

What is C O D E X A L I M E N T A R I U S ?

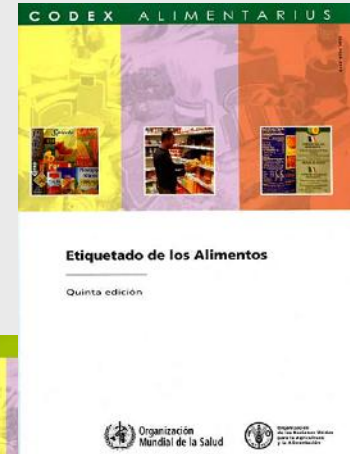
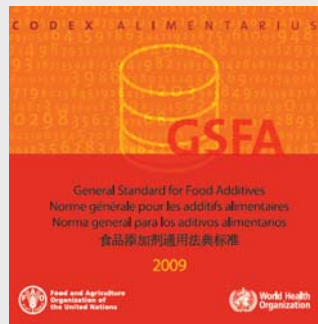
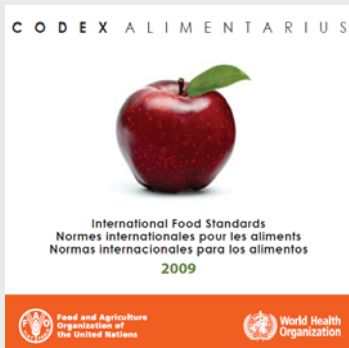


C O D E X A L I M E N T A R I U S

International Food Standards

A Result

The **C O D E X A L I M E N T A R I U S** –
a collection of standards, guidelines and
codes of practice



A meeting place

Providing structure and process for governments and organizations to find a consensus on the texts that make up the Codex Alimentarius



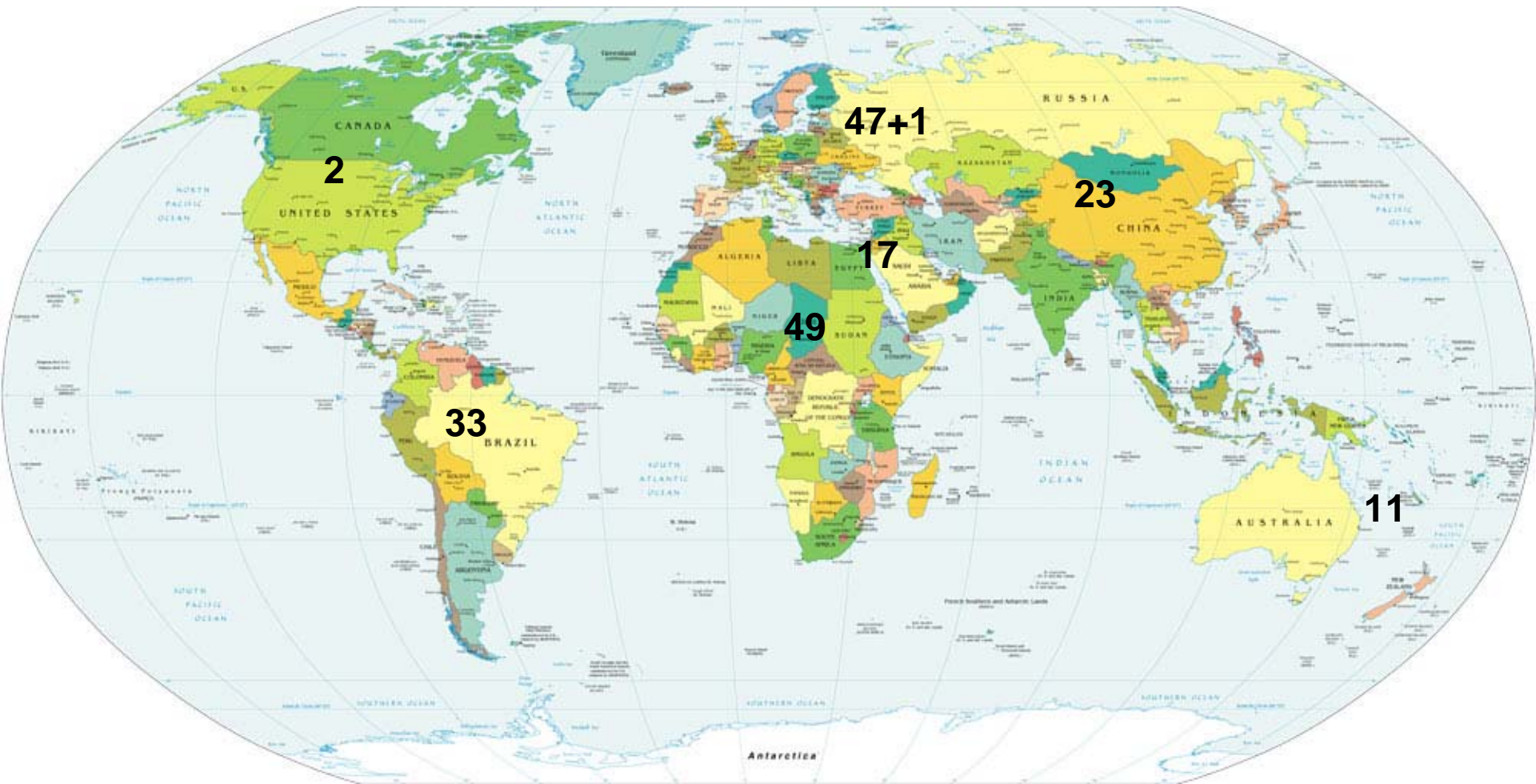
Working together in Codex. Why?

**Governments,
private sector organizations,
consumer organizations, scientists,
international organizations ...**

- To protect the health of consumers
- To ensure fair practices in the food trade
- To promote coordination of all food standards work undertaken by IGOs and INGOs
- To develop and maintain the Codex Alimentarius

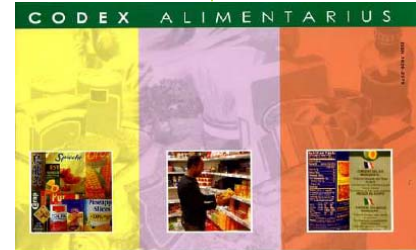


Representatives of 99% of the worlds' population participate in Codex



The nature of C O D E X A L I M E N T A R I U S

- Not obligatory
- Each country decides how to apply it
- Used by millions world-wide
- A reference in the WTO SPS agreement
- Encourages harmonization of rules
- Opens markets for new products
- Is the invisible link between producers and consumers and all actors in the food chain



Etiquetado de los Alimentos

Quinta edición

A reference in the WTO SPS agreement

WTO SPS defines *International standards, guidelines and recommendations*:

“for food safety, the standards, guidelines and recommendations established by the Codex Alimentarius Commission relating to food additives, veterinary drug and pesticide residues, contaminants, methods of analysis and sampling, and codes and guidelines of hygienic practice”; (Annex A,3.a))

Codex results

Standards

General/ horizontal (GFSA, GSCTF, labelling, methods)
Product standards (group or individual)/ Regional standards
Residues/ limits

Codes of practice

Hygiene
Contamination prevention

Guidelines

Principles
Certification, Inspection
Risk analysis
Sampling



Structure, standard setting,

C O D E X A L I M E N T A R I U S

International Food Standards

Codex Alimentarius Commission

Executive Committee

Secretariat

Horizontal/ general Committees

General Principles (France)	Food Labelling (Canada)
Import and Export Inspection and Certification Systems (Australia)	Residues of Veterinary Drugs in Foods (United States)
Food Additives (China)	Pesticide Residues (China)
Contaminants in Foods (Netherlands)	Food Hygiene (United States)
Methods of Analysis and Sampling (Hungary)	Nutrition and Foods for Special Dietary Uses (Germany)

Vertical/commodity Committees

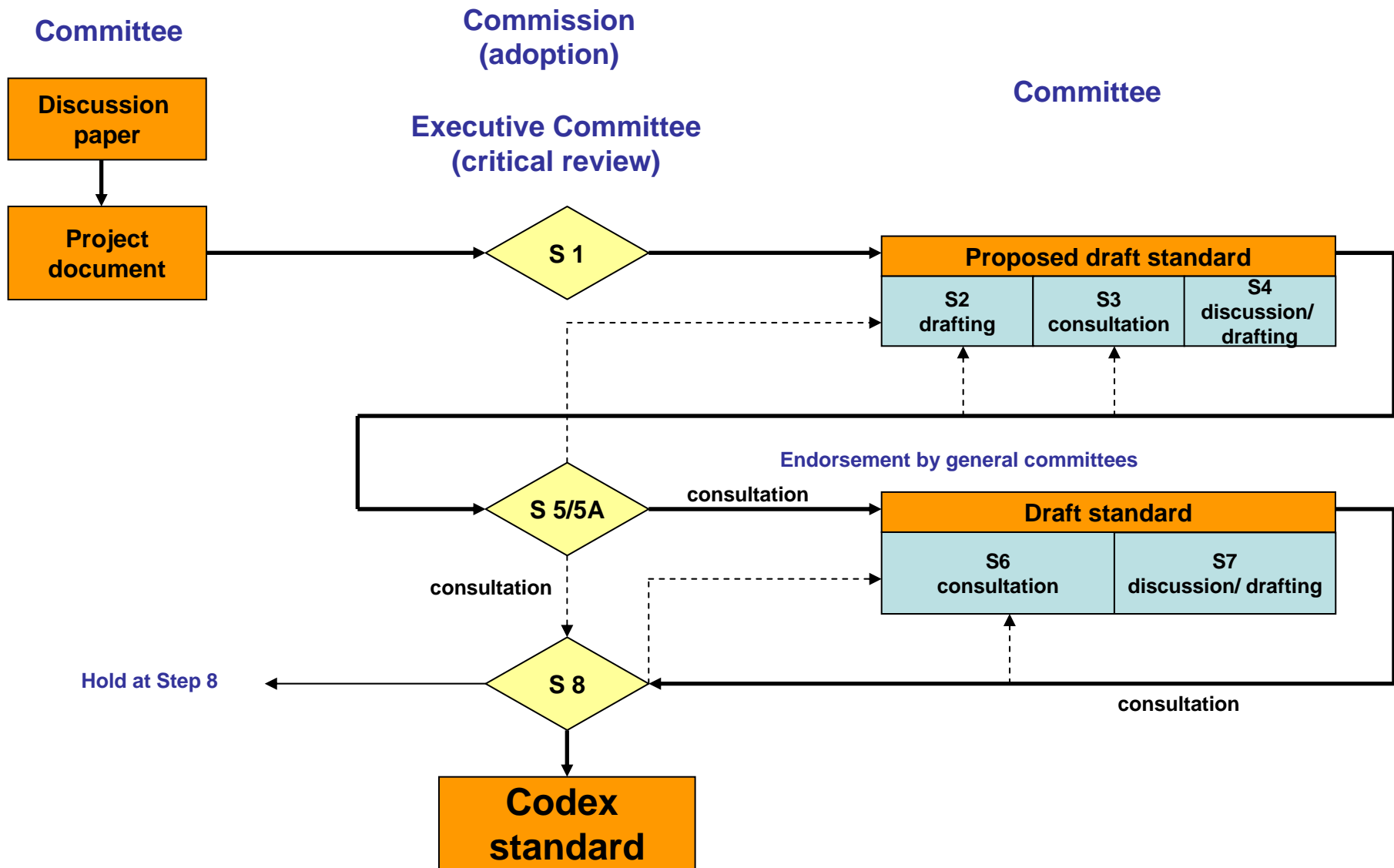
active	
Fish and Fishery Products (Norway)	Processed Fruits and Vegetables (United States)
Fats and Oils (Malaysia)	Fresh Fruits and Vegetables (Mexico)
adjourned sine die	
Sugars (United Kingdom)	Meat Hygiene (New Zealand)
Cereals, Pulses and Legumes (United States)	Vegetable Proteins (Canada)
Natural Mineral Waters (Switzerland)	Cocoa Products and Chocolate (Switzerland)
Milk and Milk Products (New Zealand)	

Ad-hoc intergovernmental task forces

active	
Antimicrobial Resistance (Republic of Korea)	Animal Feeding (Switzerland)
dissolved	
Fruit Juices (Brazil)	
Processing and Handling of Quick Frozen Foods (Thailand)	Foods derived from Biotechnology (Japan)

FAO/WHO Coordinating Committees

Africa (Ghana)	Asia (Indonesia)	Europe (Poland)	Latin America and the Caribbean (Mexico)	North America and South West Pacific (Tonga)	Near East (Tunisia)
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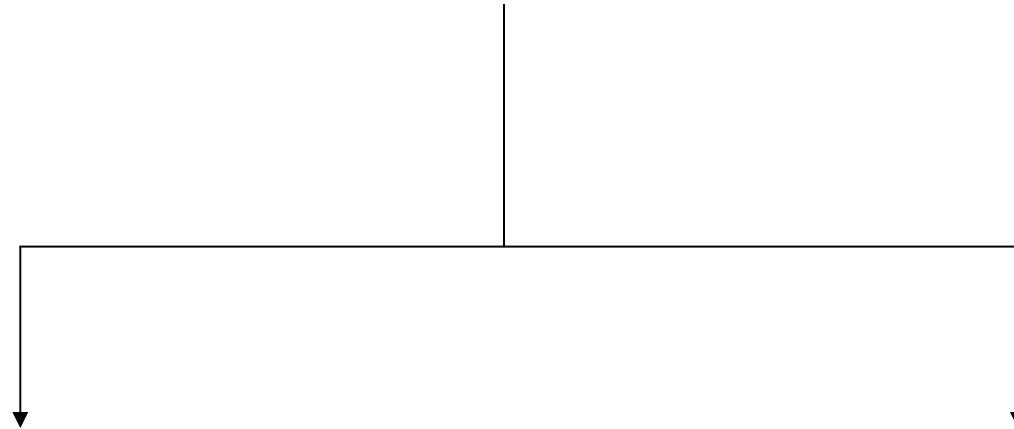


CODEX ALIMENTARIUS COMMISSION



WORLD TRADE ORGANIZATION

WORLD TRADE ORGANIZATION



**AGREEMENT ON THE
APPLICATION OF SANITARY
AND PHYTOSANITARY
MEASURES**
WTO/SPS AGREEMENT

**AGREEMENT ON TECHNICAL
BARRIERS TO TRADE**
WTO/TBT AGREEMENT

CCFFV 



WTO Agreement and Codex

- **Agreement on the Application of Sanitary and Phytosanitary Measures (The SPS Agreement)**
 - The SPS Agreement calls on countries to harmonize their national standards with “international standards, guidelines or recommendations ”(Article 3.1).
 - Codex Standards are defined as “international standards, guidelines or recommendations” for food safety (Annex A).
- **Agreement on Technical Barriers to Trade (The TBT Agreement)**
 - The TBT Agreement calls on countries to use relevant international standards when they exist (Article 2.4).





WTO/SPS AGREEMENT & CODEX

3 Sisters:

International Organizations recognized by the SPS Agreement as
reference point for:

- Animal health: World Organization for Animal Health (OIE)
- Plant health: International Plant Protection Convention (IPPC) – FAO
- Human health: Codex Alimentarius Commission (Codex Alimentarius) –
Joint FAO/WHO Food Standards Programme



WTO/SPS AGREEMENT & CODEX

Sanitary & Phytosanitary Measures –
protect human life and health (...)
resulting from

- Additives
- Contaminants
- Veterinary drugs
- Pesticides
- Pathogen microorganisms +
toxins

**Harmonized sanitary &
phytosanitary measures
based on
international standards**

Codex Food safety provisions recognized
by the WTO/SPS Agreement

- Maximum Levels for
 - Additives **CCFA**
 - Contaminants **CCCF**
- Maximum Residue Limits for
 - Pesticides **CCPR**
 - Veterinary Drugs **CCRVDF** **CCFH**
- Hygiene requirements → biological hazards
(pathogens/food associated)
- Methods of analysis and sampling **CCMAS**
- Inspection/Certification **CCFICS**

WTO/TBT AGREEMENT & CODEX

Cover all aspects of consumer protection not contemplated under the WTO/SPS Agreement

- Standards and Technical Regulations
- Conformity Assessment Procedures (Quality Assurance Systems)
- Provisions for
 - Packaging,
 - Marking,
 - Labelling, etc.

Harmonized technical regulations based on international standards

Codex Non-Food safety provisions relevant to the WTO/TBT Agreement

- Labelling CCFL
- Nutrition CCNFSDU
- Quality provisions COMMODITY COMMITTEES CCFV
- Methods of Analysis & Sampling CCMAS
- Packaging, Storage, Packaging
- Inspection/Certification CCFICS



WTO/SPS-TBT AGREEMENTS & CODEX

WTO/SPS

sanitary & phytosanitary
measures

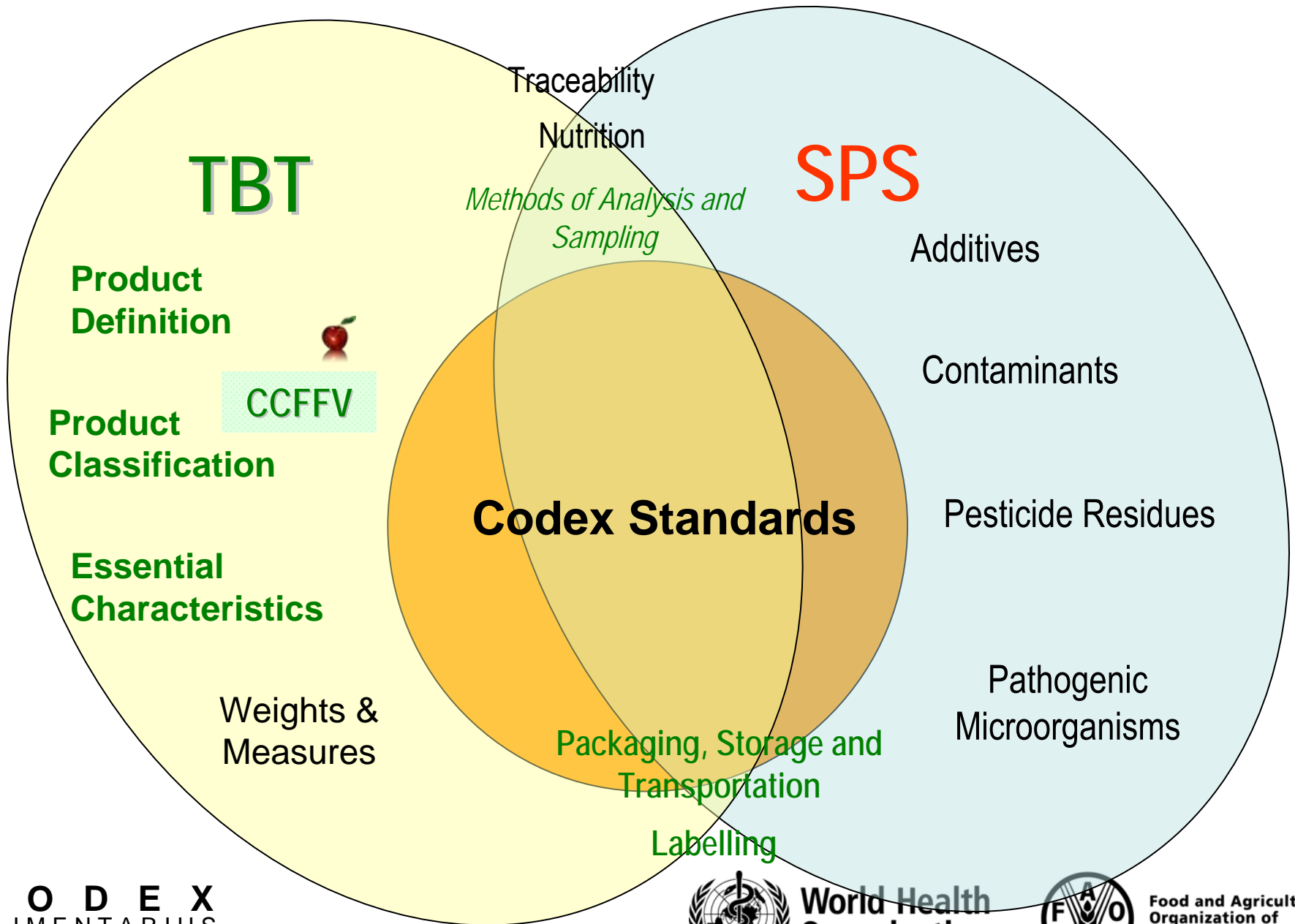
WTO/TBT

technical
regulations & standards

National
Sanitary & Phytosanitary measures
Technical regulations

consistent with CODEX
fulfil the requirements of the
WTO/SPS-TBT AGREEMENTS

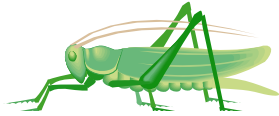
- Reference point to solve disputes in international trade (safety/non-safety matters)
 - Hormones in meat
(WTO/SPS Panel, Codex MRLs)
 - Identity of the product
(WTO/TBT Panel,
Codex Standard for Sardines)
- Reference point to harmonize national
 - sanitary & phytosanitary measures
 - standards & regulations



Codex Committee on Fresh Fruits and Vegetables



Integral protection of fruit and vegetables



Phytosanitary treatments – International Plant Protection Convention IPPC (FAO)

minimum
requirements

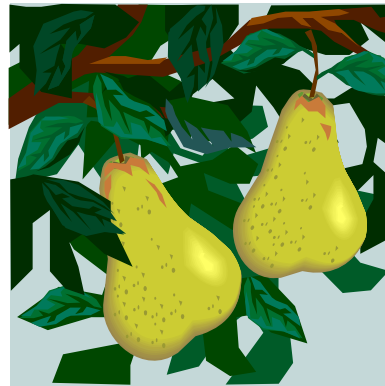
quality classes
and tolerance
requirements

marking &
labelling

maturity
requirements

sizing and
tolerance
requirements

presentation:
uniformity &
packaging and
transport



methods of
analysis and
sampling

pesticide residues
contaminants
(chemical and mycotoxins)

hygienic practices
(microbial contamination)

food additives

**Food Quality Measures
Codex Alimentarius
CCFFV**

**Food Safety
Measures:
Codex
Alimentarius**



CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

- Mandate -

- Develop worldwide standards and related texts for fresh fruits and vegetables
- Cooperate with the **UNECE Working on Agricultural Quality Standards** ↔ **Specialized Section on Standardization of Fresh Fruits & Vegetables**:
 - avoid duplication of work
 - harmonize presentation of agricultural quality standards
- Cooperate with other international organizations active in the area of FFV → **OECD Scheme for the Application of International Standards for Fruit & Vegetables**



CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (CCFFV)

- Overview -

- Host Government: Mexico
- Establishment:
 - 17th Session of the CAC (1987) Codex Committee on Tropical Fruits and Vegetables
 - 21st Session of the CAC (1995) **Codex Committee on Fresh Fruits and Vegetables**
- Meeting Interval: \approx 18 months
- Number of meetings: 15
 - 1st Session June 1988
 - 15th Session October 2008
 - 16th Session May 2010



OUTPUTS of the CCFFV

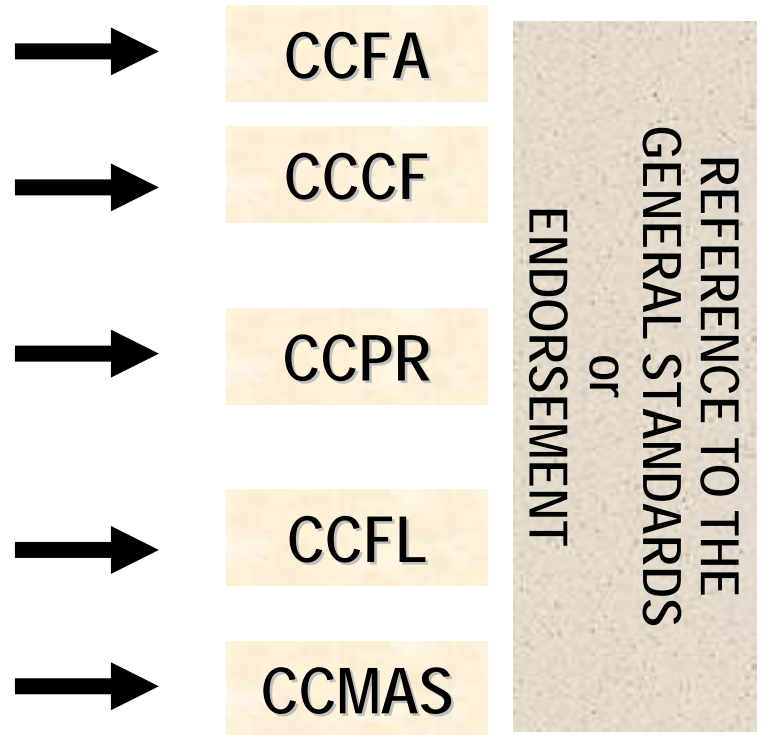
1. Asparagus *
2. Avocado *
3. Baby Corn
4. Bananas
5. Cape Gooseberry
6. Carambola
7. Chayotes
8. Ginger
9. Grapefruit *
10. Guavas
11. Limes *
12. Litchi
13. Longans
14. Mangoes *
15. Mangosteens
16. Mexican Limes
17. Nopal
18. Oranges *
19. Papaya
20. Pineapples *
21. Pitahayas
22. Prickly Pear
23. Pummelos *
24. Rambutan
25. Sweet Cassava
26. Table Grapes *
27. Tannia
28. Tomato *
29. Bitter Cassava
30. Apples *

+ Code of Practice for the
Packaging and Transport
of Fresh Fruits and
Vegetables

* UNECE Corresponding UNECE
Standards

Basic Format of Codex Commodity Standards

- Scope
- Definition
- Description
- Essential Composition and Quality Factors
- Food Additives
- Contaminants
(chemicals and biological hazards → toxins)
- Agrochemicals (Pesticides)
- Hygiene (pathogens)
- Weights and Measures
- Labelling
- Methods of Analysis and Sampling





FFV standards format

- Definition
- Minimum Requirements
- Maturity Requirements
- Classification (quality classes)
- Sizing
- Tolerances (quality & size)
- Presentation
 - Uniformity
 - Packaging
 - Presentation
- Marking or Labelling
- Contaminants
 - (chemicals and biological hazards → toxins)
 - Agrochemicals (Pesticides)
- Hygiene (pathogens)
- [Methods of Analysis and Sampling]
- [Food Additives]

Format:

Non-safety provisions: **UNECE Layout**

Safety provisions: **Codex Layout**



CCFFV16 - Agenda & Issues

- Codex Standard for Avocado (revision)
 - inclusion of new varieties
 - sizes
 - maturity requirements (dry matter content)
- Codex Standard for Chilli Peppers
- Codex Standard for Tree Tomato
- Codex Standard for Pomegranate
- Need for an international standard for Chanterelles (conversion of the Codex Regional Standard for Chanterelle)
- Layout for Codex Standard for Fresh Fruits and Vegetables
- Point of Application of Codex Standards for Fresh Fruits and Vegetables
- Efficiency of CCFFV in the elaboration of Codex standards for fresh fruits and vegetables



CCFFV- Challenges

- Harmonization of Codex & UNECE standards for Fresh Fruits and Vegetables
- Cooperation on complementary activities in the field of fruit and vegetables



CODEx COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

- Overview -

- **Mandate:** Elaborate worldwide standards and related texts for all types of processed fruits and vegetables → **dry/dried fruits & vegetables**
- **Host Government:** The United States of America
- **Meeting Interval:** ≈ 24 months
- **Number of meetings:** 25
 - 1st Session May 1964
 - 25th Session October 2010
 - 26th Session October 2012



CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

- Outputs - Dry/Dried Produce

- **Raisins (CODEX STAN 67-1981)**
- **Dried Apricot (CODEX STAN 130-1981)**
- **Unshelled Pistachio Nuts
(CODEX STAN 131-1981)**
- **Dates
(CODEX STAN 143-1985)**



CODEX COMMITTEE ON FOOD LABELLING

Guidelines for the
Production, Processing, Labelling and
Marketing of Organically Produced
Foods
including food from plant origin

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**SAFE
GOOD
FOOD**
FOR EVERYONE



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Thank you!