

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

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 SUBMITTED TO THE COMMISSION FOR ADOPTION**

- 1) In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2. Critical Review, paragraph 8, the texts submitted to the Commission for consideration for adoption should be examined:
  - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts,
  - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate,
  - for format and presentation, and
  - for linguistic consistency.
- 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.

The draft standards and related texts submitted to the Commission for adoption are listed in the following Tables with notes to draw the attention of the Executive Committee and the Commission to specific issues. There are no comments when no specific problems exist as regards the criteria mentioned in the Critical Review or other related issues and when the texts proposed for adoption have been finalized by consensus in the Committee concerned.

4) 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.

5) This document should be read in conjunction with ALINORM 09/32/5 - List of Draft Standards and Related Texts Submitted to the Commission for Adoption and ALINORM 09/32/6 - List of Proposed Draft Standards and Related Texts submitted at Step 5.

**PART I - DRAFT STANDARDS AND RELATED TEXTS AT STEP 8**

Committee and Document title	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
<b>FAO/WHO Coordinating Committee for Asia</b>						
Draft Standard for Gochujang	N03-2004	2007	8	1.2		CCFA: endorsed by the 39 <sup>th</sup> and 41 <sup>st</sup> sessions CCFL: endorsed CCMAS: endorsed
Draft Standard for Ginseng Products	N01-2004	2007	8	1.2		CCFL: endorsed CCMAS: endorsed
Proposed Draft Regional Standard for Fermented Soybean Paste	N02-2004	2007	5/8	1.2		CCFA: endorsed, except for monopotassium tartrate (INS 336(i)), for which a numerical maximum level should be provided by the CCASIA. CCFL: endorsed CCMAS: endorsed
Comments by the Chairperson/host country of the Committee:						

<b>Codex Committee on Contaminants in Foods</b>						
Proposed Draft Revision to the Preamble of the GSCTF			5/8	1.1		Note on Procedure: No comments were requested at Step 3 due to late availability of the document, but the CCCF decided to forward it for adoption to the Commission due to the progress made at the session.
Draft Code of Practice for the Reduction of Acrylamide in Food	N06-2006	2010	8	1.1		

Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes	N07-2006	2009	8	1.1		
Draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee	N05-2006	2009	5/8	1.1		
Comments by the Chairperson/host country of the Committee:						

<b>Codex Committee on Food Additives</b>						
Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	ongoing		5 and 5/8	1.1	JECFA ongoing	
Proposed Draft Amendments to the <i>International Numbering System for Food Additives</i> (CAC/GL 36-2003)	N07-2005	2007	5/8	1.1		The 37 <sup>th</sup> CCFL considered the amendments and agreed that the proposal to amend the General Standard for the Labelling of Prepackaged Foods to ensure consistency with the amendment proposed to the INS (technological functions) would be submitted to the Commission (see ALINORM 09/32/8).
Proposed Draft Specifications for the Identity and Purity of Food Additives arising from the 69 <sup>th</sup> JECFA meeting	ongoing		5/8	1.1		
Comments by the Chairperson/host country of the Committee: GSFA is still the priority of this Committee. During the 41 <sup>st</sup> CCFA, ways to expedite the work on GSFA has was 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.						

<b>Codex Committee on Food Hygiene</b>						
Proposed Draft Microbiological Criteria for <i>Listeria monocytogenes</i> in Ready-to-Eat Foods (Annex II to the Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Ready-to-Eat Foods (CAC/GL 61-2007)	2001		5/8	1.1		
Proposed Draft Microbiological Criteria for Powdered Follow-up Formulae and Formulae for Special Medical Purposes for Young Children (Annex II to the <i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children</i> (CAC/RCP 66-2008))	N10-2004	2010	5/8	1.1	Several FAO/WHO JEMRA meetings on <i>E. sakazakii</i> , <i>Salmonella</i> and other pathogens in powdered infant formula	Note on Procedure: No comments were requested at Step 3 due to late availability of the document, but the CCFH decided to forward it for adoption to the Commission due to the progress made at the session.
<p>Comments by the Chairperson/host country of the Committee:</p> <p><b>Proposed Draft Microbiological Criteria for <i>Listeria monocytogenes</i> in Ready-to-Eat Foods</b></p> <p>The Delegation of Germany, lead for this discussion, clarified that the use of Annex II was intended to be used within the context of the main document and was specifically linked to Section 5.2.3 <i>Microbiological and Other Specifications</i> of the <i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Ready-to-Eat Foods</i>. A new annex, Annex III, was created from portions of earlier drafts of Annex II to provide further recommendations to competent authorities for the use of environmental microbiological testing and process control verification.</p> <p>The committee agreed to forward the Proposed Draft Microbiological Criteria for <i>Listeria monocytogenes</i> in Ready-to-Eat Foods (Annex II: Microbiological Criteria for <i>Listeria monocytogenes</i> in Ready-to-Eat Foods and Annex III: Recommendations for the Use of Microbiological Testing for Environmental Monitoring and Process Control Verification by Competent Authorities as a Means for Verifying the Effectiveness of HACCP and Pre-requisite Programs for Control of <i>Listeria monocytogenes</i> in Ready-to-Eat Foods) to the Commission for adoption.</p> <p><b>Microbiological Criteria for Powdered Formulae and Formulae for Special Medical Purposes for Young Children</b></p> <p>The committee reviewed the work conducted by an electronic workgroup hosted by Canada. This document had been previously circulated at Step 3 and considered by previous committee meetings. Based on the information provided by the FAO-convened Expert Meeting, it was not necessary to establish a microbiological criterion for <i>Cronobacter</i> sp. The Delegation from Canada informed the committee that a physical meeting that took place immediately prior to the CCFH meeting and concluded to agree with the recommendation.</p> <p>The CCFH discussed the conclusions of the working group, took additional comments from delegations and observers and recommended that the Commission adopt Annex II – Microbiological Criteria for Powdered Formulae and Formulae for Special Medical Purposes for Young Children.</p>						

During the committee meeting there was some discussion regarding advancing this document from Step 3 to Step 8, however, based on the extensive work that had been done on the document, and the fact that countries had already had the opportunity to comment on the document, the committee agreed, with the Secretariat's concurrence, to forward it to the Commission for adoption.

<b>Codex Committee on Food Import and Export Inspection and Certification Systems</b>						
Proposed Draft Generic Model Official Certificate (Annex to <i>Guidelines for Design, Production, Issuance and Use of Generic Official Certificate</i> (CAC/GL 38-2001))	N08-2008	2010	5/8	1.4		
<p>Comments by the Chairperson/host country of the Committee:</p> <p>The 17<sup>th</sup> Session of CCFICS (November 2008) agreed to forward the renamed proposed draft Generic Model Official Certificate to the Commission for adoption at Steps 5/8, with the recommendation to omit Steps 6 and 7. The Committee agreed to recommend to the Commission to request the Codex Committees on Fish and Fishery Products and on Milk and Milk Products to consider revising the <i>Model Certificate for Fish and Fishery Products</i> (CAC/GL 48-2004) and <i>Model Export Certificate for Milk and Milk Products</i> (CAC/GL 67-2008) to ensure consistency with the Generic Model Official Certificate, when adopted.</p>						

<b>Codex Committee on Food Labelling</b>						
Draft Amendment to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods</i> : Annex 2 (conditions for use of rotenone)	N15-2008	2009	5A	1.3		Accelerated Procedure
<p>Comments by the Chairperson/host country of the Committee</p>						

<b>Codex Committee on Fats and Oils</b>						
Draft Amendment to the Standard for Named Vegetable Oil: Inclusion of Rice Bran Oil	2003		8	1.2		Some delay in the development of the provisions for rice bran oil was due to the need to clarify some parameters.
<p>Comments by the Chairperson/host country of the Committee:</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.</p>						
<b>Codex Committee on General Principles</b>						
Proposed Draft Revised Code of Ethics for International Trade in Food	1999		5/8			The revision was initiated in 1999. Delays in progress were due to different views on the need for the revised Code, the overall purpose of the document and the contents of several sections. The 24 <sup>th</sup> CCGP (2007) prepared a shortened text that was circulated at Step 3 and finalised by the 25 <sup>th</sup> CCGP .
Comments by the Chairperson/host country of the Committee:						
<b>Codex Committee on Methods of Analysis and Sampling</b>						
Draft Guidelines on <i>Analytical Terminology</i>	2003 N12-2006	2009	8	1.4		Initiated as revision of the Analytical Terminology in the Procedural Manual. It was subsequently agreed to transfer the section to separate Guidelines. On adoption of the Guidelines, the section in the Manual should be deleted. Another (consequential) amendment to the Manual is included in ALINORM 09/32/4.

Draft Guidelines for Settling Disputes on Analytical (Test ) Results	2003		8	1.4		Some delay was due to the introduction of substantial changes throughout the development of the text, especially to address measurement uncertainty.
Endorsement of methods of analysis in Codex Standards at different Steps	ongoing		for adoption	1.4		For adoption either as part of existing Codex Standards or as amendments to CODEX STAN 234-1999
Comments by the Chairperson/host country of the Committee:						

<b>Codex Committee on Nutrition and Foods for Special Dietary Uses</b>						
Table of Conditions for Nutrient Contents (Part B: Provisions on Dietary Fibre) to the <i>Guidelines for Use of Nutrition and Health Claims</i> (CAC/GL 23-1997):	1995		8	1.3	FAO/WHO scientific update on carbohydrates in human nutrition (2006)	The delays are due to the difficulties related to the definition of fibre and methodology issues. After extensive discussions, the Committee finalised the definition in 2009. The methods of analysis are still under consideration in CCNFSU  Consequential amendment: definition of fibre in the Section 2.7 of the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985)
Provisions on Gum Arabic (Gum acacia) (Section D: Advisory List of Food Additives for Special Nutrient Forms) to the <i>Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children</i> (CAC/GL 10-1997)			8	1.3		Endorsed by CCFA
Draft Nutritional Risk Analysis Principles and Guidelines for Application to the Work of the Committee on Nutrition and Foods for the Special Dietary Uses	2007		8			Endorsed by CCGP. Also listed in ALINORM 09/32/4 as it is intended for inclusion in the Procedural Manual in the section including all texts on risk analysis intended for use in Codex.

Comments by the Chairperson/host country of the Committee:

<b>Codex Committee on Processed Fruits and Vegetables</b>						
Draft Standard for Jams, Jellies and Marmalades	1998	2008*	8	1.2	N/A	The draft Standard covers jams, jellies and marmalades made from all fruits and vegetables. CCMAS: methods of analysis endorsed, sampling plans not endorsed and clarification requested from CCPFV, which should not prevent the adoption of the standard
Draft Standard for Certain Canned Vegetables (general provisions)	1998	2008*	8	1.2	N/A	The draft Standard provides general provisions applicable to canned vegetables and specific provisions for certain canned vegetables (see Annexes). CCMAS : as above
Proposed draft Section 3.1.3: Packing Media (for inclusion in the draft Standard for Certain Canned Vegetables)	1998	2010*	5/8	1.2	N/A	
Proposed draft Annexes specific to certain canned vegetables (for inclusion in the draft Standard for Certain Canned Vegetables)	1998	2010*	5/8	1.2	N/A	
* Finalization by the Committee i.e. 24 <sup>th</sup> CCPFV (2008); 25 <sup>th</sup> CCPFV (2010), which correspond to the CAC held in the following year (the meeting interval is 2 years).						
<p><b>Section 5.1 Contaminants:</b> The following consideration should be given to the Codex Standard for Certain Canned Citrus Fruits (CODEX STAN 254-2007) and the draft Codex Standards for Jams, Jellies and Marmalades and Certain Canned Vegetables:</p> <p>The development of more general standards for canned citrus fruits; jams, jellies and marmalades; and canned vegetables imply the enlargement of the scope in relation to the corresponding individual standards which are in turn superseded by the general standards. The Codex Standard for Canned Citrus Fruits (CODEX STAN 254-2007) was adopted by the 30<sup>th</sup> Session of the Commission and supersedes individual Codex Standards for Canned Mandarin Oranges and Canned Grapefruits. In addition to these commodities, the Standard also incorporates provisions for canned pummelo and sweet oranges. The draft Standard for Jams, Jellies and Marmalades covers jams, jellies and marmalades made from all fruits and vegetables and will supersede Codex Standards for Citrus Marmalade (CODEX STAN 80-1981) and Jams (Fruit Preserves) and Jellies (CODEX STAN 79-1981). The draft Codex Standard for Certain Canned Vegetables will supersede all individual Codex standards for canned vegetables namely: asparagus (CODEX STAN 56-1981), carrots (CODEX STAN 116-1981), green peas (CODEX STAN 58-1981), green beans and wax beans (CODEX STAN 16-1981), mature processed peas (CODEX STAN 81-1981), palmito (CODEX STAN 144-1985) and sweet corn (CODEX STAN 18-1981) and includes one additional annex on baby corn.</p> <p>Section 5.1 in the revised standards/draft standards incorporate the standardized provision applying across commodity standards which refer to the General Standard</p>						

for Contaminants and Toxins in Foods. The maximum levels for lead and tin in the GSCTF come from the individual standards that have been revoked (canned mandarin oranges and canned grapefruits) are to be revoked (jams (fruit preserves) and jellies, and individual standards for canned vegetables). In addition, the General Standard provides for a maximum level for tin in canned foods (excluding beverages) as developed by the Committee on Contaminants and Toxins in Foods.

Due to the revocation of the individual standards for canned mandarin oranges, canned grapefruits and the potential revocation of the standards for citrus marmalade, jams (fruit preserves) and jellies, and canned vegetables and the extension of the scope of the:

- Codex Standard for Certain Canned Citrus Fruits to also cover pummelos and sweet oranges;
- draft Codex Standard for Jams, Jellies and Marmalades to also cover vegetables; and
- draft Codex Standard for Certain Canned Vegetables to also cover baby corn.

The Committee on Processed Fruits and Vegetables may wish to clarify whether the levels for lead and tin in the GSCTF, which reflect the levels in the individual standards revoked or to be revoked, still apply and whether they should extend to canned pummelos, canned sweet oranges, jams, jellies and marmalades made from vegetables and to canned baby corn. Based on this, the Committee may refer to the CCCF as to possibility to revisit these levels accordingly. As the CCCF is meeting before the CCPFV, the CCCF could take a look at this matter and provides their views, if any, to the CCPFV in particular as to whether the general maximum level for tin in canned foods (excluding beverages) encompasses jams, jellies, marmalades, canned citrus fruits, canned vegetables in order to refer to this general level. This may facilitate the consideration of the issue at the next CCPFV.

#### **Comments by the Chairperson/host country of the Committee:**

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.

This is the case for the *draft Standards for Jams, Jellies and Marmalades* and *Certain Canned Vegetables*. These standards were considered at the past three consecutive sessions of the Committee i.e. 2004, 2006 and 2008. The Standard for Jams, Jellies and Marmalades covers all fruits and vegetables suitable to make these products except those with reduced sugar content and will supersede the Codex Standards for Jams (Fruit Preserves) and Jellies and Citrus Marmalade.

The Standard for Certain Canned Vegetables is composed of three documents namely the body of the Standard containing provisions applying across canned vegetables (at Step 8), eight annexes containing provisions specific to certain canned vegetables (at Step 5/8) and general provisions for packing media for canned vegetables (at Step 5/8) as opposed to having separate Guidelines on Packing Media for Canned Vegetables that have been therefore discontinued. The revised packing media provides for the use of a wider range of ingredients therefore broadening the scope of former standards for canned vegetables while keeping focus on the most important commodities currently identified for international trade.

The adoption of the Standard and the approval of new work on canned mushrooms and bamboo shoots will complete the revision of existing single standards for canned vegetables by having a general standard inclusive to a large group of canned vegetables. In addition, the current structure of the Standard, covering general provisions applying to all canned vegetables in the body while keeping the specifics in annexes, will facilitate future incorporation of other canned vegetables identified as relevant to international trade.

Both standards were finalized by consensus. There are no pending issues that may preclude their adoption except some reservations expressed by certain members in relation to the use of some additive categories but they did not oppose the advancement of the standards for final adoption.

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.

<b>Codex Committee on Pesticide Residues</b>					
Draft and Revised Draft MRLs	ongoing	8	1.1	JMPR ongoing	
Proposed Draft and Revised Draft MRLs		5/8	1.1		
Proposed Draft MRLs		5	1.1		
Comments by the Chairperson/host country of the Committee:					

<b>Committee on Residues of Veterinary Drugs in Foods</b>						
Draft MRL for melengestrol acetate	ongoing		8	1.1	JECFA ongoing	
Proposed Draft MRLs for avilamycin, dexamethasone, monensin, narasin (chicken tissues), triclabendazole and tylosin	ongoing		5/8	1.1	JECFA ongoing	
Draft Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals	2002		8	1.1		On adoption of the Guidelines, the <i>Guidelines for the Establishment of a Regulatory Programme for Control of Veterinary Drug Residues in Foods</i> (CAC/GL 16-1993) and <i>Code of Practice for Control of the Use of Veterinary Drugs</i> (CAC/RCP 38-1993) should be revoked as superseded ( <i>see</i> Item 7 “Revocation”).
Comments by the Chairperson/host country of the Committee:						

**PART II - DRAFT STANDARDS AND RELATED TEXTS AT STEP 5**

FAO/WHO Coordinating Committee for Asia	Timeframe		Current Status	Relevant Output Codes	Provision of Scientific Advice	Explanatory Notes
	Job ID or year	Target Year				
Proposed Draft Regional Standard for Edible Sago Flour	N06-2007	2011	5	1.2		CCFL and CCMAS: endorsed. Chair's comments: After the endorsement by the CCFA, CCFL and CCMAS on the section on food additives, food labelling and methods of analysis and sampling respectively, the proposed draft regional standard could be finalized by the next session of the CCASIA (2010) and be forwarded for adoption at Step 8 by CAC (2011)

Codex Committee on Fats and Oils						
Proposed Draft Amendment to the <i>Code of Practice for the Storage and Transport of Fats and Oils in Bulk</i> : Proposed draft Criteria to assess the acceptability of substances for inclusion in a list of acceptable previous cargoes	2003		5	1.1	FAO/WHO Technical Meeting held in November 2006	The Draft and Proposed Draft Lists of Acceptable Cargoes are respectively at Steps 7 and 3 in the CCFO.
Proposed Draft Amendments to the Standards for Named Vegetable Oils: Inclusion of Palm Kernel Olein and Palm Kernel Stearin	N09-2007	2009	5	1.2		Chair's comments: Some delegations supported forwarding the Proposed Draft Amendment to the Commission for final adoption at Step 5/8 since there was no unresolved matter in the Proposed Draft Amendment. However, noting the concern of Indonesia that more time was necessary for them to examine the fatty acid composition, the Committee agreed to forward the Proposed Draft Amendment to the 32 <sup>nd</sup> Session of the Commission for adoption at Step 5, with a view to its advancement to Step 8 at the next session.
Comments by the Chairperson/host country of the Committee (Feb 2009): see also above						

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.

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.

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.

<b>Commission/Committee on Pesticide Residues</b>						
Proposed Draft MRLs	ongoing		5	1.1	JMPR ongoing	
Proposed draft revision of the Codex Classification of Foods and Animal Feeds: <i>Proposals for eight commodity groups: Bulb vegetables, other than cucurbits; Berries and other small fruits; Edible fungi; Citrus fruits; Stone fruits; and Oilseeds</i>	N11-2004 N09-2006	2012	5	1.1		
Comments by the Chairperson/host country of the Committee						

<b>Commission/Committee on Residues of Veterinary Drugs in Foods</b>						
Proposed Draft MRLs	ongoing		5	1.1	JECFA ongoing	