

FAO/WHO CODEX COORDINATING COMMITTEE

NEAR EAST



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

## 51<sup>st</sup> Joint Coordination Meeting of Arab and CCNE Codex Contact Points

**PREPARATION FOR THE 49<sup>th</sup> SESSION OF THE  
CODEX ALIMENTARIUS COMMISSION**

**(CAC49)**

*Presented by Oman (Regional Coordinator Secretariat Team)*

*June 22, 2026*

# CCMAS44 OUTCOMES

## Implications and Follow-Up Actions in Preparation for CAC49

### CAC49 Agenda Item 4.4: Codex Committee On Methods of analysis & sampling

(CX/CAC 26/49/6)



44th Session | Virtual | 5–8 May and 14 May 2025

## CCMAS44 KEY OUTCOMES | CAC49 PREPARATION

<b>Topic</b>	<b>Outcome / Relevance</b>
Methods of Analysis in Commodity Standards	Continued review and endorsement of methods submitted by Codex commodity committees, including updates to commodity standards requiring alignment with current analytical methods.
Sampling Plans	Ongoing work to improve consistency and applicability of Codex sampling approaches across committees and commodity standards.
Performance Criteria Approach	Continued reliance on performance criteria to provide flexibility in the selection of analytical methods while ensuring fitness for purpose.
Methods Under Review	Several methods referred back for further technical work where additional validation data or clarification was required.
Coordination with Commodity Committees	CCMAS reiterated the importance of early engagement of commodity committees in developing appropriate methods of analysis and sampling provisions.
Regional Relevance (CCNE)	Significant opportunity for CCNE countries to contribute to the review and updating of methods of analysis and sampling provisions in regional commodity standards.

# CCMAS44 - Methods of analysis & sampling (CX/CAC 26/49/6)



## For CAC adoption / information

- Methods of analysis, performance criteria and sampling plans for CXS 234-1999 and relevant commodity standards.
- Inclusion of nitrogen-to-protein conversion factors as an Annex to CXS 234-1999;
- amendments and revocations where needed.

## Ongoing technical packages


- Fruit juices package;
- Cocoa products and chocolate package;
- Sugars and honey package;
- Sampling plans in CXS 234 including bulk materials, heterogeneous lots and mycotoxins.

## Cross-committee requests

- CCFA: nitrate/nitrite numeric performance criteria and sodium chloride issues.
- CCFL: methods for precautionary allergen labelling.
- Relevant committees: replace methods in commodity standards with references to CXS 234.

## Coordination implication

Members should verify whether proposed methods are fit-for-purpose, available to national laboratories, and consistent with regulatory control capacity.

 **Registration remains open for the CCNE12 Electronic Working Group (EWG) on Methods of Analysis and Sampling in Regional Commodity Standards**, chaired by Oman and co-chaired by Qatar.

The EWG will:

- Review existing methods of analysis and sampling provisions in CCNE regional standards;
- Address identified gaps and outdated references;
- Propose appropriate methods and sampling plans for consideration by CCNE13 and CCMAS.

**CCNE Members and Observers are encouraged to register and actively participate in this work, which directly supports the implementation of the CCNE Regional Work Plan 2026–2027 (Registration deadline 30 June 2026).**

# CCFA56 OUTCOMES

## Implications and Follow-Up Actions in Preparation for CAC49

### CAC49 Agenda Item 4.6: Codex Committee on Food Additives (CX/CAC 26/49/8)



Chongqing, China | 13–17 April 2026

## Agenda items 3b; 4a & 4b: Specifications

### Agenda item 4a - Specifications

Forward revised and new full specifications for food additives to CAC49 for adoption at Step 5/8.

### Agenda item 4a - Endorsement

Endorsed provisions for quick-frozen dumplings, maamoul, vanilla, large cardamom and coriander; held doogh; referred sweet marjoram anticaking agents back to CCSCH; referred microbial omega-3 oils to GSFA EWG for food category identification.

### Agenda item 4b - Alignment

Forwarded revised food additive sections and GSFA amendments arising from alignment of regional and commodity standards, including CCAFRICA, CCLAC, CCNASWP, CCPFV and cocoa butter.

## Agenda item 5: General Standard for Food Additives (GSFA)

### Adoption

Draft and proposed draft food additive provisions and revisions to adopted provisions of CXS 192-1995 forwarded for CAC49 action.

### Revocation

Revocation of selected GSFA provisions where no longer needed or justified.

### Discontinuation

Discontinuation of work on selected draft/proposed draft provisions in the step process.

## Agenda items 6; 7 & 8: INS, JECFA priority list and baker's yeast

### Agenda item 6 - CXG 36-1989

Proposed draft revision to the Class Names and International Numbering System for Food Additives forwarded to CAC49 at Step 5/8;

### Agenda item 7 - JECFA list

Priority list of substances proposed for evaluation by JECFA forwarded for endorsement by CAC49 and for FAO/WHO follow-up, with ongoing proposals for additions and changes.

### Agenda item 8 - Baker's yeast

Draft standard for baker's yeast forwarded to CAC49 at Step 5/8, with relevant sections to CCFL and CCMAS for endorsement.

## Agenda item 10: cell culture media components

### New Food Sources And Production Systems

#### Scope of discussion

Development of a guideline for the conduct of food safety assessment of cell culture media components used in the production of cell-based foods.

#### CCFA56 decision

Establish an EWG chaired by Singapore and co-chaired by China and the Republic of Korea to review the scope, identify scientific advice needs and collate regulatory approaches.

#### Recommended CAC49 support

Support a cautious, science-based scoping process while avoiding premature standard-setting before mandate, data needs and risk-assessment questions are clear.

#### Suggested intervention line

“We support continued scoping through the EWG, with clear identification of FAO/WHO scientific advice needs and coordination across relevant Codex committees.”

## Suggested CAC49 coordination lines

### 1. Support mature adoption items

Specifications, GSFA provisions, CXG 36-1989 revision and baker's yeast can be supported where endorsement requirements are clear.

### 3. Improve cross-committee coherence

Use working practices to improve referrals from CCFO, CCSCH, CCFPP, CCASIA, CCNE and other committees.



# CCFL49 OUTCOMES

Implications and Follow-Up Actions in Preparation for CAC49

CAC49 Agenda Item 4.7: Codex Committee  
On Food labelling

(CX/CAC 26/49/9)



Ottawa, May 2026



## CCFL49 KEY OUTCOMES | CAC49 PREPARATION

Precautionary Allergen Labelling (PAL) Guidelines advanced to CAC49

(Step 8)

Multipack and Joint Presentation Labelling Provisions advanced

(Step 5/8)

Guidelines on Food Labelling in Emergencies advanced

(Step 5/8)

Regional Standard for Maamoul (Near East) Labelling Provisions endorsed

Consensus reached on COO / COH provisions for spices, including finalization of origin labelling provisions for the Codex Standard for Saffron

Strategic discussions on future CCFL work and emerging issues

# Agenda Item 2.1: “Country of Harvest” in food labelling of spices

## Key Conclusions

- CCFL49 endorsed “nine guiding conclusions” developed through the EWG process to support future CCSCCH discussions on origin-related labelling of spices and culinary herbs.
- **Consensus was reached that, for “dried saffron”, the “Country of Origin (COO) and Country of Harvest (COH) are the same”,** resolving a long-standing issue referred from CCSCCH, CCEXEC and CAC.
- CCFL49 agreed on a practical compromise for saffron labelling:
  - **Country of Origin shall be declared (mandatory).**
  - **Region of harvest and year of harvest may be declared (optional).**
  - **Footnote: “For this standard the country of origin is the same as the country of harvest.”**
- The Committee recommended stronger coordination between CCSCCH and CCFL and proposed workshops/side events to improve understanding and consistent application of Codex labelling provisions.



# Agenda Item 5: Precautionary Allergen Labelling (PAL)

## APPENDIX III

### ANNEX TO THE GENERAL STANDARD FOR THE LABELLING OF PRE-PACKAGED FOODS (CXS 1-1985): GUIDELINES ON THE USE OF PRECAUTIONARY ALLERGEN LABELLING

(For adoption at Step 8)

#### 1. PURPOSE

To facilitate a consistent and harmonized approach to the effective use of precautionary allergen labelling (PAL) for communicating to consumers with food allergy or coeliac disease about the risk from the unintended presence of a food allergen(s) due to cross-contact<sup>14</sup> with allergenic food(s).

#### 2. SCOPE

These guidelines apply to PAL when used in the labelling of pre-packaged foods to indicate the risk from the unintended presence of a food allergen(s) caused by cross-contact with allergenic food(s).

#### 3. DEFINITIONS

For the purpose of these guidelines, the following definition shall be used in conjunction with the definitions in Section 2 of the *General Standard for the labelling of pre-packaged foods* (CXS 1-1985):

**“Precautionary allergen labelling”** is a statement made in the labelling of pre-packaged foods to indicate a risk from the unintended presence of a food allergen(s) due to cross-contact with an allergenic food(s) that has been identified by a risk assessment.

#### 4. GENERAL PRINCIPLES

- 4.1 Effective food allergen management practices, including controls to prevent or minimize the unintended presence of a food allergen(s) caused by cross-contact with allergenic foods, shall be implemented in accordance with the *Code of practice on allergen management for food business operators* (CXC 80-2020). The use of PAL shall be restricted to those situations in which the unintended presence of a food allergen(s) cannot be prevented or controlled using these allergen management practices.
- 4.2 The decision to use PAL should be based on the findings of a risk assessment<sup>15,16</sup>, which begins with qualitative risk assessment and may be supplemented with quantitative risk assessment of unintended food allergen presence.
- 4.3 PAL shall be used when, following the application of appropriate mitigation measures, it is demonstrated that unintended presence of a food allergen(s) is above the action level<sup>17</sup> for the allergenic food based on the reference doses in table 1 for IgE-mediated food allergy and table 2 for coeliac disease. PAL should not be used when unintended presence of a food allergen(s) is at or below the action level.

- PAL finalized and forwarded to CAC49 for adoption at Step 8
- Risk assessment becomes the basis for PAL decisions
- PAL used when unintended allergen presence exceeds action levels
- Gluten reference dose established at 4 mg
- FAO/WHO requested to support implementation through capacity building and digital tools (**CCNE region expressed its intention to be included in any future capacity building activities in this regard**).

# Agenda Item 6: Multipack & Joint Presentation Formats

- Clarifies labelling requirements for multipacks and grouped products
- Provides rules for ingredient declaration on outer packaging
- Clarifies net content declaration requirements
- Clarifies date marking requirements, including earliest relevant dates
- **Forwarded to CAC49 for adoption at Step 5/8**

# Agenda Item 7: Food Labelling in Emergencies

- Provides guidance for temporary labelling flexibilities during emergencies
- Flexibilities must be temporary, justified, proportionate and risk-based
- Food safety and allergen information must remain protected
- Importing country agreement required for exported products
- **Forwarded to CAC49 for final adoption at Step 5/8**

## CCNE Relevance & Future Work

- Regional Standard for Maamoul (Near East) endorsed
- Additional standards endorsed (curry leaves, cardamom, coriander, sweet marjoram, omega-3 oils, baker's yeast)
- Strategic Forward Plan for CCFL to be developed
- Alcohol labelling remains in future work inventory
- Further work on definition of 'small packages'
- **Ultra-processed Foods (UPF):** No new work initiated; topic may be revisited upon submission of a clearer proposal and supporting discussion paper.

PREPARATION FOR THE 49th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

# CCFFP37 OUTCOMES

Implications and Follow-Up Actions in Preparation for CAC49

CAC49 Agenda Item 4.8 : Codex Committee on Fish and Fishery Products



Working by correspondence | 7 April–7 May 2026

## Agenda Item 2 : conversion of the Regional Standard for Laver Products (Asia) (CXS 323R-2017)

### Agenda Item 2

#### Scope and product coverage

CCFFP37 slightly expanded the scope to include the genus Porphyra while clearly limiting the standard to dried type laver products. Broader coverage of all edible seaweeds was not supported at this stage.

#### CAC49 action

The draft Standard for laver products is submitted for adoption at Step 5.

## Agenda Item 3 : review of standards for fish and fishery products

### Agenda Item 3

#### Taxonomic updates forwarded to CAC49

Taxonomic updates were forwarded for the Standard for canned tuna and bonito (CXS 70-1981), the Standard for canned sardines and sardine-type products (CXS 94-1981), and the Standard for quick-frozen lobsters (CXS 95-1981).

#### Corrections for Codex Secretariat follow-up

Corrections to species names were identified for the Standard for canned salmon (CXS 3-1981) and the Standard for canned tuna and bonito (CXS 70-1981).

## Agenda Item 5 :FAO and WHO activities relevant to CCFFP

The information item supports future work on aquatic food safety and capacity building.

### Agenda Item 5

#### Scientific and technical areas

FAO/WHO highlighted work on harmful algal blooms, marine biotoxins, microplastics, food fraud in fisheries and aquaculture, water quality in agrifood systems and arsenic in fish and seaweed.

#### Capacity building

Activities included HACCP training in fisheries and aquaculture, regional workshops on water use in fisheries, and INFOSAN simulation exercises for scombrototoxin fish poisoning.

#### Relevance for future work

The information supports CCFFP work on seaweed, biotoxins, contaminants, water use and operational food safety management across aquatic foods.

## Agenda Item 6 : seaweed future work and CCFFP Terms of Reference

### Agenda Item 6

#### Terms of Reference and committee name

CCFFP37 agreed to inform CCEXEC90 and CAC49 of its consideration of revised ToR and name, reflecting the growing role of aquaculture products and aquatic foods.

#### Proposed revised ToR

“To elaborate worldwide standards for live, fresh, frozen including quick frozen, or otherwise processed aquatic food products.”

**Coordination point: CCFH requests CAC49 to return histamine sampling-plan work for 11 fish and fishery product standards to CCFFP.**

## Suggested CAC49 coordination lines

### 1. Support mature adoption

Support Step 5 adoption of the worldwide Standard for laver products and adoption of taxonomic updates where technical review is complete.

### 2. Cross-committee work

Follow CCFA endorsement for additives, CCCF/JECFA work on seaweed contaminants and CCFH-related histamine/water-use links.

### 3. Mobilize data

Encourage regional data on seaweed production, trade, consumption, contaminants, iodine, marine biotoxins and histamine monitoring.



# Coordination priorities for Arab and CCNE participation at CAC49

1

## Adoption readiness

Support adoption where the technical work is mature;  
Avoid reopening settled technical issues unless new evidence exists.

2

## Data contribution

Mobilize regional data for olive oil sterols and quality parameters, camelid residues, seaweed safety and food additive use.

3

## Cross-committee coherence

Track endorsements across CCFA, CCMAS, CCFL, CCCF, CCFH and CCFFP to avoid bottlenecks.

4

## Emerging technologies

For cell-based foods, support a staged, science-based approach focused on scope, scientific advice and regulatory experience.

