

CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP23/NASWP

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

46th Session

27 November –2 December 2023

**REPORT OF THE 16th SESSION OF THE FAO/WHO COORDINATING COMMITTEE
FOR NORTH AMERICA AND THE SOUTH WEST PACIFIC**

Nadi, Fiji

30 January –3 February 2023

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SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
CAC46	Appointment	Recommended that Fiji be re-appointed as Coordinator for North America and the South West Pacific			75
CCEXEC84 and CAC46	Adoption	<i>Draft Regional Standard for Fermented Noni Fruit Juice</i>	-	8	73 i App. VII Part A
CCEXEC84 and CAC46	Adoption	Amendment to the labelling provisions for non-retail containers in the <i>Regional Standard for Kava Products for Use as a Beverage When Mixed with Water (CXS 336R-2020)</i>			28 ii, App.II
CCMAS	Endorsement / Information/ Action	SOP for the identification of kavalactones and flavokavains in fresh and dried kava products by HPTLC to CCMAS for endorsement			28 iii, App.III
		Agreed to task the Regional Coordinator to work with the Members in the NASWP region to resolve outstanding issues in section 10: methods of analysis and sampling (specifically specification of the solid-phase extraction cartridge and the HPLC method to identify scopoletin and deacetylasperulosidic acid) by 1st May 2023 in order to forward section 10 and Annex A and B to CCMAS42 for endorsement			73 ii, App VII Part B
CCCF and Members of NASWP region	Information/ Action	Agreed to request to keep scopoletin in the priority list for evaluation by JECFA and to provide further data as it becomes available; and encouraged Members of the region to generate and submit data to GEMS/Food			73 iii, iv
Members in the NASWP region and Observers	Information/ Action	Plan and implement activities to build awareness of Codex and to engage high level political support for Codex work on the occasion of the 60th anniversary of Codex in 2023			28 iv
FAO/WHO and Members in the NASWP region	Information/ Action	<u>Keynote address</u> Highlighted the reinvigoration of traditional food supply and the sense of community expressed by some Members. The importance of contingency plans for small island countries which experienced both a shortage of imported food and a lack of options to boost domestic agricultural production, was underlined. Key takeaways from the session were the importance to reinforce and expand the risk-based approach and base decisions on data and science.			13
		<u>Food safety and quality situation in the region</u> Agreed on the following key emerging issues expected to have an impact on food safety in region in the next 5-10 years: Limited support to manage food regulatory systems; Climate change; Innovative food technologies; NCDs; Limited NCC support mechanisms; Risk communication; Increased foodborne disease transmission; Pesticides residues on food crops; AMR; Indigenous foods; and Food Labelling (of new and novel foods).			35

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
Coordinator, Members in the NASWP region, FAO/WHO and Codex Secretariat	Information/Action	<p><u>Codex work relevant to the region</u> Encouraged Codex Members in the NASWP region to:</p> <ol style="list-style-type: none"> a) coordinate positions on topics of specific interest to the region prior to the relevant Codex meetings; b) apply the draft guidance on Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account as appropriate; c) actively engage in the work on the future of Codex; d) actively engage in the work on NFPS and respond to the CL that would be issued on this topic; e) participate in informal consultations on the draft MRLs for zilpaterol hydrochloride to encourage and enable sustained efforts to build consensus in advance of CAC46; f) take into consideration the recently adopted Codex texts on AMR and further develop national policies against AMR; and g) make the fullest use of the possibilities the CTF provides for strengthening effective participation in Codex (eligible countries), and continue providing support to CTF (donor countries). 			44 ii
		<p><u>Implementation of the codex strategic plan 2020-2025</u> Endorsed the proposed possible activities to be implemented in the region in 2023-2024; and adopted the communications work plan 2022-2024</p>			51, Apps V and VI
		<p><u>New work proposals</u> Identified breadfruit flour, Galip nut, and fish and fishery products as three possible topics for regional standards development. Some Members highlighted the need for technical support in food safety actions to complement Codex actions.</p>			77

LIST OF ACRONYMS AND ABBREVIATIONS

ACT	Action to support implementation of Codex AMR Texts
AMR	Antimicrobial Resistance
CAC	Codex Alimentarius Commission
CL	Circular letter
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCCF	Codex Committee on Contaminants in Foods
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific
CRD	Conference Room Document
CTF	Codex Trust Fund
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
GEMS/Food	Global Environment Monitoring System
HPLC	High-Performance Liquid Chromatography
HPTLC	High-Performance Thin Layer Chromatography
IFU	International Fruit and Vegetable Juice Association
JECFA	Joint FAO/WHO Expert Committee on Food Additives
LC	Liquid chromatography
MS	Mass spectrometry
MRL	Maximum residue limit
NASWP	North America and the South West Pacific
NCC	National Codex Committee
NCDs	Non-communicable diseases
NFPS	New food sources and production systems
SOP	Standard Operating Procedure
SoP	Statements of Principle
SP	Codex Strategic Plan 2020-2025
TLC	Thin Layer Chromatography
UHPLC	Ultra-High Performance Liquid Chromatography
UNEP	United Nations Environment Programme
UV	Ultraviolet
WHO	World Health Organization
WOAH	World Organisation for Animal Health

INTRODUCTION

1. The FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP) held its 16th session in Nadi, Fiji, from 30 January to 3 February 2023 with the option of remote participation, at the kind invitation of the Government of Fiji. Dr Vinesh Kumar, Permanent Secretary, Ministry of Agriculture, Fiji, chaired the Session, which was attended by delegates from 12 Member countries in the North America and the South West Pacific (NASWP) region, 6 Member countries from other regions, one Member Organization from outside the Region, and 2 Observer Organizations. The list of participants is contained in Appendix I.

OPENING¹

2. Following a traditional opening ceremony, the Honorable Deputy Prime Minister of Fiji, Mr Manoa Kamikamica, welcomed delegates on behalf of the Government of Fiji and officially opened the Session. He underlined that today's rapid changes in trade, travel and commerce call for an international standards-setting system that could respond more quickly to new situations. Referring to the close links between food trade, nutrition and food safety, he highlighted that closer collaboration between different sectors and interactions between the Codex and other global players would be essential.
3. The Honorable Minister for Agriculture and Waterways of Fiji, Vatimi T.T.K Rayalu addressed the delegates. Recalling the importance of Codex standards, he urged Members in the NASWP region, especially the Pacific Island countries, to increase participation in Codex work so as to improve their contribution in Codex standards formulation. He also urged eligible Members to submit strong individual, or group, applications to the Codex Trust Fund (CTF).
4. Mr Steve Wearne, the Chairperson of the Codex Alimentarius Commission (CAC), Dr Joseph Nyeham, Sub-regional Coordinator for the Pacific, the Food and Agriculture Organization of the United Nations (FAO) and Dr Mark Jacobs, the World Health Organization (WHO) Representative to the South Pacific and Director of Pacific Technical Support delivered opening remarks in person while Mr Tom Heilandt, Codex Secretary greeted CCNASWP16 virtually highlighting that this Session was particularly important as the first Codex meeting of the 60th anniversary year of Codex.

ADOPTION OF THE AGENDA (Agenda Item 1)²

5. CCNASWP16 adopted the provisional agenda as its agenda for the Session and agreed to discuss two topics under Agenda Item 9 Other business, namely new work proposals, and modality of Codex meetings.

KEYNOTE ADDRESS: LESSONS FROM THE COVID-19 PANDEMIC FOR IMPROVING FOOD SAFETY (Agenda Item 2)³

6. Dr Steve Hathaway, Senior Expert on Risk Analysis and Food Safety, formerly of Ministry of Primary Industries, New Zealand, delivered a keynote address titled "Lessons from the COVID-19 pandemic for improving food safety – Seeding change in Codex" which discussed how the disruptions caused by the COVID-19 pandemic had affected national food control systems and led to a disruption of food supply in many countries. Global responses included a rethinking of food safety preparedness and response and highlighted the importance of multisectoral collaboration to achieve food safety, including the "One Health" approach. Lessons learned from the COVID-19 pandemic were further reflected in the need to reinforce the risk-based approach to food control. To ensure continuity of its work, Codex during the COVID-19 pandemic had introduced virtual working procedures. Dr Hathaway highlighted the opportunity and timeliness to build on these lessons and focus on a growth mindset that will help Codex to be far better prepared for the future.
7. The keynote address was followed by a panel discussion moderated by Mr Michael Hinsch (FAO/WHO Codex Trust Fund Programme Administrator), with the following panelists: Dr Vincent Lal (Manager, Analytical and Laboratory Services, University of the South Pacific, Fiji); Mr Dirk Schulz (Food Safety Officer, Food Systems and Food Safety Division, FAO); Dr Jessica Kayamori Lopes (Technical Officer, Food Safety and Zoonotic Diseases, WHO); and Dr Hilde Kruse (Senior Food Standards Officer, Codex Secretariat).

Key points raised by the panelists:

8. The FAO Representative explained that the reduced capacity to maintain food inspection and testing programmes during the COVID-19 pandemic required competent authorities to prioritize scarce resources by identifying those categories of food businesses that posed the greatest risk and focused on ensuring compliance with food legislation in these. Other temporary measures included the use of electronic data exchange instead of original official paper certificates, self-certification or remote audits. He concluded by highlighting key FAO/WHO guidance documents for competent authorities and food businesses, as referenced in CX/NASWP

¹ CRD3 (Opening remarks)

² CX/NASWP 23/16/1

³ CX/NASWP 23/16/2; CRD5 (Lessons from the COVID-19 pandemic for improving food safety – seeding change in Codex)

23/16/4.

9. Dr Lal shared the experience of Fiji in ensuring food safety activities during the pandemic. Challenges such as social distancing requirements in laboratories as well as the replacement of foods imported from overseas by local food sources and the required development of new standard operating procedures (SOPs) and guidelines needed to be addressed in Fiji.
10. The Codex Secretariat provided insights about how Codex standards contributed to the continuation of food safety during the pandemic. She also mentioned the finalization of the guidelines on paperless exchange of official certificates, new work on use of remote audit and verification in regulatory frameworks, and proposed new work on guidelines for food hygiene control measures in traditional food markets. .
11. The WHO Representative highlighted how multisectoral collaboration was promoted in the region through the One Health approach referring to WHO's Regional Framework for Action on Food Safety that provides guidance to advance food safety systems that supports Members in managing food safety risks and responding to food safety incidents, thereby contributing to health security. Work also included enhancing policy frameworks and national legislations that strengthen food safety systems.
12. Fiji, Papua New Guinea, Samoa, Solomon Islands and Vanuatu shared experiences on how COVID-19 had impacted their countries beyond the direct health effects including on food security. They highlighted challenges including the disruption of food supply chains and the certification of new domestic food suppliers as well as the reassignment of staff to respond to COVID-19. Solutions had been found through the issuance of electronic guidelines, the promotion of local food production, as well as training and awareness raising regarding healthy lifestyles.
13. The keynote speaker provided a summary of the points raised, highlighting the reinvigoration of traditional food supply and the sense of community expressed by some Members. The importance of contingency plans for small island countries which experienced both a shortage of imported food and a lack of options to boost domestic agricultural production, was underlined. Key takeaways from the session were the importance to reinforce and expand the risk-based approach and base decisions on data and science.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES (Agenda Item 3)⁴

14. The Codex Secretariat introduced the item summarizing the matters information and highlighting the matters for action.
15. CCNASWP16 noted the matters for information and action presented, and made comments as follows:
Matters for information
16. Crosscutting matters being addressed at the Codex Alimentarius Commission (CAC) and the Executive Committee of the Codex Alimentarius Commission (CCEXEC), including the Codex Strategic Plan 2020-2025 (SP), the future of Codex, application of the Statements of Principle Concerning the Role of Science in the Codex Decision-Making Process and the extent to which other factors are taken into account, draft maximum residue limits (MRLs) for zilpaterol hydrochloride, and new food sources and production systems (NFPS) were briefly presented. CCNASWP16 noted that the SP would be considered under agenda item 6 and the other matters under agenda item 5.

Matters for action

Adoption of the General Standard for the Labelling of Non-Retail containers of Foods and consequential amendments to the Procedural Manual

17. CCNASWP16 supported the proposed revision to the provision on labelling of non-retail containers in the *Regional Standard for Kava Products for Use as a Beverage When Mixed with Water* (CXS 336R-2020) to align with the *General Standard for the Labelling of Non-Retail containers of Foods* (CXS 346-2021). Thus, the provision for labelling on non-retail containers would be replaced with the new standardized text:

“The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).”

Inclusion of scopoletin in the priority list of contaminants for evaluation by JECFA and methods of analysis for provisions in the Draft Regional Standard for Fermented Noni Fruit Juice

18. CCNASWP16 noted that these matters would be addressed under agenda item 7.

Methods of analysis for provisions in the Regional Standard for Kava Products for Use as a Beverage When

⁴ CX/NASWP 23/16/3; CRD2 (Standard operating procedure for the determination of kavalactones and flavokavains in fresh and dried kava products)

Mixed with Water (CXS 336R-2020)

19. The Codex Secretariat recalled that the 41st session of the Codex Committee on Methods of Analysis and Sampling (CCMAS41) when being presented with the methods of analysis for provisions in the *Regional Standard for Kava Products for Use as a Beverage When Mixed with Water (CXS 336R-2020)* had requested CCNASWP to consider producing a single stepwise method or SOP which would capture the necessary steps for each provision in one easy to follow document.
20. In response to the request from CCMAS, Fiji, in consultation with Vanuatu, the chair of the previous Electronic Working Group (EWG) on this standard, had developed a draft SOP for the determination of kavalactones and flavokavains in fresh and dried kava products, which was presented at CCNASWP16. The draft SOP outlined four easy-to-follow steps composed of preparation of samples, preparation of reference standard, sample extraction, and identification based on the High-Performance Thin Layer Chromatography (HPTLC) and Ultra-High Performance Liquid Chromatography (UHPLC) methods (CRD2). Fiji highlighted that the SOP had been elaborated based on the scientific literature open to public.
21. A view was expressed that the UHPLC method required costly analytical settings, leading to a potential issue in accessibility to laboratories with capability to run the UHPLC method, especially in the Pacific Island region. They further highlighted that the most practical analytical method for kava industries should be the HPTLC method given the relatively low cost and easy access, while acknowledging that the UHPLC method was an efficient confirmatory approach.
22. Fiji, stating that the UHPLC method was a peer reviewed method and had been used for years, acknowledged the high cost of running the UHPLC method which could result in poor accessibility among industries in the SWP sub-region.
23. One Observer expressed the view that the UHPLC-Mass Spectrometry (MS)/MS method, while amongst the most precise and accurate would be considered as a confirmatory technique that required reliance on expensive equipment, may not be accessible to all laboratories, particularly in developing countries. He expressed the view that method performance requirements should be clearly set for the relevant provisions of the standard, with examples of analytical procedures that could be applied, but to leave the opportunity for the selection of the method that is deemed the best fit for purpose.
24. In response to a request for clarification on the purpose of methods to analyse kavalactones and flavokavains in the context of CXS 336R-2020, Fiji stated that identification, rather than quantification, of kavalactones and flavokavains meet requirements outlined in CXS 336R-2020, and that the HPTLC method fit the purpose better than the UHPLC method in this context.
25. Based upon the comments provided, Fiji in collaboration with Vanuatu, revised the SOP which focused only on the HPTLC method as a method for identification of kavalactones and flavokavains, and clearly identified the different steps in the procedure.
26. In response to a question about the next step after CCNASWP16, the Codex Secretariat explained that the SOP would be forwarded to CCMAS42 (2023) for endorsement and clarified that the standard had already been adopted by CAC43, and thus would not need go through a new adoption.
27. CCNASWP16 agreed to forward the revised SOP to CCMAS for endorsement.

Conclusion

28. CCNASWP16:
 - i. Took note of the information provided in the working document and the additional information provided by the Codex Secretariat during the Session.
 - ii. Agreed to forward the revision to the provision on labelling of non-retail containers in the *Regional Standard for Kava Products for Use as a Beverage When Mixed with Water (CXS 336R-2020)* to CAC46 for adoption (Appendix II).
 - iii. Agreed to forward the SOP for the identification of kavalactones and flavokavains in fresh and dried kava products by HPTLC to CCMAS for endorsement (Appendix III).
 - iv. Encouraged Members and Observers on the occasion of the 60th anniversary of Codex in 2023, to plan and implement activities to build awareness of Codex and to engage high level political support for Codex work.

FOOD SAFETY AND QUALITY SITUATION IN THE REGION INCLUDING CURRENT AND EMERGING ISSUES (Agenda Item 4)⁵

⁵ CX/NASWP 23/16/4

29. The FAO Representative, speaking on behalf of FAO and WHO, reported the results of a survey circulated among Members in the NASWP region in 2019, which captured the key emerging issues expected to have an impact on food safety in the region in the next 5-10 years. The key issues identified were: Limited support to manage food regulatory systems; Climate change; Innovative food technologies; Non-communicable diseases (NCDs); Limited National Codex Committee (NCC) support mechanisms; Risk communication; Increased foodborne disease transmission; and Pesticide residues on food crops.
30. Members were invited to confirm the continuing relevance of the mentioned issues and to identify any new issues of relevance. CCNASWP16 agreed on the issues presented and to give higher priority to antimicrobial resistance (AMR) and added indigenous foods and labelling of new and novel foods to the list.
31. In response to queries related to AMR actions in the region, the WHO Representative mentioned ongoing actions covered by the Quadripartite (WHO, FAO, the World Organisation for Animal Health (WOAH) and the United Nations Environment Programme (UNEP)).
32. A summary of technical guidance and actions taken by both agencies related to COVID-19 to assist countries in their endeavour to maintain the safety of the food supply during the pandemic was provided.
33. CCNASWP16 was also informed about guidance and support provided by both FAO and WHO on food safety and volcanic ash fall in support to Tongan authorities to communicate with stakeholders about risks and control measures following the volcanic eruption in January 2022.
34. The FAO and WHO Representatives informed that the governing bodies of FAO and WHO had recently endorsed the new global Food Safety Strategies to guide technical assistance to member countries over the next decade. In addition to the global strategies, the WHO Regional Strategy for Action in Food Safety in the Western Pacific was highlighted, all of which would be discussed in a CCNASWP16 side event.

Conclusion

35. CCNASWP16 agreed on the following key emerging issues expected to have an impact on food safety in region in the next 5-10 years: Limited support to manage food regulatory systems; Climate change; Innovative food technologies; NCDs; Limited NCC support mechanisms; Risk communication; Increased foodborne disease transmission; Pesticides residues on food crops; AMR; Indigenous foods; and Food labelling (of new and novel foods).

CODEX WORK RELEVANT TO THE REGION (Agenda Item 5)⁶

36. The Regional Coordinator introduced the item, whose purpose was to draw the attention to Codex work of specific relevance to CCNASWP with a view to stimulate a further discussion at CCNASWP16 and the identification of ways to address these issues.
37. Work items under CCEXEC and CAC, or outside a Codex committee, of specific relevance to the NASWP region were highlighted as follows:
 - a. Codex Strategic Plan 2020-2025 (SP)
 - b. Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account
 - c. CCEXEC subcommittee on the future of Codex
 - d. CCEXEC subcommittee on NFPS
 - e. Proposed draft MRLs for zilpaterol hydrochloride residues (cattle kidney, liver and meat)
 - f. AMR
 - g. CTF
38. CCNASWP16 confirmed the relevance to the region of the above-mentioned topics.
39. One Member highlighted the need for capacity building and technical support in addressing foodborne AMR including implementing risk management measures, at national levels.
40. CCNASWP16 was informed about the ongoing FAO project "Action to support implementation of Codex AMR Texts (ACT)" funded by the Republic of Korea.
41. One Member expressed its view that Codex should maintain the "Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account" and related criteria on how other factors within the Codex mandate may legitimately be taken into account in risk management recommendations. They supported the conclusions of the CCEXEC and its subcommittee,

⁶ CX/NASWP 23/16/5

and CAC45's decision to refer the draft guidance and flowchart to Committee Chairpersons to facilitate deliberations on matters that fall within the scope of the Statements of Principle.

42. Regarding NFPS, one Member referred to the comments submitted in response to the Circular Letter (CL 2022/06/OCS-CCEXEC) highlighting that it was essential to focus and ground any new work within the mandate of Codex to develop science-based standards and recommendations to protect consumer health and ensure fair trade practices. While the Member had some experience with many of the NFPS, there was currently still a need to understand and learn more about the impact of specific NFPS in terms of potential food safety, regulatory, labeling, nutritional, and quality issues. This Member was of the opinion that new work should proceed when it was supported by sufficient science and there was significant international trade, consistent with the *Working Principles for Risk Analysis* in Codex and an evaluation according to the *Codex Criteria for the Establishment of Work Priorities*.
43. CCNASWP16 reviewed and confirmed the list of ongoing standards setting work of specific relevance to region, with the addition of the discussion paper on sustainability labelling claims that will be on the agenda of the 47th Session of the Codex Committee on Food Labelling (CCFL47).

Conclusion

44. CCNASWP16:
- i. Noted the information presented and confirmed its relevance to the NASWP region; and
 - ii. Encouraged Codex Members in the NASWP region to:
 - a) coordinate positions on topics of specific interest to the region prior to the relevant Codex meetings;
 - b) apply the draft guidance on Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account as appropriate;
 - c) actively engage in the work on the future of Codex;
 - d) actively engage in the work on NFPS and respond to the CL that would be issued on this topic;
 - e) participate in informal consultations on the draft MRLs for zilpaterol hydrochloride to encourage and enable sustained efforts to build consensus in advance of CAC46;
 - f) take into consideration the recently adopted Codex texts on AMR and further develop national policies against AMR; and
 - g) make the fullest use of the possibilities the CTF provides for strengthening effective participation in Codex (eligible countries), and continue providing support to CTF (donor countries).

IMPLEMENTATION OF THE CODEX STRATEGIC PLAN 2020-2025 (Agenda Item 6)⁷

45. The Regional Coordinator introduced the item and invited the Codex Secretariat to provide background information.
46. The Codex Secretariat recalled that at CCNASWP15 (2019) the flexibility the SP afforded in terms of its implementation was highlighted, and the shared ownership and responsibility for implementation of the SP among Codex Members and Observers, Codex subsidiary bodies and the Codex Secretariat, host country secretariats and Chairpersons emphasized. She reminded CCNASWP16 that CCNASWP15 had agreed that CCNASWP would focus on the implementation of activities aimed towards achieving Goals 1, 2 and 3 of the SP, and had established an EWG chaired by Vanuatu and co-chaired by Fiji to refine the activities to be undertaken in the region to support the implementation of the SP over the following two years taking into consideration the discussions at CCNASWP15.
47. Despite the challenges the COVID-19 pandemic represented, the EWG conducted its work through regional informal virtual meetings with Members in the region and the resultant workplan was incorporated into the overarching work plan for implementation of the SP by the Strategic Planning sub-committee of CCEXEC and included in the report to CCEXEC⁸.
48. CCNASWP16 reviewed the activities implemented during 2020-2022 and the proposed activities for 2023-2024 as summarized in Annex I of CX/NASWP 23/16/6 and introduced some amendments and additions, including coordination between Members and stakeholders to generate data related to fermented noni fruit juice under major achievements, and promotion of sustainable funding for scientific advice under planned activities.
49. CCNASWP16 further discussed and endorsed the progress report on the Codex Communication Work Plan

⁷ CX/NASWP 23/16/6

⁸ CX/EXEC 21/81/5, Appendix I

as contained in annex II of CX/NASWP 23/16/6 that summarized the activities in terms of communication in the past two years and put forward suggestions on future plan.

50. The Codex Secretariat presented the results of the small satisfaction survey on regional communications that the Codex Secretariat had launched just prior to CCNASWP16 (Appendix IV). The feedback from 16 respondents from Members and 2 from observers varied, but on average the timeliness, accessibility and quality of Codex regional communications were all considered good. As for Codex communication tools that were most accessible, email was overall ranked number one, followed by the Codex website, WhatsApp, the Codex-L mailing list, and lastly Twitter. Facebook was highlighted as another communication tool that would increase accessibility. As regards additional suggestions on how to further improve the timeliness, accessibility and quality of Codex regional communications, technical, financial and political support was highlighted.

Conclusion

51. CCNASWP16:
- i. Noted the major achievements in the region during 2020-2022 to support the implementation of the SP (Appendix V);
 - ii. Endorsed the planned activities to be implemented in the region in 2023-2024 (Appendix V); and
 - iii. Adopted the regional communications work plan 2023-2024 (Appendix VI).

DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (Agenda Item 7)⁹

52. Tonga and Samoa, as the Chair and co-Chair, respectively, of the EWG, introduced this item. They outlined the work done by the EWG since CCNASWP15 along with the responses received in response to two rounds of requests for comments. These included a proposal for inclusion of the High-Performance Liquid Chromatography (HPLC) method to identify scopoletin and deacetylasperulosidic acid due to advantages in accessibility of analytical equipment, high sensitivity compared to the Thin Layer Chromatography (TLC) method, and capability to produce quantitative data. They further presented the progress to date for data collection from the Pacific island countries on the levels of scopoletin in fermented noni fruit juice, referring to the coordination led by Samoa to facilitate submission of data to Global Environment Monitoring System (GEMS/Food) from Codex Members.
53. CCNASWP16 agreed to use CRD1 Rev. as a basis for its discussion.

Discussion

2.3 Fermentation of Noni Fruit Juice

54. CCNASWP16 considered the proposed changes from a Member outside the region.
55. Regarding proposed changes in the first two sentences, one Member expressed the view that the original text better reflected the practice to produce fermented noni fruit juice.
56. One Member proposed to insert footnotes to provide definitions for spontaneous fermentation and filtration to provide more clarity on these terms. However, other Members argued that the meanings of spontaneous fermentation and filtration were clear enough and would not cause confusion.
57. CCNASWP16 agreed to retain the original text in the first two sentences.
58. In the third sentence, while the intention to use the term of “100%” before fermented noni fruit juice was to ensure that products were protected from adulteration, some Members were of the opinion that the term of “100%” should be avoided due to ambiguity, or otherwise a footnote would be needed to provide the sense of what this term meant.
59. CCNASWP16 agreed to remove “100%” in the third sentence.

4. Food additives

60. One Member sought clarification on how shelf life for fermented noni fruit juice was addressed with the original text, which did not permit any food additives. It was clarified that shelf life would be covered by the *General Standard for Labelling of Prepackaged Food* (CXS 1-1985) under the labelling section. Furthermore, it was highlighted that no food additives would be permitted for use for fermented noni fruit juice.
61. CCNASWP16 agreed to retain the original text for section 4.

9. Labelling

62. The EWG Chair proposed inserting a new subsection with a provision on labelling of non-retail containers,

⁹ CX/NASWP 23/16/7; CRD1 Rev. (Revised Draft Regional Standard for Fermented Noni Fruit Juice)

using a standardized text as follows, which was agreed by CCNASWP16:

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021)

10. Methods of analysis and sampling

63. CCNASWP16 noted that AOAC 983.17, EN 12143, IFUMA 8 and ISO 2173 to determine Brix value were not endorsed by CCMAS41, noting the offer of the International Fruit and Vegetable Juice Association (IFU) to do a small single or inter-laboratory study to determine its fitness for purpose in fermented noni fruit juice.
64. One Member, recalling that CCNASWP15 considered only AOAC 983.17 for the methods to determine Brix value, sought for clarification for the reason why EN 12143, IFUMA 8 and ISO 2173 were included along with AOAC 983.17. The Codex Secretariat explained that the possible reason was that the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) provided AOAC 983.17, EN 12143, IFUMA 8 and ISO 2173 altogether to determine Brix value in fruit juices and nectars as type I method.
65. With regard to the square brackets placed for the HPLC method in the table in section 10.1, the Codex Secretariat explained that, while it was ideal to resolve all the issues before the adoption at Step 8, it was possible to forward the draft standard to CAC for final adoption with outstanding issues in the methods of analysis. It was noted that the methods of analysis would be forwarded to CCMAS for endorsement once outstanding issues were resolved.
66. With regard to square brackets placed on the HPLC method in section 10.1, the EWG Chair and co-Chair would conduct verification studies for the HPLC method, noting that the HPLC method was still incomplete and investigation to validate it was underway.
67. One Observer expressed the view that the HPLC-UV method may not be the most relevant or fit-for-purpose analytical protocol, and that room should be left to consider other approaches such as LC-MS based methods that would offer better specificity and precision. At this stage the standard could still proceed with a method for identification of the relevant analyte(s) using TLC method.
68. CCNASWP16 agreed to retain square brackets in the table under section 10.1.
Annex A (identification of scopoletin) and B (identification of deacetylasperulosidic acid)
69. Recognizing that there were outstanding issues including the need to specify the type of solid-phase extraction cartridge, volume of water and methanol in a process of sample preparation for the TLC method for the identification of scopoletin and deacetylasperulosidic acid, Australia volunteered to conduct verification studies for the TLC method that would be completed by May 1, 2023.
70. CCNASWP16 agreed to task the Regional Coordinator to work with the Members in the NASWP region to resolve outstanding issues by May 1, 2023 so that the methods of analysis could be forwarded to CCMAS42, scheduled in June 2023, for endorsement.

Priority list of contaminants for evaluation by JECFA

71. The Codex Secretariat drew attention of CCNASWP16 to the discussion that had taken place at the 14th Session of the Codex Committee on Contaminants in Foods (CCCF14) and the identified data gap for conducting a safety evaluation of scopoletin. The Codex Secretariat highlighted the challenges in conducting toxicological trials in terms of cost and time, and encouraged Members in the NASWP region to consider how data needed for a safety evaluation of scopoletin could be provided.
72. CCNASWP16 agreed to request CCCF to keep scopoletin in the priority list for evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and to provide further data as it becomes available.

Conclusion

73. CCNASWP16:
 - i. Agreed to forward the *Draft Regional Standard for Fermented Noni Fruit Juice* to CAC46 for adoption at Step 8 (Appendix VII Part A);
 - ii. Agreed to task the Regional Coordinator to work with the Members in the NASWP region to resolve outstanding issues in section 10: methods of analysis and sampling (specifically specification of the solid-phase extraction cartridge and the HPLC method to identify scopoletin and deacetylasperulosidic acid) by 1st May 2023 in order to forward section 10 and Annex A and B to CCMAS42 for endorsement (Appendix VII Part B);
 - iii. Agreed to request CCCF to keep scopoletin in the priority list for evaluation by JECFA and to provide further data as it becomes available; and

- iv. Encouraged Members of the region to generate and submit data to GEMS/Food.

NOMINATION OF THE REGIONAL COORDINATOR (Agenda Item 8)¹⁰

74. The Codex Secretariat introduced the item and recalled that Fiji had been appointed as the Coordinator for North America and the South West Pacific by CAC43, and having served for one term, was eligible for re-appointment.
75. CCNASWP16 acknowledged the excellent work of Fiji and unanimously agreed to recommend CAC46 to reappoint Fiji for a second term as the Coordinator for North America and the South West Pacific.
76. Fiji thanked the Members in the NASWP region for their support and accepted the nomination.

OTHER BUSINESS (Agenda Item 9)

New work proposals

77. CCNASWP16 had an engaged discussion on new work proposals and identified breadfruit flour, Galip nut, and fish and fishery products as three possible topics for regional standards development. The Codex Secretariat explained that discussion papers on new work proposals could be prepared for consideration by CCNASWP17. Samoa offered to lead the development of a discussion paper on breadfruit flour. Project documents on new work proposals could also be submitted to the Codex Secretariat for possible circulation for comments by Codex Members before being presented to CCEXEC for critical review and thereafter CAC for approval to speed up the process in advance of CCNASWP17.
78. Fiji, Kiribati, Papua New Guinea, Samoa, Solomon Islands and Tonga emphasized the need for capacity building in food safety and technical support, including analytical support to food analysis laboratories.
79. The WHO Representative acknowledged the request from Members in the NASWP region for technical support for food safety actions. These would need to be submitted by the Members to WHO to allow WHO to identify support channels in specific areas. Members were encouraged to attend the CCNASWP16 FAO/WHO side event at which they could communicate their current food safety challenges and priority areas of work.
80. The FAO Representative noted the need for increased collaboration between FAO and WHO at regional level to coordinate technical support, and highlighted that FAO and WHO needed to encourage governments to address food safety from a One Health perspective, regardless of the location of the Codex Contact Point.
81. The lack of laboratory capacity was highlighted by several Members and the need for collaboration at regional level regarding analytical work was identified. It was noted that sustainability of national laboratories in small island countries was a challenge. One Member suggested developing a network of laboratories for mutual exchange and benefit. The sharing of resources across the region was recognized as solution for the way forward.
82. The Codex Secretariat underlined the importance of implementation of Codex standards, in line with Goal 3 of the SP, and encouraged Members to develop case-studies on the impact of specific standards, such as on kava or noni fruit juice, which could be showcased in relation to the 60th anniversary of Codex.

Modality of Codex meetings

83. The Codex Secretariat recalled that the future of Codex was being addressed by a CCEXEC subcommittee and that Members and Observers would shortly be consulted for input.
84. Members and observers shared experiences and reflections regarding hybrid meetings. The additional costs for the organizers, including uncertainties regarding physical participation, were recognized as a disadvantage while the increased inclusivity and savings (financially and health-wise) on travel were highlighted as advantages.
85. It was noted that one should not expect every committee to follow the same model, nor should one expect every meeting of every committee to be the same, and that Codex needs to continue to experiment to an extent to understand what's best for each committee.
86. Attention was also brought to working groups, which increasingly had developed from being electronic to becoming virtual and thereby had become more interactive, productive and effective.
87. The importance of meeting personally, both in regard to building networks and friendships and in regard to building consensus and progressing complicated issues was highlighted.
88. Online participants underlined the opportunity hybrid meetings offered for increased participation, and highlighted the excellent hybrid arrangements at CCNASWP16. One Member also noted the challenges of

¹⁰ CX/NASWP 23/16/8

competing work priorities while participating online.

DATE AND PLACE OF NEXT SESSION (Agenda Item 10)

89. CCNASWP16 was informed that its 17th Session 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 CAC46 and subsequent discussions between the Coordinator and the Codex Secretariat.

APPENDIX I

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

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Suva

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APPENDIX II

**AMENDMENT TO THE LABELLING PROVISIONS FOR NON-RETAIL CONTAINERS
IN THE REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE
AS A BEVERAGE WHEN MIXED WITH WATER (CXS 336R-2020)**

(For adoption)

New texts added are shown in **bold/underlined** font. Texts proposed for deletion are shown in ~~strikethrough~~

7.4 Labelling of non-retail containers

~~Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the producer, packer, exporter or distributor shall appear on the container. However, lot identification, and the name and address of the producer, packer, exporter or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.~~

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods (CXS 346-2021)*.

APPENDIX III

STANDARD OPERATING PROCEDURE FOR THE IDENTIFICATION OF KAVALACTONES AND FLAVOKAVAINS IN FRESH AND DRIED KAVA PRODUCTS BY HIGH PERFORMANCE THIN LAYER CHROMATOGRAPHY

(For endorsement by CCMAS)

1.0 Introduction

Piper methysticum G. Forst. (*Piperaceae*) rhizomes and roots are peeled, grinded, macerated in cold water, and pressed through a cloth strainer to prepare kava, a non-alcoholic beverage. The composition and quality of kava can be highly variable, depending on the age of the plant, the variety, and the part used to prepare the beverage: roots, rhizomes or basal stems. The six major kavalactones (KLs: yangonin = Y, dihydrokavain = DHK, desmethoxyyangonin = DMY, kavain = K, dihydromethysticin = DHM and methysticin = M) are responsible for the physiological effect and are usually quantified with HPLC. There is a second group of molecules is flavokavins (FKs: A, B, C). The chemical composition of the kava extract is strongly influenced by the extraction solvent and extraction technique. This procedure is based on analytical procedure using High Performance Thin Layer Chromatography (HPTLC). The HPTLC is a validated procedure for 174 varieties of kava.

Scope: Identification of Kavalactones and Flavokavins by High Performance Thin Layer Chromatography

2.0 Materials and methodology

2.1 Preparation of Samples

- Wash by hand under cold running water the kava roots and peeled rhizomes.
- Cut into small pieces the kava organs with a knife.
- Sun-dry the kava pieces for 3 days (similar to traditional practises).
- Ground the dried kava matter into powder using a Forplex F00 1218 hammer mill to achieve <2 mm particle size and pack into labelled zip-log plastic bags.
- Further ground the kava powder to very fine kava flour texture using a coffee grinder.
- Weigh the kava flour sample then dry in an oven at 60°C for 6 hours.

2.2 Preparation of Reference Standard

- Make available Six kavalactone and three flavokavain standards of analytical grade possibly available from Sigma-Aldrich including standards of:

Six kavalactones:

- o methysticin (M),
- o dihydromethysticin (DHM),
- o kavain (KAV),
- o dihydrokavain (DHK),
- o yangonin (Y),
- o desmethoxyyangonin (DMY),

Three flavokavain:

- o flavokavain A (FKA),
 - o flavokavain B (FKB) and
 - o flavokavain C (FKC).
- Accurately weigh 1.0mg individually the pure kava standard powder into 1ml acetone
 - store in dark at 4°C if analysed later.

Checking Purity of Standards:

- Conduct peak purity tests for the kava standards using the UV Vis spectrophotometer and compare the UV spectra.

2.3 Sample extraction

- Weigh 10g of kava powder,
- Transfer to a clean 50ml polypropylene centrifuge tube and add 30ml acetone.
- Sonicate the tubes in a water bath for 30min
- Transfer to a centrifuge instrument and set at 4500 rpm for 10min.
- Transfer the supernatant to a 9mm wide opening screw thread vial of 2ml amber glass.
- Store vials in refrigerator at 4°C in dark till required for analysis.

2.4 Identification by High Performance Thin Layer Chromatography (HPTLC)

2.4.1 Chemicals and reagents for HPTLC analysis

- Analytical grade solvent (acetone, dioxane, hexane and methanol).
- Silica gel 60 F254 plates (dimension; 20 x 10cm) using Camag HPTLC system with an automatic TLC sampler (ATS 4) coupled to an automatic developing chamber (ADC 2) and a visualizer as well as a TLC Scanner 4 controlled with winCATS software.

2.4.2 Check standards and prepare Sample Run

- Prepare standards and sample solutions at bands (length of 8 mm, 250 nL/s delivery speed, track distance 8.0 mm and distance from the edge of 15 mm).
- Conduct standard linearity curve check by using the HPTLC plates. Apply different stock solutions (0.1, 0.2, 0.4, 0.6, 0.8, 1.0 µL) of the six Ks and three Fk scan at 240nm (for M, DHM, K, DHK) and scan at 355nm (for Y, DMY, FKA, FKB, FKC).
- Add 10 mL mobile phase to develop the plates using hexane:dioxane (8:2 v/v) with a migration distance of 80 mm at room temperature after 30 s of pre-drying and no tank saturation.
- Visual documentation of the plates is carried out at 254 nm and 366 nm.
- Scan the plates in reflectance mode at 240 nm (for M, DHM, K and DHK) and at 355 nm (for Y, DMY, FKA, FKB, FKC) with D2 and W lamp slit dimension 8.00 mm x 0.20 mm, scanning speed 20 mm/s, and data resolution 100 µm/step.
- Identify the Peak area measurements (in area units, AU).
- Ensure that the total analytical time is 50 min for 20 samples and 10 mL of mobile phase (corresponding to 2.5 min and 0.5 mL per sample).

3.0 References

Lebot, V., Michalet, S., Legendre, L. (2019). Kavalactone and Flavokavins Profile Contribute to Quality Assessment of Kava (*Piper methysticum* G. Forst), the Traditional Beverage of the Pacific. *Beverages*. 2019, 1-14.

CCNASWP16 SATISFACTION SURVEY ON REGIONAL COMMUNICATIONS

The survey received 16 responses from Members in the region and 2 from observer organizations in the region¹¹.

Members

Timeliness of Codex regional communications

[More Details](#)

● Excellent	5
● Good	6
● Fair	4
● Poor	1

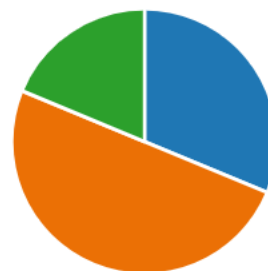


Accessibility of Codex regional communications

[More Details](#)

💡 Insights

● Excellent	5
● Good	8
● Fair	3
● Poor	0

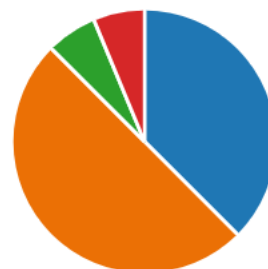


Quality of Codex regional communications

[More Details](#)

💡 Insights

● Excellent	6
● Good	8
● Fair	1
● Poor	1



¹¹ There are only 14 Members in the Region. Four respondents indicated “Samoa”. Three. Fiji and Two Papua New Guinea. One respondent clicked Observer but appears to be a Member and so the final number of Members is more likely to be closer to 11 with 1 actual Observer.

Observers

Timeliness of Codex regional communications

[More Details](#)

● Excellent	0
● Good	2
● Fair	0
● Poor	0



Accessibility of Codex regional communications

[More Details](#)

● Excellent	0
● Good	2
● Fair	0
● Poor	0



Quality of Codex regional communications

[More Details](#)

● Excellent	0
● Good	2
● Fair	0
● Poor	0

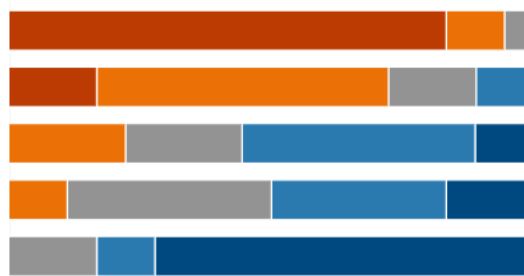


Combined Members and Observers

Rank Options

- 1 Email
- 2 Codex website
- 3 WhatsApp
- 4 Codex-L mailing list
- 5 Twitter

First choice ■ ■ ■ ■ ■ Last choice



What other communication tools would increase accessibility?

- Facebook
- Viber
- WhatsApp
- Messenger
- Awareness programmes, posters, pamphlets, newsletters
- Use of EWG platform

Please provide any additional suggestions on how to further improve the timeliness, accessibility and quality of Codex regional communications.

- Current form is OK
- Nothing everything is just perfectly organized
- CCNASWP Regional Talanoa virtual session, monthly or quarterly if agreeable by members on codex update on -going project/standards/regional position on standards/Executive representative report/ others.
- We need to educate the public more about CODEX. Fiji is hosting this regional meeting but very little has been put up by the organizers or FAO and WHO on what the key proposed meetings outcomes are and what the industry will expect, particularly in the areas of Kava and Noni. We need to also involve the industry in meeting discussions. Invitation should have been sent out to key industry players and country to organize site events around the key subject matters. Logical organization is excellent but this has to be matched against technical discussion matters and how we can relate this to layman's language. Fiji is currently chairing and I would like to propose that the CODEX Secretariat works closely with FAO, WHO and Ministry of Agriculture in this regards.
- The meeting should be moved to September for most countries to plan and secure funds to attend the meeting. Having the meeting either in January or February is too early. In the first some of the distinguish guest people are on holidays after festive session.
- Regular communications (email, virtual) among members - sufficient support on resources (financial support - for example, with limited funds from our national budget to support CCP activities - awareness, sampling program to support Draft regional Standard for fermented Noni Juice -continue on the capacity development training (CCPs) and provide awareness to gain political supports on the work of Codex - CCP office should be an office with clear structure, working guidelines (CCP/NCC)/establish CCP with few staff members
- Keep sending more information to countries Contact Points
- A job description. I'm not sure we have an agreed understanding of what is expected in terms of regional comms. Suggest this could be agreed at by our region. RC and CCEXEC roles need to be resourced. Most of the CCPs in the SWP region have to wear many hats beyond Codex. RC and CCEXEC members should be encouraged to ask for support from the region as necessary. Other members would like to help if there is early advice on what support is needed. Having a JD might assist with early ID of gaps.
- Perhaps having a group on the Online EWG Forum where members can communicate on all regional or Codex related issues.

APPENDIX V

Activities implemented and planned in the CCNASWP region to support the implementation of the Codex Strategic Plan 2020-2025

Priority Goal	Priority objective	Regional activities for the period 2020-2021	Major achievements during 2020-2022	Planned activities for 2023-2024
<p>1. Address current, emerging and critical issues in a timely manner</p>	<p>1.2 Prioritize needs and emerging issues.</p>	<p>1.2.1 Improving the linkages with the Codex Secretariat through the CCP in member countries</p>	<p>Regional Members have successfully established a generic email address for communication with the Codex Secretariat and the Regional Coordinator.</p>	<p>Continued active participation of the region in all Codex meetings including subcommittees of CCEXEC.</p>
		<p>1.2.2 Pacific Islands countries establishing or participating in relevant discussion groups or EWGs</p>	<ul style="list-style-type: none"> •The region through the Electronic Working Group (EWG) collaborated on the completion of the <i>Regional Standard for Kava Products for Use as a Beverage When Mixed with Water</i> which resulted in its adoption (at step 5/8) by CAC43 (2020). •The region through the EWG further developed the draft regional standard for fermented noni juice for consideration by CCNASWP16. The Committee recognizes the data provided by Samoa and Tonga. •The committee recognizes the technical support provided by other stakeholders (PHAMA PLUS) for the development of Kava and Noni standards. •Timely response provided on emerging issues such as discussions on maximum residue limits (MRLs) for zilpaterol hydrochloride. •Active participations of the region in Codex meetings: Codex Alimentarius Commission (CAC), Executive Committee of CAC (CCEXEC), Codex Committee on General 	<ul style="list-style-type: none"> •Develop a Standing Operating Procedure (SOP) on methods of analysis for Kava as proposed by CCMAS41. •Proper consultations with regional Members should there be a need for new Codex work from the region. As discussed, and noted in CCEXEC82, ultimately decisions to work on specific new food sources and productions systems remain with the Members, through the endorsement or rejection of new work proposals by CAC.

Priority Goal	Priority objective	Regional activities for the period 2020-2021	Major achievements during 2020-2022	Planned activities for 2023-2024
			<p>Principles (CCGP), Codex Committee on Contaminants in Foods (CCCF), Codex Committee on Methods of Analysis and Sampling (CCMAS), Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), and Codex Committee on Food Labelling (CCFL), Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF), Codex Committee on Pesticide Residues (CCPR), Codex Committee on Food Hygiene (CCFH), and Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU).</p> <ul style="list-style-type: none"> •Members from the SWP region participated at CCEXEC82 creating a regional hub bringing the regional coordinator, member and advisors together. •Members in the region participated actively in CCEXEC’s work on Statements of Principle and Future of Codex. 	
<p>2. Develop standards based on science and Codex risk-based principles</p>	<p>2.1. Use scientific advice consistently in line with Codex risk analysis principles</p>	<p>2.1.1 Hosting a regional workshop with support from FAO and WHO on the use of expert scientific advice in the development of Codex standards</p>		
	<p>2.2 Promote the submission and use of globally</p>	<p>2.2.1 Developing and implementing a work plan to generate relevant data to elaborate Codex standard, specifically</p>	<p>Scientific advice is taken into account prior to the submission of scopoletin test results to the GEMS/Food database. This is to</p>	

Priority Goal	Priority objective	Regional activities for the period 2020-2021	Major achievements during 2020-2022	Planned activities for 2023-2024
	<p>representative data in developing and reviewing Codex standards</p>	<p>referring to scopoletin in the Regional Standard for Fermented Noni Fruit Juice</p>	<p>ensure that work is in line with Codex risk analysis principles.</p>	
	<p>2.3 Promote sufficient and sustainable funding for expert bodies that deliver scientific advice.</p>	<p>2.3.1 Promote sustainable funding for scientific advice for use by Codex</p>		<p>Promote sustainable funding for scientific advice for use by Codex.</p>
<p>3: Increase impact through the recognition and use of Codex standards</p>	<p>3.1 Raise the awareness of Codex standards</p>	<p>3.1.1. Conduct targeted activities (e.g virtual sessions) that increases understanding of Codex standards within governments and among national stakeholders</p>	<ul style="list-style-type: none"> •Use of Codex standards in National Food Regulations •A training was held in Auckland, New Zealand. The Codex capacity building initiative was funded by the US Codex Office (USCO) and Australia and implemented by the Global Food Regulatory Science Society (GFoRSS), in collaboration with Landolakes - Venture 37, in partnership with the Codex Contact Points of Australia and New Zealand. •Coordination of nation-wide awareness events such as World Food Safety Day on the use of Codex standards., using kava as an example 	<p>A series of roundtable meetings are set to be held to support Members of the region to effectively participate in future Codex meetings under the Codex capacity building initiative in the region.</p>
	<p>3.2 Support initiatives to enable the understanding</p>	<p>3.2.1 Promote coordination among relevant authorities</p>	<p>The <i>Regional Standard for Kava Products for Use as Beverage when Mixed with Water</i> was adopted by the CAC43 in 2020. This was the first regional standard developed by</p>	<ul style="list-style-type: none"> • Ongoing collaboration work between the National Codex Committee and Government Departments in ensuring National Food Safety Standards are intact

Priority Goal	Priority objective	Regional activities for the period 2020-2021	Major achievements during 2020-2022	Planned activities for 2023-2024
	and implementation/application of Codex standards		CCNASWP and has had a significant impact in terms of efforts to expand trade of this product. The adoption of the standard has significantly impacted the Commercial Kava Pilot Program which has progressed to Phase 2 allowing the commercial importation of Kava into Australia for use as a food.	<ul style="list-style-type: none"> Preventing food fraud and monitoring pesticide residue levels in fruits and vegetables.
4. Facilitate the participation of all Codex Members throughout the standard setting process	4.1 Enable sustainable national Codex structures in all Codex Member countries.	4.1.1 Strengthening the National Codex Committee (NCC) through training sessions including virtual sessions that promote the use of the FAO/WHO Diagnostic Tool for Assessing Status of National Codex Programmes	<ul style="list-style-type: none"> Establishment of NCCs in Member countries throughout the region. Capacity building in Fiji and Vanuatu to support their role in CCEXEC Capacity building to support applications from eligible countries to Codex Trust Fund (CTF) 	Delegates to please provide their updated CCP contact to the RC (Fiji) to facilitate update of contacts on the Codex website.
		4.1.2 Improving the performance of the CCPs by assigning qualified staff to that position; providing sufficient funding and resources	<ul style="list-style-type: none"> All Members in the region has successfully assigned a Codex Contact Point (CCP). Samoa and Tonga are recipients of CTF support whereas Fiji has been approved for funding and is awaiting the final agreement. 	Each Member develops a National Codex Committee (NCC) structure to ensure that NCC members actively participates in regional discussions, EWG and Codex meetings specifically on issues that could directly impact trade in the region trade and support incorporation of standards in national food regulations.

APPENDIX VI

REGIONAL COMMUNICATIONS WORKPLAN 2023-2024

The table shows the objectives, activities, targets and indicators for the CCNASWP Regional Communications Workplan. These elements derive from Strategic Goal 3 of the Codex Strategic Plan 2020-2025 “Increase impact through the recognition and use of Codex standards”; in particular Objective 3.1 “Raise the awareness of Codex standards”.

Objectives	Activities	Responsible party	Targets	Indicators
1. Establish clear, communication channels	<p>1.1. Consolidate and improve information flow and exchange between countries and Codex Secretariat (CS)</p> <p>1.2. Establish simple and rapid communications methods (e.g. WhatsApp or similar. A system that is optimal for the members in the region)</p>	<p>1.1 Member Countries and CS</p> <p>1.2 Regional Coordinator (RC), Member Countries and CS</p>	<ul style="list-style-type: none"> By CCNASWP17, 80% of Members/Observers surveyed indicate timeliness, accessibility and quality of Codex regional communications “excellent” or “good” 	Number of survey responses rating regional communications “excellent” or “good”
2. Communicate the value of Codex engagement and use of standards in the region	<p>2.1. Provide CS with monthly drafts of web stories capturing food safety, standards work or capacity building initiatives in the region</p> <p>2.2. Promote regional success stories and initiatives in conjunction with CS and FAO/WHO</p> <p>2.3 Liaise with Codex Trust Fund beneficiary countries in the region to communicate on every phase of CTF projects</p>	<p>2.1 Member Countries, RC</p> <p>2.2 CS, RC, FAO/WHO</p> <p>2.3 CTF Beneficiary Countries, FAO/WHO, CS</p>	<ul style="list-style-type: none"> By CAC46, 10 news items from countries in the region published By CCNASWP17, a total of 30 news items from countries in the region By CCNASWP17, 50% of countries in the region have make a contribution to Codex news on the regional webpage 	<p>Number of CCNASWP news stories published</p> <p>Number of countries who have made a published contribution</p>

APPENDIX VII

Part A

DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE

(For adoption at Step 8)

1. SCOPE

This standard applies to fermented noni fruit juice, as defined in Section 2 below, which is used as a food or food ingredient. This standard does not apply to non-fermented noni fruit juice, other noni products from fruit, leaves, bark or flowers, or noni products for medicinal purposes.

2. DESCRIPTION**2.1. Product Definition**

The fermented noni fruit juice is the juice product that is derived from the fermenting of fresh fruits of noni plants¹², *Morinda citrifolia* L. variety *citrifolia*¹³ of the Rubiaceae family.

2.2 Noni Fruits

Fresh, firm and mature to ripe noni fruits, with greenish-yellow to white colour, are harvested, washed and left to dry. Optionally, the fruits may be crushed to a pulp (excluding seeds). Fruits that are over-ripe, fallen, green, bruised and/or damaged, or containing foreign materials such as sticks, stem, leaves, bark and root material should be rejected and not be used in the production of fermented noni fruit juice.

2.3 Fermentation of Noni Fruit Juice

Whole fruits or fruit pulp are fermented spontaneously or by starter culture. Juice is extracted from the fermented products. The resultant fermented noni fruit juice is pasteurized or otherwise treated to eliminate pathogens of public health significance.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Ingredients**

The fermented noni fruit juice as defined in section 2.

3.2 Fermented noni fruit juice

a)	Brix value (soluble solids)	5.5° minimum
b)	pH	3.5-3.9
c)	Ethanol	less than 0.5% v/v
d)	Deacetylasperulosidic acid	Present
e)	Scopoletin	Present ¹⁴

3.3 Definition of defects

To the extent possible, fermented noni fruit juice shall be free from objectionable matter (e.g. noni leaves, seed fragments, fruit skin fragments, stems, insects, etc.) and according to Good Manufacturing Practice.

4. FOOD ADDITIVES

No additives are permitted in the product as defined by the scope.

5. CONTAMINANTS

The products covered by this standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1985); and the Maximum Residue Limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

¹² Common names of noni are great morinda, beach mulberry, Indian mulberry, ach, mengkudu, nono, nonu, noni and cheese fruit.

¹³ Two types of large fruits with oval leaves and small fruits with elongated leaves (Wagner, Herbst and Sohmer, 1990, "The Manual of the Flowering Plants of Hawaii" (Copyright 1990, Bishop Museum, Honolulu).

¹⁴ Scopoletin is present naturally in fermented noni fruit juice. Some reports have shown potential toxicity of scopoletin. Therefore, the scopoletin levels should be kept as low as technologically feasible until a safe level is established by JECFA.

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should also comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. PACKAGING

The fermented noni fruit juice products must be packed in containers that safeguard its hygienic, and organoleptic quality. The materials used for packaging must be new (for the purposes of this standard, this includes recycled material of food-grade quality.) The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the fermented noni fruit juice. Packages must be free of all foreign matter and smell.

8. WEIGHTS AND MEASURES

8.1 Fill of the container

8.1.1 Minimum fill

The container should be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

9. LABELLING

The products shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Food* (CXS 1-1985).

9.1 Name of the product

The name of the food product shall be "Fermented Noni Fruit Juice". The term "noni fruit juice" may be replaced by a term which has customarily been used to describe the product in the country in which the product is intended to be sold (e.g., "nonu juice" or "nono juice").

9.2 Labelling on non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021).

10. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

10.1 Methods of Analysis

Provision	Method	Principle	Type	Notes
Brix value (Soluble solids)	AOAC 983.17 EN 12143 IFUMA 8 ISO 2173	Refractometry	I	Adopted for fruit juices and nectars
pH value	NMKL 179 / AOAC 981.12	Potentiometry	II	Adopted for fruit juices and nectars
Ethanol	IFUMA 52 AOAC 2017.07	Enzymatic determination	IV	
	AOAC 2016.12	Headspace GC-FID	IV	
Identification of scopoletin	Annex A*	Thin layer chromatography (TLC) [or,] [High-performance	IV	

		liquid chromatography (HPLC)]		
Identification of deacetylasperulosidic acid	Annex B*	Thin layer chromatography (TLC) [or,] [High-performance liquid chromatography (HPLC)]	IV	

* In compliance with the general criteria for testing laboratories laid down in ISO/IEC Guide 17025:2017

Part B

**PROVISIONS FOR METHODS OF ANALYSIS IN THE DRAFT REGIONAL STANDARD
FOR FERMENTED NONI FRUIT JUICE**

(For endorsement by CCMAS when updated)

10. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

10.1 Methods of Analysis

Provision	Method	Principle	Type	Notes
Brix value (Soluble solids)	AOAC 983.17 EN 12143 IFUMA 8 ISO 2173	Refractometry	I	Adopted for fruit juices and nectars
pH value	NMKL 179 AOAC 981.12	Potentiometry	II	Adopted for fruit juices and nectars
Ethanol	IFUMA 52 AOAC 2017.07	Enzymatic determination	IV	
	AOAC 2016.12	Headspace GC-FID	IV	
Identification of scopoletin	Annex A*	Thin layer chromatography (TLC) [or,] [High-performance liquid chromatography (HPLC)]	IV	
Identification of deacetylasperulosidic acid	Annex B*	Thin layer chromatography (TLC) [or,] [High-performance liquid chromatography (HPLC)]	IV	

* In compliance with the general criteria for testing laboratories laid down in ISO/IEC Guide 17025:2017

IDENTIFICATION OF SCOPOLETIN

1. PREPARATION OF SAMPLES

Noni fruit juice is filtered through a 0.45 µm membrane filter and then purified by solid-phase extraction (SPE) with Waters OASISS® extraction cartridges, or similar solid-phase extraction cartridge. [SPE cartridges (specify type of cartridge in terms of solid phase) are first equilibrated with water (volume/water to be specified mLs), followed by methanol (volume/methanol to be specified) mLs). The samples are then loaded onto the cartridge and washed with 5% (volume/methanol to be specified)mLs) methanol (MeOH) in water, followed by 100% (volume/methanol to be specified)mLs) MeOH. The MeOH eluate is retained for TLC analysis.]

2. PREPARATION OF REFERENCE STANDARD

- 2.1** A reference standard is prepared by dissolving 1 mg scopoletin in 1 mL of methanol.
- 2.2** Alternately, certified *Morinda citrifolia* reference plant material may be prepared in the same manner as the samples to be analyzed. The certified *Morinda citrifolia* reference material should be from the same part of the plant as the samples to be analyzed.

3. IDENTIFICATION

3.1 THIN LAYER CHROMATOGRAPHY

Spot 5 microliters of sample solutions and reference standard solution on a silica gel 60 F254 thin layer chromatography (TLC) plate, previously dried at 110 °C for 15 minutes in a drying oven. Develop the plate with a mobile phase of dichloromethane:methanol (19:1, v/v). View bright fluorescent blue colours on developed plate under UV lamp, 365 nm. Identify scopoletin in samples by comparing Rf values and colours to the standard.

3.2 [HIGH PERFORMANCE LIQUID CHROMATOGRAPHY

Preparation of samples for HPLC identification test

For the HPLC analysis of analytes, 1 mL of noni fruit juice is mixed with 1 mL of MeOH, vortex for 1 min, and prepared into a concentration of 0.5 mL/mL solution. All samples are filtered through a nylon microfilter (0.45 µm pore size) before HPLC analysis.

Chromatographic system and HPLC identification test

The chromatography separation and identification should be done on any HPLC system that consist of:

- a. Sample injector – The sample can be manually injected but it is desirable to have an autosampler.
- b. Column oven – An oven with a temperature range of 30°C – 80°C.
- c. Pump – A pump system with sufficient pressure to push the sample and eluting solvents through the column. The pump system should be capable to elute the sample using isocratic or gradient mode.
- d. Detector – A photodiode array (PAD) or UV detector that provides an appropriate UV wavelength.
- e. Column – C18 column with dimensions of 4.6 x 250 mm, 5.0µm or 4.6 x 150, 5.0µm
- f. Eluent – A liquid solvent consists of distil water and an organic solvent.
- g. Operation and processing software
- h. Autosampler – those that can inject 20µL volume of sample or/and standard

HPLC Analysis Conditions:

Column	C18 (4.6mm x 250 mm., 5.0µm or 4.6mm x 150mm., 5µm)
Temperature	30°C- 40°C
Eluent (Mobile phase)	Methanol : Water (30 : 70 v/v)
Elution mode	Isocratic
Flow rate	1ml/min

Sample volume	20µl
Detector (PAD/UV) wavelength	300nm

HPLC identification test – acceptance criteria

- a. Linear regression coefficient (R^2) for calibration curve should be > 0.98
- b. Retention time and peak shape of the peak due to scopoletin in sample chromatogram should be similar to that of the peak seen in the standard chromatogram. If the peak differs in shape, perform peak purity on the peak to ensure that the response is due to histamine using diode array detector.
- c. If a QC sample was extracted and analysed, calculate the result and compare against previous results and accept/reject criteria if available.
- d. Calculated recoveries shall be 85% - 110%
- e. All samples shall be analysed in triplicates and reported their averages. In the event a replicate is an outlier, report the average of the other two replicates otherwise repeat the analysis.

]

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IDENTIFICATION OF DEACETYLASPERULOSIDIC ACID

1. PREPARATION OF SAMPLES

Noni fruit juice is filtered through a 0.45 µm membrane filter and then purified by solid-phase extraction (SPE) with Waters OASISS® extraction cartridges, or similar solid-phase extraction cartridge. [SPE cartridges (specify type of cartridges in terms of solid phase) is first equilibrated with water ([volume/water to be specified] mLs), followed by methanol ([volume/methanol to be specified] mLs). The samples are then loaded onto the cartridge and washed with 5% MeOH ([volume/methanol to be specified] mLs) in water, followed by 100% MeOH ([volume/methanol to be specified] mLs). The MeOH eluate is retained for TLC analysis.]

2. PREPARATION OF REFERENCE STANDARD

- 2.1** A reference standard is prepared by dissolving 1 mg deacetylasperulosidic acid in 1 mL of methanol.
- 2.2** Alternately, certified *Morinda citrifolia* reference plant material may be prepared in the same manner as the samples to be analyzed. The certified *Morinda citrifolia* reference material should be from the same part of the plant as the samples to be analyzed.

3. IDENTIFICATION

3.1 THIN LAYER CHROMATOGRAPHY

Spot 5 microliters of sample solutions and reference standard solution on a silica gel 60 F254 thin layer chromatography (TLC) plate, previously dried at 110 °C for 15 minutes in a drying oven. Develop the plate with a mobile phase of dichloromethane: methanol: water (13:6:1, v/v/v). Spray developed plate with 2% anisaldehyde / 10% sulfuric acid-ethanol (EtOH) solution then heat in oven at 110 °C for 1 minute to reveal blue colour. Identify deacetylasperulosidic in samples by comparing R_f values and colours to the standard.

3.2 [HIGH PERFORMANCE LIQUID CHROMATOGRAPHY (HPLC)]

[Preparation of samples for HPLC identification test]

[One gram of the fresh fruit juice diluted with 5 mL of H₂O-MeOH (1:1), and mixed thoroughly; the solution collected into a 5 mL volumetric flask, mixed thoroughly and then filtered through a 0.2 µm PTFE filter for HPLC analysis.]

[Chromatographic system and HPLC identification test]

[The chromatography separation and identification should be done on any HPLC system that consist of:

- a. Sample injector – The sample can be manually injected but it is desirable to have an autosampler.
- b. Column oven – An oven with a temperature range of 30°C – 80°C.
- c. Pump – A pump system with sufficient pressure to push the sample and eluting solvents through the column. The pump system should be capable to elute the sample using isocratic or gradient mode.
- d. Detector – A photodiode array (PAD) or UV detector that provides an appropriate UV wavelength.
- e. Column – C18 column with dimensions of 4.6 x 250 mm, 5.0µm or 4.6 x 150, 5.0µm
- f. Eluent – A liquid solvent consists of distil water and an organic solvent.
- g. Operation and processing software
- h. Autosampler – those that can inject 20µL volume of sample or/and standard

HPLC Analysis Conditions:

Column	C18 (4.6mm x 250 mm., 5.0µm or 4.6mm x 150mm., 5µm)
Temperature	30°C- 40°C
Eluent (Mobile phase)	Methanol : Water (30 : 70 v/v)
Elution mode	Isocratic
Flow rate	1ml/min

Sample volume	20µl
Detector (PAD/UV) wavelength	300nm

]

[HPLC identification test – acceptance criteria]

[[a. Linear regression coefficient (R^2) for calibration curve should be > 0.98

b. Retention time and peak shape of the peak due to deacetylasperulosidic acid in sample chromatogram should be similar to that of the peak seen in the standard chromatogram. If the peak differs in shape, perform peak purity on the peak to ensure that the response is due to histamine using diode array detector.

c. If a QC sample was extracted and analysed, calculate the result and compare against previous results and accept/reject criteria if available.

d. Calculated recoveries shall be 85% - 110%

e. All samples shall be analysed in triplicates and reported their averages. In the event a replicate is an outlier, report the average of the other two replicates otherwise repeat the analysis.

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1. Potterat O, et al. Identification of TLC markers and quantification by HPLC-MS of various constituents in noni fruit powder and commercial noni-derived products. *Journal of Agricultural and Food Chemistry* 2007, 55(18):7489–7494.
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