

**Draft United States
Positions
for the 43rd Session of the
Codex Alimentarius
Commission
(CAC 43)**

Dates TBD

**Public Meeting
June 25, 2020**

NOTE: This is a draft document and the U.S. positions in this document are subject to change.

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There are no amendments to the *Procedural Manual* proposed by Codex committees.

Agenda Item 6: Final Adoption of Codex Texts

Part 1:

Standards and related texts submitted for adoption

➤ **FAO/WHO Coordinating Committee for Africa (CCAFRICA)**

Draft Regional Standard for Fermented Cooked Cassava - Based Products [Step 8]

Background:

- At CCAFRICA23 (2019) Cameroon, as the Chair of the Electronic Working Group (EWG) on the draft Regional Standard for Fermented Cooked Cassava-Based Products, introduced the item and highlighted the progress made in preparation of the draft standard and the outstanding issues to be addressed as contained in document CX/AFRICA 19/23/12.
- CCAFRICA23 agreed to discuss the draft standard section by section, considering comments submitted, made appropriate editorial corrections and took decisions as outlined in the following paragraphs.
- General Quality Factors: CCAFRICA23 noted that moisture was an important factor in terms of the organoleptic characteristics of fermented cooked cassava-based products and that the moisture content varied according to the specific type of fermented cooked cassava-based product. Therefore, this quality parameter would need to be defined for each specific product. CCAFRICA23 therefore agreed to introduce the following descriptive statement to address this aspect: “The moisture content should be characteristic of a given product.”
- Specific Quality Factors: CCAFRICA23 noted that there were different preparation and presentation methods for fermented cooked cassava-based products, and that moisture content differed from product to product. As it would therefore be difficult to establish common numerical values for this parameter, it was agreed to delete “moisture content %m/m, max.” The Committee also agreed to remove the square brackets from the provision for total acidity as the proposed values were based on the available data.
- Contaminants: The Committee recalled the ongoing discussions in the Codex Committee on Contaminants in Foods (CCCF) concerning the establishment of maximum levels (MLs) for hydrocyanic acid in fermented cooked cassava-based products, and agreed to insert the following footnote

“The values of total hydrocyanic acid will be determined subject to the completion of the ongoing work in CCCF.”

- Methods of Analysis: The Codex Secretariat explained that the competence to determine the suitable methods of analysis for quality and safety evaluation of fermented cooked cassava products fell within the purview of CCAFRICA and that once such methods had been determined, they would be forwarded to Codex Committee on Methods of Analysis and Sampling (CCMAS) for endorsement and subsequent inclusion in the Standard for the Recommended Methods of Analysis (CXS 234-1999). It was agreed that methods would be identified at a future date.
 - Following discussion of this proposed revision at CCAFRICA23, the committee agreed to:
 - Forward the proposed draft revision for final adoption at Step 8, and
 - Forward the draft provisions for labelling to the Codex Committee on Food Labeling (CCFL) for endorsement; and
 - Publish the examples of specific fermented cooked cassava-based products as an information document on the Codex website for future reference.
- **U.S. Position**
- The United States supports final adoption.

Draft Regional Standard for Fresh Leaves of *Gnetum spp* [Step 8]

Background:

- At CCAFRICA23 (2019) Cameroon, as the Chair of the EWG on the draft regional Standard for Fresh Leaves of *Gnetum spp*, informed the Committee that the EWG had made the following updates to the draft regional standard: alignment of the draft standard with the standardized format of fresh fruits and vegetables standards; clarification in the title and scope and that the standards applies to fresh leaves
- CCAFRICA23 agreed to the Title; Scope (Section 1); Description (Section 2); Provisions concerning tolerances (Section 4); Packaging (Section 5.1); Contaminants (Section 7); and Food Hygiene (Section 8) sections of the draft standard.
- Minimum Requirements: CCAFRICA23 agreed to further clarify the requirement for fresh appearance by specifying a minimum water content of 60%. Consequently, Section 3.3 on “leaves freshness” was deleted as it was considered a repetition of what was already specified in the scope that the

standard applies to fresh whole and sliced leaves and that the parameter on “leaves freshness” was subjective and difficult to implement in both regulatory and commercial environments.

- Name of produce: CCAFRICA23 agreed that examples of local names for *Gnetum spp.* leaves be included in a footnote for ease of reference; consequentially Annex II (local names of *Gnetum spp.*) was deleted from the draft standard.
 - Non-retail containers: CCAFRICA23 agreed to further align the section on non-retail containers with similar provisions in the standards for fresh fruits and vegetables; and in particular the following subsections: 6.2.1 Identification; 6.2.2 Nature of produce; 6.2.3 Origin of produce; and 6.2.4 Commercial identification. With this alignment, Section 9 was considered a duplication and was consequently deleted.
 - Following discussion, the committee agreed to:
 - Forward the proposed draft revision for final adoption at Step 8, and
 - Forward the draft provisions for labelling to CCFL for endorsement
- **U.S. Position**
- The United States supports final adoption.

➤ **Codex Committee on Fresh Fruits and Vegetables (CCFFV)**

Proposed Draft Standard for Kiwifruit [Step 8]

Background:

- The 39th CAC (2016) approved the development of the *Standard for Kiwifruit* submitted by the 18th CCFFV (2015). The 21st CCFFV (2019) resolved remaining issues on the tolerances for decay in Extra Class and agreed on a 0.5% tolerance for decay. The standard was adopted with this tolerance with reservations by the United States, Canada, Costa Rica, Chile and Jamaica.
- The United States expressed a reservation based on longstanding trade practices, noting further that a tolerance of 1.0% for decay has been applied to the equivalent class/grade in its domestic standard and in trade for more than 36 years, and observing that fractional tolerances when applied by count are logistically and statistically difficult to apply as they could result in a fraction of a fruit (e.g., 0.5% of 100 fruits = ½ fruit). When a fruit is decayed, typically the entire fruit is rejected.

- **U.S. Position**

- The United States supports adoption.
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Proposed Draft Standard for Garlic [Step 8]

Background:

- The 37th CAC (July 2014) approved new work to develop a Codex standard for garlic. At the 19th (2016) and 20th CCFFV (2017), there was consensus on the standard except for the inclusion of smoked garlic.
- CCFFV20 (2017) re-established the working group led by Mexico to continue developing the standard in preparation for the 21st CCFFV (2019) session.
- At CCFFV21 (2019), the European Union member countries withdrew their previous proposal to include smoked garlic in the standard for fresh produce, which the United States and others had opposed in the past, clearing the path for CCFFV to advance this standard to Step 8.

- **U.S. Position**

The United States supports adoption.

Proposed Draft Standard for Ware Potatoes [Step 8]

Background:

- The 37th CAC (July 2014) approved new work to develop a Codex standard for ware potatoes. India chaired this work, with France as co- chair.
- CCFFV21 (2019) focused discussion on (i) classification/grades, and (ii) quality tolerances. Costa Rica and Paraguay notably objected to allowances for soil in all classes, citing the threat of disease transmission. CCFFV 2019 reached consensus on setting tolerances for soil at 0.25% by weight in Extra Class and 0.50% percent by weight in Classes I and II, with a footnote acknowledging the applicable plant protection rules applied by governments consistent with the International Plant Protection Convention (IPPC).

- **U.S. Position**

- The United States supports adoption.
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Proposed Draft Standard for Yams [Step 5/8]

Background:

- The CAC 41th Session (2018) approved new work on yams submitted by CCFFV20 (2017). Costa Rica chaired, and Ghana co-chaired, the electronic working group on this standard.
- CCFFV21 (2019) reached agreement on the provisions concerning sizing and quality tolerances and advanced this standard to the CAC for final adoption at Step 5/8.

○ ***U.S. Position***

- The United States supports adoption.
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➤ **Codex Committee on Food Hygiene**

Proposed Draft Code of Practice on Food Allergen Management for Food Business Operators [Step 8]

Background:

- CCFH49 (2017) established an EWG to develop a Code of Practice (CoP) on food allergen management for food business operators, with Australia as Chair and the United Kingdom and the United States as Co-Chairs. CAC41(2018) approved this new work. The EWG prepared a draft CoP that was circulated by the Secretariat for country comments prior to CCFH50 (2018).
- CCFH50 considered a revised proposal in Conference Room Document 4 (CRD4) that addressed country comments received prior to CCFH50. The Committee agreed to seek input from the Codex Committee on Food Labeling (CCFL) with respect to precautionary allergen labeling, including the definition, and put relevant statements in square brackets pending CCFL input. The Committee also agreed to submit food labeling provisions to CCFL for endorsement. In addition, the Committee agreed to seek advice from the Food and Agriculture Organization and World Health Organization (FAO/WHO) (and developed Terms of Reference) related to thresholds and risk assessment to support decisions for allergen management such as use of precautionary allergen labeling and validation of cleaning procedures between foods with different allergen profiles.
- CCFH50 forwarded the proposed draft code for adoption by CAC42 (2019) at Step 5, allowing for another round of comment and review by CCFH.

- CCFL45 (May 2019) agreed to take on new work to review and clarify the provisions relevant to allergen labelling in the *General Standard for Labelling of Pre-Packaged Foods* (CXS 1-1985) (GSLPF) and develop guidance on precautionary, or advisory, allergen labelling. CCFL45 also requested scientific advice from FAO/WHO relating to the list of foods in Section 4.2.1.4 of the GSLPF relevant to allergen labelling with respect to criteria for assessing additions and exclusions from the list and whether there should be additions or deletions.
 - CCFL45 responded to CCFH that it was not in a position to provide a reply on the appropriateness of the use of a precautionary allergen labelling statement and definition at this time and that CCFL might be updating the list of foods and ingredients in 4.2.1.4 of GSLPF based on scientific advice from FAO/WHO. In the meantime, CCFH should use the list in 4.2.1.4 of GSLPF.
 - CAC42 (2019) adopted the draft *Code of Practice on Food Allergen Management for Food Business Operators* at Step 5 and agreed to the new work by CCFL.
 - Because the CoP contains a lot of useful information on managing food allergens, at CCFH51 (2019) the United States, Australia, and the United Kingdom proposed revisions in a CRD to assist in progressing the document to Step 8 (final adoption), noting that the CoP could be revised in the future once FAO/WHO has completed the requested work/scientific advice and CCFL has completed its work on precautionary allergen labelling and updating the list of foods and ingredients that cause hypersensitivity in Section 4.2.1.4 of the GSLPF.
 - The Committee considered the revised draft CoP, which included deletion of text related to precautionary allergen labelling (including the definition) throughout and changes related to comments received. CCFH51 made revisions to the CoP and agreed to forward it for final adoption by CAC43 at Step 8.
- **U.S. Position:**
- The United States supports final adoption at Step 8 of the Draft *Code of Practice on Food Allergen Management for Food Business Operators*.

Proposed Draft Revision of the General Principles of Food Hygiene [Step 5/8]

Background:

- CCFH47 (2015) agreed to start new work on the revision of the *General Principles of Food Hygiene* (GPFH) (CXC 1-1969) and its Hazard Analysis and Critical Control Point (HACCP) annex. An EWG, chaired by France and co-

chaired by Chile, Ghana, India and the United States, began the revision and a draft was considered at CCFH48 (2016). The United Kingdom took over as Chair of an EWG established at CCFH48, with the other countries remaining as Co-Chairs, to continue the revision.

- The work was elaborated through multiple EWGs, meetings of the co-chairs, physical Working Groups (PWGs) and plenary sessions at CCFH49 (2017), CCFH50 (2018), and CCFH51 (2019). A number of complex issues were addressed as the document progressed, including the structure of the document (an Introduction and two “chapters,” on Good Hygiene Practices (GHPs) and HACCP), whether all food businesses should conduct a hazard analysis (food business operators must be aware of the hazards but this can come from guidance developed by others), the concept of control measures at places other than critical control points (CCPs) (the document highlights that some GHPs may warrant additional attention (e.g., monitoring, verification, and records) because of their impact on the safety of the food), how to address validation of control measures and other aspects of a HACCP plan. Several diagrams were also added.
- Following PWGs prior to CCFH51 and in-session, plus extensive discussion in plenary, the Committee agreed to forward the revised *General Principles of Food Hygiene* to the CAC for final adoption at Step 5/8. The Committee also decided that a decision tree on determining CCPs could be elaborated separately and added at a later time.

○ **U.S. Position:**

- The United States participated in all working groups as one of the co-chairs and commented extensively on all drafts. We worked with a number of delegations at CCFH51 to address their concerns and agreed to a number of compromises to facilitate adoption of the document.
- The United States supports the accelerated adoption at Step 5/8 of the revised *General Principles of Food Hygiene*, but we would like to request a technical amendment to delete “a drop in temperature or” that follows the “e.g.,” in the parenthetical statement in the second sentence in paragraph 167.

167. Monitoring procedures for CCPs should be capable of timely detection of a deviation from the critical limit to allow isolation of the affected products. The method and frequency of monitoring should take into account the nature of the deviation (e.g., a drop-in temperature or a broken sieve, rapid drop in temperature during pasteurization, or a gradual increase in temperature in cold storage). Where possible, monitoring of CCPs should be continuous. Monitoring of measurable critical limits such as processing time and temperature can often be monitored

continuously. Other measurable critical limits such as moisture level and preservative concentration cannot be monitored continuously. Critical limits that are observable, such as a pump setting or applying the correct label with appropriate allergen information are rarely monitored continuously. If monitoring is not continuous, then the frequency of monitoring should be sufficient to ensure to the extent possible the critical limit has been met and limit the amount of product impacted by a deviation. Physical and chemical measurements are usually preferred to microbiological testing because physical and chemical tests can be done rapidly and can often indicate the control of microbial hazards associated with the product and/or the process

Rationale: It is confusing to have two examples that are essentially the same (“a drop in temperature” and “rapid drop in temperature during pasteurization”). When the International Organization for Standardization (ISO) delegate proposed the parenthetical statement, he was using examples to contrast two situations – he was contrasting a “temporary” deviation (“a drop in temperature”) vs a “permanent one” (“a broken sieve”). The Committee felt the “temporary/permanent construct” would be confusing and require more explanation, so we dropped that part. Now we have as examples both “a drop in temperature” and “rapid drop in temperature during pasteurization.” We think this is likely to cause confusion. The best way to fix this is to delete “a drop in temperature or.”

➤ **FAO/WHO Coordinating Committee for Near East (CCNE)**

Draft Regional Standard for Mixed Zaatar [Step 8]

Background

- At CCNE10 (2019) Lebanon, as Chair of the In-Session Working Group (WG), introduced its report (CRD7) noting that the WG had addressed comments received and made some structural changes to improve clarity, and further indicated that there was consensus among those that had attended. CCNE10 agreed to base its discussions on the revised draft standard as presented in CRD7.
- CCNE10 considered the revised draft standard section by section, noted comments, made editorial corrections and amendments for purposes of clarity, and took the following additional decisions.
- **Scope:** Agreed to delete reference to the use of mixed zaatar in food preparations and inclusion of country specific examples as its use can vary from country to country.

- **Description**
 - 2.1 Definition: Agreed to include “dried” in the titles of Sections 2.1.2 and 2.1.3 and in the definitions of raw zaatar and raw broadleaf zaatar, for consistency with the inclusion of “dried” in the definition for mixed zaatar.
 - 2.2 Classification: Renamed the different classes of mixed zaatar as Grade 1 (premium), Grade 2 (extra) and Grade 3 (regular) in order to provide a classification that was unambiguous, easily communicated and understood, and made consequential changes in the remainder of the standard. Revised the description of Grade 3 mixed zaatar to make reference to the optional ingredients outlined in Section 3.1.2 for clarity and consistency.
 - Following the reduction of the maximum level of salt by the WG, CCNE10 noted that the level of 4% was based on specifications by the main mixed zaatar producing countries in the region and that salt was an ingredient contributing to the taste and texture of the product. Therefore, a technological justification was not required.
 - Food Additives: The Committee reinserted a sentence to clarify that food additives were not permitted in Grade 1 and 2 mixed zaatar and confirmed that citric acid was the only food additive permitted in Grade 3 mixed zaatar.
 - Hygiene and Methods of Analysis: The Committee agreed to include a specific reference to the *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015) and to include the details of the methods of analysis including the method principle and type, noting that when the methods were endorsed by the Codex Committee on Methods of Analysis and Sampling (CCMAS) and the standard was adopted by CAC, the listing of methods of analysis would be removed and included in the *General Standard for the Labelling of Prepackaged Foods* CXS 234-1999, with the appropriate cross reference remaining in the standard. As the template for sampling plans was still under development by CCMAS, Section 8.2 could not be developed.
 - Following discussion, the Committee:
 - agreed to forward the proposed draft regional standard for mixed zaatar for final adoption at Step 8,
 - noted that the food additive, labelling and methods of analysis provisions would be forwarded to the Codex Committee on Food Additives (CCFA), Codex Committee on Food Labeling (CCFL) and CCMAS respectively for endorsement; and
 - requested the EWG on alignment of food additive provisions in CCNE regional standards with the General Standard for Food Additives

(GSFA) to also undertake the alignment of the standard for mixed zaatar after its adoption.

- **U.S. Position**

- The United States supports final adoption at Step 8.
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➤ **Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)**

Provisions for Xanthan Gum (INS415) and Pectins (INS 440) (CXS 72-1981)

Background:

- At CCNFSDU37 (2015), the Committee agreed to cease using a working list of additives and discussed the future work to align CCNFSDU commodity standards with Codex *General Standard for Food Additives* (GSFA) (CXS 192-1995). The Codex Secretariat informed the Committee of the procedures for entry of new substances and/or revision of adopted food additives provisions in the GSFA and discussed establishing a priority list of substances for evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).
- At CCNFSDU (2016), the Electronic Working Group (EWG) chairs, the European Union and the Russian Federation, presented a framework for confirming the technological justification for food additives. The Chairs managed the EWG consultations, in which the United States participated. The Committee continued to discuss the framework at plenary and at in-session working groups.
- At CCNFSDU40 (2018), the Committee held an in-session Working Group chaired by the EU to review Annex A and Annex B of the relevant working document (i.e., CX/NFSDU 18/40/11). Significant progress was made on the Mechanism/Framework for Considering Technological Justification of Food Additives (see Annex 1 and 2 of Appendix VIII of the Committee report (REP19/NFSDU)). However, due to a lack of time, work was not completed on the framework, and the Committee was unable to appraise the technological need for xanthan gum (International Numbering System (INS) 415), pectin (INS 440), and gellan gum (INS 418) in infant formula. The Committee agreed to establish a PWG to meet immediately prior to CCNFSDU41, chaired by the European Union and co-chaired by the Russian Federation, working in English, French and Spanish, to further consider remaining questions and appraise the technological need for the proposed use of xanthan gum (INS 415), pectin (INS 440), and gellan gum (INS 418) taking into account the information submitted by the applicant (See CX/NFSDU 18/40/11, Annex D).
- At CCNFSDU41 (2019), the Committee completed its work on establishing a framework for assessing the technological need for food additives and the

framework is intended to be published on the Codex website as an information document. Further, the Committee recommended that the Commission (CAC43) adopt xanthan gum (INS 415) and pectins (INS 440) as thickeners in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981). In addition, the Committee informed CCFA of its decisions and requested CCFA to include xanthan gum (INS 415) and pectins (INS 440) in Food Category 13.1.3 (Formulae for special medical purposes for infants) of the *General Standard for Food Additives* (GSFA) (CXS 192-1995).

- Lastly, the Committee agreed to use the framework to consider the technological justification of other additives in infant formula and established an EWG to collect information from applicants on the following additives: low acyl clarified gellan gum, ascorbyl palmitate (INS 304); mixed tocopherol concentrates (INS 307b); and phosphates (INS 339(i), 339(ii), and 339(iii) and INS 340(i), 340(ii), and 340(iii)).

○ **U.S. Position**

- The United States supports adoption of the provisions for xanthan gum (INS 415) and pectins (INS 440) as thickeners in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981)

Part 2:

Standards and related texts held at Step 8 by the Commission

Draft MRLs for Bovine Somatotropin (BST) (ALINORM 95/31, Appendix II)

Held at Step 8 by CAC23 (ALINORM 03/41, para. 34)

- The CAC32 (2009) had an extensive discussion regarding the standards for rBST, currently held at Step 8, short of final adoption.
- The CAC35 (2012) requested the Joint FAO/WHO Expert Committee on Food Additives (JECFA) to address specific questions regarding rBST and any potential new information available since the last evaluation. The CAC further asked CCRVDF to provide a recommendation following receipt of the JECFA evaluation.
- The CAC36 (2013) noted that rBST would be considered at the next Commission meeting following completion of the JECFA evaluation.
- The 78th JECFA (2013) evaluated rBST and the specific questions posed to it by CAC35 (2012). The JECFA reaffirmed its previous evaluation and the recommendation of MRL “not specified” for residues of the somatotropins in food.

(Because of the wide margin of safety, it was not necessary to establish a numerical limit as an MRL.)

- CCRVDF22 (2015) could not reach consensus on a recommendation for the Commission but agreed that JECFA had addressed all of the questions posed to it by the CAC. There were different opinions regarding the JECFA replies. As no agreement had been reached, a synopsis of the Committee discussion would be forwarded to the CAC38 (2015), but no recommendation would be made.
 - There was extensive discussion at the CAC38 (2015), but, despite the clear conclusions of the independent expert review by JECFA and overwhelming scientific evidence, The CAC was unable to come to a conclusion and agreed to continue to hold the standard at Step 8.
 - It is not anticipated that the issue will be raised or discussed at CAC43.
- **U.S. Position:**
- The United States supports the evaluation of the 78th JECFA and the final adoption of the MRLs for rBST.

Agenda Item 7:

Adoption of Codex Texts at Step 5 (allowing for another round of comment and consideration by the relevant committee)

➤ FAO/WHO Coordinating Committee for Africa (CCAFRICA)

Proposed Draft Standard for Dried Meat

Background

- At CCAFRICA23 (2019), Botswana, Chair of the EWG, introduced the agenda item, and gave a summary of the EWG report as well as the key areas covered by the proposed draft standard. Botswana further informed CCAFRICA23 that an in-session working group had considered the proposed draft standard, resolved some of the outstanding issues, and made recommendations on a number of sections in the standard, taking into account the recommendations of the 71st Executive Committee of the Codex Alimentarius Commission (CCEXEC71, 2016)
- The updated draft regional standard addressed all the concerns that the United States had previously expressed, including limiting the regional standard to those

products which were predominantly in intra-regional African trade and excluding those products that were in international trade beyond the region.

- Following discussion, the Committee agreed to:
 - forward the proposed draft revision for adoption at Step 5, and
 - forward the provisions for labelling and methods of analysis to CCFL and CCMAS respectively for endorsement; and
 - establish an EWG, chaired by Botswana and co-chaired by Kenya and Morocco, working in English and French, to consider the provisions in square brackets, the comments received at Step 5 and the discussions at the current session, and to prepare a revised draft standard for circulation for comments and consideration at the next session.

- ***U.S. Position***

- The United States supports adoption by CAC43 at Step 5.
-

➤ **FAO/WHO Coordinating Committee for North America and South West Pacific region (CCNASWP)**

Proposed draft Regional Standard for Fermented Noni Juice

Background:

- At the 12TH Session (2012) of CCNASWP, Tonga, as Chair of the EWG on Noni, introduced the discussion paper on Noni and recalled that the original proposal for the development of a standard for Noni was first tabled at the 9th CCNASWP in 2006.
- Tonga emphasized the importance of developing a standard for Noni since it could become a potential trade commodity for the Pacific Island Countries (PICs).
- The United States, along with other delegations, indicated that there was still a need to better clarify the nature, scope, safety, and intended use of Noni. In addition, the United States expressed concern as to its safety, referring to a French study that discouraged consuming over 30 ml/day of Noni juice; certain consumers in the Pacific Island countries (PICs) exceeded 500 ml/day. Tonga clarified that the advice was intended for European consumers, whereas in the PICs, consumption could be higher due to their knowledge of long-term safe use of Noni products.

- The Committee agreed to establish an EWG, to be led by Tonga with the assistance of Australia and Canada, to start new work on the development of a regional standard but with the scope to focus on fermented noni juices.
- The draft Noni standard has gone through a number of revisions and was returned for redrafting at both the 13th (2014) and 14th (2016) CCNASWP Sessions.
- At the 14th Session, the Committee agreed to reconvene the electronic Working Group (EWG), led by Tonga, to redraft the proposed draft Regional Standard for Fermented Noni Juice, taking into account the outstanding issues surrounding the scope, fermentation, methods of analysis, contaminants, especially the safe intake level of scopoletin, and all written comments submitted at CCNASWP14.
- The Committee also agreed to inform CCCF on the status of development of the standard and urged CCNASWP members to provide data on the safety/toxicity of scopoletin for review by JECFA (toxicity, occurrence and consumption data).
- Although the United States originally requested that scopoletin be added to the JECFA additives priority list, it has proven difficult for the Pacific Island countries and others to provide data for JECFA to review. CCCF has asked CCNASWP if the Committee wished to retain scopoletin on the JECFA priority list.
- CCNASWP15 (2019) agreed to:
 - forward the proposed draft regional standard for fermented noni fruit juice to CAC43 for adoption at Step 5;
 - to forward the draft provisions for Food Additives, Labelling and Methods of Analysis and Sampling to CCFA, CCFL and CCMAS, respectively, for endorsement;
 - Request JECFA to retain scopoletin on the priority list and to call upon Member countries to generate and submit data to support the conduct of the safety evaluation; and
 - Convene an EWG, to be chaired by Tonga and co-chaired by Samoa and working in English only, to further advance the draft regional standard, taking into account the discussions at CCNASWP15, for consideration at CCNASWP16.

○ ***U.S. Position:***

- The United States, in an effort to support the work of the region, supports advancement of the draft standard to Step 5; however there are still a number of issues that should be addressed (see below), as described in the U.S. response to the recent circular letter (CL).
- The United States believes that the name “Fermented Noni Juice” and “Fermented Noni Fruit Juice,” which seem to have been used interchangeably, are not exactly the same. The United States supports reverting to the earlier

name: “Fermented Noni Juice” wherever the name appears, since the typical naming convention for juices does not include the word “fruit” or “vegetable.” If beverages are named as proposed, there is the question of whether consumers will think the product is a fruit juice containing other fruits in addition to fermented noni juice.

- Noni does not appear to be something that consumers are accustomed to eating as a fruit in the United States. However, the part of the tree typically used for juice is botanically a fruit.
 - U.S. reviewers did not find any evidence of products sold as noni fruit juice in the United States. There were not many noni juice labels available for review. Most products were positioned as dietary supplements.
 - In addition, Since Annex C has been removed, the United States proposed adding the following language in bold to the second sentence in Section 2.3: “The resultant 100% fermented noni juice is pasteurized or otherwise treated **with validated processing methods (e.g., High Pressure Processing)** to eliminate pathogens of public health significance.”
-

Proposed Draft Regional Standard for Kava as a Beverage When Mixed with Cold Water

Background:

- The proposal for a draft regional standard for kava came up once again for consideration at 14th Session (2016) of CCNASWP.
- Discussion at CCNASWP14 highlighted the fact that New Zealand and Australia have a joint Australian/ New Zealand food code standard for kava, which makes explicit reference to cold water extraction.
- The Committee agreed to revise the project document for new work on the basis of the discussion, for submission to CCEXEC73 (2017), and that the scope of the standard would explicitly exclude the use of kava as an ingredient in food.
- The Committee also agreed that, subject to approval of the new work by CAC40 (2017), a proposed draft regional standard for kava as a beverage when mixed with cold water would be prepared, for circulation, comment and consideration at CCNASWP15 (2019).
- CAC40 approved the new work, and the document was has gone through several rounds of comment.
- At CCNASWP15 the document was revised extensively, and the Committee recommended adoption at Step 5, with the possibility of the Regional Coordinator then proposing accelerated adoption at Step 5/8 (final adoption) at CAC43 (2020) if consensus was reached over the course of the months between the two meetings, permitting countries to fully consider the changes.

- CCNASWP members continue to express strong support for the development of a regional standard for kava as this is one of the main commodities in trade in the Pacific Island region.
 - ***U.S. Position:***
 - The United States does not support accelerated adoption of this draft standard due to safety concerns about the consumption of kava products for use as a beverage when mixed with water, and about compounds present in kava, based upon the most recent scientific studies.
 - U.S. comments on the recent CL recommended that an updated safety assessment be conducted based on peer-reviewed scientific articles, preferably involving more than one author, and provided a partial list of relevant studies for consideration. These references are not meant to represent a complete assessment of the safety of kava; they are examples of studies that point to safety concerns.
-

➤ **Codex Committee on Food Hygiene (CCFH)**

Proposed Draft Guidance for the Management of Biological Foodborne Outbreaks

Background:

- CCFH49 (2017) agreed to start new work on a Guideline for the Management of (Micro)biological Foodborne Crises/Outbreaks and to establish an EWG co-chaired by the European Union (EU), Chile and Denmark to prepare the proposed draft guidelines for consideration at CCFH50. CAC41(2018) approved the new work.
- CCFH50 (2018) agreed to limit the scope of the document to biological foodborne outbreaks, and it was returned to an EWG to revise based on the comments submitted.
- The United States participated in the EWG and suggested numerous revisions, many of which were taken into account in the revision circulated for consideration at CCFH51(2019).
- The United States had questioned the purpose of and need for a “rapid risk assessment” and when it would be used; a template provided in the revision only added to the confusion, as it seemed to be a compilation of information on the status of an ongoing outbreak.
- Another concern was the inclusion of references to WHO documents as “supplementary texts,” in light of guidance from the Executive Committee on

avoiding references to external documents that were not developed by Codex. Moreover, the inclusion of the information needed from the FAO/WHO documents in the text removed the need to refer to the FAO/WHO documents.

- A Conference Room Document (CRD) prepared for CCFH51 by the EWG chairs took submitted comments into account and deleted the references to FAO/WHO documents, since relevant information from these references was incorporated into the text. The confusion about a rapid risk assessment compared to an outbreak assessment was addressed by separating the terms and clarifying the differences between them. Other changes were made to address concerns raised at the meeting.
- The Committee agreed to forward the proposed draft guidance to CAC43 for adoption at Step 5 and to establish a physical working group in conjunction with the next session to address submitted comments.

○ ***U.S. Position:***

- The United States supports the adoption of the Draft Guidance for the Management of Biological Foodborne Outbreaks at Step 5, as our significant concerns have been addressed.

➤ **Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)**

Standard for Follow-up Formula – Section B: Proposed draft Scope, Description and Labelling for Follow-up Formula for Young Children (CXS 156-1987)

Background:

- At CCNFSDU39 (2017), the Committee agreed to (1) work toward completion of product definitions and labeling requirements for follow-up formula for older infants and the product for young children, (2) consider options for the structure of the standard (including whether there should be two separate standards or a single standard covering products for both age groups), and (3) develop proposals for the scope sections for older infants and young children.
- CCEXEC75 (2018) expressed its expectation that CCNFSDU would continue at its next session to complete the other elements, including scope, definitions and labeling, of the Standard for Follow-up Formula.
- At CCNFSDU40 (2018), the Committee agreed to defer discussion on the product definition and labeling of [product] for young children, the structure of the standard(s), and preamble(s) to the next session.

- At CCFNSDU41 (2019), the Committee agreed to forward the proposed draft scope, definition, and labeling sections for the [name of product] for young children to the Commission (CAC43, 2020) for adoption at Step 5, which would allow for another round of comments and review by the CCFNSDU at its next session. The Committee also agreed to forward the labeling provisions to CCFL for endorsement. The draft standard is silent on the issue of whether the product for young children may be considered breast milk substitutes (BMS), but includes a footnote noting that some countries regulate them as BMS. During plenary, the United States registered a reservation regarding the footnote which is reflected in the CCFNSDU41 meeting report (para. 62).

○ **U.S. Position:**

- As a general matter, the United States supports the proposed draft scope, definition and labelling section for adoption at Step 5 by CAC43. However, the United States may reiterate its reservation regarding the footnote in Paragraph 2.2.1 for the product definition of “Drink/product for young children with added nutrients” or “Drink for young children.”

[This is consistent with the U.S. response to [CL 2019/113](#) , as noted in [CX/CAC 20/43/7](#) page 14.]

Guideline for Ready-to-Use Therapeutic Foods (RUTF)

Background:

- At CCFNSDU36 (2014), the United Nations Children’s Fund (UNICEF) presented a discussion paper and recommended that CCFNSDU consider the development of a Standard for Ready to Use Foods. UNICEF was asked by CCFNSDU to prepare a revised discussion paper and project document, with the support of Senegal, for CCFNSDU37.
- At CCFNSDU37 (2015), the Representative from UNICEF presented a discussion paper for the development of a Guideline for use in the management of severe acute malnutrition. The Committee agreed to establish an Electronic Working Group (EWG), led by South Africa and co-chaired by Senegal and Uganda, working in English and French, to develop the proposed guideline for consideration at CCFNSDU38 (2016).
- At CCFNSDU38 (2016), CCFNSDU39 (2017), and CCFNSDU40 (2018), the Committee agreed on the following sections of the guideline: outline, purpose, scope, description, raw materials and ingredients. Sections regarding recommendations on the preamble, food additives, and quality of protein remained to be discussed during CCFNSDU41 (2019).

- At CCNFSDU41 (2019), the Committee completed most of its work and agreed to advance the RUTF guidelines for adoption at Step 5 by CAC43 (2020). Further, the Committee agreed to forward provisions for labeling to CCFL for endorsement, and to forward the food additives section to CCFA for endorsement.
 - **U.S. Position:**
 - The United States supports the adoption of these Guidelines at Step 5.
-

➤ **Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR)**

Draft Revised Code of Practice to Contain and Minimize Foodborne Antimicrobial Resistance

Background:

- Electronic and physical working groups chaired by the United States further developed the Proposed Draft Revision of the Code of Practice to Minimize and Contain Antimicrobial Resistance (CAC/RCP 61-2005) prior to the 7th Session of the Codex *ad hoc* Intergovernmental Task Force on Antimicrobial Resistance (TFAMR7) (2019).
- TFAMR7 came to consensus on the introduction, scope, definitions, general principles, and roles and responsibilities of various actors across the food chain in minimizing foodborne antimicrobial resistance risk.
- The TFAMR7 discussed the term, “medically important” extensively and came to consensus that the revised CAC/RCP 61-2005 should apply to medically important antimicrobials, that is, those important to human therapeutic use, rather than all antimicrobial agents.
- The only bracketed text remaining in the document includes a definition for the term “therapeutic use,” an accompanying principle specifying that such uses should be limited to those uses addressing disease, and reference to the term under paragraph 54.
- TFAMR07 agreed to:
 - forward the proposed draft revision of the *Code of Practice to Contain and Minimize Foodborne Antimicrobial Resistance* (CXC 61-2005) to CAC43 for adoption at Step 5; and
 - establish an electronic working group, chaired by the United States of America and co-chaired by Chile, China, Kenya and the United Kingdom,

working in English only, to address the outstanding issues in square brackets and report back to the next session of TFAMR.

- ***U.S. Position***
 - The United States supports adoption at Step 5.

Agenda Item 8: Revocation of Codex texts

➤ **FAO/WHO Coordinating Committee for Asia (CCASIA)**

Provisions for monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the Regional Standards for Soybean Paste (CXS 298R-2009) and Chilli Sauce (CXS 306R-2011)

Background:

- CCASIA21 (2019) agreed with the recommendations of CCFA50 (2018) to revoke the provisions for monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the Regional Standards for Soybean Paste (CXS 298R-2009) and Chilli Sauce (CXS 306R-2011) (Appendix II).
- ***U.S. Position:***
 - The U.S. supports revocation of these provisions.

Agenda Item 9: Proposals for New Work

➤ **FAO/WHO Coordinating Committee for Africa (CCAFRICA)**

Proposal for new work to elaborate Guidelines for Supporting the Development of Harmonised Food Laws for the CCAFRICA Region

Background:

- Kenya, as the author of the paper, introduced the proposal prepared with the agreement of CCAFRICA, highlighting the long history of this topic within CCAFRICA, noted that the need for work in this area was never higher considering the recent ratification of the African Continental Free Trade Area (AfCFTA), and requested CCAFRICA to take on new work in this area.
- There was broad support for this proposal and recognition of its timeliness and value. However, some challenges to undertaking such work, and potentially limiting its ultimate use, were also highlighted, including: the diversity of legislative instruments and legal systems within countries in the region, the different levels of development of food safety legislation, and different implementation capacities across countries.
- The Representative of FAO, noting both the wide interest and potential difficulties, indicated that in order to reflect these challenges, the intent of the work should be to prepare a set of guidelines that would support countries in drafting or revising their national legislation relating to food and food control, thus supporting harmonization of these across the continent.
- Given the general support for the new work proposal, CCAFRICA23 reviewed the project document.
- Following discussion, the Committee agreed to:
 - start new work on a set of guidelines that would support countries in drafting or revising their national legislation relating to food and food control;
 - request Kenya to revise the project document in line with the discussion and to submit revised project document to CAC43 for approval as new work; and
 - establish an EWG, chaired by Kenya and co-chaired by Senegal and Morocco, working in English and French, to prepare, subject to the approval of the Commission, the proposed draft guidelines for circulation for comments and consideration at CCAFRICA24.

○ **U.S. Position**

- The United States supports this new work.

➤ **FAO/WHO Coordinating Committee for Asia (CCASIA)**

Proposal for the Development of a Regional Standard for Soybean Products Fermented with Bacillus Species

Background:

- Japan submitted this new work proposal at CCASIA 20 (2016) and CCASIA agreed to broaden the scope of the new work proposal from the single commodity “Natto” to “soybean products fermented with the bacterium *Bacillus subtilis*.” CCASIA supported the new work and agreed that Japan would lead an electronic working group to develop a draft standard. This product is currently produced in China, Japan, Korea, Thailand, Nepal and India.
- **U.S. Position:**
- The United States is neutral regarding the decision to approve this new work proposal. The United States does not currently have standards of identity for this product. CCASIA is in the best position to do this work.
-

Proposal for the Development of a Regional Standard for Quick Frozen Dumpling

Background:

- The People’s Republic of China submitted a new work proposal on the development of a regional standard for quick frozen dumpling (*Jiaozi*) at CCASIA20 (2016). The proposal called for CCASIA to develop a harmonized standard including the specifications and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including packaging and transportation. There are various types of quick-frozen dumplings traded internationally, and different types of quick-frozen dumplings exist in different countries. The proposal notes that markets include China, Japan, Korea, Germany, France, Italy, Ukraine, United States, Vietnam, Nepal, Bhutan, Russia, and India.
- At CCASIA21 (2019) China presented a revised discussion paper/project document (CRD13) based on comments. The main amendments related to the removal of *Jiaozi* from the product name, the extension of the product definition to include dough made from rice flour, and the inclusion additional ingredients that could be used as filling.
- As presented in Appendix VI of the CCASIA report (REP20/ASIA), the product definition in the project document includes the following:

Quick frozen dumpling is a type of food consisting of a piece of dough, which is made of flour, etc., with a filling of meat, seafood, eggs, nuts, vegetables, etc. (whose proportion should exceed a certain percent of the total weight of dumpling) completely wrapped into a thin piece of dough; the finished dumplings product should be quick-frozen.

- There was general support for the work among CCASIA members; one member noted that the standard should ensure inclusivity.

- ***U.S. Position:***

- The United States can remain neutral regarding the decision to approve this new work proposal. The United States does not currently have standards of identity for these products.
-

Proposal for the Development of a Regional Standard for Cooked Rice Wrapped in Plant Leaves

Background:

- CCASIA20 (2016) proposed new work on the regional standard for cooked rice wrapped in plant leaves. The proposal called for development of a harmonized regional standard for this product to promote greater regional and international trade.
- At CCASIA21 (2019), after some debate on the name, product definition, and scope, CCASIA came to agreement to forward the project document to CAC43 for approval as new work and established an EWG chaired by China, subject to the approval of the new work by the CAC. The agreed product definition in the project document (Appendix VII to REP20/ASIA) includes:

The product is made of glutinous or other rice as the main raw material with or without adding ingredients such as beans, nuts, meat, poultry and eggs and their products as the fillings, whose proportion is generally not more than 40% of the total weight of the product. It is completely wrapped and molded with indocalamus leaves, reed leaves, banana leaves, lotus leaves etc., tied with cotton threads, etc. and steamed and cooked to ensure the inherent flavour and texture of the product. After steaming and cooking, vacuum packaging or quick freezing or other methods are adopted to preserve the product at normal temperature or low temperature respectively.

- This product can be found in markets in Indonesia, Malaysia, China, Japan, Viet Nam, Philippines and Thailand.

○ **U.S. Position:**

- The United States is neutral regarding the decision to approve this new work proposal. The United States does not currently have standards of identity for this product.

➤ **Codex Committee on Food Hygiene (CCFH)**

Proposal for New Work on Development of Guidelines for the Safe Use and Reuse of Water in Food Production

Background:

- At CCFH48 (2016), the Committee noted the importance of water quality in food production and processing and requested FAO and WHO to provide guidance for those scenarios where the use of “clean water” was indicated in Codex texts, in particular for irrigation water and clean seawater, and on the safe reuse of processing water.
- FAO/WHO convened two Expert Meetings (June 2017 and May 2018) that have proposed using a concept of “fit for purpose” (rather than specifying “potable” or “clean” water) in determining the required quality of water for use and reuse purposes at various steps in food production and processing. Model decision trees were constructed for fresh produce, fishery products and water reuse scenarios, acknowledging that an assessment of the health risks of the food at consumption was critically important in the process.
- FAO/WHO identified a number of challenges in applying a risk-based approach, including criteria for the microbiological quality of safe water used in food production and processing, understanding the behavior and the persistence of microbial hazards introduced via water, and the availability of qualitative and quantitative data for use in risk assessments.
- CCFH50 (2018) noted the need for a discussion paper on principles for the safe use of water in food processing to progress this work. Honduras offered to prepare a discussion paper on this subject for consideration by CCFH51(2019), with the support of Chile, EU, India and Denmark.
- The discussion paper and a project document were considered by CCFH51, which agreed to establish an EWG, chaired by Honduras and co-chaired by Chile, Denmark, EU and India, to prepare, subject to approval of the Commission, the proposed draft guidelines for consideration at the next session of CCFH.

- **U.S. Position:**
 - The United States supports this new work proposal since guidance on determining safe use of water in food production is an important area for CCFH to address.
-

Agenda Item 10: Discontinuation of Work

➤ **FAO/WHO Coordinating Committee for Near East (CCNE)**

Draft Regional Standard for Labneh

Background:

At CCNE10 (2019) the Codex Secretariat recalled that CCNE8 (2015) agreed to retain the proposed draft Regional Standard for Labneh awaiting the advice of CAC on the possible amendment of the Standard for Fermented Milks (CXS 243-2003) and that it was further agreed that Lebanon, with the assistance of interested members from the region, would continue to work on the technical provisions specific to labneh. The Secretariat explained that CXS 243-2003 included labneh as an example and that a technical justification regarding removal of the reference to the product in that standard was still pending. As a result, the draft standard had remained frozen at Step 4 for four years.

- Lebanon explained that they were still investigating whether the provisions for sorbic acid, proportion of powdered milk and related microbiological specifications in CXS 243-2003 were appropriate for labneh.
 - Members noted that labneh as a fermented milk product was covered by the existing related standard (CXS 243-2003) and did not consider it necessary to develop a separate standard.
 - Following discussion, the Committee agreed to discontinue the work on a draft regional standard for labneh, noting that the Committee could consider future work on labneh should there be enough interest by members and a new work proposal presented.
- **U.S. Position**
 - The United States supports discontinuation of this work.

➤ **Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)**

Claim for “Free” of Trans Fatty Acids (TFA)

Background:

- CCFL41 (2013) requested that CCNFSDU establish conditions for “free” of *trans* fat claims to be included in the *Guidelines for Use of Nutrition and Health Claims* (CXG 23-1997). At the same time, CCFL also sought advice from the Codex Committee on Methods of Analysis and Sampling (CCMAS) concerning a method of analysis for TFAs.
- At CCNFSDU36 (2014), Canada proposed conditions for a “free” of *trans* fatty acids (TFA) claim and reported that the WHO Nutrition Guidance Advisory Group (NUGAG) guidance was not yet available. Due to concerns about methodological issues, CCNFSDU agreed to defer discussion, pending receipt of the WHO NUGAG report and advice from CCMAS on whether current analytical methods can accurately and reliably detect TFAs at the proposed level of 0.1 g *trans*-fat per 100 g or per 100 ml.
- CCMAS36 (2015) pointed out that it would not be possible to establish a single level for TFA for all foods, but that CCNFSDU would have to develop separate levels for different commodities.
- At CCNFSDU37 (2015), the Committee deferred discussion on this matter until the WHO NUGAG final results became available. Meanwhile, the WHO issued the technical report “Effect of *trans*-fatty acid intake on blood lipids and lipoproteins: a systematic review and meta-regression analysis” (Brouwer, I.A., Geneva, World Health Organization, 2016) although the WHO NUGAG draft guidelines had not yet been issued.
- At CCNFSDU38 (2016), Canada presented a revised discussion paper on findings from two WHO systematic reviews on saturated fat and trans fatty acids. In the presentation, Canada noted the comments made at CCNFSDU36 (2014) and CCMAS36 (2015) that “the methods of analysis for determining TFAs should be practical and internationally accepted as well as being reliable and consistently reproducible.” Based on this, the Committee agreed to request advice from CCMAS on the three methods that could be applied to determine TFA as defined in the *Guidelines on Nutrition Labelling* (CAC/GL 2-1985) and the WHO definition, which specifies at least one double bond in the *trans* configuration at the level of 1 g per 100 g of fat. Based on the reply from CCMAS, CCNFSDU would further consider the proposed claim.
- At CCNFSDU39 (2017), the Committee discussed including a condition that products making a “TFA-free” claim also be low in saturated fat, noted that the ingredient of concern was industrially produced *trans*-fat and queried if other regulatory approaches rather than a “TFA free” claim would be more effective.

- At CCNFSDU40 (2018), the Committee agreed to suspend the discussion on the proposed draft conditions for a claim for “free” of TFAs, and Canada agreed to prepare a discussion paper on different risk management possibilities for the reduction of TFAs within the mandate of Codex for consideration at the next session.
 - At CCNFSDU41 (2019), the Committee agreed to recommend that CAC43 (2020) approve discontinuation of work on a claim for “free” of *trans*-fatty acids (TFAs).
- **U.S. Position:**
- The United States supports the discontinuation of work with regards to the claim for free of Trans Fatty Acids (TFAs).
-

Definition for Biofortification

Background:

- CAC38 (2015) approved work to develop a definition of “biofortification.”
 - Starting with CCNFSDU37 (2015), Zimbabwe and South Africa co-chaired the EWG to develop a proposed draft definition. To date, the work has considered criteria for necessary elements in a definition, a proposed definition, proposed use of the definition, and where it could reside in a Codex text.
 - CCFL45 (2019) acknowledged the tremendous work done by CCNFSDU but agreed that current labeling texts were adequate for CCFL purposes and there was no need for a definition of biofortification in the context of food labelling.
 - At CAC42 (2019), the Commission referred the matter to CCNFSDU for further discussion and possible discontinuation in light of CCFL’s conclusions.
 - At CCNFSDU41 (2019), the Committee agreed to recommend discontinuation of work on a draft definition of “biofortification.”
- **U.S. Position:**
- The United States supports the discontinuation of work on the definition of biofortification.
-

Agenda Item 11: Amendments to Codex Standards and Related Texts

➤ **FAO/WHO Coordinating Committee for Africa (CAFRICA)**

Proposed Amendments to Sections 3.2.2 And 3.4 of the Regional Standard for Shea Butter (CXS 325R-2017)

Background:

- Following a request for clarification of two descriptors associated with Table 1 of Section 3.2.2 - Quality Criteria, CCAFRICA23 agreed to simplify the table to refer to the grades as Grade I and II and include the related descriptors as footnotes to the table.
 - With regard to Section 3.4 on Fatty acid composition, CCAFRICA23 clarified that the level of linolenic acid specified in the standard should read as <1% instead of 1-11% based on available data and agreed to amend the standard accordingly.
- ***U.S. Position***
- The United States supports the amendments.
-

Agenda Item 12: Matters Referred to The Commission by Codex Committees

MATTERS FOR ACTION

- ***CCEURO31 – FAO/WHO Coordinating Committee for Europe (CCEURO)***

Language policy in CCEURO

Background:

- All technical Codex Committees use English, French and Spanish as official languages and for some, the host government covers another language (official or not) at their own expense--(Arabic in the Codex Committee on Spices and Culinary Herbs (CCSCH); Chinese in CCFA and the Committee on Pesticide Residues (CCPR); and German in CCNFSDU).
- Since 2011, Russian has been a working language of the Commission together with English, French, Spanish, Arabic and Chinese.
- The Codex Secretariat currently covers regularly the cost for translation and interpretation services for the three official languages in CCEURO: English, French and Spanish. This was the situation before Russian became an official language of Codex.
- Codex has discussed use of Russian in the FAO/WHO Regional Coordinating Committee (RCC) for Europe (CCEURO) since CCEURO29 (2014).

- The Regional Coordinators or the Codex Secretariat have on an *ad hoc* basis provided Russian translation and interpretation services since 2007.
- Official Languages used in other recent RCCs (in last five sessions or so)
 - CCAFRICA: English and French
 - CCASIA: English and Chinese
 - CCLAC: English and Spanish
 - CCNASWP: English
 - CCNEA: English, Arabic and French
- CCEURO31 (2019) agreed to work with four languages (English, French, Spanish and Russian) with all translation and interpretation costs funded by the Codex Secretariat budget, noting that if this proposal is agreed by CAC, the Secretariat will propose how to accommodate the additional costs sustainably.

○ ***U.S. Position:***

- Although the United States is an observer in CCEURO, the issue of working languages in the technical or regional coordinating committees affects all committees. This is especially true since the Codex Secretariat funds the translation and interpretation costs of the RCC's.
- Resolution of this issue should take into account the need for equitable treatment of Codex regions and meet the needs of the greater number of countries within each region.

➤ **Codex Committee on Cereals, Pulses and Legumes (CCCPL)**

**Report on Status of Work and Recommendation for Future CCCPL Activities:
Standard for Quinoa**

Background:

- CAC41 (2018) adopted, subject to the endorsement of the labelling provisions by CCFL, the draft Standard for Quinoa at Step 8 (final adoption), with the exception of the provisions for moisture content and grain size, which were returned to Step 6; and established an EWG, chaired by Costa Rica and co-chaired by Chile and the United States, to continue the work on the provisions for moisture content and grain size.
- CAC42 (2019) adopted the Standard for Quinoa at Step 8 with the moisture content provision; however, agreement could not be reached among Latin American countries, the major producers of quinoa, on whether to maintain or remove the section on grain size of the standard. The Standard for Quinoa was published with a note to indicate that the section of grain size was to be developed.

- CAC42 returned the section on grain size to Step 6 and instructed CCCPL to work on this issue by correspondence and report back to CAC43 (2020) on whether consensus was reached on inclusion of the section on grain size (with relevant corresponding table) in the standard. If consensus could not be reached, the section on grain size would be removed from the standard (as adopted in 2019).
- During two rounds of consultation in the past year, the majority of EWG members participated by providing comments addressing the section on grain size. There were varied positions by member countries regarding the grain size section and consensus could not be reached.
- The chairperson is recommending removal of the section on grain size from the standard in accordance with the CAC42 conclusion that if consensus could not be reached at the next session, the section would be removed.
- The EWG also noted that the maximum levels (MLs) for lead and cadmium in cereal grains in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) explicitly states that the MLs do not apply to quinoa. This matter was referred to the Committee on Contaminants in Food (CCCF). CCCF is currently addressing whether the MLs for lead and cadmium should apply to quinoa.

○ ***U.S. Position:***

- The United States supports the CCCPL chairperson's recommendation to delete Section 3.2.7 (Grain Size) in the *Standard for Quinoa*, consistent with the direction given by CAC42.
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