

May 2005

# codex alimentarius commission **E**



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 6

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

*Twenty-eighth Session, FAO Headquarters, Rome, Italy  
4 – 9 July 2005*

#### LIST OF PROPOSED DRAFT STANDARDS AND RELATED TEXTS SUBMITTED AT STEP 5

The Commission is invited to adopt as *Draft Standards, Codes of Practice* or other recommendations, a number of *Proposed Draft Texts* submitted at Step 5 of the Uniform Procedure for the Elaboration of Codex Standards and Related Texts. These texts are listed in the Annex and if adopted will be advanced to Step 6 for further government comments and consideration by the Codex Committees concerned.

## ANNEX

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**PROPOSED DRAFT STANDARDS AND RELATED TEXTS SUBMITTED AT STEP 5**


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<b>Codex body</b>	<b>Subject</b>	<b>Reference</b>	<b>Notes</b>
CCASIA	Proposed Draft Standard for Ginseng Products	ALINORM 05/28/15; para 14-26, Appendix II	For consideration by the Commission and further elaboration in the Codex process, preferably by the Codex Committee on Processed Fruits and Vegetables (CCPFV), as an international standard
CCFAC	Proposed draft revised Preamble of the GSFA	ALINORM 05/28/12; para. 64 and Appendix VII	
CCFAC	Proposed draft Maximum Level for Total Aflatoxins in unprocessed almonds, hazelnuts and pistachios	ALINORM 05/28/12; para. 141 and Appendix XXII	
CCFAC	Proposed draft Maximum Levels for Cadmium in marine bivalve molluscs (excluding oysters and scallops) and in cephalopods (without viscera) and in polished rice	ALINORM 05/28/12; para. 175 and Appendix XXVI	
CCFFP	Proposed Draft Standard for Sturgeon Caviar	ALINORM 05/28/18; para. 148, Appendix VI	
CCFH	Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Ready-to-eat Foods	ALINORM 05/28/13; para. 98 and Appendix II	
CCFH	Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management	ALINORM 05/28/13; para. 132 and Appendix III	
CCFH	Proposed Draft Code of Hygienic Practice for Eggs and Egg Products	ALINORM 05/28/13; para. 156 and Appendix IV	
CCFL	Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods: Quantitative Declaration of Ingredients	ALINORM 05/28/22; para. 80 and Appendix II	
CCFO	Proposed Draft Amendment to the Standard for Named Vegetable Oils; Inclusion of Rice Bran Oil	ALINORM 05/28/17; para. 43, Appendix V	

<b>Codex body</b>	<b>Subject</b>	<b>Reference</b>	<b>Notes</b>
CCNEA	Proposed draft Regional Standard for Canned Humus with Tehena (Processed Chick Peas with Tehena)	ALINORM 05/28/40; para. 34, Appendix III	
CCNEA	Proposed draft Regional Standard for Canned Foul Medames (Processed Fava Beans)	ALINORM 05/28/40; para. 43, Appendix III	
CCNEA	Proposed draft Regional Standard for Tehena	ALINORM 05/28/40; para. 53, Appendix III	
CCPFV	Proposed draft Codex Standard for Processed Tomato Concentrates	ALINORM 05/28/27; para. 48 and Appendix II	
CCPFV	Proposed draft Codex Standard for Preserved Tomatoes	ALINORM 05/28/27; para. 76 and Appendix III	
CCPFV	Proposed draft Codex Standard for Certain Canned Citrus Fruits	ALINORM 05/28/27; para. 89 and Appendix IV	
CCPR	Proposed Draft Maximum Residue Limits	ALINORM 05/28/24; Appendix VI	
CCPR	Proposed Draft MRLs for Dried Chili Peppers including the MRL for Spices	ALINORM 05/28/24; paras 179; 183 – 188 and Appendix VII	
CCPR	Proposed Draft Guidelines on the Estimation of Uncertainty of Results	ALINORM 05/28/24; para. 192 and Appendix XII	
CCPR	Proposed Draft Risk Analysis Principles Applied by the Committee on Pesticide Residues	ALINORM 05/28/24; para. 209 and Appendix XIII	
CCRVDF	Proposed Draft Maximum Residue Limits	ALINORM 05/28/31; Appendix V	