2. Its relevance and timeliness

The proposed revision is relevant as it will improve consistency and update current provisions in the Procedural Manual.

3. The main aspects to be covered

- extracting the procedural provisions from the preamble to GSCTF to include them in the Procedural Manual;
- revising of the "Complementary food categorisation system for the GSCTF";
- updating of the provisions on the Procedural Manual as regards the contaminants:
- align the language of the Preamble with the language contained in the Procedural Manual.

4. An assessment against the Criteria for the establishment of work priorities

This proposal is consistent with the following criteria for the establishment of Work priorities:

Consumer protection fro; the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.

5. Relevance to Codex Strategic objectives

This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003-2007.

6. Information on the relationship between the proposal and other existing Codex documents

This new work is recommended by the 38th session of the CCFAC.

7. Identification of any requirement for and availability of expert scientific advice

None

8. Identification of any need for technical input to the standard from external bodies.

None

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5/8, and the proposed date for adoption by the Commission.

If the Commission accepts, in 2006, that the proposal for new work should proceed, the foreseen revisions will be circulated for consideration at Step 3 at the next Session of the Committee. Adoption at Step 5 is planned for 2008 and adoption at Step 8 can be expected in 2009.

PROJECT DOCUMENT NO 5: PROPOSAL FOR NEW WORK ON A "CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN WINE", ALINORM 06/29/12, APPENDIX XXIII

1. The purpose and scope of the Standard

To develop a draft Code of practice for the prevention and reduction of ochratoxin A contamination in wine. The Code will cover cultivation practices in vineyards, practices at harvest and treatments at the winery.

2. Its relevance and timeliness

Measures can be taken to prevent and reduce the presence of ochratoxin A in wine products. Ochratoxin A is a hazard to human health. JECFA concluded in its assessment in 2001 that efforts are needed to ensure that intakes of ochratoxin A do not exceed the PTWI, and this could best be achieved by lowering overall contamination by appropriate agricultural, storage and processing practices. From different dietary exposure studies, it can be observed that wine is a significant contributor to the overall dietary human exposure of ochratoxin A. A code of Practice will provide a means of preventing and reducing the presence of OTA in wine.

3. The main aspects to be covered

The draft Code of Practice will cover all possible measures that have been proven to prevent and reduce ochratoxin A in wine. The Code will cover all stages of the production chain (cultivation practices in the vineyard, harvest, transport, pre-fermentation treatments, fermentation treatments, maturing and clarification treatments).

4. An assessment against the Criteria for the establishment of work priorities

This proposal is consistent with the following criteria for the establishment of Work priorities.

(a) Consumer protection from the point of view of health (by minimizing consumer dietary exposure to ochratoxin A from wine).

5. Relevance to Codex Strategic objectives

This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003-2007.

6. Information on the relationship between the proposal and other existing Codex documents

This new work is recommended in the Discussion paper on ochratoxin A in wine to be presented and discussed at the 38th Session of CCFAC.

7. Identification of any requirement for and availability of expert scientific advice

- Availability of information.

* Resolution VITI-OENO 1/2005 – "Code of sound vitivinicultural practices in order to minimise levels of ochratoxin A in wine-based products" adopted by the General Assembly of the International Organization of Vine and Wine (OIV) in October 2005.

In accordance with the guidelines on co-operation between the Codex Alimentarius Commission and international intergovernmental organisations in the elaboration of standards and related texts, adopted by the Codex Alimentarius Commission at its 28th session in July 2005, this Code adopted by the OIV can be used as a basis for preparing the proposed draft Code, subject to concurrence of the cooperating organisation.

8. Identification of any need for technical input to the standard from external bodies.

As the International Organization of Vine and Wine (OIV) and the International Federation of Wines and Spirits (FIVS) have "Observer Status" in the Codex Alimentarius Commission and as the OIV and FIVS participate in the activities of Codex Alimentarius Commission in general and of the Committee in particular, there is no need for additional technical input from external bodies.

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5/8, and the proposed date for adoption by the Commission.

If the Commission accepts, in 2006, that the proposal for new work should proceed, the draft Code of Practice will be drafted based on "Code of sound vitivinicultural practices in order to minimise levels of ochratoxin A in wine" and will be circulated for consideration at Step 3 at the next Session of the Committee. Adoption at Step 5 is planned for 2008 and adoption at Step 8 can be expected in 2009.

PROJECT DOCUMENT NO 6: PROPOSAL FOR NEW WORK ON A CODE OF PRACTICE FOR THE REDUCTION OF ACRYLAMIDE IN FOOD, ALINORM 06/29/12, APPENDIX XXIX

The purposes and the scope of the standard

To develop a draft Code of Practice for the reduction of acrylamide in food. The Code will cover major aspects of commercial production of food, including agricultural practices, storage, raw ingredients, and processing and preparation of food (thermal input, temperature profile, pH, recipe, etc.). The United Kingdom, in consultation with other member countries, will write a first draft of the Code of Practice.

Its relevance and timeliness

Conditions that can be controlled during the production of food, such as agricultural practices, storage conditions, thermal input, temperature profile, pH and recipe, can affect the concentration of acrylamide in the final product. JECFA (2005) has stated that acrylamide may be a human health concern at the levels found in food. A Code of Practice will provide a means of reducing the concentration of the process contaminant acrylamide.

The main aspects to be covered

The draft Code of Practice will cover the parameters that can be controlled and the conditions that have been shown to be effective for these parameters. It will present potential methods for reducing acrylamide in the areas of agronomics, product composition, process conditions and final preparation. It will include an assessment of the effect of these methods on finished product characteristics, both positive and negative. It will also emphasize previous successful and failed mitigation strategies. The Code of Practice will carry forward information included in previous discussion papers on acrylamide.

An assessment against the Criteria for the Establishment of Work Priorities

This proposal is consistent with the following Criteria for the Establishment of Work Priorities:

a) Consumer protection from the point of view of health and fraudulent practices. (By reducing consumer dietary exposure to acrylamide from food).

Relevance to the Codex strategic objectives

This proposal is consistent with the Strategic Vision statement of the Strategic Framework 2003-2007

Information on the relation between the proposal and other existing Codex documents

This new work is recommended in the Discussion Paper on Acrylamide (CX/FAC 05/37/33), the Report of the 37th Session of the Codex Committee on Food Additives and Contaminants (ALINORM 05/28/12) and the revised Discussion Paper on Acrylamide presented at the 38th CCFAC Session.

Identification of any requirements for and availability of expert scientific advice

None.

Identification of any need for technical input to the standard from external bodies so that this can be planned for.

None.

The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at the Step 5, and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed five years.

If the Commission approves, in 2006, that the proposal for this New Work should proceed, the draft Code of Practice will be circulated for consideration at Step 3 at the next Session of the Committee. Advancement to Step 5 is planned for 2009 and an additional Session of the Committee might be necessary to finalise the revision for adoption at Step 8 by the subsequent Session of the Codex Alimentarius Commission.

PROJECT DOCUMENT NO 7: PROPOSAL FOR NEW WORK ON A CODE OF PRACTICE FOR THE REDUCTION OF CONTAMINATION OF FOOD WITH PAH FROM SMOKING AND DIRECT DRYING PROCESSES, ALINORM 06/29/12, APPENDIX XXX

The purpose and the scope of the standard.

The scope is to develop Code of Good Manufacturing Practice for reduction of contamination of food with PAH from smoking and direct drying processes.

Its relevance and timeliness.

JECFA reviewed PAH in February 2005 (JECFA, summary report, 2005). The Committee concluded that the critical effect of PAH is carcinogenicity. As a number of PAH are also genotoxic, it is not possible to assume a threshold mechanism and a PTWI could not be established. JECFA used a margin of exposure approach to conclude that PAH are of low concern to human health. Efforts should be made to reduce contamination with PAH during drying and smoking processes, e.g. by replacing direct smoking (with smoke developed in the smoking chamber, traditionally in smokehouses) with indirect smoking.

The main aspects to be covered.

The draft Code of Practice will cover the parameters to be controlled during smoking and drying processes foodstuffs. In addition, it will support the advice given by JECFA on reduction of PAH in processed foods.

An assessment against criteria for the establishment of work priorities.

This proposal is consistent with the following criteria for the establishment of work priorities: Codex Alimentarius should protect consumers by ensuring food safety and e.g., reduce exposure to PAH.

Relevance to the Codex strategic objectives.

This proposal is consistent with the strategic vision statement of the strategic Framework 2003-2007.

Information on the relation between the proposal and other existing Codex documents.

This new work is recommended in the Discussion Paper on polycyclic aromatic hydrocarbons (PAH) and food processing (CX/FAC 06/38/36).

Identification of any requirements for and availability of expert scientific advice.

None

Identification of any need for technical input to the standard from external bodies so that this can be planned for.

None

The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at step 5, and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed five years.

If the Commission approves, in 2006, that the proposal for this new work should proceed, the draft Code of Practice will be circulated for comments at Step 3 and consideration at the next session of the Committee. Advancement to step 5 is planned for 2008 and additional session of the Committee might be necessary to finalise the revision for adoption at step 8 by the subsequent session of the CAC.

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

PROJECT DOCUMENT NO 8: PROJECT DOCUMENT FOR NEW WORK ON AMENDMENT TO THE LIST OF FOOD ADDITIVES INCLUDED IN THE CODEX STANDARD FOR CREAMS AND PREPARED CREAMS (CODEX STAN A-9-1976, REV.1-2003), ALINORM 06/219/11, APPENDIX 27

Introduction

During its Sixth Session the Codex Committee on Milk and Milk Products agreed that IDF would prepare a project proposal for new work on the amendment to the list of additives included in the Codex Standard for Creams and Prepared Creams, as requested by the 53rd Session of the Executive Committee[6], for consideration at its next Session.[7].

Purpose and scope of the proposed standard[8].

The purpose is to revise and update the list of additives in section 4 of the *Codex Standard for Creams and Prepared Creams, Codex Stan A-9-1976, Rev.1-2003*.

The scope is limited to the list of specific additives in section 4 of the standard.

Its relevance and timeliness.

The Standard for Cream and Prepared Creams was revised by the 5th Session of CCMMP in 2002. The list of additives that was adopted was the list contained in Appendix VI of ALINORM 01/11 that had been endorsed by the 33rd Session of the Codex Committee on Food Additives and Contaminants (CCFAC). The 5th Session of CCMMP had a revised list of additives available to it in CX/MMP 02/3, but decided not to include it in the standard at that time, for procedural reasons[9].

6 ALINORM 04/27/3, para. 20.
7 ALINORM 04/27/11, para. 149
8 For the purpose of this document the word "standard" is meant to include any or the recommendations of the Commission intended to be submitted to Governments for acceptance.
9 ALINORM 03/11, paras 25 – 29.

The proposed revision of the list of additives is essentially to incorporate the updated list of additives from CX/MMP 02/3, and one other additive (requested by Japan) that is technologically justified.

4. An assessment against the *Criteria for the Establishment of Work Priorities*.

The proposal is consistent with:

Consumer protection from the point of view of health and fraudulent practices.
Diversification of national legislations and apparent resultant or potential impediments to international trade.
Amenability of the commodity to standardization.

5. The main aspects to be covered.

Revise the list of additives in section 4 of the Standard for Cream and Prepared Creams to:

1. Include additives that are technologically justified.
2. Establish maximum levels for some additives, to be consistent with the policy of establishing maximum levels for additives having numerical ADIs.

6. Relevance to Codex Strategic Objectives.

The proposal is consistent with:

a. Promoting sound regulatory framework

b. Promoting maximum application of Codex standards.

   1. In this regard, this proposed amendment would recognise additives that are technologically justified for these products, and would maintain consistent policy on maximum limits and terminology for food additives.

7. Information on the relation between the proposal and other existing Codex documents.

The proposal relates to the *Codex Standard for Creams and Prepared Creams, CODEX STAN A-9-1976, Rev.1-2003* and the *General Standard for Food Additives, CODEX STAN 192-1995, Rev.5-2004*.

8. Identification of any requirement for and availability of expert scientific advice.

None identified.

9. Identification of any need for technical input to the standard from external bodies so that this can be planned for.

Input from the International Dairy Federation has already been completed[10].

10. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

Proposed start by CCMMP in 2006, completion in 2008, and adoption by the Commission in 2008.

The decision to undertake new work or to revise standards shall be taken by the Commission on the basis of a critical review conducted by the Executive Committee.

CODEX COMMITTEE ON PESTICIDE RESIDUES

PROJECT DOCUMENT NO 9: EXTENDED REVISION OF THE CODEX CLASSIFICATION OF FOODS AND ANIMAL FEEDS

The purpose of the scope of the revision of the Standard

The existing Codex Classification needs extensive revision and extension, because many new commodities have been proposed for inclusion in the classification. Also the grouping needs to be revised in the light of new scientific evidence and representative crops for extrapolation purposes must be selected. The present draft limited revision is

[10] CRD 3, Sixth Session of the Codex Committee on Milk and Milk Products

not sufficient for this purpose. There is also a need for harmonization with other classification systems.

Relevance and timeliness

The Classification is essential for the elaboration and presentation of Codex residue limits for pesticides especially for new tropical and subtropical commodities from developing countries entering into international trade. It would also be used by the CCFAC for the presentation of contaminant limits.

The last revision was published in 1993 (Codex Alimentarius Volume 2, second edition, section 2) and since then it was not revised except for some minor amendments.

Main aspects to be covered

- Adding new commodities
- Proposing new crop groups or subgroups
- Updating scientific names and common names
- Checking portion of the commodity to which the MRL applies
- Making references to new Codex Standards
- Residue extrapolation aspects in a harmonized and advanced crop classification system
- When appropriate revising the coding system
- Evaluation of impact and revision of the presentation of MRLs in the Codex database
- Harmonization with FAO Food Balance Sheets.

Assessment against the criteria for the establishment of work priorities

This work is essential for consumer protection and fair practices in food trade, because of the important role of the Classification in dietary exposure assessment and in the elaboration and presentation of MRLs. The needs of developing countries are specially served by the addition of many new entries especially in the field of tropical fruits and vegetables. Specialty crops/minor crop growers will have the benefits of more easy access to crop protection by improved extrapolation from representative crops to other crops in the same crop group.

The developments in national legislations make it necessary that the Classification is accordingly revised. By this revision Codex can benefit from and contribute to ongoing revisions of other classification.

Relevance to the Codex strategic objectives

The proposed new work is in compliance with Codex Strategic objective, especially in regard protection the health of consumers and ensuring fair practice in food trade.

Information on the relation between the proposal and other existing Codex documents

The Classification is used in the General Standard for Contaminants and Toxins in Food.

Identification of any requirement for and availability of expert scientific advice

This revision can be elaborated with the aid of voluntary support of a range of members and observers working on the same subject. No budget for external experts is necessary.

Identification of need for technical input to the standards from external bodies

No technical input is needed from external bodies.

Proposed time line for completing the new work

The proposal is to consider a number of specific crop groups each year, and the completion of the whole revision is envisaged to take 5 – 6 years.