

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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AGENDA ITEM NO. 5 (B)

CX/FL 02/06-ADD.1

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

**CODEX COMMITTEE ON FOOD LABELLING
THIRTIETH SESSION
HALIFAX, CANADA, 6 - 10 MAY 2002**

**Proposed Draft Recommendations for the Labelling of Foods Obtained Through Certain Techniques of Genetic Modification/Genetic Engineering (Proposed Draft Guidelines for the Labelling of Foods and Food Ingredients Obtained Through Certain Techniques of Genetic Modification/Genetic Engineering):
Labelling Provisions (CL 2001/43-FL, Alinorm 01/22A – Appendix V)**

Government Comments At Step 3

COMMENTS FROM:

**GUATEMALA
JAPAN**

PROPOSED DRAFT RECOMMENDATIONS FOR THE LABELLING OF FOODS OBTAINED THROUGH CERTAIN TECHNIQUES OF GENETIC MODIFICATION/GENETIC ENGINEERING (PROPOSED DRAFT GUIDELINES FOR THE LABELLING OF FOODS AND FOOD INGREDIENTS OBTAINED THROUGH CERTAIN TECHNIQUES OF GENETIC MODIFICATION/GENETIC ENGINEERING): LABELLING PROVISIONS (CL 2001/43-FL, ALINORM 01/22A – APPENDIX V)

GOVERNMENT COMMENTS AT STEP 3

GUATEMALA:

Guatemala, reaffirms its position in opposition to the labelling of Genetically Modified Organisms, and products derived from them, based on the fact that we do not find a reason from a food safety point of view, to differentiate Genetically Modified Organisms from those not modified.

We are aware that a Genetically Modified Organism, before it is released in the market, must comply with a series of Technical-Scientific Evaluations, where Risks and Benefits for humans, animals, vegetables and the environment are assessed for their approval.

JAPAN:

The GOJ sincerely hopes that the internationally coordinated and harmonized labelling scheme for foods derived from modern biotechnology is established, and expects CCFL to reach to a consensus on this issue as soon as possible.

In Japan, the new standard of labelling for foods derived from modern biotechnology has entered into force since April, 2001. The framework of this standard and the current situation of its enforcement are shown below.

(1) *The framework of Japanese labelling standard for foods derived from modern biotechnology*
(see attached sheet)

(2) *The current situation of its enforcement*

Since the new labelling standard had entered into force, a MAFF-related institution 'Center for Food Quality, Labelling and Consumer Services' is monitoring the labellings for foods derived from modern biotechnology to enforce the proper labelling. They are conducting the monitoring by way of both, the qualitative PCR method and the verification of the IP handling.

And the survey conducted on July, 2001 showed that nearly all of the items surveyed were properly labelled. In addition, the other questionnaire survey showed that the 98% of Japanese consumers are informed of the implementation of the labelling for foods derived from modern biotechnology and believe the labelling system provides them with useful information.

Just as shown above, the GOJ believes that the new labelling system has been smoothly implemented so far.

†*Labelling standards in other countries*

The GOJ has been collecting the information about the labelling for foods derived from modern biotechnology in other countries, it appears that most of the countries (30 countries out of 35 countries which replied to our questionnaire so far) have/are to have some kind of obligatory labelling system for that kind of foods on their own without international standard.

These situation, we believe, means that we need to work out the draft international standard of the labelling for foods derived from modern biotechnology and to try to build a consensus on this issue as soon as possible.

(attached sheet)

The framework of Japanese labelling standard for foods derived from modern biotechnology

Classification of food	Item	Labelling requirement
<p>* Classification 1 Genetically modified agricultural products (i.e., soybean) which are significantly different from conventional ones in composition, nutritional value, etc., and processed foods made from these products (including foods subsequently processed from such foods)</p>	<p><Designated foods> (1) High oleic acid soybean (2) Food which main ingredient is (1) above (except defatted soybean) (3) Food which main ingredient is (2) above</p>	<p>Labelling required ("Soybean [high oleic acid, genetically modified]", etc.)</p>
<p>* Classification 2 Agricultural products which have some genetically modified crops in their categories, which are equivalent to conventional ones in composition, nutritional value or intended use, etc., (i.e., soybean, corn, potato, [oilseed rape, and cottonseed]) and processed foods made from these products in which recombinant DNA or resulting protein still exists even after processing</p>	<p><Designated foods> <u>5 agricultural products</u> Soybean(incl. Green soybean (edible), Soybean sprouts), Corn, Potato, Rapeseeds, Cottonseeds <u>30 processed foods (groups)</u> (1) Tofu (Bean curd) and Tofu products (2) Shimi-tofu, Okara (bean curd lees), Yuba (sheet of dried soybean casein) (3) Natto (Fermented soybeans) (4) Soya milk (5) Miso (Fermented soybean paste) (6) Boiled soybean (7) Canned or Bottled soybean (8) Kinako (Soybean flour) (9) Roasted soybean (10) Food of which main ingredient is any of the (1) (9) (11) Food of which main ingredient is soybean(for cooking) (12) Food of which main ingredient is soybean powder (13) Food of which main ingredient is soybean protein (14) Food of which main ingredient is green soybean(edible) (15) Food of which main ingredient is soybean sprouts (16) Corn snacks (17) Corn starch (18) Popcorn (19) Frozen corn (20) Canned or Bottled corn (21) Food of which main ingredient is corn flour</p>	<p>Foods made from genetically modified agricultural products that has been treated under a IP handling Labelling required ("Soybean [genetically modified]", etc.)</p> <p>Foods made from designated agricultural products that has been produced, distributed, or processed without segregation between GM agricultural products and non-GM agricultural products Labelling required ("Soybean [genetically modified soybean NOT segregated]", etc.)</p> <p>Foods made from non-GM agricultural products that is confirmed that it has been treated under IP handling No labelling required, Voluntary labelling is possible (Soybean [not genetically modified]", etc.)</p>

	<p>(22)Food of which main ingredient is corn grits(excl. Cornflakes) (23)Food of which main ingredient is corn (for cooking) (24)Food of which main ingredient is any of the (16) (20) (25)Frozen potato (26)Dried potato (27)Potato starch (28)Potato snacks (29)Food of which main ingredient is any of the (25) (28) (30)Food of which main ingredient is potato (for cooking)</p>	
<p>* Classification 3 Processed food made from agricultural products which have some genetically modified crops in their categories, which are equivalent to conventional ones in composition, nutritional value or intended use, etc. (i.e., soybean, corn, potato, oilseed rape, and cottonseed) in which recombinant DNA and resulting protein thereby dose not exist as a result of removal or decomposition during the manufacturing process</p>	<p>Soy sauce Soybean oil Corn flakes Corn starch syrup Isomerized corn syrup Dextrin Corn oil Rapeseed oil Cottonseed oil Food of which main ingredient is any of the above</p>	<p>No labelling required Voluntary labelling is possible (the above criteria is applicable)</p>

1. **Main ingredient** means the ingredients that are ranked within the top three constituents in terms of the ratio of weight they occupy, and each weight ratio accounts for five or more percent of the total.
2. **IP handling** (Identity Preserved Handling) means management method in which segregation between genetically modified agricultural products and non-GM agricultural products is accomplished, under the care of a good manager at each stage of production, distribution and processing. Further, it must be verified by using documents clearly indicating that segregation has been made.
3. **Labelling for processed foods made from potatoes** shall come into force on Jan. 2003.
4. **The allowable proportion of adventitious presence of approved GM crops** through appropriate IP handling is set to be no more than 5% by weight as reference, for soybean and corn.