

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 8

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session

FAO Headquarters, Rome, 4 – 9 July 2005

LIST OF PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS AND FOR THE DISCONTINUATION OF WORK

1. A list of proposals to elaborate new standards and related texts is contained in Table 1. The Commission is invited to **decide** whether or not to undertake the work in each case and to decide which subsidiary body or other body should undertake the work. The Commission is invited to **consider** these proposals in light both of its *Strategic Framework* and the *Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies*.
2. A list of proposal for the discontinuation of work is contained in Table 2. The Commission is invited to **decide** whether or not to discontinue the work in each case.

TABLE 1: PROPOSALS FOR NEW WORK

RESPONSIBLE COMMITTEE	STANDARD AND RELATED TEXTS	REFERENCE
CAC/CCFL	Decision pending from the 27 th CAC: Proposed Draft Revision of the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods</i>	ALINORM 04/27/41, para. 102 ALINORM 04/27/9 ALINORM 04/27/22, para. 78
CCASIA	Proposed Draft Standard for Non-Fermented Soybean Products ¹	ALINORM 05/28/15, para. 114
CCRVDF	Priority List of Veterinary Drugs requiring Evaluation or Re-evaluation	ALINORM 05/28/31, para. 171 and Appendix IX
CCFICS	Proposed Draft Principles for the Application of Traceability/Product Tracing in the Context of Food Import and Export Inspection and Certification Systems ²	ALINORM 05/28/30, para 98 and Appendix IV
CCFICS	Proposed Draft Revision of the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates ³	ALINORM 05/28/30, para. 108 and Appendix V
CCFO	Proposed Draft Amendment to the Codex Standard for Named Vegetable Oils ⁴ : Mid-oleic Sunflower Oil - Accelerated Procedure	ALINORM 05/28/17, para.46
CCFO	Proposed Draft Amendment to the Codex Standard for Named Vegetable Oils ⁵ - Accelerated Procedure: Low Linolenic Acid Soyabean Oil; Mid-Oleic Acid Soyabean Oil	ALINORM 05/28/17, para.64 and Appendix
CCFO	Proposed Draft Amendment to the Codex Standard for Named Vegetable Oil ⁶ ; Amendment to Total Carotenoids in Unbleached Palm Oil - Accelerated Procedure	ALINORM 05/28/17, para.67
CCFFP	Proposed Draft Code of Practice on the Processing of Scallop Meat ⁷	ALINORM 05/28/18, para. 114
CCGP	Proposed Draft Amendments to the Rules of Procedure: duration of the term of office of the Members of the Executive Committee	ALINORM 05/28/33A, para. 111
CCPR	Priority List of Chemicals for Evaluation and Re-evaluation by JMPR	ALINORM 05/28/24, para. 241 and Appendix XIV
CCPR	Proposed Draft Revision of the MRL Elaboration Procedure	ALINORM 05/28/24, para. 200
CCFAC	Proposed Draft Revision of the "Class Names and International Numbering System for Food Additives - CAC/GL 36-2003" ⁸	ALINORM 05/28/12, para. 94 and Appendix XIV

¹ The Project Document is Annex I of this document.

² The Project Document is Annex II of this document.

³ The Project Document is Annex III of this document.

⁴ The Project Document is Annex IV of this document

⁵ The Project Document is Annex V of this document.

⁶ The Project Document is Annex VI of this document.

⁷ The Project Document not submitted as of 27 May 2005

⁸ The Project Document is Annex VII of this document.

RESPONSIBLE COMMITTEE	STANDARD AND RELATED TEXTS	REFERENCE
CCFAC	Proposed Draft Appendix to the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts to address additional measures for the prevention and reduction of Aflatoxins in Brazil Nuts ⁹	ALINORM 05/28/12, para. 131 and Appendix XX
CCFAC	Proposed Draft Code of Practice for the Reduction of Chloropropanols during the Production of acid-Hydrolyzed Vegetable Proteins (HVPs) and Products that Contain acid-HVPs ¹⁰	ALINORM 05/28/12, para. 183 and Appendix XXVII
CCFL	Proposed Draft Definition of Trans-Fatty Acids (Amendment to the <i>General Standard for the Labelling of Prepackaged Foods</i> and the <i>Guidelines on Nutrition Labelling</i>) - Accelerated Procedure ¹¹	ALINORM 05/28/22, para. 96
CCFFV	Proposed Draft Revision of the Codex Standard for Sweet Cassava Section 1 - Definition of Produce and Section 3 - Provisions concerning Sizing including consequential amendments to relevant sections of the Standard derived from the revision to Sections 1 and 3 to accommodate other varieties of cassavas fit for human consumption as appropriate ¹² ;	ALINORM 05/28/35, paras. 91 - 94 Appendix VIII

TABLE 2: PROPOSALS FOR THE DISCONTINUATION OF WORK

RESPONSIBLE COMMITTEE	STANDARD AND RELATED TEXTS	REFERENCE
CCRVDF	Draft and proposed draft MRLs for phoxim (in cattle tissues and cow's milk), cefuroxime (in cow's milk), cypermethrin (in sheep tissues) and alpha-cypermethrin (in cattle and sheep tissues and cow's milk)	ALINORM 05/28/31, para. 93 and Appendix VII
CCPFV	Draft Codex Standard for Soy Sauce	ALINORM 05/28/27 paras. 85-85 Note: The 55 th Session of the Executive Committee ¹³ decided to consider this matter at its next Session in the framework of the Critical Review Process. The recommendation of the CCEXEC would be put forward to the 28 th Session of the Codex Alimentarius Commission for final decision. CL 2005/6-EXEC is being circulated to seek Codex Members and Observers views on the need to standardized this product within Codex in order to facilitate the discussion of this matter at the CCEXEC.

⁹ The Project Document is Annex VIII of this document.

¹⁰ The Project Document is Annex IX of this document.

¹¹ No project document as this results from a direct request from the Commission to continue work on trans-fatty acids, as related to the revision of the Guidelines on Nutrition Labelling (ALINORM 03/41, para. 72)

¹² The Project Document is Annex X of this document.

¹³ ALINORM 05/28/3, paras. 53 - 56.

CCGP	Revision of the Definition of “Food” in the Procedural Manual	ALINORM 05/28/33A, para. 97
CCFL	Draft Amendment to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Proposed Draft Revised Annex 2 – Permitted Substances: Table 4 (at Step 6)	ALINORM 05/28/22, para. 33

Project Document:
Proposed Draft Standard for Non-Fermented Soybean Products

Prepared by China

1. Purpose and scope of the proposed standard

To elaborate the Codex commodity standard for Non-fermented soybean products. It does not apply to fermented soybean products.

Non-fermented soybean products in the standard can be classified to four types: tofu, dougan(bean curd), dried bean stick, soybean milk. Every type includes many kinds of products with the different taste and shape. The main ingredient of all these is the vegetable protein. The process of the treatment does not involve the fermentation.

2. Its relevance and timeliness

In recent years, the amount of Non-fermented soybean products in the international trade has been increasing, and the areas of the trade expanding. By this year, the international trade is near 10000 tons, according to our estimate. For the protection of human health and promotion of fair trade between countries and also, for making more and more consumers to aware the good product with ample source, it is necessary and right time to elaborate the standard.

3. The main aspect to be covered

The main contents which the standard covers will include the definition, the ingredients, manufacturing process and methods, product types, major quality criteria, hygiene, weights and measures, additives and contaminants permitted, labeling, methods of analysis and sampling of the products

4. An assessment against the criteria for the Establishment of the Work Priorities

The proposal of this standard complies with Criteria for the establishment of work priorities. The reasons are as followed:

- a) The volume of production and consumption of a year in China is more than 400,000 tons. Consumers in Japan, Korea and other countries are also consumed thousands of tons. The trade volume between China and Japan is no less than 5000 tons last year. And further more, the trade volume has been increased rapidly by more than 30%.
- b) The legislations and standards on the Non-fermented soybean products diversified between countries. The hygiene and other index on the product quality between countries are different. These block the increase of the trade and may cause harm to consumers.
- c) The market in China grows by more than 20%. And the consumption by people in the more developed regions is evidently more than that in the less developed regions. At the same time, the source, the soybean, grows in most countries in the world, and the potential of the market is large. As with more attention people paid to the vegetable protein and the development of the economy, the market will grow rapidly.

5. Relevance to Codex Strategic Objectives

The proposal has a tight connection with the Objective 4, 6 among the Codex strategic objectives.

- a) With the rapid development of technology, the role of the food cold chain is more and more important, and the sales volume of the Non-fermented soybean products rise rapidly. The proposal shows the Capacity “to Respond Effectively and Expeditiously to New Issues, Concerns and Developments in the Food Sector”.
- b) Considering the differences in the standard of the Non-fermented soybean products, the proposal will eliminate the effect of the differences on the international trade and minimize the negative effects of technical regulations on international trade. The soybean grows in most countries in the world, and if the proposal is approved, the drafted Codex standard will applied in many countries with the increase of the trade.

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

None.

7. Identification of any requirement for and availability of expert scientific advice

None.

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

None.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at step 5 and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years

Start Date: The proposal was accepted by members of the Asia region in the 14th Session of CCASIA (Jujudo, Republic of Korea, September 2004) and will be sent to the 56th session of the Executive Committee for the Critical Review. If it is passed in this session and approved as a new work by the 28th Commission, the work will start immediately and the proposed draft standard could be discussed at the 15th Session of CCASIA (September 2006).

Adoption at Step 5: 30th Session of the Codex Alimentarius Commission in July, 2007.

Finalization of the draft standard: by an appropriate Committee in 2008.

Completion Date: The Codex Alimentarius Commission in 2008 or 2009 will adopt at step 8 if consensus could be reached.

PROJECT DOCUMENT

Proposed Draft Principles for the Application of Traceability/Product Tracing in the context of Food Import and Export Inspection and Certification Systems

PREPARED BY: 13th Session of the Codex Committee on Food Import and Export Inspection and Certifications Systems Melbourne, Australia 6-10 December 2004.

1. PURPOSE AND SCOPE OF THE PROPOSED STANDARD¹⁴

The work as proposed will cover the principles for the application of traceability/product tracing in relation to official food inspection and certification systems.

2. ITS RELEVANCE AND TIMELINESS

The proposed work is directly related to CCFICS terms of reference, i.e.:

- c) to develop principles and guidelines for food import and export inspection and certification systems with a view to harmonising methods and procedures which protect the health of consumers, ensure fair trading practices and facilitate international trade in foodstuffs;
- d) to develop principles and guidelines for the application of measures by the competent authorities of exporting and importing countries to provide assurance where necessary that foodstuffs comply with requirements, especially statutory health requirements.

The 27th Session of the Commission **adopted** the definition of traceability/product tracing as proposed by the Codex Committee on General Principles and **requested** the CCFICS to present a proposal for new work on principles for the application of traceability/product tracing as a matter of priority¹⁵.

3. THE MAIN ASPECTS TO BE COVERED

Principles relating to traceability / product tracing within food inspection and certification systems and could take into consideration other work by international standards setting bodies

4. AN ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES.

The proposed work could assist in harmonising national traceability/ product tracing and minimising potential impediments to international trade.

The new work proposed is specifically relevant to the *Criteria for the Establishment of New Work* criteria (a), (b), and (d) as stated in the Codex Procedural Manual 13th Edition.

- (a) Consumer protection from the point of view of health and fraudulent practices;
- (b) Diversification of national legislations and apparent resultant or potential impediments to international trade;
- (c) work already undertaken by other international organizations in this field.

5. INFORMATION ON THE RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS

The previous working group lead by Switzerland provided detailed assessment of the relationship between existing CCFICS texts and the concept of traceability / product tracing. The analysis was presented to CCFICS at the 11th Session of CCFICS, CX/FICS 02/11/7. That analysis found that the existing CCFICS texts did not adequately cover the principles for traceability/product tracing.

¹⁴ For the purpose of this document the word “standard” is meant to include any of the recommendations of the Commission intended to be submitted to Governments for acceptance

¹⁵ ALINORM 04/27/41, para 20

The new work will take into consideration other work within Codex Committees and Ad Hoc Intergovernmental Task Forces and current and future regional seminars or workshops in regard to traceability/product tracing.

The 27th Session of the Codex Alimentarius Commission (July 2004) adopted the definition of traceability/product tracing, prepared by the Codex Committee on General Principles. The proposed work shall be consistent with the adopted definition and the relevant considerations identified during the elaboration of this definition.¹⁶

6. IDENTIFICATION OF ANY REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

Nil

7. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES SO THAT THIS CAN BE PLANNED FOR

Nil

8. THE PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK, (including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.)

In response to the request of the Codex Alimentarius Commission, the new work should commence following the 2005 Commission meeting. A draft set of principles elaborated by a working group subject to approval of the new work could be circulated at Step 3 as early as August 2005.

WORK TO BE LEAD BY: Australia with Vice-Chairs from Argentina and Norway.

¹⁶ ALINORM 04/27/33A, paras 89-95

PROJECT DOCUMENT**Proposed Draft Revision of the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38-2001)**

PREPARED BY: 13th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (Melbourne, Australia, 6-10 December 2004).

1. PURPOSE AND SCOPE OF THE PROPOSED STANDARD¹⁷

To revise the existing *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001) to include updating of existing guidance and to expand and/or clarify certain sections of the Guidelines.

2. ITS RELEVANCE AND TIMELINESS

CAC/GL 38-2001 is intended to provide guidance to countries on the issuance of export certificates to protect consumer health and to ensure fair practices in food trade. The existing guidance is relatively prescriptive and does not provide the flexibility needed by countries to meet the various needs of countries in issuing export certificates. A revision of the Guidelines is desired to provide for more appropriate principles and guidance.

Additionally, the proposed work is designed to assist countries in resolving emerging certification issues, including for example:

- the handling of requests for export certification that may be beyond the jurisdiction of the certifying authorities of some exporting countries;
- the handling of export certification requests that may be duplicative or redundant;
- The need for recommended common attestation language for similar certification requests in order to simplify and harmonize the system.

3. THE MAIN ASPECTS TO BE COVERED.

1. Revise the Guidelines to make them more appropriate and flexible.
2. Revise the Guidelines to:
 - o Clarify when export certificates should be issued by competent authorities to assure product safety, and ensure fair trade practices, or when attestations are more appropriately provided by commercial entities;
 - o Cover situations when national legislation does not authorize the specific attestations requested by importing countries and that a certain level of flexibility by importing and exporting countries may be necessary to resolve difficulties associated with these problems;
 - o Indicate when certificates could be considered redundant;
 - o Clarify the Guidelines regarding the application of an export certificate to the shipment of multiple lots of the same product providing that information required by importing countries is still conveyed;
 - o Clarify the Guidelines to indicate that requests for proprietary information should relate directly to the need for official certification and that, if such information is requested, adequate means to protect such information shall be employed;
 - o Recognize that there should be harmonized attestations for similar certification needs to prevent misunderstanding and mistakes; develop specific attestation examples for common types of certifications.

¹⁷ For the purpose of this document the word “standard” is meant to include any of the recommendations of the Commission intended to be submitted to Governments for acceptance.

The proposed new work to revise the Guidelines recognizes that the CCFICS has recommended for adoption by the Commission an Annex to the existing Guidelines encompassing Principles for Electronic Certification. This proposal for new work should not delay the adoption of these principles. The principles, if adopted by the Commission will be incorporated into the revision to the Guidelines.

4. AN ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES

This new work proposal is consistent with the following criteria applicable to general subjects:

- a) Consumer protection from the point of view of health and fraudulent practices.
- b) Diversification of national legislations and apparent resultant or potential impediments to international trade.

5. Relevance to Codex Strategic Objectives

This new work proposal is consistent with:

- a) Promoting sound regulatory frameworks.

In this regard, this proposal would provide guidance to governments that clarifies several points relating to the issuance of export certificates as noted in (3) above.

6. INFORMATION ON THE RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS

This proposal relates to revisions to the *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001).

7. IDENTIFICATION OF ANY REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

None identified

8. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES SO THAT THIS CAN BE PLANNED FOR

None identified.

9. THE PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK, (including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.)

If agreed to by the Commission at its 28th (2005) Session, an initial revision of the *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* would be presented to CCFICS at its 14th (2005) Session for consideration at Step 3. It is expected that the work can be completed within the five-year timeframe. WORK TO BE LEAD BY: United States.

Project Document

Proposed Draft Amendment to the Codex Standard for Named Vegetable Oils:

Mid-oleic Sunflower Oil.

Prepared by: United States of America

1. Purpose and Scope of the proposed amendment to the Standard

To amend the Standard for Named Vegetable Oils: Mid-oleic Sunflower Oil to increase the ranges of some composition factors including some fatty acid composition, chemical and physical characteristics, levels of desmethylsterols and tocopherols.

2. Its relevance and timeliness

At the 18th Session of the Codex Committee on Fats and Oils (CCFO) in 2003, the Committee advanced the proposed *Standard for Mid-Oleic Sun Flower Oil* to the Commission for adoption at Step 5/8, and the Standard was adopted by the Codex Alimentarius Commission in 2003 at its 26th Session. During discussion at the 18th Session of CCFO, the United States recognized that some of the ranges for various constituents in Tables 1- 4 of the Standard were unusually tight. Consequently, the United States committed to undertake additional work, the work was performed and additional compositional data was presented at the 19th Session of CCFO in February 2005. The 19th CCFO agreed to propose this amendment as new work to the Commission. The information is summarized in Annex III of CX/FO 05/19/5.

3. The main aspects to be covered

The proposed changes to the current values for Mid-Oleic Sunflower Oil in the Standard for Named Vegetable Oils include the following points: Specifically, to **Table 1** , the United States is proposing the following values:

Table 1 (Fatty acid composition)

C14:0	0.4-0.8
C16:1	ND-0.12
C18:3	ND-0.1
C24:0	0.2-0.4

For **Table 2 (Chemical and physical characteristics)**

Relative Density, X=20°C,	0.905-0.914
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For **Table 3 (Levels of desmethylsterols)**

Campesterol	8.2-9.6
Stigmasterol	8.5-12.5
Beta-sitosterol	56-65
Delta-5-avenasterol	0.8-5.8
Delta-7-stigmasterol	7.7-10.7
Delta-7-avenasterol	4.3-5.1
Others	1.0-5.8
Total sterols (mg/kg)	3763-4825

For **Table 4 (Levels of tocopherols and tocotorienols)**

Alpha-tocopherol	481-1073
Beta-tocopherol	19-59
Gamma-tocopherol	2.3-24
Delta-tocopherol	ND-3.2
Total (mg/kg)	502-1159

4. An assessment against the Criteria for the Establishment of Work Priorities

Criteria applicable to commodities

(a) Consumer protection from the point of view of health and fraudulent practices.

Provisions already in the Standard for Named Vegetable Oils provide consumer protection from the point of view of health and fraudulent practices. The correction of the values in the standard aims at reflecting accurate chemical characteristics of this oil, thus contributing to consumer protection from fraudulent practices.

(b) Volume of production and consumption in individual countries and volume and pattern of trade between countries.

Table 5 of Annex III of CX/FO 05/19/5 provides an estimate of mid-oleic sunflower acreage/production/crush/export in metric tons.

(c) Diversification of national legislations and apparent resultant or potential impediments to international trade.

The Standard for Named Vegetable Oils was developed to respond to diversification of national legislations and potential impediments to international trade.

(d) International or regional market potential.

The increased ranges of compositional factors will increase the potential for these mid-oleic sunflower oils to be marketed.

(e) Amenability of the commodity to standardization.

The new work is amenable to standardization as it is an amendment to an existing standard.

(f) Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Provisions in the Standard for Named Vegetable Oils already cover the main consumer protection and trade issues.

(g) Number of commodities which would need separate standards indicating whether raw, semi processed or processed.

This item is not relevant to this proposal.

(h) Work already undertaken by other international organizations in this field.

There is no other international standard covering the mid oleic sunflower oil.

5. Relevance to Codex Strategic Objectives

The relevance to Codex strategic objectives is protection of consumers by making ranges accurate so that consumers have the information they need to make informed choices and ensuring fair practice in trade.

6. Information on the relation between the proposal and other existing Codex Documents

The proposal is an amendment to an existing Codex Standard.

7. Identification of any requirement for and availability of expert scientific advice

No expert scientific advice from external bodies is necessary.

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

No technical input to the standard from external bodies is necessary.

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

Utilizing the Accelerated Codex Procedure, the amendments can be effected by mid-year, 2007.

Start date: A CL would be issued in August 2005 following approval as new work by the Codex Alimentarius Commission in July 2005; Discussion at Step 4 at the 20th Session of CCFO, February 2007

Completion date: Adoption at the 30th Session of the Codex Alimentarius Commission in July 2007

Project Document

Proposed Draft Amendments to the Codex Standard for Named Vegetable Oils:

LOW LINOLENIC ACID SOYABEAN OIL

MID-OLEIC ACID SOYABEAN OIL

Prepared by: United States of America

1. PURPOSE AND SCOPE OF THE PROPOSED AMENDMENTS TO THE STANDARD:

The purpose and scope of the proposed amendments to the Standard for Named Vegetable Oils is to elaborate two new soybean oil standards: Low Linolenic Acid Soyabean Oil and Mid-Oleic Acid Soyabean Oil

2. ITS RELEVANCE AND TIMELINESS:

The 19th Session of CCFO in February 2005 agreed to elaborate these standards. In January 2006, the Food and Drug Administration's labeling requirement for trans-fatty acids takes effect. As a result of the impending food labeling requirements industry has developed two new soyabean oils; Low-linolenic acid soyabean oil and mid-oleic acid soyabean oil. Modifying these oils reduces or eliminates the need for hydrogenation which results in the formation of trans-fat isomers. The two new proposed amendments address the issue of the health of consumers by reducing the need for hydrogenation.

3. THE MAIN ASPECTS TO BE COVERED:

The main aspects to be covered include proposed values for low linolenic and mid-oleic soyabean oils in the Standard for Named Vegetable Oils with reference to fatty acid composition, chemical and physical characteristics, levels of desmethylsterols and levels of tocopherols and tocotrienols as indicated in the charts below:

TABLE 1: FATTY ACID COMPOSITION		
Fatty Acid	Low Linolenic Soyabean Oil	Mid-Oleic Soyabean Oil
C6:0	ND	ND
C8:0	ND	ND
C10:0	ND	ND
C12:0	ND-0.1	ND-0.1
C14:0	ND-0.2	ND-0.2
C16:0	8.0-13.5	5.0-13.5
C16:1	ND-0.2	ND-0.2
C17:0	ND-0.1	ND-0.1
C17:1	ND-0.1	ND-0.1
C18:0	2.0-5.4	2.0-5.4
C18:1	22-33	45-70
C18:2	48-60	15-40
C18:3	0.5-4.4	0.5-4.4
C20:1	ND-0.5	ND-0.5
C20:2	ND-0.1	ND-0.1
C22:0	ND-0.7	ND-0.7
C22:1	ND-0.3	ND-0.3
C22:2	ND	ND
C24:0	ND-0.5	ND-0.5
C24:1	ND	ND

Characteristic	Low Linolenic Soyabean Oil	Mid-Oleic Soyabean Oil
Relative Density	0.919-0.922	0.914-0.919
Refractive Index	1.465-1.470	1.462-1.465
Saponification Value	186-198	184-190
Iodine Value	112-135	88-120
Unsaponifiables	≤15	≤15

Sterol	Low Linolenic Soyabean Oil	Mid-Oleic Soyabean Oil
Cholesterol	0.2-0.5	0.2-0.4
Brassicasterol	ND-0.24	ND-0.2
Stigmasterol	19.6-20.4	20.0-25.2
Campesterol	22.4-25.7	22.2-24.1
Beta-sitosterol	47.5-51.8	44.1-45.4
Delta-5-avenaterol	0.6-1.6	1.8-2.0
Delta-7-stigmasterol	0.3-1.9	1.3-1.9
Delta-7-aenasterol	0.2-1.1	0.3-0.5
Others	2.2-5.8	2.2-3.8
Total (mg/kg)	1967-2997	1569-2568

Pherol/Trienol	Low Linolenic Soyabean Oil	Mid-Oleic Soyabean Oil
Alphatocopherol	84-138	139-168
Beta-tocopherol	ND-30	ND-30
Gamma-tocopherol	356-424	271-324
Delta-tocopherol	262-392	266-303
Alpha-tocotrienol	ND-45	ND-45
Gamma-tocotrienol	ND-85	ND-85
Delta-tocotrienol	ND	ND
Total (mg/kg)	740-945	676-778

4. AN ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES:

Criteria applicable to commodities:

a. Consumer protection from the point of view of health and fraudulent practices.

Provisions already in the Standard for Named Vegetable Oils provide consumer protection from the point of view of health and fraudulent practices. The correction of the values in the standards for low linolenic and mid-oleic soyabean oils aims to reflect accurate chemical characteristics of these oils, thus contributing to the overall health of consumers of soyabean oil by reducing the need for hydrogenation.

b. Volume of production and consumption in individual countries and volume and pattern of trade between countries.

Low linolenic soybean varieties are being introduced in 2005. These varieties are being introduced to specifically address part of the trans-fat issue by minimizing the need to hydrogenate soyabean oil for flavor stability. It is expected that low linolenic varieties could provide 2-3 billion pounds of soyabean oil into the market by 2007-2008.

Mid-oleic soybean varieties are currently in the developmental pipeline with targeted introduction in the 2007-2008 timeframe. It is expected that this market trait will be used in commodity varieties and will likely provide 4-5 billion pounds of soyabean oil by 2011. However, the market will likely quickly accelerate the development of this mid-oleic oil once commercialized.

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

The Standard for Named Vegetable Oils was developed to respond to diversification of national legislations and potential impediments to international trade. The trans-fat issue has global implications regarding consumer health, especially in light of the Food and Drug Administration's labeling rule that goes into effect January 2006. The result of not revising standards for low linolenic and mid-oleic soybean oils will negatively affect trade of soyabean oil as customers demand trans-fat-free oils.

d. International or regional market potential.

The proposed compositional standards for low linolenic and mid-oleic soyabean oils will increase their market potential due to increased stability and reducing or eliminating the need for hydrogenation which leads to *trans* fat isomers.

e. Amenability of the commodity to standardization.

The proposed standards for low linolenic and mid-oleic soyabean oils are amenable to standardization as they are amendments to existing standards.

f. Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Provisions in the Standard for Named Vegetable Oils already cover the main consumer protection and trade issues.

g. Number of commodities which would need separate standards indicating whether raw, semi processed or processed.

This item is not relevant to this proposal.

h. Work already undertaken by other international organizations in this field.

There is no other international standard covering either of the oils.

5. RELEVANCE TO CODEX STRATEGIC OBJECTIVES:

The Codex strategic objectives for the Standard for Named Vegetable Oils are to make oil ranges accurate and available to consumers so they can make informed choices, and to ensure fair practice in trade through the dissemination of this information.

6. INFORMATION ON THE RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS:

This proposal is an amendment to an existing Codex standard.

7. IDENTIFICATION OF ANY REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE:

No expert scientific advice from external bodies is necessary.

8. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES SO THAT THIS CAN BE PLANNED FOR:

No technical input to the standard from external bodies is necessary.

9. THE PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK, INCLUDING THE START DATE, THE PROPOSED DATE FOR ADOPTION AT STEP 5, AND THE PROPOSED DATE FOR ADOPTION BY THE COMMISSION:

Utilizing the Accelerated Codex Procedure, the amendments can be effected by mid-year, 2007.

Start date: a CL would be issued in August 2005 following approval as new work by the Codex Alimentarius Commission in July 2005; Discussion at Step 4 at the 20th Session of CCFO, February 2007

Completion date: Adoption at the 30th Session of the Codex Alimentarius Commission in July 2007

Annex VI**Project Document****PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR NAMED VEGETABLE OILS;****Amendment to Total Carotenoids in Unbleached Palm Oil**

Prepared by Indonesia

1. Purpose and Scope of the Standard

Proposal for the amendment of the total carotenoids level in unbleached palm oil as stated in the Appendix of the Standard of Named Vegetable Oils section 2.6.

2. Its Relevance and Timeliness

The proposed work is directly related to CCFO terms of reference to elaborate world wide standards for fats and oils of vegetable origin. This proposal has been agreed by the 19th Session of the CCFO (Alinorm 05/28/17 para 67).

3. Main aspects to be covered

Proposed amendment regarding the minimum level of total carotenoids in Unbleached Palm oil in the Appendix of the Standard for Named Vegetable Oils from 500-2000 mg/kg to be 400-2000 mg/kg.

The reason for modifying the level this time is based on the fact in palm oil trade. In 2004, there was a trade barrier experienced by palm oil exporters mainly from Indonesia to certain importing country which stipulated that minimum content of total carotenoids should be 500 mg/kg, presumably based on Codex Standards for Named Vegetable Oils. That particular regulation had created problem because many shipments of genuine palm oil could not meet the requirement. In this field, it was found that many samples drawn from palm oil mills contained around 400 mg/kg and 350 mg/kg. Therefore it is considered necessary to amend the Standard to reflect that real conditions in all palm oil producing countries.

4. Assessment against the *Criteria for the establishment of work priorities*

The proposed work could assist in harmonizing national requirements and minimizing potential barriers to international trade. This proposal is also consistent with:

(a) Consumer protection from the point of view of health and fraudulent practices.

Provisions already in the Standard for Named Vegetable Oils provide consumer protection from the point of view of health and fraudulent practices. The correction of the values in the standards for the total carotenoids level in unbleached palm oil aims to reflect accurate chemical characteristics of this oil, thus contributing to the protection of consumers from fraudulent practices.

(b) Volume production and consumption in individual country, and volume and pattern of trade between countries.

In 2004, Indonesia produced about 12 million tons of palm oil and has exported around 6.5 million tons of this product. Palm oil is imported by great number of countries in Asia, Europe, America, Africa and Australia and the total volume of import amounted to over 22 million tons in the year 2004.

(c) Diversification of national legislations and apparent resultant or potential impediments to international trade.

Palm oil contains carotenoid which is normally expressed as Beta Carotene. A survey conducted in Indonesia from September 2003 until January 2005 indicated that total carotenoid contents varied from around 350 to 750 mg/kg as Beta Carotene. In the Appendix of Named Vegetable Oil Standard of Codex Alimentarius Commission it is specified that total carotenoid in palm oil should be from 500 to 2000 mg/kg. It is also mentioned that this Appendix is not intended for governmental used.

Generally speaking the specification used for palm oil in trade does not include carotenoid content. Usual standard of palm oil only specify Free Fatty Acid content, Water content and Impurities.

Many countries have specific definitions or regulations applied to this product, and each exporting countries of this product as well as importing countries, have different national regulations on the product.

Certain country might have introduced total carotenoid content as a specification to differentiate between Crude Palm Oil and its Refined products. The lower limit was set to be 500 mg/kg conforming to current level of Codex Standard.

Such a restriction has created a problem in the trade because many producers of palm oil could not meet such a requirement. This might lead to a non tariff barrier to trade.

In order to avoid this problem in trade, firstly, the level of total carotenoid need to be amended to a level which acceptable universally.

(d) International or regional market potential.

The palm oil has been a long history of traded internationally in a significant quantities and used widely.

(e) Amenability of the commodity to standardization.

The proposed amendment is amenable to standardization as it is an amendment to existing standard.

(f) Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Provisions in the Standard for Named Vegetable Oils already cover the main consumer protection. However, there is a problem in trade of unbleached palm oil caused by provisions on the total minimum carotenoids and the proposed amendment is aimed at addressing this issue.

(g) Number of commodities which would need separate standards indicating whether raw, semi processed or processed.

This item is not relevant to this proposal.

(h) Work already undertaken by other international organizations in this field.

There is no other international standard covering this aspect of the palm oil.

5. Relevance to the Codex strategic objectives

This proposal is consistent with objective 4, Enhancing capacity to respond effectively and expeditiously to new issues, concerns and developments in the food section. It will also address a growing international concern related to a perceived emergence of or increase in food-borne diseases.

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

None

7. Identification of any requirement for and availability of expert scientific advice

None

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

None

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

If agreed by the Commission, the proposed amendment could be discussed by the 20th Session of the CCFO (February 2007). If consensus can be reached, it will be adopted at step 5 of the accelerated procedure on July 2007 when the 30th session of the Codex Alimentarius Commission will be held.

Annex VII**Project Document****Proposed Draft Revision of “Class Names and the International Numbering System for Food Additives” (CAC/GL 36-1989, rev. 6. 2001)**

PREPARED BY: the 37th Session of the Codex Committee on Food Additives and Contaminants

1. The purposes and scope of the Standard

The Class Names and the International Numbering System for Food Additives (INS) was first adopted by the Codex Alimentarius Commission in 1989, for the purpose of providing an agreed international numerical system for identifying food additives in ingredient lists, as an alternative to the declaration of the specific name which is often lengthy and a complex chemical structure.

2. Its relevance and timeliness

The Class Names and the International Numbering System for Food Additives (INS) has served well since its introduction and new additives with their numbers have been included as necessary. However, Section 2, Table of Functional Classes, Definitions and Technological Functions, has not been updated and now lacks certain functional classes, the addition of which are important for the completion of the Codex General Standard for Food Additives, which is being elaborated by the CCFAC. In addition a number of terms used to describe functional uses in evaluations published by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) do not coincide with those used by the INS, and harmonization of terms requires modification of the INS

3. The main aspects to be covered

Section 2 Table of Functional Classes, Definitions and Technological Functions, will be revised and updated. The technical function of each food additive listed will then need to be updated, after the new Functional Classes have been added to the Table 2, and the list of food additives included will be reviewed for completeness.

4. An assessment against the Criteria for the establishment of work priorities

This proposal is consistent with the following Criteria for the Establishment of Work priorities.

- (a) **Consumer protection from the point of view of health and fraudulent practices.** (Correct description for labelling of foods for sale to the consumer)
- (b) **Diversification of national legislations and apparent or potential impediments to international trade.** (It is important that the INS is up to date to have relevance for international trade.)

5. Relevance to Codex Strategic objectives

This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003-2007.

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

During the elaboration of the Codex General Standard for Food Additives it has been found that a number of INS Functional Classes relating to food additives in international use are either missing or inadequately described.

7. Identification of any requirement for and availability of expert scientific advice

The JECFA has been advised of the work proposed and of the CCFAC decision (ALINORM 04/27/12, para. 106) in which the JECFA was requested to use the INS Functional Class and sub-class names to describe functional uses in specification monographs. If no suitable term exists in the INS list, the question should be raised with the CCFAC. No need for expert scientific advice is foreseen in this new work.

8. Identification of any need for technical input to the standard from external bodies

No need for external input is anticipated

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5, and the proposed date for adoption by the Commission.

If the Commission approves, in 2005, that the Proposal for this New Work should proceed, then the proposed draft revision of the Class Names and the International Numbering System for Food Additives (INS) may be considered at the 38th Session of the CCFAC for advancement at Step 5 and an additional Session of CCFAC might be necessary to finalize the revision for adoption at Step 8 by the subsequent Session of the Codex Alimentarius Commission.

Project Document

Proposed Draft Appendix to the *Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts* to address additional measures for the prevention and reduction of aflatoxins in Brazil nuts.

PREPARED BY: the 37th Session of the Codex Committee on Food Additives and Contaminants

1. The purposes and scope of the Standard

The draft “Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in tree nuts” provides uniform guidance to control and manage contamination by aflatoxins in tree nuts. The very specific conditions related to the Brazil nut collection and processing requires a specific set of additional measures for the prevention and reduction of aflatoxin in Brazil nuts. The CCFAC agreed at its 37th Session that it would be appropriate to include these additional measures as an appendix to the draft “Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts”

2. Its relevance and timeliness

Measures can be taken to prevent and reduce the presence of aflatoxins in Brazil nuts. Aflatoxins are a hazard to human health. A separate appendix to the draft “Code of Practice for the prevention and Reduction of Aflatoxin Contamination in Tree Nuts” is necessary enabling to take into account the very specific conditions related to the Brazil nut collection and processing. By doing so, the effectiveness of the Code to prevent the presence of aflatoxin in Brazil nut will significantly improve.

3. The main aspects to be covered

The appendix will cover additional measures specific to Brazil nut to prevent aflatoxin contamination covering all stages of the production chain (the collection, handling, storage, transport, processing and distribution of Brazil nuts).

4. An assessment against the Criteria for the establishment of work priorities

This proposal is consistent with the following Criteria for the Establishment of Work priorities.

(a) **Consumer protection from the point of view of health.** (by minimizing consumer dietary exposure to aflatoxins from Brazil nuts)

5. Relevance to Codex Strategic objectives

This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003-2007.

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

This new work is proposed by the CCFAC at its 37th Session as an appendix to the Draft “Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts”.

7. Identification of any requirement for and availability of expert scientific advice

- Availability of information

* Proposed Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts (ALINORM 04/27/12 – APP XX) and Comments submitted from Brazil and Venezuela (CX/FAC 05/37/21)

* Discussion Paper on Aflatoxin Contamination in Brazil Nuts (CX/FAC 05/37/24) and comments submitted (CX/FAC 05/37/24 ADD1, CRD 17 Comments from Brazil)

8. Identification of any need for technical input to the standard from external bodies

No need for external input is anticipated

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at Step 5/8, and the proposed date for adoption by the Commission.

If the Commission approves, in 2005, that the Proposal for this New Work should proceed, then the proposed appendix will be circulated for consideration at Step 3 at the 38th Session of the CCFAC for advancement for adoption at Step 5/8 by the Codex Alimentarius Commission at its subsequent Session.

Project Document

Proposed Draft Code of Practice for the Reduction of Chloropropanols during the Production of Acid-Hydrolysed Vegetable Protein (acid-HVP) and Products that Contain Acid-HVP

PREPARED BY: the 37th Session of the Codex Committee on Food Additives and Contaminants

1. The purposes and the scope of the standard

To develop a draft Code of Practice for the reduction of chloropropanols in production of acid-hydrolysed vegetable protein (acid-HVP) and products that contain acid hydrolysed vegetable protein with the intention of reducing the concentration of chloropropanols, such as 3-MCPD, in the resulting acid-HVP and acid-HVP containing products. A first draft of the Code of Practice will be written by the United Kingdom, in consultation with other member countries.

2. Its relevance and timeliness

Conditions that can be controlled during the production of acid-HVP, such as pH, temperature and neutralisation processes, affect the concentration of 3-MCPD and other chloropropanols in the final product. A Code of Practice will provide a means of reducing the concentration of the process contaminants, chloropropanols, which are a hazard to human health. It will carry forward information included in previous discussion papers on chloropropanols.

3. The main aspects to be covered

The draft Code of Practice will cover the parameters to be controlled during the production of acid-HVP and acid-HVP containing products and the conditions to be adopted for these parameters. In addition, it will contain supporting scientific information to demonstrate the reduction of 3-MCPD achieved by adopting the recommendations in the Code of Practice.

4. An assessment against the Criteria for the Establishment of Work Priorities

This proposal is consistent with the following Criteria for the Establishment of Work Priorities:

- a) **Consumer protection from the point of view of health and fraudulent practices.** (By reducing consumer dietary exposure to chloropropanols from acid-HVP and associated products).

5. Relevance to the Codex strategic objectives

This proposal is consistent with the Strategic Vision statement of the Strategic Framework 2003-2007.

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

This new work is recommended in the Discussion Paper on Chloropropanols (CX/FAC 05/37/25)

7. Identification of any requirements for and availability of expert scientific advice

The 37th CCFAC recommends a request that JECFA conduct an exposure assessment from all sources.

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

None.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the timeframe for developing a standard should not normally exceed five years.

If the Commission approves, in 2005, that the Proposal for this New Work should proceed, the draft Code of Practice will be circulated for consideration at Step 3 at the 38th Session of the CCFAC. Advancement to Step 5 is planned for 2007 and an additional Session of the CCFAC might be necessary to finalise the revision for adoption at Step 8 by the subsequent Session of the Codex Alimentarius Commission.

PROJECT DOCUMENT

Proposed Draft Revision of the Codex Standard for Sweet Cassava

Section 1 – Definition of Produce and Section 3 – Provisions concerning Sizing
of the Codex Standard for Sweet Cassava

Prepared by the 12th Session of the Codex Committee on Fresh Fruits and Vegetables

1. The purposes and scope of the Standard:

The purpose of this request is to revise the definition for “sweet cassava” (Section 1) and the size specifications (Section 3).

2. Its relevance and timeliness:**(i) Hydrogen Cyanide (HCN) Level that defines sweet cassava for direct consumption**

Fijians and Tongans have been consuming cassava varieties cultivated in their respective islands for many years as one of their staple foods. These cassava varieties undergo minimal preparation, normally boiling or baking. The levels of hydrogen cyanide in these cassava varieties range from 10 – 220 mg/kg of fresh cassava (refer to Table 1 in Annex 1). No adverse health effects have been recorded in both islands associated with the consumption of these cassava varieties.

With the increasing migration of Fijians and Tongans to mainly New Zealand, Australia and the United States, export of peeled raw frozen cassava has increased over the past 30 years, making cassava a major export commodity. Although the export quantity and value (refer to Table 2 in Annex 2) may not be significant compared to foods exported by developed countries, the amounts exported supplement the food supply of Fijians and Tongans living overseas and the foreign earnings contribute significantly to the local island economies and more so generate income to small farm holders.

The Codex Standard for Sweet Cassava was adopted in 2003¹⁸. Subsequently, the Food Standard Australia New Zealand (FSANZ) adopted in May 2004 a new standard for cassava in accordance with the Codex standard. The FSANZ standard classified cassava varieties other than sweet cassava under their “*Prohibited and Restricted Plants and Fungi, Schedule 1*”. Plants in Schedule 1 must not be intentionally added to food or offered for sale as food. Should Australia and New Zealand enforce their new standard for cassava, the export of cassava from Fiji and Tonga may be jeopardized.

It is noted that due to lack of quantitative toxicological and epidemiological information, a safe level of intake of cyanogenic glycosides could not be established by Joint FAO/WHO Expert Committee on Food Additives (JECFA)¹⁹. However, in the interest of differentiating between “*sweet*” and “*bitter*” varieties and in addressing concerns related to the potential excessive intake of cyanogenic glycoside from both varieties, the Codex Committee on Fresh Fruits and Vegetables (CCFFV) decided to add a footnote to define the term “*sweet*” cassava varieties as those that contain less than 50 mg/kg hydrogen cyanide (fresh weight basis)²⁰. It is also noted that the level was only proposed to differentiate between cassava varieties as opposed to establishing a maximum level and the CCFFV was of the opinion that the level was not subject to endorsement *per se*²¹.

Thus, setting a level of no more than 50 mg/kg of hydrogen cyanide to differentiate “*sweet*” and “*bitter*” are empirical judgments that are not based on science hence should be revised.

¹⁸ ALINORM 03/41, para. 58, Appendix V.

¹⁹ ALINORM 03/35, para.19.

²⁰ ALINORM 03/35, para. 20.

²¹ ALINORM 03/35, para. 21 & 22.

(ii) Sizing of cassava

The normal length of cassava which Fiji and Tonga use for boiling ranges from 10-20 cm and could be longer for baking. The export of cassava is targeted for direct consumption of Fijians and Tongans overseas. The most commonly used method of cooking overseas is boiling, hence the length of the products is such that the consumer puts it directly into the pot. In order to reflect the products currently traded in the international markets, the length of the cassava should not be less than 10 cm instead of 20 cm.

(iii) Request for review

Given that cassava is one of the staple foods and one of the major export commodities of Fiji and Tonga, to ensure that the standard would be applicable at both the domestic and international level, Fiji and Tonga therefore request the following:

- 1a. to remove the use of the hydrogen cyanide level as a criteria to differentiate “sweet” and “bitter” cassava varieties;

and

- 1b. to review the exiting Codex standard in terms of a hydrogen cyanide level for all cassava varieties that is safe for human consumption;

and

2. to amend the provision for the size of cassava to be “not less than 10 cm” instead of “not less than 20 cm”.

3. The main aspects to be covered:

If the CCFV recommends and the Commission approves this work, the sections of the Standard to be reviewed include:

- Section 1: Definition of Produce
- Section 3: Provision concerning sizing

In addition, consequential amendments to relevant sections of the Standard derived from the revision to Sections 1 and 3 to accommodate other varieties of cassavas fit for human consumption as appropriate.

4. An assessment against the *Criteria for the Establishment of Work Priorities*:

With the increasing migration overseas of Fijians and Tongans, export of peeled raw frozen cassava to New Zealand, Australia and the United States has increased in the past 30 years to ensure that their staple food is readily available in their new country of residence. Hence, cassava has become one of the major export commodities and foreign exchange earnings for the two islands.

Since no adverse health effects have been reported in Fiji or Tonga associated with the consumption of their cassava varieties, there is a potential that the production and export of these particular commodities would be jeopardized. Therefore, the proposal for the revision of the Codex Standard for sweet cassava is consistent with the *Criteria for the Establishment of Work Priorities* of the Codex Alimentarius Commission Procedural Manual, in particular the criterion:

- i. Volume of production and consumption in individual countries and volume and pattern of trade between countries; and
- ii. International and regional market potential.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in Objectives 2 and 6 of the Codex Strategic Objectives, which are:

- Objective 2: to promote widest and consistent application of scientific principles and risk analysis, including promoting the collection of data from developing countries and from all regions of the world so that the risk analysis is based on global conditions and requirements; and

Objective 6: to promote maximum application of Codex standard for domestic regulation and international trade.

6. Information on the relation between the proposal and other existing Codex documents:

This proposal is related to the existing Codex Standard for Sweet Cassava.

7. Identification of any requirement for and availability of expert scientific advice:

Given that the hydrogen cyanide levels of the commonly consumed cassava varieties in Fiji and Tonga for many years exceeds the level specified in the Codex standard for sweet cassava and the fact that no adverse effects of these levels have been reported in the two islands to be associated with their consumption, scientific advice is required on the following:

- i. Confirmation of the hydrogen contents of cassava varieties grown in Fiji and Tonga in the raw and cooked form.
- ii. Epidemiological evidence indicating that levels of HCN well above the existing Codex standard do not cause health problems.
- iii. Toxicological evaluation, if necessary.

8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for:

Technical assistance by JECFA, WHO and FAO to substantiate scientific advice in Section 7 above, as appropriate.

9. The proposed time-line for completion the new work, including the start date, the proposed date for Adoption at Step 5, and the proposed date for adoption by the Commission

Start Date:	2006
Proposed Date for Adoption at Step 5:	2008
Proposed Date for Adoption by the Commission:	2010

TABLE 1
HYDROGEN CYANIDE CONTENTS OF CONSUMABLE CASSAVA VARIETIES
IN TONGA AND FIJI

Variety	TONGA ¹	FIJI ²
	Hydrogen Cyanide Content (mg/kg)	Hydrogen Cyanide Content (mg/kg)
Tano'a (Hahake)	211	-
Tano'a (Hihifo)	153	-
Lepa (Hihifo)	164	-
Silika (Hahake)	110	-
Silika (Hihifo)	159	-
Mataki'eua (Hahake)	91	-
Mataki'eua (Hihifo)	128	-
Engeenga nonou (Hahake)	81	-
Engeenga nonou (Hihifo)	111	-
Engeena loloa (Hahake)	126	-
Fisi (Sokobaru – Hihifo)	150	-
Kasaleka	-	62
Aikavitu	-	42
Manioke	-	19
Yabia Damu	-	101
Yabia Valu	-	93
Sokobale	-	36
Vulatolu	-	70
Coci	-	55
Merelesita 2	-	90
Merelesita	-	14
Vula tolu 2	-	21
Noumea	-	107
Navolau	-	107
Beqa	-	121
New Guinea	-	80

¹ - CRD 4, 8th Session of CCNASWP (Joint FAO/WHO Coordinating Committee for North America and South West Pacific).

² - CRD 3, 8th Session of CCNASWP.

**TABLE 2:
EXPORT OF CASSAVA 1999 – 2003 FROM TONGA¹ AND FIJI²**

Year	Tonga: Quantity³ (mt)	Tonga: Value (US\$m)	Fiji: Quantity⁴ (mt)	Fiji: Value (US\$m)
1999	965	0.20	817	0.61
2000	533	0.11	754	0.49
2001	305	0.06	937	1.89
2002	459	0.11	1,120	1.18
2003	639	0.19	1,623	1.39

¹ - Source: Tonga Foreign Trade Reports.

² - Source: CRD 3 of the 8th Session of CCNASWP.

³ - 70% to New Zealand; 26% to United States of America; and 4% to Australia on average for the 5 years of Tonga's exports of cassava, which is approx. 1.36% of the total exports (food and other products).

⁴ - 38% to New Zealand; 3% to United States of America; and 59% to Australia on average for the 5 years of Fiji's exports of cassava..