

codex alimentarius commission



FOOD AND AGRICULTURE
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JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda item 9

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD LABELLING
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Discussion Paper on the Scope and Impact of Amendments to the Codex General Standard for the Labelling of Prepackaged Foods for Modified Standardized Names for Foods with Modifications from a Compositional Standard for the Purpose of Nutrition Claims

(Prepared by an electronic working group chaired by Canada with the assistance of: Argentina, Australia, Chile, European Community, Germany, Islamic Republic of Iran, Japan, Mali, Mexico, New Zealand, Poland, Spain, Sweden, Thailand, United Kingdom, United States of America, International Council of Beverages Associations, International Dairy Federation, Comité Européen des Fabricants de Sucre, International Federation of Fruit Juice Producers)

Introduction

1. The *Global Strategy on Diet, Physical Activity and Health* (the Global Strategy) encourages initiatives by the food industry to introduce innovative, healthy, and nutritious foods and to provide clear and consistent labelling that is truthful and helps consumers make informed and healthy choices. More and more, foods are being formulated with nutritional modifications while maintaining the essential characteristics, such as taste, texture, and physical properties of the reference food. While a completely new name could be applied to such products, frequently the name of these foods includes the standardized name (the name established for a food in a Codex standard) which the new food is similar to, with added modifiers to the name that are relevant to the specific nutritional changes. The *Draft Action Plan for Implementation of the Global Strategy on Diet, Physical Activity and Health* (the Draft Action Plan), prepared by WHO and FAO and distributed in CL 2006/44-CAC, identified the modification of standardized foods as a proposed action, specifically:

4.1 Amend the *Codex General Standard for the Labelling of Prepackaged Foods*...to permit the use of the names established in a standard to be used in conjunction with either a comparative claim or a nutrient content claim on the label of a modified standardized food provided that the claims comply with requirements set out in the *Codex Guidelines for Use of Nutrition and Health Claims*.

2. The inclusion of the standardized name of the food in the descriptive name provides consumers with information related to the product, while the modification to the name of the food advises them of the deviation from the standard. This helps ensure that consumers are not misled with respect to the nature, composition or identity of the food. Reduced fat tehena or reduced sugar jams are examples of foods where there have been modifications to the food and thus, deviation from the standard, for the purpose of a nutrition claim. The words “tehena” and “jam” are standardized names and provide information to the consumer about the product and its characteristics, qualities, and functions, while the words “reduced fat” and “reduced sugar” are nutrition claim modifiers in the name intended to provide consumers with information on the nature of the modification(s) made to the food. Nutrition claim modifiers include the nutrient content claims and comparative claims provided in the *Codex Guidelines for Use of Nutrition and Health Claims*, CAC/GL 23-1997 Rev.2-2008 (CGUNHC).

3. While foods can be formulated with changes from the standard for non-nutritive reasons, such as the addition of flavours or ingredients, in support of the objectives of the Global Strategy, the purpose of this discussion paper is to further elaborate on proposed work related to the development of horizontal labelling conditions for the use of nutritionally modified standardized names. This will be accomplished by exploring the scope of the work, if it was undertaken, and the effect on other Codex standards (as described in paragraph 18 of ALINORM 08/31/22), based on the principles and conditions for use of a nutritionally modified standardized name for those foods that deviate from the standard.

4. Not all standardized foods require a modification from the standard in order to make a nutrition claim, but some foods do. This discussion paper and the proposed work will focus on those foods that would fall outside the specifications of a standard due to changes made in their formulation to meet the requirements of a particular nutrition claim. It provides background information, includes the principles, and builds on the conditions that were developed for discussion at the 36th session of the Codex Committee on Food Labelling (CCFL). It also explores the scope of the amendment, the impact on foods with Codex standards of identity, and provides examples of foods with modified standardized names for nutrition claims purposes based on Codex standards. For illustration, an example of an amendment to the *Codex General Standard for the Labelling of Prepackaged Foods*, Codex Stan 1-1985 Rev.6-2008, (CGSLPF) is given.

Background

5. The CCFL has been discussing nutritionally modified standardized names in various discussion papers, since its 34th session in 2006. As outlined earlier, this subject is one of the proposed actions outlined in the Draft Action Plan.

6. At the 36th Session, the *Discussion Paper on Modified Standardized Name of the Food for Foods with Modifications from a Compositional Standard for the Purpose of Nutrition Claims* (CX/FL 08/36/11) was presented. The document was developed by an electronic working group and included the principles and conditions to be considered when a modified standardized name was applied to a food. The principles and the updated conditions are as follows:

Principles:

7. The overarching principle is that the name of the food be truthful and not false or misleading with respect to the true nature of the food. The name of the food must not be described or presented in a manner that is suggestive of any other product with which it might be confused and the integrity of the standardized food must be maintained. The following sections of the existing general principle of the CGSLPF confirm this principle:

- Section 3.1 states that “*prepackaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect*”.
- Section 3.2 states that “*prepackaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product*”.

8. The CGSLPF also includes principles for the name of the food:

- Section 4.1.1 states that: “*the name shall indicate the true nature of the food and normally be specific and not generic*”.
- Section 4.1.1.3 states that: “*in the absence of such name (referring to a name established in a Codex standard (4.1.1.1) or in national legislation (4.1.1.2)) either a common or usual name existing by common usage as an appropriate descriptive term which was not misleading or confusing to the consumer shall be used*”.
- Section 4.1.2 states that: “*there shall appear on the label either in conjunction with, or in close proximity to, the name of the food, such additional information or phrases as necessary to avoid misleading or confusing the consumer in regard to true nature and physical condition of the food including but not limited to the type of packing medium, style, and the condition or treatment it has undergone; for example: dried, concentrated, reconstituted, smoked.*”

9. The *Codex General Guidelines on Claims* (CAC/GL 1-1979 Rev.1-1991), the CGUNHC, and the *Codex Guidelines on Nutrition Labelling*, CAC/GL 2-1985 Rev.2-2006 (CGNL) must also be respected.

10. To that end, the following are the specific updated conditions, developed from the work of the previous electronic working group (refer to CX/FL 08/36/11), for a food using a specific standardized name as a reference in its name.

Conditions:

11. A nutritionally modified name of a food is a type of common or usual name, as per 4.1.1.3 of the CGSLPF. The specific guidance under discussion is important in avoiding potentially misleading representations. The following conditions are consistent with the principles described previously when considering the option of applying a nutritionally modified standardized name for those foods that deviate from the standard in order to make a nutrition claim. Each of the following conditions must be met before the standardized name reference can be included in the descriptive name of the food. The conditions also include guidance on the modifiers that form part of the name of the food and other relevant labelling:

a) the general provision in the CGSLPF (yet to be developed) does not take precedence over those Codex standards where there are specific requirements established for the use of modified standardized names, such as is the case in the *Codex General Standard for the Use of Dairy Terms*, *Codex Stan 206-1999* (GSUDT) and the *Codex Standard for Chocolate and Chocolate Products* (*Codex Stan 87-1981, Rev.-2003*);

b) the modifications are for nutritional variance(s) from the standard and must meet the conditions for nutrition claims set out in the CGUNHC;

- c) the modifications must not have a negative impact on the safety of the food product;
- d) the basic identity and essential characteristics, such as, but not limited to, taste, texture, and physical properties, of the reference standardized food must be maintained;
- e) any modifications, including ingredient additions and removals, must be limited to those required to achieve the nutritional variance(s). This includes additions to compensate for the modification in order to maintain the essential characteristics or, in some cases, for the function of ingredient(s) in the food (subject to applicable Codex texts);
- f) where applicable, the nutritionally modified food should perform at least one of the principal functions of the standardized food; and
- g) it must be clearly stated on the label how the food diverges from the standard:
- the acceptable nutrition claim(s) is part of the name of the food with equal prominence of the information within the name of the food (type height, font, colour, etc);
 - any ingredient(s) added that are not permitted by the reference standard or any significant ingredients not included in the product but allowed in the reference standard should be identified specifically in the list of ingredients in a way that is meaningful to consumers and, if the consumer could be misled by the omission, included in the modified standardized name of the food;
 - if performance features, such as baking or spreading, are significantly different from the reference food;
 - where there are nutritional differences in addition to the intended modification in the food they should also be identified (depending on the degree of difference, this may be achieved through nutrition labelling); and
 - a product that is nutritionally modified from the standard food product should not be labelled as a substitute for the standardized product, such as “XYZ substitute” or “substitute for XYZ”.

12. When the conditions listed above are not met, a new name that describes the product clearly and unambiguously is required, instead of applying a nutritionally modified standardized name.

13. It was also suggested that the Committee consider, including with respect to scope of the work, conditions for nutritional equivalence of the modified food with the standardized food, except with respect to the nutrient that is the subject of the nutritional modification (see labelling guidance in g)) and for the use of “imitation”.

Scope of the Work

14. The scope of the work would be limited to an amendment to the CGSLPF, Section 4.1-The Name of the Food, to provide conditions for the descriptive name of a food that includes a standardized name as defined in an appropriate Codex Standard, along with relevant modifiers that are consistent with the CGUNHC. The scope of the work, if undertaken, is not intended to lead to the modification of individual commodity standards, but to create guidance for naming and flexibility for the purpose of making nutrition claims.

15. Depending on the criteria in a particular standard and on raw material requirements, nutrition claims can be made while still meeting the requirements of the standard. This discussion paper and the proposed work focuses on those foods that would fall outside the specifications of a standard due to changes made in formulation to meet the requirements of a particular nutrition claim.

16. The blending of a standardized food with nutrient material such as vitamins, minerals, or particular nutrient rich ingredients could potentially take almost all standardized foods beyond the parameters of the standard. While the conditions developed can be applied to this circumstance and the CGUNHC does include vitamin and mineral claims, other considerations would need to be examined, such as the acceptability of fortifying a particular food. Because of this, the addition of vitamins and minerals to take a food out of standard for the purpose of a nutrition claim is not included in the scope of this work.

17. The conditions provided in paragraph 11 specifically exempt those Codex commodity standards which are drafted in such a manner that they include provisions for the conditional application of appropriate nutritional modifiers to the name of the food (such as cheeses or chocolate products). The proposed guidance would apply to those foods with standardized names, but where the applicable Codex standard does not include provisions for nutritional modifications for the purpose of making nutrition claims. The conditions would provide horizontal guidance for descriptive naming of foods, which could be used within the Codex context and by member countries within their consideration of modified standardized names.

Effect on Other Codex Standards

18. The proposed amendment is limited to the CGSLPF. The conditions specifically exempt those Codex commodity standards where nutritional modifications to the standard and use of a modified standardized name are addressed. The following Codex commodity standards were identified as including guidance on how to name foods similar to the standardized food. Based on the proposed conditions and criteria, those foods would be exempted from proposed amendment to the CGSLPF:

- The various milk and milk products standards, supported by the GSUDT; and
- The Codex Standard for Chocolate and Chocolate Products (Codex Stan 87-1981, Rev.-2003).

19. The scope of the work, if it was undertaken, would not trigger changes to existing commodity standards. It may, however, help inform future standard development.

Examples of Names of Foods That Deviate From a Codex Standard for the Purpose of a Nutrition Claim

20. To illustrate how the conditions would apply, a survey of Codex commodity standards was carried out. The objective of the survey was to identify specific commodities with limits established and/or raw ingredients where, if modified for the purpose of a nutrition claim, the food would not be consistent with the standard. It was assumed that conditions such as food safety and maintaining essential characteristics were met, for the purpose of developing the examples.

21. The following table provides examples of possible nutritional variances from Codex commodity standards and the resulting modified standardized name of the food. The examples represent theoretical changes. Actual changes would have to meet the criteria established, such as maintaining essential characteristics, resulting in no food safety impacts, and complete labelling of the modifications. Standards where the nutrient level is set such that a change in a nutrient would not take it out of the standard, for example: sodium in bouillons and consommés has a maximum limit, are not included in the list of examples. Potential food additive use has not been evaluated but would need to be considered in the practical application.

22. Table of Examples of Foods Named with a Modified Standardized Name based on Codex Standards

Standard Name	CODEX STAN	Nutrient with specification	Possible modification that would take food out of standard	Examples of Possible Modified Names for new foods
Regional Standard for Tehena	259-R	Protein, minimum 25% Fat, minimum 45%	Adding ingredient(s) not allowed for in standard that maintains texture of product but reduces the fat or protein content and meets the CGUNHC for reduced fat ¹ .	Reduced fat tehena
Standard for Canned Applesauce	17	“Sweetened” designation requires sugars or carbohydrate sweeteners and not less than 16.5 Brix	Replace all or part of the sugar with a food additive sweetener and meet CGUNHC for reduced sugar ² .	Sugar reduced sweetened apple sauce with added (naming the ingredient(s))
Standard for Canned Sweet Corn Other similar standard: Beans and Wax Beans, Stan 16	18	If butter is added it must be present at 3% m/m of final product	Add butter but at less than 3% level and meet the CGUNHC for reduced fat ³ .	Reduced fat canned sweet corn with butter.
Standard for Edible Fungi and Fungus Products	38	The Fermented Fungi and the Salted Fungi both have minimum salt content requirements	Formulate with less salt. a) meets CGUNHC for low salt ⁴ . b) meets CGUNHC for reduced salt ⁵ May need to add additional ingredients to ensure food safety.	Low salt fermented fungi Reduced salt salted fungi May require additional information concerning functional changes and ingredient additions
Standard for Canned Pineapple	42	Contains criteria for 4 categories of syrup with minimum Brix levels	Use less sugar, or replace sugar with a food additive sweetener to produce a syrup with less than 10 Brix (extra light syrup) so that meets the CGUNHC for reduced sugar ⁶ .	Canned pineapple in sugar reduced extra light syrup or Canned pineapple in sugar free syrup with added (naming the ingredients)
Draft Standard	79	The scope of this	a) Use less sugar than	a) Reduced sugar jam.

¹ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

² Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

³ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

⁴ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 8.6, Table of conditions for nutrient contents, sodium.

⁵ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

⁶ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

Standard Name	CODEX STAN	Nutrient with specification	Possible modification that would take food out of standard	Examples of Possible Modified Names for new foods
for Jams, Jellies and Marmalades		draft standard does not include products with a low sugar content or products where sugar is replaced by food additive sweeteners	prescribed in standard. b) Replacement of all or part of the sugar with food additive sweeteners. a) and b) reduced in sugar content so that meet requirements of CGSUNHC ⁷	b) Sugar free jam with (naming the added ingredients) or Reduced sugar jam with (naming the added ingredients) Based on a survey of members during the development of the last discussion paper, it appears that such products tend to be named with new name, e.g., fruit spread or (naming the fruit) spread.
Standard for Corned Beef Other similar standards: Luncheon Meat, Stan 89 Cooked Cured Ham, Stan 99	88	Requires a minimum of 21% protein in the final product	While there may be no benefit to reducing the protein, for the exercise, reduce the protein to less than 21% of the final product and meets the CGUNHC for comparative claims ⁸	Reduced protein corned beef
Standard for Canned Chestnuts and Chestnut Puree	145	Contains criteria for 4 categories of syrup with minimum Brix levels	Use less sugar, or replace sugar with a food additive sweetener to produce a syrup with less than 10 Brix (extra light syrup) and meets CGUNHC for comparative claims ⁹	Chestnut puree in sugar reduced extra light syrup or Chestnut puree in sugar free syrup with added (naming the ingredients)
Standard for Canned Mangoes Other similar standards: Canned Tropical Fruit Salad- Stan 99 Canned Fruit –	159	As above	As above	Canned Mangoes in sugar reduced extra light syrup or Canned Mangoes in sugar free syrup with added (naming the ingredients)

⁷ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

⁸ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

⁹ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

Standard Name	CODEX STAN	Nutrient with specification	Possible modification that would take food out of standard	Examples of Possible Modified Names for new foods
Stan 78				
Standard from Mango Chutney	160	The standard requires nutritive sweeteners including sugar, honey, other fruit	Replace sugar with food additive sweeteners and meets CGUNHC ¹⁰ .	Sugar reduced mango chutney with added (name the ingredients)
Standard for Aqueous Coconut Products -Coconut Milk and Coconut Cream-	240	Contains four products that come from specific parts of coconut, with minimum fat levels	Reduce the fat of coconut cream, comes from emulsion extracted from mature coconut, minimum 20% fat and meet the CGUNHC ¹¹	Reduced fat coconut cream. Could apply to other the coconut products: e.g., reduce fat light coconut milk.
Standard for Fat Spreads and Blended Spreads	256	The scope of the standard includes products from 10% to 90% fat.	Reduce the total fat of a spread and meet the CGUNHC for comparative claims ¹²	Reduced fat spread Would likely need to identify additional ingredients.
Standard for Pickled Fruits and Vegetables	260	Pickled Fruits and/or Vegetables in Oil are required to have not less than 10% vegetable oil by weight	Assuming that no food safety risk is created, using less than 10% oil would take the fruit or vegetable product out of the standard and meet the CGUNHC for comparative claims ¹³ .	Fat reduced pickled fruit or vegetable with added (naming the ingredients)* *if required

Recommendations and Next Steps

23. The discussion paper provides further information on the use of descriptive modified standardized names for foods with modified compositional standards of identity for the purpose of making a nutrition claim for consideration by the Committee.

24. Should the Committee agree to recommend this as new work, it is proposed that the amendment be included in or presented following section 4.1-The Name of the Food, in the CGSLPF. The text would include the principles and conditions outlined above. It is also suggested that any proposed draft amendments to the CGSLPF relating to the use of modified standardized names be circulated during development to other relevant Codex committees, including commodity committees.

¹⁰ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

¹¹ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

¹² Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

¹³ Guidelines for Use of Nutrition and Health Claims, CAC/GL 23-1997 rev 2 2004, 6. Comparative Claims

Annex 1

Definitions

25. The following definitions are provided to ensure a common understanding of the terminology used in this document:

Name of the food – as defined in 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods (CGSLPF) (Codex Stan 1-1985 (Rev. 1-1991)).

Standardized name of the food – the name of the food as prescribed or established in a Codex or national standard of identity, as per 4.1.1.1 and 4.1.1.2 of the CGSLPF.

Standardized food – a food with a compositional standard of identity such as in a Codex standard.

Modified standardized name of the food – the descriptive name of a food that includes a standardized name as defined in an appropriate Codex Standard, along with relevant modifier(s) that is consistent with the CGUNHC.

Nutritional variance – sufficient variation in one or more nutrients to make a nutrition claim, as identified in the CGUNHC.

Nutritionally modified food – is a food that has been intentionally formulated to alter one or more nutrient levels to meet the conditions of a recognized nutrition claim in the CGUNHC.

Annex 2

Example of Proposed Amendment to the Codex General Standard for the Labelling of Prepackaged Foods (Codex Stan 1 -1985 Rev.6 -2005)

26. It is proposed that an amendment be included in or following, section 4.1-The Name of the Food, in the CGSLPF. The text would include the conditions outlined above and could be based on the following illustrative example:

Except when provisions are already included in Codex texts¹⁴ such as the Codex General Standard for the Use of Dairy Terms (Codex Stan 206-1999), in combination with the provisions of the commodity standards for milk and milk products, a descriptive name of the food, as provided for in Subsection 4.1.1.3, may include the name of a food established in a Codex or national standard, as described in Subsections 4.1.1.1 and 4.1.1.2, when the food is modified in composition for the purpose of achieving a nutrition claim, as permitted in the Codex Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997, Rev. 1-2004), provided:

- a) the modifications are for nutritional variance(s) from the standard and must meet the conditions for nutrition claims set out in the Guidelines for Use of Nutrition and Health Claims;
- b) the modifications must not have a negative impact on the safety of the food product;
- c) the basic identity and essential characteristics, such as, but not limited to, taste, texture, and physical properties, of the reference standardized food must be maintained;
- d) any modifications, including ingredient additions and removals, must be limited to those required to achieve the nutritional variance(s). This includes additions to compensate for the modification in order to maintain the essential characteristics or, in some cases, for the function of ingredient(s) in the food (subject to applicable Codex texts);
- e) Where applicable, the nutritionally modified food should perform at least one of the principal functions of the standardized food; and
- f) It must be clearly stated on the label how the food diverges from the standard:
 - the acceptable nutrition claim(s) is part of the name of the food with equal prominence of the information within the name of the food (type height, font, colour, etc);
 - any ingredient(s) added that are not permitted by the reference standard or any significant ingredients not included in the product but allowed in the reference standard should be identified specifically in the list of ingredients in a way that is meaningful to consumers and, if the consumer could be misled by the omission, included in the modified standardized name of the food;
 - if performance features, such as baking or spreading, are significantly different from the reference food;
 - where there are nutritional differences in addition to the intended modification in the food they should also be identified; and
 - a product that is nutritionally modified from the standard food product should not be labelled as a substitute for the standardized product, such as “XYZ substitute” or “substitute for XYZ”.
 - When the conditions described above are not met, an appropriate descriptive term, that does not include the standardized name of the food and which is not misleading or confusing to the consumer, shall be used.

¹⁴ The provision described above does not take precedence over those Codex standards where there are specific requirements established for modifying the food (such as the addition or withdrawal of constituents or ingredients) and including the standardized name within the name. For example, for milk and milk products, the provisions of the Codex General Standard for the Use of Dairy Terms (Codex Stan 206-1999) in combination with the provisions of the commodity standards for milk and milk products must be adhered to.

Annex 3

PROJECT DOCUMENT
Prepared by Canada

Development of Horizontal Labelling Guidelines for the use of Modified Standardized Name of the Food for Foods with Modifications from a Compositional Standard for the Purpose of Nutrition Claims

Purpose and scope of the proposed work

The purpose of the proposed new work is to provide further guidance through the development of horizontal labelling guidelines for the use of descriptive modified standardized names for foods that have been modified from compositional standards for the purpose of nutrition claims (specifically nutrient content claims and comparative claims) consistent with the Codex Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997, Rev. 1-2004). Based on current Codex principles, the proposed new work supports the objectives of the Global Strategy on Diet, Physical Activity, and Health (the Global Strategy) and was identified as a proposed action in the Draft Action Plan for Implementation of the Global Strategy on Diet, Physical Activity and Health, prepared by WHO and FAO, and distributed in CL 2006/44-CAC. The aim is to promote the health of consumers and ensure they are not misled about the nature of the food and to contribute to the implementation of the Global Strategy.

The scope of the work would be limited to an amendment to the *General Standard for the Labelling of Prepackaged Foods*, Codex Stan 1-1985 (Rev. 1-1999), Section 4.1 (the Name of the Food) to provide conditions for the use of modified standardized names for foods with modifications from a compositional standard for the purpose of nutrition claims.

Relevance and timeliness

There are currently numerous developments in the area of intentional modification of foods to enhance their nutritional attributes. The Global Strategy encourages initiatives by the food industry to introduce innovative, healthy, and nutritious foods and to provide clear consistent labelling that is truthful and helps consumers make informed and healthy choices. Consistent with the Global Strategy, there is increasing interest in healthier food choices. More and more, foods are being formulated with nutritional modifications while maintaining the essential characteristics, such as taste, texture, and physical properties of the standardized food, and, frequently, including the standardized name in the name of the food.

The main aspect to be covered

It is proposed that the new work would include development of horizontal labelling guidelines which would provide the essential principles for the application of descriptive modified names for nutritionally modified standardized food. This would be done through an amendment to Section 4.1 (The Name of the Food) in the *Codex General Standard for the Labelling of Prepackaged Foods*, to add a new subsection that provides the conditions for using a modified standardized name on a food that has been nutritionally modified from the standard for the purpose of making a nutrition claim.

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

The proposal is consistent with:

General Criterion

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

The proposed new work will provide additional guidance to countries when dealing with the naming of nutritionally modified standardized foods to promote the health of consumers and ensure fair practices in the food trade.

Criteria applicable to general subjects

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

This new work will provide guidance to countries when developing their own labelling approach to address such products. When applied internationally, this new proposed work would assist in providing a harmonized approach.

c. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies).

There is no other international organization that has undertaken international standard setting activities for food labelling and in particular the development of horizontal labelling guidelines for descriptive modified standardized names for foods with modifications from a standard for the purpose of nutrition claims.

Relevance to Codex Strategic Goals¹⁵

This proposal is consistent with the following strategic goals presented in the Codex Alimentarius Commission Strategic Plan 2008-2013:

Goal 1: Promoting sound regulatory frameworks

Section 1.3 Review and develop Codex standards and related texts for food labelling and nutrition indicates that emphasizes a horizontal approach and the need for inclusiveness, avoidance of being overly prescriptive and respecting the basic objectives of the CAC. The proposed new work provides horizontal guidance for naming foods with modifications from a standard for the purpose of nutrition claims, in support of the Draft Action Plan for implementing the Global Strategy.

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

The proposed work will not duplicate existing Codex documents, but rather complements and enhances the *Codex General Standard for the Labelling of Prepackaged Foods* so the standard addresses the naming of new innovative products.

There will be a need to ensure consistency and links, as appropriate, with other Codex standards and with other work being undertaken by Codex on the implementation of the Global Strategy.

Identification of any requirements for and availability of expert scientific advice

There will be a need to consult other relevant Codex Committees (e.g. Codex Committee on Nutrition and Foods for Special Dietary Uses and the commodity committees).

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

Coordination with FAO and WHO may be required, as appropriate.

The proposed timeline for completion of the new work, including the start date, the proposed end date for adoption at Step 5 and the proposed date for adoption by the Commission

It is expected that the proposed work will be at:

Step 5: 2011

Step 8: 2012

¹⁵ Codex Alimentarius Commission Strategic Plan 2008-2013