

# CODEX ALIMENTARIUS COMMISSION **E**



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**REP 13/FL**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION**

*Thirty-sixth Session  
Rome, Italy, 1 – 5 July 2013*

## **REPORT OF THE FORTY-FIRST SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING**

*Prince Edward Island, Canada  
14 – 17 May 2013*

**NOTE: This report includes Circular Letter CL 2013/15-FL**

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**TO:** Codex Contact Points  
Interested International Organizations

**FROM:** Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme  
FAO, 00153 Rome, Italy

**SUBJECT:** Distribution of the Report of the 41<sup>st</sup> Session of the Codex Committee on Food Labelling

## A. MATTERS FOR ADOPTION BY THE 36<sup>TH</sup> SESSION OF THE COMMISSION

### Draft guidelines at Step 8 and Step 5/8 of the Procedure

1. Draft amendments to the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts (Para. 41, and Appendix II)
2. Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods concerning use of ethylene as sprouting inhibitor for Onions and Potatoes (Para. 69 and Appendix IV)

### Other amendments

3. Consequential Editorial Amendments to the Guidelines on Use of Nutrition and Health Claims (CAC/GL 23-1997) concerning clarifying section 6.3 on Comparative Claims (Para 45 and Appendix III, Part B)
4. Amendments to the *Guidelines on Nutrition Labelling* (CAC/GL 2-1985) concerning definitions and replacing the existing annex with the new Annex: *General Principles for establishment of nutrient reference values for the general population* (Para. 59 and Appendix III, Part A)

Governments and interested international organizations wishing to comment on the above, should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission) to the Codex Contact Point for Canada, Email: [codex\\_canada@hc-sc.gc.ca](mailto:codex_canada@hc-sc.gc.ca), **before 15 June 2013**

## B. REQUEST FOR COMMENTS

### Proposed Draft Guidelines at Step 3

5. Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: organic aquaculture (Para. 111 and Appendix V)

Governments and interested international organizations wishing to comment on the above should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission) to the Secretariat, Codex Alimentarius Commission, [codex@fao.org](mailto:codex@fao.org), **before 15 March 2014**.

## SUMMARY AND CONCLUSIONS

The summary and conclusions of the 41<sup>st</sup> Session of the Codex Committee on Food Labelling are as follows:

### **Matters for adoption by the 36<sup>th</sup> Session of the Commission:**

The Committee:

#### **Advanced to Step 8 and 5/8 the following:**

- Draft amendments to the *Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997)* concerning Non-Addition of Sodium Salts (Para 41 and Appendix II)
- Proposed Draft amendments to the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods concerning use of ethylene as sprouting inhibitor for Onions and Potatoes (para 69, Appendix IV)

#### **Forwarded to CAC the following amendments**

- Editorial Amendments to the *Guidelines for use of Nutrition and Health Claims (CAC/GL 23-1997)* concerning clarifying section 6.3 on Comparative Claims (Para 45, Appendix III Part B)
- Amendments to the *Guidelines on Nutrition Labelling (CAC/GL 2-1985)* concerning definitions and replacing the existing annex with the new Annex: *General Principles for establishment of nutrient reference values for the general population* (Para 59, Appendix III, Part A)

### **Other Matters of Interest to the Commission:**

The Committee:

- Agreed to circulate the proposed Draft amendments to the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Agriculture* at Step 3 for comments and to discuss at the 42<sup>nd</sup> Session (Para 111, Appendix V);
- Agreed to propose new work to the Commission to review the *General Standard for the labelling of Prepackaged Foods* to address issues on date marking (para 118, Appendix VI)

### **Matters referred to other Codex Committees**

The Committee:

- a) Did not endorse the labelling provisions of the proposed draft *regional standard for non fermentation of soyabean products (para 14-26)*
- b) Agreed to request the CCNFSDU to establish conditions for the free TFAs claims (para 53); and to consider establishing a definition for biofortification (para. 127);

## TABLE OF CONTENTS

	<b>Page</b>
SUMMARY AND CONCLUSIONS .....	Page v
REPORT OF THE 41 <sup>ST</sup> SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING.....	Page 1
SUMMARY STATUS OF WORK .....	Page 12
<b>Paragraph</b>	
Introduction .....	1
Opening .....	2-3
Adoption of the Agenda (Agenda Item 1) .....	4-5
Matters Referred to the Committees (Agenda Item 2) .....	6
Consideration of labelling provisions in draft Codex standards (Agenda Item 3) .....	7-29
Implementation of the WHO Global Strategy on Diet, Physical Activity and Health (Agenda Item 4)	
Non-addition of sodium salts.....	30-41
Comparative claims .....	42-45
Claim for free of trans fatty acids.....	46-54
Principles for the Development and Review of NRVs for Labelling Purposes for Nutrients Associated with Risk of Diet-Related Noncommunicable Diseases .....	55-59
<i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999) (Agenda Item 5)</i>	
Use of Ethylene as sprouting inhibitor for onions and potatoes .....	60-69
Organic aquaculture.....	70-111
Discussion paper on issues related to date marking (Agenda Item 6) .....	112-120
Labelling of foods derived from crops biofortified by natural selection (Agenda Item 7).....	121-127
Other business, future work and date and place of the next session (Agenda Item 8) .....	128-136

## APPENDICES

## Page

<b>Appendix I</b>	List of Participants	<b>13</b>
<b>Appendix II</b>	Draft amendments to the <i>Guidelines for Use of Nutrition and Health Claims</i> (CAC/GL 23-1997) concerning Non-Addition of Sodium Salts (At step 8)	<b>35</b>
<b>Appendix III</b>	Amendments to the <i>Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985) and the <i>Guidelines for use of Nutrition and Health Claims</i> (CAC/GL 23-1997)	<b>36</b>
<b>Appendix IV</b>	Proposed Draft Amendments to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Use of Ethylene as Sprouting inhibitor for Onions and Potatoes</i> (At step 5/8)	<b>39</b>
<b>Appendix V</b>	Proposed Draft amendments to the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Agriculture</i> (At step 3).	<b>40</b>
<b>Appendix VI</b>	Proposed new work item to review Text relevant to Date Marking in the <i>General Standard for the labelling of Prepackaged Foods</i>	<b>62</b>

## REPORT OF THE 41<sup>ST</sup> SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING

### INTRODUCTION

1. The Codex Committee on Food Labelling held its Forty-first Session in Charlottetown, Prince Edward Island, Canada from 14-17 May 2013, at the kind invitation of the Government of Canada. Mr Paul Mayers, Associate Vice-President Policy and Programs Branch, Canadian Food Inspection Agency chaired the Session. Appendix I contains a complete list of participants.

### OPENING

2. The Hon. George T. Webster, Minister of Agriculture and Forestry for the Province of Prince Edward Island welcomed delegations to Charlottetown. The Minister highlighted the importance of Codex standards in the context of an increasingly global marketplace for food, advances in science and technology, and evolving consumer expectations with regards to food. He commended Codex for its accomplishments over the last 50 years and wished delegates success in their deliberations and a pleasant time on the island.

### Division of Competence<sup>1</sup>

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Rules of Procedure of the Codex Alimentarius Commission, as presented in CRD 6.

### ADOPTION OF THE AGENDA (Agenda Item 1)<sup>2</sup>

4. The Committee agreed to discuss item 5b on organic aquaculture starting on the second day of the meeting allowing time for delegations to read the report of the physical working group that had met prior to the session.

5. With this change the Committee adopted the provisional agenda as the agenda for the session.

### MATTERS REFERRED TO THE COMMITTEE (Agenda Item 2)<sup>3</sup>

6. The Committee noted that some matters were for information and that other matters would be considered under other agenda items.

### CONSIDERATION OF LABELLING PROVISIONS IN DRAFT CODEX STANDARDS

#### (Agenda Item 3)<sup>4</sup>

7. The Committee endorsed the labelling provisions in the following standards as proposed by the relevant Committee: Proposed Draft *Regional Standard for Chanterelles* (CCEURO), Draft *Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CCFFP), Draft revised *Standard for Avocado* (CCFFV), Draft *Standard for Pomegranate* (CCFFV), Proposed Draft *Standard for Table Olives* (CCPFV), Proposed Draft *Regional Standard For Tempe* (CCASIA) and Proposed Draft *Regional Standard For Date Paste* (CCNEA).

#### *Draft Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CCFFP)*

8. The Committee agreed that in 7.1 the term “common or commercial name” should be replaced with “common or usual name” to align with section 4.1.1 of the General Standard.

9. The Committee noted the proposal to include the scientific name of the species to avoid confusion but considered that this proposal went beyond endorsing the labelling provisions. The Committee noted that

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<sup>1</sup> CRD 6 (Division of the competence between the European Union and its Member States)

<sup>2</sup> CX/FL 13/41/1

<sup>3</sup> CX/FL 13/41/2; CRD 5 (comments of European Union); CRD 14 (comments of Indonesia); CRD 15 (comments of Malaysia); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon)

<sup>4</sup> CX/FL 13/41/3; CRD 2 (comments of IDF); CRD 3 (Comments of India); CRD 5 (comments of European Union); CRD 11 (comments of Switzerland); CRD 20 (comments of South Africa); CRD 22 (comments of Peru); CRD 23 (comments of United States)

even though they had not been specifically mentioned, flavouring agents would have to be labelled in the list of ingredients in line with the General Standard.

10. With the change above, the Committee endorsed the labelling provisions in the Standard.

***Draft Standard for Raw, Fresh and Quick Frozen Scallop Products (CCFFP)***

11. The Committee noted that there could be some redundancy in section 7.3 as it required both the percentage of scallop meat **and** percentage of added water to appear on the label. The Committee noted further the suggestion to replace “and” with “and/or” but also noted the diversity of views on this question in the Committee and that it would be further addressed in the CCFFP.

12. The Committee further noted a proposal to amend sections 7.1.1, 7.1.2 and 7.1.3 to make them clearer and avoid confusion (see CRD 23) and noted that as the standard was at step 6 this could be further discussed at the CCFFP.

13. With these remarks the Committee endorsed the labelling provisions in the Standard.

***Proposed Draft Regional Standard for Non-Fermented Soybean Products (CCASIA)***

14. The Committee discussed the labelling provisions in detail.

*Discussion on 8.2: If genetically modified soybean is used in the process, it shall be indicated in the label in accordance with national legislation*

15. Some delegations proposed to delete this section given that the text in 8.2 with regards to methods of production is not consistent as the provision was not inline with Codex guidance on this question and there was no reason to single out specific production methods. Other delegations stated that the section should be maintained.

16. The Chair recalled that the endorsement procedure was to ensure consistency of commodity standards with Codex general standards and proposed to amend 8.2 to read as follows:

“8.2 If genetically modified soybean is used in the process consideration shall be given to the *Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology (CAC/GL 76-2011)*.”

17. The Committee agreed to this proposal and noted the reservations of Argentina, Costa Rica, and Mexico on this decision because of the concerns expressed in paragraph 15

*Discussion on 8.3: If the product is meant to be sold as vegetarian food, the type of oil and fat added should be indicated with regards to its origin*

18. The Committee agreed to delete this section as the information as to the type of oil and fat used in the product would have to be labelled in accordance with the General Standard and thus Section 8.3 was superfluous.

*Discussion on 8.4: The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.*

19. The discussion focussed on the fact that section 2.2 of the proposed draft standard makes reference to “soy bean milk” which could thus be used on the label for this product.

20. Several delegations and one observer were opposed to the use of the term “milk” for a non-dairy product and were of the opinion that this was misleading the consumer as the product had similar uses to milk but not the same nutritional properties. They said that the use of the term “milk” for this product was not in line with the *General Standard on the Use of Dairy Terms (GSDUT) (CODEX STAN 206-1999)*, especially sections 4.2.1, 4.6.1 and 4.6.3 and with the *General Standard for Food Additives (CODEX STAN 192-1995)*, which contains in category 06.8.1 ‘*Soybean-based beverages*’ and while acknowledging that in a number of countries the category ‘*Soybean-based beverages*’ includes products referred to as ‘*soybean milk*’, does not use this terminology in the Codex standard.

21. One delegation noted that while 4.6.2 of the GSUDT conditionally allowed traditional usage of dairy terms, the same could be conveniently and appropriately applied at national level and that many issues would arise if the same is considered for designating non-dairy products in this regional standard.

22. Other delegations made reference to Section 4.6.2 of GSUDT stating that dairy terms can be used for names of products, “the exact nature of which is clear from traditional usage or when the name is clearly used to describe a characteristic quality of the non-milk product.” It was also mentioned that ‘soybean-based beverages’ were a different product from ‘soybean milk’ in accordance with the definition in some countries.

23. Some delegations were of the opinion that the use of the term milk in coconut milk provided a precedent while other delegations said that the situation was different, as coconut milk did not have similar uses to milk and thus the consumer could not be misled.

24. One delegation proposed that other coordinating committees be given the opportunity to consider the CCASIA proposed draft standard. The Secretariat clarified that the task of the CCFL was only the endorsement of labelling provisions and that the Commission could refer any matters to coordinating committees as required.

25. The Committee noted the divergence of opinions on this matter and also that this was a substantive question to be discussed and decided in the CCASIA.

#### *Conclusion*

26. The Committee did not endorse the labelling provisions as presented and proposed revising section 8.2 as above and deleting section 8.3. Concerning section 8.4 the Committee noted that section 2.2 of the proposed draft standard needed further consideration in the CCASIA taking into account the relevant provisions in GSUDT and relevant discussions in other Codex committees such as CCFA and CCMMP.

#### ***Draft Guidelines on Formulated Complementary Foods for Older Infants and Young Children (CCNFSDU)***

27. One Observer proposed to reverse the order of sections 10.1 and 10.2 and to redraft section 10.3 to read: “Nutrition and health claims shall not be permitted for foods for infants and young children except where specifically provided for in relevant Codex standards or national legislation. In addition the products should not carry any idealised pictures or text.”

28. The Committee noted that the order of the paragraphs was more logical as it stood and that the intent of the proposal was already covered by the reference to the *General Standard for the Labelling of and Claims for Prepackaged Foods for Special Dietary Uses* (CODEX STAN 146-1985).

29. The Committee endorsed the labelling provisions in the Guidelines as proposed.

## **IMPLEMENTATION OF THE WHO GLOBAL STRATEGY ON DIET, PHYSICAL ACTIVITY AND HEALTH (Agenda Item 4)<sup>5</sup>**

### ***Non-Addition of Sodium Salts***

30. The Committee recalled that at its last session it had agreed to forward the proposed draft Section 7.2 (Non-addition Claims for Sodium Salts) of the *Guidelines for Use of Nutrition and Health Claims* to the Commission for adoption at Step 5.

### ***General Considerations***

31. The Committee generally agreed with the text, as it was consistent with the WHO Global Strategy on Diet, Physical Activity and Health. The Committee discussed the three conditions in detail.

32. With regard to the examples, some delegations proposed to remove all examples as they could cause confusion. Other delegations, noting that it was not an exhaustive list, said that examples were helpful for understanding the text. The Committee agreed to maintain the examples and replaced the term “example” with the phrase “including but not limited to” and to delete “etc.” to clarify that the list was indicative only.

33. The delegation of Cameroon, who preferred using the term “examples”, reserved their position on this decision.

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<sup>5</sup> CX/FL 13/41/4; CX/FL 13/41/4-Add.1 (comments of EU, Philippines); CX/FL 13/41/4-Add.2 (comments of Egypt, India, Kenya, Malaysia, Uruguay); CX/FL 13/41/2-Rev.1; CRD 5 (comments of European Union ); CRD 7 (comments of Thailand); CRD 9 (comments of FoodDrinkEurope); CRD 12 (comments of Ghana); CRD 13 (comments of Nigeria); CRD 14 (comments of Indonesia); CRD 15 (comments of Malaysia); CRD 18 (comments of Panama); CRD 19 (comments of Jamaica); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon) and Add.1; CX/FL 13/41/2-Rev.1

*Condition B*

34. The Representative of WHO proposed to include fish sauce in the list of examples as fish sauce is an important source of sodium intake in various Asian countries, which often may not be considered as added sodium salt. One delegation also proposed to include salted fish as an example.

35. The Committee agreed to include salted fish and fish sauce as examples.

*Condition C*

36. The Committee discussed removal of the text “depending on how it is used” with regards to the example “seaweed”. One delegation was concerned that without this text this claim could not apply to any food to which an ingredient containing sodium, such as meat or vegetables, had been added and that seaweed was not always used as a substitute of salt. The Committee, however, agreed to remove the text because the text of the condition covered the concern raised.

*Footnote*

37. The Committee amended “national authority” to read “competent authority” to take into account the situation of regional organizations.

38. The Committee discussed under which condition a food where sodium salts other than sodium chloride were added for technological purposes could use the claim: whether it should meet the conditions for “free of” or “low in” sodium salts.

39. Some delegations preferred “free of”. Another delegation was of the view that no addition of sodium salt should be allowed as this was in conflict with condition A. Other delegations and two observers were concerned that “free of” was too restrictive.

40. The Committee agreed with “low in” as the condition. The delegation of Costa Rica reserved its position on this decision.

*Status of the Draft Amendment to the Guidelines for Use of Nutrition and Health Claims*

41. The Committee agreed to forward the Draft Amendment to the Commission for adoption at Step 8. (Appendix II)

**Comparative claims**

42. The Committee recalled that CCFL40 had asked CCNFSDU whether the condition for 10% of the nutrient reference value (NRV) for comparative claims for micronutrients was still in line with current evidence based guidance on micronutrients. CCNFSDU34 informed the CCFL that the value of 10% was the result of a pragmatic approach and also stated that Section 6.3 in the guidelines was confusing as the sentence included both macronutrients and micronutrients. The CCNFSDU suggested that the text should be made clearer.

43. One delegation proposed that the comparative claims for micronutrients should be based on 10% of the content of the micronutrient as this could simplify the implementation by the industry and enforcement by competent authorities. However this proposal was not supported.

44. The Committee considered different proposals to clearly distinguish, which conditions apply for claims about energy, macronutrients and sodium and about micronutrients other than sodium and finally agreed on the following text:

“6.3.1 For comparative claims about energy, or macronutrients and sodium, the comparison should be based on a relative difference of at least 25% in the energy value or the nutrient content respectively between the compared foods and a minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as “low” or as a “source” in the Table to these Guidelines.

6.3.2 For comparative claims about micronutrients other than sodium, the comparison should be based on a difference of at least 10% of the NRV between the compared foods.”

*Conclusion*

45. The Committee agreed to forward this editorial amendment to the Commission for adoption (Appendix IIIb).

### **Claim for “free” of Trans Fatty Acids (TFAs)**

46. The Committee recalled that at its last session it had requested the CCNFSDU to give advice on the establishment of a “free” of TFAs claim and noted the response from CCNFSDU that it would consider conditions after the Committee concluded to establish the claim.

47. Some delegations supported establishing the claim although it might be a concern only in some countries. One delegation drew the attention of the Committee that CCFL39 had supported establishing such claims as it would help consumers.

48. The Representative of WHO highlighted that virtual elimination of TFAs and reduction of saturated fatty acids are important not only for the implementation of the Global Strategy on Diet, Physical Activity and Health, but they are also important indicators of the Global Monitoring Framework for Noncommunicable Diseases (NCDs), which was developed as part of the implementation of the Political Declaration of the UN High-level meeting on NCDs and are priority actions of the updated NCD Action Plan 2013 - 2020. The Representative of WHO, therefore, supported the establishment of the claim.

49. Several delegations said that they were not convinced of the usefulness of such a claim, in particular with strict conditions, which might limit its use and that it was of priority to reduce saturated fat intake.

50. One observer informed the Committee that CCMAS34 (REP13/MAS, para 11-13) had agreed not to endorse any new methods for TFAs, while awaiting finalization of ongoing work.

51. Some delegations stated that the availability of a method of analysis was essential for enforcement, especially for developing countries and proposed to consider this matter after a method of analysis would be available.

52. One delegation noted that if TFA was reduced there was the risk that producers might replace it with saturated fatty acids (SFAs) in the product and these issues should be considered together. Another delegation was of the opinion that SFAs and TFAs should not be associated as these two components were not linked to each other and were not comparable in their definitions and effects on health.

#### *Conclusion*

53. The Committee agreed to communicate to CCNFSDU its intent to establish claims for free of TFAs in the *Guideline on Nutrition and Health Claims* once CCNFSDU provides guidance on conditions and noting that this will also depend on the recommendation of CCMAS concerning a method of analysis.

54. The Committee agreed to request the CCNFSDU to establish conditions for free of TFAs claims.

### **Principles for the Development and Review of NRVs for Labelling Purposes for Nutrients Associated with Risk of Diet-Related Noncommunicable Diseases**

55. The Committee was informed that CCNFSDU34 had established a consolidated text of the General Principles for Establishing NRVs of Vitamins and Minerals and General Principles for Establishing NRVs-NCD and its consequential amendments, which was proposed for inclusion in the *Guidelines for Nutrition and Health Claims* with consequential amendments to the definition of NRVs (section 2.6) and the presentation of nutrient content (section 3.4).

56. One delegation expressed the view that the *General Principles for Establishing NRVs-NCD* have yet to be adopted by the Commission and that it is inappropriate to consider consolidation at this time, hence proposed that the discussion on the consolidation be put on hold. With regards to Annex 1 of CX/FL/13/41/2, on the definition of NRV they were of the opinion that it should not be changed as it had only recently been adopted. They also objected to the proposed NRV-NCD for Saturated Fatty Acids and this was supported by another delegation,

57. The Committee agreed to editorial amendments in 3.2.1.2 (amending “risk relationship” to “risk”) and 3.2.2.1 (amending CCNFSDU to read Codex Alimentarius Commission).

58. Following a proposal from the Representative of WHO, the Committee agreed to add the following sentence to footnote 3 for sodium in section 3.4.4.2: “The updated WHO Guideline on Sodium Intake for Adults and Children (WHO 2012) further supports the selection of sodium”. The Representative noted that this had also been proposed at CCNFSDU34, however, the Guideline had not yet been officially published at that time.

### *Conclusion*

59. The Committee agreed to forward the amendment proposed by CCFNSDU to the Commission for adoption. (Appendix IIIa). The Committee noted reservations of Malaysia and the Philippines.

## ***GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS (Agenda Item 5)***

### **Use of Ethylene as sprouting inhibitor for onions and potatoes (Agenda Item 5a)<sup>6</sup>**

60. The delegation of the United States of America which co-chaired the EWG together with Cameroon introduced the report of the EWG, which had elaborated three options for the use of ethylene as sprouting inhibitor for onions and potatoes: Option A. Use allowed under the condition that: Need recognized by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions. Must be used in a manner that minimizes exposure to operators and workers; Option B. Use allowed under the condition that: Need recognized by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions; and Option C. Use not allowed.

61. One delegation objected to the use of ethylene as in their opinion the European Food Safety Authority (EFSA) risk assessment had been non-conclusive because of a data gap. They mentioned that ethylene oxide was considered as a category II carcinogen and the findings were so critical that it should not be allowed. Another delegation also supported option C. as ethylene was not a substance naturally produced by potatoes and onions as compared to climacteric fruits and could cause undesirable effects in the sensory properties of the product .

62. The delegation of the European Union noted that in order to mitigate the risk identified by EFSA, the European Union had requested to include the mention: “to be used indoors and by professionals only”.

63. Another delegation was of the view that a data gap should not be interpreted as evidence of adverse effects because ethylene has a long history of safe use in conventional and organic agriculture. Additionally it was noted that the decision on this matter should be consistent with previous decisions of the committee on the use of ethylene for organic agriculture.

64. Two delegations supported option B. as they were of the opinion that it would set a precedent of dealing with occupational health in Codex, which was not appropriate.

65. Many delegations supported option A and were of the opinion that the mention of minimum exposure to operators and workers was a prudent approach.

66. The Committee also recalled that matters such as the protection of waterways, requirements to avoid copper accumulation in the soil, while being outside food safety considerations, were also addressed by the Guidelines.

67. The Committee agreed to use option A. The delegations of Norway and Peru expressed their reservation to this decision.

68. As to the placement of the provision in the Guidelines, the Committee decided to include it in Annex 2, Table 2, Other, where the use of ethylene for degreening of citrus for fruit fly prevention and flower induction for pineapples was listed, as the use is related to growth regulation.

### **Status of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Inclusion of Ethylene as sprouting inhibitor for onions and potatoes**

69. The Committee agreed to advance the draft amendment to Step 5/8 for adoption by the 36th Session of the Codex Alimentarius Commission (Appendix IV).

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<sup>6</sup> CX/FL 13/41/5 ; CRD 1 (comments of Kenya); CRD 18 (comments of Panama); CRD 22 (comments of Peru)

## **Organic Aquaculture (Agenda Item 5b)<sup>7</sup>**

70. The delegation of the European Union as Chair, introduced the report of the Electronic Working Group (EWG) and the Physical Working Group (PWG).

71. The delegation of Japan pointed out that the report of the PWG was a “Chairs’ report” as there had been no time for participants to comment on the draft and that the second paragraph of Section 2 should be modified as follows to accurately reflect Japan’s intervention: “The delegation of Japan, supported by Peru, proposed that the concept of organic production should contain capture fisheries by including text in the foreword. As there was no general support for this, it was recommended that the foreword is not amended to include sustainable capture fisheries.”

72. The Committee agreed to discuss the item based on Appendix 1 to the report of the PWG. The following reflects the further amendments made and discussions held at the plenary session.

### *General amendments*

73. The Committee agreed to amend in 1.1b) “human consumption” to read “human or animal consumption” to clarify that feed is covered by the Guidelines.

74. The Committee agreed to replace “agricultural and aquaculture produce” with “food products” as required throughout the text.

### *Definition of aquaculture*

75. The definition was amended as proposed by the Working Group. Additionally the examples of what is considered an aquatic organism were included in a footnote and birds were added to the list of exclusions.

76. One delegation suggested rather than having a footnote to the definition on what was included/excluded under the term in the guidelines rather to have a more scientific definition of “aquatic organism”.

77. It was mentioned that the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) contained a definition of aquaculture and that the proposed definition should be considered by the CCFFP for alignment if possible.

The Committee maintained the footnote in square brackets and recalled that the whole text would be sent to the CCFFP for comments.

### *Definition of closed recirculation systems*

78. One delegation said that as there were many types of systems, this definition could be removed and the term “closed recirculation system” placed under “containment systems” as another example.

79. There were different views as to the wording of the definition with some preferring the original wording and others the wording of the working group, which had deleted some of the technical detail in the description, as there were many developments in this area.

80. The Committee maintained the definition in square brackets also pending discussion of these systems under containment systems.

### *Definition of containment system*

81. The Committee agreed to amend “prevents dispersal” to read, “minimizes the risk of dispersal”.

### *Definition of algae/seaweed*

82. The definition was amended to include fresh water algae by using the term “aquatic seaweed”. The Committee noted that other references to seaweed in the document would need to be replaced with algae as appropriate.

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<sup>7</sup> CX/FL 13/41/6; CX/FL 13/41/6-Add.1 (comments of Argentina, Brazil, Costa Rica, India, Japan, Kenya, Norway, Peru); CX/FL 13/41/7 (Report of the physical working group); CRD 5 (comments of European Union); CRD 7 (comments of Thailand); CRD 8 (comments of Malaysia); CRD 10 (comments of Philippines); CRD 14 (comments of Indonesia); CRD 17 (comments of Republic of Korea); CRD 21 (comments of Cameroon)

## *A.2 Algae and Their Products*

83. The Committee made the following amendments: replace “siting” with “site selection” (paragraph 3); replace “by means of annual revision” with “subjected to annual update” (paragraph 4 and also B.2 paragraph 3).

## *B.2 Aquaculture Animals and their Products*

### *General Principles*

84. The Committee amended the beginning of the last sentence of paragraph 3 as follows: The organic management plan may also include a water quality monitoring scheme...”

### *Site selection*

85. The first two paragraphs were reworded to clarify which one dealt with site selection and which with water quality and also the references to the CAC/RCP 52-2003 were corrected: 6.1.1 for site selection and 6.1.2 for water quality.

### *Conversion period*

86. The conversion period was amended from “at least one year” to “at least one production cycle of the stock aquatic species” to take account of different growing cycles of species.

### *Origin of stock*

87. There were different opinions as to the deleting or maintaining of the words “including wild sources”. A new sentence was included to clarify the use of hormones as follows: “For species that cannot spawn naturally in captivity spawning may be induced using exogenous releasing hormones only if other methods are not available. Brood stock treated with releasing hormone shall lose organic status when slaughtered, the offspring will be organic if they have been raised according to this guideline.”

88. The whole second paragraph of the section was maintained in square brackets.

### *Production rules for husbandry and breeding*

89. The Committee decided to amend the first sentence to read: “The production unit should provide sufficient space for the animals' needs in terms of stocking density”. The references to the density measurements were deleted. The term “good quality water” was replaced with “clean water” noting that this did not have to be “clear” water allowing for clay in suspension in the water. Reference was made to the definition of clean water in CAC/RCP 52-2003: “Clean water: means water from any source where harmful microbiological contamination, substances and/or toxic plankton are not present in such quantities that may affect the safety of fish, shellfish and their products intended for human consumption”. The last sentence was amended to read: “When netting is used it should be kept clean by physical means.”

90. Several delegations raised concern with the use of the definition for clean water.

### *Stocking density*

91. There was a discussion on the maximum stocking density currently described as follows: “Maximum stocking density should be reflective of the natural behaviour of species and in keeping with good welfare and in general be lower than that used in conventional farming.”

92. Some delegations proposed to delete the last part of the sentence “and in general be lower than that used in conventional farming”, as in their opinion there it was confusing and did not add new information. They also mentioned that the second sentence in the paragraph allowed Competent authorities to develop and publicise guide values for maximum density.

93. Other delegations preferred to maintain the sentence as the stocking density in organic farming was in general lower than that used in conventional farming and the sentence was important to recall this.

94. The Committee maintained the text in square brackets.

### *Closed recirculation systems*

95. The working group had given two options for closed recirculation systems, the first allowing such systems only for some specific uses due to their need for external energy input. The option also foresees a review of the prohibition at a future date. The second option leaves the decision to authorise such systems to

the competent authority.

96. Several delegations supported the second option. They said that the language used in the first option (prohibition with later review) was not usual text in Codex guidelines and the guidelines should not prevent innovation. It was mentioned that such systems had many advantages. It was questioned how the prohibition would be handled if the external energy needed comes from renewable sources.

97. Several other delegations were of the opinion that the first option made it clearer what was the difference between conventional and organic farming. One delegation mentioned that allowing closed recirculation systems could undermine consumer confidence in what was meant by organic as closed systems were intensive systems built on a high density.

98. The Committee noted the diversity of views and maintained both options in square brackets for further consideration.

#### *Nutrition*

99. One delegation mentioned that they did not think that the working group had agreed to the new formulation as presented in the Appendix to the working group report and there was a problem especially for carnivorous species. They preferred the original text and needed more time to review the text as revised by the working group.

100. Other delegations shared the concerns about the revised section also related to quality and additional feeding.

101. Another delegation, sharing the same concerns said that the quantity of organic feed is insufficient for all organic production. They noted that the nutrition provisions of section B.1: Livestock and livestock products provide flexibility and they proposed to use a similar approach in this section by adding an additional paragraph as follows: “For an implementation period to be set by competent authority aquaculture animals will maintain their organic status providing 80% of feed calculated on a dry matter basic, is from organic sources produced in compliance with these Guidelines.”

102. It was mentioned that reference should be made to relevant OIE guidance and the FAO Technical Guidelines for Responsible Fisheries. [correct the titles of the guidelines in the other languages]

103. The text was maintained in square brackets.

#### *Health and welfare*

104. The sentence reading “Hormonal treatment should not be used” was maintained as use of hormones had only been considered for spawning.

#### *Transport and handling*

105. It was proposed to also include a reference to section 6.3.6 of CAC/RCP 52-2003.

#### *Annex 2, Table 1*

106. The entry 1.2, “manure” was amended to read “manure, only composted”.

107. The entry 1.5 on growth control substances was deleted.

108. One delegation mentioned their proposals in CRD 7 for inclusion of new substances in the table.

109. Another delegation recalled that the tables in the Guidelines were indicative but not exhaustive. The information provided was appreciated but for many items additional information was needed in line with the requirements of section 5.1 of the Guidelines.

110. The table was maintained in square brackets.

### **Status of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Aquaculture**

111. The Committee agreed to return the text to step 3 for circulation to all members and observers and discussion at the 42<sup>nd</sup> Session at Step 4 (Appendix V).

**DISCUSSION PAPER ON ISSUES RELATED TO DATE MARKING (Agenda Item 6)<sup>8</sup>**

112. The Delegation of New Zealand introduced their discussion paper pointing out that the different systems and terminology used in date marking caused confusion to governments and consumers, especially in countries importing a large percentage of their food supply. This could cause food waste because still edible food was thrown or safety and quality issues as food that should no longer be marketed to remain on the shelves. The delegation had proposed a project document for reviewing the situation and proposing amendments where appropriate to the current Codex provisions on date marking in the General Standard.

113. The Committee unanimously welcomed the proposal.

114. One delegation noted that, for them, date marks were not appropriate indicators for food safety due to the different conditions of handling and storage for products after their production.

115. The representative of WHO, noting that the issues raised in the discussion paper regarding varying date marking are identified as a great challenge by Pacific Island Countries and the global community as a whole, strongly supported the proposal to initiate a review of the date marking provisions in the *General Standard for Labelling of Prepackaged Foods*.

116. The Representative of FAO informed the Committee that FAO was working on date marking as part of the Global Initiative on Food Loss and Waste Reduction. If the committee decides to pursue this work, FAO would be pleased to contribute information as it becomes available.

117. The Committee considered the proposed project document and made a number of changes.

**Conclusion**

118. The Committee agreed to propose new work to the Commission to review the *General Standard for the Labelling of Prepackaged Foods (GSLPF) – CODEX STAN 1-1985* to address the issue on date marking (see Appendix VI for the revised project document).

119. Subject to the approval of the Commission, the Committee agreed to establish an electronic working group chaired by New Zealand and co-chaired by Australia, working in English with the following Terms of Reference:

- Based on the review of the relevant sections of the GSLPF that relates to date marking the WG will prepare draft proposals to revise as required text relevant to date marking in the GSLPF.
- Consider the need for additional guidance for date marking to support the GSLPF.
- Develop a draft revised standard to incorporate the proposed date marking modifications.

120. The Committee noted that the draft revised standard elaborated by the eWG would be circulated at Step 3 for comments. The Committee further agreed to establish a physical working group, chaired by New Zealand and co-chaired by Australia and working in English, to be held immediately before the next session of CCFL to consider the comments submitted at Step 3.

**LABELLING OF FOOD DERIVED FROM CROPS BIOFORTIFIED BY NATURAL SELECTION (Agenda Item 7)<sup>9</sup>**

121. The Committee recalled that CCFL40 had agreed that the International Food Policy Research Institute (IFPRI) could prepare a discussion paper on this issue for consideration at the present session.

122. The observer from IFPRI explained that there are various ways of increasing nutrient content in food products especially Iron, Vitamin A, and Zinc including conventional breeding, agronomic fortification through use of fertilisers, or genetic modification. The observer also noted that all the crop releases such as orange sweet potato, mais, beans and cassava from the HarvestPlus programme have had their micronutrient

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<sup>8</sup> CX/FL 13/41/8; CRD 1 (comments of Kenya); CRD 3 (comments of India); CRD 4 (comments of Egypt); CRD 5 (comments of European Union); CRD 9 (comments of FoodDrinkEurope); CRD 10 (comments of Philippines); CRD 13 (comments of Nigeria); CRD 14 (comments of Indonesia); CRD 16 (comments of United States); CRD 20 (comments of South Africa); CRD 22 (comments of Peru)

<sup>9</sup> CX/FL 13/41/9; CRD 1 (comments of Kenya); CRD 3 (comments of India); CRD 5 (comments of European Union); CRD 16 (comments of US); CRD 18 (comments of Panama); CRD 20 (comments of South Africa); CRD 22 (comments of Peru)

levels in Zinc, Iron and provitamin A increased through years of targeted conventional breeding.

123. The Committee generally agreed that existing Codex guidelines provide adequate guidance for claims for products with higher micronutrient content. However, challenges for labelling may arise in expressing the true nature of a food or ingredient if a processed product is biofortified or is based on a biofortified ingredient since no definition for biofortification exists.

124. It was also mentioned that crops derived from biofortification could be standardized by the relevant commodity committee.

125. Some delegations noted that terms including “bio” refer to organic agriculture in their countries so that a different term than biofortification might have to be used. Other delegations were of the view that “biofortification” might be interpreted as modern biotechnology.

126. The Committee noted that IFPRI will present a discussion paper to the next session of the CCNFSDU.

#### *Conclusion*

127. The Committee agreed to request that the CCNFSDU consider establishing a definition for biofortified foods.

### **OTHER BUSINESS, FUTURE WORK AND DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)**

#### **Addition to the Nutrient Panel**

128. The Delegation of Jamaica requested to add Potassium and Phosphorus to the nutrient panel because of local circumstances and needs. The Committee clarified that the *Guidelines on Nutrition Labelling* allowed addition of other important nutrients to the panel in accordance with the needs of countries. Some delegations gave examples on how this had been done in their countries.

#### **Proposal to develop a General Standard for Labelling of Wholesale Packages<sup>10</sup>**

129. The Delegation of India proposed new work to develop a general standard for labelling of wholesale packages to ensure harmony in application of rules and appropriate labelling as sometimes these packages were required to be labelled with the same information as consumer packages.

It was noted that some Codex commodity standards already had requirements for the labelling of non-retail containers.

130. Several delegations supported work on provisions for the labelling of non-retail containers but most were of the opinion that this could be addressed within the General Standard; for example, through a further development of the section on lot identification.

131. Some delegations were of the opinion that no new work was needed as the issue was sufficiently addressed through existing import export certification texts defining information to be exchanged between buyer and seller and commodity standards.

132. One delegation that did not support new work, on this issue further mentioned that in some countries wholesale packages are available to the consumer. However, the delegation suggested that if the decision of the Committee is to support new work, the term non-retail should be used instead of wholesale as this would minimize confusion and be consistent with existing Codex labelling texts.

133. It was mentioned that the working document did not clearly identify the gaps and problems due to lack of the standard.

#### *Conclusion*

134. The Committee agreed that the Delegation of India would prepare a discussion paper on the labelling of non-retail containers that would identify gaps in Codex texts and implications for international trade and consumer protection for further discussion at the next session.

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<sup>10</sup> CX/FL 13/41/10; CRD 4 (comments of Egypt); CRD 5 (comments of European Union); CRD 9 (comments of FoodDrinkEurope); CRD 10 (comments of Philippines); CRD 14 (comments of Indonesia); CRD 20 (comments of South Africa); CRD 21 (comments of Cameroon); CRD 22 (comments of Peru)

**Issues of remote sales of food**

135. The Committee agreed that the Delegation of Algeria would prepare a discussion paper addressing the issues of remote sales (e.g. Internet) of food and the relevant information to be provided for consideration at the next session.

**Date and Place of the Next Session**

136. The Committee was informed that its 42<sup>nd</sup> Session would be held in approximately 18 months time, the final arrangements being subject to confirmation by the Host Country and the Codex Secretariats.

## SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (REP 13/FL)
Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997)	Adoption	Governments 36 <sup>th</sup> CAC	Para 45 Appendix III, Part B
Guidelines on Nutrition Labelling (CAC/GL 2-1985)	Adoption	Governments 36 <sup>th</sup> CAC	Para. 59 Appendix III, Part A
Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) - Additional conditions for nutrient content claims (Non-addition) (Section 7.2)	8	Governments 36 <sup>th</sup> CAC	Para 41 Appendix II
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Use of Ethylene as Sprouting inhibitor for Onions and Potatoes	5/8	Governments 36 <sup>th</sup> CAC	Para. 69 Appendix IV
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Aquaculture	3	Governments 42 <sup>nd</sup> CCF	Para. 111 Appendix V
Review of the <i>General Standard for the Labelling of Prepackaged Foods</i> to address the issue on date marking	1/2/3	EWG/PWG led by New Zealand and Australia Governments 42 <sup>nd</sup> CCFL	Para. 118 Appendix VI
Discussion paper on the labelling of non-retail containers	-	India 42 <sup>nd</sup> CCFL	Para. 134
Discussion paper on issues related to internet sales of food	-	Algeria 42 <sup>nd</sup> CCFL	Para. 135

## APPENDIX I

**LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES**

Chairperson /  
Président /  
President :

Mr. Paul MAYERS  
Associate Vice-President  
Policy and Programs Branch  
Canadian Food Inspection Agency  
1400 Merivale Road, T1-4-104  
Ottawa, Ontario K1A 0Y9, CANADA  
Tel.: +613-773-5747  
Fax: +613-773-5969  
Email: paul.mayers@inspection.gc.ca

**ALGERIA – ALGÉRIE - ARGELIA**

Ms. Malika BOUZENAD  
(Chef de délégation)  
Chef de bureau  
Ministère du commerce  
Cit  Zerhouni Mokhtar El Mohammadia Alger  
16035 Alger, ALGERIA  
Tel: +213 772 868 991  
Fax: +213 21 89 07 58  
E-mail: bouzenadmalikadellys@yahoo.fr

Tel: +54 11 4121 5087  
Fax: +54 11 4342 8003  
E-mail: acalzet@senasa.gov.ar  
Dr. Pablo MORON  
Director de Agroalimentos  
Ministerio de Agricultura, Ganaderia y Pesca  
Av. Paseo Col n 922  
01063ACD Ciudad Autonoma de Buenos Aires  
ARGENTINA  
Tel: +54 11 4349-2253  
Fax: +54 11 4349-2097  
E-mail: pmoron@minagri.gob.ar

**ANGOLA**

Mr. Adilson SABI  
T c de Laborat rio  
Minist rio da Agricultura  
Largo Ant nio Jacinto  
E-mail: adilsonzuasaby@hotmail.com

Ms. Maria Cristina LOPEZ  
Licenciada en Ciencias Qu micas  
Instituto Nacional de Tecnolog a Industrial  
Centro de Agroalimentos  
Colectora de Avenida General Paz 5445  
B1650KNA San Mart n, ARGENTINA  
Tel: +54 11 4724 6433  
Fax: +54 11 4753 5743  
E-mail: kitty@inti.gob.ar

Mrs. M rcia GASP R  
T c de Laborat rio  
Minist rio da Agricultura  
Largo Ant nio Jacinto  
E-mail: marcia1954@live.com

Mr. Arnaldo C sar NONZIOLI  
Consultor  
Ministerio de Agricultura, Ganaderia y Pesca  
Av. Paseo Col n 922, Piso 2, Of. 222  
01063ACD Ciudad Aut noma de Bs. As.  
ARGENTINA  
Tel: +54 11 4349-2236  
Fax: +54 11 4349-2306  
E-mail: anonzi@minagri.gob.ar

**ARGENTINA - ARGENTINE**

Dr. Andrea Nilda CALZETTA RESIO  
(Jefe de delegaci n)  
Supervisor T cnico de Aprobaci n de Productos  
Alimenticios  
Servicio Nacional de Sanidad y Calidad  
Agroalimentaria  
Coordinaci n Gral. de Aprobaci n de Productos  
Alimenticios  
Avda. Paseo Col n 439 - Piso 1 Frente  
01063ACD Ciudad Autonoma de Buenos Aires  
ARGENTINA

Ms. Silvia Paola BICHARA  
Licenciada en Nutrici n  
Ministerio de Salud de la Naci n Argentina  
1072 Buenos Aires, ARGENTINA  
Tel: +54 11 1565954084  
E-mail: paolabichara@hotmail.com

**AUSTRALIA - AUSTRALIE**

Ms. Kathy DENNIS  
 (Head of Delegation)  
 Assistant Secretary  
 Department of Health and Ageing  
 GPO Box 9848  
 2601 Canberra, AUSTRALIA  
 Tel: +61 2 6289 1770  
 E-mail: Kathy.Dennis@health.gov.au

Ms. Angela O'SULLIVAN  
 Director - International Food Standards  
 Agriculture Productivity Division  
 Department of Agriculture, Fisheries and Forestry  
 GPO Box 858, Canberra City  
 2601 ACT, AUSTRALIA  
 Tel: +61 2 6272 3871  
 Fax: +61 2 6272 3025  
 E-mail: angela.osullivan@daff.gov.au

**AUSTRIA - AUTRICHE**

Ms. Amire MAHMOOD  
 (Head of Delegation)  
 Deputy Head  
 Federal Ministry of Health  
 Radetzkystraße 2  
 1030 Wien, AUSTRIA  
 Tel: +43 1 71100 4741  
 Fax: +43 1 71100 4201  
 E-mail: amire.mahmood@bmg.gv.at

Mr. Andreas KADI  
 Fachverband der Nahrungsmittel-industrie  
 Zaunergasse 1-3  
 1030 Wien, AUSTRIA  
 Tel: +43 171221210  
 E-mail: a.kadi@dielebensmittel.at

**BELGIUM – BELGIQUE - BÉLGICA**

Mr. Jean POTTIER  
 (Head of Delegation)  
 Regulatory Expert Food Labelling, Nutrition and  
 Health Claims  
 FPS Health, Food Chain Safety and Environment  
 Animal, Plant and Food Directorate-General | Service  
 Food, Feed, Other Consumption Products  
 Eurostation | Place Victor Horta, 40/10  
 B-1060 Brussels, BELGIUM  
 Tel: +32 2 524 73 62  
 Fax: +32 2 524 73 99  
 E-mail: Jean.Pottier@health.belgium.be

**BOLIVIA (PLURINATIONAL STATE OF)**

Ing. José Elías Pérez ZAMBRANA  
 (Chef de délégation)  
 Responsable departamental inocuidad alimentaria La  
 Paz  
 SENASAG, Inocuidad alimentaria  
 Hans Kunt N 430, 1 La Paz  
 BOLIVIA (PLURINATIONAL STATE OF)  
 Tel: 591-2-2229979  
 Fax: 591-2-2229979  
 E-mail: jose\_jepz@hotmail.com

**BRAZIL – BRÉSIL - BRASIL**

Mr. Rodrigo VARGAS  
 (Head of Delegation)  
 Specialist in Health Surveillance  
 Brazilian Health Surveillance Agency  
 Sia, Trecho 5, Área Especial 57  
 71.205-050 BRASÍLIA, BRAZIL  
 Tel: +55 61 3462-4288  
 Fax: +55 61 3462-5315  
 E-mail: rodrigo.vargas@anvisa.gov.br

Ms. Fatima BRAGA  
 Specialist on Regulation and Health Surveillance  
 Brazilian Health Surveillance Agency  
 SIA Trecho 5, Área Especial 57  
 71205-050 Brasilia, BRAZIL  
 Tel: +55 61 3462 5342  
 Fax: +55 61 3462 5315  
 E-mail: fatima.braga@anvisa.gov.br

Ms. Andiará BRAGA  
 Especialista em Políticas Públicas e Gestão  
 Governamental  
 Ministry of Justice, National Secretariat for  
 Consumers  
 Esplanada dos Ministérios, Ministério da Justiça,  
 Edifício sede, 5º Andar, sala 542  
 70.064-900 Brasilia, BRAZIL  
 Tel: +55 61 2025-3991  
 Fax: +55 61 2025-3718  
 E-mail: andiará.braga@mj.gov.br

Mr. Roberto MATTAR GUIMARÃES HABIB  
 Federal Inspector  
 Ministry of Agriculture, Livestock and Food Supply  
 Esplanada dos Ministérios, Bloco D, Anexo B, Sala  
 152-B  
 70043-900 Brasilia, BRAZIL  
 Tel: +55 61 3218 24 53  
 Fax: +55 61 32182268  
 E-mail: roberto.mattar@agricultura.gov.br

Ms. Valéria VIEIRA  
 Specialist in Human Nutrition and Health  
 Funed  
 Street Conde Pereira Carneiro, Bo-Gameleira  
 Belo Horizonte, BRAZIL  
 Tel: +55 31 33144680  
 E-mail: valeria.maia@funed.mg.gov.br

#### **CAMEROON – CAMEROUN - CAMERÚN**

M. MOUNGUI MÉDI  
 (Chef de délégation)  
 Représentant permanent adjoint auprès de la FAO  
 Ambassade du Cameroun - Rome  
 Via Siracusa 4/6  
 Rome, ITALY  
 Tel: +39 064403644  
 Fax: +39 06 4403644  
 E-mail: medimoungui@yahoo.fr

M. Polycarpe ATEBA  
 Chef de Division du Développement de la Qualité  
 Ministère des Mines, de l'Industrie et du  
 Développement Technologique  
 Yaoundé, CAMEROUN  
 Tel: +237 77 69 72 87  
 Fax: +237 22 22 08 25  
 E-mail: pateba@ymail.com

#### **CANADA - CANADÁ**

Ms. Kathy TWARDK  
 (Head of Delegation)  
 National Manager, Consumer Protection Division  
 Canadian Food Inspection Agency  
 1400 Merivale Road, Tower 2, Floor 6  
 Ottawa, ON K1A 0Y9, CANADA  
 Tel: +613-773-5489  
 Fax: +613-773-5603  
 E-mail: kathy.twardk@inspection.gc.ca

Ms. Nora LEE  
 Chief, Nutrition Regulations & Standards Division  
 Health Canada  
 251 Sir Frederick Banting Driveway (2203E)  
 Ottawa, ON K1A 0K9, CANADA  
 Tel: +613-957-0353  
 Fax: +613-941-6636  
 E-mail: nora.lee@hc-sc.gc.ca

Ms. Jane BARNETT  
 Manager, Certification and Market Access  
 Fisheries and Oceans Canada  
 200 Kent Street  
 Ottawa, ON, CANADA  
 Tel: +905-823-1022  
 Fax: +905-823-8920  
 E-mail: jane.barnett@dfo-mpo.gc.ca

Ms. Charmaine KURAN  
 Section Head, Nutrition Composition Section  
 Health Canada  
 Bureau of Nutritional Sciences  
 251 Sir Frederick Banting Driveway (2203E)  
 Ottawa, ON K1A 0K9, CANADA  
 Tel: +613-941-0074  
 Fax: +613-941-6636  
 E-mail: charmaine.kuran@hc-sc.gc.ca

Ms. Elizabeth CORRIGAN  
 Regulatory Standards Officer  
 Canadian Food Inspection Agency  
 1400 Merivale Road  
 Ottawa, ON K1A 0Y9, CANADA  
 Tel: +613-773-6221  
 Fax: +613-773-5603  
 E-mail: elizabeth.corrigan@inspection.gc.ca

Mrs. Karrolyn VAN HELDEN  
 Senior Trade Policy Officer  
 Foreign Affairs and International Trade Canada  
 111 Sussex Drive  
 Ottawa, ON K1N 1J1, CANADA  
 Tel: +613-947-9366  
 Fax: +613-943-0346  
 E-mail: karrrolyn.vanhelden@international.gc.ca

Ms. Claire MULLEN  
 Senior Trade Policy Analyst  
 Agriculture and Agri-Food Canada  
 1385 Baseline Road, Tower 5, Floor 3, Room 153  
 Ottawa, ON K1A 0Y9, CANADA  
 Tel.: +613-773-0338  
 Fax: +613-773-1616  
 E-mail: claire.mullen@agr.gc.ca

#### **Non-Governmental Advisors**

Prof. Etienne DAKO  
 Food Microbiologist, Ph.D.  
 Université de Moncton  
 School of Food Science, Nutrition and Family Studies  
 Faculty of Health Science and Community Services  
 18 Avenue Antonine-Maillet  
 Moncton, NB E1A 3E9, CANADA  
 Tel: +506-858-4080  
 Fax: +506-858-4283  
 E-mail: etienne.dako@umoncton.ca

Mr. Bruce HANCOCK  
 Executive Director  
 Aquaculture Association of Nova Scotia  
 7075 Bayers Road, Suite 215  
 Halifax, N.S. B3L 2C2, CANADA  
 Tel: +902-422-6234  
 Fax: +902-422-6248  
 E-mail: bhancock@seafarmers.ca

**CHILE - CHILI**

Mrs. Marisol FIGUEROA  
(Head of Delegation)  
Gerente de Alimentos  
Chilealimentos  
Av. Andrés Bello 2777, Piso 1, Oficina 1 - B, Las  
Condes  
Santiago, CHILE  
Tel: +56 2 28999609  
E-mail: mfigueroa@chilealimentos.com

Ms. Gisela RODRÍGUEZ RIDEAU  
Regulatory & Scientific Affairs Manager  
Nestlé  
Av. Las Condes 11.287 Las Condes  
Santiago, CHILE  
Tel: +56 2 233834209  
E-mail: Gisela.Rodriguez@cl.nestle.com

**CHINA - CHINE**

Mr. Peisen HOU  
(Head of Delegation)  
Professor, China National Center for Food Safety  
Risk Assessment  
Building 2, No. 37 Guangqu Road, Chaoyang District,  
100022 Beijing, CHINA  
Tel: 8610-52165588  
Fax: 8610-52165488  
E-mail: houpeisen05@126.com

Ms. Na LIU  
Deputy Director  
Ministry of Commerce  
2, Dong Chang An Street  
Beijing, CHINA  
Tel: +86 10-65197362  
Fax: +86 10-65197061  
E-mail: liuna@mofcom.gov.cn

Mr. Zhaohui MA  
China Food and Drug Administration  
Department of Food Safety Administration  
26 Xuanwumensexidgie  
100053 Beijing, CHINA  
Tel: +86-10-88330706  
Fax: +86-10-88375603  
E-mail: cuiweima@sina.com

Mr. Jingyu GU  
Director, National Center for Health Inspection and  
Supervision, MOH, P.R.China  
Health Standards Office  
No.32 Beisiantiao Jiaodaokou, Dongcheng District  
100007 Beijing, CHINA  
Tel: +8610-84088588  
Fax: +8610-84088594  
E-mail: biao zhunchu204@sina.com

Mr. Suyang WANG  
Director General  
National Center for Health Inspection and  
Supervision, MOH, P.R.China  
No.32 Jiaodaokoubeisiantiao Dongcheng District  
100007 Beijing, CHINA  
Tel: +86-10-84088501  
Fax: +86-10-84001018  
E-mail: wangsuyang666@163.com

Mr. Jie REN  
Section Chief  
Zhejiang Entry-Exit Inspection and Quarantine  
Bureau  
126 Fuchun Road Hangzhou  
310016 Hangzhou, CHINA  
E-mail: renj@ziq.gov.cn

Ms. Rong LI  
Chief section member  
Shenzhen Entry-Exit Inspection and Quarantine  
Bureau  
Room 306, Weijian Building Fuqiang Road, Futian  
District Shenzhen, Guangdong  
518045 Shenzhen, CHINA  
Tel: +86-755-82737737  
Fax: +86-755-83377474  
E-mail: lirong@szciq.gov.cn

Ms. Xinxin DONG  
Engineer  
General Administration of Quality Supervision,  
Inspection and Quarantine  
The Standard and Regulation Research Centre  
Room 909, Sanyuan Mansion, No.18 Xibahe Dongli,  
Chaoyang District  
100028 Beijing, CHINA  
Tel: +8610-84603875  
Fax: +010-84603098  
E-mail: dongxx@aqsiq.gov.cn

Mr. Ruiming ZHANG  
Ministry of Health  
1, Nanlu, Xizhimenwai Xicheng District  
100044 Beijing, CHINA  
Tel: +13651012220  
Fax: +8601068792408  
E-mail: zbzczzm@163.com

Mr. Kwok Wai HO  
Scientific Officer  
Centre for Food Safety  
43/F, Queensway Government Offices, 66 Queensway  
Hong Kong, CHINA  
Tel: +852 2867 5610  
Fax: +852 2893 3547  
E-mail: kwho@fehd.gov.hk

Dr. Jianbo ZHANG  
 China National Center for Food Safety Risk  
 Assessment  
 Building 2, No. 37 Guangqu Road, Chaoyang District,  
 Beijing, CHINA  
 Tel: 8610-52165425  
 Fax: 8610-52165424  
 E-mail: zhjb318@163.com

### **COLOMBIA - COLOMBIE**

Dr. Harry Alberto SILVA LLINAS  
 MD. Cirujano  
 Director de alimentos y bebidas  
 INVIMA  
 Bogotá D.C. Cra 68D #17-11  
 COLOMBIA  
 Tel: (57 1) 3138872884  
 Fax: (57 1) 2948700, ext. 3945  
 E-mail: hsilvall@invima.gov.co

### **COSTA RICA**

Ms. Marcela ROJAS GÓMEZ  
 Departamento del Codex  
 Ministerio de Economía, Industria y Comercio  
 Sabana Sur, 400 metros oeste de la Contaloría General  
 de la República  
 10216-1000 San José  
 COSTA RICA  
 Tel: +506 2291 2115  
 Fax: +506 2291 2120 / +506 2291 201  
 E-mail: mrojas@meic.go.cr

### **CUBA**

Msc Doris HERNÁNDEZ TORRES  
 (Jefe de delegación)  
 Directora de Calidad y Tecnología  
 MINAL  
 Calle 41 entre 48 y 50 Playa  
 11400 La Habana, CUBA  
 Tel: +537 212 3939  
 E-mail: dorisht@minal.cu

Ing. Ángel Manuel CASAMAYOR LEÓN  
 Especialista en Regulaciones Técnicas y Calidad  
 Ministerio Comercio Exterior e Inversión Extranjera  
 Dirección de Regulaciones Técnicas y Calidad  
 23 esq Infanta No 16, Plaza  
 10400 La Habana, CUBA  
 Tel: +537 8380454  
 Fax: +537 8380456  
 E-mail: angel.casamayor@mincex.cu

### **DEMOCRATIC REPUBLIC OF THE CONGO – RÉPUBLIQUE DÉMOCRATIQUE DU CONGO – REPÚBLICA DEMOCRÁTICA DEL CONGO**

Dr. Damien NGUBA KASONGO  
 (Head of Delegation)  
 Coordonnateur Secretariat Technique Sps-Codex  
 Ministry of Agriculture and Rural Development  
 Avenue de la Liberation # 18-20  
 Kinshasa / GOMBE  
 DEMOCRATIC REPUBLIC OF THE CONGO  
 Tel: +243 99 99 16 353 / +243 81 81 59 031  
 E-mail: d.ngubakasongo@yahoo.fr  
 E-mail: damiennguba3@hotmail.com

### **DENMARK – DANEMARK - DINAMARCA**

Ms. Pernille Lundquist MADSEN  
 (Head of Delegation)  
 Deputy Head of Division  
 Danish Veterinary and Food Administration  
 Stationsparken 31 - 33  
 2600 Glostrup, DENMARK  
 Tel: +45 72276662  
 E-mail: plum@fvst.dk

### **DOMINICA – DOMINIQUE**

Mr. Heinrich ANSELM  
 (Head of Delegation)  
 Technical Officer - Standards Development  
 Dominica Bureau of Standards  
 National Centre of Testing Excellence, Stockfarm,  
 P.O. Box 1015  
 Roseau, DOMINICA  
 Tel: 1 767 448 1685  
 Fax: 1 767 449 9217  
 E-mail: hanselm@dominicastandards.org

### **EGYPT- ÉGYPTE -EGIPTO**

Dr. Asmaa Ahmed SALEM  
 (Head of Delegation)  
 Doctor Researcher  
 Regional Center for Food and Feed  
 Agricultural Research Center  
 588 Orman  
 Giza, EGYPT  
 Tel: +01227607595  
 Fax: +35713250  
 E-mail: names\_aaa@hotmail.com

Dr. Eman ABD ELHAMEED  
Doctor Researcher  
Regional Center for Food and Feed  
Agriculture Research Center  
588 Orman  
Giza, EGYPT  
Tel: +01282005493  
Fax: +35713250  
E-mail: eman.ragheb@hotmail.com

**EUROPEAN UNION (MEMBER ORGANIZATION) - UNION EUROPÉENNE (ORGANISATION MEMBRE) - UNIÓN EUROPEA (ORGANIZACIÓN MIEMBRO)**

Ms. Barbara MORETTI  
(Head of Delegation)  
Administrator  
European Commission  
Directorate General for Health and Consumers  
Rue Froissart 101  
1049 Brussels, BELGIUM  
Tel: +32 2 2992362  
E-mail: barbara.moretti@ec.europa.eu

Mr. Richard BATES  
Administrator  
European Commission  
DG MARE  
Rue de la Loi  
1049 Brussels, BELGIUM  
Tel: +32 2 29912 02  
E-mail: richard.bates@ec.europa.eu

Mr. Christophe DIDION  
Administrator  
European Commission  
DG SANCO  
1049 Brussels, BELGIUM  
Tel: +32 229-95427  
E-mail: christophe.didion@ec.europa.eu

Mr. Luis MARTIN PLAZA  
Administrator  
European Commission  
DG AGRI  
1049 Brussels, BELGIUM  
Tel: +32 229-93736  
E-mail: luis.martin-plaza@ec.europa.eu

**FINLAND – FINLANDE - FINLANDIA**

Ms. Anne HAIKONEN  
(Head of Delegation)  
Legislative Counsellor  
Ministry of Agriculture and Forestry  
Department of Food  
P.O.Box 30  
FI-00023 GOVERNMENT Helsinki  
FINLAND  
Tel: +358-50-3697618  
Fax: +358-9-1605 3338  
E-mail: anne.haikonen@mmm.fi

**FRANCE - FRANCIA**

Mme Sophie Dussours  
(Head of Delegation)  
DGCCRF  
59 Boulevard Vincent Auriol  
Paris, FRANCE  
Tel.: +33 1 44 97 03 08  
E-mail: sophie.dussours@dgccrf.finances.gouv.fr

Mme. Annie LOC'H  
Public Affairs Director  
Danone  
Seine  
17 Boulevard Haussmann  
75009 Paris, FRANCE  
Tel: +33 6 14 67 28 25  
E-mail: annie.loch@danone.com

**GERMANY – ALLEMAGNE - ALEMANIA**

Dr. Claudia GEHRMANN  
(Head of Delegation)  
Deputy Head of Division  
Federal Ministry of Food, Agriculture and Consumer Protection  
Rochusstrasse 1  
53123 Bonn, GERMANY  
E-mail: claudia.gehrmann@bmelv.bund.de

Dr. Susanne KETTLER  
SRA Group Director  
Coca-Cola Services s.a.  
Chaussee de Mons 1434  
B-1070 Brüssel, BELGIUM  
Tel: +32 471 989045  
Fax: +32 2 559 2378  
E-mail: skettler@coca-cola.com

Dr. Bernd KURZAI  
 Legal Counsel Food Law  
 Südzucker AG  
 Central Department for Food Quality and General  
 Consumer Policy  
 Gottlieb-Daimler-Straße 12  
 D-68165 Mannheim, GERMANY  
 Tel: +49 621 421572  
 Fax: +49 621421574  
 E-mail: bernd.kurzai@suedzucker.de

Ms. Angelika MROHS  
 Managing Director  
 BLL e.V.  
 Claire-Waldoff-Straße 7  
 D-10117 Berlin, GERMANY  
 Tel: +49 (0) 30 2061430  
 Fax: +49 (0) 30 206143190  
 E-mail: amrohs@bll.de

Dr. Jörg RIEKE  
 Managing Director  
 Association of the German Dairy Industry (MIV)  
 Jägerstraße 51  
 D-10117 Berlin, GERMANY  
 Tel: +49 (0) 30403044522  
 Fax: +49 (0) 30403044557  
 E-mail: rieke@milchindustrie.de

#### **GHANA**

Mrs. Isabella MANSA AGRA  
 (Head of Delegation)  
 Ag. Deputy Chief Executive (Food Safety Division)  
 Food and Drugs Authority  
 P.O. Box CT 2783  
 Cantonments, Accra, GHANA  
 Tel: +233 244 337 249  
 E-mail: isabella.agra@fdaghana.gov.gh  
 E-mail: isabelmansa@yahoo.com

Mrs. Felicia IBRAHIM  
 Head of Product Inspection Department  
 Ghana Standards Authority  
 P.O.Box MB 245  
 Accra, GHANA  
 Tel: +233 208 136 061  
 E-mail: codex@gsa.gov.gh  
 E-mail: feliciaibrahim@yahoo.com

Ms. Jocelyn Adeline Naa KOSHIE LAMPTEY  
 Senior Regulatory Officer  
 Head, Food Evaluation and Registration Department  
 Food and Drugs Authority  
 P. O. Box CT 2783  
 Cantonments, Accra, GHANA  
 Tel: +233 244 563 764  
 E-mail: nakoshie@yahoo.com  
 E-mail: jocelyn.lampzey@fdaghana.gov.gh

Mr. MICHAEL AGBEKO KWADJO SENAYAH  
 Senior Industrial Promotion Officer  
 Ministry of Trade and Industry  
 P. O.Box MB 47  
 Accra, GHANA  
 Tel: +233244722855  
 Fax: +233302662428  
 E-mail: senzano2000@yahoo.com  
 E-mail: codex@gsa.gov.gh

#### **GRENADA – GRENADE - GRANADA**

Mr. Lindley Simeon COLLINS  
 (Head of Delegation)  
 Grenada Bureau of Standards  
 P.O. Box 2036  
 St. George's, GRENADA  
 Tel: +473-440-5886  
 E-mail: simeon\_collins@spiceisle.com

#### **GUINEA - GUINÉE**

Ms. MARIAMA BARRY  
 (Head of Delegation)  
 Directrice Générale  
 Office National de Contrôl de Qualité  
 République de Guinée  
 Ministère du Commerce  
 Simbaya Commune de Matoto  
 Conakry, GUINEA  
 Tel: +224 64974746 / +224 68131381  
 E-mail: mariamabellabarry@yahoo.fr

Ms. SAFIATOU DIALLO  
 Directrice Nationale – Assainissement  
 Cadre de vie  
 m. environnement-eaux- foret  
 Q. ALMAMYA / C-KALOUM  
 BP: 899  
 CONAKRY, GUINEA  
 E-mail: diallo\_safiyatou@yahoo.fr

#### **HUNGARY – HONGRIE - HUNGRIA**

Ms. Edit HIDI  
 (Head of Delegation)  
 Coordination Officer  
 Ministry of Rural Development  
 Department of Food Processing  
 Kossuth Lajos tér 11.  
 H-1055 Budapest, HUNGARY  
 Tel: +36 1 795-3967  
 Fax: +36 1 795 0096  
 E-mail: edit.hidi@vm.gov.hu

**INDIA – INDE**

Dr. Arun Kumar PANDA  
(Head of Delegation)  
Joint Secretary  
Ministry of Health and Family Welfare  
Government of India  
New Delhi, INDIA  
Tel.: +91 11 23063155  
Fax: +91 11 23063156  
E-mail: arunpanda84@gmail.com

Shri. Aditya JAIN  
Manager, Quality Assurance  
National Dairy Development Board  
NDDDB House, Safdarjung Enclave, OPP. Kamal  
New Delhi 110029, INDIA  
Tel: +91 11 49883000  
Fax: +91 11 49883006  
E-mail: aditya@nddb.coop

**INDONESIA - INDONÉSIE**

Dr. Minarto NOTOSUDARJO  
(Head of Delegation)  
Director of Nutrition  
Ministry of Health  
Jl. HR. Rasuna Said Blok X-5 Kav. 4-9  
12950 JAKARTA, INDONESIA  
Tel: +6221 5203883  
Fax: +6221 5210176  
E-mail: mynarto@yahoo.com

Ms. Lasrida Yuniaty BAKARA  
Head of Section of Food Product Standardization  
Directorate of Food Product Standardization  
National Agency of Drug and Food Control  
Jl. Percetakan Negara No. 23  
10560 JAKARTA, INDONESIA  
Tel: +6221 42875584  
Fax: +6221 42875780  
E-mail: lastridalyb@yahoo.com

Ms. Eny TULAK  
Head of the Subdirector for Cooperation  
Standardization  
Ministry of Trade  
Directorate of Standardization  
Jl. M.I Ridwan Rais No. 5, 2nd Building, 8th Floor  
10110 JAKARTA, INDONESIA  
Tel: +6221 3863928  
Fax: +6221 3863928  
E-mail: enytulak1@yahoo.co.id

Ms. Noviana KUS YUNIATI  
Staff of Directorate of Development for Good Quality  
Ministry of Trade  
Directorate of Development for Good Quality  
Jl. Raya Bogor Km. 26 Ciracas  
13740 JAKARTA, INDONESIA  
Tel: +6221 87108323/1  
Fax: +6221 8710478  
E-mail: juniati\_ana@yahoo.com

Ms. Lia SUGIHARTINI  
Head of Section for Standard Analysis  
Ministry of Marine Affairs and Fisheries  
Directorate General of Fisheries Product Processing  
and Marketing  
Jl. Medan Merdeka Timur No.16  
10110 JAKARTA, INDONESIA  
Tel: +6221 3500187  
Fax: +6221 3500187  
E-mail: liaduta@yahoo.com.au

Mr. Roy SIANIPAR  
Director of Small & Medium Industry for Territorial I  
Directorate General of Small and Medium Industry  
Ministry of Industry  
Jl. Gatot subroto kav. 52-53  
Ministry of Industry Building 14th floor  
12950 JAKARTA, INDONESIA  
Tel: +6221 5254058  
Fax: +6221 5254058  
E-mail: roysianipar@yahoo.com

Ms. Satyati Endang NUSANTARI  
Section Head, Business Climate and Cooperation  
Directorate General of Agro Industry  
Ministry of Industry  
Jl. Jend. Gatot Subroto, kav 52-53  
12950 JAKARTA, INDONESIA  
Tel: +6221 5252236  
Fax: +6221 5252236  
E-mail: satyatie@gmail.com, nsatyatie@yahoo.com

Ms. Nurhayati GOBEL  
Head of Subdirector of Food, Chemical and  
Material Building Industry  
Directorate General of Small and Medium Industry  
Ministry of Industry  
Jl. Gatot subroto kav. 52-53  
12950 JAKARTA, INDONESIA  
Tel: +6221 5254038  
Fax: +6221 5254038  
E-mail: gobelyati@yahoo.co.id

Ms. Hanny Srimulyani DULIMARTA  
 Section Head of Functional Food Evaluation  
 The National Agency of Drug and Food Control  
 Jl. Percetakan Negara No. 23  
 10560 JAKARTA  
 INDONESIA  
 Tel: +6221 42800221  
 Fax: +6221 4245267  
 E-mail: [penilaianpangan@pom.go.id](mailto:penilaianpangan@pom.go.id)  
 E-mail: [hanny.dulimarta@yahoo.co.id](mailto:hanny.dulimarta@yahoo.co.id)

Mr. Sulistya WIDAYANTA  
 Trade Attaché  
 Embassy of the Republic of Indonesia  
 55 Parkdale Avenue  
 K1Y 1E5 Ottawa, ON, CANADA  
 Tel: +1-613-724-1100  
 Fax: +1-613-724-1105  
 E-mail: [sulistya.widayanta@kemendag.go.id](mailto:sulistya.widayanta@kemendag.go.id)

Dr. Delina HASAN  
 Lecturer  
 Faculty of Medicine and Health Science  
 National Islamic University  
 Jl. Kertamukti, Ciputat, Jakarta, INDONESIA  
 Tel: +081319270032  
 E-mail: [delina\\_hasan@yahoo.com](mailto:delina_hasan@yahoo.com)

#### **IRELAND – IRLANDE - IRLANDA**

Ms. Anne-Marie BOLAND  
 (Head of Delegation)  
 Senior Executive, Regulatory Affairs  
 Food Safety Authority of Ireland  
 Abbey Court, Lower Abbey Street  
 1 Dublin, IRELAND  
 Tel: + 353 1 8171367  
 Fax: + 353 1 8181301  
 E-mail: [amboland@fsai.ie](mailto:amboland@fsai.ie)

Mr. David Nolan  
 Senior Superintending Veterinary Inspector  
 Department of Agriculture, Food and the Marine  
 Agriculture House  
 2 Dublin, IRELAND  
 Tel: +353 1 607 2978  
 Fax: +353 1 6610230  
 E-mail: [Davidw.Nolan@agriculture.gov.ie](mailto:Davidw.Nolan@agriculture.gov.ie)

Ms. Catherine MORRISON  
 Environment and Quality Executive  
 Bord Iascaigh Mhara  
 Crofton Road, Dun Laoghaire  
 Co. Dublin, IRELAND  
 Tel: +353 1 2144118  
 E-mail: [morrison@bim.ie](mailto:morrison@bim.ie)

Mr. Cesar CORTES  
 Head of Unit  
 Council of the European Union - Irish Delegation  
 DG B 2B  
 Rue de la Loi 175  
 1048 Brussels, BELGIUM  
 Tel: +32 2 281 6114  
 Fax: +32 2 281 6198  
 E-mail: [secretariat.codex@consilium.europa.eu](mailto:secretariat.codex@consilium.europa.eu)

#### **ITALY – ITALIE - ITALIA**

Mr. Ciro IMPAGNATIELLO  
 (Head of Delegation)  
 Italian Codex Contact Point  
 Ministry of Agricultural, Food and Forestry Policies  
 Via XX Settembre, 20  
 00187 Rome, ITALY  
 Tel: +39 0646654031  
 Fax: +39 064880273  
 E-mail: [c.impagnatiello@mpaaf.gov.it](mailto:c.impagnatiello@mpaaf.gov.it)

Mr. Roberto COPPARONI  
 Food Regulatory Affairs - Area Manager  
 Ministero Salute  
 Via Ribotta, 5  
 00144 Roma, ITALY  
 Tel: +39 06 5994 6697  
 E-mail: [r.copparoni@sanita.it](mailto:r.copparoni@sanita.it)

Ms. Raffaella FIORA  
 Director of Food Law  
 SOREMARTEC ITALIA SRL  
 Piazzale P. Ferrero 1  
 12051 Alba, ITALY  
 Tel: +39 (0173) 313065  
 Fax: +39 (0173) 367164  
 E-mail: [raffaella.fiora@ferrero.com](mailto:raffaella.fiora@ferrero.com)

Ms. Maria Severina LIBERATI  
 Chief Ministerial Unit  
 Ministry of Agricultural, Food and Forestry Policies –  
 G.D. for Fisheries and Aquaculture  
 Via Dell'Arte  
 16-00144 Rome, ITALY  
 Tel: +39 06 59084376  
 Fax: +39 06 59084176  
 E-mail: [ms.liberati@mpaaf.gov.it](mailto:ms.liberati@mpaaf.gov.it)

Mr. Luca RAGAGLINI  
 Vice Director  
 AIDEPI (Italian Association of Confectionery and  
 Pasta Industries)  
 Viale del Poggio Fiorito, 61  
 00144 Roma, ITALY  
 Tel: +39 06 80910720  
 Fax: +39 06 8073186  
 E-mail: [luca.ragaglini@aidepi.it](mailto:luca.ragaglini@aidepi.it)

**JAMAICA - JAMAÏQUE**

Mr. Wendell RICHARDS  
 Head - Compliance Department  
 Bureau of Standards Jamaica  
 6 Winchester Road  
 Kingston 10, JAMAICA  
 Tel: (876)619-1131  
 E-mail: wrichards@bsj.org.jm

**JAPAN – JAPON – JAPÓN**

Dr. Nobuyoshi SHIOZAWA  
 (Head of Delegation)  
 Officer, Food Labelling Division  
 Consumer Affairs Agency  
 5th Floor Sanno Park Tower  
 2-11-1 Nagata-cho, Chiyoda-ku  
 100-6178 Tokyo, JAPAN  
 Tel: +81-3-3507-9220  
 Fax: +81-3-3507-9292  
 E-mail: g.codex-j@caa.go.jp

Dr. Manabu SUMI  
 Director  
 Office of International Food Safety  
 Department of Food Safety  
 Ministry of Health, Labour and Welfare JAPAN  
 1-2-2 Kasumigaseki, Chiyoda-ku  
 100-8916 Tokyo, JAPAN  
 Tel: +81-3-3595-2326  
 Fax: +81-3-3503-7965  
 E-mail: codexj@mhlw.go.jp

Mr. Makoto SAKASHITA  
 Associate Director  
 Food Safety and Consumer Policy Division  
 Ministry of Agriculture, Forestry and Fisheries  
 1-2-1 Kasumigaseki, Chiyoda-ku  
 100-8907 Tokyo, JAPAN  
 Tel: +81-3-3502-8732  
 Fax: +81-3-3507-4232  
 E-mail: makoto\_sakashita@nm.maff.go.jp

Mr. Haruo TOMINAGA  
 Associate Director  
 Fisheries Processing Industries and Marketing  
 Division, Fisheries Agency  
 Ministry of Agriculture, Forestry and Fisheries  
 1-2-1 Kasumigaseki, Chiyoda-ku  
 100-8907 Tokyo, JAPAN  
 Tel +81-3-3502-8203  
 Fax: +81-3-3508-1357  
 E-mail: haruo\_tominaga@nm.maff.go.jp

Mr. Hiroaki HAMANO  
 ILSI Japan  
 Nishikawa Building 5F, 3-5-19, Kojimachi  
 102-0083 Chiyoda-ku, Tokyo, JAPAN  
 Tel: +81-3-5215-3535  
 Fax: +81-3-5215-3537  
 E-mail: hhamano@ilsijapan.org

**LITHUANIA – LITUANIE - LITUANIA**

Dr. Indre CHMIELIAUSKAITE  
 (Head of Delegation)  
 Chief Expert of Nutrition and Physical Activity  
 Division, Ministry of Health  
 Vilniaus str. 33  
 LT-01506 Vilnius, LITHUANIA  
 Tel: +37052193337  
 Fax: +37052661402  
 E-mail: indre.chmieliauskaite@sam.lt

**MALAYSIA – MALAISIE - MALASIA**

Ms. Shariza Zainol Rashid  
 (Head of Delegation)  
 Assistant Director  
 Ministry of Health Malaysia  
 Food Safety and Quality Division  
 Level 3, Block E7, Parcel E, Federal Government  
 Administrative Centre  
 62590 Putrajaya, MALAYSIA  
 Tel: +603 8885 0790  
 Fax: +603 8885 0790  
 E-mail: shariza\_z@moh.gov.my

Ms. BADARIAH MOHD ALI  
 Director  
 Department of Fisheries Malaysia  
 Fisheries Biosecurity Division  
 Level 3, Podium 2, Block 4G2, Wisma Tani  
 Precinct 4  
 62628 Putrajaya, MALAYSIA  
 Tel: +603-88704705 / +6013-3352257  
 Fax: +603-88903794  
 E-mail: badmoh02@dof.gov.my

Dr. Kanga Rani SELVADURAY  
 Senior Research Officer  
 Malaysian Palm Oil Board  
 No.6, Persiaran Institusi, Bandar Baru Bangi  
 43000 Kajang, Selangor, MALAYSIA  
 Tel: +603 87694606  
 Fax: +603 89221742  
 E-mail: krani@mpob.gov.my

**MEXICO – MEXIQUE - MÉXICO**

Ms. Michelle Vizueth Chávez  
(Jefe de delegación)  
Subdirectora para la Atención a Organismos  
Internacionales de Normalización  
Dirección de Normalización Internacional  
Dirección General de Normas de la Secretaría de  
Economía  
Av. Puente de Tecamachalco 6, Col. Lomas de  
Tecamachalco, Naucalpan de Juárez  
53950 Estado de México, MEXICO  
Tel: +52 55 5729 91 00, ext. 43220  
E-mail: codexmex@economia.gob.mx

Ms. María Guadalupe ARIZMENDI RAMÍREZ  
Enlace de Alto Nivel de Responsabilidad en  
Inocuidad Alimentaria  
Comisión Federal para la Protección Contra Riesgos  
Sanitarios de la Secretaría de Salud  
Dirección de Operación Internacional  
Monterrey #33, Colonia Roma, Delegación  
Cuahtémoc  
06700 Distrito Federal, MEXICO  
Tel: +(52 55) 5080 5200, ext. 1146  
E-mail: mgarizmendi@cofepris.gob.mx  
E-mail: cofepris.codexalimentarius@yahoo.com

Ms. ELVIA AGUILAR ESPERANZA  
Asuntos Científicos y Regulatorios  
Canacintra/Canilec  
Ruben Darío 115. Col. Bosque de Chapultepec,  
Delegación Miguel Hidalgo  
11580 Distrito Federal, MEXICO  
Tel: +(52) 55 52622129  
E-mail: elaguilar@coca-cola.com

Ms. María de la Luz ARVIZU SÁNCHEZ  
Directora de Asuntos Regulatorios  
Consejo Mexicano de la Industria de Productos de  
Consumo, A.C. (ConMéxico)  
Av. Ejército Nacional 904, Piso 10. Palmas Polanco.  
Miguel Hidalgo.  
11560 México, D.F., MEXICO  
Tel: +52 (55) 2629 6133  
Fax: +52 (55) 2629 6100  
E-mail: larvizu@conmexico.com.mx

**MOROCCO - MAROC - MARRUECOS**

Dr. Sanae OUAZZANE  
(Chef de délégation)  
Cadre, Office National de Sécurité Sanitaire des  
Produits Alimentaires, Département de l'Agriculture  
Avenue Hadj Ahmed Cherkaoui - Agdal  
Rabat, MOROCCO  
Tel: +212 537 676 619  
Fax: +212 537 68 20 49  
E-mail: ouazzanisanae@gmail.com

**MOZAMBIQUE**

Dr. Ana Paula CARDOSO  
(Head of Delegation)  
Environmental Health Department  
National Codex Focal Point - Mozambique  
Ministry of Health  
Av Eduardo Mondlane N 1008  
Maputo, MOZAMBIQUE  
Tel: +258 823016447  
Fax: +258 21 326164  
E-mail: acardosoisau.gov.mz

Dr. Maria Carolina Virgilio OMAR  
CTA (Confederacao das Associacoes Economicas)  
Av 25 de Setembr, Prédio TimeSquare, Bloco4 nº 33  
Maputo City, MOZAMBIQUE  
Tel: +258 21 360 379  
Fax: +258 21 304 173  
E-mail: carolina.omar@mz.nestle.com

**NETHERLANDS - PAYS-BAS - PAÍSES BAJOS**

Ms. Inge STOELHORST  
(Head of Delegation)  
Senior Policy Officer  
Ministry of Health  
PO Box 20350, 2500 EJ  
The Hague, NETHERLANDS  
Tel: +31 70 340 5658  
Fax: +31 70 340 5554  
E-mail: i.stoelhorst@minvws.nl

**NEW ZEALAND - NOUVELLE-ZÉLANDE -  
NUEVA ZELANDIA**

Dr. Jenny REID  
(Head of Delegation)  
Manager Food Science & Risk Assessment  
Ministry for Primary Industries  
Standards  
PO Box 2526  
6011 Wellington, NEW ZEALAND  
Tel: +64 4 894 2582  
E-mail: jenny.reid@mpi.govt.nz

Ms. Phillipa HAWTHORNE  
Senior Advisor (Labelling & Composition)  
Ministry for Primary Industries  
Standards  
PO Box 2526  
6011 Wellington, NEW ZEALAND  
Tel: +64 4 8942514  
E-mail: phillippa.hawthorne@mpi.govt.nz

Ms. Kay SHAPLAND  
 Manager, Food Production & Processing  
 Ministry for Primary Industries  
 Standards  
 25 The Terrace  
 6011 Wellington, NEW ZEALAND  
 Tel: +64-4-8942655  
 E-mail: Kay.Shapland@mpi.govt.nz

#### **NICARAGUA**

Mr Salvador Efrain GUERRERO GUTIERREZ  
 (Jefe de delegación)  
 Responsable del Punto Contacto del CODEX  
 Ministerio de Fomento, Industria y Comercio  
 Normalización y Metrología  
 Dirección km 3 1/2 Carretera a Masaya  
 Apartado 8 Managua, NICARAGUA  
 Tel: 22489300, ext. 2258  
 E-mail: codex@mific.gob.ni

#### **NIGERIA – NIGÉRIA**

Ms. OGOCHUKWU, NKOLIKA MAINASARA  
 (Head of Delegation)  
 Ag. Director  
 National Agency for Food and Drug Administration  
 and Control(NAFDAC)  
 Plot 2032 Olusegun Obasanjo Way, Wuse Zone 7,  
 Abuja, NIGERIA  
 Tel: +2348033217430  
 E-mail: manaogo2000@yahoo.com  
 E-mail: mainasara.o@nafdac.gov.ng

Mr. Fred Nduka CHIAZOR  
 Scientific & Regulatory Affairs Manager  
 Coca-Cola Nigeria Limited/ Association of Food  
 Beverages and Tobacco Employers  
 16 Gerrard Road, Ikoyi, Lagos  
 Lagos, NIGERIA  
 Tel: +234-8035352226  
 E-mail: fchiazor@coca-cola.com  
 E-mail: fredndukachiazor@hotmail.com

Ms. CHINYERE, INNOCENSIA IKEJIOFOR  
 Principal Laboratory Technologist  
 National Agency for Food and Drug Administration  
 and Control (NAFDAC)  
 Plot 2032 Olusegun Obasanjo Way, Wuse Zone 7,  
 Abuja, NIGERIA  
 Tel: +234 8033836173  
 E-mail: chinyere.ikejiofor@nafdac.gov.ng  
 E-mail: innopluschy@yahoo.com

#### **NORWAY – NORVÈGE - NORUEGA**

Mrs. Vigdis Synnøve VEUM MØLLERSEN  
 (Head of Delegation)  
 Senior Advisor  
 Norwegian Food Safety Authority- Head Office  
 P.O.Box 383  
 N-2381 Brumunddal, NORWAY  
 E-mail: visvm@mattilsynet.no

#### **PANAMA - PANAMÁ**

Ing. Aracelis Arosemena de Vergara  
 (Head of Delegation)  
 Agronomic Engineering – Food Plant Supervisor  
 Department of Food Protection  
 Ministry of Health  
 081606812 Panama, 1 PANAMA  
 Phone: +507 512 9180  
 Fax: +507 512 9114  
 E-mail: aracelisdv@gmail.com  
 E-mail: diversosminsa@yahoo.com

#### **PERU – PÉROU - PERÚ**

Ing. Soraya Claudia LASTRA CASAPÍA  
 (Jefe de delegación)  
 Especialista de Normalización  
 Instituto Nacional de Defensa de la Competencia y de  
 la Protección de la Propiedad Intelectual - Indecopi  
 Comisión de Normalización y de Fiscalización de  
 Barreras Comerciales no Arancelarias  
 Calle de la Prosa 104, San Borja  
 511 lima, PERU  
 Tel: +511 224 7800  
 E-mail: slastra@indecopi.gob.pe

#### **PHILIPPINES - FILIPINAS**

Ms. Charina May TANDAS  
 (Head of Delegation)  
 Food Drug Regulation Officer III  
 Food and Drug Administration  
 Department of Health  
 Filinvest Corporate City, Alabang, Muntinlupa City  
 Manila, PHILIPPINES  
 Tel: (632) 857-1900, Local 8110  
 Fax: (632) 807-0751  
 E-mail: cmttandas@fda.gov.ph  
 E-mail: charimay@mailcity.com

Ms. Lara VIVAS  
Senior Science Research Specialist  
Bureau of Agriculture and Fisheries Product  
Standards (BAFPS)  
Department of Agriculture  
BPI Compound, Visayas Avenue  
Quezon City, PHILIPPINES  
Tel: +632-456-6552  
Fax: +632-456-6552  
E-mail: laravivas@gmail.com

**REPUBLIC OF KOREA -  
RÉPUBLIQUE DE CORÉE -  
REPÚBLICA DE COREA**

Ms. Gui-Im MOON  
(Head of Delegation)  
Deputy Director, Ministry of Food and Drug Safety  
Osong Health Technology Administration  
Complex, 187, Osongsaengmyeong 2-ro, Osong-eup,  
Cheongwon-gun, Chungcheongbuk-do, 363-700  
REPUBLIC OF KOREA  
Tel.: +82 43 719 2259  
Fax: +82 43 719 2250  
E-mail: luna@korea.kr

Dr. Kyujai HAN  
Principal Research Scientist  
Korea Food Research Institute  
Food Certification Center  
#1201-62, Anyangpankyo-ro, Bundang-gu  
463-746 Seongnam-si, Gyeonggi-do,  
REPUBLIC OF KOREA  
Tel: +82-31-780-9120  
Fax: +82-31-780-9154  
E-mail: kjhan@kfri.re.kr

Ms. Ji-Eun JO  
Codex Researcher  
Ministry of Food and Drug Safety  
Osong Health Technology Administration  
Complex, 187, Osongsaengmyeong 2-ro, Osong-eup,  
Cheongwon-gun, Chungcheongbuk-do, 363-700  
REPUBLIC OF KOREA  
Tel.: +82 43 719 2862  
Fax: +82 43 719 2850  
E-mail: wd1127@korea.kr

Dr. Sang-Beom LEE  
Researcher  
Rural Development Administration  
Division of Organic Agriculture  
Suinro 126, Kweonseon-gu  
441-707 Suwon, Kyeongkee-do  
REPUBLIC OF KOREA  
Tel: 82-31-290-0557  
Fax: 82-31-290-0507  
E-mail: korealee@korea.kr

Ms. JUNGOCK LEE  
Research Scientist  
Korea Food Research Institute  
Food Certification Center  
#1201-62, Anyangpankyo-ro, Bundang-gu  
463-746 Seongnam-si, Gyeonggi-do  
REPUBLIC OF KOREA  
Tel: 82-31-780-9049  
Fax: 82-31-780-9154  
E-mail: foodstd@kfri.re.kr

Mr. JAE EOK NOH  
Assistant Manager  
National Agricultural Products Quality Management  
Service  
433-2 Anyang-6-dong, Manan-gu  
Anyang-city, Gyeonggi-province  
REPUBLIC OF KOREA  
Tel: +82-31-463-1579  
Fax: +82-31-446-0903  
E-mail: gregno@korea.kr

**RUSSIAN FEDERATION -  
FÉDÉRATION DE RUSSIE -  
FEDERACIÓN DE RUSIA**

Dr. Elena SMIRNOVA  
(Head of Delegation)  
Senior Scientist  
Institute of Nutrition of the RAMS  
Laboratory of Novel Specialized Food Products  
Ustyinskiy proezd 2/14  
109240 Moscow, RUSSIAN FEDERATION  
Tel: +7 495 698 53 89  
Fax: +7 495 698-5379  
E-mail: smirnova@ion.ru

Dr. Kutysenko ANATOLY  
Deputy Head  
Russian Union of Industrialists and Entrepreneurs  
Commission on Optimal Food and Dietary Food  
Supplements Industry  
Kotelnicheskaya nab, 17  
109240 Moscow, RUSSIAN FEDERATION  
Tel: +79257724415  
E-mail: anatol@rambler.ru

Mr. DMITRY MAKAROV  
The All-Russian State Centre for Quality and  
Standardisation of Veterinary Drugs and Feed  
OIE Collaborating Centre Rossekhoznadzor  
5 Zvenigorodskoe shosse  
Moscow, RUSSIAN FEDERATION  
Tel: +7 499 185 19 43  
E-mail: phorez@yandex.ru

**SAINT LUCIA – SAINT LUCIE – SANTA LUCIA**

Mr. Hubert REYNOLDS  
 Head of Department Compliance  
 Saint Lucia Bureau of Standards  
 Ministry of Commerce  
 Bisee Industrial Estate  
 Castries, SAINT LUCIA  
 Tel: +758 453 0049  
 Fax: +758 452 3561  
 E-mail: h.raynolds@slbs.org

**SAINT VINCENT AND THE GRENADINES  
 SAINT-VINCENT-ET-LES GRENADINES  
 SAN VICENTE Y LAS GRANADINAS**

Ms. D'Obre H. Charles  
 (Head of Delegation)  
 Chief Technical Officer  
 SVG Bureau of Standards  
 P.O. Box 1506  
 Kingstown, SAINT VINCENT & THE  
 GRENADINES  
 Tel.: +784 457 8092  
 Fax: +784 457 8175  
 E-mail: haydeencharles@gmail.com

**SINGAPORE – SINGAPOUR - SINGAPUR**

Ms. Mui Lee NEO  
 (Head of Delegation)  
 Senior Executive Manager (Regulatory Programmes)  
 Agri-Food & Veterinary Authority, Singapore  
 Regulatory Administration Group  
 5 Maxwell Road, #18-00 Tower Block, MND  
 Complex  
 069110 Singapore, SINGAPORE  
 Tel: +65 6325 8551  
 Fax: +65 6220 6068  
 E-mail: neo\_mui\_lee@ava.gov.sg

**SOUTH AFRICA – AFRIQUE DU SUD –  
 SUDÁFRICA**

Mr. Malose Daniel MATLALA  
 (Head of Delegation)  
 Deputy Director: Inter-agency Liaison and Regulatory  
 Nutrition  
 Department of Health  
 Directorate: Food Control  
 Private Bag x828  
 0001 Pretoria, SOUTH AFRICA  
 Tel: +27 12 395 8789  
 Fax: +27 86 632 6440  
 E-mail: CACPSA@health.gov.za

Mrs. Antoinette BOOYZEN  
 Assistant Director: Food Control  
 Department of Health  
 Directorate: Food Control  
 Private Bag x828  
 0001 Pretoria, SOUTH AFRICA  
 Tel: +27 12 395 8792  
 Fax: +27 12 395 8854  
 E-mail: booyza@health.gov.za

**SUDAN – SOUDAN - SUDÁN**

Mrs. Sanaa Zeinelabdin BABIKER  
 (Head of Delegation)  
 Inspection Manager  
 Sudanese Standards & Metrology Organization  
 (SSMO)  
 Inspection Department  
 P.O.Box 13573  
 Khartoum, SUDAN  
 Tel: +249912389023  
 Fax: +249-83-774852  
 E-mail: sanaelshafie@hotmail.com

Mrs. Maha Mohamed KHAIR  
 Branch Inspection and Control Manager  
 Sudanese Standards and Metrology Organization  
 Suba Branch  
 Sudanese Standards and Metrology Organization  
 Elbaladia Street  
 Khartoum, SUDAN  
 Tel: +249912389023  
 Fax: +249-83-774852  
 E-mail: mahakhair@hotmail.co.uk

**SWAZILAND - SWAZILANDIA**

Mr. Siphon Emmanuel SHONGWE  
 (Head of Delegation)  
 Deputy Chief Environmental Health Officer  
 Ministry of Health  
 P.O. Box 5  
 H100 Mbabane, SWAZILAND  
 Tel: +268 2404 9351  
 Fax: +268 2404 9351  
 E-mail: esshongwe@yahoo.com  
 E-mail: edmunddlamini@yahoo.co.uk  
 E-mail: codexswd@gov.sz

Mr. Richard Mfana MAMBA  
 Chief Health Inspector  
 Manzini City Council  
 P.O. Box 418  
 Manzini, SWAZILAND  
 Tel: +268 2505 2467  
 Fax: +268 2505 3992  
 E-mail: bafanamamba@yahoo.co.uk  
 E-mail: edmunddlamini@yahoo.co.uk  
 E-mail: codexswd@gov.sz

**SWEDEN – SUÈDE - SUECIA**

Ms. Kristina SJÖLIN  
 (Head of Delegation)  
 Principal Regulatory Officer  
 National Food Agency  
 Food Standards Department  
 Box 622  
 SE-75126 Uppsala, SWEDEN  
 Tel: +46 18 17 55 00  
 E-mail: Codex.Sweden@slv.se

**THAILAND – THAILANDE - TAILANDIA**

Ms. Nanthiya UNPRASERT  
 (Head of Delegation)  
 Deputy Secretary General  
 National Bureau of Agricultural Commodity and Food  
 Standards  
 Ministry of Agriculture and Cooperatives  
 50 Phaholyothin Road, Lad Yao, Chatuchak  
 10900 Bangkok, THAILAND  
 Tel: +66 (2) 561 2277 ext. 1120  
 Fax: +66 (2) 561 3712  
 E-mail: nanthiya@acfs.go.th

Mr. Anan JUMNANSILP  
 Senior Expert, Regulatory Affairs  
 Mead Johnson Nutrition (Thailand) Ltd.  
 The Federation of Thai Industries  
 4th Floor Zone C Queen Sirikit  
 National Convention Center  
 60 New Rachadapisek Rd. Klongto  
 10110 Bangkok, THAILAND  
 Tel: +662-725-1155, +668-5123-5775  
 Fax: +662-725-1082  
 E-mail: anan.jumnansilp@mjn.com

Ms. Srinuan KORRAKOCHAKORN  
 Deputy Secretary-General  
 Food and Drug Administration  
 Ministry of Public Health  
 88/24 Food and Drug Administration  
 Tiwanon Rd., Muang  
 11000 Nonthaburi, THAILAND  
 Tel: +662-590-7012  
 Fax: +662-591-8444  
 E-mail: srinuan@fda.moph.go.th

Ms. Supatra REWPAIROJ  
 Trade and Technical Manager  
 Thai food Processors' Association  
 Board of Trade of Thailand  
 170/21-22 Ocean Tower 1 Bldg, Khlongtoey  
 10110 Bangkok, THAILAND  
 Tel: +662-261-2684-6  
 Fax: +662-261-2996-7  
 E-mail: supatra@thaifood.org  
 E-mail: thaifood@thaifood.org

Mr. Rungroj RUNGROJSAKORN  
 Executive Manager  
 Thai Frozen Food Association  
 Board of Trade of Thailand  
 92/6 6th Floor, Sathornthani 2 Blog  
 North Sathorn Road  
 10500 Bangkok, THAILAND  
 Tel: +662-235-5622  
 Fax: +662-235-5625  
 E-mail: rungroj@ufp.co.th  
 E-mail: thai-frozen@thai-frozen.or.th

Ms. Panpilad SAIKAEW  
 Standard Officer  
 National Bureau of Agricultural Commodity and Food  
 Standards  
 Ministry of Agriculture and Cooperatives  
 50 Paholyothin Rd. Ladyao Chatujak  
 10900 Bangkok, THAILAND  
 Tel: +662-561-2277, ext. 1427  
 Fax: +662-561-3373 / +662-561-3357  
 E-mail: panpilad@acfs.go.th

Ms. Chanaphan SASAWATPHAN  
 Senior Government Affairs Manager  
 Fonterra Brands (Thailand) Limited  
 The Federation of Thai Industries  
 4th Floor Zone C Queen Sirikit  
 National Convention Center  
 60 New Rachadapisek RD. Klongto  
 10110 Bangkok, THAILAND  
 Tel: +662-381-9955, ext. 240, +668-9  
 Fax: +662-381-9900  
 E-mail: chanaphan.sasawatphan@fonterra.com

Ms. Warunee SENSUPA  
 Food and Drug Technical Officer  
 Senior Professional Level  
 Food and Drug Administration  
 Ministry of Public Health  
 88/24  
 Tiwanon Rd.  
 11000 Nonthaburi, THAILAND  
 Tel: +662-590-7173  
 Fax: +662-591-8476  
 E-mail: warunee@fda.moph.go.th

Mr. Tust THANGSOMBAT  
 Vice President and Chairman of Seafood Processors  
 Group  
 Thai Food Processors' Association  
 Board of Trade of Thailand  
 170/21-22 Ocean Tower 1 Bldg.  
 Khlongtoey  
 10110 Bangkok, THAILAND  
 Tel: +662-261-2684-6  
 Fax: +662-261-2997  
 E-mail: thaifood@thaifood.org, info@poonsin.com

**TRINIDAD AND TOBAGO – TRINITÉ-ET-TOBAGO – TRINIDAD Y TABAGO**

KHAN, MR. FARZ  
 Food and Drugs Inspector  
 Chemistry Food and Drugs Division  
 Ministry of Health  
 92 Frederick Street  
 Port of Spain, TRINIDAD & TOBAGO  
 E-mail: farz\_khan@hotmail.com

**TURKEY – TURQUIE - TURQUÍA**

Ms. NURTEN AKSU  
 (Head of Delegation)  
 Food Engineer  
 The Ministry of Food, Agriculture and Livestock  
 The General Directorate of Food and Control  
 Eskisehir Yolu 9.km Lodumlu  
 06530 Ankara, TURKEY  
 Tel: +903122587755  
 Fax: +903122587760  
 E-mail: nurten.aksu@tarim.gov.tr

**UGANDA – OUGANDA - UGANDA**

Mrs. Agnes CHANDIA  
 (Head of Delegation)  
 Head Nutrition  
 Ministry of Health  
 Lourdel Road, P.O. Box 7272  
 Kampala, UGANDA  
 Tel: +25641340884  
 Fax: +256-772-886-201  
 E-mail: bakuchandia@ymail.com

Ms. Irene WANYENYA  
 Deputy Food Safety Coordinator  
 National Drug Authority  
 Plot 46/48 Lumumba Avenue  
 P.O. Box 23096  
 Kampala, UGANDA  
 Tel: +256414255665  
 Fax: +256414255758  
 E-mail: iwanyenya@nda.or.ug  
 E-mail : irene\_w2k@yahoo.com

**UNITED KINGDOM – ROYAUME-UNI-REINO UNIDO**

Mr. Stephen PUGH  
 (Head of Delegation)  
 Department for Environment, Food and Rural Affairs  
 Area 3A, Nobel House, 17 Smith Square  
 SW1P 3JR London  
 UNITED KINGDOM  
 Tel: 020 7238 4339  
 E-mail: stephen.pugh@defra.gsi.gov.uk

**UNITED STATES OF AMERICA - ETATS-UNIS D'AMÉRIQUE - ESTADOS UNIDOS DE AMÉRICA**

Ms. Felicia B. BILLINGSLEA  
 (Head of Delegation)  
 Director, Food Labeling and Standards Staff  
 Office of Nutrition, Labeling and Dietary Supplements, Center for Food Safety and Applied Nutrition  
 U.S. Food and Drug Administration  
 5100 Paint Branch Parkway, HFS-820  
 College Park, MD 20740  
 UNITED STATES OF AMERICA  
 Tel: +240-402-2371  
 Fax: +301-436-2636  
 E-mail: felicia.billingslea@fda.hhs.gov

Mr. Jeffrey CANAVAN  
 Alternate Delegate  
 United States Department of Agriculture  
 Food Safety and Inspection Service  
 1400 Independence Ave., SW, Patriots Plaza 3,  
 Maildrop 3786  
 20024-3221 Washington, DC  
 UNITED STATES OF AMERICA  
 Tel: +301-504-0868  
 Fax: +202-245-4792  
 E-mail: jeff.canavan@fsis.usda.gov

Dr. Lisa BRINES  
 Agricultural Marketing Specialist  
 United States Department of Agriculture  
 AMS National Organic Program  
 1400 Independence Ave SW  
 Washington, DC 20250  
 UNITED STATES OF AMERICA  
 Tel: +202-821-9683  
 Fax: +202-205-7808  
 E-mail: lisa.brines@ams.usda.gov

Ms. Krista DICKSON  
 Senior Trade Advisor  
 U.S. Department of Agriculture  
 Foreign Agriculture Service  
 1400 Independence Avenue, SW, Room 5532  
 20210 Washington, DC 20250  
 UNITED STATES OF AMERICA  
 Tel: +202-690-1341  
 Fax: +202-690-0677  
 E-mail: krista.dickson@fas.usda.gov

Dr. Lisa CRAIG  
 Director, Regulatory Affairs  
 Dept 104070, RP3-2  
 Abbott Nutrition  
 3300 Stelzer Road  
 43219 Columbus, OH  
 UNITED STATES OF AMERICA  
 Tel: +614-624-3696  
 Fax: +614-727-3696  
 E-mail: lisa.craig@abbott.com

Ms. Katherine DIMATTEO  
 Senior Associate  
 Wolf, DiMatteo + Associates  
 P.O. Box 458, 49 Race Street  
 New Castle, VA 24127  
 UNITED STATES OF AMERICA  
 Tel: +413-624-5569  
 Fax: +413-624-5569  
 E-mail: kdimatteo@organicspecialists.com

Ms. Mari KIRRANE  
 Wine Trade and Technical Advisor  
 Alcohol & Tobacco Tax & Trade Bureau  
 International Trade Division  
 490 N. Wiget Lane  
 Walnut Creek, CA 94598  
 UNITED STATES OF AMERICA  
 Tel: +513-684-3289  
 Fax: +202-453-2678  
 E-mail: Mari.Kirrane@ttb.gov

Mr. Daniel REESE  
 Technical Advisor  
 Food and Drug Administration  
 CFSAN  
 5100 Paint Branch Parkway, HFS-820  
 College Park, MD 20740  
 UNITED STATES OF AMERICA  
 Tel: +240-402-2126  
 Fax: +301-436-2636  
 E-mail: daniel.reese@fda.hhs.gov

Ms. Wanda KELKER  
 Director of Labeling and Regulatory Affairs  
 The Coca-Cola Company  
 One Coca-Cola Plaza  
 Atlanta, Georgia 30313  
 UNITED STATES OF AMERICA  
 Tel: +1-404-676-6968  
 Fax: +1-404-598-6968  
 E-mail: wkelker@coca-cola.com

Ms. Gretchen DUBEAU  
 Executive and Legal Director  
 The Alliance for Natural Health USA (ANH-USA)  
 6931 Arlington Road, Suite 304  
 20814 Bethesda  
 UNITED STATES OF AMERICA  
 Tel: 202.803.5121  
 Fax: 202.315.5837  
 E-mail: Liz@anh-usa.org

#### **URUGUAY**

Ms NORA VILLALBA  
 Licenciada en Nutricion  
 Ministerio de Salud Publica  
 División Alimentos  
 18 de julio 1892  
 11900 Montevideo, URUGUAY  
 Tel: +59824028032 INT 119  
 Fax: +59824028032 INT 122  
 E-mail: noravillalba@gmail.com

#### **INTERNATIONAL GOVERNMENTAL ORGANIZATIONS – ORGANISATIONS INTERNATIONALES GOUVERNEMENTALES - ORGANIZACIONES INTERNACIONALES GUBERNAMENTALES**

#### **INTER-AMERICAN INSTITUTE FOR COOPERATION ON AGRICULTURE - INSTITUT INTERAMÉRICAIN DE COOPÉRATION POUR L'AGRICULTURE - INSTITUTO INTERAMERICANO DE COOPERACIÓN PARA LA AGRICULTURA**

Dr. Jaime FLORES  
 Especialista Internacional en Sanidad Agropecuaria e Inocuidad de los Alimentos  
 IICA  
 Esq. de Puente Victoria, Edf. Centro Villasmil, Piso 11, Ofc. 1102, Parque Carabobo, La Ca  
 Caracas  
 VENEZUELA (BOLIVARIAN REPUBLIC OF)  
 Tel: +58212 / +5731021  
 Fax: +58212 / +5771356  
 E-mail: jaime.flores@iica.int

**INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS -  
ORGANISATIONS NON-GOUVERNEMENTALES INTERNATIONALES -  
ORGANIZACIONES INTERNACIONALES NO GUBERNAMENTALES**

**ASSOCIATION EUROPÉENNE POUR LE DROIT DE L'ALIMENTATION (AEDA) –  
EUROPEAN FOOD LAW ASSOCIATION (EFLA) -**

Mr. Juan THOMPSON  
AEDA/EFLA  
rue de l'Association 50  
1000 BRUSSELS, BELGIUM  
Tel: +3222091142  
Fax: +3222197342  
E-mail: secretariat@efla-aeda.org

**CALORIE CONTROL COUNCIL**

Mrs. Victoria BETTERIDGE  
Calorie Control Council  
1 Kingsway  
WC2B 6AT London  
UNITED KINGDOM  
Tel: +44 207 257 2100  
E-mail: victoria.betteridge@tateandlyle.com

**COMITÉ EUROPÉEN DES FABRICANTS DE SUCRE (CEFS)**

Ms. Céline BENINI  
Scientific & Regulatory Affairs Officer  
CEFS  
Avenue de Tervuren 182  
1150 Bruxelles  
BELGIUM  
Tel: +32 2 762 07 60  
Fax: +32 2 771 00 26  
E-mail: celine.benini@cefs.org

**CONSUMERS INTERNATIONAL (CI) /  
ORGANISATION INTERNATIONALE DES  
UNIONS DE CONSOMMATEURS**

Dr. Michael Hansen  
Senior Scientist  
Consumers Union  
101 Truman Avenue  
Yonkers, NY 10703, U.S.A.  
Phone: +1-914-378-2452  
Email: mhansen@consumer.org

**COUNCIL FOR RESPONSIBLE NUTRITION (CRN) –  
CONSEJO PARA UNA NUTRICIÓN RESPONSABLE**

Mr. Cameron Smith  
Senior Director  
WW Regulatory, Government and Industry Affairs  
and Intellectual Property  
Herbalife  
990 West 190<sup>th</sup> Street, Suite 650  
Torrance, CA 90502, U.S.A.  
Tel.: +310-410-9600, ext. 52828  
Fax: +310-767-3316  
E-mail: camerons@herbalife.com

**FOODDRINKEUROPE**

Mr. Dirk JACOBS  
Director, Consumer Information, Diet & Health  
Department  
FoodDrinkEurope  
43, Avenue des Arts  
1040 Brussels, BELGIUM  
Tel: +32 (0) 2 500 87 55  
Fax: +32 (0) 2 508 10 21  
E-mail: d.jacobs@fooddrinkeurope.eu

Dr. Philippe PITTET  
Assistant Vice President  
Nestec Ltd  
Regulatory and Scientific Affairs  
Avenue Nestlé 55  
1800 Vevey, SWITZERLAND  
Tel: + 41 21 924 4264  
Fax: +41 21 924 4547  
E-mail: philippe.pittet@nestle.com

Ms. Maha TAHIRI  
Senior Technology / Director  
General Mills / FoodDrinkEurope  
9000 Plymouth Ave. N.  
Minneapolis  
UNITED STATES OF AMERICA  
Tel: +763-293-5711  
Fax: +763-764-3262  
E-mail: maha.tahiri@genmills.com

**INSTITUTE OF FOOD TECHNOLOGISTS (IFT)**

Ms. Gloria BROOKS-RAY  
Advisor, Codex and International Regulatory Affairs  
Exponent  
Center for Chemical Regulation and Food Safety  
P.O. Box 97  
7046 Mountain Lakes, NJ, U.S.A.  
Tel: +1-973-334-4652  
E-mail: gbrooksray@exponent.com

Mr. Robert CONOVER  
 Assistant General Counsel  
 Kikkoman Foods, Inc.  
 P.O. Box 69  
 53184 Walworth, Wisconsin, U.S.A.  
 Tel.: +1-262-275-1651  
 Fax: +1-262-275-1451  
 E-mail: rconover@kikkoman.com

**INTERNATIONAL ALLIANCE OF  
 DIETARY/FOOD SUPPLEMENT  
 ASSOCIATIONS (IADSA)**

Dr. Tomoji IGARASHI  
 IADSA Expert  
 International Alliance of Dietary/Food Supplement  
 Associations (IADSA)  
 50, rue de l'Association  
 B-1000 Brussels, BELGIUM  
 Tel: +32 2 209 11 55  
 Fax: +32 2 223 30 64  
 E-mail: pieterdhondt@iadsa.be

Dr. Kazuo SUEKI  
 IADSA Expert  
 IADSA  
 Rue de l'Association 50  
 1000 Brussels, BELGIUM  
 Tel: +32 2 209 11 55  
 Fax: +32 2 219 73 42  
 E-mail: pieterdhondt@iadsa.org

**INTERNATIONAL ASSOCIATION OF  
 CONSUMER FOOD ORGANIZATIONS  
 (IACFO)**

Mr. Bill JEFFERY  
 National Coordinator of CSPI in Canada  
 Head Delegate of IACFO Delegation  
 International Association of Consumer Food  
 Organizations (IACFO)  
 c/o Centre for Science in the Public Interest  
 Suite 2701 CTTC Bldg., 1125 Colonel By Drive  
 Ottawa, ON CANADA  
 Tel: +613-244-7337, ext. 1  
 E-mail: jefferyb@istar.ca

**INTERNATIONAL BABY FOOD ACTION  
 NETWORK (IBFAN)**

Ms. Isabelle MÉLANÇON  
 Senior Program Advisor  
 Office of the Chief Medical Officer of Health  
 NB Department of Health  
 P.O. Box 5100  
 Fredericton, N.B. E3B 5G8, CANADA  
 Tel: +506-869-6008  
 E-mail: isabelle.melancon@gnb.ca

**INTERNATIONAL COUNCIL OF BEVERAGES  
 ASSOCIATIONS (ICBA)**

Ms. Helen FALCO  
 Nutrition Advisor  
 ICBA  
 International Organization  
 1101 16th St NW  
 20036 Washington  
 UNITED STATES OF AMERICA  
 Tel: +404-616-4344  
 Fax: +404-598-4344  
 E-mail: hefalco@coca-cola.com

Mr. Hiromi OHTA  
 Technical Advisor  
 Japan Soft Drink Association  
 3-3-3 Nihonbashi-Muromachi Cyuou-ku  
 103-0022 Tokyo, JAPAN  
 Tel: +81-3-3270-7300  
 Fax: +81-3-3270-7306  
 E-mail: hiromi\_ohta@suntory.co.jp

**INTERNATIONAL COUNCIL OF GROCERY  
 MANUFACTURERS ASSOCIATIONS (ICGMA)-  
 CONSEJO INTERNACIONAL DE  
 ASOCIACIONES DE FABRICANTES DE  
 COMESTIBLES**

Ms. Phyllis TANAKA  
 Vice President, Scientific & Regulatory Affairs  
 Food and Consumer Products of Canada  
 100 Sheppard Ave. E., Suite 600  
 Toronto, ON M2N 6N5, CANADA  
 Tel: +416-510-8175  
 Fax: +416-510-8043  
 E-mail: phyllist@fcpc.ca

Ms. Regina HILDWINE  
 Sr. Director, Science Policy, Labeling & Standards  
 Grocery Manufacturers Association  
 1350 I St NW, Suite 300  
 20005 Washington, DC  
 UNITED STATES OF AMERICA  
 E-mail: rhildwine@gmaonline.org

Ms. Kimberly WINGFIELD  
 Senior Manager, Science Policy - Labeling and  
 Standards  
 Grocery Manufacturers Association  
 Science and Regulatory Affairs  
 1350 I (Eye) St NW Suite 300  
 20005 Washington, D.C.  
 UNITED STATES OF AMERICA  
 E-mail: KWingfield@gmaonline.org

Mr. Jonathan P. CLIFFORD  
Country Regulatory Affairs Manager (Foods) Canada  
Unilever Canada Inc.  
160 Bloor Street East, Suite 1500  
Toronto, Ontario, CANADA  
Tel: +416-963-4738 / Mobile: +416-518-1079  
Fax: +416-964-8831  
E-mail: jonathan.clifford@unilever.com

**INTERNATIONAL DAIRY FEDERATION (IDF)  
FÉDÉRATION INTERNATIONALE DU LAIT –  
FEDERACIÓN INTERNACIONAL DE  
LECHERÍA**

Ms. Cary FRYE  
Vice President of Regulatory & Scientific Affairs  
International Dairy Foods Association (IDFA)  
1250 H Street, NWSuite 900  
20005 Washington, DC  
UNITED STATES OF AMERICA  
Tel: +202-220-3543  
Fax: +202-331-7820  
E-mail: cfrye@idfa.org

Ms. Helen MAIR  
Health & Nutrition Policy Advisor  
Dairy Australia  
Level 5 IBM Centre, 60 City Road, Southbank,  
3006 Victoria  
AUSTRALIA  
Tel: +61 3 9694 3703  
Fax: +61 3 9694 3753  
E-mail: HMair@dairyaustralia.com.au

Ms. Isabelle NEIDERER  
Director of Nutrition  
Dairy Farmers of Canada  
1801 avenue McGill College, Suite 700  
QC H3A 2N4 Montréal  
CANADA  
Tel: +514-284-1092 ext. 229  
Fax: +514-284-0449  
E-mail: isabelle.neiderer@dfc-plc.ca

Laurence RYCKEN  
Nutrition Officer  
International Dairy Federation  
Boulevard Auguste Reyers 70b  
1030 Brussels,  
BELGIUM  
Tel: +32 2 325 67 50  
E-mail: lrycken@fil-idf.org

**INTERNATIONAL FEDERATION OF  
ORGANIC AGRICULTURE MOVEMENTS  
(IFOAM)**

Mr. Matthew J. HOLMES  
Executive Director, Canada Organic Trade  
Association  
International Federation of Organic Agriculture  
Movements (IFOAM)  
P.O. Box 13, Station A  
Ottawa, Ontario K1N 8V1, CANADA  
Tel: +613-482-1717  
Fax: +613-236-0743  
E-mail: mholmes@ota.com

**INTERNATIONAL FOOD POLICY RESEARCH  
INSTITUTE (IFPRI)**

Dr. Anne MACKENZIE  
Standards and Regulatory Advisor  
International Food Policy Research Institute (IFPRI)  
HarvestPlus  
2033 K Street, NW  
20006 Washington, DC  
UNITED STATES OF AMERICA  
Tel: +613-692-0211  
E-mail: amackenzie@rogers.com

Ms. Marilia NUTI  
Science Advisor  
International Food Policy Research Institute (IFPRI)  
2033 K Street, NW  
Washington, DC  
UNITED STATES OF AMERICA  
Tel: +55 21 91416777  
Fax: +55 21 3622 9713  
E-mail: mnutti@uninet.com.br

Ms. Fabiana MOURA  
Research Fellow  
International Food Policy Research Institute (IFPRI)  
HarvestPlus  
2033 K Street, NW  
20006 Washington, DC  
UNITED STATES OF AMERICA  
Tel: +202 862-5693  
E-mail: f.moura@cgiar.org

**INTERNATIONAL LIFE SCIENCES  
INSTITUTE (ILSI)**

Mr. Yuji IKEHARA  
Suntory Business Expert Limited  
Quality Assurance Division  
2-3-3 Daiba  
135-8631 Minato-ku, Tokyo, JAPAN  
Tel: +81-3-5579-1521  
Fax: +81-3-5579-1725  
E-mail: yuji\_ikehara@suntory.co.jp

Mr. Mitsuhiro KATASHIMA  
Kao Corporation  
2-1-3, Bunka, Sumida-ku  
131-8501 Tokyo, JAPAN  
Tel: +81-3-5630-7456  
Fax: +81-3-5630-9436  
E-mail: katashima.mitsuhiro@kao.co.jp

Mr. Shigenori SUZUKI  
Kagome Company, Ltd.  
Nishitomiya 17  
329-2762 Nasu-Shiobara, JAPAN  
Tel: +81-287-36-2935  
Fax: +81-287-39-1038  
E-mail: shigenori\_suzuki@kagome.co.jp

**WORLD SELF-MEDICATION INDUSTRY  
(WSMI)**

Mr. Anuradha RAO  
Scientific and Regulatory Affairs Officer  
Consumer Health Products Canada  
1111 Prince of Wales Drive, Suite 406  
Ottawa, ON K2C 3T2, CANADA  
Tel: +613-723-0777, ext. 225  
Fax: +613-723-0779  
E-mail: anuradha.rao@chpcanada.ca

**FAO PERSONNEL -  
PERSONNEL DE LA FAO -  
PERSONAL DE LA FAO**

Dr. Janice ALBERT  
Nutrition Officer  
Nutrition and Consumer Protection Division  
Food and Agriculture Organization (FAO)  
Viale delle Terme di Caracalla  
00100 Rome, ITALY  
Tel: +39 06 570 53552  
Fax: +39 06 570 54593  
E-mail: Janice.Albert@fao.org

**WHO PERSONNEL -  
PERSONNEL DE L'OMS -  
PERSONAL DE LA OMS**

Dr. Chizuru NISHIDA  
Coordinator, Nutrition Policy and Scientific Advice  
(NPU)  
Department of Nutrition for Health and Development  
(NHD)  
World Health Organization  
Avenue Appia, 20  
1211 Geneva 27, SWITZERLAND  
Tel: +41 22 791 3317  
Fax: +41 22 791 4156  
E-mail: nishidac@who.int

**JOINT FAO/WHO SECRETARIAT -  
SECRÉTARIAT MIXTE FAO/OMS -  
SECRETARIADO CONJUNTO FAO/OMS**

Mr. Tom HEILANDT  
Senior Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Viale delle Terme di Caracalla  
00153 Rome, ITALY  
Tel.: +39 06 570 54384  
Fax: +39 06 570 54593  
Email: tom.heilandt@fao.org

Dr. Hidetaka KOBAYASHI  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Viale delle Terme di Caracalla  
00153 Rome, ITALY  
Tel.: +39 06 570 53218  
Fax: +39 06 570 54593  
Email: hidetaka.kobayashi@fao.org

Mr. Patrick SEKITOLEKO  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Viale delle Terme di Caracalla  
00153 Rome  
ITALY  
Tel: +39 06 570 56626  
Fax: +39 06 570 54593  
E-mail: patrick.sekitoleko@fao.org

**CANADIAN SECRETARIAT -  
SECRÉTARIAT CANADIENS -  
SECRETARIADO CANADIENSE**

Mr. Allan McCARVILLE  
Manager, International, Interagency and  
Intergovernmental Affairs and  
Deputy Codex Contact Point for Canada  
Bureau of Policy, Intergovernmental and International  
Affairs (BPIIA)  
Food Directorate, Health Canada  
251 Sir Frederick Banting Driveway (2204C)  
Ottawa, Ontario K1A 0K9, CANADA  
Tel.: +613-941-4616  
Fax: +613-941-3537  
Email: allan.mccarville@hc-sc.gc.ca  
Email: codex\_canada@hc-sc.gc.ca

Mr. Bertrand GAGNON  
Manager, International Standard Setting  
Canadian Food Inspection Agency  
1400 Merivale Road, Room T1-5-339  
Ottawa, ON K1A 0Y9, CANADA  
Tel: +613-773-6092  
Fax: +613-773-5693  
E-mail: bertrand.gagnon@inspection.gc.ca

Ms. Nancy ING  
Senior Advisor  
International, Interagency and Intergovernmental  
Affairs and Office of the Codex Contact Point for  
Canada  
Bureau of Policy, Intergovernmental and International  
Affairs (BPIIA)  
Food Directorate, Health Canada  
251 Sir Frederick Banting Driveway (2204C)  
Ottawa, Ontario K1A OK9, CANADA  
Tel.: +613-941-5163  
Fax: +613-941-3537  
E-mail: nancy.ing@hc-sc.gc.ca

Ms. Catherine SCEVIOUR  
Acting International Senior Policy Analyst - Codex  
Canadian Food Inspection Agency  
1400 Merivale Road  
Ottawa, ON K1A OY9, CANADA  
Tel: +613-773-6018  
Fax: +-613-773-5693  
E-mail: catherine.sceviour@inspection.gc.ca

Mr. Jordan MILLER  
Manager, Codex Program Services  
International, Interagency and Intergovernmental  
Affairs and Office of the Codex Contact Point for  
Canada  
Bureau of Policy, Intergovernmental and International  
Affairs (BPIIA)  
Food Directorate, Health Canada  
251 Sir Frederick Banting Driveway (2204C)  
Ottawa, Ontario K1A OK9, CANADA  
Tel.: +613-957-1749  
Fax: +613-941-3537  
Email: jordan.a.miller@hc-sc.gc.ca  
Email: codex\_canada@hc-sc.gc.ca

Ms. Gaëtane-Diane FORGET  
Conference and Process Coordinator, Codex Program  
Services  
International, Interagency and Intergovernmental  
Affairs and Office of the Codex Contact Point for  
Canada  
Bureau of Policy, Intergovernmental and International  
Affairs (BPIIA)  
Food Directorate, Health Canada  
251 Sir Frederick Banting Driveway (2204C)  
Ottawa, Ontario K1A OK9, CANADA  
Tel.: +613-952-7354  
Fax: +613-941-3537  
Email: gaetane.forget@hc-sc.gc.ca  
Email: codex\_canada@hc-sc.gc.ca

Ms. Diane CARMANICO  
Assistant, Codex  
International, Interagency and Intergovernmental  
Affairs and Office of the Codex Contact Point for  
Canada  
Bureau of Policy, Intergovernmental and International  
Affairs (BPIIA)  
Food Directorate, Health Canada  
251 Sir Frederick Banting Driveway (2204C)  
Tunney's Pasture  
Ottawa, Ontario K1A OK9, CANADA  
Tel.: +613-957-8894  
Fax : +613-941-3537  
Email: diane.carmanico@hc-sc.gc.ca  
Email: codex\_canada@hc-sc.gc.ca

## APPENDIX II

**DRAFT AMENDMENTS TO THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS  
(CAC/GL 23-1997)****At Step 8****Insert a new section 7.2 as follows:**

## 7.2 Non-Addition of Sodium Salts

Claims regarding the non-addition of sodium salts to a food, including “no added salt”, may be made provided the following conditions are met.\*

- (a) The food contains no added sodium salts, including but not limited to sodium chloride, sodium tripolyphosphate;
- (b) The food contains no ingredients that contain added sodium salts, including but not limited to Worcestershire sauce, pickles, pepperoni, soya sauce, salted fish, fish sauce; and
- (c) The food contains no ingredients that contain sodium salts that are used to substitute for added salt, including but not limited to seaweed.

\*Competent authorities may permit the addition for technological purposes of sodium salts other than sodium chloride as long as the final food would still comply with the conditions for “low in sodium” claims as described in the Table to these *Guidelines*.

## APPENDIX III

**PROPOSED EDITORIAL AMENDMENTS TO THE GUIDELINES ON NUTRITION LABELLING  
(CAC/GL 2-1985) AND THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS  
(CAC/GL 23-1997)  
(for adoption)**

**PART A - AMENDMENTS TO THE GUIDELINES ON NUTRITION LABELLING (CAC/GL 2-1985) (amendments proposed by CCNFSDU)**

Replace existing section 2.6 with the following text:

**2.6 Nutrient Reference Values (NRVs)\*** are a set of numerical values that are based on scientific data for purposes of nutrition labelling and relevant claims. They comprise the following two types of NRVs:

**Nutrient Reference Values - Requirements (NRVs-R)** refer to NRVs that are based on levels of nutrients associated with nutrient requirements.

**Nutrient Reference Values - Noncommunicable Disease (NRVs-NCD)** refer to NRVs that are based on levels of nutrients associated with the reduction in the risk of diet-related noncommunicable diseases not including nutrient deficiency diseases or disorders.

\* See also the Annex for the General Principles for the Establishment of Nutrient Reference Values.

Replace existing section 3.4 with the following text:

**“3.4 Presentation of nutrient content**

3.4.4 Numerical information on vitamins and minerals should be expressed in metric units and/or as a percentage of the NRV per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

In addition, information on protein and additional nutrients may also be expressed as percentages of the NRV where an NRV has been established.

The following NRVs are for the general population identified as individuals older than 36 months. They should be used for labelling purposes to help consumers make choices that contribute to an overall healthful dietary intake.

They comprise two types of NRVs: Nutrient Reference Values-Requirements (NRVs-R) and Nutrient Reference Values – Noncommunicable Disease (NRVs-NCD).<sup>1</sup>

**3.4.4.1 NRVs-R**

<b>Vitamins</b>	
Vitamin A (µg)	800*
Vitamin D (µg)	5**
Vitamin C (µg)	60
Vitamin K (µg)	60
Thiamin (mg)	1.2
Riboflavin (mg)	1.2

<sup>1</sup> The general principles and related definitions used in establishing these NRVs are identified in the Annex.

Niacin (mg NE)	15**
Vitamin B6 (mg)	1.3
Folate ( $\mu\text{g}$ DFE)	400
Folic acid ( $\mu\text{g}$ )	200
Vitamin B12 ( $\mu\text{g}$ )	2.4
Pantothenate (mg)	5
Biotin ( $\mu\text{g}$ )	30
<b>Minerals</b>	
Calcium (mg)	1,000
Magnesium (mg)	300
Iron (mg)	14
Zinc (mg)	15
Iodine ( $\mu\text{g}$ )	150**
Copper	Value to be established
Selenium	Value to be established
<b>Other</b>	
Protein	50

\* For the declaration of  $\beta$ -carotene (provitamin A) the following conversion factor should be used: 1  $\mu\text{g}$  retinol = 6  $\mu\text{g}$   $\beta$ -carotene

\*\* Nutrient Reference Values for Vitamin D, Niacin and Iodine may not be applicable for countries where national nutrition policies or local conditions provide sufficient allowance to ensure that individual requirements are satisfied. See also section 3.2.6.1 of the Codex Guidelines on Nutrition Labelling.

#### Conversion factors for niacin and folate equivalents

Vitamin	Dietary equivalents	
Niacin	1 mg niacin equivalents (NE) =	1 mg niacin 60 mg tryptophan
Folate	1 $\mu\text{g}$ dietary folate equivalents (DFE) =	1 $\mu\text{g}$ food folate 0.6 $\mu\text{g}$ folic acid added to food or as supplement consumed with food 0.5 $\mu\text{g}$ folic acid as supplement taken on an empty stomach

The conversion factors for vitamin equivalents in the Table provide supporting information for national authorities to enable national authorities to determine the application of NRVs at national level and they are not intended as a harmonisation of the conversion factors per se.

#### 3.4.4.2 NRVs-NCD

Saturated fatty acids	20 g <sup>2,3</sup>
Sodium	2000 mg <sup>3</sup>

### **PART B - EDITORIAL AMENDMENT TO THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS (CAC/GL 23-1997) (consequential amendment to the suggestion by CCNFSDU to clarify section 6.3)**

Replace the existing section 6.3 with the following subsections:

6.3.1 For comparative claims about energy, or macronutrients and sodium the comparison should be based on a relative difference of at least 25% in the energy value or the nutrient content respectively between the compared foods and a minimum absolute difference in the energy value or nutrient content equivalent to the figure defined as “low” or as a “source” in the Table to these Guidelines.

6.3.2 For comparative claims about micronutrients other than sodium the comparison should be based on a difference of at least 10% of the NRV between the compared foods.

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<sup>2</sup> This value is based on the reference energy intake of 8370 kilojoules/2000 kilocalories.

<sup>3</sup> The selection of these nutrients for the establishment of an NRV was based on “convincing evidence” for a relationship with NCD risk as defined in the report *Diet, Nutrition and the Prevention of Chronic Diseases*. WHO Technical Report Series 916. WHO, 2003. The updated WHO guideline on sodium intake for adults and children (WHO 2012) further supports the selection of sodium.

**APPENDIX IV****PROPOSED DRAFT AMENDMENTS TO THE GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS****(Step 5/8)****Use of Ethylene as Sprouting Inhibitor for Onions and Potatoes****Annex 2 – Table 2****SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL****IV. OTHER**

<b>Ethylene</b>	Need recognised by the certification body or authority for sprout inhibition of stored potatoes and onions where varieties that have long dormancy characteristics are not available, or these varieties are not suited to local growing conditions. Must be used in a Manner that minimises exposure to operators and workers
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# PROPOSED DRAFT GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

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GL 32–1999

## PREFACE

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The **Codex Alimentarius Commission** is an intergovernmental body with over 180 members, within the framework of the Joint Food Standards Programme established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), with the purpose of protecting the health of consumers and ensuring fair practices in the food trade. The Commission also promotes coordination of all food standards work undertaken by international governmental and non governmental organizations.

The Codex Alimentarius (Latin, meaning Food Law or Code) is the result of the Commission's work: a collection of internationally adopted food standards, guidelines, codes of practice and other recommendations. The texts in this publication are part of the Codex Alimentarius.

Food labelling is the primary means of communication between the producer and seller of food on one hand, and the purchaser and consumer of the other. The Codex Alimentarius standards and guidelines on food labelling are published in a specific volume: *Food Labelling – Complete Texts*. In addition to the general recommendations, the Codex Committee on Food Labelling also provides guidance for certain claims commonly found in the market in order to provide clear information to the consumer.

The Codex Committee on Food Labelling developed the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods* in view of the growing production and international trade in organically produced foods with a view to facilitating trade and preventing misleading claims. The *Guidelines* are intended to facilitate the harmonization of requirements for organic products at the international level, and may also provide assistance to governments wishing to establish national regulations in this area.

The *Guidelines* include general sections describing the organic production concept and the scope of the text; description and definitions; labelling and claims (including products in transition/conversion); rules of production and preparation, including criteria for the substances allowed in organic production; inspection and certification systems; and import control.

Further information on labelling texts, or any other aspect of the Codex Alimentarius Commission, may be obtained from:

*The Secretary,  
Codex Alimentarius Commission,  
Joint FAO/WHO Food Standards Programme,  
FAO, Viale delle Terme di Caracalla,  
00153, Rome Italy  
fax: +39(06)57.05.45.93  
email: [codex@fao.org](mailto:codex@fao.org)  
Internet address: <http://www.codexalimentarius.net>*

## TABLE OF CONTENTS

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<b>FOREWORD</b>	<b>1</b>
<b>SECTION 1. SCOPE</b>	<b>2</b>
<b>SECTION 2. DESCRIPTION AND DEFINITIONS</b>	<b>3</b>
2.1 Description	3
2.2 Definitions	3
<b>SECTION 3. LABELLING <del>AND CLAIMS</del></b>	<b>4</b>
General provisions	4
Labelling of products in transition/conversion to organic	5
Labelling of non-retail containers	5
<b>SECTION 4. RULES OF PRODUCTION AND PREPARATION</b>	<b>6</b>
<b>SECTION 5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES</b>	<b>6</b>
The open nature of the lists	7
<b>SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS</b>	<b>7</b>
<b>SECTION 7. IMPORTS</b>	<b>8</b>
<b>ANNEX 1. PRINCIPLES OF ORGANIC PRODUCTION</b>	<b>10</b>
A1. Plants and plant products	10
<u>A2. Algae and their products</u>	
B. Livestock and livestock products	11
General principles	11
Livestock sources/origin	11
Conversion	12
Nutrition	12
Health care	13
Livestock husbandry, transport and slaughter	14
Housing and free-range conditions	15
Manure management	16
Record keeping and identification	16
Species specific requirements	16
<u>B.2 Aquaculture animals and their products</u>	
C. Handling, storage, transportation, processing and packaging	18
Pest management	18
Processing and manufacturing	18
Packaging	18
Storage and transport	18
<b>ANNEX 2. PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS</b>	<b>19</b>
<b>ANNEX 3. MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION OR CERTIFICATION SYSTEM</b>	<b>32</b>
A. Production units	32
B. Preparation and packaging units	33
C. Imports	34

# GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

GL 32–1999

## FOREWORD

1. These guidelines have been prepared for the purpose of providing an agreed approach to the requirements which underpin production of, and the labelling and claims for, organically produced foods.
2. The aims of these guidelines are:
  - to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
  - to protect producers of organic produce against misrepresentation of other [food products](#)~~agricultural~~ [produce](#) as being organic;
  - to ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with these guidelines;
  - to harmonize provisions for the production, certification, identification and labelling have organically grown produce;
  - to provide international guidelines for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
  - to maintain and enhance organic [agricultural-food production](#) systems in each country so as to contribute to local and global preservation.
3. These guidelines are at this stage a first step into official international harmonization of the requirements for organic products in terms of production and marketing standards, inspection arrangements and labelling requirements. In this area the experience with the development of such requirements and their implementation is still very limited. Moreover, consumer perception on the organic production method may, in certain detailed but important provisions, differ from region to region in the world. Therefore, the following is recognized at this stage:
  - the guidelines are a useful instrument in assisting countries to develop national regimes regulating production, marketing and labelling of organic foods;
  - the guidelines need regular improvement and updating in order to take into account technical progress and the experience with their implementation;
  - the guidelines do not prejudice the implementation of more restrictive arrangements and more detailed rules by member countries in order to maintain consumer credibility and prevent fraudulent practices, and to apply such rules to products from other countries on the basis of equivalency to such more restrictive provisions.
4. These guidelines set out the principles of organic production at farm, preparation, storage, transport, labelling and marketing stages, and provides an indication of accepted permitted inputs for soil fertilizing and conditioning, plant pest and disease control and, food additives and processing aids. For labelling purposes, the use of terms inferring that organic production methods have been used are restricted to products derived from operators under the supervision of a certification body or authority.
5. Organic ~~agriculture- food production~~ [is one among the broad spectrum of methodologies which are supportive of the environment. Organic production systems are based on specific and precise standards of production which aim at achieving optimal agro-\[and aquatic\]\(#\) ecosystems which are socially, ecologically and economically sustainable. Terms such as “biological” and “ecological” are also used in an effort to describe the organic system more clearly. Requirements for organically produced foods differ from those for other \[food agricultural\]\(#\) products in that production procedures are an intrinsic part of the identification and labelling of, and claim for, such products.](#)
6. “Organic” is a labelling term that denotes products that have been produced in accordance with organic production standards and certified by a duly constituted certification body or authority. Organic ~~food production~~~~agriculture~~ [is based on minimizing the use of external inputs, avoiding the use of synthetic fertilizers and pesticides. Organic ~~production~~agriculture practices cannot ensure that products are completely free of residues, due to general environmental pollution. However, methods are used to minimize pollution of air, soil and water. Organic food handlers, processors and retailers adhere to standards to maintain the integrity of organic ~~food~~agriculture products. The primary goal of organic ~~food production~~agriculture is to optimize the health and productivity of interdependent communities of soil ~~or aquatic~~ life, plants, animals and people.](#)

7. Organic ~~food production~~agriculture is a holistic production management system which promotes and enhances agro ~~and aquatic~~ ecosystem health, including biodiversity, biological cycles, and soil ~~or water~~ biological activity. It emphasizes the use of management practices in preference to the use of off-farm inputs, taking into account that regional conditions require locally adapted systems. This is accomplished by using, where possible, cultural, biological and mechanical methods, as opposed to using synthetic ~~materials~~substances, to fulfil any specific function within the system. An organic production system is designed to:
- a) enhance biological diversity within the whole system;
  - b) increase soil ~~or water~~ biological activity;
  - c) maintain long-term soil fertility ~~or quality of the aquatic environment~~;
  - d) recycle wastes of plant and animal origin in order to return nutrients to the land, thus minimizing the use of non-renewable resources;
  - e) rely on renewable resources in locally organized ~~agricultural-food production~~ systems;
  - f) promote the healthy use of soil, water and air as well as minimize all forms of pollution thereto that may result from ~~food production~~agricultural practices;
  - g) handle ~~food agricultural~~ products with emphasis on careful processing methods in order to maintain the organic integrity and vital qualities of the product at all stages;
  - h) ~~preserve natural aquatic resources~~;
  - i) ~~maintain the marine or freshwater environment in the case of aquaculture by keeping impact on the environment low~~;
  - h) become established on any existing farm through a period of conversion, the appropriate length of which is determined by site-specific factors such as the history of the land ~~or aquatic medium~~, and type of crops, ~~and~~ livestock, ~~or aquatic organism~~ to be produced.
8. The concept of close contact between the consumer and the producer is a long established practice. Greater market demand, the increasing economic interests in production, and the increasing distance between producer and consumer has stimulated the introduction of external control and certification procedures.
9. An integral component of certification is the inspection of the organic management system. Procedures for operator certification are based primarily on a yearly description of the ~~agricultural-food production~~ enterprise as prepared by the operator in cooperation with the inspection body. Likewise, at the processing level, standards are also developed against which the processing operations and plant conditions can be inspected and verified. Where the inspection process is undertaken by the certification body or authority, there must be clear separation of the inspection and certification function. In order to maintain their integrity, certification bodies or authorities which certify the procedures of the operator should be independent of economic interests with regard to the certification of operators.
10. Apart from a small portion of ~~agricultural-food~~ commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. To minimize deceptive practices in the market place, specific measures are necessary to ensure that trade and processing enterprises can be audited effectively. Therefore, the regulation of a process, rather than a final product, demands responsible action by all involved parties.
11. Import requirements should be based on the principles of equivalency and transparency as set out in the *Principles for Food Import and Export Inspection and Certification*.<sup>1</sup> In accepting imports of organic products, countries would usually assess the inspection and certification procedures and the standards applied in the exporting country.
12. Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the Codex Committee on Food Labelling (CCFL) shall review these guidelines on a regular basis. The CCFL shall initiate this review process by inviting member governments and international organizations to make proposals to the CCFL regarding amendments to these guidelines prior to each CCFL meeting.

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<sup>1</sup> CAC/GL 20-1995.

## SECTION 1. SCOPE

- 1.1 These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods:
- unprocessed plants and plant products, algae and their products, livestock and livestock products, and aquaculture animal and aquaculture animal products to the extent that the principles of production and specific inspection rules for them are introduced in Annexes 1 and 3; and
  - processed agricultural crop, ~~and~~ livestock and aquatic products<sup>2</sup> intended for human or animal consumption derived from (a) above.
- 1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling or claims, including advertising material or commercial documents, the product, or its ingredients, is described by the terms “organic”, “biodynamic”, “biological”, “ecological”, or words of similar intent including diminutives which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according to organic production methods.
- 1.3 Paragraph 1.2 does not apply where these terms clearly have no connection with the method of production.
- 1.4 These guidelines apply without prejudice to other Codex Alimentarius Commission (CAC) provisions governing the production, preparation, marketing, labelling and inspection of the products specified in paragraph 1.1.
- 1.5 All materials and/or the products produced from genetically engineered/modified organisms (GEO/GMO) are not compatible with the principles of organic production (either the growing, manufacturing, or processing) and therefore are not accepted under these guidelines.

## SECTION 2. DESCRIPTION AND DEFINITIONS

### 2.1 Description

Foods should only refer to organic production methods if they come from an organic farm-production system employing management practices which seek to nurture ecosystems which achieve sustainable productivity, and provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimizes soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Production should be sustainable with the recycling of plant nutrients as an essential part of the fertilizing strategy. Pest and disease management is attained by means of the encouragement of a balanced host/predator relationship, augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts. The basis for organic livestock-husbandry of terrestrial or aquatic animals is the development of a harmonious relationship between ~~land, plants and livestock~~their environment, flora and fauna, and respect for their characteristic physiological and behavioural needs ~~of livestock~~. This is achieved by a combination of providing good quality organically grown feedstuffs, appropriate stocking rates, livestock-animal husbandry systems appropriate to behavioural needs, and animal management practices that minimize stress and seek to promote animal health and welfare, prevent disease and avoid the use of chemical allopathic veterinary drugs (including antibiotics).

### 2.2 Definitions

For the purpose of these guidelines:

Algae means large aquatic seaweed occurring both naturally and under cultivation and also phytoplankton, microalgae and blue-green algae (such as Spirulina).

~~Agricultural product/product of agricultural origin~~ means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed. [Aquaculture means the farming of aquatic organisms<sup>3</sup> involving intervention in the rearing process to enhance production and the individual or corporate ownership of the stock being cultivated.]

(Aquaculture) production cycle means the lifespan of an aquaculture animal or seaweed from the earliest life stage to harvesting.

<sup>2</sup> Until lists of ingredients of non agricultural origin and processing aids permitted in the preparation of products of livestock origin are elaborated, competent authorities should develop their own lists.

<sup>3</sup> [For the purpose of these Guidelines aquatic organisms include fish, shellfish, algae, but excluding mammals, aquatic reptiles, birds and amphibians]

**Audit** is a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives.<sup>4</sup>

**Certification** is the procedure by which official certification bodies, or officially recognized certification bodies, provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems and examination of finished products.<sup>5</sup>

**Certification body** means a body which is responsible for verifying that a product sold or labelled as “organic” is produced, processed, prepared handled, and imported according to these guidelines.

**[Clean water means water from any source where harmful microbiological contamination, substances and/or toxic plankton are not present in such quantities that may affect the safety of fish, shellfish and their products intended for human consumption]**

**[Option1: Closed recirculation system means a type of containment system, with very limited and managed barrier-connection to open waters, and a system to treat the effluent water to enable its reuse.]**

**[Option2: Closed recirculation system means a type of enclosed unit (on land or a vessel) containment system, with very limited and managed barrier-connection to open waters, with recirculation depending on permanent external energy input to pump/circulate the water, and a system to treat the effluent water to enable its reuse.]**

**Containment system means equipment for growing aquaculture animals or algae which minimises the risk of dispersal of the aquatic organism concerned - examples are, cages (net pens), ponds and tanks, long-line and rafts holding suspended ropes with the organisms attached and net bags for shellfish.**

**Conversion period means the transition from conventional to organic farming within a given period of time, during which the guidelines concerning the organic production have been fully and continuously applied.**

**Competent authority** means the official government agency having jurisdiction.

**Food product/product of agricultural or aquatic origin origin means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed.**

**Genetically engineered/modified organisms.** The following provisional definition is provided for genetically/modified organisms.<sup>6</sup> Genetically engineered/modified organisms, and products thereof, are produced through techniques in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination.

**Techniques of genetic engineering/modification** include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation, gene deletion and doubling. Genetically engineered organisms will not include organisms resulting from techniques such as conjugation, transduction and hybridization.

**Ingredient** means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.<sup>7</sup>

**Inspection** is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements.<sup>8</sup> For organic food, inspection includes the examination of the production and processing system.

**Labelling** means any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.<sup>9</sup>

**Livestock** means any domestic or domesticated animal including bovine (including buffalo and bison), ovine, porcine, caprine, equine, poultry and bees raised for food or in the production of food.<sup>10</sup> The products of hunting or fishing of wild animals shall not be considered part of this definition.

**Marketing** means holding for sale or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form.

**Official accreditation** is the procedure by which a government agency having jurisdiction formally recognizes the competence of an inspection and/or certification body to provide inspection and certification services. For organic production the competent authority may delegate the accreditation function to a private body.

**Officially recognized inspection systems/officially recognized certification systems** are systems which have been formally approved or recognized by a government agency having jurisdiction.<sup>11</sup>

**Operator** means any person who produces, prepares or imports, with a view to the subsequent marketing thereof, products as referred to in Section 1.1, or who markets such products.

<sup>4</sup> CAC/GL 20-1995.

<sup>5</sup> CAC/GL 20-1995.

<sup>6</sup> In the absence of a definition of genetically engineered/modified organisms agreed by the Codex Alimentarius Commission, this definition has been developed in order to provide initial guidance for governments in the application of these guidelines. This definition is therefore to remain under review in the light of other considerations by the Commission and its Committees. In the interim, member countries may also apply national definitions.

<sup>7</sup> *General Standard for the Labelling of Prepackaged Foods*, Section 4 – Labelling of Prepackaged Foods (CODEX STAN 1-1985).

<sup>8</sup> CAC/GL 20-1995.

<sup>9</sup> CODEX STAN 1-1985.

<sup>10</sup> Provisions for aquaculture will be elaborated at a future date.

<sup>11</sup> CAC/GL 20-1995.

**Plant protection product** means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest or disease including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds.

**Preparation** means the operations of slaughtering, processing, preserving and packaging of ~~agricultural product~~**food products** and also alterations made to the labelling concerning the presentation of the organic production method.

**Production** means the operations undertaken to supply ~~agricultural product~~**food products** in the state in which they occur on the farm, including initial packaging and labelling of the product.

**Veterinary drug** means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.<sup>12</sup>

## SECTION 3. LABELLING AND CLAIMS

### General provisions

- 3.1 Organic products should be labelled in accordance with the Codex *General Standard for the Labelling of Prepackaged Foods*.<sup>13</sup>
- 3.2 The labelling and claims of a product specified in Section 1.1(a) may refer to organic production methods only where:
- such indications show clearly that they relate to a method of ~~agricultural product~~**food production**;
  - the product was produced in accordance with the requirements of Section 4 or imported under the requirements laid down in Section 7;
  - the product was produced or imported by an operator who is subject to the inspection measures laid down in Section 6, and
  - the labelling refers to the name and/or code number of the officially recognized inspection or certification body to which the operator who has carried out the production or the most recent processing operation is subject.
- 3.3 The labelling and claims of a product specified in paragraph 1.1(b) may refer to organic production methods only where:
- such indication show clearly that they relate to a method of ~~agricultural product~~**food production** and are linked with the name of the ~~agricultural product~~**food product** in question, unless such indication is clearly given in the list of ingredients;
  - all the ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Section 4, or imported under the arrangements laid down in Section 7;
  - the product should not contain any ingredient of non-agricultural origin not listed in Annex 2, Table 3;
  - the same ingredients shall not be derived from an organic and non-organic origin;
  - the product or its ingredients have not been subjected during preparation to treatments involving the use of ionizing radiation or substances not listed in Annex 2, Table 4;
  - the product was prepared or imported by an operator subject to the regular inspection system as set out in Section 6 of these guidelines; and
  - the labelling refers to the name and/or the code number of the official or officially recognized certification body or authority to which the operator who has carried out the most recent preparation operation is subject.
- 3.4 By way of derogation from paragraph 3.3(b),
- certain ingredients of agricultural origin not satisfying the requirement in that paragraph may be used, within the limit of maximum level of 5% m/m of the total ingredients excluding salt and water in the final product, in the preparation of products as referred to in paragraph 1.1(b);
  - where such ingredients of agricultural origin are not available, or in sufficient quantity, in accordance with the requirements of Section 4 of these guidelines;
- 3.5 Pending further review of the guidelines, Member Countries can consider the following with regard to products referred to in paragraph 1.1(b) marketed in their territory:
- the development of specific labelling provisions for products containing less than 95% ingredients of agricultural ingredients;
  - the calculation of the percentages in 3.4 (5%) and in 3.5 (95%) on the basis of the ingredients of agricultural origin (instead of all ingredients excluding only salt and water);

<sup>12</sup> Codex Alimentarius Commission Procedural Manual, Definitions.

<sup>13</sup> CODEX STAN 1-1985.

- the marketing of product with in transition/conversion labelling containing more than one ingredient of agricultural origin.
- 3.6 In developing labelling provisions from products containing less than 95% of organic ingredients in accordance with the paragraph above, member countries may consider the following elements in particular for products containing 95% and 70% of organic ingredients:
- a) the product satisfies the requirements of paragraphs 3.3(c), (d) (e), (f) and (g);
  - b) the indications referring to organic production methods should only appear on the front panel as a reference to the approximate percentage of the total ingredients including additives but excluding salt and water;
  - c) the ingredients, appear in descending order (mass/mass) in the list of ingredients;
  - d) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering as other indications in the list of ingredient.

#### **Labelling of products in transition/conversion to organic**

- 3.7 Products of farms in transition to organic production methods may only be labelled as “transition to organic” after 12 months of production using organic methods providing that:
- a) the requirements referred to in paragraphs 3.2 and 3.3 are fully satisfied;
  - b) the indications referring to transition/conversion do not mislead the purchaser of the product regarding its difference from products obtained from farms and/or farm units which have fully completed the conversion period;
  - c) such indication take the form of words, such as “product under conversion to organic farming”, or similar words or phrase accepted by the competent authority of the country where the product is marketed, and must appear in a colour, size and style of lettering which is not more prominent than the sales description of the product;
  - d) foods composed of a single ingredient may be labelled as “transition to organic” on the principal display panel;
  - e) the labelling refers to the name and/or the code number of the official or officially approved certification body or authority to which the operator who has carried out the most recent preparation is subject.

#### **Labelling of non-retail containers**

- 3.8 The labelling of non-retail containers of product specified in paragraph 1.1 should meet the requirements set out in Annex 3, paragraph 10.

### **SECTION 4. RULES OF PRODUCTION AND PREPARATION**

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- 4.1 Organic production methods require that for the production of products referred to in paragraph 1.1(a):
- a) at least the production requirements of Annex 1 should be satisfied;
  - b) in the case where (a) (above) is not effective, substances listed in Annex 2, Tables 1 and 2 or substances approved by individual countries that meet the criteria established in Section 5.1, may be used as plant protection products, fertilizers, soil conditioners, insofar as the corresponding use is not prohibited in general food production agriculture in the country concerned in accordance with the relevant national provisions.
- 4.2 Organic processing methods require that for the preparation of products referred to in paragraph 1.1(b):
- a) at least the processing requirements of Annex 1 should be satisfied;
  - b) substances listed in Annex 2, Tables 3 and 4 or substances approved by individual countries that meet the criteria established in Section 5.1 may be used as ingredients of non-agricultural origin or processing aids insofar as the corresponding use is not prohibited in the relevant national requirements concerning the preparation of food products and according to good manufacturing practice.
- 4.3 Organic products should be stored and transported according to the requirements of Annex 1.
- 4.4 By derogation of the provisions of paragraphs 4.1 (a) and 4.2 (a), the competent authority may, with regard to the provisions on livestock and aquaculture production at Annex 1, provide for more detailed rules as well as for derogations for implementation periods in order to permit gradual development of organic farming practices.

### **SECTION 5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES**

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- 5.1 At least the following criteria should be used for the purposes of amending the permitted substance lists referred to in Section 4. In using these criteria to evaluate new substances for use in organic production, countries should take into account all applicable statutory and regulatory provisions and make them available to other countries upon request.

Any proposals for the inclusion in Annex 2 of new substances must meet the following general criteria:

- i) they are consistent with principles of organic production as outlined in these Guidelines;
- ii) use of the substance is necessary/essential for its intended use;
- iii) manufacture, use and disposal of the substance does not result in, or contribute to, harmful effects on the environment;
- iv) they have the lowest negative impact on human or animal health and quality of life; and
- v) approved alternatives are not available in sufficient quantity and/or quality.

The above criteria are intended to be evaluated as a whole in order to protect the integrity of organic production. In addition, the following criteria should be applied in the evaluation process:

- a) if they are used for fertilization, soil conditioning purposes:
  - they are essential for obtaining or maintaining the fertility of the soil or to fulfil specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by the practices included in Annex 1, or other products included in Table 2 of Annex 2; and
  - the ingredients will be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial (e.g., composting, fermentation); only when the above processes have been exhausted, chemical processes may be considered and only for the extraction of carriers and binders;<sup>14</sup> and
  - their use does not have a harmful impact on the balance of the soil ecosystem or the physical characteristics of the soil, or water and air quality; and
  - their use may be restricted to specific conditions, specific regions or specific commodities;
- b) if they are used for the purpose of plant disease or pest and weed control:
  - they should be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or effective management practices are not available; and
  - their use should take into account the potential harmful impact on the environment, the ecology (in particular non-target organisms) and the health of consumers, livestock and bees; and
  - substances should be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
  - however, if they are products used, in exceptional circumstances, in traps and dispensers such as pheromones, which are chemically synthesized they will be considered for addition to lists if the products are not available in sufficient quantities in their natural form, provided that the conditions for their use do not directly or indirectly result in the presence of residues of the product in the edible parts;
  - their use may be restricted to specific conditions, specific regions or specific commodities;
- c) if they are used as additives or processing aids in the preparation or preservation of the food :
  - these substances are used only if it has been shown that, without having recourse to them, it is impossible to:
    - produce or preserve the food, in the case of additives, or
    - produce the food, in the case of processing aids
 in the absence of other available technology that satisfies these Guidelines;
  - these substances are found in nature and may have undergone mechanical/physical processes (e.g. extraction, precipitation), biological/enzymatic processes and microbial processes (e.g. fermentation),
  - or, if these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances;
  - their use maintains the authenticity of the product;
  - the consumer will not be deceived concerning the nature, substance and quality of the food;
  - the additives and processing aids do not detract from the overall quality of the product;
- d) if they are used for the purpose of cleaning and disinfection of ponds, cages, buildings and installations used for aquaculture production:
  - they are essential for the control of a harmful organism or a particular disease for which other biological, physical, or breeding alternatives and/or effective management practices are not available; and
  - their use takes into account the potential harmful impact on the environment, the ecology (in particular non-target organisms), aquatic organisms and the health of consumers; and

<sup>14</sup> The use of chemical processes in the context of these Criteria is an interim measure and should be reviewed.

- substances are of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
- their use may be restricted to specific conditions, specific regions or specific commodities.

In the evaluation process of substances for inclusion on lists all stakeholders should have the opportunity to be involved.

- 5.2 Countries should develop or adopt a list of substances that meet the criteria outlined in Section 5.1. If these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances

## SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS<sup>15</sup>

[PARAGRAPHS 6.1-6.7 UNCHANGED AND NOT REPRODUCED HERE]

6.8 During registration of the aquaculture unit or algae collection unit by the accredited certifying agency, the producer has to present an organic management plan to the accredited certifying agency, for verification during the inspection. The plan is required to be updated annually.

- 6.89 Official or officially recognized inspection and/or certification bodies or authority should:
- a) give the competent authority or its designate, for audit purposes, access to their offices and facilities and, for random audit of its operators, access to the facilities of the operators, together with any information and assistance deemed necessary by the competent authority or its designate for the fulfilment of its obligations pursuant to these guidelines;
  - b) send to the competent authority or its designate each year a list of operators subject to inspection for the previous year and present to the said authority a concise annual report.

- 6.910 The designated authority and the official or officially recognized certification body or authority referred to in paragraph 6.2 should:
- a) ensure that, where an irregularity is found in the implementation of Sections 3 and 4, or of the measures referred to in Annex 3, the indications provided for in paragraph 1.2 referring to the organic production method are removed from the entire lot or production run affected by the irregularity concerned;
  - b) where a manifest infringement, or an infringement with prolonged effects is found, prohibit the operator concerned from marketing products with indications referring to the organic production method for a period to be agreed with the competent authority or its designate.

- 6.101 The requirements of the *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food*<sup>16</sup> should apply where the competent authority finds irregularities and/or infringements in the application of these guidelines.

## SECTION 7. IMPORTS

[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]

<sup>15</sup> The systems conducted by certification bodies may in some countries be equivalent to those systems conducted by inspection bodies. Therefore, the term "inspection and certification" has been used wherever these systems may be synonymous.

<sup>16</sup> CAC/GL 25-1997.

## ANNEX 1 PRINCIPLES OF ORGANIC PRODUCTION

### A1. PLANTS AND PLANT PRODUCTS

[PARAGRAPHS 1-8 UNCHANGED AND NOT REPRODUCED HERE]

9. The collection of edible plants and parts thereof, growing naturally in natural areas, forests and agricultural areas, close to the seashore or bordering other aquatic environments is considered an organic production method provided that:
- the products are from a clearly defined collection area that is subject to the inspection/certification measures set out in Section 6 of these guidelines;
  - those areas have received no treatments with products other than those referred to in Annex 2 for a period of three years before the collection;
  - the collection does not disturb the stability of the natural habitat or the maintenance of the species in the collection area;
  - the products are from an operator managing the harvesting or gathering of the products, who is clearly identified and familiar with the collection area.

### A2. ALGAE AND THEIR PRODUCTS

1. The operation and management of the production of organic algae, whether in containment systems or not, should be consistent with the principles of organic farming.
2. Harvested algae can be sold as organically produced when these Guidelines have been complied with. The criteria for site selection of aquaculture animal units in Section B2 of these guidelines should be applied as appropriate to production units for algae. The criteria for conversion of plant and plant products in these guidelines (Annex I.A, 1-4) should be applied as appropriate to algae production units. If a competent authority agrees to a conversion period shorter than 12 months, it should be at least the length of a production cycle.
3. Both farming and collection of algae should be carried out in areas which meet the criteria of paragraph 4 and 6 of Section B2. An organic management plan should be developed and implemented and subjected to annual update by all producers of all organic algae to guide the operation of the production unit in keeping the impact on the environment low and setting out monitoring to be done to ensure that this aim is achieved each year.
4. The collection of edible algae and parts thereof, growing naturally in the sea aquatic environment is considered an organic production method provided that the four conditions of Annex 1.A. paragraph 9 are met.
5. To maintain good quality growing material, the collection in the wild should be done in a sustainable manner.
6. Farming should be carried out in a sustainable manner at all stages from collection of seedlings in the wild to harvesting. The application of supplementary fertiliser using natural organic compounds to the growing area should be restricted to pond cultivation. Ropes and other equipment used for growing algae should be re-used or re-cycled where possible. Removal of bio-fouling organisms should be by physical means **only**.
7. The operator should maintain detailed and up-to-date records as set out in Annex 3, paragraphs 7– 15, where the terms livestock should be taken to read algae.

### B1. LIVESTOCK AND LIVESTOCK PRODUCTS

[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]—

## **B2. AQUACULTURE ANIMALS AND THEIR PRODUCTS**

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### **General principles**

1. The operation and management of aquaculture production, whether in containment systems or not, should be consistent with the principles of organic production and the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003), Section 6 and 7 as appropriate.
2. The biodiversity of the aquatic environment and the quality of the surrounding water should be maintained.
3. Aquaculture operators must maintain on an ongoing basis an organic management plan, to guide the operation of the production unit, This should be developed and implemented and subjected to an annual update by all producers to guide the operation of the production unit in keeping the impact on the environment low and set out a monitoring programme to ensure that this aim is achieved each year. The plan should cover nutrient discharge, if applicable, and the repair and surveillance of technical equipment. The Organic Management Plan should document how monitoring is done to ensure there is minimal impact to the surrounding environment. The organic management plan may also include a water quality monitoring scheme for early detection of potential contaminants from unlikely events such as an oil spill or other potential contamination of the harvest area.
4. The relevant conditions listed for site selection in Section 6.1.1 of the *Code of practice for fish and fishery products* should apply. The production area should have characteristics which allow the production of products while minimizing negative environmental impacts on surrounding natural ecosystems. Production facilities should be located in areas where the risk of contamination is minimized and where sources of pollution are unlikely and can be controlled or mitigated. The boundaries of the production unit should be clearly defined and marked appropriately.
5. The conditions listed for the growing water quality in Section 6.1.2 of the *Codex Code of practice for fish and fishery products* should apply. Water used for aquaculture should meet the physiological requirements of the species and be of a quality suitable for the production of food which is safe for human consumption. Waste water from domestic or industrial sources should not be used.
6. Substances permitted for use as fertilizers and conditioners in the cultivation of aquaculture animals (fish and shellfish) are listed in Annex 2, Table 1'.
7. The certification body or authority must ensure at the outset that the location of the production unit is suitable by conducting an assessment of potential sources of contamination or by substances unacceptable to organic production systems. Buffer zones within or between farms should be established by competent authorities, where necessary, to separate organic and non-organic production units.

### **Conversion period for operations**

8. The conversion period should in general be at least one production cycle of the stock aquatic species. In cases where the water has been drained and the facility cleaned and disinfected with permitted cleaning materials a conversion period is not required. In the case of non-enclosed aquatic locations a shorter period of three months may apply provided that cages (net pens) have not been treated with prohibited antifoulants and there are no other sources of exposure to prohibited substances. During the conversion period the stock should not be subject to treatments or exposed to products which are not permitted for the production of organic foods.

### **Origin of stock**

9. Breeds adapted to local conditions shall be chosen. selectionSelection criteria should include their vitality and resistance to pests and diseases. Following the conversion period if organic aquaculture animals are not available, juvenile non-organic aquaculture stock may be introduced for on-growing, provided that the latter two thirds of their production cycle or 90% of their final biomass is under organic management and providing the stock is healthy. Breeding stock should come from organic production units, where the parent stock have been under organic management for at least three months prior to breeding. For crustaceans, in cases where organic breeding stock is not available, wild caught parent stock may be used, provided that they are kept under organic management before breeding.
10. [When organic juveniles are not available, the Competent Authority may prescribe a time limit and percentage of non-organic juveniles, [including wild sources,] for use according to the production of the

species. For bivalve shellfish, juveniles may be wild-harvested from outside of the production area, provided such harvesting is permitted by the competent authority, and records are kept to allow it be tracked back to the collection area. For species that cannot spawn naturally in captivity spawning may be induced using exogenous releasing hormones only if other methods are not available. Brood stock treated with releasing hormone shall lose organic status when slaughtered, the offspring will be organic if they have been raised according to this guideline. Genetically modified organisms (GMOs) and stock treated using hormones must not be used.]

### **Production rules for husbandry and breeding**

11. The production unit should provide sufficient space for the animals' needs in terms of stocking density. The aquatic animals should be provided with [clean water] with a flow rate and temperature which meets to the physiological requirements of the species with sufficient oxygen and, in the case of filter feeding animals, other nutritional factors for their needs. The temperature and light conditions should be suitable for the species concerned in the particular geographic location of the production unit. When netting is used it should be kept clean by physical means.
12. Maximum stocking density should be reflective of the natural behaviour of species and in keeping with good welfare [and in general be lower than that used in conventional farming]. Competent authorities, or other recognised bodies may develop and publicise guide values for maximum densities for the species grown under their authority.
13. Containment systems, when used, including cages (net pens) should be designed, constructed, located and operated to suit the requirements of the species cultivated, minimize the risk of escapes and other negative environmental impacts and to prevent the entry of predatory species.
14. [OPTION1: Closed recirculation systems are prohibited except when used as hatcheries or nurseries or for production of species used as organic feed on account of the fact that such systems depend on external energy inputs and are high in energy consumption. As they have some positive features, such as reduction of waste discharges and prevention of escapes, this prohibition may be reviewed at a future date [alternative: in five years], as greater knowledge becomes available on their environmental viability and compatibility with organic production.]
- [OPTION2: The Competent Authority should decide whether or not to approve closed recirculation systems after a thorough examination and evaluation of the total environmental viability and compatibility with organic production]
15. Breeding should reflect the natural situation as closely as possible, in terms of ambient conditions, using appropriate strains for the type of farming. Manual sorting or selection, manual stripping of gametes and artificial incubation of eggs is allowed. Artificial polyploidy, cloning, [artificial hybridization and use of single sex strains are prohibited].

### **Nutrition**

16. Operators should design a feeding plan that takes the following factors into account:
- a) feed contamination should be avoided in compliance with national regulations or as determined by internationally agreed standards and a precautionary approach should be taken to avoid disease transmission via feedstuffs;
- b) The feedstuffs should meet the animal's nutritional requirements at the various stages of its development with organic or natural feeds;
- c) Plant material used in aquaculture feed must should be organically grown and should always meet the requirements of these guidelines;
- d) feedstuffs should contribute to good health and animal welfare;
- e) the quality and nutritional composition of the feed should contribute to reaching high level of quality for the final edible product;
- f) additional feeding should have an minimum environmental impact;

e) use of growth promoters or synthetic amino acids is not permitted.

Regarding feeds for carnivorous aquaculture animals:

a) they should be provided according to the following order of priority:

a.1) organic feed products of aquaculture origin

a.2) fishmeal and fish oil and ingredients derived from organic aquaculture trimmings

a.3) fishmeal and fish oil derived from trimmings of fish caught for human consumption in sustainable fisheries

a.4) organic feed material of plant or animal origin.

When the above-mentioned feeds are not available, fishmeal and fish oil derived from conventional aquaculture trimmings may be used, or for a limited period:

a.5) organic feed material of non-aquatic origin as allowed by national legislation;

b) the ration may include up to 60% of organic plant material;

c) dead animals from any aquaculture production system should not be used when their death was due to disease or unknown cause

17. If substances are used as feedstuffs, nutritional elements, feed additives or processing aids or in the preparation of feedstuffs for aquaculture animals, the competent authority shall establish a positive list of substances in compliance with the criteria of Section B1, para. 18.

18. Notwithstanding the above, where an operator can demonstrate to the satisfaction of the official or officially recognized inspection/certification body that feedstuffs satisfying the requirement outlined in paragraph 16 above are not available, as a result of, for example, unforeseen severe natural or man-made events or extreme weather conditions, the inspection/certification body may allow a restricted percentage of feedstuffs not produced according to these guidelines to be fed for a limited time, providing it does not contain genetically engineered/modified organisms or products thereof. The competent authority shall set both the maximum percentage of non-organic feed allowed and any conditions relating to this derogation.

19. For an implementation period to be set by competent authority aquaculture animals will maintain their organic status providing 80% of feed calculated on a dry matter basis, is from organic sources produced in compliance with these Guidelines.]

### Health and welfare

20. Disease prevention in organic aquaculture should be based on guidelines and standards set by the OIE and the principles and practices for health care of livestock (terrestrial animals) in these guidelines, specifically Annex I, B.1, paragraphs, 20, 21, 22 and 24 and on the following additional points:

Ensuring that the site selection and design of the production unit is optimal and that there is regular cleaning and disinfection of premises with permitted substances where appropriate.

Alternative natural and homeopathic treatments should be used in preference to chemical veterinary drugs or antibiotics provided that their therapeutic effect is effective for the species of animal and the condition for which the treatment is intended.

To control ectoparasites such as sea lice, appropriate production methods (and cleaner fish if available) should be used where possible, rather than parasiticides. Parasite treatments should be limited to twice per year, with the exception of compulsory control schemes.

The use of veterinary medicines should be limited to two courses of treatment per year, with the exception of vaccines and compulsory eradication schemes. If the specified limits are exceeded the aquaculture animals concerned should not be sold as organic.

21. Hormonal treatment should not be used.

### **Harvesting and Transport**

22. Harvesting should be carried out with reference to the Code of Practice for Fish and Fishery Products (Section 6.3.4 of CAC/RCP 52-2003). Guidelines and standards set by the OIE may be the specific normative basis for transport. The provisions on holding and transport in aquaculture production of the Codex Code of Practice for Fish and Fishery Products (Sections 6.3.5 and 6.3.6 of CAC/RCP 52-2003) should also apply. Live aquatic animals should be transported in suitable containers with clean water, which meets their physiological needs in terms of temperature and dissolved oxygen. Before use, tanks should be thoroughly cleaned, disinfected and rinsed. Precautions should be taken to reduce stress during transport, in particular regarding the density.

### **Slaughter**

23. Guidelines and standards set by the OIE may be the specific normative base. Live aquaculture animals should be handled in such a way as to avoid unnecessary stress. Slaughter techniques should render fish immediately unconscious and insensible to pain.

### **Inspection**

24. The operator should maintain detailed and up-to-date records and meet the relevant requirements of Annex 3 for inspection purposes.

## **C. HANDLING, STORAGE, TRANSPORTATION, PROCESSING AND PACKAGING**

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[CHAPTER UNCHANGED AND NOT REPRODUCED HERE]

## ANNEX 2

### PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS

#### PRECAUTIONS

1. Any substances used in an organic system for soil fertilization and conditioning, pest and disease control, for the health of livestock and aquaculture animals and quality of the animal products, or for preparation, preservation and storage of the food product should comply with the relevant national regulations.
2. Conditions for use of certain substances contained in the following lists may be specified by the certification body or authority, e.g. volume, frequency of application, specific purpose, etc.
3. Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.
4. The following lists do not attempt to be all inclusive or exclusive, or a finite regulatory tool but rather provide advice to governments on internationally agreed inputs. A system of review criteria as detailed in Section 5 of these Guidelines for products to be considered by national governments should be the primary determinant for acceptability or rejection of substances.

TABLE 1A  
**SUBSTANCES FOR USE IN SOIL FERTILIZING AND CONDITIONING**

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

TABLE 1B  
**SUBSTANCES USED AS FERTILIZERS AND CONDITIONERS OF AQUACULTURE PONDS**

[

Substances	Description, compositional requirements, conditions of use
<u>1. Organic substances</u>	
<u>1.1 Organic fertilizer made from organic materials: compost of crop residues, straw, sawdust, bark, wood waste, and other agricultural by-products</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority. Inorganic substances added to provide plant nutrients such as phosphate rock shall be permitted substances.</u>
<u>1.2 Manure, only composted</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>1.3 Green manure, fresh crop residues and residual material of organic nature used in the farm</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>1.4 Leftover products from slaughterhouses and industries such as sugar factories, tapioca factories, and fish sauce factories</u>	<u>Synthetic substances shall not be added and they need to be recognized by a certification body or competent authority</u>
<u>1.5 Bacteria, molds, and enzymes</u>	<u>If substances are not from organic sources, they need to be recognized by a certification body or competent authority</u>
<u>2. Inorganic substances</u>	
<u>2.1 Phosphate rock</u>	

Substances	Description, compositional requirements, conditions of use
<a href="#">2.2 Ground limestone (In calcite or dolomite form, it is prohibited to use baked dolomite)</a>	
<a href="#">2.3 Calcium silicate</a>	
<a href="#">2.4 Sodium silicate</a>	
<a href="#">2.5 Magnesium sulfate</a>	
<a href="#">2.6 Clay minerals such as smectite, aolinite, Chlorite, etc</a>	
<a href="#">2.7 Perlite, zeolite, and bentonite</a>	
<a href="#">2.8 Rock potash, mined, potassium salt with less than 60% chloride</a>	
<a href="#">2.9 Calcium from seaweed</a>	
<a href="#">2.10 Seashells</a>	
<a href="#">2.11 Potassium sulphate produced by physical processes</a>	
<a href="#">2.12 Rock salt</a>	
<a href="#">2.13 [Oxygen]</a>	

TABLE 2A  
**SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL**

[TABLE UNCHANGED AND NOT REPRODUCED HERE]

TABLE 2B  
**CLEANING AND DISINFECTION TREATMENTS FOR ORGANIC AQUACULTURE**

Substance	Description, compositional requirements, conditions for use
<b><a href="#">I. Substances for cleaning and disinfection of equipment and facilities, in the absence of aquaculture animals</a></b>	
<a href="#">Ozone</a>	
<a href="#">Sodium chloride</a>	
<a href="#">Sodium hypochloride</a>	
<a href="#">Lime (CaO, calcium oxide)</a>	
<a href="#">Caustic soda</a>	

Substance	Description, compositional requirements, conditions for use
<a href="#">Alcohol</a>	
<a href="#">Hydrogen peroxide</a>	
<a href="#">Organic acids (acetic acid, lactic acid, citric acid)</a>	
<a href="#">Humic acid</a>	
<a href="#">Peroxyacetic acids</a>	
<a href="#">Iodophores</a>	
<a href="#">Copper sulphate:</a>	
<a href="#">Potassium permanganate</a>	
<a href="#">Peracetic and peroctanoic acids</a>	
<a href="#">Tea seed cake made of natural camelia seed (use restricted to shrimp production)</a>	
<b><u>II. Limited list of substances for use in the presence of aquaculture animals</u></b>	
<a href="#">Limestone (Calcium carbonate) for pH control</a>	
<a href="#">Dolomite for pH correction (use restricted to shrimp production).</a>	

TABLE 2C

**SUBSTANCES FOR PEST AND DISEASE CONTROL FOR AQUACULTURE IN THE ABSENCE OF ANIMALS OR IN THE PRESENCE OF ANIMALS**

Substance	Description, compositional requirements, conditions for use
<a href="#">1. Tea meal (AA)</a>	
<a href="#">2. Rotenone (AA)</a>	
<a href="#">3. Potassium permanganate (PA) – listed above</a>	<a href="#">Only allowed in the hatching stage with an advice from fishery biologist or veterinarian</a>
<a href="#">4. Hydrogen peroxide (PA) - listed above</a>	<a href="#">Only allowed in the hatching stage with an advice from fishery biologist or veterinarian</a>
<a href="#">5. Povidone iodine (PA)</a>	<a href="#">Only allowed in the hatching stage with an advice from fishery biologist or veterinarian</a>

TABLE 3  
**INGREDIENTS OF NON-AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3  
OF THESE GUIDELINES**

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[TABLE UNCHANGED AND NOT REPRODUCED HERE]

Table 4  
**PROCESSING AIDS WHICH MAY BE USED FOR THE PREPARATION OF  
PRODUCTS OF AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3  
OF THESE GUIDELINES**

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[TABLE UNCHANGED AND NOT REPRODUCED HERE]

## ANNEX 3

### MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION OR CERTIFICATION SYSTEM

1. Inspection measures are necessary across the whole of the food chain to verify product labelled according to Section 3 of these guidelines conforms to internationally agreed practices. The official or officially recognized certification body or authority and the competent authority should establish policies and procedures in accordance with these guidelines.
2. Access by the inspection body to all written and/or documentary records and to the establishment under the inspection scheme is essential. The operator under an inspection should also give access to the competent or designated authority and provide any necessary information for third party audit purposes.

#### A. PRODUCTION UNITS

3. Production according to these guidelines should take place in a unit where the land parcels, production areas, farm buildings and storage facilities for crop, ~~and~~ livestock ~~and aquaculture and algae sites~~ are clearly separate from those of any other unit which does not produce according to these guidelines; preparation and/or packaging workshops may form part of the unit, where its activity is limited to preparation and packaging of its own agricultural produce.
4. When the inspection arrangements are first implemented, the operator and the official or officially recognized certification body or authority should draw up and sign a document which includes:
  - a) a full description of the unit and/or collection areas, showing the storage and production premises, ~~and~~ land parcels, ~~aquaculture and algae sites~~ and, where applicable, premises where certain preparation and/or packaging operations take place;
  - b) and, in the case of collection of wild plants ~~and wild algae~~, the guarantees given by third parties, if appropriate, which the producer can provide to ensure that the provisions of Annex 1, para ~~409~~ are satisfied;
  - c) all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines;
  - d) the date of the last application on the land parcels, ~~aquatic sites~~ and/or collection areas concerned of products the use of which is not compatible with Section 4 of these guidelines;
  - e) an undertaking by the operator to carry out operations in accordance with Sections 3 and 4 and to accept, in event of infringements, implementation of the measures as referred to in Section 6, paragraph 9 of these guidelines.
5. Each year, before the date indicated by the certification body or authority, the operator should notify the official or officially recognized certification body or authority of its schedule of production of crop products and livestock, giving a breakdown by land parcel/herd, flock or hive.
6. Written and/or documentary accounts should be kept which enable the official or officially recognized certification body or authority to trace the origin, nature and quantities of all raw materials bought, and the use of such materials; in addition, written and/or documentary accounts should be kept of the nature, quantities and consignees of all ~~agricultural product~~ food products sold. Quantities sold directly to the final consumer should preferably be accounted for on a daily basis. When the unit itself processes ~~agricultural product~~ food products, its accounts must contain the information required in B2, third dash point of this Annex.
7. All livestock should be identified individually or, in the case of small mammals or poultry, by herd or flock or in the case of bees by hive ~~and in the case of aquaculture animals by lot~~. Written and/or documentary accounts should be kept to enable tracking of livestock and bee colonies ~~or aquaculture animals~~ within the system at all times and to provide adequate traceback for audit purpose. The operator should maintain detailed and up-to-date records of:
  - a) breeding and/or origins of livestock ~~or aquaculture animals~~;
  - b) registration of any purchases;
  - c) the health plan to be used in the prevention and management of disease, injury and reproductive problems;
  - d) all treatments and medicines administered for any purpose, including quarantine periods and identification of treated animals or hives;

- e) feed provided and the source of the feedstuffs;
  - f) stock movements within the unit and hive movements within designated forage areas as identified on maps;
  - g) transportation, slaughter and/or sales.
  - h) extraction, processing and storing of all bee products.
8. Storage, on the unit, of input substances, other than those whose use is with paragraph 4.1(b) of these guidelines is prohibited.
9. The official or officially recognized certification body or authority should ensure that a full physical inspection is undertaken, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report should be drawn up after each visit. Additional occasional unannounced visits should also be undertaken according to need or at random.
10. The operator should give the certification body or authority, for inspection purposes, access to the storage and production premises and to the parcels of land or aquatic sites, as well as to the accounts and relevant supporting documents. The operator should also provide the inspection body with any information deemed necessary for the purposes of the inspection.
11. Products referred to in Section 1 of these guidelines which are not in their packaging for the end consumer should be transported in a manner which should prevent contamination or substitution of the content with substances or product not compatible with these guidelines and the following information, without prejudice to any other indications required by law:
- the name and address of the person responsible for the production or preparation of the product;
  - the name of the product; and
  - that the product is of organic status.
12. Where an operator runs several production units in the same area (parallel cropping), units in the area producing crop, crop products or algae and their products not covered by Section 1 should also be subject to the inspection arrangements as regards the dash points of paragraph 4 and paragraphs 6 and 8 above. Plants of indistinguishable varieties as those produced at the unit referred to in paragraph 3 above should not be produced at these units:
- If derogations are allowed by the competent authority, the authority must specify the types of production and circumstances for which derogations are granted and the supplementary inspection requirements, such as unannounced site visits; extra inspections during harvest; additional documentary requirements; assessment of an operation's ability to prevent co-mingling, etc., which are to be implemented.
  - Pending further review of these guidelines, member countries can accept parallel cropping of the same variety, even if it is not distinguishable, subject to adequate inspection measures being applied.
13. In organic livestock production and aquaculture animal production, all livestock on one and the same production unit must be reared in accordance with the rules laid down in these Guidelines. However, livestock not reared in accordance with these Guidelines may be present on the organic holding provided that they are separated clearly from livestock produced in accordance with these Guidelines. The competent authority can prescribe more restrictive measures, such as different species.
14. The competent authority may accept that animals reared in accordance with the provisions of these Guidelines may be grazed on common land, or reared in aquatic zones held in common, provided that:
- a) this land has not been treated with products other than those allowed in accordance with Section 4.1 (a) and (b) of these Guidelines, for at least three years;
  - b) a clear segregation between the animals reared in accordance with the provisions of these Guidelines, and the other animals can be organized.
15. For livestock or aquatic animal production, the competent authority should ensure, without prejudice to the other provisions in this Annex, that the inspections related to all stages of production and preparation up to the sale to the consumer ensure, as far as technically possible, the traceability of ~~livestock and livestock~~ products from the ~~livestock~~ production unit through processing and any other preparation until final packaging and/or labelling.

## B. PREPARATION AND PACKAGING UNITS

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1. The producer and/or operator and should provide:
- a full description of the unit, showing the facilities used for the preparation, packaging and storage of ~~agricultural product~~food products before and after the operations concerning them;
  - all the practical measures to be taken at the level of the unit to ensure compliance these guidelines.

This description and the measures concerned should be signed by the responsible person of the unit and the certification body.

The report should include an undertaking by the operator to perform the operations in such a way as to comply with Section 4 of these guidelines and to accept, in the event of infringements, the implementation of measures as referred to in paragraph 6.9 of these guidelines and be countersigned by both parties.

2. Written accounts should be kept enabling the certification body or authority to trace:
  - the origin, nature and quantities of ~~agricultural product~~ food products as referred to in Section 1 of these guidelines which have been delivered to the unit;
  - the nature, quantities and consignees of products as referred to in Section 1 of these guidelines which have left the unit;
  - any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products, that is required by the certification body or authority for the purposes of proper inspection of the operations.
3. Where products not referred to in Section 1 of these guidelines are also processed, packaged or stored in the unit concerned:
  - the unit should have separate areas within the premises for the storage of products as referred to in Section 1 of these guidelines, before and after the operations;
  - operations should be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Section 1 of these guidelines;
  - if such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with the certification body or authority;
  - every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of these guidelines.
4. The official or officially recognized certification body or authority should ensure that a full physical inspection, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report must be drawn up after each visit countersigned by the person responsible for the unit inspected. Additional occasional unannounced visits should also be undertaken according to need or at random.
5. The operator should give the official or officially recognized certification body or authority or authority, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection.
6. The requirements in respect to the transport as laid down in paragraph A.10 of this Annex are applicable.
7. On receipt of a product referred to in Section 1 of these Guidelines, the operator shall check:
  - the closing of the packaging or contained where it is required;
  - the presence of the indications referred to in A.10 of this Annex. The result of this verification shall be explicitly mentioned in the accounts referred to in point B.2. When there is any doubt that the product cannot be verified according to the production system provided for in Section 6 of this Guidelines, it must be placed on the market without indication referring to the organic production method.

### C. IMPORTS

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Importing countries should establish appropriate inspection requirements for the inspection of importers and of imported organic products.

## APPENDIX VI

## PROJECT DOCUMENT

**NEW WORK TO REVIEW TEXT RELEVANT TO DATE MARKING  
IN THE *GENERAL STANDARD FOR THE LABELLING OF PRE-PACKAGED FOODS*  
(CODEX STAN 1-1985)****1. PURPOSE AND SCOPE OF THE NEW WORK**

Globally there are a number of different systems for date marking of food and a range of different terminologies are used on pack. This can create confusion for consumers, industry and regulators particularly in countries that do not have national regulations for date marking and where importation of food is significant. It has been suggested that current Codex guidelines do not provide adequate guidance on date marking with definitions being identified as being ambiguous and no clear guidance how and when to use of the date marks that are defined.

This proposal seeks to review and revise as required text relevant to date marking in *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*. This proposal does not seek to review the whole of *the General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*

**2. RELEVANCE AND TIMELINESS**

Date marking is of global concern in international food trade.

**3. MAIN ASPECTS TO BE COVERED**

The particular Codex guidelines to be addressed include *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)*:

2. *Definitions*

4.7 *Date marking and storage instructions*

**4. ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF NEW WORK PRIORITIES****Criteria**

**General criterion: Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the specific needs of developing countries.**

Consumer protection –it appears that the current provisions are resulting in a plethora of different date marks that are used for different purposes in different countries. Consumers, as the end users of the products, may be misled as to the original intent of the date mark – even more so if product has been frozen during transit to market.

Fair practices in food trade – potential “dumping” of short shelf life foods on developing countries. This could be both a food quality and food safety issue.

Food Security - food wastage through throwing out food that is past date mark but may still be safe to eat– e.g. best before dates. This has significant economic implications for retailers and consumers and also a potential area of confusion for regulators regarding compliance – e.g. should the product be allowed to be sold after date mark expires?

### **Criteria applicable to general subjects**

(a) *Diversification of national legislations and apparent resultant or potential impediments to international trade*

The huge range in date marks that are used globally is problematic and causing confusion in international trade.

(b) *Scope of work and establishment of priorities between the various sections of the work.*

It is proposed that a review of the standard focuses on the definitions and section 4.7 as well as ensuring consistency of use and reference across Codex standards.

(c) *Work already undertaken by other international organizations in this field and/or suggested by the relevant international nongovernmental body(ies)*

In undertaking the work the Committee will review relevant work done by other governmental or intergovernmental organizations.

(d) *Amenability of the subject of the proposal to standardization*

Many countries are looking to Codex for clear and unambiguous guidance on date marking. The purpose of the new work proposal is the review and clarification of existing text to ensure it provides a clear set of international definitions and guidelines on date marking for global application

(e) *Consideration of the global magnitude of the problem or issue*

The wide consensus on new work on date marking in the 41<sup>st</sup> Session of the Codex Committee on Food Labelling points to the clear global relevance and interest.

## **5. RELEVANCE TO CODEX STRATEGIC OBJECTIVES**

The proposed work is in line with the Commission's mandate for the development of international standards, guidelines and other recommendations for protecting the health of consumers and ensuring fair practices in food trade. The new work proposal will contribute to advancing Strategic Goals 1 and 5 as described below.

### ***Goal 1: Promoting sound regulatory frameworks***

Clarification of the texts relating to date marking in *The General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985)* including the use of different descriptors for date marking, would assist harmonisation of date marking globally without the need to be overly prescriptive, thereby reflecting global variations. If definitions for the different terms for date marking and their intended use were unambiguous this could cater for different uses and purposes of date marking globally while ensuring where the same term is used the meaning is clear.

### ***Goal 5: Promoting maximum and effective participation of members***

Date marking was raised as a significant issue by Pacific Island Countries (PICs) at an FAO/WHO sponsored workshop held in Tonga in September 2010 in conjunction with the 11<sup>th</sup> session of the Coordinating Committee for North America and the South West Pacific (CCNASWP). New Zealand agreed to assist PICs in this area and as part of this to raise the issue at CCFL. New Zealand has engaged with PICs in the development of this proposal and will continue to encourage and facilitate their involvement in this work should it be approved.

**6. RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS**

The Date marking texts provided in the Codex *General Standard for the Labelling of Prepackaged Foods, (the Standard)* and proposed for review are applicable horizontally across all prepackaged foods.

**7. REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE**

If the review looks at the purpose of the alternate definitions given in the Standard it may be necessary to engage food science and or microbiology expertise. Possibly the CCFH may need involvement.

**8. NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES**

None identified at this stage. There will be opportunity to consult with relevant bodies if necessary throughout the process.

**9. Proposed Timeline:**

CCFL41	Endorsement of new work proposal by CCFL
CAC36	Approval of new work by CAC
	Electronic working group to develop draft discussion document and draft revised standard at Step 2 and circulation of the proposal at Step 3
	Physical working group will discuss comments at Step 3 and prepare for discussion in CCFL42
CCFL42	Consideration of draft revised standard at Step 4 by CCFL and advancement to Step 5
CAC37/38	CAC adoption of draft standard at step 5 and circulate at Step 6
CCFL43	Discussion of draft standard by CCFL at Step 7 and advancement to Step 8
CAC38/39	CAC adoption of draft standard at Step 8