

ANALYSIS OF AGENDA ITEMS AND PREPARATION FOR THE 46th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Rome - 27 November - 2 December 2023

Objectives

This document offers a review and analysis of the agenda items planned for discussion at the 46th session of the Codex Alimentarius Commission, scheduled to take place physically in Rome, Italy from 27 November to 2 December 2023.

The document is intended for possible use by the Codex communities of practice promoted by the Global Food Regulatory Science Society (GFRSS) as part of their contribution to enhancing awareness and supporting effective participation in international standard setting meetings (Codex meetings) by representatives from members and observers.

The analysis provided in this document offers a factual review of one the key agenda items of CAC46, pertaining to

Agenda item 4: Work of Codex Committees (Adoption, new work, revocation, discontinuation and amendments to Codex texts proposed by the Committee)

This document will offer an analysis of some of the key standards forwarded by the various committees for consideration by the commission to support the development of positions at the national and regional level.

This analysis is indicative in nature and does not represent an official position of the organization, its membership or its management.

Item 4.1 – FAO/WHO Codex Committee for Asia

Document Number: [CX/CAC 23/46/3](#) and [CX/CAC 23/46/3 add.](#)

1- Standards Submitted for Final Adoption (8 or 5/8)

Regional standard for soybean products fermented with *Bacillus* species (Asia)

This standard was developed considering the input from the various members of CCASIA with the following features:

- ❖ EWG chaired by Japan led the development of the standard,
- ❖ The Original scope of the standard was broadened to from a single commodity to a group of commodities with similar traits to ensure a more inclusive approach,
- ❖ The remaining issues that were brought forward by other members were addressed during CCASIA22, leading to consensus on the standard.

As a result, this standard can be supported **for adoption**.

Regional standard for Cooked Rice Wrapped in Plant Leaves

This standard was originally considered at CCASIA20 in 2016 through a discussion paper proposed by China. Work started on this standard upon approval by CAC43 in 2020.

- ❖ The standard has been developed fulfilling all the requirements of Codex and can therefore be supported for Adoption at Step 5/8 by CAC46.

Amendment of the labelling provisions for non-retail containers in the Regional Standards for Fermented Soybean Paste (Asia) (CXS 298R-2009) and Edible Sago Flour (Asia) (CXS 301R-2011), and the Standards for Gochujang (CXS 294-2009) and Chili Sauce (CXS 306-2011) to align with the *General Standard for the Labelling of Non-retail Containers of Foods* (CXS 346-2021)

CCASIA brought forward the need to align regional standards for Asia, where there is a provision for non-retail containers, with the General Standards for the Labelling of Non-Retail Containers developed by CCFL (CXS346-2021).

- ❖ The practice of aligning provisions of regional standards, where relevant, with decisions made by general subject committees is a good practice ensuring the consistency of Codex Standards.
- ❖ This consequential amendment should be supported for adoption by CAC46.

2- Standards and Related Texts Submitted for Interim Adoption at Step 5

Regional standard for quick frozen dumpling

This standard was originally considered at CCASIA20 in 2016 through a discussion paper proposed by China. Work started on this standard upon approval by CAC43 in 2020.

- ❖ CCASIA22 discussed the proposed text and agreed to recommend adopting the discussed text as a draft standard at Step 5 (interim adoption), keeping some provisions in square brackets for further consideration at the next session of CCASIA.
- ❖ Given the general support of CCASIA members, the draft standard should be supported **for interim adoption at Step 5**.

Item 4.2 – FAO/WHO Codex Committee for Latin America and The Caribbean

Document Number: CX/CAC 23/46/4

1- Standards Submitted for Final Adoption (8 or 5/8)

Amendment of the provisions for labelling of non-retail containers in the Regional Standards for Culantro Coyote (CXS 304R2011), Lucuma (CXS 305R-2011), and Yacon (CXS 324R-2017)

CCLAC brought forward the need to align regional standards for LAC, where there is a provision for non-retail containers, with the General Standards for the Labelling of Non-Retail Containers developed by CCFL and adopted at CAC44 (2021) (CXS346-2021).

CCLAC decided to amend the sections pertaining to the labeling of non-retail containers, with the introduction of the standard text developed by CCFL, including the amendments of the relevant sub-sections, where applicable.

The Regional Standards for Standard for the following were amended, retaining the sub-section for the “nature of Produce”, after the introduction of the new standardized text developed by CCFL in CXS346-2021:

- ❖ Culantro Coyote (CXS 304R-2011),
- ❖ Lucuma (CXS 305R-2011) and
- ❖ Yacon (CXS 324R-2017)

An additional amendment was made to the regional standard on Yacon (CXS 324R-2017) with the deletion of the quantity of the product under the section of “Nature of Produce”.

The practice of aligning provisions of regional standards, where relevant, with decisions made by general subject committees is a good practice ensuring the consistency of Codex Standards. **These consequential amendments should be supported for adoption by CAC46.**



Food additive provisions in the Regional Standards for Culantro Coyote (CXS 304R2011) and Lucuma (CXS 305R-2011)

This is also an amendment proposed by CCLAC, resulting from the interest to align regional standards for LAC with the provisions of the General Standard on Food Additives (**CXS192-1995**).

CCLAC22 identified that no food additives would be permitted in Culantro Coyote due to the nature of the product as a fresh vegetable.

CCLAC52 also identified that no food additive would be permitted in Lucuma.

CXS 304 R-2011 – Regional standard for Cutantro Coyote and CXS 305R-2011 Regional standard for Lucum were amended with updated sections indicting that “No food additives are permitted in foods conforming to this standard”.

CCFA53 was informed of these updated provisions and endorsed them.

The updated provisions are proposed for adoption by CAC46.

The practice of aligning provisions of regional standards, where relevant, with decisions made by general subject committees is a good practice ensuring the consistency of Codex Standards. **These consequential amendments should be supported for adoption by CAC46.**

Item 4.3 –Codex Committee on Food Hygiene

Document Number: CX/CAC 23/46/5

1- Standards Submitted for Final Adoption (8 or 5/8)

Draft Guidelines for the Control of Shiga-Toxin Producing Escherichia coli (STEC) and the Annexes I (Raw Beef) and III (Raw Milk and Raw Milk Cheese)

- ❖ CCFH50 (2018) recommended the start of new work on these guidelines through an Electronic Working Group (EWG) co-chaired by Chile and United States. New work was approved by CAC42 (2019).
- ❖ CCFH51 re-established the EWG co-chaired by Chile, France, New-Zealand and the United States to continue the work on the General Section and the annexes for raw beef, fresh leafy vegetables, and raw milk and raw milk cheeses.
- ❖ The work of the EWG benefited from input of JEMRA where required, and specifically from the Joint FAO/WHO Expert Meeting on STEC associated with Meat and Dairy Products, which was convened virtually in June 2020 to review relevant measures for pre- and post-harvest control of STEC in animals and foods of animal origin.
- ❖ CCFH53 reached consensus to advance the General Section and the Annexes on Raw Beef and Raw Milk and Raw Milk Cheeses to CAC46 for final adoption at Step 5/8.
- ❖ The annexes on Fresh Leafy Vegetables and on Sprouts were not discussed at CCFH53.

Given the thorough work that resulted in the development of these draft guidelines and the annexes I and III on Raw Beef and Raw Milk and Raw Milk Cheeses respectively, **it is recommended that the this text be supported for adoption at Step 5/8.**

- ❖ **An EWG, chaired by Chile and co-chaired by New Zealand, Kenya, and USA, and working in English (noting that comments would also be accepted in Spanish) will continue work on Annexes II (Fresh Leafy Vegetables) and (Sprouts)**

Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing (General Section and Annex I)

- ❖ This matter was raised by CCFH48 (2016), which noted the importance of water quality in food production and processing.
- ❖ Guidance was requested and provided by FAO/WHO where the term of “clean water” was used in codex texts, in relation with irrigation water and clean seawater, and on the safe Use and Reuse of processing water, with a specific



focus on safe water use within the fresh produce and fishery productions sectors and for water reuse in food establishments.

- ❖ The discussion paper developed and discussed at CCFH51 (2019) led to the agreement on a project document and the approval of new work by CAC43 (2020).
- ❖ CCFH53 thoroughly discussed the draft text which benefited from holding a Physical Working Group during CCFH53.
- ❖ CCFH53 forward the General Section and Annex I (Fresh Produce) for adoption by CAC46 at Step 5/8, while work would continue on subsequent sections/annexes

Given the thorough discussions of the General Section of the Draft Guidelines for Safe Water Use and Reuse in food production and the annex I related to Fresh produce, **it is recommended for this text to be adopted by CAC46 at Step 5/8.**

- ❖ **Annexes II (on Fishery Products) and III on Dairy Products will continue to be developed through establishing an EWG, chaired by the EU and co-chaired by Chile and the International Dairy Federation (IDF) (on an exceptional basis, due to the need for their specific expertise in developing the annex on dairy products) and working in English (noting that comments would also be accepted in French and Spanish))**

2- Standards Submitted for Interim Adoption at Step 5:

NONE

3- Proposed New Work

- ❖ **Development of Guidelines for food hygiene control measures in traditional markets for food:** through *establishing an EWG, chaired by Kenya and co-chaired by Bolivia, and Nigeria, working in English, to prepare, subject to approval of the Commission, the proposed draft guidelines for circulation for comments at Step 3 and consideration at CCFH54*
- ❖ **Revision of the Guidelines on the Application of the General Principles of food Hygiene to the control of Pathogenic *Vibrio* Species in Seafood (CXG 73-2010):** through *establishing an EWG and hold a potential virtual meeting of the EWG, chaired by Japan and co-chaired by Chile, working in English, to prepare, subject to approval of the Commission, the proposed draft revised guidelines for circulation for comments at Step 3 and consideration at CCFH54; and*

PWG may be held in conjunction with CCFH54, working in English, French and Spanish

It is recommended that the proposed new work be supported by CAC46.

Special attention may be made to the proposed work on food hygiene measures in traditional markets for food, to ensure that these complement and do not replace the regional guidance developed by CCASIA, CCAFRICA and other regional committees on this topic.

Item 4.4 – FAO/WHO Coordinating Committee for North America and the Southwest Pacific (CCNASWP)

Document Number: [CX/CAC 23/46/6](#)

1- Standards Submitted for Final Adoption (8 or 5/8)

Regional Standard for Fermented Noni Fruit Juice

- ❖ This work was initiated subsequent to the approval by CAC36 (2013) of new work on the standard for this commodity, which is of great interest to Pacific Island Countries (PICs)
- ❖ Considering the composition of Noni Juice, attempts were made to support the establishment of safe intake levels of active substances contained in Noni and in particular Scopoletin as well as a method of analysis to estimate the level of this substance.



- ❖ After being adopted as interim standard by CAC43, upon the recommendation of CCNASWP15 (2019), work continued to support the identification of methods of analysis for active substances in Noni and in particular Scopoletin.
- ❖ CCNASWP16 (2023) agreed to forward the updated standard for adoption at step 8, noting more guidance was to be completed on the method of analysis for Scopoletin. With support from Australia, the details about this methods were completed and forward for advice by CCMAS. CCMAS42 endorsed a Type IV (tentative) method for Scopoletin.
- ❖ Considering the importance of this standard for PICs and the effort deployed to complete this standard, it is recommended that to support the adoption by CAC46 of this standard at Step 8.

Item 4.5 Codex Committee on Residues of Veterinary Drugs in Food (CCRVDF)

Document Number: [CX/CAC 23/46/7](#) and [CX/CAC23/46/7 Add.1](#)

1- Standards Submitted for Final Adoption (8 or 5/8)

- ❖ MRLs for IVERMECTIN a Broad-spectrum antiparasitic agent for tissues from the animal species: pigs, sheep and goats – fat, kidney, liver and muscle
- ❖ These MRLs were developed based on an updated JECFA assessment,

Maximum residue limits (MRLs)

| Species | Muscle (µg/kg) | Liver (µg/kg) | Kidney (µg/kg) | Fat (µg/kg) |
|-----------------|----------------|---------------|----------------|-------------|
| Pigs | 15 | 30 | 20 | 50 |
| Sheep and goats | 30 | 60 | 20 | 100 |

Previous MRLs were proposed for discontinuation (based on an older assessment)

- ❖ NICARBAZIN (Coccidiostat) (chicken)

Maximum residue limits (MRLs)

| Species | Muscle (µg/kg) | Liver (µg/kg) | Kidney (µg/kg) | Skin with fat (µg/kg) |
|---------|----------------|---------------|----------------|-----------------------|
| Chicken | 4000 | 15 000 | 8000 | 4000 |

- ❖ **Ruminants (10): Other MRLs are proposed as a result of the reliance on the extrapolation approach**
 - Amoxicillin – muscle, fat, liver, kidney and milk
 - Benzylpenicillin – muscle, liver, kidney, milk
 - CYHALOTHRIN – muscle, fat, liver, kidney, milk
 - CYPERMETHRIN – muscle, fat, liver, kidney
 - DELTAMETHRIN – muscle, fat, liver, kidney
 - LEVAMISOLE – muscle, fat, liver, kidney
 - MOXIDECTIN – muscle, fat, liver, kidney
 - SPECTINOMYCIN – muscle, fat, liver, kidney, milk
 - TETRACYCLINES – muscle, liver, kidney, milk

- TILMICOSIN – muscle, fat, liver, kidney

And for FINFISH:

- DELTAMETHRIN – MUSCLE
- FLUMEQUINE – MUSCLE

1. Amoxicillin – extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|-------------|------------------|
| All other ruminants | Muscle | 50 | MRL extrapolated |
| All other ruminants | Fat | 50 | MRL extrapolated |
| All other ruminants | Liver | 50 | MRL extrapolated |
| All other ruminants | Kidney | 50 | MRL extrapolated |
| All other ruminants | Milk | 4 | MRL extrapolated |

2. Benzylpenicillin – extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|-------------|------------------|
| All other ruminants | Muscle | 50 | MRL extrapolated |
| All other ruminants | Liver | 50 | MRL extrapolated |
| All other ruminants | Kidney | 50 | MRL extrapolated |
| All other ruminants | Milk | 4 | MRL extrapolated |

3. Tetracyclines - extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|-------------|------------------|
| All other ruminants | Muscle | 200 | MRL extrapolated |
| All other ruminants | Liver | 600 | MRL extrapolated |
| All other ruminants | Kidney | 1200 | MRL extrapolated |
| All other ruminants | Milk | 100 | MRL extrapolated |



4. Cyhalothrin - extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|----------------|------------------|
| All other ruminants | Muscle | 20 | MRL extrapolated |
| All other ruminants | Fat | 400 | MRL extrapolated |
| All other ruminants | Liver | 20 | MRL extrapolated |
| All other ruminants | Kidney | 20 | MRL extrapolated |
| All other ruminants | Milk | 30 | MRL extrapolated |

8. Spectinomycin -extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|----------------|------------------|
| All other ruminants | Muscle | 500 | MRL extrapolated |
| All other ruminants | Fat | 2000 | MRL extrapolated |
| All other ruminants | Liver | 2000 | MRL extrapolated |
| All other ruminants | Kidney | 5000 | MRL extrapolated |
| All other ruminants | Milk | 200 | MRL extrapolated |

9. Levamisole extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|----------------|------------------|
| All other ruminants | Muscle | 10 | MRL extrapolated |
| All other ruminants | Fat | 10 | MRL extrapolated |
| All other ruminants | Liver | 100 | MRL extrapolated |
| All other ruminants | Kidney | 10 | MRL extrapolated |

10. Tilmicosin extrapolation to ruminants

| Species | Tissue | MRL (µg/kg) | Note |
|---------------------|--------|----------------|------------------|
| All other ruminants | Muscle | 100 | MRL extrapolated |
| All other ruminants | Fat | 100 | MRL extrapolated |
| All other ruminants | Liver | 1000 | MRL extrapolated |
| All other ruminants | Kidney | 300 | MRL extrapolated |

All other Finish

11. Deltamethrin extrapolation to finfish

| Species | Tissue | MRL (µg/kg) | Note |
|-------------------|--------|----------------|------------------|
| All other finfish | Muscle | 30 | MRL extrapolated |

12. Flumequine extrapolation to finfish

| Species | Tissue | MRL (µg/kg) | Note |
|-------------------|--------|----------------|------------------|
| All other finfish | Muscle | 500 | MRL extrapolated |

Work to Continue:

- ❖ *Re-establish the EWG to consider veterinary drug residue distribution data from public sources and make proposals to CCRVDF27.*
- ❖ *EWG on Extrapolation with consideration of amendments of the criteria to support extrapolation to other ruminant species such as Camelids,*
- ❖ *EWG on Action levels*
- ❖ *CCRVDF EWG on extrapolation and the CCPR EWG on the revision of the Classification of Food and Feed (CXA 4-1989)*
 - *To work separately until such a time there is sufficient data and experience to support the development of a common mechanism for consolidation of edible offal hierarchical classification,*
- ❖ *CCPR/CCRVDF EWG co-chaired by the USA and Brazil*

Item 4.6: Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)

Document Number: CX/CAC 23/46/8

1- Standards Submitted for Final Adoption (8 or 5/8)

Review of the Standard for Follow-up Formula (CXS 156-1987) – Renamed; Standard for Follow-Up Formula for Older Infants and Product for Young Children

- ❖ It is important to note that this item has been under development for over 10 years,
- ❖ This work involved 8 EWGs, 2 PWGs, 19 consultation papers, 8 agenda papers, 2 scientific reports from FAO, input from one meeting of JEMNU on protein quality and nitrogen conversion
- ❖ At CCNFSDU43 (2023), the chair reminded members and observers that all substantive issues in Sections A and B had been addressed (Scope, description, labelling and essential composition of Sections A and B – all held at Step 7), and that only some specific items were meant to be discussed: structure, preamble, and the appropriate title for the revised standard.
- ❖ The discussions led to a consensus on these items with reservations expressed by some countries particularly related to the length of the preamble.
- ❖ It will be important that the technical discussions be not open at CAC46, after the consensus was reached.



It is recommended to support the adoption at Step 5/8 and Step 8 of the proposed text, including the revision of the name of the *Standard for Follow-up Formula (CXS 156-1987)* to read: *Standard for Follow-up Formula for Older Infants and Product for Young Children*;

Amendment to the *Standard for Canned Baby Foods (CXS 73-1981)*

- ❖ The proposed amendment refers to a sentence in para 9.5.2. of the standard that is not supported by scientific evidence, as reported by WHO (removing an indication of an age cut-off in relation with possible exposure to nitrates)
- ❖ The amendment proposed by CCNFSDU43 is to delete para 9.5.2, making the standard more factual

It is recommended to support the adoption of the proposed amendment of CXS73-1981

Amendment to the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children (CXG 10-1979)*

- ❖ The proposed changes are also meant to correct / add certain items as a result of the recommendations of the PWG on priorities, leading to the revision of the Advisory List of nutrient compounds in standard CXG10-1979 – Part B – Row 10.2, Calcium-L-methyl-folate

It is recommended to support the adoption of this amendment to Standard CXG10-1979.

2- Standards and related texts recommended for interim Adoption at Step 5:

General Principles for establishing Nutrient Reference Values (NRVs-R) for persons aged 6 to 36 months

- ❖ Significant Progress was achieved on this work as reported by the Chair of the EWG: IRELAND, at CCNFSDU43.
- ❖ It was agreed to proposed the adoption of the draft general principles and to attempt to pilot them on some nutrients agreed upon

It is recommended to support the interim adoption of the proposed principles.

Item 4.7: Codex Committee on Food Additives

Document Number: [CX/CAC 23/46/9](#)

1- Standards Submitted for Final Adoption (8 or 5/8)

CCFA is one of the most prolific Codex committees with various provisions proposed for adoption, subsequent to JECFA evaluations and discussions:

- ❖ **Revision to the descriptors to Food Categories (FCs) 12.2.1 and 12.2.2 in the *General Standard for Food Additives (GSFA) (CXS 192-1995)***
- ❖ **Inclusion of the provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 in the GSFA (CXS 192-1995)**

Although this provision was considered somewhat controversial by some members, who opposed the proposed provision – this use was found however technologically justified mostly for milks of non-bovine sources – It aims to prevent precipitation of milk proteins in milk with lower intrinsic content and under certain environmental conditions – GMP level proposed, except for milk of Bovine sources 1000 mg/kg – This provision was sent to CCFA back 3 times – CCFA has a final recommendation that should be upheld.

- ❖ **Inclusion of the provisions for food additives in FC 14.2.3 (Grape Wine) in the GSFA** : 10 provisions consistent with the recommendations of the OIV (International organization of Vine and Wine)

A note was proposed to accompany this approval: “ the maximum level of the additive in grape wine set at GMP must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex members further specific the use to be consistent with the Code of Oenological Practice for the international Organization of Vine and Wine (OIV).



This is a compromise note and should not be considered a precedent in any circumstances as it is specific to a unique situation (standards relying on another organization's standards)

- ❖ **Inclusion of the provisions for riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from Bacillus subtilis (INS 101(iii)), riboflavin from Ashbya gossypii (INS 101(iv)) and spirulina extract (INS 134) in Table 3 of the GSFA**
- ❖ **Proposed draft revision of the Class Names and the International Numbering System for Food Additives (CXG 36-1989)**
- ❖ **Proposed draft Specifications for inclusion in the List of Codex Specifications for Food Additives (CXA 6-2021)**
- ❖ **Draft and proposed draft food-additive provisions of the GSFA (CXS 192-1995) and revisions to adopted provisions**
- ❖ **Inclusion of mono- and diglycerides of fatty acids (INS 471) in FC 02.1.2 of the GSFA**
- ❖ **Inclusion of the provisions for polyglycerol esters of fatty acids (INS 475), sorbitan esters of fatty acids (INS 491-495), and stearyl lactylates (INS 481(i), 482(i)) in FC 02.1.2 of the GSFA**
- ❖ **Deletion or Revision of notes based on JECFA Assessments for Potassium Silicate and Benzoates,**
- ❖ **Inclusion of riboflavin from Ashbya gossypii (INS 101(iv)) in the group header RIBOFLAVINS in Tables 1 and 2 of the GSFA (CXS 192-1995),**
- ❖ **Revised food additive provisions of the GSFA in relation to the alignment of seven standards for CCMMP, three standards for CCPFV, six standards for CCNFSDU, one standard for CCAFRICA, one standard for CCEURO, and one set of guidelines for CCNFSDU,**
- ❖ **Revisions to the adopted provisions for sweeteners in different FCs:**

CCFA53 agreed to forward to CAC46 for adoption the revised provisions for sweeteners in different FCs, as listed in REP23/FA, Appendix VI, Part F; and revocation the provisions for sweeteners in different FCs, as listed in Appendix VII, Part E.

2- Proposals to Undertake New Work or Revise a Standard

- ❖ Recommendations regarding the inclusion of proposed new provisions: riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from Bacillus subtilis (INS 101(iii)), and riboflavin from Ashbya gossypii (INS 101(iv)) under the group header RIBOFLAVINS – for revision of the numerical levels authorized

3- Parts 3 and 4: Discontinuation of Work and Proposals for Revocation of Some Texts

Including provisions of sweeteners in different Food Categories and revocation of Ortho-phenylphenols

All the above items are recommended for adoption

Item 4.8: Codex Committee on Contaminants in Food

Document Number: CX/CAC 23/46/10

1- Standards Submitted for Final Adoption (8 or 5/8)

CCCF is another strongly prolific committee of Codex. CCCF forwarded several texts for consideration by CAC46

Adoption at step 8 by CAC46:

- ❖ maximum level of 0.02 mg/kg of lead for ready-to-eat meals for infants and young children; and
- ❖ Code of practice for the prevention and reduction of mycotoxin contamination in cassava and cassava-based products, for adoption at Step 8



Adoption at step 5/8 by CAC46:

- ❖ maximum level of 0.15 mg/kg of lead for soft brown, raw, and non-centrifugal sugars;
- ❖ Sampling plans for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children; and
- ❖ maximum level of 20 µg/kg for total aflatoxin in chili pepper and nutmeg (dry/dried) and the maximum level 20 µg/kg for Ochratoxin A in chili pepper, paprika and nutmeg (dry/dried).

2- Proposed New Work / Discontinuation of Work

- ❖ New Work on CoP/Guidelines for the prevention or reduction of ciguatera poisoning;
- ❖ Discontinue work on MLs for AFT in paprika, ginger, pepper (black and white) and turmeric and MLs for OTA in ginger, pepper (black and white) and turmeric, mainly due to limited data

Item 4.9: Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)Document Number: [CX/CAC 23/46/11](#)

CCFICS progressed in the development of several standards and forwarded several texts for consideration by CAC46

1- Adoption at step 5/8 by CAC46:

- ❖ Proposed draft guidelines on recognition and maintenance of equivalence of National Food Control Systems (NFCS)
- ❖ Proposed draft principles and guidelines on the use of remote audit and inspection in regulatory frameworks

2- Proposed New Work

- ❖ New Work Proposal for the Revision of principles for traceability/product tracing as a tool within a food inspection and certification system (CXG 60-2006)

3- Continued work on: Consolidated Texts on Codex guidelines related to Equivalence, prevention and control of food fraud

Item 4.10: Codex Committee on Food LabellingDocument Number: [CX/CAC 23/46/12](#)

CCFL progressed in the development of several standards and forwarded several texts for consideration by CAC46 for Interim Adoption at Step 5

1- Interim Adoption at step 5 by CAC46:

- ❖ **Revision to the *General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985): Provisions relevant to allergen labelling***

Agreement was mainly reached on the definition of food allergen and the identification of allergens as part of ingredient declaration,

More progress needs to be made in relation with the reliance on Allergen Precautionary Statements

- ❖ **Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered via E-Commerce**

Items remaining are related to exemptions for small packages for example and other exemptions

- ❖ **Guidelines on the Use of Technology to Provide Food Information**

Discussions persist on whether information provided through technology (only) will be mainly the non-mandatory information

