CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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Comments of the Philippines

Agenda Item No. 4: Final Adoption of Codex Texts

CCFA

- ***Proposed draft Specifications for the Identity and Purity of Food Additives arising from the 86th JECFA meeting***

  (-REP19/FA Para. 26, Appendix III Part A)

  (-REP19/FA Para. 26, 146(ii), Appendix III Part B, Appendix IX Part B)

  The Philippines supports/ recommends for adoption the specifications designated as "Full" for the following food additives:

  1. Basic methacrylate copolymer (BMC) (INS 1205)
  2. Cassia Gum (INS 427)
  3. Erythrosine (INS 127)
  4. Glycerol ester of wood rosin (INS 445(iii))
  5. Indigotine (INS 132)
  6. Lutein from Tageteserecta(INS 161b(i))

  Rationale:

  As reported at the 86th JECFA meeting last 12-21 June 2018, the six (6) additives have been evaluated for safety and concluded that these additives do not present any health concern.

  Philippines also supports the adoption of the specifications for the sixty-six (66) flavourings, including the twenty-four (24) flavourings with new specifications (N) and the forty-two (42) flavourings with existing specifications maintained (M). Based on the evaluation of these flavours using the Procedure for the Safety Evaluation of Flavouring Agents as reported at the 86th JECFA meeting, and on the current estimated dietary exposure, it has been concluded that there is **No Safety Concern** on the use of the said flavourings

- ***Draft and proposed draft food-additive provisions of the General Standard for Food Additives (GSFA) (CXS 192- 1995) (REP19/FA Para. 137 (i), Appendix VI Part A)***

  See table below.

Draft and proposed draft food-additive provisions of the General Standard for Food Additives (GSFA)	**Food Category 5.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the 42nd CAC**	**NCO Final Position For TC comment**

(CXS 192-1995) **(REP19/FA Para. 137 (i), Appendix VI Part A)** *(Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces))*	BRILLIANT BLACK (BLACK PN)	151	8	100	-	Philippines supports the adoption in subcategory 5.2 at 100 mg/kg	Adopted at 100 ppm	Support	
	BROWN HT	155	8	50	-	Philippines supports the adoption in subcategory 5.2 at 50 mg/kg	Adopted at 50ppm	Support	
	CURCUMIN	100(i)	8	300	-	Philippines supports the adoption in subcategory 5.2 at 300 mg/kg	Adopted at 300 ppm	Support	
	TARTRAZINE	102	8	300	-	Philippines supports the adoption in subcategory 5.2 at 300 mg/kg	Adopted at 300 ppm	Support	
	Food Category 5.2.1 Hard candy								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the 42nd CAC**	**NCO Final Position For TC comment**
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	30	185, B1	Philippines supports the adoption in subcategory 5.2.1 at 30 mg/kg Max level	Adopted in subcategory 5.2.1 at 30 mg/kg Max level	Support	
	AZORUBINE (CARMOISINE)	122	5/8	50	B2	Philippines supports the adoption in subcategory 5.2.1 at 50 mg/kg Max Level	Adopted in subcategory 5.2.1 at 50mg/kg max level	Support	
	QUINOLINE YELLOW	104	5/8	100	B4	Philippines supports the adoption in subcategory 5.2.1 at 100 mg/kg Max Level	Adopted in subcategory 5.2.1 at 100mg/kg max level	Support	

	Food category 5.2.2 Soft candy								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the 42nd CAC**	**NCO Final Position For TC comment**
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	30	185, B1 &B5	Philippines supports the adoption in subcategory 5.2.2 at 30 mg/kg	Adopted in subcategory 5.2.1 at 30 mg/kg	Support	
	AZORUBINE (CARMOISINE)	122	5/8	100		Philippines supports the adoption in subcategory 5.2.2 at 100 mg/kg	Adopted in subcategory 5.2.2 at 100mg/kg	Support	
	QUINOLINE YELLOW	104	5/8	100		Philippines supports the adoption in subcategory 5.2.2 at 100 mg/kg	Adopted in subcategory 5.2.2 at 100mg/kg	Support	
	Food Category 5.2.3 Nougats and Marzipans								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the 42nd CAC**	**NCO Final Position For TC comment**
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	30	185	Philippines supports the adoption in subcategory 5.2.3	Adopted in subcategory 5.2.3 at 30 mg/kg	Support	
	AZORUBINE (CARMOISINE)	122	5/8	50		Philippines supports the adoption in subcategory 5.2.3 at 50 mg/kg	Adopted in subcategory 5.2.3 at 50mg/kg	Support	
	QUINOLINE YELLOW	104	5/8	100		Philippines supports the adoption in subcategory	Adopted in subcategory 5.2.3 at	Support	

						5.2.3 at 100 mg/kg	100mg/kg		
	Food Category 5.3 Chewing gum								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the 42nd CAC**	**NCO Final Position For TC comment**
	AMARANTH	123	**8**	**100**		Philippines supports the adoption at 100 mg/kg	Adopted at 100 mg/kg	Support	
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	**5/8**	**300**	**8**	Philippines supports the adoption at 100 mg/kg	Adopted at 300 mg/kg	Support	
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	**5/8**	**50**	**185**	Philippines supports the adoption at 100 mg/kg	Adopted at 50 mg/kg	Support	
	AZORUBINE (CARMOISINE)	122	**8**	**100**		Philippines supports the adoption at 100 mg/kg	Adopted at 100 mg/kg	Support	
	BRILLIANT BLACK (BLACK PN)	151	**8**	**300**		Philippines supports the adoption at 300 mg/kg	Adopted at 300 mg/kg	Support	
	BROWN HT	155	**8**	**300**	**7**	Philippines supports the adoption at 300 mg/kg	Adopted at 300 mg/kg	Support	
	PAPRIKA EXTRACT	160c(ii)	**5/8**	**150**	**2**	Philippines supports the adoption at 150 mg/kg	Adopted at 150 mg/kg	Support	
	TARTRAZINE	102	**8**	**300**	**7**	Philippines supports the adoption at 300 mg/kg	Adopted at 300 mg/kg	Support	
	Category No. 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces)								
	Additive	**INS**	**Step**	**Max Level (mg/kg)**	**Notes**	**Philippines Comment**	**Codex Committee/ Task Force Decision**	**SC/TF Proposed Philippine Position for the**	**NCO Final Position For TC comment**

								42nd CAC	
	AMARANTH	123	8	300		Philippines supports the adoption at 100 mg/kg	Adopted at 100 mg/kg	Support	
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	50		Philippines supports the adoption at 80 mg/kg	Adopted at 80 mg/kg	Support	
	AZORUBINE (CARMOISINE)	122	8	500		Philippines supports the adoption at 300 mg/kg	Adopted at 300 mg/kg	Support	
	BRILLIANT BLACK (BLACK PN)	151	8	500		Philippines supports the adoption at 500 mg/kg	Adopted at 500 mg/kg	Support	
	BROWN HT	155	8	500		Philippines supports the adoption at 50 mg/kg	Adopted at 50 mg/kg	Support	
	CURCUMIN	100(i)	8	500		Philippines supports the adoption at 500 mg/kg	Adopted at 500 mg/kg	Support	
	PAPRIKA EXTRACT	160c(ii)	5/8	300	39	Philippines supports the adoption at 100 mg/kg	Adopted at 100 mg/kg	Support	
	QUINOLINE YELLOW	104	8	500		Philippines supports the adoption at 50 mg/kg	Adopted at 50 mg/kg	Support	
	TARTRAZINE	102	8	500		Philippines supports the adoption at 500 mg/kg	Adopted at 500 mg/kg	Support	

- ***Revised food-additive provisions of the GSFA in relation to the alignment of the thirteen standards for milk and milk products (ripened cheese), two standards for sugars, two standards for natural mineral waters, three standards for cereals, pulses and legumes and three standards for vegetable proteins***

  (REP19/FA Para. 57 (ii)a, Appendix VI Part B1-B3)

  The Philippines supports proposed amendments to the food additive provisions of the codex commodity standards for:

  CCMMP: 13 standards

  Cheddar (CXS 263-1966);

  Danbo (CXS 264-1966);

  Edam (CXS 265-1966);

  Gouda (CXS 266-1966);

  Havarti (CXS 267-1966);

  Samsø (CXS 268-1966);

Emmental (CXS 269-1967);

Tilsiter (CXS 270-1968);

Saint-Paulin (CXS 271-1968);

Provolone (CXS 272-1968);

Coulommiers (CXS 274-1969);

Camembert (CXS 276-1973); and

Brie (CXS 277-1973).

CCS: 2 standards

Honey (CXS 12-1981); and

Sugars (CXS 212-1999).

CCNMW: 2 standards

Natural mineral waters (CXS 108-1981); and

Bottled/packaged drinking waters (other than natural mineral waters) (CXS 227-2001).

CCCPL: 3 standards

Wheat flour (CXS 152-1985); Couscous (CXS 202-1995); and Instant noodles (CXS 249-2006).

CCVP: 3 standards

Wheat protein products including wheat gluten (CXS 163-1987); Vegetable protein products (VPP) (CXS 174-1989); and Soy protein products (CXS 175-1989)

Rationale:

The proposed amendments to include a general reference to the GSFA in Section 4 of the commodity standards for the above Codex commodity standards, recognizes the GSFA as the single reference point for food additives within CODEX.

- ***Revised food-additive provisions of the GSFA in relation to the alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) and the Standards for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981) and Follow-up Formula (CXS 156-1987)***

  (REP19/FA Para. 57 (ii)b, Appendix VI Part B4)

  The Philippines support the adoption of the revised provisions of the GSFA in relation to the alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) and the Standards for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981) and Follow-up Formula (CXS 156-1987).

  Rationale:

  The Codex commodity standards provisions for ASCORBYL ESTERS do not include a condition that limits them to the fat or oil basis. Changes are proposed to the GSFA to remove Note 15 which does permit the ascorbyl ester provisions to the fat or oil basis. This condition is not required and to ensure the provisions of the Codex commodity standards are aligned with the GSFA Note 15 is removed from the relevant entries in both Table 1 and 2.

- ***Revised food-additive provisions of the GSFA in relation to the replacement notes to Note 161***

  (REP19/FA Para. 119 (i), Appendix VI Part C)

  The Philippine supports the adoption of the revised food-additive provisions of the GSFA in relation to the replacement notes to Note 161 for provisions for sweeteners, in different food categories, as listed in Appendix VI, part C.

  Rationale

  The replacement notes provide information on the current use of sweeteners by Codex Members, and also provide information on the specific considerations of CCFA in adopting the provision. The proposed text does not place labelling requirements on food, nor put additional criteria on the use of sweeteners to that listed in Section 3.2 of the GSFA preamble, but rather provides information on

where CCFA was able to reach consensus on the use of sweeteners within that criteria. The proposed "note" does not contradict the harmonization purpose of CODEX.

- ***Insertion of a footnote to the table entitled "References to Commodity Standards for GSFA Table 3 Additives" (REP19/FA Para. 57 (iii), Appendix VI Part B5)***

  The Philippines supports the adoption of the footnote added to the table entitled "References to Commodity Standards for GSFA Table 3 Additives" of the GSFA.

  Rationale:

  The EWG on Alignment consider adding a footnote to make it clear to users of this portion of Table 3 that only commodity standards that fall under GSFA food categories that are not in the Annex to Table 3 will be listed. The footnote, also make us aware that the process of alignment is a work in progress, and as a result not all commodity standards are yet listed in this Section

CCPR

- ***MRLs for different combinations of pesticide/commodity(ies) for food and feed proposed by adoption by CCPR49 (REP19/PR Para. 145, Appendix II)***

  Philippines supports the advancement of MRLs for different combinations of pesticide/commodity(ies) for food and feed proposed by adoption by CCPR49 (REP19/PR Para. 145, Appendix II) at step 5/8.

  Rationale:

  CODEX MRLs are globally accepted food safety standards. They are used to protect the consumer from undesirable amount of pesticide residues.

- ***Revision of the Classification of Food and Feed (CX/M 4-1989): Miscellaneous commodities not meeting the criteria for crop grouping (REP19/PR Para. 156, Appendix VII)***

  The Philippines supports the adoption of the (i) proposed format to address miscellaneous commodities not meeting the criteria for crop grouping and (ii) identified commodities-foxnut, lotus seed and water chestnut, listed under Group 029 of Type Miscellaneous Primary Commodities of Plant Origin.

  Rationale:

  In the currently adopted crop grouping in the Philippines used in efficacy trial MRL data generation for Pesticide products, there is No Miscellaneous Croup Grouping that will accommodate the unclassified commodities which do not meet the seven (7) identified criteria for crop grouping which include: 1) commodity's similar potential for pesticide residues, (2) similar morphology, (3) similar production practices, growth habits, etc., (4) edible portion, (5) similar GAP for pesticides uses, (6) similar residue behavior, and (7) to provide flexibility for setting subgroup tolerances.

  The adoption of the Miscellaneous Crop group will facilitate ease of identifying unclassified plant for pesticide registration at the same time effectively organize and classify those plants that have identified characteristics which cannot be determined to belong to the previously established crop grouping.

  Crops have been placed in groups to facilitate the extrapolations of MRLs and reduce the time and expenses for data gathering. When MRL exists for representative crops defined for each group, they may be extended to the whole group of commodities.

CCCF

- ***Proposed draft revised MLs for lead in selected commodities in the General Standard for Contaminants and Toxins in Food and Feed (CXS 193- 1995) (REP19/CF Para. 44, Appendix II)***

  The Philippines supports to:

  (i) advance the revised (lower) MLs for wines (from grapes harvested after the adoption of the ML by CAC) at 0.1 mg/kg; fortified / liqueur wines (from grapes harvested after the adoption of the ML by CAC) at 0.15 mg/kg; edible offal (cattle, pig and poultry) at 0.2, 0.15 and 0.1 mg/kgm respectively, to Step 5/8 for adoption by CAC42 (Appendix II), specifying the tissues used for deriving the MLs.

  (ii) propose that CAC42 revoke the existing MLs for lead in edible offals (cattle, pig and poultry).

  (iii) forward a consequential amendment to the current ML of 0.2 mg/kg for lead for wine, including fortified / liqueur wine and to specify that this ML applies to wine made from grapes harvested before the adoption of the new MLs by CAC42`

Rationale:

The Philippines produce grape wine in the Northern part of Luzon and the revision of ML for lead in grape wine will protect the industry.

The Philippines uses edible offal in the food industry, and review of information will safeguard the industry and the consumers.

- ***Proposed draft ML for cadmium for chocolates containing or declaring***

  (REP19/CF Para. 56, Appendix III)

  The Philippines supports:

  (i) to advance the ML of 0.3 mg/kg for chocolates containing or declaring <30% total coca solids on a dry matter basis for adoption at Step 5/8 by CAC42 , and noted the reservations of the EU, Norway and Ecuador to this decision;

  (ii) to re-establish the EWG chaired by Ecuador and co-chaired by Ghana working in English and Spanish to continue work on MLs for the categories for chocolate and chocolate products containing or declaring ≥30% to <50% total cocoa solids on a dry matter basis; and cocoa powder (100% total cocoa solids on a dry matter basis) for consideration by CCCF14, using a proportional approach;

  (iii) to encourage continued data submission for use by the EWG in view of the need for balance between proportionality and rejection rates;

  (iv) to not revise the existing MLs for chocolates that contain or declare ≥50% to <70%, and ≥70% total cocoa solids on a dry matter basis; and

  (v) if no consensus were reached at CCCF14, the work would be discontinued until the COP for the prevention and reduction of cadmium contamination in cocoa was finalized and implemented (Agenda Item 14).

- ***Draft Code of practice for the reduction of 3- monochloropropane1,2-diol esters (3- MCPDEs) and glycidyl esters (GEs) in refined oils and food products made with refined oils***

  (REP19/CF Para. 79, Appendix IV)

  The Philippines supports to advance the Code of practice for the reduction of 3-MCPDEs and GEs in refined oils and food products made with refined oils to Step 8 for adoption by CAC42 (Appendix IV).

- ***Draft Guidelines for rapid risk analysis following instances of detection of contaminants in food where there is no regulatory level (REP19/CF Para. 87, Appendix V)***

  The Philippines supports to advance the Guidelines for rapid risk analysis following instances of detection of contaminants in food where there is no regulatory level to Step 8 for adoption by CAC42 (Appendix V).

  Rationale:

  The Philippines require further discussions by the EWG on the discussions presented in Appendix 1.

Agenda Item No. 5: Adoption of CODEX Texts at Step 5

CCFICS

- ***Draft Principles and Guidelines for the assessment and use of voluntary Third Party Assurance (vTPA) programmes REP19/FICS Para. 53, Appendix III***

  We stand in agreement with the provisions of the revised guidance document. Overall, we found the texts as technically sufficient in structure and form, and we recommend maintaining clarity and consistency in the document. We acknowledge the importance and supporting role of vTPA in achieving NFCS objectives, thus, we highly support the advancement of the document through the Codex process. We are in the view that the provisions therein are substantially ready for adoption as draft standard.

  Relevant to the request of the Committee for comments at Step of TPA, we are pleased to submit our specific comments/recommendations:

Specific Matters	**PH Recommendations**

C: DEFINITIONS	We would like to suggest for the inclusion of a definition for 'Standard'. 'Standard – is document, established by consensus and approved by a recognized body, that provides, for common and repeated use, rules, guidelines or characteristics for activities or their results, aimed at the achievement of the optimum degree of order in a given context' Reference :ISO/IEC Guide 2:2004 Standardization and related activities -- General vocabulary
E: ROLES, RESPONSIBILITIES AND RELEVANT ACTIVITIES **FOOD BUSINESS OPERATORS (FBOs)** a. Have the primary role and responsibility for managing the food safety of their products and for complying with regulatory requirements relating to those aspects of food under their control b. Need to demonstrate that they have effective controls and procedures in place to protect the health of consumers and ensure fair practices in food trade. c. May elect to participate in vTPA programmes to meet business needs, demonstrate compliance with relevant food safety standards, and provide independent assurance of the integrity of their products or production systems to buyers d. Owns the information/data generated by the vTPA programme e. [Is able to demonstrate that it has no conflicts of interest with the operation of the vTPA.] **VOLUNTARY THIRD-PARTY ASSURANCE OWNERS (vTPA)** a. Are responsible for implementing the governance arrangements of a vTPA programme, which may include utilising national/international standards and independent accredited audit and certification. b. [Are accountable to FBOs that participate in vTPA programmes] c. Sharing information/data generated by the vTPA programme owners for use by the competent authority, according to the process established by the vTPA programme owners and the competent authority. d. Have policies and processes when sharing vTPA information such as notification to the FBO and protections for proprietary information. e. Have policies to ensure a vTPA alerts the competent authority of any significant [public health risks associated with] non-compliances by the regulated industry.	The Philippines proposes the following revised texts as: Have appropriate systems in place to protect against potential conflicts of interest with the operation of the vTPA and be able to demonstrate adherence to data protection obligations. Rationale: We propose the revision of the statement to provide clarity and consistency Further, we recommend the following texts under vTPA: a. Publish public information on vTPA's process of granting, refusing, maintaining, renewing, suspending, restoring or withdrawing certification or expanding or reducing the scope of certification. b. The certification body shall provide by any means it chooses certification documents to the certified client.

f. Have appropriate systems in place to protect against potential conflicts of interest between TPA owners, auditors and FBOs, and be able to demonstrate adherence to data protection obligations.	c. Provide processes for handling requests for information, complaints and appeals.

CCSCH

- ***Proposed draft standard for dried oregano REP19/SCH Para. 30(i), Appendix II***

  Section 1 Scope

  The SC/TF Chair supports the clarification on the definition of industrial processing used.

  Rationale:

  We would like to know if the pharmaceutical processing is included in the exclusion of dried oregano intended for industrial processing.

  2.1 Product Definition

  The SC/TF supports the changing of flowering tops to flowers.

  Rationale:

  The flowers and leaves of oregano can be utilized separately. Moreover, the leaves of the oregano are commonly dried and used than of its flowers. On the other hand, flowers are commonly used for decorative purposes (Samantha Belyue)

  Source: Singletary, Keith. (2010). Oregano: Overview of the Literature on Health Benefits. Nutrition Today. 45. 129-138. 10.1097/NT.0b013e3181dec789.

  https://www.hunker.com/13426916/what-to-do-with-flowers-in-oregano

  Table 1 Dried Culinary Herbs covered by this standard

  The SC/TF supports the deletion of Italian oregano – *Origanum x majoricumCambes.*

  Cretan oregano – Origanumonites L.

  Syrian oregano – Origanumsyriacum L.

  Turkish sword oregano – *Satureja Montana L.* and *Lippiain* the table of the proposed draft.

  Rationale:

  According to thePlantList.org website (attached herewith), the said species were not related to *Origanum vulgare*, thus it is necessary for it to be deleted on this draft standard. Proposal of another draft standard for these can be done.

  The SC/TF supports for the addition of the authors of *Origanum vulgare* subs. *Hirtum.*

  Rationale:

  According to thePlantList.org website (attached herewith), Link was the 1st author of the scientific name and eventually revised by IETSW, thus, it is scientifically ethical to give the credits to the said authors.

Agenda Item No. 7: Proposals for New Work

CCFICS

- ***Project document for new work on the consolidation of Codex Guidelines related to equivalence REP 19/FICS Para 32 (ii) and (iii) (b), Appendix II***

  The Philippines supports the new work on the Consolidation of Codex Guidelines Related to Equivalence in order to come up with a guidance document that is clear, consistent and appropriate. We are in agreement that the new work should include equivalence in view of Consumer health protection and ensuring fair food trade practices. Moreover, by providing process to be followed for considerations of equivalence, as well as the National Food Control Systems (NFCS) in whole or the relevant part in the guidance document will provide clear guidance as to which process may be appropriate in different situations.