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codex alimentarius commission



FOOD AND AGRICULTURE
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WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

ENGLISH ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Sixty-second Session, FAO Headquarters, Rome, 23 – 26 June 2009

CRITICAL REVIEW FOR THE ELABORATION OF CODEX STANDARDS AND RELATED TEXTS

MONITORING PROGRESS OF STANDARDS DEVELOPMENT

- 1) The Executive Committee agreed at its 56th Session that the session held immediately prior to the Commission would review proposals for new work, while the session held between the sessions of the Commission would monitor standards development. However, as the Executive Committee did not meet between the sessions of the Commissions held in 2008 and 2009, the 62nd Session will consider also the monitoring of standard development. The standards and related texts submitted to the Commission for adoption at Steps 5, 5/8 or 8 are considered in document CX/EXEC 09/62/2 and all other texts under development in the Elaboration Procedure are listed in the present document.
- 2) The format included in the Strategic Plan 2008-2013 was used in the presentation of the critical review, as follows. The Job Identification Number provides information on standards and related texts that were approved as new work from 2004 onwards. As the Committee needs to know the date when new work was initiated for all standards and related texts under elaboration, the first column in the Table indicates either the Identification Number, or the year when new work was approved, or the year when work actually started, as applicable. The target year is the year by which the text is to be adopted at Step 8, as agreed by the Commission on the basis of the project document (from 2004 onwards), or the date specified by the Committee at another stage of the process, where applicable.
- 3) The output codes are specified in Part 2 of the Strategic Plan: 1.1: Review and develop Codex standards and related texts for food safety; 1.2: Review and develop Codex standards and related texts for food quality; 1.3: Review and develop Codex standards and related texts for food labelling and nutrition; 1.4: Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis.
- 4) Scientific advice is mentioned not only when it has been required, but when it has been provided. The last column presented in the Draft Strategic Plan referred to advice from the Executive Committee and may be included if the Committee takes specific decisions, which could be presented in a Tabular form in an Annex.
- 5) The comments received from Chairpersons or host countries of the committees concerned are included in the Tables. If further comments are received they will be presented as room documents to the Executive Committee.

6) In accordance with Rule V.2 of the Rules of Procedure and with Paragraphs 5-8 in Part 2 “Critical Review” of the Procedures for the Elaboration of Codex Standards and Related Texts, the Executive Committee is hereby invited to review the status of development of draft standards against the timeframe agreed by the Commission. In particular, the Executive Committee may propose an extension of the time frame; cancellation of work; or propose that the work be undertaken by a Committee other than the one to which it was originally entrusted.

7) To facilitate the conduct of monitoring progress of standards development, the 58th Session of the Executive Committee (June 2006) had agreed on the following criteria to be applied:

- When progress on a standard is delayed due to the need for scientific advice, the Executive Committee could encourage FAO and WHO to schedule an expert consultation to provide such advice in a timely manner, and recommend suspension of work until such time as scientific advice became available;
- When scientific advice has been provided and a standard has been under consideration for more than five years, the Executive Committee should urge the Committee concerned to take action within a specified timeframe;
- When an item has been considered for several sessions without any progress and there is no prospect of reaching consensus, the Executive Committee could propose suspension of work at a particular Step in the Elaboration Procedure for a specified period of time or discontinuation of work, or corrective action to be taken to achieve progress, fully taking into consideration the information provided by the subsidiary body concerned.¹

¹ ALINORM 06/29/3A, para. 47. The criteria were endorsed by the Commission (ALINORM 06/29/41, para. 13).

Codex Committee on Food Additives	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Guidelines and Principles for substances used as processing aids	N04-2008	2011	2/3	1.1		
Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	ongoing		various steps	1.1	JECFA ongoing	
Amendments to the International Numbering System for Food Additives (CAC/GL 36-1989)	ongoing		1/2/3	1.1		
Specifications for the Identity and Purity of Food Additives arising from the 71 st JECFA meeting (CAC/MISC 6)	ongoing		1/2/3	1.1	JECFA ongoing	
<p>Comments by the Chairperson/host country of the Committee:</p> <ul style="list-style-type: none"> ● GSFA is still the priority of this Committee. During the 41st CCFA, ways to expedite the work on GSFA has been seriously discussed and it was agreed that the Committee therefore agreed to issue a Circular Letter, requesting comments and innovative proposals to expedite its work on the GSFA and to request the Codex Secretariat to prepare a consolidated document based on these proposals. The Committee noted that the proposals should be submitted by mid July 2009 so that the Codex Secretariat would be able to analyse them and circulate the document for comments in advance of the next session. A discussion paper prepared by the Codex Secretariat will be discussed at the 42nd CCFA. ● With reference to the work on the draft Guidelines and Principles for Substances used as processing aids, the Committee decided to return the proposed draft to the electronic Working Group for further elaboration since many issues were still to be solved. However, in view of the very constructive comments submitted at the session, there are good possibilities that this work could be completed before 2011, as indicated in the project document. 						

Codex Committee on Contaminants in Foods						
Proposed Draft Maximum Levels for Total Aflatoxins in Brazil Nuts	N11-2008	2011	2/3	1.1	68 th JECFA	The 68 th JECFA considered the impact of different hypothetical limits of total aflatoxins in tree nuts, including Brazil nuts, on dietary intake.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Fats and Oils						
Draft List of Acceptable Previous Cargoes	1999		7	1.1	FAO/WHO Technical Meeting held in November 2006	Retained at Step 7 pending further progress on the establishment of mechanisms and procedures that could be used to apply the criteria.
Proposed Draft List of Acceptable Previous Cargoes	1999		3	1.1		Returned to Step 3 for comments, with the addition of fructose. Agreed that any proposals for addition or deletion of substances from the list must be supported by scientific evidence. Also agreed to seek government comments on the mechanisms and procedures that could be used to apply the criteria to assess the acceptability of substances as previous cargoes using the <i>Working Principles for Risk Analysis</i> , including the evaluation of substances without ADI, a “modus operandi” to address this issue in a timely manner and the process for inclusion of new substances based on proposals from Members arising from new scientific information and data.
Proposed Draft Amendments to the Standard for Named Vegetable Oils: Amendment to Total Carotenoids in Unbleached Palm Oil	N01-2005	2007	4*	1.2		Propose to the 32 nd Commission to discontinue the work on amendments to the total carotenoids, as proposed by Indonesia based on its study that low total carotenoids levels in unbleached palm oils were principally attributed to varietal characteristics and associated with varieties of less significance for the production of palm oils in Indonesia and that the current levels were adequate.

Proposed Draft Amendment to the Standard for Olive Oils and Olive Pomace Oils: Linolenic Acid	2003		3	1.2		Returned to Step 3, presented as two alternative proposals for a footnote to the level of linolenic acid. Would recommend the discontinuation of work if no agreement could be reached on the two alternative proposals for a footnote to the level of linolenic acid at the next session.
<p>Comments by the Chairperson/host country of the Committee (see also above):</p> <p>This was the first session hosted by Malaysia since being designated as the host government of CCFO. It is with great satisfaction to report that the session was successfully concluded.</p> <p>Significant progress has been made on some of the issues which have been discussed for more than 5 years namely the issue on Rice Bran Oil, Proposed Draft Criteria and Draft List of Acceptable Previous Cargoes. For other issues, a clear sense of direction on how to move forward in future sessions of the Committee has been set. Several proposals for new work were tabled at the session. These have been advised to be improved and resubmitted for consideration at the next session.</p> <p>The successful conclusion of this session was due to the sincere efforts of Delegations to try to compromise in order to resolve differences in positions.</p>						

Codex Committee on Fish and Fishery Products						
Draft Standard for Sturgeon Caviar	2003		6	1.1 1.2		Some delays due to issue of the scope, as well as substantial comments on some other sections put forward at each session, most of which were solved at the last session,. The next session (September 2009) will concentrate on the finalisation of the additives section, which would allow CCFFP to finalise the standard.
Draft Code of Practice for Fish and Fishery Products (Lobsters and Crabs)	ongoing		6	1.1 1.2		The 31 st CAC returned the section on Lobsters in the Code of Practice to Step 6 due to lack of consensus on the use of chlorine. The section on Crabs was already at Step 6.
Proposed Draft Code of Practice for Fish and Fishery Products (smoked fish)	ongoing		3	1.1 1.2		The section on smoked fish is under consideration in conjunction with the development of the corresponding standard. All other sections in the Code have been adopted earlier

Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat	2001		3	1.1 1.2		The main issues in the standard were moisture content and use of additives. CCFFP agreed to develop a code of practice in addition to the standard to solve several technical issues. Both standard and code had been held at Step 4.
Proposed Draft Code of Practice on the Processing of Scallop Meat	N02-2005	2008	3	1.1 1.2		The main issues in the development of the standard were solved at the last session since agreement was reached on the scope, the general approach to uptake of water and the use of additives and both documents were sent for comments at Step 3.
Proposed Draft Standard for Smoked Fish, Smoked-Flavoured Fish and Smoke-Dried Fish	1996		3	1.2		Delays in the initial preparation of the draft and need to clarify the scope. The last session clarified the scope, considered several sections in detail, made a number of changes and returned the text to Step 3 as amended at the session.
Draft List of Methods for the Determination of Biotoxins in the Standard for Raw and Live Bivalve Molluscs			6	1.1		The methods section is part of the Standard for Raw and Live Bivalve Molluscs adopted at the 31 st CAC. At the moment there are no validated methods for biotoxins and this question is kept under review in the Committee.
Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products	2007	2010	3	1.2		
Proposed Draft Standard for Fish Sauce	N02-2007	2011	2/3	1.2		
Proposed Draft Amendment to the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets – Breaded or in Batter (Nitrogen Factors)	N01-2007	2009	2/3	1.2		
Proposed Draft Standard for Fresh/Live and Frozen Abalone (<i>Haliotis spp</i>)	N03-2007		2/3	1.1 1.2		

Comments by the Chairperson/host country of the Committee :						
Codex Committee on Food Hygiene						
Proposed Draft Guideline for Control of <i>Campylobacter</i> and <i>Salmonella</i> spp. in Chicken Meat	N08-2007	2010	2/3	1.1	JEMRA	
Proposed Draft Annex on Leafy Green Vegetables Including Leafy Herbs to the Code of Hygienic Practice for Fresh Fruit and Vegetables	N04-2008	2012	2/3	1.1		
Proposed Draft Code of Hygienic Practice for <i>Vibrio</i> spp. in Seafood	N05-2008	2012	3	1.1	JEMRA risk assessments on <i>Vibrio</i> spp.	
Annex on Control Measures for <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> in Molluscan Shellfish to the Proposed Draft Code of Hygienic Practice for <i>Vibrio</i> spp. in Seafood	N05-2008	2012	2/3	1.1		

Comments by the Chairperson/ host country of the Committee:

Guidelines for the Control of *Campylobacter* spp. and *Salmonella* spp in Chicken Meat.

A number of Delegations noted their support for the progress made by the lead Delegations of Sweden and New Zealand. The draft is divided into three sections: 1) Good Hygiene Practices; 2) Hazard-based controls; and 3) Risk-based control measures.

Initially, the scope of work was limited to broilers, however, at the request of some developing countries, the Executive Committee recommended it be broadened to consider hens and older chickens. To date, no delegation has been able to provide data on the latter, and thus, given currently available information, the work will continue to be focused on broilers. The additional commodities will be added as annexes as information becomes available. There was general support for the development of a web-based risk management decision support tool. The committee agreed to request JEMRA to develop the web-based decision support tool.

Because of the need for additional data, the committee agreed that a Circular Letter be issued to obtain additional data (due February 2009) and that an Expert Meeting be organized by JEMRA. Given the substantial amount of work still pending, the CCFH agreed to return the draft to Step 2 for further elaboration.

Draft Annex on Leafy Green Vegetables Including Leafy Herbs to the Code of Hygienic Practice for Fresh Fruits and Vegetables.

This work was conducted via an electronic workgroup lead by the Delegation of the United States. Overall the draft was well received but still a lot of work needs to be conducted. In particular, there was consensus on the need for seeking additional data on small-scale operations. The committee concluded to

request a Circular Letter we issued to request more information on large and small-scale operations with specificity on the particular commodity produced. The CCFGH agreed to return the draft to Step 2 and incorporate additional information obtained from responses to the Circular Letter.

Draft Code of Hygienic Practice for Pathogenic *Vibrio* Species in Seafood.

The Delegation of Japan leads this effort. The CCFH reviewed the work conducted by the inter-session and the intra-session working groups. We reviewed the current draft one paragraph at a time, made multiple changes, and added a reference to the “Five Keys to Safer Food (WHO)” to the Consumer Education section.

The committee agreed to return the proposed draft to Step 3. The committee also agreed to establish a physical working group, led by Japan that would meet immediately before the next session of CCFH.

Codex Committee on Food Import and Export Inspection and Certification Systems						
Proposed draft Principles and Guidelines for the Conduct of Foreign on-site Audits and Inspections	N07-2008	2012	2/3	1.4		

Comments by the Chairperson/host country of the Committee:

The 17th Session of CCFICS had a substantive discussion of a draft document prepared by a physical work group and acknowledged the substantial progress made on the development of a common understanding of audit and inspection of an exporting country’s inspection and certification system and on the scope and status of the document (as an Annex to CAC/GL 26-1997) as well as a level of consensus reached on the principles that would guide the further elaboration of the guidelines.

However, in view of the time needed to elaborate the guidelines supporting the application of these principles and the time constraints at the 17th session of the Committee agreed to continue the consideration of the document at its next session.

In order to facilitate the discussion at the next session, the Committee agreed to establish a physical working group, chaired by Australia, open to all members and observers and working in English, French and Spanish and in accordance with the Guidelines on Physical Working Groups² to prepare revised proposed draft principles and guidelines. The Delegation of the United States offered to host the working group in June/July 2009. The working group will meet in the US from 7 – 11 July 2009 and will take into account the comments made at the 17th session; discuss the detailed descriptions of the principles; build the new text on the basis of the parent document; and ensure that no useful concepts included in the existing Annex of the parent document be lost. The outputs of the physical working group will be circulated at Step 3 for comment and consideration at Step 4 at the 18th Session of CCFICS to be held in March 2010.

² Procedural Manual of the Codex Alimentarius Commission

The work is expected to be completed within the five year timeframe.

Codex Committee on Fresh Fruits and Vegetables						
Proposed Draft Standard for Bitter Cassava	N03-2005	2008	6 and 8	1.2	JECFA evaluated cyanogenic glycosides in 1992 and concluded that safe level of intake could not be estimated (lack of quantitative data)	The 31 st CAC returned the labelling section to Step 6 for comments, in particular on the preparation instructions, for consideration by the 15 th CCFFV (2009) and endorsement by the 38 th CCFL (2010) and to hold the other sections at Step 8, with a view to the adoption of the Standard by the Commission in 2010.
Draft Standard for Apples	1999		6	1.2		Adopted at Step 5 by the 31 st CAC.
Proposed Draft Revised Standard for Avocado (CODEX STAN 197-1995)	N19-2008	2011	2/3			Approved as new work by the 31 st CAC
Proposed Draft Standard for Chilli Peppers	N17-2008	2011	2/3			Approved as new work by the 31 st CAC
Proposed Draft Standard for Tree Tomato	N18-2008	2011	2/3			Approved as new work by the 31 st CAC
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Methods of Analysis and Sampling						
Proposed Draft Guidelines on Criteria for Methods for the Detection and Identification of Foods Derived from Biotechnology	N09-2008	2011	2/3			Proposed change in the scope to be considered under Agenda Item 12
Proposed Draft Revision of the <i>Guidelines on Measurement Uncertainty</i>	N10-2008	2011	2/3			

Comments by the Chairperson/host country of the Committee:

Codex Committee on Nutrition and Foods for Special Dietary Uses						
List of Methods for Dietary Fibre	1995		6	1.3 1.4		The Table of Conditions for Nutrient Contents (Part B: Provisions on Dietary Fibre) in the <i>Guidelines for Use of Nutrition and Health Claims</i> (CAC/GL 23-1997) is at Step 8 for adoption by the 32 nd CAC: The methods were returned to Step 6 by the 30 th CCNFSDU.
Proposed Draft Additional or Revised Nutrient Reference Values (NRVs)	N06-2008	2012	2/3	1.3		

Comments by the Chairperson/host country of the Committee:

Codex Committee on Processed Fruits and Vegetables						
Proposed Draft Guidelines for Packing Media on Canned Vegetables	1998		3	1.2		Discontinued as separate Guidelines by the 24 th CCPFV (2008). Provisions for packing media for canned vegetables are included in Section 3.1.3 for adoption at Step 5/8 and inclusion in the main body of the Draft Standard for Certain Canned Vegetables for adoption at Step 8 (see CX/EXEC 09/62/3 & ALINORM 09/32/9)
Proposed Draft Sampling Plan including Methodological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media	N04-2007	2011	2/3	1.4		

Comments by the Chairperson/host country of the Committee (comments on Step 8 and 5/8 standards are included in CX/EXEC 09/62/2):

The Codex Committee on Processed Fruits and Vegetables addresses all processed fruits and vegetables excluding fruit juices, nectars, and related products. The Committee was reactivated in 1998 following the recommendation of the Codex Alimentarius Commission to revise existing Codex standards to make them simpler

and horizontal thus facilitating their acceptance by governments. In compliance with this decision, the Committee initiated the revision of its 37 standards for various processed fruits and vegetables. In the course of the revision, the Committee noted that many commodities share the same or similar provisions hence allowing the grouping of certain commodity standards in more general standards covering all or certain group of products.

In addition, the approval of new work for the revision of the Standards for Table Olives and Grated Desiccated Coconut will allow, in the case of table olives, the completion of the revision of existing standards for processed vegetables (excluding dried and quick frozen vegetables), and in the case of grated desiccated coconut, the start of work on the revision of another set of standards for dry and dried produce. These were kept as stand-alone standards due to their specific characteristics. Furthermore, the establishment of a working group on priorities will assist the next session of the Committee (2010) by providing recommendations on the approach to the revision of the remaining standards for canned fruits and the available quick frozen fruits and vegetables standards. Thereby reducing the workload of the Committee and improving the output for the upcoming sessions.

Codex Coordinating Committee for Asia						
Proposed Draft Standard for Non Fermented Soybean Products	N06-2005	2009	2/3	1.2		Due to time constraints and in view of the late availability of the redrafted Standard, the Committee agreed to postpone discussion and return the Proposed Draft Regional Standard to Step 2 for a second time. The Standard covers a wide range of non-fermented soybean products in the region, which should be classified and defined appropriately.
Proposed Draft Regional Standard for Chili Sauce	N05-2007	2011	2/3	1.2		The electronic Working Group will redraft the Standard on the basis of the comments submitted and the discussion held.

Comments by the Chairperson/host country of the Committee:

Proposed Draft Standard for Non Fermented Soybean Products will be redrafted by electronic working group and circulated at Step 3 to be discussed at the next Session of the CCASIA. In view of the complexity of the work due to the diversity of the products covered by the standard, the proposed draft standard may not be finalized at the next Session.

Proposed Draft Regional Standard for Chili Sauce will be redrafted by electronic working group and circulated at Step 3 to be discussed at the next Session of the CCASIA with a view to finalizing the standard. Since the Coordinating Committee just had a general discussion on the proposed draft Regional Standard, the next session should allocate sufficient time to consider the proposed draft section by section.

Codex Coordinating Committee for the Near East						
Proposed Draft Code of Practice for Street Vended Foods	2001		2/3	1.1		
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Food Labelling						
Draft Amendment to the Guidelines for Organically Produced Foods (Ethylene for other uses)	N10-2006	2008	6	1.3		The use of ethylene for kiwifruit and bananas was adopted by CAC31 CCFL37 agreed to return other possible uses of ethylene to Step 6 for comments on the justification of these uses against the criteria in Section 5.1 of the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods</i> and consideration by the next session of the Committee
Draft Amendment to the General Standard (Draft Recommendations for the Labelling of Foods obtained through certain techniques of GM/GE): Definitions	1996		7	1.3		Highly controversial. Up to now there was no consensus on the consideration of the definitions (initially proposed as an amendment to the General Standard) separately from the other recommendations. At CCFL37 several delegations proposed discontinuation of the work on the definitions noting that they were linked to a paper that was no longer under discussion. Several other delegations clarified that the definitions were an amendment for inclusion in the <i>General Standard for the Labelling of Prepackaged Foods</i> (CODEX STAN 1-1985) because 4.2.2 of the General Standard made reference to food or food ingredients obtained through biotechnology without defining this term. They proposed the definition be advanced

						<p>to Step 8 for adoption. Some proposals for amendments were made but the Committee did not consider these but agreed that they could be considered at the next session of the Committee – the draft amendments were retained at step 7. There may be the possibility to discuss these independently from the guidelines at the next session.</p>
<p>Proposed Draft Guidelines for the Labelling of Foods obtained through certain techniques of GM/GE: Labelling Provisions</p>	1996		3	1.3		<p>Highly controversial.</p> <p>The 59th CCEXEC agreed to reconsider this question <u>at its 61st Session in June 2008</u> after the 36th session of the CCFL (May 2008). However, the monitoring of standards was considered by the 60th EXEC (December 2007) and therefore was not on the Agenda of the 61st Session (according to agreed practice when CCEXEC is held between meetings of the CAC). The 62nd CCEXEC is invited to discuss this item.</p> <p>CCFL35 had agreed that: “the time frame for the completion of this work was four years.”</p> <p>The item has now been discussed at two subsequent sessions and a text has been developed collecting existing guidance in Codex texts that can be applied to the labelling of GM/GE. While there was no major disagreement about the text of the recommendations, there was no consensus on the chapeau introducing the text. Several versions were developed and the text including these was circulated for comments at step 3.</p>

Proposed Draft Revised Guidelines on Nutrition Labelling (Section 3.2 Listing of Nutrients)	N16-2008	2015	3	1.3		The physical working group was held just prior to the CCFL37 and the time for commenting had been very short – the revised proposal was circulated at step 3. A number of requests were submitted to the CCNFSDU.
Proposed Draft Recommended Principles and criteria for Legibility of Nutrition Labelling	N16-2008	2013	3	1.3		As above.
Comments by the Chairperson/host country of the Committee:						

Codex Committee on Pesticide Residues						
Proposed Draft and Revised Draft MRLs	ongoing		4, 6 and 7	1.1	JMPR ongoing	
Proposed Draft Revision of the Guidelines on the Estimation of Uncertainty of results for the determination of Pesticide Residues (CAC/RCP 59-2006)	N13-2008	2012	3	1.1 1.4		
Proposed Draft Principles and Guidance for the Selection of Representative Commodities for the Extrapolation of MRLs to Commodity Groups				1.1		Initially it was approved by the CAC under the revision of the Codex Classification of Food and Animal Feeds. The document intends to provide principles by which representative commodities should be described in order to facilitate the establishment of MRLs for minor uses and specialty crops by extrapolation of MRL data. However the Committee at its 40th Session had decided that this document should be developed separately from the above Classification (ALINORM 08/31/24, paras 113-115).

Codex Committee on Milk and Milk Products						
Draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks	2003		6	1.2		The 7 th CCMMP agreed on a target date of 2010. Adopted at Step 5 by the 31 st CAC. A physical Working Group will meet imeditaely prior to the next session of the CCMMP to facilitate discussion at its CCMMP session and further progress of the work in the Step procedure,
Proposed Draft Standard for Processed Cheese	2002		2/3	1.2		Some controversial issues related to the scope of the standard and composition requirements in view of the wide range of products concerned. The physical Working Group, which met in Brussels in January 2009, was unable to reconcile very divergent positions concerning the nature and composition of the products to be covered by the standard and prepare a revised text for consideration at the next CCMMP session.
Comments by the Chairperson/host country of the Committee:						