

codex alimentarius commission

FOOD AND AGRICULTURE
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OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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CODEX ALIMENTARIUS COMMISSION
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REPORT OF THE SIXTH SESSION OF THE
CODEX COORDINATING COMMITTEE FOR ASIA

Denpasar, Indonesia
26 January - 1 February 1988

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Introduction

1. The Codex Coordinating Committee for Asia held its Sixth Session in Denpasar, Indonesia from 26 January to 1 February 1988 at the kind invitation of the Government of Indonesia. The Meeting was chaired by the Coordinator for Asia, Prof. F.G. Winarno, Adviser to the Junior Minister of Food Production, Ministry of Agriculture, Government of Indonesia and Secretary, National Research Council, Indonesia.
2. The Session was attended by 67 delegates and observers from 12 Countries and one Observer Country from the Region, and four International Organizations. The List of Participants including Officers from FAO and WHO is contained in Appendix I to this Report.

INAUGURAL ADDRESS BY THE JUNIOR MINISTER OF FOOD PRODUCTION, REPUBLIC OF INDONESIA AND OPENING OF THE SESSION

3. Dr. Midian Sirait, Director General of Drug and Food Control welcomed the delegates and observers to the Meeting, stating that the Government of Indonesia was greatly honoured to have had the opportunity again of hosting the (Sixth Session) Codex Coordinating Committee for Asia. He drew the attention of the participants to the importance given by Codex to safe food supply and primary health care and its role in assisting in the task of achieving the objective of the attainment of health for all by 2000 A.D. The Delegates and Observers to the Meeting were also welcomed by His Excellency Ida Bagus Mantra, Governor of Bali and Prof. F.G. Winarno, the Coordinator for Asia, who had expressed the hope that the Meeting would yield beneficial results to all countries from the view point of improving food quality and exports of food commodities.
4. Dr. Sathianathan, WHO Representative in Indonesia drew the attention of the participants to the two objectives of Codex, namely protection of health of the consumer and facilitation of international trade. He stressed that a supply of safe food free from contamination which does not endanger the health of the Consumer is a fundamental requirement to be met in the Country's endeavour to achieve health for all by the year 2000.
5. Mr. Hans Dall, FAO Representative to Indonesia stressed the need for International Food Standards to ensure fair trade practices and to eliminate the non-tariff barriers to trade. He emphasized that the Coordinating Committees are excellent means for putting into practice the concept of technical cooperation between developing countries (TCDC) which has the full support of the United Nations system, Mr. Dall and Dr. Sathianathan extended the thanks and appreciation of the Directors-General of FAO and WHO to the Government of Indonesia for kindly hosting the Meeting.
6. The Sixth Session of the Codex Coordinating Committee for Asia was formally opened with a speech by His Excellency Mr. Wardoyo, Junior Minister of Food Production, Republic of Indonesia. He drew the attention of the participants to the fact that food standardization is very important to the developing countries, which should always aim to increase their food exports that would result in more foreign exchange and thus further economic development. The text of the keynote address by the Minister is attached as Appendix II to this Report.

ADOPTION OF AGENDA

7. The Committee adopted the Provisional Agenda as contained in CX/ASIA 88/1. The Committee agreed to consider Agenda Item 10 immediately following Agenda Item 7.

ELECTION OF VICE CHAIRMAN

8. The delegation of Malaysia seconded by the delegation of Indonesia nominated Dr. Pakdee Pothisiri (Thailand) as Vice Chairman. The Committee unanimously concurred with the proposal.

MATTERS OF INTEREST ARISING FROM THE SEVENTEENTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION, CODEX COMMITTEES AND OTHER MATTERS

9. The Committee had before it Documents CX/ASIA 88/2 and CX/ASIA 88/2-Add.1 containing matters of interest to it.

General

10. The Committee was informed of the publication of the Codex Alimentarius, which is a collection of International Food Standards adopted within the Joint FAO/WHO Food Standards Programme and also contained provisions of an advisory nature in the form of Codes of Practice, Guidelines and other recommended measures intended to assist in achieving the objectives of the Codex Alimentarius Commission. These can be obtained free of charge from Codex Contact Points in each Member Country or from the Codex Secretariat in Rome against payment of handling charges. Efforts are being made to improve the ready availability of the Codex documentation to potential users. The list of all the final Codex texts published to date (Section 1 - Codex Standards; Section 2 - Codes of Practice; Section 3 - Codex Methods of Analysis and Section 4 - Milk and Milk Product Standards) is given in document CX/GEN 85/1-Rev.1.

MATTERS OF INTEREST ARISING FROM THE SEVENTEENTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Progress Report on Implementation of the Code of Ethics for International Trade in Food

11. The Committee noted that the Code of Ethics for International Trade in Food (CAC/RCP 20-1979-Rev.1, 1985) had been adopted by the Commission at its 13th Session in December 1979 and had been subsequently sent to all Codex Member States of FAO and WHO for consideration with a view to implementation. The Code, which is the product of a wide measure of international cooperation and agreement, had been developed in the light of the consideration that many countries - particularly developing countries - do not yet have adequate food control infrastructures to protect consumers against possible health hazards in food and against fraud.

12. The delegations of Indonesia and Thailand informed the Committee that their Governments have accepted the Code as a reference. Thailand, in addition, informed the Committee that it had extensive import control regulations which it would like to extend further in the future.

13. The Republic of Korea has implemented the Code of Ethics for International Trade in Food and is also observing the WHO International Code on Marketing Breast Milk Substitutes as regards advertisement of infant food. In that Country, the manufacturing firms themselves guarantee the quality of food commodities, which are exported.

14. The delegation of China noted that the principles of the Code were reflected in the national law of 1982 on food hygiene. Article 3 of this law contained provisions covering aspects of food production and handling.

Report and Recommendations of Ad Hoc Intergovernmental Codex Meeting convened whether is a need for International Standards for Tropical Fresh Fruits and Vegetables (Mexico City, February 1979)

15. The Committee noted that the Commission at its 17th Session recognizing the urgent need for quality standards for fresh tropical fruits and vegetables agreed to establish a new Codex Committee for Standardization of Tropical Fresh Fruits and Vegetables in Mexico City with the understanding that efforts will be made to avoid duplication of work and that the new Committee will work in close collaboration with UN/ECE and OECD.

16. The Committee was informed that this was the first Codex Committee being hosted by a developing country. The Committee noted that the first session of the Committee will be held in Mexico City 6-10 June 1988 and that by CL 1987/43 TFFV, Member Governments were requested to indicate the tropical fresh fruits and vegetables grown exclusively in tropical zones for which worldwide Codex Standards were to be elaborated as a matter of priority.

17. The Committee noted that many tropical fresh fruits and vegetables were grown in temperate regions and vice versa and had difficulty in identifying the fresh fruits and vegetables that are grown exclusively in tropical zones. The Committee, however, proposed that worldwide Codex Standards be elaborated as a matter of priority for the following tropical fresh fruits and vegetables.

Tropical Fruits

| <u>Common Name</u> | <u>Scientific Name</u> |
|---------------------------|-------------------------------|
| 1. Banana | <u>Musa sapientum</u> |
| 2. Carambola | <u>Averthoa carambola</u> |
| 3. Guava | <u>Psidium quajava</u> |
| 4. Papaya | <u>Carica papaya</u> |
| 5. Mango | <u>Mangifera indica</u> |
| 6. Durian | <u>Durio zibethinus</u> |
| 7. Longan | <u>Euphoria Longan</u> |
| 8. Pomelo | <u>Citrus maxima</u> |
| 9. Mangosteen | <u>Garcinia mangostana</u> |
| 10. Custard apple | <u>Anona reticulata</u> |
| 11. Rambutan | <u>Nephelium lappaceum</u> |
| 12. Pineapple | <u>Ananas Carnosus</u> |
| 13. Jujube | <u>Ziziphus mauritiana</u> |
| 14. Avocado | <u>Persea americana</u> |
| 15. Sapote | <u>Calcocarpum sapota</u> |

Tropical vegetables

| <u>Common Name</u> | <u>Scientific Name</u> |
|--------------------|--------------------------------|
| 1. Cabbage | <u>Brassica oleracea</u> |
| 2. Tomato | <u>Lycopersicon esculentum</u> |
| 3. Red peppers | <u>Capsicum frutescens</u> |
| 4. Sweet peppers | <u>Capsicum annum</u> |
| 5. Okra | <u>Abelmoschus esculentus</u> |
| 6. String beans | <u>Phaseolus vulgaris</u> |
| 7. Cauliflower | <u>Brassica oleracea</u> |
| 8. Beans | <u>Vicia faba</u> |
| 9. Peas | <u>Pisum sativum</u> |

Establishment of a New Codex Committee on Environmental Contaminants

18. The Committee noted that the Commission had agreed that there was no need to establish a new Codex Committee on Environmental Contaminants at this point of time. The Commission had also agreed that the name of the Committee should be changed to "Codex Committee on Food Additives and Contaminants" but noted that neither of these two decisions would be with prejudice to future discussions concerning the separation of the two activities and that some contaminants, for example PCB's could continue to be dealt with by the Codex Committee on Pesticide Residues.

Acceptance of Codex Methods of Analysis

19. The Committee noted that the Commission endorsed the obligations which a country should assume while accepting the various types of Codex Methods of Analysis included in Codex Standards.

20. Since Codex Defining Methods are inseparable from the particular provisions to which they apply, non-acceptance of the method would mean acceptance of the standard with specified deviations. Non-acceptance of Codex Reference Methods which are intended to be obligatory for use in disputes, also mean acceptance of Standards with specified deviations. Type III Methods (alternate methods) would not involve any obligations regarding acceptance.

Misleading Information Concerning the use of Food Additives in Food

21. The Committee noted the discussions on the subject both by the 19th Session of the Codex Committee on Food Additives and by the 17th Session of the Commission. The Committee also noted that the subject of claims on the absence of food additives in food (negative claims) is covered by the "Guidelines on Claims" being elaborated by the Codex Committee on Food Labelling.

22. The Committee noted that WHO had issued as a response to the request made by Member States during the 17th Session of the Commission, information on the safe use of food additives (in point of fact № 51/1987: Food Additives) which had been given wide publicity in English and French.

Maximum Tin Content in Foods

23. The delegation of Thailand brought to the attention of the Committee recent researches carried out in Thailand and other parts of the world which had shown that consumption of canned food containing 250 mg tin/kg had not resulted in any adverse symptoms in human volunteers.

24. The Committee noted that in the view of JECFA, the observation that consumption of canned fruit based beverages containing 200 mg of tin per kg of beverage may result in acute gastric irritation should be considered ancillary to other toxicological information and that the allocated provisional value for maximum tolerable daily intake of tin of 2 mg/kg body weight should not be exceeded.

25. The subject of acute toxicity of tin, the Committee noted, was on the agenda for the Thirty-third Meeting of JECFA, to be held in March 1988.

26. The delegation of Thailand informed the Committee that it would make available to JECFA for consideration at its Thirty-third Meeting, the data that it had on the effect of consumption of canned food containing 250 mg/kg in human volunteers. The data showed that consumption of canned food containing 250 mg/kg tin by human volunteers for seven consecutive days, did not result in any significantly higher levels of tin in blood or increased levels of excretion in urine.

Maximum Permitted levels of Lead in Sugar (ALINORM 81/12, paras 109-110)

27. The Committee noted that the existing maximum level of lead for all sugars excepting white sugar and fructose had been 2 mg/kg and that the CCFAC at its 18th Session had temporarily endorsed a lower maximum level of lead of 1 mg/kg for all sugars and 0.5 mg/kg for fructose. The Commission endorsed this action. The delegation of Switzerland agreed in principle with the action of the Commission but expressed the view that efforts of countries should continue to reduce the lead content in sugars to levels of 0.5 mg/kg.

28. The Committee was informed that the proposal of Switzerland to further lower the lead levels in sugars might have been based on the fact that the level of contaminants in foods (sugars) consumed by infants should be kept as low as possible.

29. The Committee expressed the view that it would be possible to lower the lead content in sugars to 0.5 mg/kg but that could result in an increase in the cost of production. In China a maximum level of 1 mg/kg of lead is permitted in sugars.

Contaminant Provisions in the Standard for Food Grade Salt

30. The Committee noted that the Commission at its 17th Session adopted the levels of contaminants in food grade salt proposed by the Codex Committee on Food Additives (ALINORM 87/12, para 183, 185).

31. The delegation of Thailand had reserved its position on acceptance of a level of arsenic of 0.5 mg/kg in food grade salt, since in its Country, a tolerance level of 1 mg/kg of arsenic in food grade salt is permissible.

Estimation of Individual Oils or Fats in Mixtures of Oils

32. The Committee recalled the discussions it had on the subject at its 4th Session, where the delegation of India drew the Committee's attention to the need to develop Codex methods for estimation of individual oils or fats in mixtures of oils. The Committee noted that the Codex Committee on Methods of Analysis and Sampling had considered this matter in detail, but that it had not been able to identify methods of analysis for this purpose. The question, therefore, had been referred to the Inter-agency Meeting with the request that the interested international organizations develop appropriate methods. The Codex Committee on Fats and Oils had reached the same conclusions. The Commission requested international organizations to take note of the need for the determination, whether qualitatively or quantitatively, of individual fats and oils in mixtures of these and to arrange, if possible, for the development of such methods.

33. The Committee expressed the view that though the problem of estimation of individual fats in mixtures of oils is difficult, it should be pursued. The delegation of Malaysia and Oman appreciated the efforts of Codex through its Committee on Methods of Analysis and Sampling (CCMAS) to Identify Methods of analysis for estimation of lard in foods and expressed the view that efforts to find suitable methodology should continue. The delegation of the Republic of Korea informed the Committee that in Korea, sesame oil, which is highly priced is often mixed with other kinds of oils and proposed that this matter should be brought to the attention of CCMAS and methods for detection of adulteration of sesame oil, identified.

34. The Committee supported India's proposal and expressed the view that though the problem appears difficult, Codex should pursue its efforts to identify suitable methodology for qualitative and quantitative estimation of individual oils or fats in mixtures of oils. The delegation of China informed the Committee that in its Country, methodology is available for estimation of sesame oil and soya bean oils in mixtures of oils by gas chromatography.

Guideline Levels for Mercury in Fish (ALINORM 87/12A, paras 236-237)

35. The Committee noted that the Codex Committee on Food Additives and Contaminants (CCFAC) had agreed to undertake the work on establishing maximum permissible levels of mercury in fish since in its view, groups of populations with a high proportion of fish in their diet might be at risk.

36. The Joint Expert Committee on Food Additives (JECFA) established a Provisional Tolerable Weekly Intake of 0.005 mg of mercury/kg body weight or 0.0033 mg of mercury as methyl mercury/kg body weight for humans.

37. The CCFAC had recommended guideline levels for mercury in fish and fish products at its 19th Session {0.5 mg/kg for all fish, except for predatory fish such as shark, swordfish, tuna and pike for which the levels should be 1 mg/kg) and had agreed to submit them to governments for comments at Step 3 if the Commission agreed. However the Commission agreed that a decision on this matter be postponed until the new JECFA evaluation on mercury was available.

38. The Committee noted that in USA, tolerances for mercury in fish are established as methyl mercury. The Committee was informed of surveys carried out in Indonesia and Korea on the mercury content in fish. In Indonesia, the mercury content in tuna fish varied from 0.1 to 0.3 mg/kg, while in the Republic of Korea the mercury content of fish (including shell fish) was 0.5 mg/kg on the average or less.

Aflatoxin in Foods and Feeds

39. The Committee noted the discussions on the subject by the 19th Session of CCFAC, which proposed guideline levels for aflatoxins in food and feed (ALINORM 87/12A, para 240).

40. The delegation of Indonesia informed the Committee that the Guideline Levels for Aflatoxin in Foods and Feeds proposed by CCFAC are being used in the Country as a reference in developing Standards.

Codex Standards and Code of Practice on Fats and Oils - Standards for: i) Specific Vegetable Fat Products and ii) Specific Mixed Animal and Vegetable Fat Products

41. The Committee noted that the Commission at its 17th Session adopted the Standards for i) Specified Vegetable Fat Products and ii) Specified Mixed Animal and Vegetable Fat Products. The Standards covered all solid and semisolid products consisting of: i) an edible vegetable fat or a blend of edible vegetable oils and fats and ii) edible animal, including marine, fats with or without the addition of oils and fats sold as an alternative to ghee. Because of the variety of common names used for these products in various countries e.g., vanaspati etc., the Committee noted that a clause had been included in the section on labelling to the effect that the product shall be designated in accordance with the laws and customs in the country in which the product is sold in a manner so as not to mislead the consumer.

Amendment to the Codex Standard for Edible Rape Seed Oil

42. The Committee noted that following the adoption of a Standard for Low Erucic Acid Rape Seed Oil, the Commission agreed for the amendment of the existing Codex Standard for Edible Rape Seed Oil. Amendments considered were in i) scope to the extent that the Standard was not applicable to low erucic acid rape seed oil, ii) saponification value, iii) Crismer value, iv) content of Brassicasterol, v) erucic acid content and vi) GLC ranges.

43. The Committee noted that the Commission adopted the amendments to the Codex Standard for Edible Rape Seed Oil as in ALINORM 87/17, Appendix V at Step 8 of the Procedure.

Amendments to the Codex Standard for Olive Oil

44. The Committee noted that the Commission adopted an amendment to the method for the determination of fatty acids at position 2 in olive oil so that the saturated fatty acids at position 2 would mean the sum of palmitic (16:0) and stearic (18:0) acids expressed as a percentage (m/m) of the total fatty acids at position 2.

Draft Code of Practice for the Storage and Transport of Edible Oils and Fats in Bulk (ALINORM 87/17, Appendix VII)

45. The Committee recalled its recommendation made at its 4th Session to elaborate a Code of Practice for the Storage and Transport of Edible Oils and Fats in Bulk which was approved by the Commission at its 15th Session. Malaysia prepared the draft Code of Practice which was sent out to Member Governments for comments at Step 3 of the Codex Procedure.

46. The Committee noted that the Code of Practice was adopted by the Commission at its 17th Session and that the scope of the Code would be enlarged in the future to include problems arising from cross contamination of oils by previous and co-transported cargoes and other sources. The Federation of Oils, Seeds, Fats Association (FOSFA) which was already studying the problem had agreed to coordinate future work on this aspect.

47. The Committee commended Malaysia for the preparation of the draft Code of Practice and steering it through the Codex Committee on Fats and Oils and the Commission.

Amendments to Codex Standards for Individual Fats and Oils (ALINORM 87/17, Appendix III)

48. The Committee noted that the Commission at its 15th Session had not accepted the mandatory application of fatty acid ranges proposed by the CCFO at its 12th session. (ALINORM 83/43, para 284). However, at its 17th Session the Commission agreed to the mandatory nature of GLC fatty acid ranges included in Codex Standards for Individual Fats and Oils.

Codex Worldwide Standard for Honey

49. The Committee noted that the Commission adopted the Worldwide Standard for Honey at Step 8. The Committee was informed that there was considerable discussion on the diastase activity and hydroxymethylfurfural (HMF) content of honey by the CCPFV which elaborated the Standard. While in the view of the European Countries, diastase activity and HMF content were considered appropriate to describe quality, it was not so in the view of other countries. The Committee was informed that a Standard for Royal Jelly was not yet elaborated by Codex.

Codex Standard for Canned Mangoes and Mango Chutney

50. The Committee noted that the Commission adopted the Standards for i) Canned Mangoes and ii) Mango Chutney at Step 8. The Committee expressed the view that the Standards would be of interest to some of the countries in the region of Asia which are major exporters of these commodities.

Proposal for the Elaboration of a General Standard for Vegetable Juice

51. The Committee noted that the Commission agreed to the elaboration of a General Standard for Vegetable Juice by UN/ECE Codex Alimentarius Group of Experts on Standardization of Fruit Juices and that comments were invited from Member Governments by CL 1987/46-FJ.

Consideration of the Need for a Codex Standard for Fruit (Based) Drinks with a High Content of Fruit Juice

52. The Committee noted that the Commission decided not to proceed with the elaboration of a Standard for Fruit Based drinks with a high fruit content since it did not meet the Codex criteria for the establishment of work priorities.

Draft Standard for Follow-up Formula

53. The Committee noted that the Draft Standard for Follow-up Formula was adopted by the Commission at Step S. The Committee was informed that the follow-up formulae are prepared from the milk of cows or of other animals and other protein products of animal/plant origin which have been proved suitable for feeding infants and that the food was intended for use as a liquid part of the weaning diet for the infant, from the 6th month on and for young children.

54. The Observer from IOCU brought the attention of the Committee to the conclusion of the World Health Assembly that on nutritional grounds such products as Follow-up Formulae were not necessary in the feeding of infants. The Committee was informed by the Secretariat that the subject was discussed by the 17th Session of the Commission, which observed that the conclusions of the World Health Assembly did not mean that a Standard could not be elaborated to ensure the appropriateness of the essential composition and quality factors of the product which is in the international market. The Committee was also informed that the Standard for Follow-up Formula

covered only products that were intended as part of infants weaning diet and therefore did not fall under the International Code for Marketing of Breast Milk Substitutes.

Specification for Milled Rice

55. The Committee was informed that in accordance with the decisions of the 33rd Session of the Executive Committee and following the procedure approved by the Commission, the Secretariat would submit the ISO Specification on Milled Rice to the Coordinating Committees for comments. Subsequently, the Committee on Cereals, Pulses and Legumes (CCCPL) would examine the specification together with the views of the Coordinating Committees and recommend to the Commission whether the Codex Standard for Milled Rice should be elaborated.

56. The Committee recalled its discussion on the subject at its third Session at which it had been particularly concerned that CCCPL might develop a standard which differed from the ISO specifications and expressed the view that the ISO Specifications for rice should be carefully reviewed before a decision could be taken for the elaboration of a Codex Standard for Rice.

57. The Committee noted that the draft specifications on rice would be adopted by ISO by February 1988. The Committee indicated that the ISO draft Specification on Milled Rice covered all aspects and was complete. It held the view that "the ISO Specification on Milled Rice should be adopted by Codex and that there was no need for elaboration of a separate Codex Standard for Milled Rice by the CCCPL.

Draft Standard for Wheat Gluten (ALINORM 87/30, Appendix VII)

58. The Committee noted that the Commission adopted at Step 8 the Draft Standard for Wheat Gluten, which is produced by wet extraction from wheat or wheat flour of certain non protein constituents in a manner to achieve protein content of 80%.

Draft Standards and Code of Practice on Milk and Milk Products

59. The Committee noted that the Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products had embarked upon the elaboration of Group Standards for Cheeses in Brine, which, because of their keeping quality under adverse conditions were of special interest to developing countries. The Committee was also revising Standard N° A-2 Milk Fat Products including Ghee which was of considerable interest to developing countries.

60. The Committee also noted that a Code of Practice on Raw Milk Preservation using the Lactoperoxidase System, which could be used for preservation of raw milk where refrigeration facilities are not available and which could prove useful especially to the developing countries in the early stage of a dairy industry, was under elaboration. The Committee noted that the subject was discussed by the International Dairy Federation (IDF) at its recent meeting in Helsinki and was informed that the Draft Code of Practice prepared by IDF will be first discussed by the Milk Committee at its next session to be held in 1990 and later after approval by JECFA sent to governments for comments.

61. The Committee supported the development of the Code of Practice of Raw Milk Preservation using Lactoperoxidase System.

Status of Codex Lists of Food Additives

62. The Committee noted that Codex List A contained all the food additives toxicologically cleared by JECFA, while Codex List C, which is a negative list, contained all food additives which in JECFA's view should not be used in food. Codex List B contained food additives which had a potential use in food and in which governments and international organizations had shown interest. It is a working list of substances pending evaluation by JECFA.

63. The Committee also noted that Codex lists A and C of food additives are presently advisory and may prove useful to those countries who have no national approved food additive lists (for example GRAS list in USA).

Advisory List of Food Additives Used in Soft Drinks

64. The Committee expressed the view that advisory lists of food additives for use in soft drinks would be very useful to many of the developing countries who look to Codex for advice and strongly supported the revival of the exercise. The Committee proposed that the matter should be referred to the Executive Committee of CAC.

Labelling Provisions for Processed Meat Products with regard to Islamic Religious Requirements

65. The Committee was informed by the Secretariat of the progress so far made on this subject since its Second Session held in Manila in 1979, where the delegation of Malaysia presented a paper containing an overview of the labelling provisions for processed meat products with regard to Islamic religious requirements in the context of Malaysia.

66. When the subject was discussed at the 34th Session of the Executive Committee (ALINORM 87/4, Para 30) the Codex Secretariat felt that no further action was really required by the Codex Alimentarius Commission, in view of the fact that the report of the meeting held in Jeddah had since been published.

67. The Committee noted that the following documents:

- i) Report of Joint Meeting of Muslim World League and WHO on Islamic Rules Governing Foods of Animal Origin (copies can be obtained from WHO);
- ii) A draft Arab Standard "Requirements of Animal Slaughter", Islamic method elaborated by Arab Organization for Standardization and Metrology;
- iii) Instructions and Prerequisites of Slaughter According to Shariya of Islam issued by the Brazil Islamic Center;
- iv) Overview of the labelling provisions for processed meat products with regard to Islamic religious requirements presented at the 2nd Session of CC Asia by Malaysia.

are presently available on the subject and commended Malaysia for initiating the study on labelling provisions for processed meat products with regard to Islamic religious requirements.

Ways to Increase Participation of Western Asian Countries in Codex Work

68. The Committee was informed by the Secretariat of the discussions on the subject by the 33rd and 34th Sessions of the Executive Committee of the Codex Alimentarius Commission (CAC) (ALINORM 87/3, Paras 132-136, ALINORM 87/4, Paras 32-34)

69. The Committee supported convening its sessions in the Middle East at the earliest opportunity as a means to increase the participation of Western Asian countries in its work. It further indicated its strong desire that member states of the Committee from the Middle East countries continue to participate in the Committee's activities and to play a more active role in carrying out the work of the Committee. Establishment of a separate Codex Coordinating Committee for Countries in the Middle East and possibly North African Litoral did not receive support from the Committee.

Matters Arising from the Report of the 17th Session of the Joint ECE/Codex Alimentarius Group of Experts on Standardization of Fruit Juices (ALINORM 87/14)

70. The Committee noted that in considering its proposals to amend the Codex Standards for Apple Juice and Grape Juice to increase the maximum level of tin content from 150 mg/kg to 250 mg/kg, the Group of Experts agreed to increase the level to 200 mg/kg which would be attainable by producers and would be of benefit to consumers.

71. The Committee expressed the view that the subject should be considered again by the Group of Experts, after the review By JECFA of the acute toxicity of tin at its 33rd Meeting.

Amendments proposed by India and Iraq to the General Standard for Edible Fats and Oils (ALINORM 87/17)

72. The Committee noted that the proposal of India and Iraq made at its 3rd Session that food colours and Flavours included in the Food Additive Provisions of the General Standard for Fats and Oils be deleted for reasons of health and consumer deception (ALINORM 83/43, paras 281-282) did not receive the support of the Codex Committee on Fats and Oils.

73. The delegation of India however, reiterated its stand that food colours and food flavours which are added for aesthetic purposes and sometimes to mask the quality deficiency in the fat are not needed.

Tannin Content of Sorghum Grains (ALINORM 87/25)

74. The delegation of India informed the Committee that in India, Sorghum is consumed as whole flour without decortication and agreed to communicate any information that it may have on the tannin content of whole Sorghum directly to the Codex Committee on Cereals, Pulses and Legumes which is looking for such information.

Matters Arising from the 19th Session of the Codex Committee on Food Labelling (CCFL) (ALINORM 87/22)

75. At the 17th Session of the Commission, India proposed that CCFL should undertake to elaborate a Code on advertising. The CCFL however, did not embark on elaboration of a Code on advertising but commenced work on the revision of the General Guidelines on Claims (ALINORM 87/22, Appendix II, Annex I) which are presently at Step 3 of the Codex Procedure.

76. The Committee proposed that CCFL should consider elaboration of a Code on Advertising in the near future.

Elaboration of a Code of Hygienic Practice on Street Vended Foods

77. Country reports presented at the Regional Workshop on Street Foods in Asia held in Yogyakarta, Indonesia, 3-7 November 1986 revealed that there was a phenomenal increase in street vending of food starting from the year 1970, especially in the urban areas of many countries in the Region of Asia. Contributing factors included rapid urbanization resulting from rural migration of people who have settled down under extremely poor conditions at the edges of large cities where basic services like roads, transportation, water sewers, electricity, markets, schools, etc., are non-existent or are very limited at best. However, the lack of water and electricity, the lack of facilities to prepare food at home, the distance to the nearest market able to provide good quality raw food supplies, the lack of storage and holding facilities and the distance between home and work, make lunch at home impossible.

78. Among concerns involving street foods, the most serious appears to be the health implication from low standards of food safety observed in the preparation and vending of street foods. Lack of access to potable water is a major factor for potential contamination. Raw materials frequently contained food borne pathogens and time-temperature misuse compounded the factors. In addition there could be possible contamination of food by non-permitted food additives and by insects and rodents.

79. There appears to be a need to elaborate a Code of Practice to attempt to lessen considerably the above concern involving street foods. Such an activity, the Committee noted, was proposed by the 33rd Session of the Executive Committee.

80. The Codex Committee on Food Hygiene at its 22nd Session held the view that the problems of street vending were already a point of discussion in regional fora and that since practice and control regulation varied widely in different regions it would be impracticable to embark on an international code of practice. A better approach would be to deal with the establishment of proper practices through educational programmes aimed at the consumer rather than to attempt to elaborate an international code.

81. The attention of the Committee was drawn to the efforts in progress of the Codex Coordinating Committee for Latin America and the Caribbean (CCLAC) to elaborate such a Code of Practice. A Draft Code on "Health Requirements and Hygienic Practice to be observed in Street-vended Foods and Beverages for Immediate Consumption" was considered by the Seventeenth Session of CCLAC, which was sent out for worldwide comments.

82. The Committee unanimously supported the elaboration of a Code of Practice for Street Vended Foods that would be applicable to the Codex Region of Asia. The delegation of Indonesia undertook to prepare the draft Code that could be sent to governments for comments at Step 3.

Matters of interest to the Committee Arising from the 32nd Session of JECFA and the Second Session of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF)

83. The Committee noted that the 32nd Session of JECFA which was mainly devoted to the consideration of veterinary drugs i) elaborated definitions for 'veterinary drugs and residues of veterinary drugs ii) developed a working definition for acceptable residue level and iii) evaluated one antimicrobial agent (Chloramphenicol) two xenobiotic

growth promoters (trenbolone acetate and zeranol) and three endogenous growth promoters (estradiol - 17 β , progesterone and testosterone).

84. The Second Session of CCRVDF introduced and developed draft definitions for "Maximum Residue Level (MRL)" and "Good Practices in the use of veterinary drugs" as well as examining proposed elaboration and acceptance procedures for MRLs. It was decided to submit these concepts for government comments. The Committee also agreed to elaborate a "Code of Practice for the Use of Veterinary Drugs" and set up a Working Group on Methods of Analysis and Sampling which would work independent of CCMAS and decided to schedule the following substances for priority evaluation by JECFA : i) Benzimidazole (Albendazole), ii) Nitroimidazoles, iii) Sulphonamides, iv) Trypanocides, v) Nitrofurans and vi) Quinoxaline-di-N-oxides.

85. The Committee indicated that the work of CCRVDF would prove useful to some of the countries in the region which are exporters of meat.

Consideration of Monosodium Glutamate (MSG)

86. The Committee recalled its discussions on the subject at its Fifth Session when it expressed the view that MSG should be reviewed in the light of newer data of toxicology and consumption pattern in the region of Asia.

87. The Committee was informed that MSG had been reviewed by the 31st Meeting of JECFA which concluded, based on analysis of blood levels of glutamic acid in human subjects associated with various dietary regimens, that peak plasma levels are dependent on the food vehicle in which the MSG is incorporated and that infant humans metabolize MSG similarly to adults. In the light of these data, the Committee allocated an ADI "not specified" to MSG when incorporated into food or used as a condiment which applies to all glutamates alone or in combination.

88. The observer from IOCU expressed concern at the recommendation of JECFA to the allotment of an ADI ("not specified") to MSG and brought attention of the participants to the indiscriminate use of the food additive even in infant foods and the activities of industry to promote its widespread use. In the view of the observer of IOCU, MSG is non-nutritive and its widespread use is not warranted.

89. The Secretariat informed the Committee regarding the procedures followed by FAO and WHO for selecting members of Expert Committees. Such members are selected by the respective Directors-General of FAO and WHO from national regulatory agencies responsible for administering food safety legislation or from recognized academic or research institutions. On a few occasions, consultants have been recruited from industry to provide comprehensive information to the Committee on manufacturing methods and techniques used in the preparation of food additives. This allows the Committee to determine precise specifications for the purity of food grade chemicals, but this should not be taken to mean that information received from industry creates a favourable bias towards industry. All conclusions of JECFA are based on critical review by its members who work in their individual capacity.

90. The Committee was informed that the toxicological monograph on MSG was in print by the Cambridge University Press as a volume of WHO'S Food Additive Series and would be available shortly.

91. The Committee noted that in its previous evaluation, JECFA had concluded that it would be prudent not to apply the ADI for glutamates to infants under 12 weeks of age. In view of the finding that human infants metabolize MSG in a similar manner to adults,

no additional hazard to infants was indicated. However JECFA expressed the general opinion that the use of any food additive in infant foods should be approached with caution.

92. The delegation of Singapore informed the Committee that in Singapore use of food additives of any kind in infant foods is legally prohibited. The Committee noted that it is for Member Countries to ensure that where food additives are used in foods, they are used in a proper and accepted manner according to national regulations.

Radionuclide Contamination of Food

93. The Committee was informed concerning the work of FAO and WHO following the Chernobyl nuclear reactor accident in April 1986. The Secretariat advised the Committee that FAO convened in December 1986 an "Expert Consultation on Recommended Limits for Radionuclide Contamination of Foods", which recommended the use of Interim International Radionuclide Action Levels for Foods Moving in International Trade. It was further noted that the FAO Guidelines were to date the only guidelines available for use by Member Countries in establishing limits for foods in international trade.

94. The Committee was further advised that WHO had undertaken to produce guidelines for the accidental contamination of food by radionuclides. These guidelines provide for methodology to be used in calculating derived intervention levels and give general guideline values for seven food groups and drinking water which may be contaminated by radionuclides following an accident. WHO'S Executive Board, during its 81st Session in January 1988, had reviewed a report on this issue and had consequently adopted a resolution which, inter alia, requests the Director-General to continue to cooperate with FAO with the aim to arrive at a Joint FAO/WHO recommendation for maximum levels of radionuclides in food for subsequent consideration by the Codex Alimentarius Commission. It was foreseen that the Executive Committee of the CAC, at its 35th Session in July 1988, would review this joint recommendation and would advise the 18th Session of the CAC on actions to be taken.

95. The Committee expressed its appreciation for the work of FAO and WHO in establishing appropriate guidelines for radionuclides in food. Noting the adverse public perception in accepting irradiated food, which is safe, accepted by the general public, the Committee strongly recommended that the joint FAO/WHO proposal to be submitted for consideration by the CAC be as low as possible. Otherwise the countries of the Region would not be in a position to adopt these recommendations.

REVIEW OF ACCEPTANCES BY COUNTRIES IN THE REGION OF ASIA OF CODEX STANDARDS AND CODEX MAXIMUM LIMITS FOR PESTICIDE RESIDUES

96. The Committee had before it document CX/ASIA 88/3 which reviewed the progress concerning acceptances of Codex Standards and Codex Maximum Limits for Pesticide Residues by Countries in the Region of Asia. It was noted that the Codex Standards and Codex Maximum Limits for Pesticide Residues adopted by the Codex Alimentarius Commission up to 1985, updated where appropriate, were included in Volumes II to XVII of the Codex Alimentarius and their supplements and sent to Governments with a renewed request for acceptance.

97. It was noted that the following Countries in the Region of Asia had notified acceptances of some of the Codex Standards of Codex Maximum Residue Limits: Arab Republic of Yemen, Bahrain, Democratic People's Republic of Yemen, India, Iran, Iraq, Japan, Jordan, Kuwait, Philippines, Republic of Korea, Singapore and Thailand. The

document also set out details of further replies which had been received from India and Thailand, since the last Session of the Committee and details of statements on acceptances which had been made by the delegations of Thailand, India, China and Republic of Korea at the 17th Session of the Commission. These later statements had indicated that some governments were proceeding with a programme to convert national food standards to the Codex format and taking efforts to make Codex better known by translating the Codex publications into their languages and distributing them to all those interested.

98. The delegation of China stated that owing to legislative and technical reasons, China had not yet been in a position to give formal acceptance to Codex Standards and Codex Maximum Limits for Pesticide Residues. However, the importance of Codex Standards and Codex Maximum Residue Limits had been recognized by China as can be seen by their wide use in the development of food regulations.

99. The delegation of Indonesia stated that in general, foods conforming to Codex Standards were allowed free entry into Indonesia. General Principles of Food Hygiene and other Codex Codes of Practice had been translated into the Indonesian language for the use by food industries and this had resulted in an improvement of the quality of the products manufactured in the Country. Indonesia uses Codex Standards and Codex MRLs as reference. Foods destined for export always meet the requirements of Codex; however, usually, the specifications of the importing countries differ from the Codex.

100. The delegation of the Republic of Korea stated that the Codex format had been adopted for the national standards.

101. The delegation of Japan stated that Japan had not been able to accept certain Codex Standards because of the existing national food regulations especially those concerning food quality and hygiene. However, the Japanese Government has been trying to accept the Codex Standards to the extent possible as far as they comply with the standing regulations. Products in conformity with Codex Standards are permitted free entry into Japan and distribution within its national jurisdiction.

102. The delegation of Thailand stated that Codex Standards and Codex MRLs were used as major reference in formulating and introducing new food laws and food standards in Thailand. Thailand has accepted fully or with specific deviations, Codex Standards for i) Canned Pineapple, ii) White Sugar, iii) Glucose syrup, iv) Quick Frozen Guttled Pacific Salmon, v) Canned Pacific Salmon, and vi) Labelling of Prepackaged Foods. The Country is considering the acceptance of the Codex Standards for Food Irradiation and the Codex MRLs for Rice and Paddy.

103. The delegation of Philippines stated that a number of Codex MRLs had been accepted by the Country.

104. The delegation of India stated that the Prevention of Food Adulteration Act, 1954 and Rules 1955, laid down tolerance limits for 31 pesticides. The tolerance limits for these chemicals in all food articles except food grains and milled grains are the same as the Codex Limits. The maximum limit for a pesticide residue can only be laid down in the country under the Prevention of Food Adulteration Rules, if the pesticide in question is registered for use in food commodities under the Insecticide Act 1968 implemented by the Ministry of Agriculture. Tolerance limits for 30 more pesticides are under consideration. Under the provision of Indian legislation, limited acceptance is not possible, and each case is decided on its merit.

105 The delegation of Kuwait and Oman indicated that in their Countries Codex Standards were being utilized.

106. The delegation of Singapore stated that Singapore accepted all Codex MRLs, Many Codex Standards had also been given full acceptance or acceptance with specific deviations.

107 The delegation of Malaysia stated that the Country faced no problems in the acceptance of the technical contents of Codex Standards. This was evident from the fact that most of the national standards on food were based on Codex Standards. However, before Malaysia could consider acceptance of Codex Standards and MRLs, it needed to know from those Countries, which have accepted Codex Standards and MRLs, as well as from the Codex Secretariat, the following experiences.

- a) benefit (from both importer and exporter point of view);
- b) trade implications (from both importer and exporter point of view); and
- c) any problem faced during implementation.

108. The Secretariat brought to the attention of the Committee, the discussions at the 17th Session of the Commission on case studies concerning the economic impact of Codex work on two selected Member Countries, USA and Brazil, and also the views of FAO's Committee on Agriculture on the role of food standards in food security, trade and health and discussion at the World Health Assembly on the work of CAC.

109. The Committee requested the Codex Secretariat to gather the views of the countries in the Codex Region of Asia on benefits, trade implications and problems accrued by them through acceptance of Codex Standards by a circular letter and prepare a document containing such views as well as views of the Secretariat for discussion at its next session.

110. There was considerable discussion by the Committee on the difference between full acceptance of Codex Standards and permitting free entry of products in conformity with Codex Standards into the Country. It was pointed out by the Secretariat that if a country notified full acceptance of a Codex Standard it had an obligation to ensure that products not complying with the Standard would not be permitted and distributed under the name and description laid down in the Standard. The Country would have no such obligation if it agreed for free entry of products in conformity with Codex Standards.

STRENGTHENING THE INFRASTRUCTURE FOR NATIONAL FOOD CONTROL SYSTEM

FAO Activities

111. In introducing the Item the Secretariat referred to document CX/ASIA 88/4 and stressed that FAO continued to assist Member Countries in developing and strengthening integrated national food control systems, and in establishing food contaminants monitoring and control programmes at the country or regional levels. Examples of the assistance being provided including the provision of equipment, supplies, training and technical advice were discussed, especially having relevance to the Region. In addition to providing assistance to Member Countries utilizing FAO Regular Programme Funds the Committee was advised that financial assistance had also been utilized through UNDP and UNEP as well as from donors from National Governments.

112. The Regional FAO/UNDP Project establishing a food control training network in Asia was also discussed. The Committee noted that the programmes gave highest

priority to the training of food inspectors and to information exchange among the countries of Asia. The Project was being jointly sponsored by FAO and UNDP. Four training centres were participating in the network and they were located in Indonesia, Malaysia, India and Thailand. Training courses held to date had dealt with techniques of general food inspections, the inspection of low acid canned foods and the inspection of food exports.

113. A further course is planned for 1988 on Management of National Food Control Programmes as well as a Meeting of the National Coordinators to discuss the programme and recommend any necessary modifications to it and at the same time prepare a draft project proposal to extend the current activities. It was pointed out by the Secretariat that the Project was scheduled to finish in 1988. However, extension to the Project had been proposed.

114. The delegate of Kuwait expressed his Country's satisfaction at the assistance being provided under FAO activities. A number of other delegations supported the delegate from Kuwait and, in their statements, the delegations of the People's Republic of China and the Philippines expressed the view that the training concept was outstanding and requested that consideration be given to training centres being established in their countries.

115. Further to discussion of the Item, the Coordinating Committee recognized that this activity was only at the beginning in providing the number of trained persons in the various disciplines of food control and the Committee unanimously expressed its appreciation and continued support for the training network concept and recommended that the project be extended and expanded so that more people could be trained. The TCDC aspects of the project were strongly supported. The Committee as a whole commended FAO for the execution of the programme and requested that the UNDP be advised concerning the Committee's support and keen interest in having the project extended.

WHO Activities and Projects at Country and Regional Level

116. The Committee was reminded that the Codex Region of Asia comprised countries which belonged to three WHO Regional Offices which were responsible for activities at the country and regional level. The Committee received reports on activities undertaken by the South East Asia Regional Office (SEARO) and the Western Pacific Regional Office (WPRO) which had been made available to the Committee as Conference Room Documents CX/ASIA 88/4-Add.1 and Add.2.

a) South East Asia Region

117. During the biennium 1986-87, WHO cooperation with the Member Countries in the Region continued with the objective of promoting the development and implementation of food safety programmes. The regional targets call for the establishment of comprehensive food safety programmes by the countries and the reduction or elimination of health hazards associated with contaminated food. To achieve the targets set, approaches and activities identified are mainly to strengthen institutional development for food safety programmes including environmental sanitation, personal and household hygiene, health education, nutritional requirements, legislation, laboratory support and public relations. In addition, the implementation of country and intercountry projects, promotion of public awareness of food and personal hygiene practices, and development of appropriate technology and methods are also among the approaches essential for programme development in food safety. Emphasis placed on

food safety policy, strategy and implementation to be in line with the goals of HFA/2000 and the PHC approach.

118. WHO cooperation with Member Countries in the South-East Asia Region reached to about US\$ 390,000 in food safety programmes during 1986-87 from WHO regional regular budget resources, Funding for intercountry projects amounted to US\$ 20,000. In addition, funds for a specific country project and for holding an intercountry workshop were utilized from UNDP and the FAO/WHO Collaborating Center on Research and Training in Food Hygiene and Zoonoses in Berlin (West) respectively.

b) Western Pacific Region

119. Over the past two years, WHO cooperation in the Western Pacific Region has focussed on strengthening of national food control infrastructure through the provision of consultants, fellowships and equipment and supplies supported by WHO regular country budget. In addition, technical services and information in food safety is provided by the Western Pacific Regional Centre for the Promotion of Environmental Planning and Applied Studies (PEPAS) in Kuala Lumpur, Malaysia.

120. Most of the 32 countries or areas of the Region have active food safety programmes. In particular, consultants were provided to China, Laos, Malaysia, Papua New Guinea, Philippines and the Republic of Korea for a variety of cooperative activities from drafting new food regulations to developing training courses for food handlers.

121. One of the most significant regional activities was the convening of the Second Meeting of the Working Group on Food Safety which was held at PEPAS from 17 to 21 August 1987. The Meeting resulted in 19 recommendations to WHO and its Member States on a range of approaches to improve the food safety situation in the Region. An implementation plan is being prepared by WHO in response to the Working Group's recommendations which will undoubtedly influence WHO'S food safety activities in the foreseeable future.

122. The Chairman, on behalf of the Committee, thanked the officers of the WHO Regional Office for their reports. The delegation of India wished to place on record its disappointment that the Regional Officer for Food Safety attached to the Regional Office for South East Asia had not attended this Session of the Committee. The hope was expressed that he would be available for the work of the Committee during its future sessions. The Chairman, in turn, expressed the hope that an appropriate staff member of the Eastern Mediterranean Regional Office would also in future be available during the deliberations of the Committee.

123. He thanked the Regional Office for the Western Pacific for supporting the work of the Committee by having sent Dr. Moy, the Food Safety Adviser from PEPAS to participate in this session, hoping that this would also in future be a matter of course.

REPORT ON ACTIVITIES WITHIN FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CAC

124. The Committee had before it documents CX/ASIA 88/5 and 88/5-Add.1. The Secretariat informed the Committee that in addition to supporting the Joint FAO/WHO Codex Alimentarius Commission both Organizations undertook several activities which were of additional direct or indirect support to the work of the Committee.

A. Report on Joint FAO/WHO Activities

Joint FAO/WHO Meeting on Pesticide Residues (JMPR)

125. The evaluations and recommendations of the JMPR provided much of the technical basis for the work of the Codex Committee on Pesticide Residues and the Codex Alimentarius Commission. The most recent meeting was held in Geneva in 1987. The reports and monographs of the JMPR session are published by FAO in its Plant Production and Protection Paper Series.

Guidelines for Predicting Dietary Intake of Pesticide Residues

126. The Guidelines were developed by an FAO/WHO Consultation convened under the auspices of the Joint UNEP/FAO/WHO Food Contamination Monitoring Programme in collaboration with the Codex Committee on Pesticide Residues which met in Geneva, 5-8 October 1987. These will be available from the Food Safety Unit, Division of Environmental Health, WHO, Geneva.

127. The Guidelines describe procedures for predicting the dietary intake of pesticide residues, thereby assisting national authorities in their considerations regarding the acceptability of Codex Maximum Residue Limits (MRLs) from a public health point of view. The basic approaches described in the document are designed to provide reasonable assurance that such MRLs would not result in dietary intakes that exceed the acceptable daily intake (ADI) of a pesticide.

Joint FAO/WHO Expert Committee on Food Additives (JECFA)

128. The evaluations and recommendations of the JECFA provided much of the technical basis for the work of the Codex Committee on Food Additives and of late for the work of the Codex Committee on Residues of Veterinary Drugs in Foods. The 32nd Meeting held in Rome was entirely dedicated to the evaluation of residues of veterinary drugs in food from animal origin. The Committee was informed that the 34th Meeting scheduled to be held in early 1989 will also be devoted to the review of residues of veterinary drugs in food.

129. The reports of JECFA sessions are published in the WHO Technical Report Series, and are available from WHO, Geneva (some of the reports of the earliest Sessions are out of print). The toxicological monographs are published in the WHO Food Additives Series by Cambridge University Press, while Specifications for Identity and Purity are published in the Food and Nutrition Paper Series by FAO.

Joint FAO/IAEA/WHO International Consultative Group on Food Irradiation

130. In order to evaluate advances in the global development of food irradiation and to provide a focal point of advice on the application of this technique, FAO, WHO and IAEA established the International Consultative Group on Food Irradiation in May 1984. Current membership of the Group includes 26 Countries, nine of which are from the Region of Asia (Bangladesh, India, Indonesia, Iraq, Malaysia, Pakistan, Philippines, Syria, Thailand).

Task Force on the Use of Irradiation to Ensure Hygienic Quality of Food

131. Under the auspices of the FAO/WHO/IAEA sponsored International Consultative Group on Food Irradiation, a Task Force on the use of irradiation to ensure hygienic quality of food met in Vienna in July 1986. The Task Force concluded that at present, and in the foreseeable future, no technology is available to produce raw foods of animal origin, particularly poultry and pork, in which the absence of certain pathogenic

microorganisms and parasites such as salmonella, campylobacter, toxoplasma and trichinella can be guaranteed. Where such foods are important in the epidemiology of foodborne diseases, irradiation decontamination/disinfection must be seriously considered. The report of this meeting has been published by WHO.

132. Other activities of the Group included Task Force meetings on trade promotion or irradiated food, economic feasibility of food irradiation and the use of irradiation as a quarantine treatment. Technological guidelines for food irradiation applications have also been developed. Reports on the above may be obtained from the Secretariat of the Group, c/o Joint FAO/IAEA Division, IAEA, Vienna, P.O. Box 100, Vienna, Austria.

Workshop on Food Irradiation for Food Control Officials

133. Also under the auspices of the International Consultative Group on Food Irradiation, a workshop on food irradiation for food control officials was convened in Budapest, Hungary, in May 1987. The workshop noted, among other things, that there was at present no simple single technology available whereby it could be confirmed that a certain food had been subject to the irradiation process.

134. An important recommendation of this workshop was a training programme for operators of irradiation facilities which are or will be treating foods on commercial scale and for food inspectors on product processing and control procedures on practical scale irradiation of foods.

Working Group on Health Impact and Control Methods of Irradiated Food

135. This Working Group was convened by the European Office of WHO in November 1986 in Neuherberg, Fed. Rep. of Germany. The Group recommended that food irradiation should be considered as an important method of preventing food spoilage and foodborne diseases and that an internationally coordinated research programme be established to develop and harmonize identification methods.

Book on Food Irradiation

136. In 1989 WHO, in collaboration with FAO, is going to publish a book on Food Irradiation. In issuing this book, the Organizations do not want to propose that food irradiation is a panacea for all the numerous food safety and food loss problems in the world, but the book wants to provide reassurance that the process may, under certain circumstances, be safely used in the promotion of food safety and the reduction of food losses.

Joint FAO/IAEA/ITC/(UNCTAD/GATT)/WHO International Conference on the Acceptance, Control of and Trade in Irradiated Foods

137. An International Conference on the Acceptance, Control of and Trade in Irradiated Foods, co-sponsored by FAO, IAEA, WHO and ITC-UNCTAD/GATT, will be held at the International Conference Centre, Geneva, Switzerland from 12 to 16 December 1988. The Secretariat of the Conference, through the IAEA, has sent a Circular Letter together with a position Paper announcing the convening of the conference to all Member States of the four sponsoring Organizations on 21 April 1987.

138. The objective of the Conference was to establish an internationally agreed document for the acceptance and control of international trade in irradiated food among Member States. It would assess the effect of food irradiation technology on increasing international trade in agricultural produce, on reducing the incidence of food-borne diseases and widespread post-harvest losses of food.

139. The Representative of the Joint FAO/IAEA Division, acting on behalf of the sponsoring Organizations of the Conference, stated that some 60 governments, including 17 from the Codex Region of Asia, had already provided information on their status of acceptance, control of and trade in irradiated foods to the Secretariat. This information is important to the Secretariat for developing the agenda and other documents to be considered at the Conference. All governments will be invited to designate experts in various disciplines related to the subject of the Conference through the next Circular to be issued by the sponsoring organizations during March 1988.

Joint FAO/WHO Food Contamination Monitoring Programme

140. The Joint FAO/WHO Food Contamination Monitoring Programme had been established under the Global Environmental Monitoring System (GEMS) of the United Nations Environment Programme to coordinate and stimulate monitoring activities at national, regional and global levels for the early detection and control of pollution in the environment. A description of the Programme's activities was contained in CX/ASIA 88/5. It was noted that there were at present 26 Collaborating Centres and 12 participating institutions collaborating in the Programme. The Committee was informed that several Asian Countries such as China, India, Japan and Thailand were participating in the Programme as Collaborating Centres with eight laboratories in the Region designated as participating institutions including the Republic of Korea.

141. It was noted in particular that the data collected under the Programme were available to the subsidiary bodies of the Commission for use in establishing Maximum Levels of Contaminants in Commodity Standards. The importance of the laboratory quality assurance aspects of the Programme were highlighted.

Mycotoxins

142. The Committee was informed concerning the Second International Conference on Mycotoxins held in Bangkok, Thailand, from 28 September to 2 October 1987. It was a Joint FAO/WHO/UNEP Meeting. Special references during the discussions were made to mycotoxin contamination in Asian Countries and activities performed to date in prevention, control and training in the Region. The mycotoxin problem was reassessed considering the activities performed in this field since the first Conference. Recommendations to governments cover the prevention of mycotoxin development, the monitoring and control of mycotoxin contamination, as well as training, information and research on mycotoxin related problems. The report of the Conference is under preparation and will be available in mid 1988.

Urbanization and Food Control

143. The fact that rapidly growing urban populations are placing new and greater demands on food transportation and distribution systems and often lead to shipment of foods over much longer distances, leading to problems of food spoilage, decomposition and contamination both chemical and microbiological, is recognized. In December 1986 an Expert Consultation on Food Protection for Urban Consumers was held in Rome. The report of this Joint FAO/WHO Meeting has been distributed. Three experts from the Region of Asia participated in this Consultation.

144. The main issues addressed by the Consultation concerned the lack of infrastructure at the local level to provide an adequate and safe food supply in rapidly expanding urban situations. It was recognized that while there were often national plans and programmes, lacking however, were practical interactions and coordinated approaches between national and local authorities, the food industry and consumers.

While recognizing the social and economic dimensions of the "informal food industry" such as the street vending of food, nevertheless it was imperative to improve such operations. Consumer education and information was also seen as an essential element. It was also recognized that while prevention of microbiological contamination of food was first priority, problems concerning chemical contamination and adulteration should also be monitored.

Regional Conference on Food Protection

145. The Committee was advised that attempts to locate funding in order to supplement the holding of an Asian and Pacific Regional Conference on Food Protection had, to date, not been successful due to financial problems faced by some donor Countries. However, the Secretariat will continue to explore other sources of funding that could assist in the holding of such a Conference in the future.

Brochure on Codex Alimentarius

146. The Committee was advised regarding the brochure describing the work of the Codex Alimentarius Commission "Introducing Codex" and which had been distributed to the members of the Committee. The booklet describes, in practical terms, the impact of Codex work on economic development and trade, and for the consumer. " It is available in English, French and Spanish.

B. Report on FAO Activities

147. The Committee was informed of specific activities relating to cooperation with Member Governments which were described in CX/ASIA 88/4 and which were carried out by the FAO Food Quality and Consumer Protection Group in the Food Quality and Standards Service.

148. Food control assistance to developing countries including promotion of coherent national food quality control systems and the organization of national food control strategy workshops remained a high priority. Increased attention was being paid to programmes dealing with export and import certification of food and agriculture products, and, where applicable, Codex Standards were being recommended.

149. Food contamination surveys and training in food contamination control were carried out within the overall efforts to strengthen food control systems in developing countries. They also supported the activities of the FAO/WHO Food Contamination Monitoring Programme. Regional Activities in Asia had been supplemented by additional activities in specific developing countries.

Street Foods

150. FAO has continued supporting activities to determine the types and levels of contaminants found in street foods which in some countries were the major source of food for some of the populations. Work to improve the conditions under which these foods were being sold is being undertaken. Although these problems appear to be national rather than international, regional workshops have been held so as to coordinate these activities regionally. The Committee was informed regarding the Regional Workshop on Street Foods which was held in Indonesia in late 1986 as well as planned "Street Food" activities in the Region in 1988/89.

Radionuclides

151. The Committee was informed that FAO would continue to recommend to member countries the use of the limits for radionuclides which had been reviewed by the Expert Consultation. In addition training, equipment and supplies would be provided, where possible, to assist food control officials in member countries to determine if food products were contaminated and if so at what level. The Committee was informed that the World Food Programme was now using the FAO Report as its guideline and had informed their suppliers that future shipment of foods would require a certificate stating that the shipments do not contain foods with levels of radionuclides above those recommended by the FAO Consultation. In addition, FAO intended to use the interim guidelines in regional training programmes scheduled to be held on 1988/89 and at least until that time when there might be something available for revising the recommendations.

Publications

152. The Committee was informed regarding the brochure describing the work of the Food Quality and Consumers Protection Group that had recently been prepared in English, French, Spanish and Arabic and widely distributed. In addition, recent publication and distribution manuals concerning food control laboratories had been accomplished. The Committee was informed that the Food Inspection Manual had recently been translated into Chinese utilizing FAO assistance. The Committee was advised that FAO was currently preparing a Manual on Food Sampling Techniques which when completed is intended to be used by Food Control Inspectors when carrying out their duties.

International Code of Conduct on Distribution and Use of Pesticides

153. Action as outlined in CX/ASIA 88/5 has been taken to give effect to the International Code of Conduct on the Distribution and Use of Pesticides which was unanimously adopted by the FAO Conference in November 1985. This action included the distribution of the Code and Technical Guidelines in Arabic, Chinese, English, French and Spanish; collection of baseline data on the current activities; development of syllabus for a model national training course; technical assistance to member countries and both regional and sub-regional workshops have been conducted to harmonize pesticide regulation requirements.

154. The delegation from Japan informed the Committee of their full support for the Code of Conduct and elaborated on their activities of providing assistance to reduce the occurrence of pesticide residues. The Committee was informed that the Japanese Government had provided US\$ 547,000 in the first year to support the implementation of the Code and in respect of the resolution made at the 23rd Session (10/85). The delegation further advised that the Government was most impressed by the FAO/WHO activities and they were in the position to cooperate with these activities.

155. In the spirit of TCDC the Japanese Government is planning to send technical people to the other countries in Asia and invite people from other countries to Japan for the exchange of ideas and for training for which Japan has already elaborated funds.

C. Report on WHO Activities (Global and Interregional Activities Only)

Food Safety

156. Considerable efforts had been made by WHO to integrate Food Safety into Primary Health Care (PHC). To this end, studies on domestic and small scale commercial food processing, using the Hazard Analysis Critical Control Point (HACCP) approach, are sponsored jointly by WHO, food and related industries and other donors. A Guide for persons concerned with food safety at the PHC level has been prepared and will be published by WHO in 1988. The first HACCP training course was held in February 1987 in the Dominican Republic. A second project of this kind in Pakistan is in the pipeline.

157. A brochure containing examples of health education material on food safety is being prepared with financial and technical support from one food industry and is expected to be available in 1988. The final edition of an International Source List of Audiovisual Material on Food Safety was published in 1987.

158. Guidelines for safe food handling in hotels, restaurants and similar establishments have been completed and are at present with the WHO editors. Their publication is expected in 1988. In addition, WHO has developed cartoons featuring important food safety hints which are being sent to publishers of cookery books for inclusion in future publications. These cartoons were also published in the March 1987 issue of the WHO World Health Magazine, which is devoted to food safety. A teacher's guide on food, environment and health, stressing what the consumer has to do to prevent food contamination and thus food-borne illness is in an advanced stage of preparation. It is expected to be published by WHO in 1988.

159. A Consultation on Health Education in Food Safety was held from 27 April to 1 May 1987 in WHO/HQ, Geneva. The Consultation concluded that the classical approach to food safety needs to be complemented by a new approach, i.e., community involvement in food safety because many current disease incidents are not due to lack of scientific knowledge, but rather due to a failure to apply well-known principles which have been established for many years. The application of these well-known principles needs to be done by food handlers, both professional and domestic. The Consultation on Health Education in Food Safety has advised, among other things, on the optimal integration of food safety education into the Primary Health Care System, particularly, but not exclusively, in developing countries. The report of the Consultation will be available in early 1988.

160. Recent outbreaks of foodborne listeriosis in North America have caused considerable concern among Public Health authorities in several countries. As a consequence, in December 1986 WHO convened a Consultation on Listeriosis, the report of which is available from the Veterinary Public Health Unit of the Organization. This Consultation recommended that: i) physicians be encouraged to consider the diagnosis of listeriosis, particularly in less typical clinical settings such as febrile pregnant patients; ii) listeriosis be a reportable disease; and iii) outbreaks of listeriosis receive formal epidemiological and microbiological investigation. The Consultation identified food products to be the major vehicle of transmission of listeriosis to man. As a consequence, food manufacturers and Public Health authorities are now faced with an emerging public health hazard. Consequently, WHO is convening a further Working Group which is charged with the specific food safety aspects of the listeriosis problem and which should arrive at specific recommendations to Public Health authorities and to

the food industry as to how to ensure safeguarding the consumer. This Working Group is being convened in February 1988.

161. A WHO Expert Committee on Salmonellosis Control met in Geneva in September 1987, concentrating on measures to prevent the spread of animal borne salmonella infection at the beginning of the food chain, i.e., on the farm. The Committee stressed the need to apply measures such as decontamination of animal feeds, vaccination of animals against salmonellosis, use of competitive intestinal flora to repress salmonella infection in young animals, the raising of pathogen free animals, good animal husbandry and others. The report of this Committee will be published by WHO in its Technical Report Series.

162. A WHO Consultation on Health Surveillance of Food Handlers will be convened in Geneva in April 1988. This Consultation will review the methods adopted by Member States concerning health surveillance of professional food handlers and is expected to give an authoritative advice on cost-effective approaches to prevent contamination of food by man-borne pathogens.

International Programme on Chemical Safety

163. Memoranda of Understanding have been signed with 19 Countries which are actively participating in the International Programme on Chemical Safety (IPCS), a collaborating activity between the United Nations Environment Programme (UNEP), the International Labour Organization (ILO) and the World Health Organization (WHO). There is now a network of 41 IPCS participating institutions in these Countries.

164. The environmental and health risk of 6 sets of physical factors and 72 chemicals, including PCBs, DDT, arsenic, hydrogen sulphide, 2, 4-D and aquatic biotoxins have been evaluated and the results published as Environmental Health Criteria Documents. Work has been initiated on a further 48 chemicals or groups of chemicals. Additionally, health and safety guides for decision makers containing practical information on legislation, protection measures, as well as on first aid treatment in case of intoxication by each chemical will be prepared.

165. Work on development of methodology for health risk assessment and related fields is continuing with activities such as principles for evaluating health risks from chemicals during pregnancy and childhood, monographs on subjects such as toxicokinetics and neurobehavioural toxicology. A collaborative study is in progress on application of short term tests for genotoxicity and carcinogenicity. Methods for assessing and testing chemicals in food are also being evaluated.

166. An activity is being launched to help developing countries establish chemical poison control and toxicovigilance programmes. A number of training courses in chemical safety and related subjects are organized each year.

167. The International Digest of Health Legislation, published by WHO quarterly in two separate editions, English and French, contains a selection of national and international health legislation, including food safety and food control legislation.

168. The Committee expressed its appreciation to FAO and WHO for the assistance and support that has been provided to the countries of the region and requested that this assistance continue in the future, especially as it related to food control and food safety.

REGIONAL FOOD EXPORT AND IMPORT CERTIFICATION AND INSPECTION PROGRAMME

169. The Committee had before it document CX/ASIA 88/6. The Secretariat referred to the importance governments of countries in the Asian Region were placing on the development of Export/Import Food Control Programmes. He stressed the increasing recognition being given to food exports as a valuable source of foreign exchange and the need for food import controls in the region to prevent the "dumping" of low quality food that threatened consumer health. The Committee was informed that India, Indonesia and Thailand were involved, with the assistance of FAO, in strengthening their food export control programmes. Assistance was being provided through technical advice, training, equipment and supplies and included provision of draft laws and regulations related to food export certification. In addition a Regional Training Course on the subject had been held in India in December 1987 with the participation of trainees from the Asian Countries.

170. The Committee was further advised that in view of the intense interest expressed by the Countries of the Region, FAO had held in early 1988, an FAO Asian Regional Workshop on Export/Import Food Control Programmes which was hosted by the Republic of Indonesia. The Coordinating Committee received a report from the FAO Asian Regional Workshop on Export/ Import Food Control Programmes held immediately prior (23 and 25 January 1988) to the Sixth Session of the Coordinating Committee.

171. The Countries of the People's Republic of China, India, Indonesia, Malaysia, Philippines, Singapore and Thailand were represented and sixteen individuals including FAO/WHO representatives attended the Workshop.

172. The participants recognized the increasing importance being given to food export as a valuable source of foreign exchange and the need for food import controls in the Region to prevent the dumping of low quality food that threatened consumer health. Each country reported on the current status of national import/export control, the systems in plan, problems confronting their Governments and the needs for future development.

173. The Workshop examined the structure and operations of both Export and Import Inspection Systems and focussed on their essential elements. A copy of the report of the Workshop was distributed to the Committee.

174. In its consideration of the report of the Workshop, the Coordinating Committee paid particular attention to the following recommendations resulting from the Workshop.

175. With the help of FAO and other international organizations, where applicable, that:

- Countries of the Asian Region meet regularly to discuss matters of common interest relating to the export/import control of food and discuss strategies directed at improving overall regional performance in the exporting of food.
- Countries of the Region develop a system of information exchange and consultation (TCDC) aimed at facilitating prompt solutions to common problems and comment on matters of mutual interest regarding food exports and imports.
- Further workshops be held in the Region to:

- consider and discuss with importing countries, problems associated with food exports from countries of the Region;
- discuss specialized subjects such as food laws and regulations, certification, standards for individual products and groups of products.
- A training programme be established in the Region with the objective of upgrading the technical infrastructure essential for the effective operation of export and import food control systems; the programme to include courses for training laboratory staff, establishing standards for laboratory operations and management aimed at maximizing the use of available resources.
- Individual countries, utilizing technical expertise from FAO should conduct in-depth reviews of their national food import/export control programme, so as to develop strategies and programmes to improve and strengthen current infrastructures.

176. The delegation of Thailand suggested that in designing export/import food control programmes, countries should utilize, where possible, existing institutions and personnel so as to reduce financial burdens. This concept was endorsed by the Committee.

177. In accepting the report of the Workshop, the Coordinating Committee, on the recommendation of the delegation of Thailand unanimously adopted the recommendations in toto and requested that the topic of the export/import food control programmes be an item for discussion at the next Session of the Committee.

REPORT ON DISCUSSIONS OF THE WORK OF THE CODEX ALIMENTARIUS COMMISSION BY WHO'S EXECUTIVE BOARD, THE WORLD HEALTH ASSEMBLY, FAO'S COMMITTEE ON AGRICULTURE AND FAO'S COUNCIL

Discussion by WHO Bodies

178. The Committee was informed that, at the request of a member of the WHO Executive Board, the Director-General of WHO had prepared a paper on the Codex Alimentarius Commission for consideration by the Executive Board during its 79th Session in January 1987. Several members of the Executive Board recognized the important role of the Codex Alimentarius Commission for the promotion of food safety and the facilitation of international food trade and commended the Director-General for its support of the work of the Codex Alimentarius Commission. In conclusion, the Executive Board recommended to the 40th World Health Assembly the adoption of a resolution on the Codex Alimentarius Commission. During its 40th Session, May 1987, the Assembly reviewed this resolution. Several delegations spoke and again highlighted the contribution of the Codex Alimentarius Commission for food safety and thus for health promotion and disease prevention and the 40th World Health Assembly adopted the resolution.

179. The text of the resolution is contained in Appendix III to this Report.

Discussion by FAO Bodies

180. The Secretariat referred the Coordinating Committee to document CX/ASIA 88/7 which described the consideration of the FAO's Committee on Agriculture (COAG) on the Role of Food Quality and Standards in Food Security, Trade and Health. In introducing the subject, the Secretariat provided the Committee with a video presentation that had been prepared for COAG and which covered the role of Food Quality and Standards in food Security, Trade and Health.

181. The Committee noted that the FAO Committee on Agriculture had stressed the importance of the FAO/WHO Food Standards Programme in removing non-tariff trade barriers to international trade and in promoting consumer protection. COAG had also endorsed the lead role of FAO in assisting countries to strengthen their national food control systems. The Committee was informed that the COAG supported the principle that improved quality control mechanisms for government institutions and food industries could reduce the large volume of trade problems caused by food contamination and non-compliance with national food standards. The FAO Council at its meeting in June 1987, had endorsed the findings of the FAO Committee on Agriculture.

182. The Committee's attention was directed to the following responsibilities attributed to National Governments in achieving consumer protection in food quality and food standards in food security, trade and health.

- a. recognize the positive impact of an effective food control system on market growth, product acceptability and consumer protection;
- b. ensure that within a national food control system, Codex Standards, Codes of Practice, Maximum Limits for Pesticides, etc. are accepted and implemented as fully as possible;
- c. ensure that government food control bodies foster and support improved food handling and quality assurance practices in the food production, processing, distribution and marketing sectors, as well as conducting normal compliance procedures;
- d. encourage and assist food producers and processors to develop adequate quality control practices that assure consistent marketability of food products;
- e. coordinate food control activities among agriculture, trade, health and environmental bodies in order to improve the efficiency and effectiveness of food trade and consumer protection programmes based on a sound strategy for food quality and safety;
- f. develop extension and educational activities to promote food protection and safety for all population groups.

183. The Coordinating Committee also noted that the responsibilities for FAO in achieving the same goals were also stated in the document, as follows:

- a. promote and support food quality and standards as important elements linking food security, trade and health;
- b. maintain continuous support to developing countries for national strategies food quality and safety, food control systems and contamination monitoring programmes;
- c. enhance collaboration with WHO and other agencies to strengthen food quality and standards programmes, including avoidance of duplication of efforts and maximizing resource utilization; and
- d. promote enhanced acceptance and implementation of Codex Standards, Codes of Practice, etc., by member governments as essential actions to improve world food security, facilitate trade, and protect consumers;
- e. develop and promote extension and education activities to encourage improved food protection programmes for rural and urban consumers.

184. The Secretariat directed the Coordinating Committee's attention to the FAO publication, Food Quality Control and Consumer Protection which outlined relevant FAO's programme of activities.

185. During the Coordinating Committee's consideration of the item the delegation of Thailand emphasized that any food control programme must be carefully evaluated to ascertain if the desired results are being achieved.

REPORTS BY FAO, WHO AND MEMBER STATES OF THE REGION TO THE RESOLUTION OF FOOD SAFETY

186. In introducing this item the Secretariat reminded the participants that the Committee, during its 4th Session in 1984, had adopted a resolution on food safety (See ALINORM 85/15, Appendix V). In its operational paragraph № 3, FAO, WHO and Member States were requested to report to the next Session of the Committee on progress made in implementing the provisions contained in this resolution. Reports from Member States have, however not been presented to the 5th Session of the Committee. Instead, the Committee received a report on monitoring of national policies, programmes, services and institutions related to food safety and food control in order to stimulate action at the national level which could, in turn, lead to increased technical cooperation activities in food safety between Member States themselves and between Member States, FAO and WHO. After having discussed this report, the Committee at its 5th Session had arrived at the following conclusions:

- i) monitoring and evaluation were seen as useful tools for strengthening food safety programmes in Member States; and
- ii) the Committee could and should assume a catalytic role in this matter.

188. The Committee had also agreed that all Member States of the Region of Asia should prepare for the next (6th) Session of the Committee a paper reporting on action taken by governments, and possibly NGOs, in response to the resolution on food safety (for details see ALINORM 87/15, paras 174-177). As a consequence, the Codex Secretariat, by CL 1987/36-ASIA, June 1987, had invited Member States of the Region, to prepare a report on progress made in implementing the provisions contained in the resolution. Reports received from India, Indonesia, Malaysia, Republic of Korea, Thailand and IOCU have been summarized and reproduced in Appendix IV to this report. In addition one oral report was given by the delegation of the Republic of Korea. The Reports by FAO and WHO were given under Agenda Items 6 and 7 (paras 111-168). The Chairman commended the delegations and IOCU for their most informative reports.

189. The Committee agreed to have on the agenda of its next (7th) session again an item under which delegations and NGOs could report on progress made on the promotion of food safety at the national level. The Committee expressed its hope that at that time additional delegations might find it possible and beneficial for them to share their reports with the Committee. It was also agreed that delegations would use the Guiding Principles on the Evaluation of Programmes to ensure Food Safety, which are expected to be available as a WHO publication in the course of 1988, and which contain examples of indicators for monitoring, as guidance for a more uniform presentation of the individual country reports.

ESTABLISHMENT OF FOOD ADDITIVE PROVISIONS FOR NON-STANDARDIZED FOODS

190. The Committee had before it document CX/FA 87/19-Add.1 and CX/ASIA 88/9 (Conference Room Document) containing the comments of Thailand received in response to CL 1987/37-ASIA. The Committee noted that the document CX/FA 87/19-Add.1 which was presented to the 19th Session of CCFA identified the issues and suggested solutions to the problem.

191. The Committee was informed that when the subject came up for discussion at the 19th Session of CCFA, the delegations from four developing countries, Cuba, Argentina, Bahrain and Egypt which participated at that Session appreciated the subject and felt that CCFA should continue its efforts to aid the developing countries to solve their problems in this respect. The Codex Committee on Food Additives, however, did not agree to the commencement of work on the subject but suggested that the views of the Codex Coordinating Committees on the subject should be sought and discussed at a future session.

192. The Committee proposed that action should be initiated on the establishment of food additive provisions in non-standardized foods both by making an inventory of the most important food items and establishing food additive provisions (vertical approach) and also by selecting the most important food additive and elaborating conditions for its use in foods (horizontal approach).

193 The delegation of Indonesia informed the Committee that Indonesia would like to have food additive provisions established for some of the traditional foods such as shrimp crackers widely consumed in the country and which have potential for regional/international trade.

194. The Committee was unanimous in its support for the Codex Committee on Food Additives and Contaminants to initiate work on the establishment of food additive provisions in non-standardized foods for which there are presently no Codex Standards. Unlike countries in the western world, many countries in the Region of Asia do not have national food additive lists which could provide them guidance on the nature and level of use of food additives in non-standardized foods. The countries look to Codex for guidance in the matter. For foods for which Codex Standards are available, the countries in the region have no problems since many of them accept and follow Codex recommendations.

Current Status of International Standards for Coffee

195. The Committee had before it document CX/ASIA 88/10, which presented the Current Status of International Standards for Coffee and which had been prepared at the request of Government of Indonesia.

196. The Committee had noted that the subject of elaboration of standards for coffee and coffee products was discussed fairly extensively by the 9th and 10th Sessions of the Codex Alimentarius Commission on the basis of two papers: i) Coffee and the Consumer - Standards, Regulations and Control (ALINORM 72/9) and ii) Study on the Advisability of Setting a Codex Standard for Coffee and Coffee Products (ALINORM 74/29). The Committee also noted the Commission's conclusions which were as below:

- i) A Codex Standard for Green Coffee was not necessary;
- ii) It was not possible to reach agreement as to whether Standards for coffee and coffee products were necessary and adjourned the discussion sine die

but recognizing that it would be open to any Member of the Commission to suggest reconsideration of the subject of standards for these commodities.

197. The Committee also noted that while considering the work of the Joint FAO/WHO Food Standards Programme, the 8th Session of the Codex Committee on General Principles held in Paris, November 1986 had a brief discussion on the elaboration of Standards for beverages including coffee but took no action.

198. The observer from ISO reviewed the work of ISO on international standards for coffee and the Committee noted that the International Standards Organization (ISO) through its Sub-Committee TC 34/SC15 had been quite active in elaboration of standards relating to vocabulary and methods of analysis. The Committee noted that SC15 Coffee consisted of five working groups with activities as below:

- WG1 - Test methods concerning green coffee
- WG2 - Determination of caffeine content
- WG3 - Test methods concerning roasted and soluble coffee
- WG4 - Coffee and its products - vocabulary
- WG5 - Green coffee specifications

199. The Committee also noted that the Council of European Communities had issued directives to its member countries on the definition of processed coffee and chicory products and on certain aspects of labelling of these products.

200. The Committee noted that the coffee exporting countries are facing problems since the price of green coffee is fixed by the importing countries on defect score in the coffee, which in the absence of an international standard for coffee, is being manipulated by the importing countries according to their wishes and that there was a problem in international trade. The Committee also noted that there are over 60 countries in the world, which have enacted national and regional standards for coffee, resulting in a multiplicity of non-tariff barriers.

201. The Committee noted that there is an urgent need to improve the defect system for green coffee currently used. The Committee reconsidered the need for standards for coffee against the Codex criteria for the establishment of work priorities as outlined in the Procedural Manual of the Codex Alimentarius Commission (6th Edition, page 72) and agreed that the elaboration of Codex standards for coffee and coffee products was justified. The Committee identified the following parameters in green coffee and coffee products that might require standardization.

1. Green Coffee:
Definition, maximum content of spoilt and defective, black, semi-black, white, immature, and scolytic beans so forth... foreign matter, chemical residues, mycotoxin, moisture, fragments, sorting, labelling, sampling and analysis.
2. Instant Coffee:
Definition, minimum dry extract content, permissible additives, purity packaging, labelling, sampling and analysis.
3. Roasted and Ground Coffee:
Possible additives (enrobing), packaging requirements (to ensure freshness), labelling.
4. Decaffeinated Coffee
Maximum caffeine content, maximum solvent residue tolerance.

202. The Committee agreed that its views on the need for elaboration of a worldwide standard for coffee be Brought to the attention of the Executive Committee and the Commission.

203. The Committee asked the Secretariat to report the developments on the subject to it at its next Session.

Activities Regarding Pesticides and Their Residues in Foods

204. The Committee had before it document CX/ASIA 88/11 containing a summary of the Joint FAO/WHO activities regarding pesticides and their residues in foods that would be of interest to the Region of Asia. The Committee noted that the activities of the Codex Committee on Pesticide Residues (CCPR) and the Joint FAO/WHO Meeting on Pesticide Residues (JMPR) would be of special interest to the Region of Asia where infestation by pests is widespread because of existing tropical climate making use of pesticides imperative. The Committee commended the publications of CCPR, especially those contained in the Guide, which in its views provided useful texts for the guidance of Member Governments in the regulation of pesticide residues in food.

205. The Committee supported the views of India concerning the need to inform the relevant food control authorities about the pesticides present in shipment of food and agreed with the views of the Executive Committee at its 34th Session (ALINORM 87/4 paras 48 to 51) noting that they would equally apply to developing countries exporting food commodities. No difficulties were foreseen by the Committee to put them into practice.

206. The Committee noted that the Working Group on Pesticide Residue Problems in Developing Countries will be shortly meeting during the 20th Session of CCPR to be held in April 1988 and that Dr. Prayoon Deema of Thailand, Chairman of the Working Group was also charged with the coordination of matters relating to pesticide residues in the Region of Asia. The Committee noted that any problems on pesticide residues in food that it might raise at this Session would be referred to the Working Group on Pesticide Residue Problems in Developing Countries and to the CCPR.

207. The delegation of Thailand informed the Committee that Thailand supported the International Code of Conduct on the distribution and use of pesticides and was collaborating with the private sector in the implementation of the Code. Because of certain recommendations of the Working Group on Pesticide Residue Problems in Developing Countries, Thailand received assistance for setting up of a regional training centre for pesticide analysis in the Department of Agriculture. In order to promote consumer protection, the Committee was informed that the Ministry of Agriculture and Cooperatives, Thailand, was establishing farms for cultivation of vegetables without use of pesticides (hygienic vegetables).

208. The delegation of Indonesia stated that Indonesia was presently paying attention, though limited, to monitoring of limits for pesticide residues in foods.

209. The delegation of China referred to its submission to the 4th Session of CC Asia on the tolerances for pesticide residues in frozen rabbit and low fat meat. The delegation suggested at that time that if the fat content of meat was less than 10%, the residue of pesticide should be calculated on the basis of total weight rather than on fat basis. The Secretariat informed the Committee that the question raised by China was referred to CCPR and agreed that they would look into the matter to determine what action had been taken,

210. The delegation of Japan and Republic of Korea stated that they would continue to support the activities of FAO and WHO on pesticides.

211. The observer of IOCU informed the Committee that the United Nations had prepared a list of harmful and banned substances which included many pesticides and which was available with the Organization and that copies of the lists could be obtained free on request. The FAO Code of Conduct on the Distribution and Use of Pesticides was highly commended and the Committee was informed that the Organization was monitoring the implementation of the Code in Asia.

212. To a question raised by the Representative of the Joint FAO/IAEA Division, the Committee was informed that ethylene dibromide was not cleared for use by the CCPR. The delegation of Thailand informed the Committee that Thailand was using Vapour Heat Treatment instead of EDB, with advantage for control of infestation in mangoes.

213. The delegation of Oman wished to have information on use of Phostoxin and Methylbromide for control of infestation in foods. The Secretariat agreed to refer the matter to CCPR.

NOMINATION OF COORDINATOR

214. The delegation of Malaysia, seconded by the delegation of the Republic of Indonesia, proposed that Dr. Pakdee Pothisiri (Thailand), Vice Chairman of the current Session of the Committee, be nominated for appointment by the Eighteenth Session of the Codex Alimentarius Commission (Geneva, July 1989) as the Codex Coordinator for Asia. This proposal was unanimously endorsed by the Committee. Dr. Pothisiri indicated that he accepted the nomination, subject to the approval of the Royal Thai Government.

OTHER BUSINESS

Amendments to Codex Standards for Palm Oil and Palm Kernel Oil

215. The delegation of Malaysia informed the Committee that world consumption of Palm Oil and Palm Kernel Oil was on the increase and proposed that the current Codex Standards for Palm Oil (CODEX-STAN 125-1981) and Palm Kernel Oil (CODEX-STAN 126-1981) which were elaborated by the Codex Committee on Fats and Oils during 1979 be amended in view of the development of new technologies followed for the production of the oils, and identification and adoption of new methods of analysis suitable for palm oil, palm kernel oil and their products.

216. The amendments proposed by Malaysia to the Codex Standards for Palm Oil and Palm Kernel Oil are contained in Appendix V to this report.

217. The Secretariat informed the Committee that it would place its proposals for consideration of the Executive Committee/Commission for approval to initiate the amendment procedure.

Elaboration of Standards for Palm Olein and Palm Stearin

218. The delegation of Malaysia informed the Committee that there was currently considerable international trade in Palm Olein and Palm Stearin and proposed that Codex should undertake to elaborate International Standards for Palm Olein and Palm Stearin (Conference Room Document 2).

219. The Secretariat informed the Committee that the proposal of Malaysia which was supported by the Committee should be considered by the Executive Committee/Commission in accordance with the procedures for the elaboration of worldwide Codex Standards as contained in the CAC Procedural Manual. In this context

the Committee recommended that the delegation of Malaysia forwarded the justification paper to the Codex Secretariat for the consideration of the Executive Committee.

220. The delegation of Malaysia also agreed to undertake the preparation of draft Standards for Palm Olein and Palm Stearin (at Step 3) if the Executive Committee/Commission decided that Worldwide Codex Standards should be elaborated for these products.

Labelling of Processed Foods containing Palm Oil, Palm Kernel Oil and Coconut Oil

221. The delegation of Indonesia presented Conference Room Document 3 on the subject which draws the attention of the Committee to the issue of labelling of the above oils and expected that it will be examined within the Codex framework, in view of its impact on the international trade of these oils. The proposal of Indonesia was supported by the delegations of Philippines. The delegation of Malaysia supported the request for any move to ensure accurate and proper labelling as has always been the practice of Codex.

222. The Committee directed the Secretariat to bring the issue on labelling of "Tropical Oils" to the attention of the Executive Committee.

Agenda for the 7th Session of CC Asia

223. The Committee noted that in addition to the general agenda items i) Matters of Interest and ii) Acceptances, the following topics would be considered at its next (7th) Session.

- i) Benefits, trade implications and problems accrued to Member Countries by acceptance of Codex standards and Codex MRLs;
- ii) Code of Practice for Street Vended Foods;
- iii) Reports by FAO and WHO on national regional, and global activities related to food safety and food control;
- iv) Reports by Member States on progress made to promote food safety;
- v) Determination of regional indicators to monitor progress in the promotion of food safety to be used by Member States for the preparation of country reports for presentation to the Committee;
- vi) Regional Food Export and Import Certification and Inspection Programme.

224. The Committee indicated that in addition to the above i) Elaboration of regional standards for traditional foods with trade potential; ii) a Code of Hygienic Practice for Infant Foods that would be applicable to the Region of Asia could be considered at the next Session. The delegation of Indonesia agreed to prepare a paper on the Code of Hygienic Practice for Infant Foods applicable to the Region of Asia, if such an agenda item is included for consideration at the next Session.

225. The Committee asked the Secretariat to send out a Circular Letter to Member Countries in the Codex Region of Asia inviting their proposals for inclusion in the Agenda of the next (7th) Session of CC Asia,

Date and Place of the Next Session

226. The Committee was informed that its next Session would be held in Thailand at an acceptable time to the Host Government during the first half of 1990, subject to the approval of the Codex Alimentarius Commission.

Vote of Thanks to the Government of Indonesia

227. The Committee wished to place on record and to express to the Government of Indonesia its sincere appreciation of the Government's generosity in having kindly provided host facilities for the Session. The Committee also wished to express its appreciation of the excellent arrangements for the Session and for the generous hospitality extended to delegates during the course of the Session.

Thanks to the Chairman

228. The delegation of Malaysia thanked the Chairman, Prof. F.G. Winarno, on behalf of the Committee for so ably conducting the proceedings of the Session and wished to place on record Malaysia's gratitude to the Countries of the Region for their cooperation and support in the elaboration of the "Code of Practice for the Storage and Transport of Edible Oils and Fats".

SUMMARY STATUS OF WORK

| Subject Matter | Step | Action By | Reference |
|--|------|--|-------------------------------|
| Matters of Interest arising from other Codex Sessions | - | 7th CC Asia | Continuing Activity |
| Code of Practice for Street Vended Foods | - | a) Indonesia b) 7th CC Asia | ALINORM 89/15 (para 82) |
| Review of Acceptances | - | 7th CC Asia | Continuing Activity |
| Strengthening the Infrastructure for National Food Control System | - | a) FAO/WHO b) 7th CC Asia | Continuing Activity |
| Report on Activities within FAO & WHO Complementary to the Work of the CAC | - | a) FAO/WHO b) 7th CC Asia | Continuing Activity |
| Regional Food Export and Import Certification and Inspection Programme | - | a) FAO b) 7th CC Asia | ALINORM 89/15 (para 177) |
| Benefits, Trade implications and Problems accrued to Member Countries by Acceptance of Codex Standards and Codex MRLs | - | a) FAO b) 7th CC Asia | ALINORM 89/15 (para 109) |
| Report by Member States of the the Region to the resolution of Food Safety | - | a) Governments in the Codex Region of Asia b) 7th CC Asia | ALINORM 89/15 (para 189) |
| Determination of regional indicators to monitor progress in the promotion of food safety to be used by Member States for presentation to the Committee | - | a) WHO b) 7th CC Asia | New Activity |
| International Standards for Coffee | - | a) Executive Committee of CAC b) 7th CC Asia | ALINORM 89/15 (paras 202-203) |
| Amendment to Codex Standards for Palm Oil and Palm Kernel Oil | - | a) Executive Committee of CAC b) CCFO | ALINORM 89/15 (para 217) |
| Elaboration of Standards for Palm Olein and Palm Stearin | - | a) Executive Committee of CAC b) CCFO | ALINORM 89/15 (para 219) |
| Labelling of Processed Food Containing Palm Oil, Palm Kernel Oil and Coconut Oil | - | Executive Committee of CAC | ALINORM 89/15 (para 222) |

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SPEECH BY

**HIS EXCELLENCY MR WARDOYO
JUNIOR MINISTER OF FOOD PRODUCTION
REPUBLIC OF INDONESIA
AT THE OPENING CEREMONY OF THE SIXTH SESSION OF THE
CODEX COORDINATING COMMITTEE FOR ASIA
26 JANUARY - 1 FEBRUARY 1988
DENPASAR, BALI, INDONESIA**

Mr. Governor of Bali,
Director General of Drug and Food control,
Dignitaries from the WHO Regional Office,
FAO and WHO Representatives and Staff,
Distinguished guests and dear delegates,
Ladies and Gentlemen,

Good morning,

It is indeed a great pleasure for me to be here with you this morning to join you in the Opening of the Sixth Session of Codex Coordinating Committee for Asia.

On behalf of the Indonesian Government may I personally welcome you all, to this very important gathering.

After listening to the report of Dr. Winarno, Coordinator for Asia, concerning the agenda of this meeting, I am very happy to know that the items you are going to discuss are very important and relevant to the interest of Asian Countries.

Revenue in the form of foreign exchange collected from export of agriculture commodity including foods is one of the main sources for economic development in the developing countries.

The provision of food is much more than its contribution to human health and pleasure. It is a major economic activity, and trade in foods has the ideal attributes for promoting economic development.

In the case of Indonesia, the country has set for the next year its target revenue from non-oil export commodities at amount of 11.3 billion US dollars or more than a half (58.1%) of the total revenue from export for that period. I do hope export from food commodities will have a substantial share.

The nature of trade particularly international trade in general is sometimes difficult to forecast. Several tariff and non-tariff barriers could block, discourage or shrink the volume and trade activities.

However, everyone in this forum is already aware that there are two main international mechanisms aimed at combatting the non-tariff trade barrier problem. First, the 1980 "Agreement on Technical Barriers to Trade" which has come to be known as the GATT Standard Code (General Agreement on Tariff and Trade) which will establish International rule among country members. The second mechanism is the Codex Alimentarius Commission, which prevents or eliminates non-tariff trade barriers by the development and adoption of International Food Standards and Codes of Practice.

The Indonesian Government expresses its appreciation and recognizes the vital work which has been performed by the Codex. Even though formal acceptance from Indonesian Government of the Codex Standards is sometimes slow, in practice Indonesian Government has adopted Codex Standards with necessary modifications in the form of National Standards, Code of Practice and regulation, particular on quality, food safety and hygiene.

Food safety is a world-wide issue both in industrialized world and even more so in the developing countries. Some main concerns are those associated with microbiological contamination, contamination of pesticides and environmental contamination.

In matters of hygiene, it is especially true that good practices and economic benefit go hand in hand. Poor food hygiene is a major cause of human illness. In this case Codex has also established good Manufacturing Practices (GMP). These GMP are already available in Indonesian language, produced by Department of Health.

If and only if all food industries will adopt and practice GMP rigorously, then the problem of claim, retention and rejection in the International trade of food will significantly be reduced or eliminated.

In Asian countries, traditional food is enormous in number and varieties and indeed play important role in the diet of the community, Some of those foods are know as ethnic foods. Slow but with significant rate, ethnic foods enter into the picture as export commodities. For that reason I am personally very pleased to see one of the agenda items will be devoted to the elaboration of Code of Hygienic Practice for Street Foods.

Since many of the Asian country members of the Codex are still at the stage of establishing appropriate legislations, and setting up laboratories, continuing guidance and support from UN agencies or other sources are required and needed.

The Indonesian Government would like to express its appreciation and gratitude to the Member countries of Codex and Codex Alimentarius Commission in electing and appoiting Dr. F.G. Winarno as Coordinator for Asia as well as Vice- Chairman of Codex Alimentarius Commission. Indonesia will fully support the significant role of Codex in the international trade of foods.

Knowing that all the members of the delegations are experts and authorities in their field, I trust that all of you will not meet any obstacle during the deliberations.

Finally, may I wish you every success in your discussions and deliberations. It is my pleasure to declare "THE SIXTH SESSION OF CODEX ALIMENTARIUS COORDINATING COMMITTEE FOR ASIA" open.

Thank you.

Junior Minister of Food Production

Mr. Wardoyo

RESOLUTION OF THE WORLD HEALTH ASSEMBLY

FORTIETH WORLD HEALTH ASSEMBLY

WHA40.20

Agenda item 32.2

15 May 1987

THE CODEX ALIMENTARIUS COMMISSION

The Fortieth World Health Assembly,

Having studied the first report by the Director-General on the Codex Alimentarius Commission¹ and the discussions during the seventy-ninth session of the Executive Board;

¹ Document EB79/1987/REC/1, Annex 12.

Recognizing the role of the Joint FAO/WHO Food Standards Programme and the Codex Alimentarius Commission for the promotion of food safety and the facilitation of international trade;

Recognizing the essential role of sufficient and safe food for health promotion and disease prevention;

Aware of the benefits to all countries to be derived from the work of the Codex Alimentarius Commission;

1. CALLS UPON Member States;

(1) to participate actively, particularly their health sectors, in the work of the Codex Alimentarius Commission and its committees;

(2) to make all appropriate efforts to adopt Codex standards, and to fully utilize the recommendations of the Commission for the promotion of food safety and the international food trade;

(3) to promote active collaboration on the part of both the public and private sectors and nongovernmental organizations in national Codex work;

2. REQUESTS the Director-General;

(1) to continue to collaborate with FAO in support of the Commission;

(2) to maintain appropriate technical and financial support of the Commission;

(3) to collaborate with Member States in strengthening their infrastructure for food safety in order to facilitate the implementation of Codex standards and recommendations;

3. RECOMMENDS the Codex Alimentarius Commission;

(1) to give priority consideration to the work of the general subject committees and the regional coordinating committees, which are responsible for food safety and consumer information;

(2) to encourage Member States to fully utilize and implement Codex standards and recommendations;

(3) to invite Member States which have not yet joined the Commission to do so without delay.

Twelfth plenary meeting, 15 May 1987
A40/VR/12

**ACTION TAKEN BY GOVERNMENTS AND NGOs
IN RESPONSE TO THE RESOLUTION OF FOOD SAFETY**

INDIA

The National Health Policy formulated by India aims at achieving the goal of Health For All by the Year 2000 A.D., Measures of food safety and strict enforcement of quality control have been considered as basic components of national health policy besides programmes of immunization, control of blindness, goitre etc.

In order to provide pure and wholesome food to the consumers, to protect the consumers from fraud and deception and to encourage fair trade practices, Government of India enacted a Central Legislation called the Prevention of Food Adulteration ACT (PFA), which is implemented through state governments and local bodies.

The Act and Rules provide all possible measures to ensure food safety. Quality standards for more than 300 food items have been laid down. The rules also cover regulations with regard to addition of colours, flavours and other additives, packaging and labelling of foods. Tolerance limits of food contaminants and prohibition of products and sales of food items which are considered to be detrimental to human health are also covered.

Hygienic conditions for manufacture, sale and distribution of food are ensured while granting licences. Offences of non compliance of provisions are punishable under the law. Consumers and consumer organizations have also been empowered to play their role in food safety programmes. Sampling, analysis and prosecution powers as vested with enforcement agencies are also provided to consumers and consumer organizations. Their representation in the Central Committee for Food Standards, a statutory advisory body, has been provided to ensure their participation in food standardization and regulation. Important activities in regard to food safety are:

1. Monitoring of activities of states regarding working of food laws and reports on foodborne diseases and investigation.
2. Survey on monitoring activities with regard to food contaminants.
3. Training programmes for senior level officers, food inspectors and analysts.
4. Consumer awareness through exhibitions, seminars and pamphlets and other mass media.
5. Approval of infant foods and their labelling to safeguard the health of infants.

There are other organizations in the Government of India which also deal with food quality and food safety.

These are:

1. Bureau of Indian Standards. - "ISI" certification mark.
2. Directorate of Marketing and Inspection - "AGMARK" certification mark.
3. Authorities implementing Essential Commodities Act.
 - (1) Fruit Products Order, 1955.
 - (2) Vegetable Oils Products Control Order, 1947.
 - (3) Meat Products Control Order, 1973.

4. Consumer Protection Council.
5. Export Inspection Council.

INDONESIA

During the Fourth Five-year Development Plan Period from 1984 to 1989, the policies and strategies of the Government of Indonesia call for improvement of public health services and provide sufficient supply of wholesome and nutritious food for all the people. On the other hand, the food industry in Indonesia, both large and small scale industries, continued to make progress rapidly during the same period and the consumers are introduced to many different kinds of products.

In accordance with the Ministry of Health Decree № 558 of 1984 concerning the organization, infrastructure and responsibilities of the Ministry, the task and function of the Directorate of Food and Beverages Control under the Directorate General of Food and Drug Administration is to carry out activities in food regulation, inspection, licensing, registration and standardization to ensure safety and control of food. Consequently, the responsibilities of the Directorate of Food and Beverages Control are:

1. To control food production and distribution to ensure compliance with food quality and safety.
2. To inform and protect the public against ignorance in food consumption that is harmful for human health.
3. To prevent the abuse and protect the public against the hazards of alcoholic drinks in respect of human health, welfare and safety of the public.

To achieve the targets of the Development Plan, strategies have been adopted,

1. To develop the infrastructure in respect of legislation for law enforcement.
2. To increase the activities in food registration for premarket clearance to ensure the safety and wholesomeness of food produced.
3. To increase and improve the food inspection, activities and provide guidance for production and distribution facilities and food examination laboratories.
4. To continue the campaign against alcoholic drinks emphasizing on the young generation.
5. To improve the skills of the personnel and food handlers both quantitatively and qualitatively through intensive training courses.
6. To provide information and educate the consumers regarding food safety.

Since the food production and control activities in Indonesia have been undertaken by several Ministries, such as the Ministry of Commerce, Ministry of Industry, Ministry of Agriculture, Ministry of Home Affairs and the Ministry of Health, improved coordination is essential among these government agencies to prevent overlapping of tasks, so that, each Ministry can support the national food control mechanism in an integrated manner.

In 1987, a Working Group on National Food Codex with members from different institutions concerned with food safety was established to review and distribute the Codex materials to other institutions and food manufacturers.

In view of the limited funds, manpower requirements and the magnitude of work lying ahead, priorities have been set for the inspection of food production facilities.

To achieve an acceptable level of food quality control, the Government continued the promotion of regulations and Code of Practices by the food industries to perform their voluntary quality control.

Briefly speaking, the Government of Indonesia has managed to achieve progress in developing 5 laws, 5 ministerial regulations and 10 manuals which are all in force. However, more emphasis needs to be placed on enforcement of regulations.

In accordance with the decentralized government mechanism and delegated authority, the provision of the services in meeting the basic needs, is the responsibility of the local governments. Consequently, there is a need to place continued emphasis on strengthening the local government institutions which are geographically divided over a vast area.

Development of human resources through essential training courses is necessary and of utmost importance to better deal with food contamination and adulteration. On the other hand, increased emphasis will be given to continue creating public awareness and organizing the communities to participate more actively in achieving better health status through improved food safety and sanitation.

THAILAND

Three of the main objectives of the national food safety programme and their respective strategies/action programmes are the following:

1. To ensure that the consumer will get access to safe, wholesome and good quality food.

In order to achieve this objective and beside the regular and extensive law enforcement and surveillance activities, Thailand is at present endeavouring toward the strengthening of its food safety and consumer protection programme by integrating the action programme in food safety to be part of the primary health care system which will eventually be carried out by 65,000 village health volunteers (VHV) throughout the kingdom and to be supported and supervised by health workers and health personnel at the respective sites and at the appropriate level.

2. To upgrade the food manufacturing with particular emphasis on food export promotion.

In this respect Thailand has established two Codes of Good Manufacturing Practice. A General Code and a Specific Code for Canned Food Processing. Besides a practical guideline for the implementation of the Codes had been made, and in close cooperation with the industries concerned, mutual efforts have been put forward in order to promote the use of the codes and guidelines. So far very good cooperation from private sector is forthcoming.

3. To promote public awareness in food safety.

We believe that high degree of success in the attempt to protect the consumer in the area of food safety would, by and large, rely on the awareness of the consumers themselves. Since their awareness will form the basis of their food habits and respective practices. It was therefore deemed to be of the utmost necessity to review the current situation in various stratified communities, both urban and rural, and formulating an act of appropriate strategies toward introducing the innovations capable of promoting public awareness in improving their habits and practices for food safety.

MALAYSIA

Taking into consideration the resolution of the Regional Coordinating Committee for Asia of the Codex Alimentarius Commission at its Fourth Session in 1984 in Thailand, the following progress has been achieved.

1. Malaysia has embarked on a formal assessment of national needs of food safety in August 1986 with the assistance of FAO/UNDP under the project UNDP/MAL/85/003 Strengthening Food Control Services in Malaysia. Among other things a review of national priorities, manpower requirements, training needs and physical support in food safety have been accomplished and currently implementations are being carried out as recommended in the review.
2. The food safety programme in Malaysia was developed as an integral part of the primary health care system with the target of achieving health for all by the year 2000 as incorporated in the 5th Malaysia Plan (1986-1990). The role of food as an important vehicle of diarrhoeal and other diseases was given due consideration with emphasis on health education and intersectoral coordination for appropriate intervention measures.
3. Coordination and collaboration with responsible ministries and other authorities have always been incorporated in the planning and implementation of all food safety activities and projects. Significant progress in this field is the formation of the National Codex Committee of Malaysia in 1985 and the Food Advisory Committee in 1987. Coordination is enhanced further by the availability of the Food Act and Food Regulations of Malaysia which was fully implemented as of 1986.

INTERNATIONAL ORGANIZATION OF OCNSUMERS' UNIONS

1. Policy wise, IOCU's basic principle is that all consumers have a right to adequate and wholesome food. They have a right therefore to be protected from misleading information, fraud and adulteration. IOCU feels it has a special responsibility to defend these rights for the frequently un-represented consumers: the poor and the most vulnerable: small children.
2. IOCU worries about those in society who put profits before health, those who manipulate behaviour and take advantage of human weaknesses. IOCU is not against business but against bad business. As a countervailing power, it considers consumer representation at the policy level as very important. Correction of poor services or bad products is only second best to protection and prevention.
3. IOCU's main activities are to service and advise its member organizations who have their own independent activities. In addition IOCU represents consumers worldwide and also coordinates several campaigns on specific issues.
4. One of such campaigns is the struggle to protect breastfeeding from commercial undermining and interference. A prime food safety issue, it is helping to prevent a million unnecessary infant deaths each year. In appropriate products, false claims and unethical promotion still abound in spite of the International Code of Marketing of Breastmilk Substitutes which IOCU helped to draft and continues to monitor.

5. Annotated and popularised versions of the UNICEF/WHO Food Code and also now of the FAO Code of Conduct on the Sale and Distribution of Pesticides have been found useful to inform consumers, press and even professionals about internationally recommended minimum standards.
6. IOCU participates in a global campaign on pesticides. The overuse, and frequent abuse of pesticides is the beginning of a process that results in pesticide residues, we are discussing here. Residues are certainly a problem but one that cannot be solved unless one realizes they are the end product of a circle of poison which also involves environmental degradation and poisonings in pesticide handling and application.
7. IOCU's pharmaceutical campaign as well as its Consumer Interpol Project were also briefly discussed with reference to food safety.
8. Hazardous technologies are of major concern to IOCU. The project attempts to identify potential future "Bhopals" and seeks to determine the need, safety, detection labelling and control of food irradiation before such a technology can be endorsed and supported.
9. Chernobyl was another disaster showing that consumers even far removed from the scene can be affected. The international confusion over acceptable safety limits and inadequacy of testing facilities, the dumping of contaminated foods that occurred, all helped to make consumers worried and angry.
10. IOCU is pleased to attend these Committee meetings and give constructive input. Aside from the issues already mentioned, it hopes to give further assistance on the topic of street foods and the possible development of a Code on advertising practice.

**AMENDMENTS TO CODEX INTERNATIONAL STANDARDS ON
EDIBLE PALM OIL (CODEX STAN 125-1981) AND
EDIBLE PALM KERNEL OIL (CODEX STAN 126-1981)
PROPOSED BY THE COORDINATING COMMITTEE FOR ASIA**

EDIBLE PALM OIL (CODEX STAN 125-1981)

a. Delete the word "edible" from the Codex Standard to be consistent with the Codex Standard for Olive Oil. This is in view of the fact that palm oil is being consumed in its virgin form also.

b. Description (Section 2)

Amend the description so as to include other species of Elaeis:

"Palm oil is derived from the mesocarp of the fruit of the different species of the genus Elaeis,..."

c. Tocopherols (Section 4)

Include a footnote that palm oil contains natural tocopherols under section 4.3.8 of the Codex Standard.

d. Methods of Analysis (Section 8)

Include PORIM test methods as in MS : 817 Methods of Test for Palm Oil and Palm Oil Products for analysis of palm oil.

EDIBLE PALM KERNEL OIL (CODEX STAN 126-1981)

a. Description (Section 2)

Change the existing description so as to include other species of Elaeis. The description is to read as follows:

"Palm kernel oil is derived from the kernel of the fruit of the different species of the genus Elaeis".

b. Methods of Analysis (Section 8)

Include PORIM test methods as in MS : 817 Methods of Test for Palm Oil and Palm Oil Products for analysis of palm kernel oil.