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National Instituut voor Voedselveiligheid Suriname National Institute for Food Safety Suriname

INTERNATIONAL FOOD SAFETY REGULATORY LANDSCAPE:

Codex Alimentarius Commission (CAC)

12-14 Aug 2022 Paramaribo – Suriname

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Learning Objectives – Part One









Introduce the need to International Standards

Introduce the make-up of the Codex Alimentarius Commission

The Importance of International Standards (Codex standards) in International Trade : •Relationship to WTO agreements







Food Security – An Ongoing Challenge



By 2050 the World Population will reach an estimated 9.6 Billion individuals

UN report

World population prospects: the 2013 Revision – Highlights and advance 2013 tables, Working paper NO ESA/P/WP228, UN Department of Economic and Social Affairs, Population Division, NY







A Multinational Loaf

Many food ingredients from a number of countries



INGREDIENTS: ENRICHED BLEACHED FLOUR, WHEAT FLOUR, MALTED BARLEY FLOUR, MACIN, IRON, THIAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID], WATER, WHOLE GRAINS (WHOLE WHEAT FLOUR, BROWN RICE FLOUR, RICE BRANI), HIGH FRUCTOSE CORN SYRUP, WHEY, WHEAT GLUTEN, YEAST, CELLULOSE CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: HONEY, CALCIUM SULFATE, VEGETABLE OIL (SOYBEAN AND/OR COTTONSEED OILS), SALT, BUTTER (CREAM, SALT), DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: MONO- AND DIGLYCERIDES, ETHOXYLATED MONO- AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES, AZODICARBONAMIDE), GUAR GUM, CALCIUM PROPIONATE (PRESERVATIVE), DISTILLED VINEGAR, YEAST NUTRIENTS (MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM SULFATE), CORN STARCH, NATURAL FLAVOR, BETA-CARDTENE (COLORI, WTAMIN D3, SOY LECITHIN, SOY FLOUR.

GUAR GUM



Guar gum is used to keep bread moist. This white powder is ground from guar plant seed pods primarily grown in India.

CALCIUM PROPIONATE Netherlands

propionate is a

mold inhibitor.

This powdery

preservative is

manufactured in

many countries.

Calcium



HONEY

Honey is increasingly used as a natural sweetener, and domestic supplies can fall short. It is produced by small-scale beekeepers, so Sara Lee purchases it from multiple countries to meet its needs.

China, Vietnam, Brazil, Uruguay, India, Canada, Mexico, Argentina

FLOUR ENRICHMENTS China



Flour enrichments are required to replenish the vitamins lost in the milling process. According to Sara Lee, the industry has consolidated, limiting its options for suppliers. BETA-CAROTENE Switzerland

Beta-carotene is

added to provide a

color to the bread

artificial coloring is

available from many

and crust. This

countries.

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Vitamin D3 is a supplement used to aid in calcium absorption. China is one of the leading suppliers of vitamins.

VITAMIN D3

China

WHEAT GLUTEN France, Poland, Russia, Netherlands, Australia



Wheat gluten is added to the bread to help keep its structure and shape. Sara Lee uses many suppliers to meet its needs.

Photograph by Tony Cenicola/The New York Times



Source: Sara Lee





Consumer Expectations



 A safe, nutritious, high quality, abundant, affordable, and varied food supply

2. Governments operate effective food control systems

 Imported foods are produced to acceptable food standards comparable to domestic products









There is a Need ... for International Standards









International Standards : Leadership for Change

Served the international community for close to 6 decades:

- Leveling the playing field between nations
- Addressing emerging issues
- Supporting consumer protection and removing undue impediments to trade

Led the way in transforming food regulatory measures

- Developing and Adopting Risk Analysis Principles
 - Leading role in :
 - Allergen management
 - GMO assessment
 - Nutrition labeling requirements
 - Addressing Emerging issues :
 - Assessment of radionuclides
 - Addressing Melamine incident, etc









Joint FAO/WHO Food Standards Program









What is Codex?

The Codex Alimentarius Commission (Codex) is:

An intergovernmental body established in 1963



Currently consists of : 189 members

- 188 member countries
- one member organization (EU)





Members vs. Observers: 239 Observers -

- 59 IGOs,
- 164 NGOs,
- 16 UN







What Does Codex Do?

The Codex Alimentarius Commission is mandated to develop international food standards to :

Protect the health of consumers
Ensure fair practices in the food trade
E.g.: Fraud, misinformation, misrepresentation

Coordinate all food standards work at the international level









We owe to Codex the Scientific Foundations of Decisions









Why are Countries Involved?



Global movement of foods – increased potential for transmission of contaminants

International standards needed to protect the health of the consumer and to ensure fair practices

Foundation for building a sound national food control system







Forum for Exchange of Information

Opportunities to exchange information/ share views/ appreciate challenges faced by developing countries



Opportunities to keep apprised of technological and regulatory/policy developments



Opportunities to influence development of standards









International Regulatory Framework

World Trade Organization (WTO) - International Court that judges trade disputes:

- Uses Codex standards to evaluate claims of disputing parties
- Use of Codex standards confers assumption of WTO compliance





 Non-Codex based regulation must be based on solid science and health risk assessment

If country fails to demonstrate this then

 WTO may conclude country's standard is arbitrary and likely a trade barrier intended to unfairly block imports from other countries









SPS and TBT Agreements

SPS Key

Codex

linkages to

TBT Key

Codex

linkages to

Agreement on Technical Barriers to Trade (TBT Agreement)

Refers to technical regulations/conformity assessment procedures for protecting human safety and health

Applies widely (not just food)

Regulations falling under TBT aim to protect consumers through information (mainly labelling regulations when not related to food safety) and promote fair trade practices;

Regulations related to classification/essential composition quality factors to avoid deceptive practices

Under TBT, **Codex is not explicitly references**. More broadly "Standards developed by relevant organizations Sanitary and Phytosanitary Measures Agreement (SPS Agreement) – Protects Human/Animal/Plant Health

SPS identifies Codex standards & guidelines as international benchmark

Measures taken by countries that "conform to" Codex standards are "presumed" to be consistent with SPS obligations;

Members are strongly encouraged to base their national measures on international standards (where they exist);

Members invited to participate in relevant **International standard Setting Bodies** (ISSBs) to the greatest extent possible.







