



## 2<sup>nd</sup> Capacity Building Meeting of SWP Codex Contact Points

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

**(CAC49)**

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*June 17, 2026*

# Purpose and structure of the presentation

## ① 1. Position CAC49 in continuity with CAC48

Summarize the major outcomes of CAC48 and explain how CAC49 moves from adoption of previous work to follow-up, new work and committee-specific decisions.

## ② 2. Summarize committee outcomes

Provide committee-by-committee snapshots for the agenda files submitted to CAC49, with emphasis on decisions required by CAC.

## ③ 3. Translate outcomes into coordination points

Identify implications for SWP members, recommended interventions and follow-up actions before, during and after CAC49.

# CAC48 Overview - key outcomes carried into CAC49

~720

new and revised Codex standards /  
numerical standards adopted

377

new/revised GSFA food additive  
provisions adopted

340

pesticide MRLs adopted

9

new work proposals approved

## Standards adopted at CAC48

Fresh dates, Castilla lulo, lead MLs in spices/culinary herbs, aflatoxin code of practice for peanuts, and several Codex numerical standards.

## Governance and procedures

Amendments to the Procedural Manual, monitoring framework for the 2026–2031 Strategic Plan, and committee reactivation / working-by-correspondence decisions.

## Scientific advice and resources

CAC48 reiterated the importance of timely FAO/WHO scientific advice and adequate resourcing of scientific advisory bodies.

# CAC49 Agenda

## CAC49

Forty-ninth Session of CAC: CICG, Geneva, Switzerland | 6 - 10 July 2026

**Item 4**      **Standard-setting work**      CCSCH, CCFH, CCFO, CCMAS, CCRVDF, CCFA, CCFL, CCFFP

**Item 5**      **Proposals for new work**      New standards / revisions requiring CAC approval

**Item 7**      **Subsidiary bodies**      Follow-up on committees, working modalities and cross-committee actions

**Item 10**      **FAO/WHO matters**      Scientific advice, resourcing and risk assessment support

**Item 11-12**      **Governance**      Election and designation of committee host countries

# CCSCH8 OUTCOMES

Implications and Follow-Up Actions in Preparation for CAC49

CAC49 Agenda Item 4.1 : Codex Committee on Spices & Culinary Herbs  
(CX/CAC 26/49/3)



Guwahati, Assam, India | 13–17 Oct 2025

## Agenda Item 3.1 : Draft standard for spices in the form of dried fruits and berries \_ Requirements for vanilla.

### Vanilla requirements advance to CAC49

#### Step 8 Standard status

Forward the draft standard for adoption at Step 8, subject to endorsement by CCFA and CCFL.

- ✓ Mandatory declaration of trade name; scientific name optional.
- ✓ **Country of harvest remains optional**, pending future CCFL outcome.
- ✓ Chemical characteristics presented per species; ISO 5565-2 retained for vanillin content.
- ✓ Food additives, labelling and methods forwarded to CCFA, CCFL and CCMAS.



## Agenda Item 3.2 : Draft standard for spices in the form of dried fruits and berries - Requirements for large cardamom

### Large cardamom requirements advance to CAC49



#### 01 Standard status

Forward to CAC49 for adoption at Step 5/8 after CCSC8 aligned the text to the SCH template.

#### 02 Key technical edits

Deleted “opened capsules”; added tolerance for partially opened capsules; revised moisture limits for powdered forms.

#### 03 Endorsements

Food additives, food labelling and methods of analysis forwarded to CCFA, CCFL and CCMAS.

## Agenda Item 5.1 : Draft standard for spices in the form of dried barks Requirements for cinnamon

### Cinnamon remains under development

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### Returned to Step 2/3

CCSCH8 concluded that the draft standard was not ready to advance due to several unresolved issues.



## Agenda Item 5.1 : Draft standard for spices in the form of dried seeds - Requirements for coriander

### Coriander requirements advance to CAC49

#### Step 5/8 Standard status

Forward draft standard for adoption at step 5/8, subject to CCFA, CCFL and CCMAS endorsement.

✓ **Terminology clarified**  
Use “seeds” in quotation marks with a footnote noting the botanical identity as dried fruits.

✓ **Scope refined**  
Direct human consumption clarified; products intended for industrial processing excluded.

✓ **Technical tables refined**  
Chemical and physical characteristics aligned; ISO 927 identified for visible mould and insect defiled.



**Coordination note: support adoption while ensuring endorsement of additives, labelling and methods before CAC action.**

## Agenda Item 6.1 : Draft standard for herbs - Requirements for sweet marjoram.

### Sweet marjoram advances, with EWG follow-up

#### Step 5

#### Standard status

Forward the draft standard for adoption at Step 5 and submit food additive and labelling provisions to CCFA and CCFL.

#### EWG

#### Egypt chair; India co-chair

Consider outstanding issues in square brackets and comments received at Step 5/6; report three months before CCSC9.

- ✓ Aligned scope and product definition to SCH template.
- ✓ Updated styles: ground/powdered and crushed/rubbed/flaked.
- ✓ Inserted “tolerance for powder” parameter with provisional values in square brackets.
- ✓ Further data needed on moisture, ash, acid-insoluble ash and volatile oil.



# Suggested CAC49 coordination lines

## Key messages for SWP coordination before and during CAC49

### 1 Support mature standards

Support adoption of vanilla, large cardamom, coriander and sweet marjoram at the proposed steps.

### 2 Track endorsements

Ensure CCFA, CCFL and CCMAS endorsements are monitored before CAC decisions.

### 3 Engage labelling discussion

Support CCFL consensus on country of origin / country of harvest clarity.

### 4 Support follow-up EWGs



## Agenda Item 2 : Matters referred to CCFH55/ subsidiary bodies

### Agenda Item 2

#### **Code of Practice on Food Allergen Management for Food Business Operators (CXC 80-2020)**

- CCFH55 forwarded consequential amendments to CAC49 for adoption, linked to alignment with the updated allergenic foods provisions in the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).

#### **Histamine sampling plans for 11 fish and fishery product commodity standards**

CCFH55 agreed to request CAC49 to return the work on appropriate sampling plans for histamine in 11 fish and fishery product standards to CCFFP, while transmitting existing CCFH/EWG work.

#### **Guidelines for the Control of Trichinella spp. in Meat of Suidae (CXG 86-2015)**

CCFH55 agreed to amendments to CXG 86-2015 and forwarded them to CAC49 for adoption, including updated WOH- related terminology.

# Agenda Item 5 : Guidelines for the Safe Use and Re-use of Water in Food Production and Processing (CXG 100-2023)

## Agenda Item 5

### Annex II and Annex IV to CXG 100-2023

Forward Annex II on fish and fishery products and Annex IV on water fit-for-purpose assessment, safety management and reuse technologies to CAC49 for adoption at Step 5/8.

### Cross-references in CXG 100-2023

Submit amendments to the General Section and Annexes I and III of CXG 100-2023 to include cross-references to Annex IV for CAC49 adoption.

# Agenda Item 6 : alignment with the revised General Principles of Food Hygiene (CXC 1-1969)

## Agenda Item 6

### Texts forwarded to CAC49

Proposed amendments to :

- the Guidelines for the Control of *Taenia saginata* in Meat of Domestic Cattle (CXG 85-2014),
- the Guidelines for the Control of *Trichinella* spp. in Meat of Suidae (CXG 86-2015), and
- the Guidelines for the Control of *Campylobacter* and *Salmonella* in Beef, Small Ruminants, and Pork (CXG 88-2016).

## Agenda Item 7 : Revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of **Viruses in Food (CXG 79-2012)**

### Agenda Item 7

#### Step status

Returned to Step 2 for further elaboration and update of prevention/intervention measures once JEMRA virus report Part 2 is published, followed by Step 3 comments.

## Agenda Item 8 : Revision of the Guidelines for the Control of **Campylobacter and Salmonella in Chicken Meat (CXG 78-2011)**

### Agenda Item 8

#### CAC49 action

CCFH55 agreed that all issues had been addressed and forwarded the revised CXG 78-2011 guidelines to CAC49 for adoption at Step 5/8.

#### Key revisions

Hybrid alignment with the General Principles of Food Hygiene (CXC 1-1969); technical updates; modernized flowchart; revised scope limited to raw chicken meat from broiler carcasses and parts, with targeted guidance on chicken liver.

## Agenda Item 9 : Revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria monocytogenes* in Foods (CXG 61-2007)

### Agenda Item 9

#### CAC49 action

Revised guidelines were forwarded to CAC49 for adoption at Step 5/8, incorporating JEMRA advice and alignment with CXC 1-1969 and CXG 21-1997.

#### Key technical updates

Updated RTE definition, temperature consistency at 5 °C where applicable, environmental monitoring, isolate characterization, and guidance on determining whether foods support *Listeria* growth.

## Agenda Item 10 : other business and future work

### Agenda Item 10

#### Forward workplan priorities

Alignment work prioritizes further Codex hygiene texts, including transport in bulk/semi-packed food, bottled/package drinking waters, allergen management, quick frozen foods and scientific advice needs.

# Suggested CAC49 coordination line

- 1 Support adoption of mature texts at Step 5/8.
- 2 Support continued EWG work where scientific evidence is still developing.
- 3 Maintain cross-committee coordination with CCFFP, CCMAS and other relevant committees.



# CCFO29 Outcomes

Implications and Follow-Up Actions in Preparation for CAC49

**CAC49 Agenda Item 4.3 : Codex Committee on Fats and Oils  
(CX/CAC 26/49/5)**



Kuala Lumpur, Malaysia | 9–13 February 2026



# CCFO29 KEY OUTCOMES & DECISIONS | CAC49 PREPARATION

- Progress on the revision of the **Standard for Olive Oils and Olive Pomace Oils (CXS 33-1981)**.
- Establishment of a new **EWG on olive oil footnote (c) (decision tree)**.
- FAO requested to undertake a scientific review of data on **PPP and 1,2-DAG** as potential EVOO quality parameters.
- New work approved on:
  - Shea butter
  - Virgin coconut oil
  - High oleic sunflower oil
  - Sea buckthorn oil
- Review of acceptable previous cargoes continued.
- Ongoing work to support reduction of **trans-fatty acid (TFA)** intake.



# Olive Oil Decision Tree (Footnote (c)) – Follow-up to CAC47

## Background

- CAC47 requested the development of a framework for collecting scientific data related to the application of footnote (c) in Section 3.2.3 of CXS 33-1981.
- Discussions at CCNE12 confirmed strong regional commitment to support this work.

## Decision

- CCFO29 established an EWG chaired by Syria, co-chaired by Australia, Saudi Arabia, Tunisia and IOC.
- The EWG will:
  - Define data requirements.
  - Identify analytical methods and sampling approaches.
  - Develop a data collection template.
  - Propose a timeline reflecting the multi-season nature of olive production.
- CCFO acknowledged that the work is expected to extend beyond CCFO30.

## Key Discussion

- Syria highlighted that current sterol thresholds may not always reflect varietal and regional realities and could lead to misclassification of authentic olive oils.
- Members supported broadening data collection beyond sterols to include:
  - Acidity
  - Peroxide value
  - UV absorption
  - Organoleptic assessment

## EWG Registration

- **Registration and active participation in the EWG (registration deadline June 30, 2026).**

# EVOO Quality Parameters (PPP & 1,2-DAG)

## 1. Extra Virgin Olive Oil Quality Parameters

CCFO29 reviewed data collected on:

- Pyropheophytins (PPP)
- 1,2-Diacylglycerols (1,2-DAG)

## 2. Agreed Actions

- FAO to conduct an expert scientific review of available data.
- Assess:
  - Robustness and reproducibility of PPP and 1,2-DAG.
  - Correlation with other quality parameters.
  - Potential use as EVOO quality indicators in CXS 33-1981.

## 3. Next Step

FAO to report findings to CCFO30



# Matters of Interest

## Regional Relevance

### Olive Oil

- Continued opportunity for member countries to contribute scientific data supporting the work on footnote (c).
- Active leadership by Syria, Saudi Arabia and Tunisia within the newly established EWG.

### Named Vegetable Oils

- New work on shea butter, virgin coconut oil, sea buckthorn oil and high oleic sunflower oil may provide opportunities for regional participation and data contribution.

### Looking Ahead

CCFO30 will review progress on:

- Olive oil footnote (c)
- PPP and 1,2-DAG scientific assessment
- Ordinary virgin olive oil category
- Newly approved work items



SW Pacific

C O D E X

Preparation for the 49th Session of the Codex Alimentarius Commission

# CCRVDF28 OUTCOMES

Implications and Follow-Up Actions in Preparation for CAC49

**CAC49 Agenda Item 4.5: Codex Committee on Residues  
of Veterinary Drugs in Foods  
(CX/CAC 26/49/7)**



Minneapolis, USA | 23–27 March 2026



# Agenda items 6 and 7.1 : MRLs and camelid extrapolation

Core residue decisions forwarded for CAC49 consideration.

## Agenda Item 6 :MRLs from JECFA98

- MRLs for fumagillin DCH in fish fillet and honey were retained at Step 7 for CAC49 consideration, pending JECFA re-evaluation, due to unresolved concerns on residue data, toxicology, and the use of DCH as marker residue.

## Agenda Item 7.1 : Camelid extrapolated MRLs at Step 5/8

- CAC49 will consider Step 5/8 adoption of extrapolated MRLs for camelids: ivermectin in milk and tetracyclines in muscle, liver, kidney and milk
- Albendazole and ivermectin tissue MRLs were not extrapolated to camelids because the criteria were not met.



## Agenda items 8.1 and 8.2 : feed carryover package

### Agenda item 8.1 : Guideline advanced at Step 5/8

Forward the Guidelines on recommended risk-based actions for residues caused by unavoidable and unintentional carryover of veterinary drugs in animal feed, where no applicable Codex MRL exists.

### Agenda item 8.2 : Action levels advanced at Step 5/8

Forward action levels for residues in chicken eggs: nicarbazin 0.35 mg/kg and lasalocid 0.15 mg/kg.



# Agenda items 7.2 and 9 : pilots and cross-committee coordination

## Agenda Item 7.2 : Pilot on extrapolation to other edible offal tissues

Conduct a pilot on tetracyclines, ceftiofur and ivermectin to test criteria for extrapolating established Codex MRLs to “other edible offal”.

## Agenda Item 9 : CCPR / CCRVDF coordination

Continued support for the Joint EWG on dual-use compounds and harmonisation of descriptors and MRL approaches.



## Agenda item 10 : priority list for JECFA and CCRVDF29

### Agenda Item 10 : Priority list forwarded

Forward Parts I, IV and V of the priority list of veterinary drugs to CAC49 for approval as new work.



## Suggested CAC49 coordination lines

1

### Support adoption-ready outputs

Support Step 5/8 adoption of camelid extrapolated MRLs, carryover guidelines and action levels for chicken eggs.

2

### Strengthen intersessional participation

Encourage experts to contribute to the other edible offal pilot, priority-list comments and CCPR/CCRVDf coordination.

3

### Highlight regional relevance

Underline the importance of camelid MRLs and practical carryover management for regions with camelids and diverse animal-production systems.



# 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

Topic	Outcome / Relevance
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	Significant opportunity for SWP countries to contribute to the review and updating of methods of analysis and sampling provisions in regional and international 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.

# 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, CCNASWP 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 (**NASWP 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**

## Regional Relevance & Future Work

- 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.

# 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 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.

