



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Fifty-first Session

#### DISCUSSION PAPER ON THE USE OF TERMS “FRESH”, “PLAIN”, “UNPROCESSED” AND “UNTREATED” IN EXISTING CODEX TEXTS

Prepared by the Russian Federation

#### I. Background

1. The 49<sup>th</sup> Session of the Committee on Food Additives (CCFA49) supported the proposal of the Russian Federation to prepare for the next session of the Committee a discussion paper on their concern regarding the use of the terms “unprocessed” and “plain” in the GSFA.
2. The importance of this work was highlighted in the view of a considerable number of new provisions for food additives to be used in unprocessed foods or minimally processed (plain) foods. It was explained that most of these proposals do not have sufficient justification.
3. In most cases, new provisions were concerned with the use of additives for food preservation. However, it has been repeatedly demonstrated that safety of raw foods can be achieved: 1) through the strict observance of sanitary and hygienic requirements; and by 2) following HACCP and good manufacturing practices.
4. At CCFA50, the Russian Federation introduced the discussion paper on the use of terms “unprocessed” and “plain” in the GSFA, noted that these terms were widely used and argued the definitions were therefore required in the context of Food Category systems in the GSFA. Developing such definitions would contribute to the fulfilment of the purposes of Codex: protecting consumers and facilitating trade.
5. The paper highlighted the following:
  - consequences of excessive use of food additives in the “unprocessed” and “plain” foods;
  - definitions of unprocessed, minimally processed (plain) and processed food products;
  - guiding principles and priority criteria in reviewing new and existing provisions of the use of food additives in unprocessed (food raw materials) and minimally processed (plain) in *the General Standard for Food Additives* (CXS 192-1995) and in the commodity standards.
6. During the in-session discussion, the delegates expressed conflicting views for and against the proposal.
7. CCFA50 agreed to request that the Russian Federation prepare a discussion paper on how the terms “fresh”, “plain”, “unprocessed” and “untreated” were used in existing Codex texts to determine whether definitions could be developed for the purposes of allocating food-additive provisions.

#### II. Use of “fresh”, “plain”, “unprocessed” and “untreated”

8. This document summarises the use of terms “fresh”, “plain”, “unprocessed” and “untreated” in current Codex texts. Detailed information can be found in annexes 1-3. Annex 1 summarises all instances where the terms are used in Codex standards, annex 2 in Codex guidelines and annex 3 in Codex codes of practice.
9. Codex standards, guidelines and codes of practice are designed to protect consumer health and economic interests and to secure fair trade practices in the food industry. In accordance with the GSFA Preamble

##### 3.2 Justification for the Use of Additives

*“The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and the needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that are*

*economically and technologically practicable:...*”.

10. The unjustified use of food additives could potentially mislead the consumer by changing food's organoleptic properties including taste, colour, texture and compromises product safety, and contribute to unfair trade practices, i.e. disguising outdated foods as fresh.

11. It is of high concern of many governments around the world that food additives are widely used in adulteration of unprocessed and plain foods, i.e. olive oil, wine, spices, tea, fish, honey, milk, meat, fish, fruit juices, coffee and others.

## 2.1 Use of “fresh”

12. The notion “fresh” has a wide range of uses in current Codex texts. The meaning and interpretation often vary with the context. Examples include: “Fresh water”, “Fresh or frozen fish”, “Fresh(ly) produced”, “to be sold fresh for human consumption”, “Unripened /fresh cheese”, “Fresh Fruits and Vegetables”, “Fresh or Quick Frozen Scallop Meat”, “to be supplied fresh to the consumer after preparation and packaging”, “Fresh material for spices” (see Annexes 1-3 for details).

13. “Fresh” is used to refer to foods

- ready for consumption soon after manufacture (fresh cheese);
- just after harvest (fresh fruit and vegetable);
- just caught or slaughtered (fresh fish and meat);
- potable water fit for human consumption; and
- fresh raw materials (fish and meat) used for production of food.

14. It is believed that the meanings listed indirectly describe foods as safe presenting some extra value to the consumer. At the same time, the meanings are rather general and vague, which may become a considerable obstacle in attempts to unify them under a single formalized term.

15. It is also worth mentioning that in accordance with the *General Guidelines on Claims* (CAC/GL 1-1979), Section 5.1 (iii): “*Terms such as ‘natural’, ‘pure’, ‘fresh’, ‘home-made’, ‘organically grown’ and ‘biologically grown’ when they are used, should be in accordance with the national practices in the country where the food is sold.*”

### Conclusion 1

The term “fresh” is widely used and has a wide range of meanings. It appears too general to be included as a definition in Codex Alimentarius.

## 2.2 Term “plain”

16. “Plain” is mostly used in the GSFA in the food category 01.0 “Dairy products and analogues, excluding products of food category 02.0”:

01.1 Fluid Milk and Milk Products

01.1.1 Fluid Milk (plain)

01.1.2 Other Fluid Milk (plain)

01.1.3 Fluid Buttermilk (plain)

01.2 Fermented and renneted milk products (plain),

01.2.1 Fermented milks (plain)

01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

01.2.1.2 Fermented milks (plain), heat-treated after fermentation

01.2.2 Renneted milk (plain)

01.3 Condensed milk and analogues (plain)

01.3.1 Condensed milk (plain)

01.4 Cream (plain) and the like

01.4.1 Pasteurized cream (plain)

01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

01.4.3 Clotted cream (plain)

01.5 Milk powder and cream powder and powder analogues (plain)

01.5.1 Milk powder and cream powder (plain)

17. GSFA's PART II: Food Category Descriptor for the category 1.1.4 provides definition of a "plain" product as *"one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils"*.

18. Several other Codex documents use "plain" in the same meaning—no addition of ingredients which are not part of the original food. For example:

- "Caramel I – plain caramel" (*Class Names and the International Numbering System for Food Additives* (CAC/GL 36-1989)) or;
- "...Tin is used to protect the steel base from corrosion both externally (aerobic conditions) and internally when in contact with foods (anaerobic). Under the anaerobic conditions expected inside an internally plain" (*Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Canned Foods* (CAC/RCP 60-2005)).
- "Name of food additive (colour-Caramel I-plain)" (*Standard for Instant Noodles* (CODEX STAN 249-2006)).

### Conclusion 2

The GSFA contains provisions that describe "plain" foods in detail implying that plain does not allow addition of ingredients which are not part of the original food. It appears too general to be included as a definition in Codex Alimentarius.

### 2.3 Terms "unprocessed" and "untreated"

19. Terms "unprocessed" and "untreated" can be found in following Codex documents:

*unprocessed*

- *Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals* (CAC/RCP 51-2003): "Such redistribution of the mycotoxins present in **unprocessed grains** can result in unacceptably high levels of mycotoxins in other fractions (e.g. bran) and products that contain such fractions/Industrial dry milling of grain to produce whole grain products containing all portions of the unprocessed kernels in their naturally occurring relative proportions will not reduce mycotoxin levels from those observed in the **unprocessed grain**"
- *Code of Hygienic Practice for Powdered Formulae for Infants and Young Children* (CAC/RCP 66-2008): "Raw or **unprocessed foods** should be physically separated from processed/ready-to-use foods. Where possible, packaged dry-mix ingredients should be packaged with strippable bags (bags from which the outer layer can be stripped) to prevent contamination at ingredient dumping stations. Packaging material entering restricted area should be clean."

*untreated:*

- *Code of Hygienic Practice for Low-Moisture Foods* (CAC/RCP 75-2015): "Spices and dried culinary herbs that have undergone a microbial reduction treatment should be processed and stored separately from **untreated spices** and dried culinary herbs"
- *Code of Hygienic Practice for Eggs and Egg Products* (CAC/RCP 15-1976): "**Untreated Egg Products** - definition-Egg products that have not had a microbiocidal treatment should only be directed to further processing to ensure their safety and suitability."

20. In Codex texts, "unprocessed" and "untreated" are often substituted or used in the meaning of with "natural", "raw", and "sound":

- *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004): Section 5.2.3: "A food which has not been modified in accordance with Section 2.1 but is suitable for use in a particularly dietary regimen because of its **natural composition**, shall not be designated "special dietary" or "special dietetic" or any other equivalent term. However, such a food may bear a statement on the label that "this food is by nature "X" ("X" refers to the essential distinguishing characteristic), provided that such statement does not mislead the consumer"
- *Standard for Canned Finfish* (CODEX STAN 167-1989): "The **raw material** shall be of a quality fit to be sold **fresh** for human consumption"

- *General Standard for the Labelling of and Claims for Pre-packaged Foods for Special Dietary Uses (CODEX STAN 146-1985): “Raw milk – Milk (as defined in the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999)) which has not been heated beyond 40°C or undergone any treatment that has an equivalent effect”*
- *Code of Hygienic Practice for Meat (CAC/RCP 58-2005): “Raw meat -definition- Fresh meat, minced meat or mechanically separated meat”*
- *Code of Hygienic Practice for Eggs and Egg Products (CAC/RCP 15-1976): “Storage of egg and untreated egg product; From receipt of raw/untreated egg product, through processing, treatment, packaging, storage and distribution to point of consumption, consideration should be given to time and temperature conditions for egg products such that the growth of pathogenic microorganisms will be minimized and the safety and suitability of the egg products will not be adversely affected ;”*
- *Standard for Quick Frozen Lobsters (CODEX STAN 95-1981): “The product shall be prepared from sound lobsters which are of a quality fit to be sold fresh for human consumption; Quick frozen blocks shall be prepared from fillets or minced flesh of sound fish which are of a quality fit to be sold fresh for human consumption/If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea-water. Potable water is fresh-water fit for human consumption.”*

### 2.3.1 Use of “unprocessed” and “processed” terminology by WHO and member countries

- **Pan American Health Organization, Nutrient Profile Model, WHO, Washington, DC. 2016:**

*“Unprocessed or minimally processed (plain) foods (without added oils, fats, free sugars, other sweeteners, or salt): Natural, packaged, cut, chilled, or frozen vegetables, fruits, potatoes, cassava, and other roots and tubers; bulk or packaged white, parboiled, and wholegrain rice; whole grains of wheat and other cereals; granola made from cereal grains, nuts and dried fruits, cassava, corn, or wheat grits and flours; all types of beans; lentils, pigeon peas, chickpeas, and other legumes; dried fruits, fresh or pasteurized fruit juices without added sugars; nuts, peanuts, and other oilseeds without added salt; fresh and dried mushrooms and other fungi; fresh, frozen, dried beef, pork, poultry and other meat and fish; pasteurized, UHT liquid and powdered milk; fresh and dried eggs, yogurt; and tea, herbal infusions, coffee, and tap, spring, and mineral water.*

- **Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives:**

*“Unprocessed food shall mean a food which has not undergone any treatment resulting in a substantial change in the original state of the food, for which purpose the following in particular are not regarded as resulting in substantial change: dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking.”*

- **Technical regulations of the Customs Union “About food safety” (TR TS 021/2011)**

*(EAEU - Eurasian Economic Union of Republic of Belarus, Republic of Kazakhstan, Kyrgyzstan, Armenia, Russian Federations)*

*“Unprocessed food products of animal origin - non-processed (processed) carcasses (carcasses) of productive animals of all kinds, their parts (including blood and byproducts), raw milk, raw skimmed milk, raw cream, beekeeping products, eggs and egg products, aquatic biological resources, aquaculture products;*

### Conclusion 3

The use of “untreated” and “unprocessed” has not been consistent in Codex texts. The term “unprocessed” has been defined by WHO, in the EU and the EAEU. At the same time, we have not found examples of definition for “untreated”. However, we have found numerous examples of the use of “untreated” in Codex texts.

### 2.4 Unprocessed/untreated foods and food additives

21. In Section 2.3.1 of this document, examples were given of legal definitions of unprocessed foods for which the use of food additives has been explicitly prohibited (see Annex IV for details).
22. In several Codex commodity standards, it is stated that no food additives are permitted, e.g:
  - *Standard for Honey (CODEX STAN 12-1981);*

- *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981);
- *Standard for Cocoa Butter* (CODEX STAN 86-1981);
- *Standard for Boiled Dried Salted Anchovies* (CODEX STAN 236-2003).

23. *General Standard for The Use of Dairy Terms* (CODEX STAN 206-1999)

24. It follows that the unprocessed and untreated foods need to be defined in Codex Alimentarius to facilitate the use of this terminology in the GSFA and approval of new food additive provisions.

#### **Recommendations 1**

*Option 1* - Develop term “unprocessed” food, consistent with the WHO definition and terminology adopted in CMCs.

*Option 2* - Develop terms “unprocessed” and “untreated” foods.

## Annex I

## THE USE OF “FRESH”, “PLAIN”, “UNPROCESSED” AND “UNTREATED” IN CODEX STANDARDS

Standard	Use of terms
Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for further Processing (CODEX STAN 312-2013)	This Standard applies to live abalone and/or raw <b>fresh chilled or frozen abalone</b> of the genus <i>Haliotis</i> . Raw fresh chilled or frozen abalone may be whole or shucked with the viscera removed. The epithelium, mucous and radula may be removed. Chilling or freezing is done in such a way that essentially the characteristics of live abalone are retained <b>Raw fresh chilled or frozen whole abalone</b> prepared for direct consumption or for further processing are products that were alive immediately prior to the commencement of freezing and/or processing and comply with Section I2.2. They have been chilled or frozen whole or shucked with the viscera removed. The epithelium, mucous or radula may be removed. If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea-water. <b>Potable water is fresh-water fit for human consumption.</b> Food additives are not permitted in raw fresh chilled or frozen abalone.
Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008)	Food additives are not permitted in live bivalve molluscs. /For chilled shucked molluscs any antioxidant listed in food category 09.1.2 ( <b>Fresh Molluscs, crustaceans and echinoderms</b> ) of the General Standard for Food Additives (CODEX STAN 192-1995). For <b>raw frozen molluscs</b> any antioxidant listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the General Standard for Food Additives (CODEX STAN 192-1995)
Standard for Passion Fruit (CODEX STAN 316-2014)	Passifloraceae family, to be supplied <b>fresh</b> to the consumer after preparation and packaging. Passion fruits for industrial processing are excluded.; Passion fruits shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of <b>Fresh Fruits and Vegetables</b> (CAC/RCP 44-1995). ; It is recommended that the produce covered by Code of Hygienic Practice for <b>Fresh Fruits and Vegetables</b> (CAC/RCP 53-2003).
Standard for Durian (CODEX STAN 317-2014)	.....to be supplied <b>fresh</b> to the consumer after preparation and packaging. Durians for industrial processing are excluded. : Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). :Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Okra (CODEX STAN 318-2014)	.....to be supplied <b>fresh</b> to the consumer after preparation and packaging. Okra for industrial processing is excluded. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). :Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)
Standard for Table Olives (CODEX STAN 66-1981)	Table olives are classified in one of the following types according to the degree of ripeness of the <b>fresh</b> fruits: Additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.2.2.3
Standard for Avocado (CODEX STAN 197-1995)	to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Parthenocarpic fruit and avocados for industrial processing are excluded. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). :Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Sweet Cassava (CODEX STAN 238-2003)	cassava roots grown from <i>Manihot esculenta</i> Crantz, of the Euphorbiaceae family, to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Cassava for industrial processing is excluded.; e Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Bitter Cassava (CODEX STAN 300-2010)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Cassava for industrial processing is excluded. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables

Standard	Use of terms
	(CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Pomegranate (CODEX STAN 310-2013)	.... to be supplied <b>fresh</b> to the consumer after preparation and packaging. Pomegranates for industrial processing are excluded. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Natural Mineral Waters (CODEX STAN 108-1981)	<b>Natural</b> mineral water -it is not subjected to any treatment other than those permitted by this standard.
Standard for Pineapples (CODEX STAN 182-1993)	... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003),
Standard for Papaya (CODEX STAN 183-1993)	... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Papayas for industrial processing are excluded. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Litchi (CODEX STAN 196-1995)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Litchis for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Limes (CODEX STAN 213-1999)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Limes for industrial processing are excluded.Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Pummelos (CODEX STAN 214-1999)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Pummelos for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Guavas (CODEX STAN 215-1999)	.... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Guavas for industrial processing are excluded.Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Chayotes (CODEX STAN 216-1999)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging.Chayotes for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Mexican Limes (CODEX STAN 217-1999)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Mexican Limes for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Grapefruits (CODEX STAN 219-1999)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Grapefruits for industrial processing are excluded.Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Standard for Longans (CODEX STAN 220-1999)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Longans for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Tannia (CODEX STAN 224-2001)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Tannia for industrial processing are excluded.Code of

Standard	Use of terms
	Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Cape Gooseberry (CODEX STAN 226-2001)	.....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Cape gooseberries for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Pitahayas (CODEX STAN 237-2003)	.....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Pitahayas for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Oranges (CODEX STAN 245-2004)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Oranges for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Table Grapes (CODEX STAN 255-2007)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Table Grapes for industrial processing are excluded.Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Tree Tomatoes (CODEX STAN 303-2011)	... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Tree Tomatoes for industrial processing are excluded.Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995). ; Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 532003).
Regional Standard for Culantro Coyote (LAC) (CODEX STAN 304R-2011)	...Culantro Coyote (Mexican coriander). to be supplied in bundles 2 of <b>fresh leaves</b> or any other equivalent presentation to the consumer, after preparation and packaging. Culantro coyote for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Regional Standard for Lucuma (CODEX STAN 305R-2011)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Lucuma for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Chilli Peppers (CODEX STAN 307-2011)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Chilli peppers for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Regional Standard for Harissa (Red Hot Pepper Paste) (CODEX STAN 308R-2011)	"Harissa" designates the preserved pulp of <b>fresh red hot pepper</b> .
Standard for Apples (CODEX STAN 299-2010)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Apples for industrial processing are excluded.Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruits and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 532003).
Standard for Tomatoes (CODEX STAN 293-2008)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Tomatoes for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995).  Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 53-2003)
Regional Standard for Tehena (CODEX STAN 259R-2007)	Tehena is a product obtained by grinding mature, roasted and husked sesame seeds.
Standard for Mangoes (CODEX	.... to be supplied <b>fresh</b> to the consumer, after preparation and



Standard	Use of terms
STAN 184-1993)	packaging. Mangoes for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995).  Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)
Standard for Nopal (CODEX STAN 185-1993)	.... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Nopals for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for <b>Fresh</b> Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Prickly Pear (CODEX STAN 186-1993)	.... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Prickly Pear for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Carambola (CODEX STAN 187-1993)	....to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Carambola for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Baby Corn (CODEX STAN 188-1993)	... to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Baby Corn for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Mangosteens (CODEX STAN 204-1997)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging. Mangosteens for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Bananas (CODEX STAN 205-1997)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging .Bananas for industrial processing are excluded. Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Ginger (CODEX STAN 218-1999)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging .Gingerfor industrial processing are excluded.Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Asparagus (CODEX STAN 225-2001)	...to be supplied <b>fresh</b> to the consumer, after preparation and packaging . Asparagus industrial processing are excluded.Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Standard for Rambutan (CODEX STAN 246-2005)	... to be supplied <b>fresh</b> to the consumer, after preparation and packaging . Rambutan industrial processing are excluded.Recommended International Code of Practice for Packaging and Transport of <b>Fresh</b> Fruit and Vegetables (CAC/RCP 44-1995). Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005)	Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and <b>fresh</b> fruit or of fruit maintained in sound condition by suitable means including post harvest surface treatments applied in accordance with the applicable provisions of the Codex Alimentarius Commission.
Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream (CODEX STAN 240-2003)	prepared by: (i) using a significant amount of separated, whole, disintegrated, macerated or comminuted <b>fresh</b> endosperm (kernel) of coconut palm.
Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995)	Quick frozen squid shall be prepared from sound squid which are of a quality fit to be sold <b>fresh</b> for human consumption. Potable water is <b>fresh</b> -water fit for human consumption.

Standard	Use of terms
Standard for Dried Shark Fins (CODEX STAN 189-1993)	Dried shark fins shall be prepared from <b>sound sharks</b> which are of a quality fit to be sold <b>fresh</b> for human consumption. It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with .... Recommended International Code of Practice for Fresh Fish (CAC/RCP 9-1976).
Standard for Canned Pineapple (CODEX STAN 42-1981)	Canned pineapple is the product (a) prepared from <b>fresh</b> , frozen, or previously canned, mature pineapple.
Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981)	<b>Fresh</b> edible fungi shall be healthy, i.e. not spoiled, practically clean, firm, undamaged, free, as far as possible, from maggot damage and shall possess the flavour and taste appropriate for the species.
Regional Standard for <b>Fresh</b> Fungus "Chanterelle" (CODEX STAN 40R-1981)	This Standard applies to edible, wild growing fungi of the species <i>Cantharellus cibarius</i> , <b>supplied fresh, after sorting and packing</b> . Fresh Chanterelles shall be <b>fresh in appearance</b> , light yellow to dark yellow in colour, healthy, i.e. not spoiled, practically <b>free from maggot damage</b> , as firm as possible, whole, i.e. <b>undamaged, clean</b> , i.e. <b>practically free from organic and mineral impurities</b> , free from foreign smell and taste, free from excessive moisture, and able to withstand transport and handling.
Standard for Quick Frozen Peas (CODEX STAN 41-1981)	Quick frozen peas are the product prepared from <b>fresh</b> , clean, <b>sound</b> , whole, immature seeds of peas. <b>Natural flavours and their identical synthetic equivalents except those</b> which are known to represent a toxic hazard are permitted.
Standard for Quick Frozen Strawberries (CODEX STAN 52-1981)	Quick frozen strawberries are the product prepared from <b>fresh</b> , clean, sound, ripe and stemmed strawberries.

## Annex II

## THE USE OF “FRESH”, “PLAIN”, “UNPROCESSED” AND “UNTREATED” IN CODEX GUIDELINES

Guideline	Use of terms
Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989)	Caramel I – <b>plain</b> caramel
Guidelines on Formulated Complementary Foods for Older Infants and Young Children (CAC/GL 8-1991)	... Only the food additives referred to in those Standards may be present in the foods covered by these Guidelines, as a result of carry-over from a raw material or other ingredients (including food additives) used to produce the food, subject to the following conditions: a) The amount of the food additive in the <b>raw materials</b> or other ingredients (including food additives) does not exceed the maximum level specified; and b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw material or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CODEX STAN 192-1995).
Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of Maximum Residue Limits for Pesticides to Commodity Groups (CAC/GL 84-2012)	There is no word "additive" / Onion, <b>fresh</b> ;
Guidelines for the Exchange of Information between Countries on Rejections of Imported Foods (CAC/GL 25-1997)	Some countries accept certain foods (e.g. <b>fresh</b> meat) only from specifically approved establishments in the exporting country. Reason(s) for rejection The reasons for rejection must be specified and supporting evidence provided as appropriate. The reason for rejection may include: Non-conformity with food additive requirements/Contraventions of regulations on food additive or compositional standards should be specified.
Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat (CAC/GL 87-2016)	These Guidelines are applicable to all nontyphoidal Salmonella that may contaminate beef and pork meat and cause foodborne disease. The primary focus is to provide information on practices that may be used to prevent, reduce, or eliminate nontyphoidal Salmonella <b>in fresh beef and pork meat./Fresh meat</b> should be held at a temperature that prevents the growth of Salmonella./The scald water should be changed at least once a day to prevent organic load build up. Use counter current water flow ( <b>fresh or recirculated scald water</b> that flows into the scalding in an opposite direction from that of the carcasses) to increase heating efficiency and water cleanliness.
Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites (CAC/GL 88-2016)	Primary producers should supply water that is not a significant source of transmission of foodborne parasites to food-producing animals and to the extent possible block access of food producing animals to surface water and <b>untreated water</b> collection systems to minimize the potential for infection with parasites. <b>Fresh Fruits and Vegetables:</b> Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53- 2003), especially fruits and vegetables consumed raw or undercooked/ For such consumers, advice on the preparation and consumption of high-risk foods such as fresh produce, adequate cooking of meat and fish prior to

Guideline	Use of terms
	consumption/, the prevention of contamination of <b>fresh and processed foods</b> with infective stages
Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals (CAC/GL 71-2009)	Each sample needs to be clearly identified so that appropriate follow-on actions can be applied in case of non-compliant results. If sub-units of a consignment are sampled, care should be taken to identify those sub-units clearly. Sufficient sample should be taken to allow for <b>unprocessed sub-units</b> to be retained allowing possible independent confirmation of the findings. <b>Fresh/chilled parts (meat, poultry..) sample. / For milk product-</b> Cream - <b>fresh</b> , frozen & UHT; single, whipping, whipped, double & clotted / Packaged fish – <b>fresh</b> , frozen, smoked, cured, or shellfish (except oysters)
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999)	Section 4.1 of these guidelines for at least one generation or, in the case of perennial crops, two growing seasons. Where an operator can demonstrate to the official or officially recognized certification body or authority that material satisfying the above requirements is not available, the certification body or authority may support: a) in the first instance, <b>use of untreated seeds</b> or vegetative reproductive material, Obtained from plant origin; used as a carrier for plant extracts 04.1.1.1 <b>Untreated fresh fruit</b> 04.1.1.2 Surface-treated fresh fruit 04.1.2 Processed fruit 04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods: a) <b>unprocessed plants and plant products, livestock and livestock products</b> to the extent that the principles of production and specific inspection rules for them are introduced in Annexes 1 and 3; and substantial proportion of dry matter in the daily rations of herbivores needs to consist of roughage, <b>fresh</b> or dried fodder, or silage
Guideline for the Validation of Food Safety Control Measures (CAC/GL 69-2008)	Data indicate that if the incoming level of aflatoxin B1 in the <b>untreated tree nuts</b> is < 1 µg/kg, then the levels after dehydration can be appropriately controlled and thus the control measure can be implemented.
Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food (CAC/GL 79-2012)	This annex covers general hygienic practices for the production, harvesting, processing, packing and storage of <b>fresh produce</b> for human consumption particularly for fresh produce intended to be consumed raw or partially treated./ <b>Fresh produce</b> may become contaminated with viruses through contact with human sewage, e.g., through the use of sewage-contaminated waters for irrigation, washing, or in the application of fertilisers and agrichemicals, or through the seepage of <b>untreated or partially treated sewage</b> into the soil
Guidelines on Good Laboratory Practice in Pesticide Residue Analysis (CAC/GL 40-1993)	Applies only to a specific combination of separation and detection technique. Samples of known treatment history may be used instead of <b>untreated samples</b> , for analytes other than that applied during treatment/Include appropriate detection test mixture in each chromatography batch. <b>Include untreated commodity</b> (if available) in analytical batch. Use standard addition if no untreated sample

Guideline	Use of terms
	(similar to those analysed in the batch) is available. ....fruit and vegetables, validation for a whole <b>fresh product</b> cannot be taken to apply to the dried product but validation for cabbages may apply to Brussels sprouts.
Portion of Commodities to which Maximum Residues Limits Apply and which is Analyzed (CAC/GL 41-1993)	Assorted fruits - inedible peel are derived from the immature or mature fruits of different kinds of plants, usually shrubs or trees from tropical or subtropical regions. Edible portion is protected by skin, peel or husk. Fruit may be <b>consumed in a fresh or processed form</b> . .... <b>Fresh corn</b> and sweet corn: kernels plus cob without husk. .... <b>Eggs are the fresh edible portion of the reproductive</b> body of several avian species. The edible portion includes egg white and egg yolk after removal of the shell.
Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood (CAC/GL 73-2010)	Bivalve molluscs destined to be consumed live or <b>untreated raw</b> should be handled separately from those destined for post-harvest processing or other treatment to avoid cross contamination. /Seafood: Fish, shellfish and other aquatic invertebrates from marine and <b>fresh water sources</b> and their products which are intended for human consumption.
General Guidelines on Claims (CAC/GL 1-1979)	Terms such as “ <b>natural</b> ”, “ <b>pure</b> ”, “ <b>fresh</b> ”, “ <b>home made</b> ”, “ <b>organically grown</b> ” and “ <b>biologically grown</b> ” when they are used, should be in accordance with the national practices in the country where the food is sold. The use of these terms should be consistent with the prohibitions set out in Section 3.
Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria Monocytogenes in Foods (CAC/GL 61-2007)	In those ready-to-eat foods that are manufactured without a listericidal treatment, extra attention at primary production is needed to assure specific control of the pathogen (e.g., control of L. monocytogenes mastitis in dairy cattle and sheep where the milk will be used to make raw milk cheeses, frequency of L. monocytogenes in raw milk as related to the feeding of inadequately fermented silage, high levels of L. monocytogenes in pork for fermented sausages resulting from wet feeding systems, faecal contamination <b>of fresh produce</b> ), including increased focus on personal hygiene and water management programs at the primary production sites.
Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM) (CAC/GL 63-2007)	This would require consideration of the level of salmonellae in the incoming <b>untreated water</b> over a period of time, as well as the effectiveness of the microbiocidal treatment to reduce that level of contamination.
Guidelines for the Use of Flavourings (CAC/GL 66-2008)	Smoke flavourings are complex mixtures of components of smoke obtained by subjecting <b>untreated wood</b> to pyrolysis in a limited and controlled amount of air, dry distillation, or superheated steam, then subjecting the wood smoke to an aqueous extraction system or to distillation, condensation, and separation for collection of the aqueous phase./ <b>Natural flavouring</b> substances are flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the components of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. <b>Such material may be unprocessed</b> , or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). This means substances that have been

Guideline	Use of terms
	<p>identified / detected in a natural material of animal or vegetable origin. /</p> <p>Natural flavouring complexes are preparations that contain flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. <b>Such material may be unprocessed</b>, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation).</p>
Model Certificate for Fish and Fishery Products (CAC/GL 48-2004)	State or type of processing describes the state in which the fish and fishery product is presented ( <b>i.e. fresh</b> , frozen, canned , etc.) and/or the processing methods used (i.e. smoked, breaded, etc.).
General Guidelines on Sampling (CAC/GL 50-2004)	EXAMPLE : Inspection of the presence of Salmonella in <b>fresh</b> vegetables /A sampling plan is required for the inspection of <b>fresh</b> or frozen fish for the bacterium Escherichia coli.
Regional Guidelines for the Design of Control Measures for Street-Vended Foods (Africa) (CAC/GL 22R-1997)	<p>Pathogens can be transferred from one food to another, either by direct contact or by food handlers, contact surfaces or the air. <b>Raw, unprocessed food</b> should be effectively separated, either physically or by time, from ready-to-eat foods, with effective intermediate cleaning and where appropriate disinfection.</p> <p>be adequately ventilated to remove hazardous obnoxious gases and odours, cooking fuel fumes and other offensive airborne materials and provide a continuous and sufficient <b>supply of fresh air</b> to support the activities within the centre; /Soak and thoroughly wash <b>fresh vegetables and fruit</b> whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface contamination</p> <p>Only permitted <b>food additives</b> should be used and the amount added should follow the specifications provided.</p>
Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories (CAC/GL 31-1999)	<p>In most circumstances where fishery products are subjected to sensory evaluation a decision is made about a batch of fish, for example, acceptance or rejection of a consignment of imported products, classification of batches of fish on a market into freshness grades. The decision is made on the basis of an examination of a sample drawn from the batch according to guidelines which will usually specify how a sample is to be taken for the intended regulatory or commercial purpose of the examination. Procedures for preparation of samples should be appropriate for the product types. <b>Some procedures relative to fresh or frozen finfish are described in the following paragraphs.</b></p> <p>The flavor of a sample in the mouth should confirm the assessment based on odour, but can give additional information. For example most additives such as salt, sorbates, polyphosphates, are not detectable by odour, but are detectable by taste. Sensory analysis alone should not be used to determine the presence of additives and any suspicion that non permitted additives have been used, or that excess amounts of permitted additives are present, should be confirmed by chemical analysis where appropriate.</p>

Guideline	Use of terms
Recommended Methods of Sampling for the Determination of Pesticide Residues for Compliance with MRLs (CAC/GL 33-1999)	table (Bird parts <b>fresh/chilled/frozen</b> , retail or wholesale packaged ;Mammal meat parts, loose fresh/chilled/frozen packaged or otherwise ;All <b>fresh fruits</b> , type 1, groups 001-008 All fresh vegetables;...
Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991)	The use of the lactoperoxidase system for preserving raw milk must be controlled by the dairy processing plant receiving the milk. This should be a combination of currently used acceptance tests, e.g. titratable acidity, methylene blue, resazurin, total viable count and analyses of the thiocyanate concentration in the milk. Since the thiocyanate is not consumed in the reaction, treated milk arriving at the dairy plant would contain approximately 10 mg above the natural amount of thiocyanate (the latter can be determined by analyzing <b>untreated milk</b> from the same area) per litre of milk.

## Annex III

**THE USE OF “FRESH”, “PLAIN”, “UNPROCESSED” AND “UNTREATED” IN CODEX CODES OF PRACTICE**

Code of practice	Use of terms
Code of Practice for the Prevention and Reduction of Dioxin and Dioxin-like PCB Contamination in Food and Feed (CAC/RCP 62-2006)	Performance of a method of analysis should be demonstrated in the range of the level of interest,..... . If needed, another calculation based on <b>fresh weight</b> or dry matter could be considered.
Code of Hygienic Practice for Low-Moisture Foods (CAC/RCP 75-2015)	When tested by appropriate methods of sampling and examination, the products should: · Be free from pathogenic and toxigenic microorganisms in levels that may present a risk to health; and should comply with the provisions for food additives. Spices and dried culinary herbs that have undergone a microbial reduction treatment should be processed and stored separately from <b>untreated spices</b> and dried culinary herbs. Equipment should not be used for both <b>treated and untreated</b> products without adequate cleaning and disinfection before use with treated products. This Annex follows the format of the General Principles of Food Hygiene (CXC 1-1969) and should be used in conjunction with it and other applicable codes such as the Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003) and the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).
Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals (CAC/RCP 51-2003)	Such redistribution of the mycotoxins present in <b>unprocessed grains</b> can result in unacceptably high levels of mycotoxins in other fractions (e.g. bran) and products that contain such fractions. Industrial dry milling of grain to produce whole grain products containing all portions of the unprocessed kernels in their naturally occurring relative proportions will not reduce mycotoxin levels from those observed in the <b>unprocessed grain</b> .
Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)	This Code addresses Good Agricultural Practices (GAPs) and Good Hygienic Practices (GHPs) that help control microbial, chemical and physical hazards associated with all stages of the production of <b>fresh</b> fruits and vegetables, from primary production to consumption The <b>fresh</b> fruit and vegetable industry is very complex. Fresh fruits and vegetables are produced and packed under diverse environmental conditions Ready-to-eat <b>fresh</b> fruits and vegetables—Any fruit or vegetable that is normally eaten in its <b>raw state</b> , intended for direct human consumption without any further microbiocidal steps. This may include any fruit or vegetable that has been washed, peeled, cut or otherwise physically altered from its original form but remains in the <b>fresh state</b> .
Code of Practice for the Prevention and Reduction of Mycotoxins in Spices (CAC/RCP 78-2017)	<b>Fresh</b> material for spices or source plants should be processed as quickly as possible. When necessary, prior to drying, the harvested products should be sorted to remove any visible organic debris or mouldy products before washing with <b>potable water</b> . Prior to washing, there should be a selection process to eliminate any <b>fresh source plants</b> showing symptoms of fungal infection, and small portions of any contaminated part should be removed.
Code of Practice for Fish and Fishery Products	Depuration The reduction of micro-organisms to a level



Code of practice	Use of terms
(CAC/RCP 52-2003)	<p>acceptable for direct consumption by the process of holding live bivalve molluscs for a period of time under approved, controlled conditions <b>in natural</b> or artificial seawater suitable for the process, which may be <b>treated or untreated</b>.</p> <p><b>Fresh</b> or quick frozen “roe-on scallop meat” are prepared by completely removing the adductor muscle and attached roe from the shell and detaching all other viscera to the extent practical. The roe should remain attached to the adductor muscle. “Roe-on scallop meat” contain no added water, phosphates or other ingredients. The adductor muscle and roe are presented whole.</p> <p>Section 4 – General considerations for the handling of <b>fresh</b> fish, shellfish and other aquatic invertebrate – Section 4 provides an overview of the potential hazards and defects that may have to be considered when building up an HACCP or DAP plan. This is not intended to be an exhaustive list but is designed to help an HACCP or DAP team to think about what hazards or defects should be considered in the <b>fresh</b> fish, shellfish and other aquatic invertebrates, after which it is then up to the team to determine the significance of any particular hazard or defect in relation to the process.</p> <p><b>Fresh</b> fish Fish or fishery products that have received no preserving treatment other than chilling.</p> <p><b>Fresh</b> shrimps Freshly caught shrimps that have received no preserving treatment or have been preserved only by chilling. It does not include <b>freshly</b> cooked shrimps.</p>
Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk (CAC/RCP 36-1987)	<b>fresh water</b>
Regional Code of Practice for Street-vended Foods (Near East) (CAC/RCP 71R-2013)	<p>Only permitted food additives should be used and the amount added should follow the specifications provided. Thoroughly wash <b>fresh</b> vegetables and fruit whether for cooking or consuming <b>raw</b>, with sufficient running <b>potable water</b>, to remove adhering surface contamination. For any soaking, <b>potable water</b> should be used.</p>
Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Cocoa (CAC/RCP 72-2013)	<p>During the opening process any defective parts of the cocoa pod, mouldy beans, diseased beans, and damaged beans should be removed and appropriately disposed of. Good quality beans should be placed in a suitable container during transport. Transport of <b>fresh/wet</b> beans from pod opening sites to on-farm fermentation facility should be done under conditions that will prevent contamination e.g. spilled beans must be free of soil before being fermented.</p>
Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products (CAC/RCP 73-2013)	<p>For gari, a fermented, granular cassava food product; the production process involves selection of cassava tubers, peeling, washing, grating, dewatering and fermentation, sieving, frying, cooling/drying, sieving and packaging. The process typically follows the steps listed below. a. Selection: <b>Fresh</b> and wholesome cassava tubers are selected from the lots for processing.</p>
Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969)	<p>...Both <b>fresh</b> fruit for processing and the dried fruit should be stored in areas where it is protected from rodent, insect and bird depredations.</p> <p>The products should comply with the requirements set forth by the Codex Alimentarius Committees on Pesticide</p>

Code of practice	Use of terms
	Residues and Food Additives as contained in permitted lists or Codex commodity standards
Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004)	The addition of certain additives to enhance keeping quality and stability through direct or indirect antimicrobial and/or fungicidal activity. Most preservatives are rather specific and have effect only on certain micro-organisms <b>Raw milk</b> – Milk (as defined in the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999)) which has not been heated beyond 40°C or undergone any treatment that has an equivalent effect.
Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CAC/RCP 66-2008)	<b>Raw</b> or <b>unprocessed foods</b> should be physically separated from processed/ready-to-use foods. Where possible, packaged dry-mix ingredients should be packaged with strippable bags (bags from which the outer layer can be stripped) to prevent contamination at ingredient dumping stations. Packaging material entering restricted area should be clean.
Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (CAC/RCP 68-2009)	PAH can be present in the <b>raw materials</b> due to environmental contamination from the air by deposition on crops, from contaminated soils and transfer from water to <b>fresh</b> and marine invertebrates. Accurate control of the drying conditions (temperature, relative humidity and air movement) essential for efficient dehydration is achieved. Many kinds of fresh fruits, vegetables, herbs, meat, and fish can be dried. There is no word "additive".
Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee (CAC/RCP 69-2009)	Coffee Cherry: <b>fresh</b> , complete fruit of the coffee tree.
Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (CAC/RCP 65-2008)	Harvesting of dried figs is different from harvest of figs for <b>fresh</b> consumption. The figs to be dried are not harvested when they mature but kept on the trees for overripening. After they lose water, partially dry and shrivel, an abscission layer forms.
Code of Hygienic Practice for Eggs and Egg Products (CAC/RCP 15-1976)	Storage of egg and <b>untreated</b> egg product; / From receipt of <b>raw/untreated</b> egg product, through processing, treatment, packaging, storage and distribution to point of consumption, consideration should be given to time and temperature conditions for egg products such that the growth of pathogenic microorganisms will be minimized and the safety and suitability of the egg products will not be adversely affected. <b>Untreated Egg</b> Products - definition-Egg products that have not had a microbiocidal treatment should only be directed to further processing to ensure their safety and suitability.
Code of Hygienic Practice for Meat (CAC/RCP 58-2005)	<b>Fresh Meat</b> -definition- Meat that apart from refrigeration has not been treated for the purpose of preservation other than through protective packaging and which retains its natural characteristics. <b>Raw meat</b> -definition- <b>Fresh meat</b> , minced meat or mechanically separated meat
Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Canned Foods (CAC/RCP 60-2005)	Tin is used to protect the steel base from corrosion both externally (aerobic conditions) and internally when in contact with foods (anaerobic). Under the anaerobic conditions expected inside an internally <b>plain processed food</b> can, tin will normally behave as the sacrificial anode,

Code of practice	Use of terms
	dissolving very slowly whilst protecting the steel base from corrosion and creating a reducing environment in the can/plain tinfoil cans
Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995)	This code recommends proper packaging and transport of <b>fresh</b> fruit and vegetables in order to maintain produce quality during transportation and marketing.
General Principles of Food Hygiene (CAC/RCP 1-1969)	Pathogens can be transferred from one food to another, either by direct contact or by food handlers, contact surfaces or the air. <b>Raw, unprocessed</b> food should be effectively separated, either physically or by time, from ready-to-eat foods, with effective intermediate cleaning and where appropriate disinfection.
Code of Practice for the Prevention and Reduction of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages (CAC/RCP 50-2003)	Consignments of apples for the <b>fresh</b> fruit market which do not meet the recommended mineral compositional standards, as determined by fruit analysis, should therefore be excluded from long-term storage i.e. storage for longer than 3–4 months./ There is no word "additive"
Regional Code of Hygienic Practice for the Preparation and Sale of Street Foods (Latin America and the Caribbean) (CAC/RCP 43R-1995)	Ingredient: any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form. <b>Fresh</b> meat or fish can be contaminated from origin and by handling/marketing conditions and can present pathogenic bacteria, viruses and parasites, thereby acting as a potential source of contamination (surfaces, food handlers, utensils, etc). inadequate thawing can lead to pathogenic bacterial multiplication on the product surface, since this will be at room temperature for a prolonged period of time.
Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food (CAC/RCP 47-2001)	This code of practice covers the condition of the food transportation unit, loading, transport, in-transit storage and unloading of bulk, semi-packed foods and <b>fresh</b> produce. This code covers food transportation unit and product from the points of shipment to the points of receipt.
Code of Hygienic Practice for the Processing of Frog Legs (CAC/RCP 30-1983)	<b>Fresh frog</b> legs means the skinless hind legs of freshly killed frogs. Any food additives used for dipping or spraying the frog legs should meet the requirements of the official agency having jurisdiction.
General Standard for the Labelling of and Claims for Pre-packaged Foods for Special Dietary Uses (CODEX STAN 146-1985)	§ 5.2.3: "A food which has not been modified in accordance with Section 2.1 but is suitable for use in a particularly dietary regimen because of its natural composition, shall not be designated "special dietary" or "special dietetic" or any other equivalent term. However, such a food may bear a statement on the label that "this food is by nature "X" ("X" refers to the essential distinguishing characteristic), provided that such statement does not mislead the consumer".

## Annex IV

## CODEX COMMODITY STANDARDS WHICH DO NOT ALLOW USE OF FOOD ADDITIVES

Code of practice	Justification
Standard for Cumin (CODEX STAN 327-2017)	Additives are not permitted. Anticaking agents as listed in Table III of the General Standard for Food Additives (CXS 192-1995) may be permitted for use in ground cumin only.
Standard for Dried Thyme (CODEX STAN 328-2017)	Dried thyme may be offered in one of the following styles: a) Whole / intact. b) Crushed/rubbed: processed into varying degrees ranging from a coarse to fine crush. c) Ground: processed into powders. No additives are permitted. Only the anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in powdered thyme, at GMP.
Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 72-1981)	Only the food additives listed in this Section or in the Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children ((CAC/GL 10-1979) may be present in the foods described in section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food: a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CODEX STAN 192-1995). The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard
Standard for Cocoa Butter (CODEX STAN 86-1981)	No additives are permitted in this product.
Standard for Ginseng Products (CODEX STAN 321-2015)	Ginseng product is the product: (a) prepared from all part of <b>fresh and sound ginseng</b> roots, derived from <i>Panax ginseng</i> C.A.Meyer or <i>P. quinquefolius</i> L., cultivated for commercial purposes and used for foods
Standard for Quick Frozen Raspberries (CODEX STAN 69-1981)	Quick frozen raspberries are the product prepared from fresh, clean, sound, ripe and stemmed raspberries of firm texture conforming to the characteristics of <i>Rubusidaeus</i> L. (red, yellow or black varieties
Standard for Quick Frozen Peaches (CODEX STAN 75-1981)	Quick frozen peaches is the product prepared from <b>fresh</b> , sound, properly ripened fruit <b>Additives arepermitterd Ascorbic acid and Citric acid</b>
Standard for Quick Frozen Bilberries (CODEX STAN 76-1981)	Quick frozen bilberries is the product prepared from <b>fresh</b> , clean, sound, ripe bilberries of firm texture
Standard for Quick Frozen Spinach (CODEX STAN 77-1981)	Quick frozen spinach is the product prepared from <b>fresh</b> , clean, sound edible parts of the spinach plant
Standard for Quick Frozen Blueberries (CODEX STAN 103-1981)	Quick frozen blueberries are the product prepared from <b>fresh</b> , clean, sound, ripe and stemmed blueberries of firm texture
Standard for Quick Frozen Broccoli (CODEX STAN 110-1981)	Quick frozen broccoli is the product prepared from the <b>fresh</b> , clean, sound stalks or shoots of the broccoli plant
Standard for Quick Frozen Cauliflower (CODEX STAN 111-1981)	Quick frozen cauliflower is the product prepared from <b>fresh</b> , clean, sound heads of the cauliflower plant <b>Citric/ acid or malic acid, as processing aids for use in the blanching or cooling water in accordance with GMP.</b>
Standard for Quick Frozen	Quick frozen Brussels sprouts are the product prepared from <b>fresh</b> ,

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Brussels Sprouts (CODEX STAN 112-1981)	clean, sound, whole axillary buds of the plant
Standard for Quick Frozen Green and Wax Beans (CODEX STAN 113-1981)	Quick frozen Green Beans is the product prepared from <b>fresh</b> , clean, sound, succulent pods of the plants
Standard for Dried Apricots (CODEX STAN 130-1981)	Unsulphured dried apricots <b>not treated</b>
Standard for Honey (CODEX STAN 12-1981)	Honey sold as such shall <b>not have added to it any food ingredient, including food additives</b> , nor shall any other additions be made other than honey.
Standard for Wheat Protein Products Including Wheat Gluten (CODEX STAN 163-1987)	No food additives are permitted in vital and devitalized wheat gluten and in solubilized wheat proteins.
Standard for Unshelled Pistachio Nuts (CODEX STAN 131-1981)	No food additives are permitted
Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003)	The product shall be prepared from fresh fish of the family Engraulidae.