



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION  
37<sup>th</sup> Session, CICG  
Geneva, Switzerland, 14-18 July 2014**

**COMMUNICATION FROM ISO<sup>1</sup>  
(report of activities relevant to Codex work)**

1. The International Organization for Standardization (ISO) has prepared this information paper as part of ongoing updates and communication between the Codex Alimentarius Commission (CAC) Secretariat and the ISO Central Secretariat. It provides a summary of current work undertaken by ISO that may be of interest to the CAC and is intended to support and enhance dialogue and coordination between the two organizations.
2. Any general information regarding the International Organization for Standardization (ISO) can be found on <http://www.iso.org/>. ISO counts more than 20 000 International Standards, 230 technical committees and 488 subcommittees managing some 2 686 working groups.

**ISO's international status**

3. ISO has a specific status with many UN agencies, including the WHO and FAO. It is also an observer at the WTO Committee on Trade and Environment (CTE), the Committee on Technical Barriers to Trade (WTO TBT) and the Committee on Sanitary and Phytosanitary Measures (SPS).
4. ISO's observer status to the CAC provides an opportunity for the coordination of issues related to a variety of ISO standards that are adopted and used by Codex in its work. ISO methods have been endorsed in the document "*Recommended methods of analysis and sampling*" (CODEX STAN 234-1999) which is updated each year during the CCMAS meeting.
5. ISO organized a regional workshop on the Role of International Food Standards in international trade on 22 and 23 April 2014 in Bangkok, Thailand with the support of the Thai Industrial Standards Institute (TISI) together with the cooperation of the Codex Alimentarius Commission, the World Organization for Animal Health (OIE), the Global Food Safety Initiative (GFSI) with support from the Swedish international development cooperation agency (Sida). Among the 56 participants in this regional workshop, 40 individuals (representatives of national standards institutes, government and industry) came from 14 countries in East and South East Asia.

This workshop offered the opportunity to have an overview of the region's food supply chains, expose the linkages and differences among the various international players, and review the challenges, opportunities and solutions that a coherent implementation of standards and practices can provide. This event focused on raising awareness and building capacity of a cadre of individuals in the region. These individuals are expected to carry the lessons learned from the workshop to their respective national groups, to inform their National Standard Bodies and its stakeholders about work done at TC 34 and potential engagement in technical work (e.g. involving producers, workers, inspectors, testing laboratories, transporters, food chain professionals, export promotion agencies, storage and freight forwarders). The workshop was followed by the ISO/TC 34, *Food products* plenary meeting.

**ISO and developing countries**

6. Since 1960, ISO has had a policy development committee – DEVCO – that deals specifically with the needs of developing countries in standardization. Developing countries need to focus both on acquiring world-class technological competence and on achieving a good understanding of the technical requirements

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<sup>1</sup> This document has been prepared by and under the responsibility of ISO.

underlying global trade. For more than 50 years, ISO has been assisting in both these areas through ISO/DEVCO, the ISO Committee on developing country matters. DEVCO's membership comprises 153 national standards institutes from industrialized as well as developing countries.

(Find out more about DEVCO on <http://www.iso.org/iso/home/about/iso-and-developing-countries.htm>).

7. In 2013, ISO/DEVCO carried out three projects in relation to ISO 22000 technical assistance, and three events are planned in 2014 (see [Annex 2](#)). With the objective of improving awareness of key stakeholders in developing countries of the role of such standards in economic growth, world trade and their contribution to sustainable development, two national seminars on ISO 22000 were organized in Ecuador and Bolivia. Three other events were organized with the objective of building capacity: a regional workshop on Food Standards and Trade in Havana, Cuba, a regional workshop on the Role of International Food Standards in Trade in Bangkok, Thailand, both of them inviting other international organizations such as the Codex Alimentarius Commission, the World Organization for Animal Health (OIE), the Global Food Safety Initiative (GFSI) to participate; and a national training of trainers seminar organized in Walvis Bay followed by a national seminar in Windhoek, Namibia. In addition, sponsorships are provided to individuals from developing countries to attend the meetings of ISO/TC 34/SC 17, *Management systems for food safety*; four sponsorships were provided for the meeting held on 4-8 November 2013 in Sydney, Australia, and five sponsorships are expected to be provided for the next meeting planned in Copenhagen, Denmark on 15-19 September 2014.

### **ISO's conformity assessment committee**

8. It is this body within ISO that is closest to covering the same subject matter as the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS).

9. The 29th plenary of the ISO Committee on conformity assessment ([ISO/CASCO](#)) was hosted by the Standardization Administration of China (SAC) and the Certification and Accreditation Administration of China (CNCA) in Beijing, China, on 9 and 10 October 2013. It was attended by 106 delegates from 37 member bodies, 2 internal liaisons, 12 liaison bodies, including the IEC and 8 observers.

ISO/CASCO held an open day and round table discussions on conformity assessment in conjunction with the plenary. These sessions attracted more than 95 participants. The open day focused on the current work of ISO/CASCO working groups (WGs) and recently published standards. The round table discussions focused on future strategic issues facing ISO/CASCO and conformity assessment in general.

Having the ISO/CASCO plenary in China facilitated participation from the Asia-Pacific region in the plenary and the workshop. The ISO committee for developing countries (DEVCO) sponsored the participation of a number of delegates from ISO Member Bodies in the region.

A regional workshop on the *Impact of Economic Globalization, Regulation and Consumer Safety on Conformity Assessment* was also held in conjunction with the plenary and was attended by over 110 delegates.

10. Topical issues currently being addressed in ISO/CASCO:

- IAF-ILAC-ISO Joint Strategic group continues to monitor the implementation of their strategic action plan to ensure good conformity assessment in relation to management systems standards and to assist in protecting the ISO brand and image.
- ISO/CASCO is in the process of completing an interactive online tool to promote a harmonized approach to conformity assessment based on the ISO/CASCO toolbox by national regulators. It is intended for use by the national member bodies together with national regulators. Two regional workshops are planned for 2014 in Oman and Botswana.
- CASCO Strategic Alliance and Regulatory group (STAR) continues to attract and encourage intergovernmental agencies and industry sectors' interaction directly with ISO/CASCO. The membership continues to grow and this year the telecommunications industry (Quest Forum) joined the group. The ISEAL Alliance Executive Director participated as observer in a number of meetings. ISO/CASCO continues to promote the benefits of the toolbox to the STAR members and other participants. The format of the STAR is under review to even further facilitate participation and discussions.
- ISO/CASCO is investigating various possibilities with regard to developing guidance and other deliverables on conformity assessment schemes. Guidance is already being finalized with regard to product certification schemes. It is intended to expand this to personnel and sector schemes in the coming 12 to 18 months.
- ISO/CASCO continues exploring ways of ensuring adequate representation of stakeholders, industry, consumers and developing countries in ISO/CASCO activities, especially via the use of the WebEx for all of its meetings.

- Together with COPOLCO, ISO/CASCO developed an information package for ISO member bodies and consumer organizations on the complaints' handling process for Management System Standards (MSSs) on national level. It facilitates their involvement in the resolution of complaints as they are in a position to alert local bodies where necessary.
- ISO/CASCO completed its sixth year of managing the *ISO Survey of Certifications*. The 2012 survey results have been published on the ISO website and like for the 2011 Survey, are available free of charge on the [ISO website \(http://www.iso.org/iso/home/standards/certification/iso-survey.htm?certificate=ISO%209001&countrycode=AF\)](http://www.iso.org/iso/home/standards/certification/iso-survey.htm?certificate=ISO%209001&countrycode=AF). The results show an overall growth in the number of certificates globally.

#### 11. ISO/CASCO recent work of interest to Codex:

ISO/TS 22003, *Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems*

As ISO/TS 22003 cross-references numerous clauses of ISO/IEC 17021, *Conformity assessment — Requirements for bodies providing audit and certification of management systems* a combined document, including the text of the referenced clauses was published in May 2014. This document combines in one document the ISO/TS 22003:2013 clauses and parts of ISO/IEC 17021:2011.

#### 12. ISO/CASCO membership and next plenary meeting

As of January 2014 ISO/CASCO has 122 members, including 77 P-members and 45 O-members.

The next ISO/CASCO plenary, workshop and associated meetings will be held the week of 22 September 2014 in Geneva, Switzerland.

More information about the scope and structure as well as a quick link to the work programme of [ISO/CASCO \(http://www.iso.org/iso/home/standards\\_development/list\\_of\\_iso\\_technical\\_committees/iso\\_technical\\_committee.htm?commid=54998\)](http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees/iso_technical_committee.htm?commid=54998) is available on the ISO website.

### **Codex and ISO/TC 34 Cooperation**

13. There is a long history of collaboration between the Codex Committees and ISO/TC 34, *Food products*. ISO/TC 34 supports the establishment of an ongoing and sustainable framework for collaboration between Codex and ISO, in order to enhance the mutual coordination of work and the elimination of duplication and contradictions. This also includes interest to support any joint or collaborative communication on each others' work.

14. Codex and ISO activities are complementary. Codex, as a governmental organization, prepares documents to assist governments in their statutory and regulatory work to protect their citizens from health hazards caused by food consumption. ISO, as a non-governmental organization, prepares standards in particular on test methods to assist stakeholders along the whole food chain to fulfil both the statutory and regulatory requirements, as well as the requirements of consumers of these products. ISO/TC 34 also works on how to involve more developing countries in the works.

15. Since its creation in 1947, ISO/TC 34 has published more than 800 ISO deliverables (International Standards, Technical Specifications and Technical Reports). 65 % of these documents are test methods. See [Annex 1](#) for the structure of ISO/TC 34 and a list of projects/publications of interest to Codex.

16. In addition to dedicated work programmes in the sub-committees, on-going work items which are under the direct responsibility of ISO/TC 34, may also be of interest to Codex:

- ISO/NP 12824, *Royal Jelly — Specifications* (under development).
- Launching of new work on animal welfare for food-producing animals, in collaboration with OIE.
- Launching of new work on a definition for "Natural": ISO/WD 19657, *Definition of criteria for a food ingredient to be considered as 'natural' — Guidelines on technical definitions and criteria for natural food ingredients*.

17. ISO/TC 34 held its last plenary meeting in April 2014 in Bangkok, Thailand following a regional workshop on the Role of international food standards in international trade. The Codex Alimentarius representative gave presentations at both the workshop and plenary meeting.

18. ISO/TC 34 will continue to offer its full support and cooperation to the Commission with a view to avoiding duplication of work and will adopt, for its own documents, the conclusions of the Commission on all matters concerning food hygiene requirements.

Concerning the work currently undertaken at the Subcommittee level, ISO/TC 34/SCs are working on the following main topics.

#### 19. ISO/TC 34/SC 2, *Oleaginous seeds and fruits and oilseed meals*

ISO/TC 34/SC 2 covers standardisation of Oilseeds and oilseed meals from the sampling and sample preparation to the analysis in itself.

The main project of interest for CAC is the current revision of ISO 542:1990, *Oilseeds — Sampling*.

ISO 14244:2014, *Oilseed meals — Determination of soluble proteins in potassium hydroxide solution* was published by ISO in February 2014.

#### 20. ISO/TC 34/SC 4, *Cereals and pulses*

The field of activity of ISO/TC 34/SC 4 covers standardization in the field of Cereals and Pulses as well as their products, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation.

ISO/TC 34/SC 4 held its last plenary meeting in April 2013 in Vancouver, Canada, and the next meeting will be held in the last quarter of 2014 in Portugal.

The Codex Committee on Cereals, Pulses and Legumes is adjourned sine die; however, ISO/TC 34/SC 4 keeps close communication with CAC. CAC sent a representative to attend the last two plenary meetings of SC 4, which provided very good opportunities for bilateral communication.

The following standards and projects might be of interest to CAC:

##### New Work Items:

- ISO/NP 19942, *Maize — Specification* aims to lay down minimum specifications for maize intended for human consumption, animal feed and is the subject of international trade. The vote on the new work item proposal closed in April 2014.
- Revision of ISO 15141, *Cereals and cereal products — Determination of ochratoxin A—High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*. The existing method will be updated by using environmental friendly extraction solvents and immunoaffinity cleanup.

##### Projects under development:

- ISO/WD 16624, *Cereals and cereal products — Determination of the colour in durum wheat semolina and soft wheat flour by reflectance diffused colorimetry*
- ISO/DIS 21415-2, *Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten by mechanical means*
- ISO/CD 7304-1, *Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis — Part 1: Reference method*
- ISO/DIS 27971, *Cereals and cereal products — Common wheat (Triticum aestivum L.) — Determination of alveograph properties of dough at constant hydration from commercial or test flours and test milling methodology*
- ISO/DIS 6647-1, *Rice — Determination of amylose content — Part 1: Reference method*
- ISO/DIS 6647-2, *Rice — Determination of amylose content — Part 2: Routine methods*
- ISO/DIS 11085, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*

##### Sampling method under discussion:

- ISO 24333:2009, *Cereals and cereal products — Sampling* specifies requirements for dynamic and static sampling, by manual or mechanical means, of cereals and cereal products, for assessment of their quality or condition, for determination of contaminants. However it is inappropriate for the determination of the presence of adventitious of genetically modified material in non-GM products due to lack of supporting data. This topic could be of interest to CAC members, the scope of ISO 24333 is to be enlarged if the supporting data are available. Therefore, comments as well as experimental data will be welcome.

#### 21. ISO/TC 34/SC 5, *Milk and milk products*

The field of activity of ISO/TC 34/SC 5 covers standardization of methods of analysis and sampling for milk and milk products. ISO/TC 34/SC 5 has a close cooperation with the International Dairy Federation (IDF) since 1961 in preparing standards which are published jointly as ISO-IDF International Standards by ISO since 2001.

Where appropriate, input is provided for ISO/TC 34 and/or IDF/ISO comments to Codex documents.

- Codex Committee on Methods of Analysis and Sampling – receiving documents and attending IAM, WG and CCMAS meetings, providing updates for *CODEX STAN 234-1999* on standard methods for milk and dairy products
- Codex Committee on Milk and Milk Products (dormant) – ISO/TC 34/SC 5 did receive documents and attend meetings

Codex discussions on measurement uncertainty, sampling uncertainty and conformity assessment are closely followed. For the dairy sector it is essential that sampling plans are based on valid statistical principles in order to meet the requirement for fair international trade in milk and milk products.

In June 2012, ISO formally entered into a cooperation with AOAC with the aim to jointly standardize analytical methods in the working area of the AOAC Stakeholder Panel on Infant Formula and Adult Nutritionals (SPIFAN). Projects on whey protein determination and fatty acid analysis were allocated to the ISO/TC 34/SC 5/IDF cooperation. Projects on chloride and trace metals are being considered for that.

ISO 8968-1|IDF 20-1:2001 and ISO 8968-2|IDF 20-2:2001 on the Kjeldahl determination of nitrogen content and calculation of crude protein of cow's milk have been revised and merged into **ISO 8968-1|IDF 20-1:2014**, thereby also replacing IDF 92:1979 / ISO 5549:1978. ISO and IDF experts have successfully validated the extended scope through multiple international collaborative studies. As a result, the scope of the standard now also covers bovine milk with reduced fat contents, goat whole milk, sheep whole milk, cheese, dried milk and dried milk products including milk-based infant formulae, milk protein concentrate, whey protein concentrate, casein and caseinate. The revised Kjeldahl method was submitted for endorsement to Codex Alimentarius in early 2014. It was noted that the revised ISO/IDF standard may no longer be technically equivalent to AOAC 991.20.

## 22. ISO/TC 34/SC 7, *Spices, culinary herbs and condiments*

ISO/TC 34/SC 7 was established in 1961 and the Secretariat of this subcommittee is held by India (Bureau of Indian Standards) since its formation. This subcommittee is engaged in the formulation of International Standards in the field of spices, culinary herbs and condiments and has published more than 70 International Standards on vocabulary, product specifications, methods of analysis and sampling.

The Secretariat of ISO/TC 34/SC 7 has a close cooperation with the Codex Committee on Spices and Culinary Herbs (CCSCH). ISO/TC 34/SC 7 prepared an information paper (document CX/SCH 14/01/3Add 1 available at [ftp://ftp.fao.org/codex/meetings/CCSCH/CCSCH1/sc01\\_03\\_Add1e.pdf](ftp://ftp.fao.org/codex/meetings/CCSCH/CCSCH1/sc01_03_Add1e.pdf)) on current work undertaken by ISO that may be of interest to the Codex Committee on Spices and Culinary Herbs (CCSCH) and presented it during the first session of CCSCH held at Kochi from 11 to 14 February 2014. This clearly evidences the intention of ISO/TC 34/SC 7 to support and enhance coordination with CCSCH. This interaction will benefit many spice producing countries and the consuming countries.

To achieve the goals of CCSCH, it is suggested that the vast resources of ISO/TC 34/SC 7 be used as references for Codex standards in this area. ISO standards can be used as a starting point to frame the Codex standards for spices and culinary herbs.

CCSCH does not look into all the aspects that are being covered under the direct responsibility of ISO/TC 34/SC 7 except for the quality parameters for the specifications of spices and herbs.

It may be noted that in the absence of Codex standards in the area of spices, culinary herbs and condiments, the International Standards laid down by ISO/TC 34/SC 7 form the baseline for international trade.

The collaboration and coordination between ISO/TC 34/SC 7 and CCSCH is easier since the Secretariats of both committees are led by India.

## 23. ISO/TC 34/SC 8, *Tea*

The activity of ISO/TC 34/SC 8 in the field of tea (*Camellia sinensis*) includes decaffeinated and instant teas, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation. The aims of ISO/TC 34/SC 8 are:

- to provide validated methods of analysis.
- to provide validated compositional specifications.
- to provide guidance on the common understanding of good manufacturing practice.
- to facilitate international trade.
- to ensure consumer expectations of quality are met.

A Technical Report (ISO/TR 12591:2013) on the definition of white tea has been published and the committee decided to start to develop and validate an analytical method for the determination of theanine in green and black tea using high-performance liquid chromatography (ISO/WD 19563).



The current work programme is making progress and includes:

- investigating the feasibility of developing a Good Manufacturing Practice in collaboration with ISO/TC 34/SC 17.
- investigating the extension of ISO 14502-2:2005, *Determination of substances characteristic of green and black tea — Part 2: Content of catechins in green tea — Method using high-performance liquid chromatography*.
- work is progressing on the preparation of methodology for green tea to develop sensory descriptors.
- initiate investigations for the feasibility of developing standard specifications for white and oolong teas, for updating the standards on hot and cold soluble tea infusions.

The programme and progress was last reviewed and revised at the international meeting of ISO/TC 34/SC 8 in June 2012 in Colombo, Sri Lanka. The plans are in progress for the next meeting in August 2014.

#### 24. ISO/TC 34/SC 9, *Microbiology*

The field of activity of ISO/TC 34/SC 9 covers standardization of microbiology analysis of the food chain: from primary production stage to food and animal feed, including the environment of food production and handling.

The link between ISO/TC 34/SC 9 and Codex is made via the Codex Committee on Food Hygiene.

In June 2013, the CCFH Secretary (Verna Carolissen) took part, by phone, in the annual meeting of ISO/TC 34/SC 9 and reported on the liaison between the two structures. As agreed at this time, the ISO/TC 34/SC 9 Secretariat prepared a document that was circulated as document CX/FH 13/45/4 Add.1 to CCFH members and reported during the CCFH45.

This document listed the main existing standards, standards under revision and new Standard reference methods of interest for CCFH, highlighting the methods which contain a full validation study with collaborative studies, and providing the expected dates of publication.

#### 25. ISO/TC 34/SC 17, *Management systems for food safety*

ISO/TC 34/SC 17 is in charge of standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption (ISO 22000 series).

In the ISO/TS 22002 series, a further new part was published in December 2013 and two new parts are currently being developed:

- ISO/TS 22002-4:2013, *Prerequisite programmes on food safety — Part 4: Food packaging manufacturing*
- ISO/TS 22002-5, *Prerequisite programmes on food safety — Part 5: Transport and storage* (under development)
- ISO/TS 22002-6, *Prerequisite programmes on food safety — Part 6: Feed production* (under development)

ISO/TC 34/SC 17 and ISO/CASCO (Joint Working Group) completed the revision of ISO/TS 22003, *Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems* which was published in December 2013.

ISO published in May 2014 a new handbook combining ISO/TS 22003, which contains the requirements for certification bodies that certify food safety management system complying with the requirements given in ISO 22000, with ISO/IEC 17021:2011, the standard that sets the generic requirements for bodies providing audit and certification of management systems. More information can be found at:

[http://www.iso.org/iso/home/news\\_index/news\\_archive/news.htm?refid=Ref1852](http://www.iso.org/iso/home/news_index/news_archive/news.htm?refid=Ref1852)

ISO/TC 34/SC 17 held its last plenary meeting in Sydney, Australia, in November 2013. At this meeting it was agreed that the revision of ISO 22000:2005 be initiated in 2014. The Systematic Review of ISO 22000:2005 is ongoing until mid-June. During this review national input and comments or feedback from any stakeholder involved in the food chain are welcome.

The next ISO/TC 34/SC 17 meeting will be held in Copenhagen, Denmark, from 15 to 19 September 2014.

#### 26. ISO/TC 34/SC 18, *Cocoa*

During the last ISO/TC 34/CAG (Chairman Advisory Group) meeting in April 2013, possible ways to improve African developing countries' involvement in ISO/TC 34 work was high-lighted. The Netherlands Normalisatie Instituut (NEN, ISO member body for the Netherlands) agreed to a twinning arrangement with the Ghana Standards Authority (GSA, ISO member body for Ghana) to hold the secretariat of a subcommittee related to

cocoa. The objective of this new subcommittee is not only to assist Ghana but also enlarge the participation of cocoa producing countries in the works on sustainable and traceable cocoa.

The ISO Technical Management Board ratified the decision of ISO/TC 34 to establish a new subcommittee entitled *Cocoa* in February 2014.

The first meeting of ISO/TC 34/SC 18 will be held in Amsterdam, Netherlands on 19 June 2014. This meeting will be in conjunction with the 6th meeting of CEN/TC 415, *Sustainable and Traceable Cocoa* and the Ad Hoc Groups of CEN/TC 415 (16 June to 18 June 2014).

This subcommittee will work on the finalization of the revision of ISO 2451:1973, *Cocoa beans — Specification* and, together with CEN/TC 415, on

- ISO/NP 19381, *Cocoa — Requirements for sustainability of cocoa*,
- ISO/NP 19382, *Cocoa — Requirements for traceability of cocoa*,
- ISO/NP 19383, *Cocoa — Requirements for bodies assessing conformity of sustainability and traceability of cocoa*.

### **Codex and ISO/TC 234**

27. The increasing importance of seafood as a protein source for the world population, and the increasing internationalization of both seafood production and trade, have led to a need for international standards to enable sustainable development and environmental compatibility of the fisheries and aquaculture sectors.

28. In the process leading to the establishment of ISO/TC 234, it was stressed that the work of the committee should be complementary to and not in competition with ongoing standardization under the auspices of other non-governmental or governmental organizations.

29. ISO/TC 34/SC 17 and ISO/TC 234 work closely together on aquaculture food safety issues and on traceability issues in order to be efficient, use the knowledge available and not duplicate work. There is currently a joint working group, ISO/TC 34/SC 17 – ISO/TC 234 WG: "*Aquaculture*".

30. ISO/TC 234 held its seventh plenary meeting in Kochi, India in October 2013.

31. More information about the scope, structure, contact details as well as quick links to the work programme and business plan of [ISO/TC 234](#) ([http://www.iso.org/iso/home/standards\\_development/list\\_of\\_iso\\_technical\\_committees.htm](http://www.iso.org/iso/home/standards_development/list_of_iso_technical_committees.htm)) is available on the ISO website.

### **Codex and ISO/TC 147**

32. CAC maintains a category A liaison with ISO/TC 147 *Water quality*, and especially with sub-committee SC 2 *Physical, chemical and biochemical methods* and sub-committee SC 4 *Microbiological methods*.

As water plays an important role in food processing (for all kinds of cleaning purposes, preparation of half-finished food products, production of beverages like beer and lemonades), many International Standards elaborated in ISO/TC 147/SC 2 and SC 4 are, or should be, taken into account.

Standards in ISO/TC 147/SC 2 range from metal determinations (single or multicomponent methods), anions, cations, to methods for organic substances like plant treatment agents, or methods for ubiquitous pollutants like phthalates or polycyclic hydrocarbons, PAH.

In the investigations on the quality of food products, standards from ISO/TC 147 may be used as basic standards because water is – compared with all food products – the less difficult matrix to be investigated. On the other hand standards for water analysis have to reflect the very low occurrence of microbiological target organisms or chemical contaminants in the sample, especially with samples of drinking water. Therefore standards for water analysis differ from food standards mainly regarding sample preparation and concentration procedures.

It should be stressed as well that all methods from ISO/TC 147/SC 2 have been validated by interlaboratory trials and are only accepted as standards if the results have been found satisfactory.

In addition, standards on analytical quality control are available.

With respect to microbiological methods (ISO/TC 147/SC 4), special importance is given to methods on the investigation of microorganisms by culture, e.g. existing standards on the determination of *Salmonella*, *Campylobacter*, Coliforms (*E. coli* and other organisms). Growing importance is observed concerning standards for quality assurance (e.g. joint work with ISO/TC 34/SC 9 on quality control of media and reagents) as well as adopting molecular methods e.g. quantitative RT-PCR.

## **Codex and ISO/TC 54**

33. The ISO/TC 54 *Essential Oils* Committee is dedicated to the study of commercial Essential Oils present in the market and also to the development and updating of the analytical methods for the characterization of these essential oils. The physicochemical and olfactory properties of each essential oil are agreed with the active participation of the members and, after a consensus, the parameters within each standard are defined. Many of the essential oils tested are being widely used as flavouring agents like oil of lemon, orange, basil, ginger, rosemary, red thyme, Spanish origanum, etc.

ISO/TC 54 emphasizes once again the need to have a closer collaboration between the Codex Alimentarius Commission and the ISO/TC 54 *Essential Oils* Committee referring standards and monographs revision. The standards developed by ISO/TC 54 include many purity references and restrictions that will be very useful for the Codex Alimentarius Commission monographs. If necessary ISO/TC 54 can study the new data to be included in their standards according to CAC requests. The ISO standards have very well characterized essential oils and parameters agreed worldwide. This collaboration will reduce the number of test analysis done by organizations in liaison with ISO.

Besides the essential oils monographs, it would be very interesting for the flavor industry to have the harmonization of the different analytical methods.

The ISO/TC 54 Committee started a close relationship with the European Pharmacopoeia a couple of years ago and today many essential oils monographs within the EP have been updated and new ones included.

The harmonization of the standards is very important for the flavouring business to improve its characterization and quality standards definition.

New International Standard published in 2013:

- ISO 25157:2013, *Essential oil of rose, Chinese Kushui type* (*Rosa sertata* x *Rosa rugosa*)

International Standards revised in 2013:

- ISO 4716:2013, *Essential oil of vetiver* [*Chrysopogon zizanioides* (L.) *Roberty*, *syn.* *Vetiveria zizanioides* (L.) *Nash*]
- ISO 9235:2013, *Aromatic natural raw materials — Vocabulary*
- ISO 9841:2013, *Essential oil of hyssop* (*Hyssopus officinalis* L. *ssp.* *officinalis*)
- ISO 10115:2013, *Essential oil of tarragon* (*Artemisia dracunculus* L.)

International Standards under revision and new projects:

- Revision of ISO 3064, *Essential oil of petitgrain, Paraguayan type* (*Citrus aurantium* L. *ssp.* *aurantium*, *syn.* *Citrus aurantium* L. *ssp.* *amara* *var.* *pumilia*)
- Revision of ISO 3218, *Essential oils — Principles of nomenclature*
- Revision of ISO 3848, *Essential oil of citronella, Java type*
- ISO/FDIS 16385, *Essential oil of molle* (*Schinus areira* L.), *Argentinean type*
- ISO/DIS 18321, *Essential oils — Determination of peroxide value*

## **Conclusion**

34. It is recognized that the Commission's members, as governments, have the authority to regulate at the national level and that ISO, as a producer of voluntary International Standards, does not. In the framework of good regulatory practice, as promoted at international and regional levels, International Standards and Guides may be considered useful by regulators as effective and efficient tools to achieve important regulatory mandates, manage risk and address market confidence.

35. ISO considers that by using its International Standards, regulatory authorities will achieve their aims in public health and safety at less cost to manufacturers and consumers. Using International Standards also assists countries to meet their WTO TBT and SPS Agreement obligations.

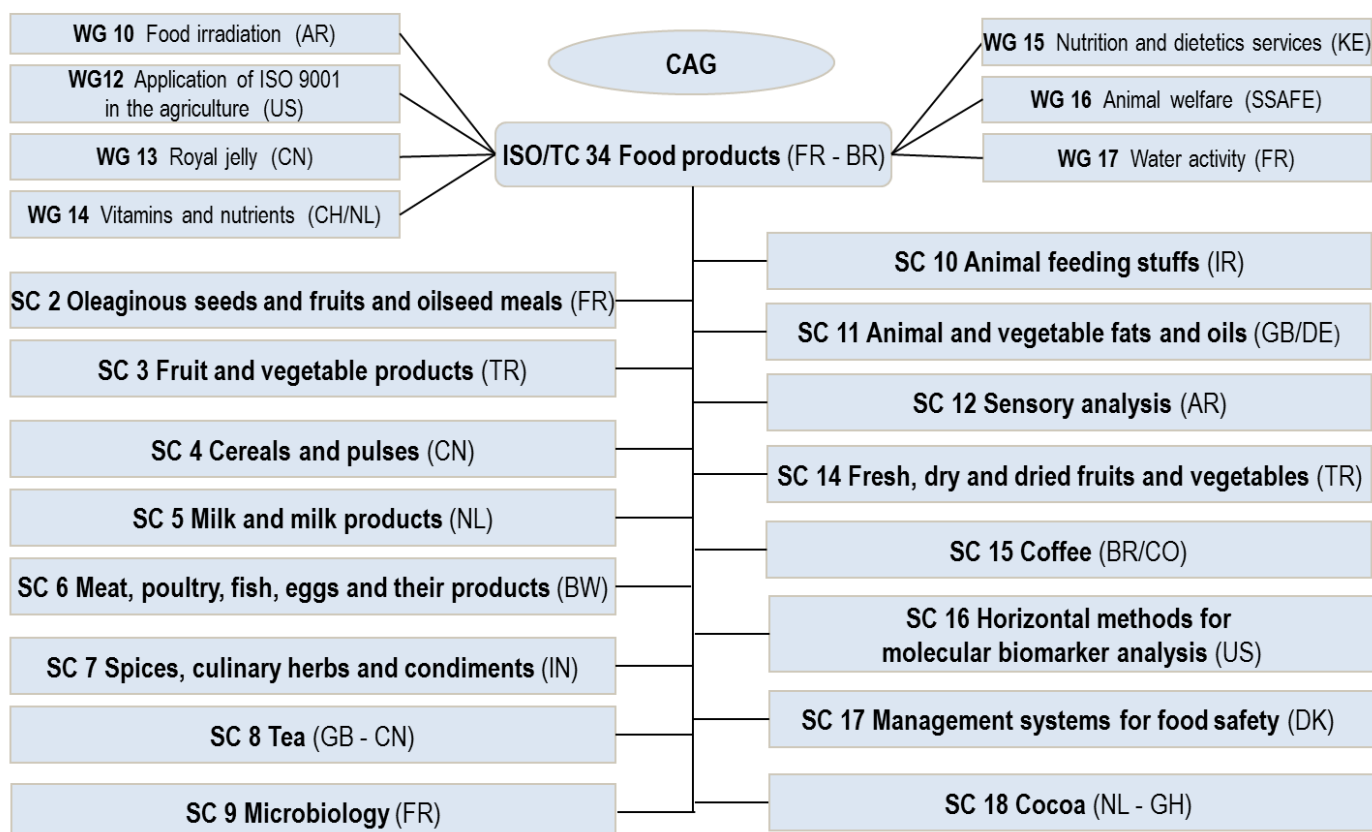
36. For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact Mrs. Marie-Noëlle Bourquin at ISO Central Secretariat ([bourquin@iso.org](mailto:bourquin@iso.org)).



## Annex 1

## Structure of ISO/TC 34, Food products

ISO/TC 34 comprises 74 Participating countries and 59 Observing countries. ISO/TC 34 secretariat is held jointly by France and Brazil (twinning arrangement). ISO/TC 34 has established several substructures [active structures are: 16 Subcommittees (SC) and 7 Working Groups (WG)]; the development of important horizontal standards being under the responsibility of Working Groups directly reporting to ISO/TC 34. These substructures are the following:



It can be noted that out of these 16 Subcommittees, only 4 are horizontal in scope (ISO/TC 34/SC 9, ISO/TC 34/SC 12, ISO/TC 34/SC 16 and ISO/TC 34/SC 17).

**Selected ISO/TC 34 work items and publications of interest to Codex having changed status during the past twelve months (as of May 2014)**

Project number	Title	Status
ISO 8968-1  IDF 20-1:2014	<i>Milk and milk products — Determination of nitrogen content — Part 1: Kjeldahl principle and crude protein calculation</i>	Published in 2014. Endorsed by CCMAS
ISO/TS 22003:2013	<i>Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems</i>	2nd edition published in 2013
ISO 22004:2014	<i>Food safety management systems — Guidance on the application of ISO 22000</i>	To be published in September 2014
ISO 22000	<i>Food safety management systems — Requirements for any organization in the food chain</i>	Under systematic review. Revision will start in Sept. 2014
ISO/TS 22002-4:2013	<i>Prerequisite programmes on food safety — Part 4: Food packaging manufacturing</i>	Publication in 2013

ISO/TS 22002-5	<i>Prerequisite programmes on food safety — Part 5: Transport and storage</i>	Under development
ISO/TS 22002-6	<i>Prerequisite programmes on food safety — Part 6: Feed production</i>	Under development
ISO/NP 19381	<i>Cocoa — Requirements for sustainability of cocoa</i>	Under development
ISO/NP 19382	<i>Cocoa — Requirements for traceability of cocoa</i>	Under development
ISO/NP 19383	<i>Cocoa — Requirements for bodies assessing conformity of sustainability and traceability of cocoa</i>	Under development

## Annex 2

**Overview of ISO 22000 technical assistance projects carried out in 2013  
and those planned for 2014**

**Objective 1: Improve awareness of key stakeholders in developing countries of the role of standardization in economic growth, world trade and sustainable development**

Title	Venue/Host	Dates	Total particip	Sponso red	Beneficiary countries
National seminar on ISO 22000 – Food safety management systems	Quito, Ecuador	26-28 June 2013	49	0	Ecuador
National seminar on ISO 22000 – Food safety management systems	La Paz, Bolivia	21-23 May 2014	50	0	Bolivia

**Objective 2: Build capacity of ISO members and stakeholders involved in developing the standardization infrastructure and participating in international standardization work**

Title	Venue/Host	Dates	Total particip	Sponso red	Beneficiary countries
Regional workshop on Food Standards and Trade	Havana, Cuba	8-10 May 2013	69	46	Antigua & Barbuda, Argentina, Barbados, Brazil, Chile, Colombia, Costa Rica, Cuba, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Haiti, Honduras, Jamaica, Nicaragua, Panama, Paraguay, Peru, St. Lucia, Suriname, Trinidad and Tobago, Venezuela and Uruguay
National Training of Trainers seminar and follow-up seminars on ISO 22000 – <i>Food safety management systems</i>	Walvis Bay and Windhoek, Namibia	19-23 August (Training of trainers and seminar) and 24-25 September 2013 (Seminar)	15 in Training of trainers 105 in 2 follow-up seminars	0	Namibia
Sponsorships to plenary meeting of ISO/TC 34/ SC 17, <i>Management systems for food safety</i>	Sydney, Australia	4-8 November 2013	42	4	Colombia, Malaysia, Uruguay and Zimbabwe

Title	Venue/Host	Dates	Total particip	Sponso red	Beneficiary countries
Regional workshop on the Role of International Food Standards in Trade	Bangkok, Thailand	22-23 April 2014	40	18	Brunei Darussalam, Cambodia, Fiji, Indonesia, Korea Dem. P. Rep. of, Lao People's Democratic Rep., Malaysia, Mongolia, Myanmar, Papua New Guinea, Philippines, Singapore, Thailand and Viet Nam
Sponsorships to plenary meeting of ISO/TC 34/ SC 17, <i>Management systems for food safety</i>	Copenhagen, Denmark	15-19 September 2014	45	5	To be determined