

## INTRODUCTION

1. The FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP) held its 17th session in Nadi, Fiji, from 3 to 7 February 2025 at the kind invitation of the Government of Fiji. Dr Andrew Tukana, Permanent Secretary, Ministry of Agriculture and Waterways, Fiji, chaired the Session, which was attended by delegates from XX Member countries in the NASWP region, XX Member countries from other regions, one Member Organization from outside the Region, and XX Observer Organizations. The list of participants is contained in Appendix I.

## OPENING

2. Following a traditional opening ceremony, the Minister for Agriculture and Waterways of Fiji, Honourable Vatimi T.T.K. Rayalu officially opened the session. Recalling that food safety is a regional concern and a global priority that represents one of the most pressing challenges in trade, public health and consumer protection, he highlighted evolving threats such as climate change, global supply chain dynamics, shifting dietary trends, and emerging pathogens.
3. Mr Guandzhou Qu, Sub-regional Coordinator for the Pacific, the Food and Agriculture Organization of the United Nations (FAO) and Ms Sophie Genay-Diliautas, Deputy World Health Organization (WHO) Representative to the South Pacific delivered opening remarks. Mr Allan Azegele, the Chairperson of the Codex Alimentarius Commission (CAC), and Ms Sarah Cahill, Codex Secretary, also addressed the committee.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>1</sup>

4. CCNASWP17 adopted the provisional agenda as its agenda for the session and agreed to discuss the following topics under Other business (Agenda item 10) time permitting:
  - Discussion paper on development of a regional standard for Galip nut (North America and the South West Pacific) (CRD02)
  - Discussion paper on development of a regional standard for breadfruit flour (North America and the South West Pacific) (CRD03)
  - Discussion paper on traditional underground oven cooking in the South West Pacific: food safety considerations (CRD05)
5. CCNASWP17 agreed that under Agenda item 6, which would be discussed after Agenda items 7 and 8:
  - to establish an in-session working group (IWG) chaired by Canada, working in English with the following terms of reference (TOR):
    - Review the proposed work plan in the item 6 document (CX/NASWP 25/17/7);
    - Identify those Strategic Goals and outcome in the new Codex strategic plan 2026-2031 that would be tackled by the region in the 2025-2026 biennium;
    - Map the activities of the region to the Codex Strategic Plan 2026-2031; and
    - Propose any new activity for the region.
6. CCNASWP17 further agreed to discuss under:
  - Agenda item 3: Update on the methods of analysis of scopoletin in noni fruit juice (CRD06).
  - Agenda item 4.1: Discussion paper on the use of criteria for evaluation and prioritisation to resolve food safety and quality challenges, identified by the region (CRD07).
  - Agenda item 5: Adoption of regional positions by CCNASWP (CRD01).

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<sup>1</sup> CX/NASWP 25/17/1; CRD01 (United States of America); CRD02 (Papua New Guinea, Solomon Islands, New Zealand); CRD03 (Samoa); CRD05 (Vanuatu, Cook Islands, Fiji, Samoa, Solomon Islands, Tonga and the International Union of Food Science Technology (IUFoST)); CRD06 (Samoa, New Zealand, Australia and IUFoST); and CRD07 (New Zealand and IUFoST)

**KEYNOTE ADDRESS: "INDIGENOUS FOODS – FOOD SAFETY AND ONE HEALTH CONSIDERATIONS" (Agenda Item 2)<sup>2</sup>**

7. Dr Vincent Lal, Manager, Analytical and Laboratory Services, University of the South Pacific, Fiji, delivered the keynote address: "Indigenous foods – food safety and One Health considerations", which provided an insight into the history and evolution of indigenous foods, highlighting the influence of human intervention and the close link with traditional knowledge and practices. While indigenous foods were facing challenges of industrialization and globalization of the food supply, they also held immense potential for sustainable food systems and cultural preservation.
8. Dr Lal underlined:
  - the need for improved food safety regulations and control strategies for indigenous foods, advocating for a "One Health" approach that considered human, animal, and environmental health;
  - that the preservation of cultural heritage and sustainable food systems relied on a multi-sectoral approach involving governments, researchers, and the private sector; and
  - that integrating indigenous foods into formal markets sustainably would require updated food composition data, capacity building, and regional collaboration.
9. The keynote address was followed by a panel discussion moderated by Mr Dirk Schulz, Food Safety Officer, FAO Agrifood Systems and Food Safety Division, with the following panelists in addition to the keynote speaker: Dr Gina Kennedy, Principal Scientist, Alliance of Bioversity and CIAT (International Centre for Tropical Agriculture); Yasmina Sultanbawa, Professor, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland; and Jimaima Lako, Professor, Fiji National University; and Dr Lal.
10. Dr Kennedy noted the overreliance of the modern global food system on a few species and stressed the need to explore indigenous alternatives for a more sustainable approach whereby edible biodiversity provided the foundation for healthy diets and good nutrition around the world as defined by the new FAO/WHO healthy diet model.
11. Dr Kennedy also highlighted the need for investments in safe post-harvest temperatures, storage, and handling along the aquatic food value chain, further emphasizing the need to create an enabling environment for local foods.
12. Professor Sultanbawa emphasized the cultural significance of indigenous foods, pointing out that an authentic indigenous food system was deeply connected to the people, their land, and the plants that grew there. She emphasized the importance of respecting this connection when integrating indigenous foods into modern food systems and the need to ensure that the intellectual property was protected, and that access and benefit sharing went back to the original communities.
13. Professor Lako pointed out that indigenous foods were generally high in fibre, micronutrients and antioxidants, often surpassing modern, processed alternatives in nutritional value.
14. Professor Lako also highlighted the connection of indigenous foods to culture, heritage, spirituality, and the protection of the land. Indigenous food systems effectively connected humans, animals, plants and microbes aligning indigenous food systems with the One Health approach.
15. Dr Lal informed the meeting that a number of indigenous foods were being mapped with biochemical analysis under the Periodic Table of Food Initiative.<sup>3</sup> However, the need for comprehensive, updated food composition and contaminant data for indigenous crops and products in the Pacific remained, which would be critical for policy and standardization.
16. The ensuing discussion noted that while historical populations thrived on indigenous foods, many Pacific Island Countries (PICs) now faced food security challenges and relied on imported processed foods.
17. To counteract the trend of overreliance of imported processed foods, there was a need to make traditional foods more affordable, accessible and appealing, particularly to younger populations. To address these issues, initiatives like the Slow Food movement and the Pacific Island Food Revolution were noted as avenues for increasing awareness and promoting collective action.
18. The discussion emphasized the importance of conducting research to better understand the nutritional content, processing techniques, and safety aspects of indigenous foods, as a basis for the development of food standards that would allow their safe and effective use in modern food systems.

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<sup>2</sup> CX/NASWP 25/17/2

<sup>3</sup> <https://foodperiodictable.org/>

19. The discussion recognized the need to preserve traditional knowledge related to food, and acknowledged the potential benefits of indigenous foods for food security, improved nutrition, economic growth for local communities, and preservation of cultural practices.

**MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES (Agenda Item 3)<sup>4</sup>**

20. The Codex Secretariat introduced this item emphasizing the following matters for information:
- the agreement of the 16<sup>th</sup> session of the Codex Committee on Contaminants in Foods (CCCF16) to retain scopoletin in the priority list and to call upon Codex Members concerned to generate and submit data to support the conduct of the safety evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA);
  - the importance of engaging in opportunities to contribute to the discussions in the Executive Committee of the Codex Alimentarius Commission (CCEXEC) and CAC, including by responding to Circular Letters from Codex Committees;
  - the current working mechanism were adequate to address any new work proposals on new foods and production systems that Members might propose;
  - the Codex Secretariat's plans to develop practical guidelines for Members on the development of new work proposals; and
  - the publication of the Handbook on Electronic Working Groups (EWGs)<sup>5</sup> and the encouragement of its use.
21. The Codex Secretariat highlighted the matter that was for action by CCNASWP17:
- The 42nd Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS42) had not endorsed the revised standard operating procedure (SOP) for the identification of kavalactones and flavokavains in fresh and dried kava products by high-performance thin layer chromatography (HPTLC) in the *Regional standard for kava products for use as a beverage when mixed with water* (North America and the South West Pacific) (CXS 336R-2020) due to the lack of description of how the final determination is to be made. Thus, CCMAS42 had requested CCNASWP to provide further edits to address the lack of instruction on the final determination steps and assessment against a specification.

**Discussion**

22. A Member informed CCNASWP17 that there was a need to ascertain that the method proposed served the objectives of verification of conformity with a key provision in the *Regional standard for kava products for use as a beverage when mixed with water* (North America and the South West Pacific) (CXS 336R-2020) related to the selection of kava varieties and the requirement to have a "noble variety". Leveraging the guidance from CCMAS42, the Member referred to the updated methodology described in the annex of CRD04. However, further discussion had identified that the draft SOP proposed lacked some key details that needed to be completed in line with the direction provided by CCMAS42.
23. CCNASWP17 realized that further work was therefore needed on specific sections such as the Scope (section 2), Precision and Accuracy (section 7) and the Procedure (section 11) of the draft SOP. This would entail further consultation with the analytical community and verification, which would require some time.
24. Considering that CCMAS44 would meet early May 2025, and CCNASWP18 in 2027, it was proposed to allow some further work after CCNASWP17 to finalize the SOP with a view to submit it in time to be considered by CCMAS44. Members were supportive of this approach that would ensure a more complete SOP for the identification of kavalactones and flavokavains in fresh and dried kava products.
25. A main issue for generating and submitting data on scopoletin for consideration by JECFA was the availability of validated quantitative methods targeting the substance in noni fruit juice.

<sup>4</sup> CX/NASWP 25/17/3; NASWP17/CRD04 (Fiji); NASWP17/CRD06 (New Zealand, Australia and IUFOST)

<sup>5</sup> <https://openknowledge.fao.org/items/aee7614e-d630-4665-a98c-74adcc4d3040>

26. A Member referring to CRD06, which provided an update on the methods of analysis for the identification of scopoletin in noni fruit juice, informed CCNASWP17 of the ongoing work in the region to develop and validate additional methods beyond the thin-layer chromatography (TLC) method, which had been endorsed by CCMAS42 and included in *Recommended Methods of Analysis and Sampling* (CXS 234-1999). Efforts were underway to validate a high performance liquid chromatography (HPLC) method for scopoletin with UV detection as well as the possibility to use a liquid-chromatography-mass spectrometry based method (LC-MS) method for the identification and quantification of scopoletin.
27. An Observer added that the ongoing efforts will be supported by the newly created South West Pacific section of the association of official analytical collaboration (AOAC) international and would assist countries in generating and submitting data on scopoletin in noni fruit juice.
28. The Observer welcomed delegates to a side-event dedicated to reviewing efforts of enhancing collaboration in food laboratory method development and validation for scopoletin, which would support the goal of data collection related to scopoletin in noni fruit juice.

### Conclusion

29. CCNASWP17:
  - i. noted the matters for information arising from CAC, CCEXEC, CCCF, the Codex Committee on General Principles (CCGP), CCMAS, the Codex Committee on Food Hygiene (CCFH), the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), and the Codex Committee on Food Labelling (CCFL).
  - ii. encouraged Members to:
    - o actively engage in opportunities to contribute to the discussions in CCEXEC and CAC including by responding to Circular Letters from Codex Committees and the Codex Secretariat; and
    - o submit discussion papers or new work proposals on new foods and production systems using existing mechanisms available in Codex.
  - iii. agreed to task the Coordinator to work with Members in the NASWP region to refine the draft SOP as contained in the Annex of CRD04 on the identification of kavalactones and flavokavains in fresh and dried kava products to support the *Regional Standard for Kava Products for Use as a Beverage when Mixed with Water* (North America and the South West Pacific) (CXS 336R-2020) by March 31, 2025 so that the revised SOP could be forwarded to CCMAS44, scheduled in May 2025, for endorsement.
  - iv. noted the ongoing efforts on additional methods for the identification and quantification of scopoletin in noni fruit juice, which would support data generation and submission to the Global Environment Monitoring System (GEMS)/Food database as an enabler to the planned safety evaluation by JECFA.

### FOOD SAFETY AND QUALITY SITUATION IN THE REGION - UPDATES (Agenda Item 4)

#### FOOD SAFETY AND QUALITY ISSUES IN THE REGION (Agenda Item 4.1)<sup>6</sup>

30. The Representative of FAO, speaking on behalf of FAO and WHO, introduced the item identifying the key food safety and quality issues affecting the region: foodborne illnesses caused by microbiological pathogens, particularly in raw or undercooked seafood and poultry products; food fraud and adulteration; contaminants in food from multiple sources; and food labelling and allergens. The vulnerability to the effects of climate change, and the effect on natural disasters on agriculture and the safety of food supplies were also reported as important issues.
31. The challenges specifically facing the PICs were identified as food imports non-compliant with national food safety regulations, ensuring seafood safety, and food regulatory gaps. Furthermore, there were some food safety concerns related to indigenous foods for which there might be limited regulation on traditional food preservation methods.
32. Emerging issues expected to have an impact on food safety in the region in the next five to ten years were identified as: limited capacity to manage food regulatory systems; climate change; new food production systems and innovative food technologies; increased foodborne disease transmission; and antimicrobial resistance (AMR).

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<sup>6</sup> CX/NASWP 25/17/4; CRD08 (Papua New Guinea)

33. To address these food safety and quality issues, priority areas were identified as: (i) strengthening various aspects of national food control systems including policy and legislation frameworks, food inspection, laboratory capacity, capacity building and education, awareness raising, and communication; (ii) preparedness and response capacities to food safety incidents, including food safety risk communication, recall systems, and emergency response plans; (iii) reinforcing the multisectoral approach and collaboration, particularly through the One Health approach; and (iv) improving food consumption data collection and data sharing through digital systems.

#### **Discussion**

34. Members highlighted several key areas related to food safety and quality in the region including:
- the impact of climate change and food fraud, noting that international cooperation was key to addressing these;
  - the importance of strengthening food safety systems, including legal frameworks and food analysis capacity;
  - an integrated approach for surveillance and food monitoring, incorporating environmental data, which was key for early detection of climate change impacts; and
  - that natural disasters could have a major impact on food security, requiring adjustments to emergency response protocols.
35. The WHO Representative emphasized the importance of strengthening the work on preparedness and response actions for food safety incidents; and noted that multisectoral collaboration and the One Health approach showcased the link between health systems and food safety, especially in regard to food safety incidents, foodborne disease responses, AMR and zoonotic diseases.
36. The FAO Representative noted the availability of WHO/FAO guidance documents related to food control, and encouraged Members to identify national priorities and communicate their specific needs through FAO/WHO.
37. A Member raised the issue of non-compliant foreign food labels and expressed support for local labelling requirements, as implemented by other Members in the region.
38. New Zealand introduced CRD07 that presented criteria for evaluating and prioritizing food safety issues in the region and aimed to initiate a discussion on how to address the challenges to ensure tangible outcomes with available resources, which was supported by Members.
39. An Observer suggested focusing on the development of standards for indigenous foods and addressing challenges related to applying existing Codex texts, also noting the need for guidance tools for their application and to identify areas where there were gaps beyond commodity committees.

#### **Conclusion**

40. CCNASWP17:
- i. thanked FAO and WHO for the information provided; and delegates for the feedback provided, including on standard-setting work;
  - ii. noted that the emerging issues identified in the document were relevant for Members in the region.
  - iii. noted that to address the identified issues, it was important to continue efforts to strengthen the key building blocks of national food control systems, including with the support of FAO and WHO; and
  - iv. encouraged Members to identify priority food safety challenge(s) in the region and propose actions to help ensure tangible outcomes to address such challenges to support discussions under item 4 in future CCNASWP sessions.

#### **FAO/WHO WORK IN THE REGION (Agenda Item 4.2)<sup>7</sup>**

41. The Representative of WHO, speaking on behalf of FAO and WHO, introduced the item.

#### **Discussion**

42. Members acknowledged the relevance of the topics covered and expressed concern for the general decline in financial commitment from the donor community to the Codex Trust Fund (CTF), in particular to those that had successfully applied for support from CTF and had been informed that the start of projects was on hold until sufficient resources became available.

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<sup>7</sup> CX/NASWP 25/17/5; CRD08 (Papua New Guinea)

43. Queries regarding the future and potential timelines related to the CTF were clarified by WHO and FAO Representatives, reassuring Members that the CTF Secretariat was doing all it could to mobilize resources. FAO and WHO Representatives reassured Members of their commitment to continue providing technical support to Members related to food safety.
44. Members noted that core capacities for the International Health Regulations (IHR) and the Joint External Evaluation (JEE) were relevant to assess food safety national capacities, and that PICs continued to engage in JEE preparations and relied on the sharing of experience of Members.

### Conclusion

45. CCNASWP17:
- i. thanked FAO and WHO for the information provided, their ongoing support to Members;
  - ii. recalled the reliance of PICs on FAO/WHO technical assistance to strengthen food safety and public health systems;
  - iii. expressed concern over the funding situation of the CTF and encouraged the CTF Secretariat to continue pursuing donor engagement; and
  - iv. noted WHO and FAOs commitment to continue supporting food safety actions in the region, despite financial constraints or the challenging political landscape.

### CODEX WORK RELEVANT TO THE REGION (Agenda Item 5)<sup>8</sup>

46. Fiji, as the Coordinator, introduced this item highlighting the list of relevant work, including the new work proposal on fresh turmeric that Fiji had submitted for consideration by the 23rd session Codex Committee on Fresh Fruits and Vegetables (CCFFV23).

### Discussion

47. Members welcomed the overview and added the following Codex work as being of special interest to the region:
- CCFH: New work on revising the *Guidelines on the application of general principles of food hygiene to the control of Listeria monocytogenes in foods* (CXG 61-2007);
  - CCCF: Priority list of contaminants for evaluation by the JECFA; and
  - CCFL: Country of harvest labelling.
48. The importance of advocating for sustainable funding of the FAO/WHO scientific advice programme was underlined.
49. The United States of America presented CRD01, which explored the mechanisms, advantages, and challenges associated with the use of regional positions in Codex decision-making processes, and underscored its importance in fostering inclusivity, balancing diverse interests, and achieving consensus-based outcomes in global food standard-setting. The presenter put forward a proposal to pilot the development and use of common positions for the NASWP region.
50. Members expressed support for piloting such a mechanism, and suggested the use of the Codex electronic platform (Forum) to facilitate the coordination in addition to the use of emails to remind Members to access the Forum to engage in the discussion of the issues for which common positions were sought.

### Conclusion

51. CCNASWP17:
- i. noted the list of relevant work to the NASWP region as presented as well as the additional issues raised by Members, and confirmed their relevance to the NASWP region;
  - ii. encouraged Codex Members in the NASWP region to support the proposal of Fiji to CCFFV23 on developing a worldwide standard for fresh turmeric; and
  - iii. agreed to seek to develop common positions for CCNASWP in advance of other Codex meetings, as appropriate, using the Codex electronic platform (Forum).

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<sup>8</sup> CX/NASWP 25/17/6; CRD01 (United States of America)

**CODEX STRATEGIC PLAN 2020-2025: IMPLEMENTATION IN THE REGION (Agenda Item 6)<sup>9</sup>**

52. Fiji, as the Coordinator, introduced the item and recalled CCNASWP17's decision (agenda item 1) to establish an IWG to review the proposed regional work plan 2025-2026, which would support the implementation of the Codex Strategic Plan.
53. The Codex Secretariat, on behalf of the Coordinator, presented the regional achievements for the biennium 2023-2024, the proposed activities for the regional work plan 2025-2026, and the proposed communications work plan for 2025-2026.

**Discussion**

54. The IWG:
- reviewed the proposed work plan and validated the proposed activities;
  - mapped the activities of the region to those Strategic Goals and outcomes in the Codex Strategic Plan 2026-2031 that would be tackled by the region in the 2025-2026 biennium; and
  - identified new activities to be included in the regional work plan 2025-2026.
55. Following a presentation by the Codex Secretariat on the results of the IWG, Members expressed appreciation for the work done and supported its outcome.
56. In response to Members' inquiry about ways to obtain technical assistance from FAO and WHO, the FAO Representative explained that Members could request technical assistance to the subregional office for the Pacific islands, including through the technical cooperation programme (TCP).
57. In response to a request for clarification on the mechanism to monitor the implementation of the regional work plan, the Codex Secretariat explained that the Coordinator, being responsible for the overall implementation of the work plan, had the task to report to CCNASWP about the achievements of the planned activities, but that the work plan could be further elaborated in future iterations to add indicators to better monitor the progress on the planned activities.

**Conclusion**

58. CCNASWP17:
- i. noted the activities conducted in the region during 2023-2024 to support the implementation of the Codex Strategic Plan 2020-2025;
  - ii. endorsed the regional work plan 2025-2026 (Appendix II); and
  - iii. adopted the communications work plan 2025-2026 (Appendix III).

**CODEX STRATEGIC PLAN 2026-2031: STATUS AND NEXT STEPS (Agenda Item 7)<sup>10</sup>**

59. The Codex Secretariat introduced the item highlighting the process leading to the adoption of the Codex Strategic Plan 2026-2031.
60. The opportunity would be given for CCNASWP to identify the Strategic Goals and Outcomes that the regional work plan for 2025-2026 (Agenda item 6) would contribute to.

**Conclusion**

61. CCNASWP17 noted the Codex Strategic Plan 2026-2031.

**USE AND IMPACT OF CODEX TEXTS IN THE REGION (Agenda Item 8)<sup>11</sup>**

62. The Codex Secretariat introduced the item and presented the preliminary results of the 2024 survey on the use and impact of Codex texts with a particular focus on the results concerning the NASWP region, including a comparison with the 2022 and 2023 results.

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<sup>9</sup> CX/NASWP 25/17/7; CRD08 (Papua New Guinea)

<sup>10</sup> CX/NASWP 25/17/8; CRD08 (Papua New Guinea)

<sup>11</sup> CX/NASWP 25/17/9; CRD08 (Papua New Guinea)

**Discussion**

63. Members appreciated the Codex Secretariat's presentation and made the following comments:
- consideration could be given to including regional standards in the next survey, such as the *Regional standard for kava products for use as a beverage when mixed with water* (North America and the South West Pacific) (CXS 336R-2020) and the *Regional standard for fermented noni fruit juice* (North America and the South West Pacific) (CXS 356R-2023);
  - when exploring the use of Codex texts in improving commodity trade, a question could be added on barriers to trade;
  - there was some "survey fatigue" that affected response rates, and measures to facilitate Members' participation in the region could include providing different means of answering to the survey and providing a longer response period; and
  - the number of Codex texts surveyed each year could be increased.
64. The Codex Secretariat thanked Members for their comments and noted that:
- consideration was being given to extending the cycle of the survey to four years from the current three, and to also include regional standards;
  - there was a trade-off between the number of Codex texts that could be included in the survey and the response rate;
  - the Codex Secretariat had tried to keep the number of questions of the survey to a minimum (i.e. twenty); and
  - efforts were being made to facilitate responses through different means.
65. Responding to a specific question on collaboration with the World Trade Organization (WTO), the Codex Secretariat informed that collaboration was ongoing together with the other standard setting organizations recognized under the Sanitary and Phytosanitary (SPS) Committee of WTO, including through the participation as Observers to a working group on transparency to be organized as part of the 6th review of the operation and implementation of the SPS Agreement.

**Conclusion**

66. CCNASWP17
- i. thanked the Codex Secretariat for the important work; and
  - ii. noted the overall results of the 2022, 2023 and 2024 Codex surveys on the use and impact of Codex texts, in particular those relevant to the NASWP region.

**NOMINATION OF THE COORDINATOR FOR NORTH AMERICA AND THE SOUTH WEST PACIFIC (Agenda Item 9)<sup>12</sup>**

67. The Codex Secretariat introduced the item and recalled that Fiji having served as Coordinator for NASWP for two terms, was not eligible for re-appointment. Thus, CCNASWP17 was invited to nominate a new Coordinator for appointment by CAC48 (2025).
68. CCNASWP17 on the proposal of Fiji, unanimously agreed to recommend to CAC48 that Cook Islands be appointed for a first term as Coordinator for NASWP.
69. Cook Islands thanked all delegations for their support and accepted the nomination.

**OTHER BUSINESS (Agenda Item 10)*****New work proposal on development of a Regional standard for Galip nut (North America and the South West Pacific) (prepared by Papua New Guinea and Solomon Islands) (CRD02)<sup>13</sup>***

70. Papua New Guinea introduced the item highlighting the growing industry of Galip nut in the PICs and its trade potential that would benefit from having a regional standard.
71. Members welcomed and supported the proposal, and made the following comments:
- Galip nut had good nutritional qualities and played a role in food security.

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<sup>12</sup> CX/NASWP 25/17/10

<sup>13</sup> CRD08 (Papua New Guinea)

- Galip nut represented an emerging industry of economic importance and was at a critical moment in its development.
  - Galip nut was relevant for trade for the PICs.
  - It was important to clarify the scope of the standard and whether it should include fresh, dried and/or roasted Galip nut.
  - Roasted Galip nut was the form in which the commodity was mostly traded.
  - In response to a remark by the Codex Secretariat that it would be useful to include additional trade data to better justify the need for a standard for Galip nut, a Member referred to a project from the Australian centre for international agricultural research (ACIAR) which had just completed a phase 2 on enhancing private sector-led development of the Galip nut industry in Papua New Guinea.
  - There were several other initiatives that inferred an interest for the standard from industry in the region and relevance in trade, which could be added to the project document.
  - Regarding food safety issues, Members reported that like all nuts, Galip nuts had been associated with aflatoxins and food allergens. It was intended that these food safety hazards would be addressed through the *Code of practice for the prevention and reduction of aflatoxin contamination in tree nuts* (CAC/RCP 59-2005), and the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
  - There were no other known toxicological issues associated with Galip nut.
  - The *Standard for unshelled pistachio nuts* (CXS 131-1981) could serve as a reference to develop a standard for Galip nut given the similarities between the two commodities. The Philippine national standard for pili nut could also be considered.
72. The discussion paper and new work proposal was updated in line with the comments made, and it was agreed to focus the scope on roasted galip nut.
73. There was consensus to proceed with forwarding the new work proposal to CAC48 for approval.
- New work proposal on development of a Regional standard for breadfruit flour (North America and South West Pacific) (prepared by Samoa) (CRD03)***
74. Samoa introduced the item highlighting the importance of breadfruit as a staple food throughout the PICs and that breadfruit flour had an important role in ensuring food security, especially in light of climate change.
75. Members welcomed and supported the proposal, and made the following comments:
- PICs had high volumes of imports of wheat flour, and breadfruit flour would support the reduction of imports and enhance food security and resilience in these countries.
  - As fresh breadfruit was highly perishable, its processing into flour would increase its preservation and reduce food waste.
  - Breadfruit flour had a large market potential especially considering it was gluten-free.
  - Breadfruit flour was used to support income generating activities, in particular for vulnerable groups, including women and youth.
  - Breadfruit flour was also produced and traded in Caribbean countries and exported to the United States of America and the European Union, and such a standard could be of interest to other regions too.
  - A standard on breadfruit flour would support the achievement of the Sustainable Development Goals (SDGs) 2 (zero hunger) and 12 (responsible consumption and production).
76. The discussion paper and new work proposal was updated in line with the comments made.
77. There was consensus to proceed with forwarding the new work proposal to CAC48 for approval.
- Regional Code of Practice on traditional underground oven cooking in the South West Pacific (prepared by Vanuatu) (CRD05)***
78. Vanuatu introduced the item highlighting that traditional underground oven cooking was commonly used throughout the PICs and was also used in other parts of the world.
79. Members welcomed and supported the proposal, and made the following comments:
- Underground cooking was widely used in PICs and was also a means to support the tourism industry.

- Some PICs used the same cooking method also above the ground, and this should be taken into consideration if developing a code of practice.
  - The food safety concerns were well-described in the discussion paper.
  - A new work proposal on underground cooking would be of interest to other regions too.
80. There was consensus to proceed with developing a new work proposal on the development of a code of practice on traditional underground oven cooking for consideration by CCNASWP18.
81. The Codex Secretariat clarified that a proposal for new work on a commodity that was traded internationally could come from a Coordinating Committee and that it would be CAC, following a critical review by CCEXEC, who would approve and decide on the nature of the work and by whom it should be developed.

### **Conclusion**

82. CCNASWP17 agreed to:
- i. forward the new work proposal on development of a regional standard for galip nut (North America and the South West Pacific) to CAC48 for approval (Appendix IV); to establish a EWG chaired by Papua New Guinea and co-chaired by New Zealand and Vanuatu and open to all Members of the region and Observers, that subject to approval of the new work by CAC48, would prepare a draft a regional standard for galip nut for circulation for comments at Step 3 and consideration by CCNASWP18; and request the EWG to make the EWG report available to the Codex Secretariat at least three months before CCNASWP18;
  - ii. forward the new work proposals on development of a regional standard for breadfruit flour (North America and South West Pacific) (Appendix V); to establish a EWG chaired by Samoa and co-chaired by Australia and Fiji, open to all Members of the region and Observers, that subject to approval of the new work by CAC48, would prepare a draft regional standard for breadfruit flour for circulation for comments at Step 3 and consideration by CCNASWP18; and request the EWG to make the EWG report available to the Codex Secretariat at least three months before CCNASWP18;
  - iii. request Vanuatu to prepare a revised discussion paper with a project document on developing a regional Code of Practice on traditional underground ground oven cooking in the South West Pacific taking into account the discussion by CCNASWP17, for consideration by CCNASWP18.

### **DATE AND PLACE OF NEXT SESSION (Agenda Item 11)**

83. CCNASWP17 was informed that CCNASWP18 would be held in approximately two years' time and that more detailed arrangements would be communicated to Members following the appointment of the Coordinator by CAC48 and subsequent discussions between the Coordinator and the Codex Secretariat.