



Food and Agriculture
Organization of the
United Nations



World Health
Organization

2 0 2 3
C O D E X

PROTECTING HEALTH, FACILITATING TRADE



CODEX

60 years
of standards

**SIX DECADES
OF CODEX**

**CODEX CHARTS
A STEADY
PATH FOR
CHANGING
TIMES**

**HOW ARE
CODEX
STANDARDS
USED?**

**THE
SCIENTIFIC
BASIS OF
CODEX**

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SAUDI ARABIA

THE UNITED STATES OF AMERICA

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WHAT IS THE CODEX ALIMENTARIUS?

The Codex Alimentarius, or “Food Code”, is a collection of standards, guidelines and codes of practice developed by consensus and based on the most robust up-to-date science available. The texts contained in the Codex Alimentarius are considered the benchmark standards for international commerce in food, and as such are recognized by the World Trade Organization (WTO). They facilitate cross-border exchange while preventing and helping to resolve trade disputes. Codex texts are not mandatory but governments frequently use them as the basis for national legislation.

The texts are adopted by the Codex Alimentarius Commission, which currently comprises 188 Member Countries and

one Member Organization (The European Union) and 240 Observers, of which 60 are intergovernmental organizations, 164 are non-governmental organizations and 16 are United Nations agencies.

The Codex Alimentarius Commission, also known as CAC, first met in 1963. It was established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) to protect consumer health and ensure fair practices in the food trade. ■

CODEX ALIMENTARIUS MANDATE



PROTECT
the health
of consumers



ENSURE
fair practices
in food trade



PROMOTE
coordination of all
food standards work

EDITORIAL

THE FUTURE OF CODEX IS NOT JUST ABOUT THE "WHAT" – IT'S ALSO ABOUT THE "HOW"

This year and in this magazine, Codex is looking both backwards and forwards; to both our achievements over past years and the challenges we face in the years to come. We are rightly proud of our 60-year history and of our forward-looking approach that will equip us as we address those issues we see emerging and prepare us to deal with those we don't.

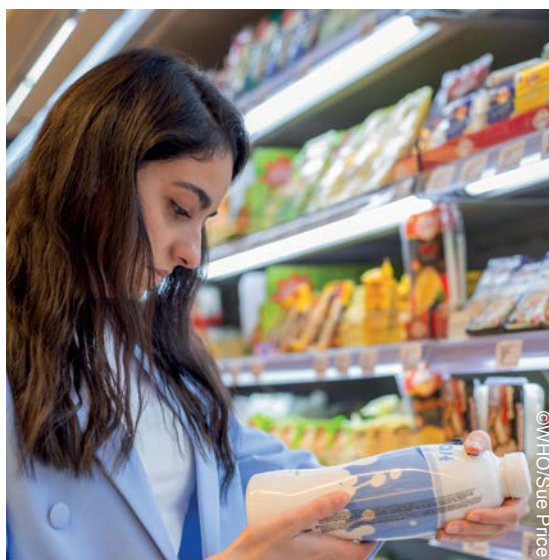
Over the last couple of years, we have embraced communications technologies that kept Codex going while the world stood still during the COVID-19 pandemic. Because being equipped for the future is not just knowing what is on the horizon. It is about innovation: new ideas and outlooks, as well as new tools and technologies. As the world around us innovates and evolves, so must we.

The Procedural Manual is soon to be fully digitized, and the Codex Committee on General Principles (CCGP) held fruitful discussions on the subject this October. The Codex Committee on Methods of Analysis and Sampling (CCMAS) is developing an information document to support the newly revised *General Guidelines on Sampling* (CXG 50-2004), which will be an e-book and sampling plan app – both firsts for Codex and a way to enhance the accessibility of information. The Codex Committee on Food Labelling (CCFL) is exploring innovative ways of understanding how labelling does and should work, with recourse to the social sciences as well as how information can be provided to consumers through means other than physical labels. Remote audit is the subject of a new text from the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS).

The Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) and the Codex Committee on Pesticide Residues (CCPR) are working on an unprecedented collaboration to establish maximum residue limits (MRLs) for compounds of dual use.

How will Codex stay relevant? By looking ahead and looking around; and by being ready to adapt, not only what we do but also how we do it. Codex is ready for the future! ■

Supermarket shopper, Hurizat Mehrabova, looks at the label of a pack of a yoghurt drink at a supermarket in Azerbaijan. CCFL works with social scientists to better understand how consumers use food labels.



60TH ANNIVERSARY CELEBRATIONS AROUND THE WORLD

In the 60th anniversary year of the Codex Alimentarius Commission, international and national agencies, institutions and organizations celebrated in many different ways.

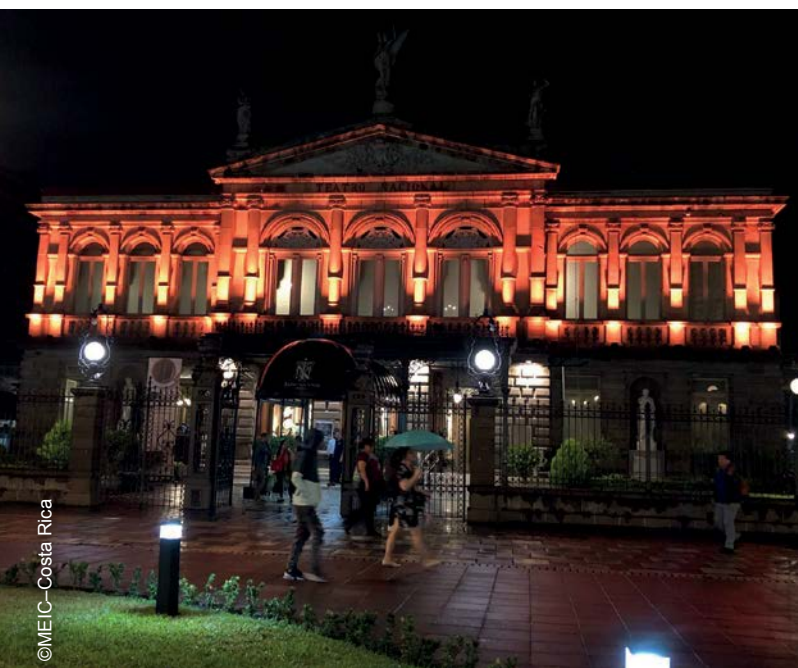
There were conferences, meetings, photo shoots, illuminations of buildings and, of course, cakes!



©Sanjay Dave



©Centre for Food Safety, Food and Environmental Hygiene Department, Hong Kong SAR, China



©MEIC-Costa Rica

🇮🇳 Codex Alimentarius Commission Vice-Chairperson, Raj Rajasekar, joins Codex 60th anniversary celebrations in India, which were jointly hosted by the Food Safety and Standards Authority of India (FSSAI) and the Federation of Indian Chambers of Commerce and Industry.

🇨🇳 Youth artists and lion dancers mark the 60th anniversary of the Codex Alimentarius Commission with a traditional dance show at CCFAS3, China, Hong Kong SAR.

🇨🇷 The National Theatre of Costa Rica is lit up in orange on 25 June 2023, the exact anniversary of the first Codex Alimentarius Commission meeting. As part of the 60th anniversary celebrations in Costa Rica, the Presidential Palace, the Foreign Ministry, the National Museum and the Ministry of Economy, Industry and Commerce building were also lit up in orange.



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🇦🇿 Nasar Hayat (L), FAO Representative in Azerbaijan, and Goshgar Tehmezli, Director of the Azerbaijan Food Safety Agency (AFSA) (R) cut a cake celebrating Codex's 60th anniversary and AFSA's 5th anniversary, with Hilde Kruse from the Codex Secretariat.

Emilio Esteban, former CCFH Chairperson, addresses attendees at the joint celebrations of the 60th anniversary of Codex and the 75th anniversary of WHO in Geneva, Switzerland.



Delegates celebrate the 60th anniversary of Codex during the 11th session of CCNE at FAO headquarters in Rome, Italy.



Staff from the Council for Responsible Nutrition (CRN) raise a glass of orange juice, wearing orange garments, in celebration of Codex's 60th anniversary.

Staff of the International Alliance of Dietary/Food Supplement Associations (IADSA) gather in celebration of the 60th anniversary of the Codex Alimentarius Commission.



The Peruvian General Directorate of Environmental Health and Food Safety (DIGESA) organizes a ceremony and conferences to celebrate the 60th anniversary of Codex. Those taking part include Jorge Villena Chávez, former Director General of DIGESA, who initiated Codex work in Peru and was also their first national Codex Chairperson.

CAC Chairperson, Steve Wearne, and CCNASWP16 delegates celebrate Codex's 60th anniversary with a celebration cake.

**60 YEARS
 OF CODEX**

1963–1972

The Codex Alimentarius Commission is established in 1962 and holds its first meeting in 1963...

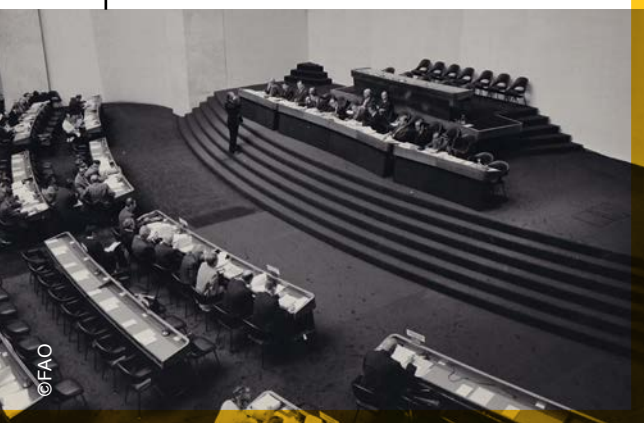
1973–1982

1983–1992

1993–2002

2003–2012

2013–2022



1961–1962

“Considering the rapidly growing importance of internationally accepted food standards as a means of protecting consumer and producer in all countries, whatever their stage of development, and of effectively reducing trade barriers,” the 11th FAO Conference in 1961 passed resolution 12/61 to establish a Codex Alimentarius Commission (CAC).

The new body would aim at “simplifying and integrating an effective mechanism for obtaining government acceptance” of food standards “now carried on by many international organizations”. The subsequent 1962 FAO/WHO Joint Conference on Food Standards endorsed the 12/61 proposals, and the first CAC took place in June 1963.

MAY 1963

The 16th World Health Assembly adopted resolution 16.42, approving “the establishment of a joint FAO/WHO programme on food standards whose principal organ will be the Codex Alimentarius Commission” and expressing “the hope that the Codex Alimentarius Commission will give priority to the health aspects of its work”.

Delegates attend a meeting of the 8th CAC session.

1963 (CAC1)

Codex Committee on Cocoa Products and Chocolate (CCCPC) established (Host: Switzerland).

Codex Committee on Fats and Oils (CCFO) established (Host: United Kingdom of Great Britain and Northern Ireland).

Codex Committee on Processed Fruits and Vegetables (CCPFV) established (Host: United States of America).

Codex Committee on Sugars (CCS) established (Host: United Kingdom of Great Britain and Northern Ireland).

Codex Committee on Food Additives (CCFA) established (Host: Kingdom of the Netherlands).

Codex Committee on Food Hygiene (CCFH) established (Host: United States of America).

Codex Committee on Pesticide Residues (CCPR) established (Host: Kingdom of the Netherlands).

Codex Committee on Meat and Meat Products (CCM) established (Host: Germany).

A **Joint UNECE/Codex Alimentarius Commission Group of Experts on Fruit Juice Standards (GEFJ)** would build on work initiated by the UNECE’s Working Party on the Standardization of Perishable Foodstuffs. ▶

MILK

CAC was to continue standards work being developed by no fewer than 133 organizations across the world at the time and would “build upon the traditions and further the aims of the far-sighted European Council of the Codex Alimentarius ... as well as the Código Latino-Americano de Alimentos.” Codex standards would be developed “following the well-tried methods introduced by the Code of Principles concerning Milk and Milk Products.”

This code of principles was instigated by the International Dairy Federation (IDF) in 1954, which drew the world’s attention to the need for “international agreement on the terminology applicable to milk and milk products”. The IDF and FAO convened the **Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products (CGECPMMP)**. This Committee would eventually become a full Codex committee.

The already-developed standards for milk and milk products eased the way for Codex to adopt its first standards in 1966 – all on cheeses. The majority of Codex standards adopted throughout the 1960s and 1970s were for milk products.

OLIVES

Joint Codex/International Olive Oil Council (IOOC) Meeting on the Standardization of Table Olives (CXTO) was an ad hoc collaboration between the Codex Committee on Processed Fruits and Vegetables (CCPFV) and the International Olive Oil Council (now International Olive Council, IOC). Established to elaborate a harmonized international standard for table olives, CXTO met in 1971 and 1973.

1964 (CAC2)

Codex Committee on Food Labelling (CCFL) established (Host: Canada).

Codex Committee on Methods of Analysis established (Host: Germany). The Committee became the **Codex Committee on Methods of Analysis and Sampling (CCMAS)** in 1966. Hungary took over as host in 1972.

Codex Committee on General Principles (CCGP) established (Host: France).

CAC agreed to establish a **Joint UNECE/Codex Alimentarius Commission Group of Experts on Quick Frozen Foodstuffs (GEQFF)** to build on work being done by the UNECE’s Working Party on Standardization of Perishable Foodstuffs.

1965 (CAC3)

Codex Committee on Fish and Fishery Products (CCFFP) established (Host: Norway).

Codex Committee on Natural Mineral Waters (CCNMW) established (Host: Switzerland).

Codex Committee on Dietetic Foods established (Host: Germany).

The Committee would build on the work of the Coordinating Committee for Europe. In 1968, dietetic foods were redefined as “special foods for certain categories of healthy persons and also dietary foods,” which necessitated a name change to the Codex Committee for Foods for Special Dietary Uses. In 1983, the Committee took on the nutritional aspects of Codex work and was renamed as the **Codex Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)** in 1987.

1969 (CAC6)

The *General Principles of Food Hygiene* (CXC 1-1969) were adopted and now form the basis of national legislation in many countries.

1972 (CAC9)

Codex Committee on Edible Ices (CIE) established (Host: Sweden). It was abolished in 1997.

The **FAO/WHO Coordinating Committee for Africa (CAFRICA)** established. First meeting in 1974. ■

60 YEARS OF CODEX

1963-1972

1973-1982

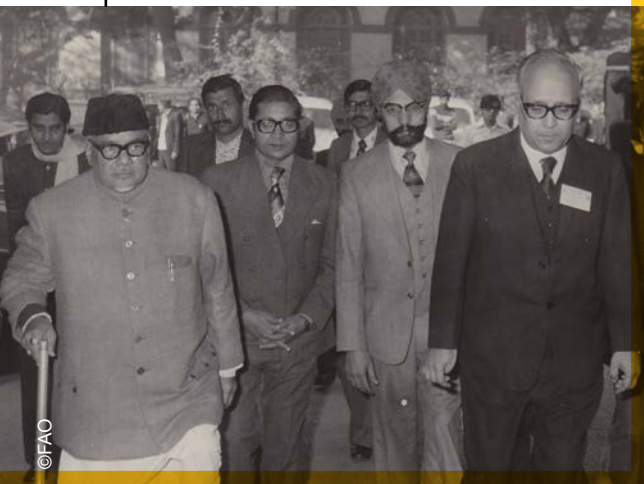
Codex gets into its stride...

1983-1992

1993-2002

2003-2012

2013-2022



1970s

Codex started adopting MRLs for pesticide residues.

1974 (CAC10)

Codex Committee for Soups and Broths (CCSB) established (Host: Switzerland) due to “extensive international trade in these products”.

FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) established. First meeting 1976.

1976

Joint FAO/WHO/UNEP Food Contamination Monitoring Programme

The UN Conference on Human Environment held in Stockholm in 1972 gave prominence to Codex in Recommendation 82. This led to the establishment by FAO, WHO and the United Nations

Environment Programme (UNEP) of a food contamination monitoring programme which formed part of UNEP’s Global Environmental Monitoring System (GEMS). This work would become particularly useful to the then-CCFA, which also addressed issues of contaminants in food.

FAO/WHO Coordinating Committee for Asia (CCASIA) established, first meeting 1977.

1978 (CAC12)

Codex Committee on Cereals and Cereal Products (CCCCP) established (Host: United States of America) and renamed to the **Codex Committee on Cereals, Pulses and Legumes (CCCPL)** in 1981.

Codex Committee on Vegetable Proteins (CCVP) established (Host: United States of America).

Codex Committee for Processed Meat and Poultry Products (CCPMPP) (Host: Denmark. ■)

“It is recommended that increased support be given to the Codex Alimentarius Commission to develop international standards for pollutants in food and a code of ethics for international food trade, and that the capabilities of the Food

and Agriculture Organization of the United Nations and the World Health Organization to assist materially and to guide developing countries in the field of food control be increased.”

RECOMMENDATION 82

☞ An Indian minister (L) arrives for the opening of the first session of the Codex Coordinating Committee for Asia in New Delhi, January 1977.

MEAT

In Codex, meat was a complicated issue. The CCM was split into subcommittees. Subcommittee IV dealt with processed meat and became, separately, the Codex Committee for Processed Meat Products (CCPMP) (Host: Denmark) in 1970. Thus, the CCM was renamed as the Codex Committee on Meat. However, poultry was expressly excluded from the work of CCM and so CAC3 saw the establishment of the

Codex Committee on Poultry Meat (CCPM), (Host: United States of America). That committee never met and was subsequently discontinued in 1969. In 1971, a Codex Committee on Meat Hygiene was established (Host: New Zealand), again excluding poultry. In 1978, the CCPMP became the Codex Committee for Processed Meat and Poultry Products (CCPMPP) which was abolished in 1999. CCM was dissolved by CAC16 in 1985.

IRRADIATED FOODS

CAC13 adopted the *General Standard for Irradiated Foods* (CXS 106-1983) and the *Code of Practice for Radiation Processing of Food* (CXC 19-1979), subjects that were first discussed as early as CAC3. The Code was developed by the FAO/International Atomic Energy Agency (IAEA)/WHO Joint Expert Committee on Irradiated Food (JECFI).

“The Joint FAO/IAEA Centre has actively supported international food safety standards setting and implementation for 60 years, through CCCF, CCMAS, CCPR, CCRVF and CAC. At CAC3 in 1965, delegates addressed benefits of ionizing irradiation following a report of the FAO/IAEA/WHO Joint Expert Committee on Food Irradiation. The partnership between Codex and the Joint Centre continues to grow.”

MS DONGXIN FENG, OFFICER IN CHARGE FOR DAY-TO-DAY MATTERS OF THE JOINT FAO/IAEA CENTRE



📍 The opening ceremony for CCASIA3 in 1982 in Sri Lanka.



📍 The CCASIA2 session is opened in Manila in 1979 with a song and dance performance.

60 YEARS OF CODEX

1963-1972

1973-1982

1983-1992

The importance of sound science in standards setting is acknowledged...

1993-2002

2003-2012

2013-2022

1985 (CAC16)

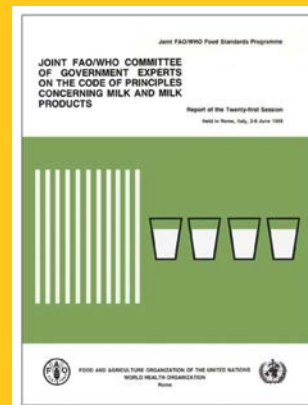
Codex Committee for Residues of Veterinary Drugs in Food (CCRVDF) established (Host: United States of America) following a FAO/WHO Joint Expert Consultation on Residues of Veterinary Drugs in Foods.

1987 (CAC17)

Mexico's report of an Ad Hoc Intergovernmental Consultation held in Mexico City to examine the need for International Standards for Tropical Fresh Fruits and Vegetables, presented at the 1987 CAC, led to the establishment of the Codex Committee on Tropical Fruits and Vegetables (CCTFFV), with Mexico as the host. CAC noted that this was the first committee to be hosted by a developing country. In 1995, CCTFFV became the **Codex Committee on Fresh Fruits and Vegetables (CCFFV)**, as CAC21 deleted the word "tropical" from the name and terms of reference of the Committee so that it would now cover all fresh fruits and vegetables.

1989

The **FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP)** established. First meeting 1990. ▶



📄 The cover of the report of the 21st session of the CGECPMMP in 1986. ©FAO

"Codex welcomed IDF as an observer from its inception. IDF played a pivotal role in advocating for standardized dairy terminology, leading to the formation of the Committee of Government Experts on the Code of Principles concerning Milk and Milk Products (CGECPMMP). As a recognized observer, IDF provided invaluable technical input, which laid the foundation for Codex's extensive portfolio of milk and dairy products standards. This includes the **General Standard for the Use of Dairy Terms (CXS 206-1999)** and 35 standards covering products like butter, cheese, and fermented milk."

IDF - AURÉLIE DUBOIS-LOZIER,
SCIENCE AND STANDARDS PROGRAMME MANAGER



📍 CCFAC17 meets in the Hague, 1984



Minister R. Darias Rodes speaks at the opening of the 4th session of CCLAC in Havana, Cuba, April 1985.

1991

FAO/WHO Conference on Food Standards recognizes the importance of sound science and risk assessment principles.

A landmark conference, which emphasized the need to make the CAC’s work on international food standards more responsive to the current needs of governments, recommended a focus on horizontal standards rather than commodity standards. The importance of gaining consumer confidence in Codex standards was highlighted, as was the urgency of harmonizing national food regulations to bring them into line with international standards and recommendations. As well as recommendations on strengthening the work of the FAO/WHO Joint Expert Committee on Food Additives (JECFA) and the FAO/WHO Joint Meeting on Pesticide Residues (JMPR), the Conference recommended Codex to be more explicit on risk assessment as the basis of their standards, guidelines and codes of practice.

1991 (CAC19)

Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) established (Host: Australia). ■

IDF

In 1993, the Codex Committee on Milk and Milk Products (CCMMP), replaced the CGECPMMP as a Codex subsidiary body that would operate along the same lines as other Codex committees, with New Zealand as its host. The terms of reference mandated it “to elaborate international codes and standards for milk and milk products within the framework of the Codex Alimentarius and the Code of Principles concerning Milk and Milk Products.”

CONTAMINANTS

It was at CAC9 in 1972 that the scope of CCFA work was widened by the Commission to include contaminants. In 1987, CAC agreed that CCFA should be renamed as the **Codex Committee on Food Additives and Contaminants (CCFAC)**. It wasn’t until 2006 that CCFAC eventually did split, to become the two committees we know now: CCFAC became the **Codex Committee on Contaminants in Food (CCCF)** hosted by the Kingdom of the Netherlands and China became host of the new Codex Committee on Food Additives (CCFA).

“My first meeting was in 1992 and the memory is it was so difficult to understand the step procedure and I felt I would never understand it at that time. I had read about it, but when I was there, I did not understand what was happening exactly. Now, I advise new delegates not to worry about the step procedure when they do not understand it in their first meeting! You need one cycle of steps to really understand when what happens.”

KARSTEN HOHGARDT, GERMANY



60 YEARS OF CODEX

1963-1972

1973-1982

1983-1992

1993-2002

**Codex standards are
recognized as benchmark
standards by the WTO...**

2003-2012

2013-2022



1993 (CAC20)

Codex Committee on Milk and Milk Products (CCMMP) (Host: New Zealand) was established, replacing the Committee of Government Experts on the Code of Principles concerning Milk and Milk Products (CGECPMMP).

1995 (CAC21)

“In examining the implications of the WTO Agreements the Commission noted that the new role for Codex standards and related texts is a significant recognition of the importance of the work of the Commission, the international standing of the Codex standards and related texts and the role they play in furthering international harmonization and facilitating international trade.”

CAC21 also held extensive discussions on risk analysis in Codex, based on the recommendations of a Joint FAO/WHO Expert Consultation, and agreed that the recommendations should be “examined by relevant Codex Committees especially the Committee on General Principles so that the risk analysis concept would be incorporated into the Codex procedures and in the list of terms and definitions for Codex purposes”. This would lead to many Codex committees defining how they applied risk analysis principles and guidelines in the course of their work. ▶

“It was in 2001 and I started off as assistant to the Chair. They had to write all those proposals by hand with paper and pen – it was rather a challenge, I must say. I wrote the proposals on an overhead projector, and it was not so easy for the delegates to read my handwriting, I guess. It also took some time to clean the screen and write a new proposal, so it was very time consuming and in our perspective nowadays, it was really inefficient. But we still made progress and there were good discussions. But it was a bit more difficult to come to consensus and to discuss the proposals.”



ANKE WEISSENBORN,
GERMANY

Annex 1 of the SPS Agreement

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.

◀ F.G. Winarno, Codex Alimentarius Commission Chairperson 1993-1995 chairs a Codex meeting.

The WTO recognizes Codex standards as the benchmark for goods traded internationally...

The creation of the WTO on 1 January 1995 marked the biggest reform of international trade since the end of the Second World War. Two agreements which were annexes to the

1995 WTO Agreement – the Agreement on Technical Barriers to Trade (TBT) and the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS) – make reference to relevant international standards with Codex Alimentarius standards named in the WTO SPS Agreement as the benchmark standards for food safety.

“The main thing I remember is: it was bloomin' hard work! Because there was a lot of work in the run-up to the meeting, when you're getting comments from Member Countries and other organizations and trying to collate them. The meetings themselves were intense, and the period between meetings was probably not so intense, but there was still a lot of work between sessions. At that time, of course, a lot of the work was done in the sessions. We didn't have Teams, or anything. I mean, it wasn't long since we'd got email.”



CATRIONA STEWART,
UNITED KINGDOM
OF GREAT
BRITAIN AND
NORTHERN
IRELAND

1997

CAC22 “requested FAO and WHO to convene an international expert advisory body similar to JECFA and JMPR on the microbiological aspects of food safety to address particularly microbiological risk assessments”. This request led to FAO and WHO establishing the Joint Expert Meeting on Microbiological Risk Assessment (JEMRA) in 2000, which since then has been providing scientific advice to the standard setting work of CCFH.

The Commission agreed to establish an **Ad Hoc Intergovernmental Task Force on Animal Feeding (TFAF)** (Host: Denmark), which would work on the *Code of Practice for Good Animal Feeding* (CXC 54-2004).



☞ The top table at CAC26 (2003) at FAO headquarters in Rome, with Codex Secretary, Alan Randell (far right) and Tom Billy, Codex Alimentarius Commission Chairperson 2001-2003, to his right.

1999

In 1999, CAC23 agreed to establish an **Ad Hoc Intergovernmental Task Force on Food Derived from Biotechnology (TFFBT)** (Host: Japan) to develop standards, guidelines or other recommendations on foods derived from biotechnology.

The **FAO/WHO Coordinating Committee for the Near East (CCNE)** established. First meeting 2001. ■

60 YEARS OF CODEX

1963-1972

1973-1982

1983-1992

1993-2002

2003-2012

An extraordinary session sees updates to Codex

2013-2022

2003 (CAC25)

An extraordinary Commission session in 2003 convened to discuss the recommendations included in the recent Joint FAO/WHO Evaluation of Codex Alimentarius and Other FAO and WHO Work on Food Standards. Consequently, it was agreed that CAC would meet annually and the Executive Committee of the Codex Alimentarius Commission (CCEXEC) would meet twice a year. The meeting “expressed the view that there needed to be sufficient capacity within the parent Organizations to ensure that scientific advice was provided on a timely basis; that this work needed to have greater identity within the Organizations, stronger links to Codex priorities, and internal coordination as well as significantly increased resources”. There was also a commitment to follow up on findings and to address procedural issues that had emerged.

The first Codex Strategic Plan ran from 2003-2007.

2003

Guidelines for food import control systems adopted.

At the extraordinary session of CAC in early 2003, the Director-General of WHO, Dr Gro Harlem Brundtland and the Director-General of FAO, Dr Jacques Diouf, formally launched the FAO/WHO Trust Fund for the Participation of Developing Countries and Countries in Transition in the Work of the Codex Alimentarius Commission. ▶

2003 Codex Trust Fund established (CAC25)

Ghana had initiated calls for Codex support to developing countries in the late 1960s, at that stage as part of a call, too, for a Coordinating Committee for Africa. CCAFRICA was established in 1972 by CAC9 and just a couple of years later, CCLAC followed. CCASIA was established in 1976. CCNASWP came about in 1989 and CCNE in 1999.

CODEX COMMITTEE ON FATS AND OILS
22ND SESSION
21-25 FEBRUARY 2011
PENANG, MALAYSIA



◀ CCFO22 meets in Malaysia in 2011. Malaysia took over from the United Kingdom of Great Britain and Northern Ireland as host of the Committee in 2009.

CCNE6 meets in Tunis, Tunisia in 2011 .



2006 (CAC29)

The **Ad Hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR)** (Host: Republic of Korea) was established in 2006. ■

“As Chairperson for the 26th and 27th sessions of the Commission in 2004 and 2005, I recall that we addressed a number of key issues. These included the Codes of Practice for Milk and Milk Products, Animal Feeding and Hygienic Practice for Meat, meetings of the TFAF and the TFFBT and whether or not Codex should develop a standard for Parmesan cheese – very much time was spent at both sessions on this issue! The CTF got under way and we worked on the new Codex Strategic Plan – for 2008-2013. Other “hot topics” under my watch included relations with the WOA, then OIE, definitions of risk analysis and the Code of Ethics for International Trade in Food.”



STUART SLORACH,
CODEX ALIMENTARIUS COMMISSION CHAIRPERSON 2004-2005

2005 (CAC28)

“Well, I think my best memories and most intensive discussions are on the aflatoxins standards on tree nuts, where we started off at the beginning with very divergent views: European Union with the strict levels, and a lot of other Member Countries in Codex with higher levels because of reasons of why they could not produce with lower levels. Through a few years of very intensive discussions, in Codex and outside Codex, but with the Member Countries we came to a standard on which even the European Union could agree upon. So, that was, indeed, I think, an important milestone.”



FRANS VERSTRAETE,
THE EUROPEAN UNION

Considerable work on antimicrobial resistance (AMR) had already been done by the World Organisation for Animal Health (WOAH) by the time the TFAMR was established in 2006 and CCRVDF had also elaborated the *Code of Practice to Minimize and Contain Foodborne Antimicrobial Resistance (CXC 61-2005)*. TFAMR was established with the remit “to develop guidance on methodology and processes for risk assessment, its application to the antimicrobials used in human and veterinary medicine as provided by FAO/WHO through JEMRA, and in close cooperation with WOA, with subsequent consideration of risk management options.” Its work was time-limited to four sessions and it was dissolved in 2011 having successfully elaborated *Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance (CXG 77-2011)*.

60 YEARS OF CODEX

1963-1972

1973-1982

1983-1992

1993-2002

2003-2012

2013-2022

World Food Safety Day is established and Codex meets the challenge of COVID-19



©INSO

"During my terms as Chairperson of CAC from my election in 2011 to my last session as Chairperson in 2014, I had the pleasure of working with three bright Vice-Chairs from Canada, Ghana and Switzerland with whose support the Commission developed the Codex Strategic Plan for the period 2014-2019. Two thousand and thirteen also saw the celebration of the 50th anniversary of Codex during which Codex invited the former chairs and their contribution was acknowledged. In the same year, a new Codex Committee on Spices and Culinary Herbs was established with India as the host country."

SANJAY DAVE,
 CODEX
 ALIMENTARIUS
 COMMISSION
 CHAIRPERSON
 2012-2014

2013 (CAC36)

The **Codex Committee on Spices and Culinary Herbs (CCSCH)** (Host: India) was established in 2013. ▶

Sanjay Dave



©FAO/Codex

"Privileged to be engaged in Codex standard-setting activities since 1999, as Codex Chairperson, I strived to effectively guide the Commission to achieve its Strategic Vision Statement of being the preeminent international food standards-setting body to protect the health of consumers and ensure fair practices in the food trade. The Codex core values of collaboration, inclusiveness, consensus building and transparency, as well as building partnerships and empowering all members were my constant guideposts."

AWILO OCHIENG PERNET,
 CODEX
 ALIMENTARIUS
 COMMISSION
 CHAIRPERSON
 2015-2017



Awilo Ochieng Pernet gives her valedictory speech at the 40th CAC session.



Costa Rica co-hosts CCRVDF22 in 2015, in San José.

The CCNE9 session takes place in Rome, Italy.

2016 (CAC39)

In 2016, the Commission recognized AMR as a ‘global emergency.’ A new ad hoc task force was agreed, highlighting the need to address gaps in the TFAMR’s Guidance document that resulted from developments since 2011. In a landmark 2020 session, TFAMR agreed on a revision to the 2005 *Code of Practice to Minimize and Contain Foodborne Antimicrobial Resistance* (CXC 61-2005) and new work on Guidelines on Integrated Monitoring and Surveillance of Foodborne Antimicrobial Resistance which were subsequently adopted by CAC44 (2021).

2018

World Food Safety Day

The United Nations General Assembly (UNGA) established World Food Safety Day in December 2018, following initial proposals from Costa Rica to have an annual celebration that would promote the work of Codex. The proposal was initially considered and supported by CAC39, and the then-Chairperson, Awilo Ochieng Pernet, spearheaded the campaign to convince the FAO and WHO governing bodies to get behind World Food Safety Day and support the submission to the UNGA.

2020 (CAC43)

Revised *Code of Practice for Fish and Fishery Products* (CXC 52-2003) adopted.

In 2020 and 2021, the COVID-19 pandemic led to lockdowns in many countries and meant that Codex committees and the Commission itself could not meet physically. The Codex and committee secretariats, the membership, FAO auxiliary teams and interpreters all embraced logistical and technological challenges to ensure Codex could continue its vital work in a virtual format. These experiences have revolutionized Codex. ■

“Being the first South American Chairperson of the Codex Alimentarius Commission was an enormous honour for me. It was exhilarating to work with the Codex family for four years and five months as Chairperson.

The COVID-19 pandemic was a big challenge for the whole of Codex at that time. These problems notwithstanding, we delivered the first virtual CCEXEC and CAC in Codex history and kept the organization moving forward.

The work of the Codex Secretariat was essential in this, especially what was developed by the communication team.

One particular element for the successful results was down to the fantastic Vice-Chairpersons, namely, Mr Steve Wearne (United Kingdom of Great Britain and Northern Ireland) – the current Chairperson – Mr Purwiyatno Hariyadi (Indonesia), and Ms Mariam Eid (Lebanon).”



GUILHERME DA COSTA,
CODEX ALIMENTARIUS COMMISSION CHAIRPERSON 2018-2021



☑ Kazakhstan was Regional Coordinator of CCEURO, the oldest FAO/WHO Coordinating Committee, from 2014-2019.



☑ Renata Clarke, FAO's Subregional Coordinator for the Caribbean, celebrates the first World Food Safety Day in 2019 at a fish processing facility.

2023... WHAT NEXT?

"There's no food security without food safety.

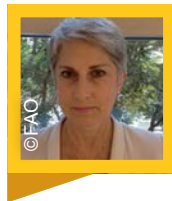
And today, as violence dooms millions to danger, unsafe water, hunger and foodborne illness, it is more important than ever that we remember the truth of these words.

Ensuring fair trade in safe food is our mandate, and Codex's first 60 years demonstrate how difficult it is – and how important – to accomplish this goal.

As FAO's first Director-General said, "You can't build peace on an empty stomach."

As we write the history of Codex's next 60 years, let's rededicate ourselves to building peace.

There is no higher calling."



KAREN HULEBAK,
CODEX ALIMENTARIUS COMMISSION CHAIRPERSON 2009-2011

A potted history of the future of food safety

Codex has always monitored the future of foods to stay ahead of trends and discoveries.

Way back in 1972, CAC9 was already discussing "the rapid development in the trade in non-conventional foods". At that time, these were "meat and dairy products substitutes, sugar substitutes and synthetic drinks". In 1985, *Campylobacter jejuni* was considered an "emerging issue" and "new problem". Long duration work by Codex on foods derived from biotechnology started in 1989 and led to the establishment of the TFFBT, which finalized its work two decades later. Committees have or are developing forward work plans, and discuss new and emerging issues.

The current work on new food sources and production systems was first considered at CAC44 when the Commission supported the need to address "cross-cutting, overarching and emerging issues".

It has done it for the last 60 years, but how will Codex continue to ensure inclusive, transparent, collaborative and consensus-driven food standards setting that can address the future of food safety for all?

2023 and the future



WARREN HUGHES,
NEW ZEALAND

“It’s really important to get the next generations involved in the Codex process. Otherwise, a disconnect would occur for future generations. There are programmes that we could do, perhaps at the universities and such like, to get people involved – it’s communication and getting it out there to that younger generation is really, really important.”



FANY CÁRCAMO,
HONDURAS

“To remain relevant, Codex should promote constant adaptation to new needs. This means remaining agile and more flexible in responding to emerging challenges in food safety and product regulation. Adaptation is essential to continue protecting consumer health and facilitating international trade. In addition, Codex must encourage the promotion of research and development in detection technologies and evolve in scientific advances for food analysis, traceability, nutrition and food safety.”



FRANS VERSTRAETE,
EUROPEAN UNION

“I think we have to be very vigilant. We get all these new, novel food sources on which the nutritional profile is known because that’s the reason why they are brought forward as new sources for food, but there are new technologies for producing them for which we do not necessarily know what kind of contaminants they can contain. I think we have to be very vigilant and also ensure that, once we identify a potential issue, that we really bring this forward and that we tackle this from the beginning.”



REHEMA MEEME,
UGANDA

“Codex standards can remain relevant by adapting to changing technologies, consumer preferences and global trends. This can be achieved through regular updates based on scientific knowledge and industrial practices; by embracing technological advancement to ensure traceability; by addressing global environmental and agricultural concerns; by encouraging diverse stakeholders’ participation; and through global collaboration with national and international standards setting bodies to avoid duplication.”



KOJI MIURA,
JAPAN

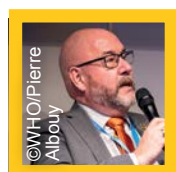
“I believe that it is important to publicize Codex’s activities to as many people as possible so that more countries will join Codex and the people of the world will be able to secure safe food on a common basis and with a common understanding. At the very least, I hope that people who work with food will remember the name ‘Codex’.”



GREG NOONAN,
UNITED STATES OF AMERICA

“One of the challenges that we’ve had with our *Recommended Methods of Analysis and Sampling* (CX 234-1999) is having it be accessible. We still print it out on paper and scroll through it as a pdf. I know there are databases being developed. We need to be able to connect our methods to the commodity standards quickly and easily, or to see people working in one commodity group who are not familiar with something happening in another commodity group. So, having those connections will allow Codex to be incredibly relevant.”

CODEX@60 TIME TO REFLECT TIME TO PLAN AHEAD



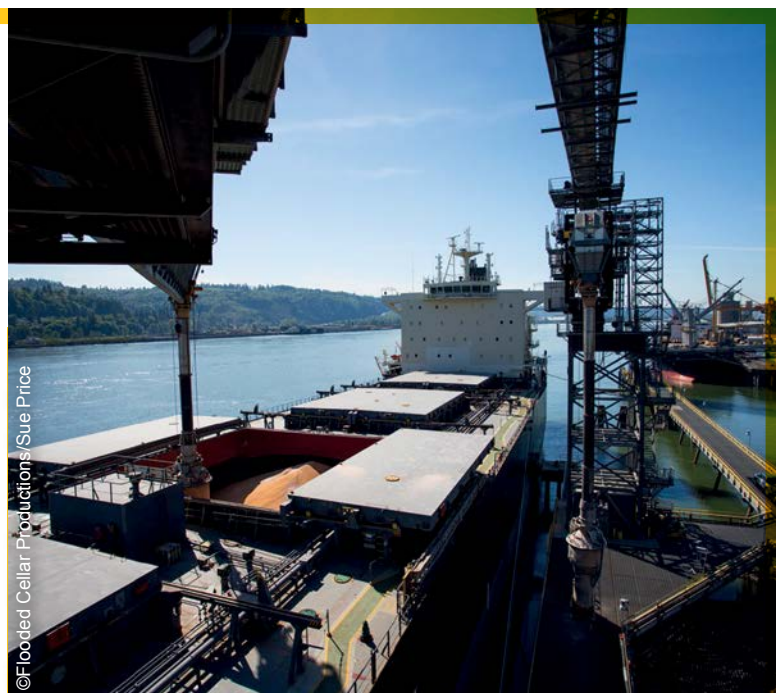
STEVE WEARNE
Chairperson,
Codex Alimentarius Commission

At its first meeting in 1963, Codex had just 30 Member Countries. Sixty years later, we have 188 Member Countries and one Member Organization, the European Union. Our Members are the decision-makers. We also benefit from having over 230 Observer Organizations, who share with us intelligence to inform prioritization, technical expertise to help make our standards fit for purpose and join us in advocating for adoption of Codex standards.

We are truly global - in terms of both our membership, and our impact. Our anniversary provides a good time to take stock, for us to reflect and to plan ahead.

The development of global food safety and quality standards remains our core business. The Codex Alimentarius, or 'food code', is a collection of hundreds of standards, guidelines and codes of practice, and over ten thousand numerical standards that provide internationally agreed limits for additives, contaminants and residues of pesticides and veterinary drugs in food, all openly published through the Codex website, without charge to users, along with a wealth of other resources. Hundreds more are added each year. This is an unparalleled achievement.

Also unchanged is the procedure by which Codex standards are elaborated, through a process of initiation, elaboration, consultation, and conclusion, which is science-based, drawing on a system of FAO/WHO joint expert committees and ad hoc expert consultations. This is a process that delivers and demonstrates our continuing adherence to our core principles of transparency, consensus-building, inclusivity, and collaboration. And it's this process that delivers robust global standards that are fit for incorporation into national food control systems in developed and developing countries alike. ▶



©Flooded Cellar Productions/Sue Price

"We need to figure out how we best support the development of modern trading relationships in a rapidly changing world"



■ A stallholder sells fruits in Cairo, Egypt. Work on traditional markets will aid social sustainability and food security in communities across the world.

©FAO/Pedro Costa Gomes

We should also take the opportunity to look forward to the future of Codex. And in doing this, we cannot ignore the current global multilateral agenda and developments since we adopted our current Codex Strategic Plan.

The message I hear, loud and clear, is that innovation and global trade will be key if we are to drive food system transformation and feed the world in coming decades; and that for all to benefit we need rules that are clear, predictable and equitable.

The conclusions of the 12th Ministerial Conference of the SPS Committee published by the WTO last year are key. These acknowledge more sustainable food systems as a legitimate objective for harmonized trade measures based on Codex and other standards. And I'm very hopeful that the work being coordinated by WTO, will provide a shared vision and actionable roadmap for us all.

For people who say that Codex shouldn't do sustainability, my answer is we already do, on issues within our statutory purpose of consumer health protection and ensuring fair practice in the food trade. Look, for example, at the landmark texts on countering antimicrobial resistance along the food chain that Codex adopted recently. Or the

guidelines that our food hygiene committee has developed on safe use and re-use of water, to help counter the impacts of water scarcity. Or the new work that has been proposed on food safety in traditional markets, given the importance of these for social sustainability and food security in communities across the world.

But we don't have a systematic approach.

We need to figure out how we best support the development of modern trading relationships in a rapidly changing world where the need for transformation to support sustainable food systems has become a matter of increased urgency and global consensus.

And we now have that opportunity, as we together develop our next Codex Strategic Plan, for the period 2026 to 2031. I am confident that all Codex actors will step up and all will play their part in ensuring the international framework of rules on trade and standards is fit for the future, and that we strike an appropriate balance between renewal and change. ■

THE WORK OF THE VICE-CHAIRPERSONS



ALLAN AZEGELE
Vice-Chairperson

REFLECTION ON THE BLUEPRINT FOR THE FUTURE OF CODEX

Over the last year, I have had the honour to lead the subcommittee of the Executive Committee (CCEXEC), whose deliberations have been very constructive and helpful in further elaborating the specific areas of the proposed blueprint on the future of Codex. Key thematic areas have emerged related to Codex standards of the future context and drivers, and the model for future Codex work. The former will provide an input to the ongoing development of the Codex Strategic Plan 2026–2031, while the latter is subject to further discussion with the wider membership.

The themes bring into focus the current global context and challenges and how this could affect the type of Codex standards that may be needed in the future.

“Codex needs its working model to be flexible and adaptive to remain resilient and ready to take on global challenges in an effective way”

Discussions within the Commission, such as those on new foods and production systems and in other fora relevant to Codex, such as in the WTO on the review of the SPS Committee and the United Nations Food Systems Summit on the urgent need to deliver progress on all the 17 Sustainable Development Goals (SDGs) are some of the ongoing deliberations to track going forward. The lessons learned in the last four years occasioned by the COVID-19 pandemic have taught us that Codex needs its working model to be flexible and adaptive to

remain resilient and ready to take on global challenges in an effective way. This points to the need to integrate foresight and preparedness to be equipped for emerging issues. Codex is uniquely positioned to respond to all these issues by answering to the global needs to protect the health of consumers and the enabling of fair practices in food trade.

Codex can support the broader global goals around sustainability, One Health, food security and environmental protection through the development of international food standards that address any potential issues for consumer health protection or fair practices in the food trade arising from implementation of initiatives to advance these goals. ■



RAJ RAJASEKAR
Vice-Chairperson

WE ARE BUILDING A CODEX FOR THE FUTURE

Codex standards today cover every aspect of food regulation and provide essential guidance to all Members. The robust and inclusive process that Codex follows means that its outputs are based on the input and participation of its Members and meet the needs of its diverse membership.

Looking at some of the major work initiatives over the last year, it was hugely satisfying to see the progress made on the work on developing practical guidance

“Codex is more important than ever, given the importance of food safety to advancing global food security”

for operationalization of the Statements of Principle. I firmly believe that the guidance, once finalized, can provide a way forward in those rare situations when the Statements of Principle come into play. Likewise, the work on new food sources and production systems and the future of Codex against the background of advances in technology and the need to ensure that Codex systems

and processes are agile and efficient and meet the needs of all Members.

As we look to the future, the work of Codex is more important than ever, given the importance of food safety to advancing global food security against the background of climate change, environmental challenges, food systems transformation and sustainability interests. The development of the new Strategic Plan provides us the ideal opportunity to consider these broader drivers and their implications for the work of Codex.

Personally, 2023 has been a hugely satisfying year and it has been a huge privilege working with the Chair, the Vice-Chairs and the membership to advance the global food safety and fair trade agenda. ■



DIEGO VARELA
Vice-Chairperson

WE HAVE A LOT TO LOOK FORWARD TO

Never in history has food been safer and food trade more dynamic. Codex has been part of this success by leading the development of international science-based reference standards that when applied protect the health of consumers, while also promoting trade through a common understanding of what is safe and what constitutes quality considerations regarding food.

Now that Codex has turned 60, we should recognize its contribution, and this is also an optimal time to reflect on how Codex will position

“Codex should see whether there is room to work closer with other actors and be a proactive and influential leader”

itself for the next 60 years. At the political, scientific and civil society level, there is a global consensus on what the challenge is now, moving towards a food system that protects people’s health in its broad dimension, that is capable of contributing to the protection of the environment and that distributes its benefits and allows a dignified life to those who rely on it for their livelihood.

This is an enormous and complex challenge which can only be addressed by working together with the various stakeholders that are part of the solution. As Codex reflects on its next Strategic Plan, it should be able to build on what it has legitimately cemented, continuing its added value on food safety, but it should also see whether there is room to work closer with other actors and be a proactive and influential leader, able to walk the talk on sustainable food systems.

For my part, I am optimistic that Codex will play its part in ensuring that the international framework of trade rules and standards support our transition to sustainability and prosperity for us and generations to come. ■

60
18
9

TOM HEILANDT
former Codex Secretary



The cryptic title of my article is related to the three wishes that I would like to express from three different aspects of my relation to Codex. I am after all a mathematician, and I like numbers.

60

In Korean, the 60th birthday is traditionally called “Hwan-Gap”, as one has run one full circle of life which calls for a big celebration especially since in the past it wasn’t that easy to make it to that age. Nowadays, luckily, people live healthy lives for much longer – not least due to the work of FAO, WHO and their joint work in supporting the Codex Alimentarius Commission and beyond that.

Codex@60 is really Codex@63 because it had a long birth process lasting three years and even more when looking at its precursors.

At Codex@60, the parent Organizations, FAO and WHO, should be celebrated for their wisdom and foresight back then to create an organism like Codex and to manage doing it in a robust way so that it lives and thrives and continues to make a positive contribution to the world 60 years on which is not a small achievement at all!

Codex@60 is a mature organization – it has shown that it can adapt to many changes and

challenges. For almost 30 years it has been the reference for food safety in one of the most important agreements organizing international trade: the WTO SPS Agreement. It successfully integrated science into all elements of its food safety work, it improved communication with its Members being one of the first organizations with a website that has now become the global hub for everything related to Codex. Codex is open and transparent, and everyone interested can follow what it is doing to protect the health of consumers and ensure fair practices in the food trade.

My first birthday wish for Codex is thus that it will continue to innovate, have useful debates, and does what it can do best: bringing the world together to protect everyone – everywhere. And if I may add to that wish ... that in its considerations it will also find a way to contribute to protecting the world on which we come together.

18

With 18 one becomes an adult in most countries and leaves home and starts one's own life. I stayed with Codex for 18 years and am now joining all the other Codex adults around me in the world. Some continuing with Codex and many, like me who have moved on to new adventures.

Looking at Codex from the outside now, I see my view confirmed that the importance of Codex stems not just from the international

standards it develops and adopts – mainly by consensus – but also a lot from the international networks it creates – the Codex family.

My second wish to Codex is that it continues its excellent technical work while also continuing to be this excellent open family that I know it is and that it will continue to make every effort to leave no one behind and include as many Members as possible in the family.

9

For the last 9 years I had the honour to lead the Codex Secretariat. These years leave me with an immense gratefulness to my team members who have supported me through often difficult meetings with their friendship, patience, knowledge, and advice. Further thanks go to the community of Codex delegates from Members and Observers who welcomed me warmly in all the diverse meetings that I attended. If asked what I am especially proud of, I would mention the fantastic way in which we mastered the pandemic together not only allowing us to keep going when we could not meet physically, but to develop a whole new way of holding Codex meetings that includes everyone, everywhere.

My third wish goes to my successors in the next 60 years of Codex to find the same support and inspiration in the Codex family so that with their own creativity and experience they can continue building the Codex system for the good of everyone and the planet. ■

CODEX PLAYS AN IMPORTANT PART IN THE MISSION TO END HUNGER

Maria Helena Semedo, FAO Deputy Director-General, spoke with us about the important role Codex plays in achieving the FAO mandate – and how she sees Codex evolving in the coming years.



MARIA HELENA SEMEDO, FAO DEPUTY DIRECTOR-GENERAL

What is the role of the Codex Alimentarius in achieving the mandate of FAO improving global food security?

One of today's greatest challenges is to provide more safe, nutritious food to more people – and to do so sustainably. This is a key role for Codex which, at the same time, drives forward FAO's mission to end hunger and poverty. Codex promotes fair trade, laying the ground for a level playing field for developing countries to participate in the burgeoning global food trade, and boosting livelihoods across the agrifood-scape. Codex standards support Members in providing the safe, good quality food that is essential for food security and for achieving the SDGs – all against a challenging background that includes climate change, dwindling natural resources, widening socio-economic inequities and conflict.

From the FAO perspective, what do you think has been among the most important achievements of Codex over the past 60 years?

Codex standards have become a global public good and by making them freely

available, they provide all countries with the means to protect their consumers and access markets. On a personal note, I first dealt with Codex when I was Minister of Fisheries in my home country, Cabo Verde. We relied on Codex norms and rules to be able to export fish to the European Union, which involved extremely valuable capacity building with long term benefits, especially for a Small Island Development State. Indeed, Codex standards are the first line of defence for food-import dependent countries. Furthermore, Codex standards rest on the most robust, rigorous science – scientific advice proudly supported by FAO – and are recognized by the WTO as the benchmark reference for the safety of food traded internationally.

We are working in an ever more complex global environment. What is key to the ongoing success of Codex in the decades ahead?

To be sure, we live with increasingly complex and interconnected challenges. We have new food sources, new production systems, new technologies, changing consumer habits – as well as the imperative to consider

sustainability, One Health, climate change, dwindling natural resources and widening socio-economic inequities. Against this backdrop, Codex needs to be agile, fit-for-purpose, responding to Members' needs to integrate emerging considerations into the Codex decision-making process reflecting both its core mandate and evolving global needs.

And finally what is your birthday wish for Codex?

As Codex turns 60, I hope it will continue to evolve and be relevant, taking action on new issues in a manner that will protect consumers, keep food safe and respond to global challenges – serving all our Members equally. A unique and exemplary model of partnership within the United Nations, we should use this moment to both celebrate and reflect on what we have achieved together and how we can continue to improve to meet expectations and face today's – and tomorrow's – challenges head-on. ■

READ ONLINE

Read the article online [↗](#)

FOR HEALTHIER POPULATIONS, WE WILL RELY ON CODEX TO CONTINUE ITS WORK

Dr Ailan Li, WHO Assistant Director-General, Universal Health Coverage, Healthier Populations answered questions about why Codex is important to global public health.



DR AILAN LI,
WHO ASSISTANT
DIRECTOR-
GENERAL

What is the role of the Codex Alimentarius in improving global public health?

Improving diet and nutrition requires efficient food systems with evidence-based food standards. Since 1963 Codex has been developing standards based on science and risk analysis. Codex standards and related texts help countries manage the risk of pesticides, pathogens, additives, chemical and microbial contaminants, allergens in foods; provide guidance on the use of biotechnology in food production, advice on reference values for nutrients, on consumers' information through food labelling, and a lot more.

From the WHO perspective, what do you think the most important achievements of Codex over the past 60 years have been?

Codex has agreed over 10 000 numerical standards and hundreds of guidelines or codes of practice. The numerical standards set limits for additives, contaminants, pesticide residues, and veterinary drugs in food. All of these are freely available on the Codex website, along with many other resources to help with their implementation,

and hundreds more are added every year. This is a big accomplishment.

An even more significant contribution, however, has been the establishment of an open method of working that has attracted the participation of 188 Member Countries and over 230 Observer Organizations.

What are the main concerns today that drive WHO to continue to support the standard setting work of Codex?

There are issues about chemical contaminants and pathogens, some of which could be getting worse because of climate change. There are also issues about nutrition and the ability of food systems to provide healthy and affordable food. For WHO, Codex is well positioned to help food systems transformation for safe, healthy and sustainable diets. Furthermore, the work and impact of Codex contributes to WHO's goal of building healthier populations that enjoy better health and wellbeing as well as addressing the root causes of ill health.

What is key to the ongoing success of Codex?

Multiple emerging challenges, including climate

change and population growth, will force food systems to evolve with a demand for new technologies and new sources of energy and nutrients.. Codex needs to be ready to identify hazards and help policy makers manage risks.

The attainment of healthy food systems will be contingent upon the formulation of novel approaches to food production as well as the exploration and implementation of innovative food sources and production techniques. Codex has the potential to establish a mechanism for addressing the requirement for novel standards.

Codex, FAO and WHO should continue to invest resources to recruit the top experts in the field to offer their insights and advice on the establishment of standards.

What is your birthday wish for Codex?

My first birthday wish for Codex is for it to live a long and happy life and I'll say long-term funds for the science programme and Secretariat so we can meet the needs of all Member Countries to deal with their complexities, and keep Codex work relevant. ■

READ ONLINE

Read the full article [↗](#)

CODEX CHARTS A STEADY PATH FOR CHANGING TIMES

It is generally accepted that to a very large extent, foodborne diseases are preventable. By following food safety guidance throughout the supply chain and by enforcing regulations, it is possible to ensure food is safe. But changing environmental factors increasingly challenge this wisdom. Recorded variations in climatic temperatures and precipitation patterns, and changing salinity or acidity in soils and seas around the world are all moving parts in our multidimensional food systems that test our capacity to keep up with and regulate food safety hazards. The hazards themselves are often known, but varying patterns in where, when and how they can emerge demand that regulatory authorities address or prepare for issues that have not previously concerned them or that are changing in nature. For many,

food safety regulatory frameworks are operating on shifting sands.

As Codex considers the future and how it can ensure its standards remain effective and relevant, these environmental changes are one of the many directions in which it must look. Known hazards emerging in new or unpredictable ways include: the contamination of seafood by *Vibrio* spp. and of beef, dairy and leafy vegetables by *Escherichia coli*; ciguatera fish poisoning; and mycotoxin and heavy metal contamination of certain foods. All of these subjects are either addressed in Codex texts and are under constant review or will be the subject of future work. Some are the subject of texts proposed for adoption or new work at CAC46. ▶



◀ A fish processor in the Cook Islands cleans a mahi mahi fish, one of the large, carnivorous food fish that can become contaminated with ciguatoxins.

DID YOU KNOW?



FAO and WHO are working on the need for constantly updated scientific advice that will help address these issues.

Mycotoxins and heavy metals such as arsenic, cadmium, lead and mercury have been discussed by CAC and by the relevant Codex committee since the Commission began meeting 60 years ago (contaminants then fell under the remit of CCFA). This has resulted in 12 relevant codes of practice, 11 of which have been adopted in the last 20 years. A thirteenth: a Code of Practice for the Prevention and Reduction of Mycotoxins Contamination in Cassava and Cassava-based Products is up for adoption this year. Factors that are relevant to the occurrence of mycotoxins include temperature, relative humidity and crop damage by pests. All of these are becoming increasingly unpredictable as climates change and pests move with them. For low- and middle-income countries, which struggle most with the

challenges posed by mycotoxins, these changes only compound an already precarious situation. Now, authorities in traditionally cooler temperate zones are also reporting mycotoxin contamination when they have no recorded history of occurrence of these contaminants. These codes of practice provide vital guidance, which must remain relevant as environmental conditions change.

Ciguatera fish poisoning (CFP) is also on the rise and on the move. According to one study, a 200–400 percent increase in CFP cases in the Caribbean region could result from an anticipated increase of 2.5–3.5 °C in sea surface temperatures in the region over the next century. On the other hand, cases have also been reported in the traditionally cooler waters of Europe in the last 15 years.

CONTINUED ON NEXT PAGE ►



☞ Rising sea temperatures and extreme weather events like hurricanes can lead to bleaching of coral reefs, where toxic algae known as dinoflagellates thrive in the damaged reefs, and are then eaten by small fish.

©Sabangvideo

► CONTINUED FROM PREVIOUS PAGE

A proposal forwarded to CAC46 for new Codex work on guidelines to prevent and reduce CFP explicitly cites “factors that include climate change” as reasons why this work is required. As such, it is a major public health concern that countries have requested guidance on from Codex.

CAC46 will also consider new work to revise the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010). A changing climate is one of the contributors for the predicted expansion of at-risk areas and at-risk populations for *Vibrio* spp. including recently emerged highly pathogenic strains, in the coming decades. Both the developing nature of *Vibrio* spp. and recommended applications of technological innovations in tracking and research can be reflected in the proposed revisions.

The impacts of climate change on the safety of food are clear. Through the proposed Guidelines for the Safe Use and Reuse of Water in Food Production and Processing, which will also be under consideration at CAC46, Codex has moved to address the safety of the water that is used in every step of food production focussing on a “fit for purpose” approach in recognition that, for many, water is a scarce resource. Approaches to water sourcing and use in food production and processing need to be cognizant of this, while also ensuring that water use does not negatively impact food safety.

These are among the “current, emerging and critical issues” the Strategic Plan calls on Codex to address. By doing so, the Codex committees and the Commission help to steady those “shifting sands” and create a more robust basis on which national authorities can face the future. ■



© Flooded Cellar Productions/Sue Price

📌 A yam farmer builds a store for his crop. Good storage helps to prevent mycotoxin contamination.

TECHNICAL AND COMMODITY COMMITTEES

CCFH SENDS WATER AND *ESCHERICHIA COLI* TEXTS FOR ADOPTION

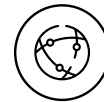


29 November–2 December 2022



PARTICIPATION

51	1	11
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY

The United States of America

CCFH53 was the first subsidiary body to meet in-person following the virtual era of the COVID-19 pandemic and the first to be simultaneously webcast.

CCFH53 agreed to send the main text of the draft Guidelines for the Control of Shiga toxin-producing *Escherichia coli* (STEC) in raw beef, fresh leafy vegetables, raw milk and raw milk cheeses, and sprouts, together with the annexes providing specific guidance for raw beef and raw milk and raw milk cheeses to CAC46 for adoption, although it was agreed that the annexes for fresh leafy vegetables and for sprouts should be redrafted. Similarly, CCFH53 agreed, after in-depth discussion, to forward the main text of the draft Guidelines for the Safe Use and Reuse of Water in Food Production

and Processing together with an annex focused on fresh fruits and vegetables to CAC46 for adoption, although the Committee decided that the annex on fishery products needed to be further developed. The Committee also agreed to initiate the development of an annex on dairy products.

CCFH53 proposed new work to CAC46 on revisions to the *Guidelines on the Application of the General Principles of Food Hygiene to the control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010). The Committee also agreed to ask CAC46 for approval to start work on Guidelines for Food Hygiene Control Measures in Traditional Markets for Food.

A working group will also be established to consider alignment

of CCFH documents with the revised *General Principles of Food Hygiene* (CXC 1-1969). Looking to the future, the Committee identified several areas of potential new work including a possible revision of the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food* (CXG 79-2012). As part of its future work planning, the Committee also identified areas where discussion papers will also be prepared on the possible revision of existing texts related to the control of *Campylobacter* and *Salmonella* in chicken meat and *Listeria monocytogenes* in foods. ■

READ MORE

[CCFH53 report](#)

FROM THE CHAIRPERSON



EMILIO ESTEBAN

By returning to a physical session, the Committee had the opportunity to develop and coordinate work the way they work best, together around the breakfast table, at coffee breaks and

beyond. The Committee worked hard over the years in virtual mode and this showed in how productive CCFH53 was by advancing five key documents to the 46th session of the Codex Alimentarius Commission (CAC46) for final adoption at Step 5/8. The 53rd session concludes my time as Chairperson of the CCFH. It has been extremely fulfilling and fun. I will continue to support the efforts of the CCFH since I believe it is the embodiment of Codex priorities of advancing safe food for people around the world. Thank you to all the Codex family.

LIST OF STANDARDS

Guidelines for the Control of Shiga toxin-producing *Escherichia coli* (STEC) in raw beef, fresh leafy vegetables, raw milk and raw milk cheeses, and sprouts

Guidelines for the Safe Use and Reuse of Water in Food Production and Processing

FROM CODEX

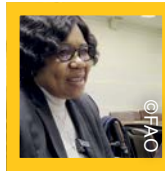


SARAH CAHILL, Senior Food Standards Officer

The physical meeting provided a superb opportunity to complete several years of work undertaken through electronic working groups

and virtual meetings and resolve face-to-face outstanding issues in a timely and collaborative manner. CCFH53 also took proactive measures to plan its work for future sessions in line with new information coming available on a range of microbiological hazards.

A CHANGE OF CHAIRPERSON FOR THE FOOD HYGIENE COMMITTEE



Emilio Esteban has stepped down as Chairperson of CCFH, due to his new role as Under Secretary for Food Safety at the United States Department of Agriculture (USDA).

Dr Evelyne Mbandi, from the USDA's Food Safety and Inspection Service (FSIS), will replace him as of CCFH54. Dr Mbandi has a background in the control of *Listeria* and *Salmonella* in ready-to-eat meats and has worked at a global level carrying out audits on inspection systems in different countries on behalf of the FSIS.

FROM THE EXPERTS



MIRIAN BUENO, Honduras

The Guidelines for the Safe Use and Reuse of Water in Food Production is a one-of-a-kind

text in Codex as it was developed to provide practical advice to help Member Countries evaluate risks and interventions by applying a risk-based approach with tools such as decision trees and risk matrices that can be used to determine if water is fit for purpose.



CONSTANZA VERGARA ESCOBAR, Chile

It has been a busy year, with many rounds of electronic working group

consultations and almost 100 Member Countries and Observer participants on each of them. I must thank my Co-Chairs (United States of America, France and New Zealand) for their devoted work on all the received comments, which led us to finalize three of the five documents making up the Guidelines for the Control of STEC. We hope that at the next meeting of the CCFH, now also with the collaboration of Kenya that has joined as Co-Chair, we can finalize the last two annexes of these guidelines to help ensure food safety for all.



MARYANN KINDIKI, Kenya

Traditional markets for food are important food sources that supply affordable and

readily accessible food to households, especially in developing countries. These guidelines will offer guidance to countries who would like to establish laws and regulations for better hygiene control measures in such food trade setups. The main outcome will be improved food security as a result of safe food being traded in the traditional markets. Remember: 'if it is not safe, it is not food' – the more reason to ensure food hygiene in traditional markets to acquire food security.

CCRVDF MAKES HEADWAY ON EXTRAPOLATION AND COLLABORATION

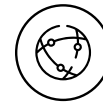


13-17 February 2023



PARTICIPATION

47	1	6
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY

The United States of America

At its 26th meeting, CCRVDF was chaired for the first time by Dr Brandi Robinson.

Delegates agreed on maximum residue limits (MRLs) for use of ivermectin in sheep, pigs and goats and for use of nicarbazin in chicken and sent them to CAC for final adoption. MRLs developed through extrapolation were also advanced for final adoption for several veterinary drugs used in ruminants and finfish. The Committee determined, however, that work will continue to extrapolate deltamethrin and ivermectin MRLs for bovine milk to other ruminants and that further work was also needed on the extrapolation of MRLs in offal tissues and for certain veterinary drugs to camelids.

The Committee agreed on the priority list of veterinary drugs for evaluation or re-evaluation by JECFA and discussed new proposals, the status of data availability for compounds on the list, and compounds for extrapolation.

Following detailed discussion, the Committee agreed to continue work on determining criteria and procedures for the establishment of “action levels” for unintended and unavoidable carryover of veterinary drugs from feed to food of animal origin.

The Joint CCPR/CCRVDF Electronic Working Group (EWG) working on compounds of dual use will consider harmonized food descriptors to be used by JECFA and JMPR and will also

develop a list of compounds with dual use and identify dual-use compounds that have different Codex MRLs for a similar edible commodity of animal origin. The Committee agreed that, with a harmonized definition of edible offal now in place, the EWG on edible offal could be terminated. EWGs are working towards harmonization of MRLs for edible offal but, for now, CCRVDF and CCPR EWGs will continue working in parallel on extrapolation and on the classification of food and feed respectively. ■

READ MORE

[CCRVDF26 report](#)

FROM THE CHAIRPERSON



BRANDI ROBINSON

CCRVDF gathered in-person for the first time since 2018. In my first meeting as Chair, I was honoured to lead the Committee as it discussed approaches to harmonize standards

with CCPR, address unintentional carryover of residues, and enhance extrapolation of MRLs. CCRVDF26 advanced MRLs for 13 compounds for final adoption, including extrapolating existing Codex MRLs for 11 compounds to more species of fish and ruminants. I was encouraged by delegates' level of engagement and cooperation as they addressed the safety of veterinary drug residues.

FROM CODEX



GRACIA BRISCO, Food Standards Officer

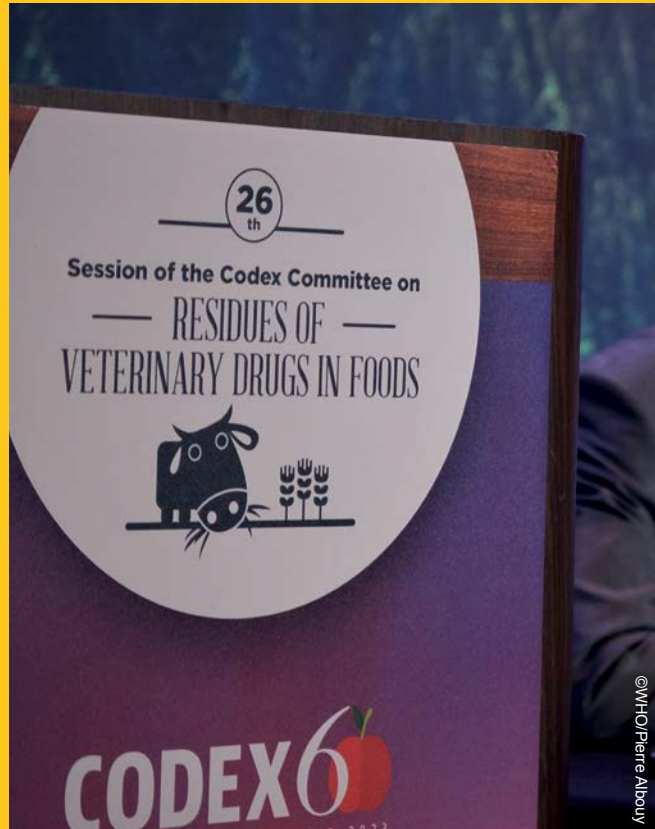
This session of CCRVDF has been particularly successful not only at advancing MRLs for veterinary drugs in various foods, but also at

discussing procedures to address emerging issues in food safety and trade such as unintentional carryover of residues, and, together with CCPR, is leading the way in exploring mechanisms to discuss issues of common interest to both committees in a synchronized and timely manner.

FROM THE EXPERTS

JONATHAN GREENE, United States of America

The cross-cutting EWG between CCRVDF and CCPR had a successful first year. As a cross cutting EWG between two committees, we identified where we have overlapping issues, ways in which we can improve communication and collaboration between the two committees, and a path forward for new work to harmonize terminologies and standards that might have diverged in the past. Most importantly, both committees recognized the value and potential of the Joint EWG and agreed to continue the work. As a new year of work begins, we hope to continue serving the needs of both committees by identifying cross-cutting issues and challenges affecting both committees and by working towards recommending solutions that help both committees achieve their goals.



LIST OF STANDARDS

MRLs for ivermectin (sheep, pigs and goats - fat, kidney, liver and muscle) and nicarbazin (chicken)

Extrapolated MRLs for veterinary drugs to one or more species

REVISIONS TO STANDARD FOR FOLLOW-UP FORMULA COMPLETE AFTER 10 YEARS' WORK

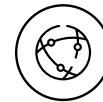


7-10 March 2023, virtual report adoption 15 March 2023



PARTICIPATION

60	1	29
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
Germany

CCNFSDU43 debated revisions to the *Standard for Follow-up Formula* (CXS 156-1987), which had been in discussion for over 10 years. The Committee agreed to rename the standard to “the Standard for Follow-up Formula for Older Infants and Product for Young Children” and structure it into two parts: one for follow-up formula; and one to cover products for young children. A preamble was agreed upon and, with that, the work on the *Standard for Follow-up Formula* was finalized and sent to CAC46 for adoption.

The draft General Principles for establishing Nutrient Reference Values (NRVs-R) for persons aged 6 to 36 months have been advanced to CAC46 for adoption at Step 5, with a commitment

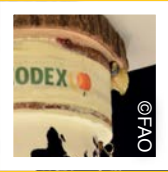
to establishing an EWG that would continue to work on the development of a stepwise process on the application of the general principles following changes made to the draft general principles and to apply this process to propose NRVs-R for persons aged 6–12 months, 12–36 months and 6–36 months for several nutrients (i.e. vitamins and minerals).

CCNFSDU43 agreed to amendments to the *Standard for Canned Baby Foods* (CXS 73-1981) and to the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* (CXG 10-1979) and discussed methods of analysis for the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981). ■

READ MORE

[CCNFSDU43 report](#)

FROM THE CHAIRPERSONS



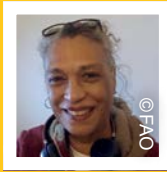
ANJA BRÖNSTRUP AND MARTINE PÜSTER

More than three years after the last in-person plenary and with a new Co-Chair, CCNFSDU met again physically in Düsseldorf, Germany, in March 2023. Following dedicated contributions from the parent organizations FAO and WHO, and with Members and Observers excited to meet again, the Committee agreed on the draft revised *Standard for*



Follow-up Formula (CXS 156-1987) that had been under discussion for the past ten years. Thanks to the commitment of the working groups (WGs), good progress was then also made on other agenda items. This enables the Committee to turn to new work items and check whether existing standards require review.

FROM CODEX



VERNA CAROLISSEN, Food Standards Officer

With the finalization of the discussions on the preamble and structure, CCNFSDU has concluded its many years of discussions on the revision of the *Standard for Follow-up Formula* (CXS 156-1987). It has been a pleasure for the Secretariat to be part of this process and see the tremendous work put in by the various working groups so ably led by New Zealand which has now culminated in a revised standard ready for adoption by CAC. CCNFSDU continues to make great strides in other areas of work to contribute to better nutrition and health of consumers, and appreciation goes out to all the delegates, our colleagues in FAO and WHO and the many Observers for their contributions and we hope to continue working in the great spirit of consensus and compromise as demonstrated in the last session of CCNFSDU.

FROM THE EXPERTS

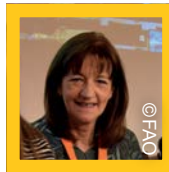


CHARLOTTE CHANNER, New Zealand

On the review of the Codex *Standard for Follow-up Formula*, I feel an absolute sense of pride and elation that the

Committee has come together to reach a point of consensus and work to progress the standard so we can start using it. We feel that it's a huge improvement on what we currently have and we think that's great for infants and young children and the protection of them going forward.

FROM THE EXPERTS



MARY FLYNN, Ireland

Nutrition during the first three years of life is vital for enabling children to realize their full potential and for protecting them against non-communicable

diseases in later life. Our work on NRVs will assist caregivers of older infants and young children by providing them with food labelling information on the nutritional value of food relative to specific requirements over these critical first three years of life. CCNFSDU has made great progress on this work where draft general principles to guide the process have been agreed (at Step 5) and current work is focused on establishing the actual values for NRVs for protein and 23 vitamins and minerals. After the values for NRVs have been agreed, CCNFSDU will work with CCFL in amending relevant Codex texts to enable their use on foods targeting older infants and young children.

LIST OF STANDARDS

Amendments to:

Standard for Canned Baby Foods (CXS 73-1981)

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

Revisions to:

Standard for Follow-up Formula (CXS 156-1987)

CORE WORK AND HOT TOPICS AGREED AT CCFA

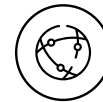


27-31 March 2023



PARTICIPATION

35	1	21
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
China

Recommendations from the Physical Working Group (PWG) on endorsement regarding additives and processing aids for 11 commodity standards were all endorsed by CCFA53, with some editorial corrections or changes. CCFA53 has also completed the alignment of food additive provisions in 18 commodity standards and one set of guidelines with those in the *General Standard for Food Additives (GSFA)*.

The Committee reached an agreement to propose a total of 836 provisions, which include both new and revised provisions, for consideration and adoption during CAC46. This includes revised provisions for sweeteners in different food commodities – a topic that has involved significant discussion in CCFA. Provisions for

revocation, and recommendations for discontinuation of other draft food additive provisions have also been forwarded to CAC.

The Committee endorsed proposed draft revisions to the *Class Names and the International Numbering System for Food Additives (CXG 36-1989)* in regard to the functional classes and technological purpose(s) for anionic methacrylate copolymer, cassia gum and gum ghatti. An EWG will be re-established to consider new proposals and other requests arising from this session.

The Committee also agreed with the priority list of substances proposed for evaluation by JECFA.

The Committee revisited the “hot topic” of a provision for the

use of trisodium citrate in fluid milk following a lack of consensus on the issue at CAC42 and agreed to re-forward the provision to CAC46 in an amended form, with a note on its use in sterilized and UHT milk. To reach consensus on a further topic of contention – regarding additives in wine production – a “compromise” note was agreed, which attempts to satisfy all concerns expressed in previous CCFA meetings. ■

READ MORE

[CCFA53 report](#)

FROM THE CHAIRPERSON



FAN YONGXIANG

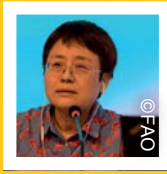
The 53rd session of CCFA was held in China, Hong Kong SAR in March 2023. It was the first physical reunion of CCFA since COVID-19, and the meeting attracted a

bigger audience through web broadcast. In a spirit of collaboration and negotiation, CCFA53 agreed on over 700 recommendations for food additive provisions.

In addition, the Committee reached consensus on issues related to provisions for trisodium citrate (INS 331(iii)) in FC 01.1.1 “Fluid milk (plain)” and food additives in wine production.

To celebrate the 60th anniversary of Codex, two side events were held: a panel discussion inviting regular CCFA delegates to share their experiences and stories and a workshop held by the Government of China, Hong Kong SAR, to highlight the importance of Codex work in ensuring food safety and fair trade practices around the world. We look forward to seeing you in CCFA54!

FROM CODEX



LINGPING ZHANG, Food Standards Officer

Thanks to the tremendous support from all participants and the exceptional leadership of the Chairperson and Chairs of EWG and

PWG, CCFA53 has turned the seemingly impossible into reality. A substantial number of tasks have been successfully accomplished. It has been a great pleasure to work with such brilliant people in CCFA family!

LIST OF STANDARDS

Additions, revisions, amendments to:

General Standard for Food Additives (CXS 192-1995),

18 commodity standards and one set of guidelines

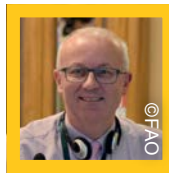
Amendments to:

List of Codex Specifications for Food Additives (CXA 6-2021)

Revisions to:

Class Names and International Numbering System for Food Additives (CXG 36-1989)

FROM THE EXPERTS

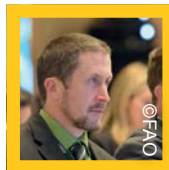


STEVE CROSSLEY, Australia

The work on alignment aims to ensure that the GSFA becomes the sole authoritative source of food additive provisions.

This is done by ‘aligning’

those provisions which had previously been in the individual commodity standards (CSs). At CCFA53, the Committee discussed a record-breaking 348-page alignment agenda paper, which led to considerations for the alignment of nine milk and milk product CSs, six CCNFSDU CSs, two regional standards, as well as potential amendments to the Procedural Manual to ensure further divergence does not occur.



PAUL HONIGFORT, The United States of America

The Committee completed all work on the use of additives in fruit and vegetable juices and nectars, progressed

almost all remaining provisions for sweeteners in the GSFA through the step process, resolved the use of additives in grape wines at good manufacturing practice (GMP), and continued to make progress on the remaining provisions for the use of colours. These extraordinary accomplishments were only possible through face-to-face consensus building by Members and Observers at the meeting and set the stage for continued progress on the GSFA at CCFA54.

COMMITTEE AGREES MAXIMUM LEVELS ON LEAD AND MYCOTOXINS AND NEW WORK ON CIGUATERA POISONING



18–21 April 2023, virtual report
adoption 26 April 2023



PARTICIPATION

51	1	10
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
The Kingdom of the Netherlands

The Committee advanced work related to maximum levels (MLs) for lead and mycotoxins for inclusion in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995). Work on maximum levels (MLs) for lead in certain food categories had focused on soft brown, raw, and non-centrifugal sugars, on ready-to-eat meals for infants and young children and on culinary herbs (fresh/dried) and spices (dried). The Committee agreed to advance MLs for the first two of these foodstuffs to CAC and to further discuss the third at CCCF17.

The Committee agreed to advance MLs for total aflatoxins in chilli pepper and nutmeg, and ochratoxin A

in chilli pepper, paprika and nutmeg for final adoption by CAC. However, it was agreed to discontinue work on MLs for total aflatoxins in paprika, ginger, pepper and turmeric, and on MLs for ochratoxin A in ginger, pepper and turmeric as available data did not indicate any significant risk of contamination in these spices.

Work on a Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cassava and Cassava-based Products was finalized and forwarded to CAC for final adoption. This work represents an important collaboration between CCCF and the regions, as it was initially put forward by CCAFRICA.

A new work proposal for a code of practice for the prevention or reduction of ciguatera poisoning was recommended by the Committee. This is an excellent example on Codex response to emerging food safety issues in the framework of its strategic plan, as ciguatera poisoning has become a global health issue and is increasing in prevalence due to factors that include climate change. ■

READ MORE

[CCCF16 report](#)

FROM THE CHAIRPERSON



SALLY HOFFER

Let me first express my deepest gratitude to everyone for their outstanding contributions to CCCF16. We were able to push forward a lot of work and several items have been

submitted for approval by CAC46. And it all started by organizing five virtual meetings and three physical meetings to prepare for plenary.

We furthermore agreed upon a new agenda item 'Foresight and emerging issues of relevance to CCCF' to exchange information on emerging issues. And forward planning of work was made explicit by presenting the draft agenda for next year to help decide which work could be done or should be postponed.

The level of collaboration and commitment demonstrated throughout this meeting is a testament to the strength of our collective efforts for ensuring food safety.

FROM CODEX



GRACIA BRISCO, Food Standards Officer

CCCF16 was another productive session with several maximum levels for a variety of contaminants and foods being forwarded to CAC for

final adoption, as well as a new code of practice to contain mycotoxin contamination in cassava and cassava-based products, a commodity of great interest for several regions in the world. CCCF is committed to exploring emerging issues in food safety by looking into avenues to bring such issues to the attention of the Committee and by remaining responsive to Codex Members' needs and new developments in science and technology.

LIST OF STANDARDS

Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cassava and Cassava-based Products

Additions:

General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995)

MLs for lead in certain food categories and associated sampling plans:

- soft brown, raw, and non-centrifugal sugars; and
- ready-to-eat meals for infants and young children

MLs for total aflatoxins in chilli pepper and nutmeg (dry/dried)

MLs for ochratoxin A in chilli pepper, paprika and nutmeg (dry/dried)

Sampling plans for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children

FROM THE EXPERTS



LARISSA BERTOLLO GOMES PORTO, Brazil

Lead exposure is an important issue for public health. To reduce dietary exposure while ensuring fair practices in the

food trade, CCCF has been working on the establishment of MLs for food categories for which no ML is set in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995). Since 2017, CCCF has agreed on MLs for five food categories and will discuss MLs in spices and culinary herbs in 2024. This will conclude work on establishment of new MLs for lead for various food categories that were classified as high priority in CXS 193.

DINESH BISHT, India

Work on MLs for aflatoxins in spices was first proposed at CCCF8 in 2014. After several years of discussions and the contributions of Codex Members, Observers and experts, the CCCF was able to reach agreement on MLs for total aflatoxins in chili peppers and nutmeg and ochratoxin A in chilli pepper, paprika and nutmeg. I am very grateful to the CCCF Chair, CCCF Secretariat and JECFA for facilitating this work efficiently.

EQUIVALENCE, FRAUD AND THE PANDEMIC: CCFICS MAKES PROGRESS

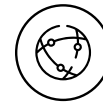


1-5 May 2023



PARTICIPATION

69	1	7
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
Australia

CCFICS considered and recommended two texts for adoption at Step 5/8 by CAC: the proposed draft Guidelines on Recognition and Maintenance of Equivalence of National Food Control Systems (NFCS) and proposed draft Principles and Guidelines on the Use of Remote Audit and Inspection in Regulatory Frameworks. The text on Principles and Guidelines on the Use of Remote Audit and Inspection in Regulatory Frameworks was elaborated and completed expeditiously due to the need by CCFICS to respond to the challenges posed to the international food trade by the COVID-19 pandemic. The text will provide guidance on the use of information and

communications technology (ICT) tools for alternative verification of regulatory frameworks.

The proposed draft Consolidated Codex Guidelines Related to Equivalence aimed at unifying all existing requirements in the various CCFICS texts on equivalence into a single document were also discussed and CCFICS additionally considered proposed draft Guidelines on the Prevention and Control of Food Fraud. CCFICS agreed to continue with the drafting of these two texts.

CCFICS26 also discussed and recommended approval of the proposal to

update the *Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification Systems (CXG 60-2006)*. The Committee will continue with the process for monitoring of emerging global issues and the United Kingdom of Great Britain and Northern Ireland, with support from Australia, will prepare an updated paper for discussion by CCFICS. ■

READ MORE

[CCFICS26 report](#)

FROM THE CHAIRPERSON



NICOLA HINDER PSM

I am very proud of what we achieved at CCFICS26. I was particularly impressed with the cooperation Codex Members showed to swiftly progress the remote audit and inspection guideline and resolve the complex matters addressed in the Guidelines on Recognition and Maintenance of Equivalence of National Food Control Systems.

The progress we made in CCFICS26 demonstrates how much we can achieve using the hybrid meeting format. I am excited for what CCFICS27 will accomplish on our food fraud, traceability and consolidated equivalence guidance.

FROM CODEX



PATRICK SEKITOLEKO, Food Standards Officer

CCFICS26 was successfully held in both physical and virtual modes (hybrid mode), which provided an opportunity for broader

participation. Key lessons from the session were the approaches taken by the Committee to expedite the completion of the work on principles and guidelines on the use of remote audit and inspection in record time due to the need to respond urgently to challenges posed by the COVID-19 pandemic and ensure continuity of technical deliberations during the session in situations of unexpected technological glitches for remote participants.

LIST OF STANDARDS

Guidelines on Recognition and Maintenance of Equivalence of National Food Control Systems (NFCS)

Principles and Guidelines on the Use of Remote Audit and Inspection in Regulatory Frameworks

FROM THE EXPERTS

CHERIE FLYNN AND BILL JOLLY, New Zealand

The finalization of the work on Guidelines on Recognition and Maintenance of Equivalence of National Food Control Systems (NFCS) at CCFICS26 was the culmination of over 10 years' work led by New Zealand as chair of the working group, with the support of the United States of America, Kenya and, previously, Chile as co-chairs.

Equivalence recognition is a complex topic, especially where NFCSs cross both SPS and TBT disciplines, and the text was successfully developed collegially through multiple rounds of comment and review.

This new international standard will provide practical guidance for Codex Members, supporting an increased application of equivalence at more of a food system level as opposed discrete measures. It is hoped it will promote closer cooperation between relevant competent authorities and allow them to focus more on whether the relevant higher-level objectives, and related outcomes

or level of protection, are achieved rather than comparisons on how close their procedures replicate each other.

ANNA SOMERVILLE, Australia

The COVID-19 pandemic, with its associated travel restrictions and pressure on food supply chains, served as a catalyst for increased use of remote audit and inspection. In light of the strong support for this work, and the related work already conducted in other international fora, CCFICS progressed this matter in record time, reflecting the importance of the work and the benefit it will bring to regulators and food businesses worldwide.

ALLERGEN LABELLING AND E-COMMERCE TEXTS MAKE PROGRESS

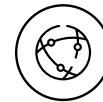


15–19 May 2023



PARTICIPATION

49	1	23
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
Canada

The Committee agreed to endorse provisions for CCFFV standards on fresh dates, berry fruits and onions and shallots and for CCSCH standards on a variety of spices, but with a request to CCSCH to clarify details on saffron. Labelling provisions for two CCASIA regional standards were also endorsed.

Revisions to the allergen lists under the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985) (GSLPF) were the main focus of discussion. Basing their discussions on important FAO/WHO Expert Consultations, CCFL delegates agreed on priority and secondary lists for labelling of allergens. The Committee went on to debate the addition of Guidelines on the

Use of Precautionary Allergen Labelling (PAL) as an annex to the GSLPF. Work on PAL guidelines and on other revisions to the GSLPF in relation to allergen labelling continues.

CCFL has been working on a number of innovative and topical subject areas. The Committee agreed to advance to CAC46 for adoption at Step 5 the Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered via E-commerce and the Guidelines on the Use of Technology to Provide Food Information. EWGs will continue to develop the texts with the aim of completion by CCFL48. Looking to future areas of work, discussion papers will be

prepared or further developed on a definition for added sugar, sustainability labelling claims and food labelling exemptions in emergencies. The Committee agreed to start work on the labelling of pre-packaged foods in joint presentation and multipack formats. ■

READ MORE

[CCFL47 report](#)

FROM THE CHAIRPERSON

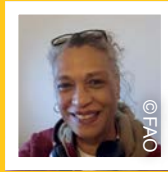


KATHY TWARDEK

After a virtual session in 2021, it was a pleasure to be able to hold CCFL47 physically and see people together once again.

As in 2021, great progress was made, and, as Chair, I have to say that, in addition to excellent interventions, communication was enhanced by being together to observe expressions of delegates and gauge reaction. The Committee took advantage of breaks and informal meetings to help in understanding positions, as evidenced by the good discussions had, consensus built, and agreement made to advance three work items to Step 5 and explore some truly groundbreaking potential new work items. I am truly proud of the accomplishments made, awed by the professionalism and passion of the delegates, and warmed by the camaraderie. I will look back on this work fondly in retirement and wish only the best of success in future sessions.

FROM CODEX



VERNA CAROLISSEN, Food Standards Officer

CCFL once again held a very successful session, making progress on three items of work and discussing some interesting and topical items

of work. Work on the allergen labelling has drawn on excellent scientific advice provided by FAO/WHO expert consultations and will help to lead to greater consumer protection worldwide. The other items of work progressed (e-commerce and use of technology) demonstrates that CCFL is keeping up with consumer trends and the latest innovations in technology. The next session of CCFL will offer another opportunity to discuss groundbreaking possible new work items and we look forward to equally good participation by Members and Observers alike.

FROM THE EXPERTS

JESSICA BUREK, the United Kingdom of Great Britain and Northern Ireland

These proposed Guidelines on the Provision of Food Information for Pre-packaged Foods to be Offered via E-commerce outline that the food information provided on the label of a pre-packaged food should be provided on the e-page of a pre-packaged food that is offered for sale via e-commerce. This work has been in progress for a number of years and at CCFL47, these guidelines were progressed to Step 5, and an EWG for further development has been established ahead of CCFL48.

JENNY HAZELTON, Australia

Ask anyone with a food allergy, or who has a family member with a food allergy about the daily challenge they face in making safe food choices and the significance of CCFL's allergen labelling work is immediately apparent. Drawing on the latest expert scientific advice and consumer evidence is allowing CCFL to update allergen labelling standards and develop guidelines which promote greater consistency to benefit consumers with food allergy worldwide.

STANDARD 234 REVISIONS MOVE TO NEW WORKABLE PACKAGES ON FISH AND JUICES



12–16 June 2023, virtual report
adoption 20 June 2023



PARTICIPATION

49	1	13
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS AND PALESTINE



HOST COUNTRY
Hungary

CCMAS42 endorsed methods of analysis, performance criteria and sampling plans for provisions in Codex standards, forwarding to CAC relevant revisions to the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) and the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) accordingly. The Committee endorsed methods of analysis and sampling plans proposed by CCNFSDU, CCAFRICA, CCASIA, CCNASWP and CCCF.

In relation to the key work on the review of methods in *Recommended Methods of Analysis and Sampling* (CXS 234-1999), known simply as “CXS 234”, significant progress was made. The review is being managed through workable packages and CCMAS42 was able to complete work on the fats and oils workable package and most of the work on

the processed fruits and vegetables workable package and on cereals, pulses and legumes. Work will now start on two new workable packages: fish and fishery products and fruit juices. This work adds to workable packages that had been completed by previous sessions of CCMAS, such as dairy products.

CCMAS42 has developed clear guidance for the process of submission, consideration, and endorsement of methods for inclusion in CXS 234. In continuing to bring clarity to its processes, CCMAS42 finalized guidance on how to select Type II (reference) methods from multiple Type III (alternative approved) methods in CXS 234 for inclusion in this information document.

Revisions to the *General Guidelines on Sampling* (CXG 50-2004) were also

agreed and forwarded to CAC. The Committee continues to develop an innovative information document to accompany these guidelines, which includes an e-book and apps. CCMAS42 also finalized an information document, *Procedures for the estimation of measurement uncertainty*, to support the implementation of the revised *Guidelines on Measurement Uncertainty* (CXG 54-2004), which was adopted in 2021.

Looking to the future, CCMAS agreed to consider several discussion papers, including on improving its practices and best practices for method selection for allergen testing. ■

READ MORE

[CCMAS42 report](#)

FROM THE CHAIRPERSON



ATTILA NAGY

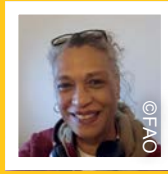
After a few years of virtual work, we were able to hold a physical session again in 2023. This allowed us to work with a slightly different schedule, but with the same duration. We had

the opportunity of adopting the report almost a week after the plenary in a 3-hour virtual session, which was a great help to us. I would like to thank the Codex Secretariat for the help which they provided in this process.

In 2023, we were able to complete all planned tasks successfully and in full agreement, so I am very grateful to all participants.

The revision of CXS 234 will continue in new areas according to our proposal, and with the help of the Codex Secretariat, the development of the database can also continue.

FROM CODEX



VERNA CAROLISSEN, Food Standards Officer

This was the first physical CCMAS meeting since 2019, which made it possible to hold in-session working groups and informal discussions.

These meetings played a key role most notably in the completion of work to revise the *General Guidelines on Sampling*. CCMAS will continue working on an information document which will comprise an e-book and sampling plans app, a first for Codex! This innovative approach, we believe, will make it easier for Codex committees and countries to use the revised *General Guidelines on Sampling* (CXG 50-2004). CCMAS benefits enormously from the excellent cooperation and inputs from the standards-setting organizations especially in its review of CXS 234 and a huge thanks goes out to them and the countries leading the work, as well as to Member Countries, for their excellent contributions.

LIST OF STANDARDS

Amendments to:

Recommended Methods of Analysis and Sampling (CXS 234-1999)

Revisions to:

General Guidelines on Sampling (CXG 50-2004)

Other:

Information document on Procedures for the estimation of measurement uncertainty

Update of the guidance for the process of submission, consideration, and endorsement of methods for inclusion in CXS 234 (Guidance on selection of Type II methods from multiple Type III methods)

FROM THE EXPERTS



SUSAN MORRIS, New Zealand

The revision of the *General Guidelines on Sampling* (CXG 50-2004) commenced in 2018 with New Zealand as Chair, and with Co-Chair

support from the United States of America and Germany through the process.

The guidelines provide information on the design of sampling plans for use by Codex commodity committees to support provisions in Codex standards, and for governments to design sampling plans for trade agreements, including sampling plans used in the resolution of disputes. The guidelines also provide information on the principles behind the design of sampling plans to control the risk of wrongful acceptance or wrongful rejection of foods and describe the various types of commonly used sampling plans.

MAXIMUM RESIDUE LIMITS AGREED, AND CLASSIFICATION REVISION COMPLETED



26 June-1 July 2023



PARTICIPATION

45	1	17
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS AND PALESTINE



HOST COUNTRY
China

The Committee discussed MRLs for the use of 39 different pesticides on a range of crops for food and feed, the majority of which were sent to CAC for final adoption.

In a milestone achievement, revisions to the *Classification of Foods and Animals Feeds* (CXA 4-1989) were forwarded to CAC. Final discussions around the classification revolved around four subject areas. Firstly, in order to complete the revision of the text, two classes remained to be discussed: classes B and E - primary food commodities of animal origin and processed foods of animal origin, respectively. Revisions were agreed, with some additions. Secondly, the Committee discussed issues concerning the portion of the commodity to which MRLs apply and which is analysed for two groups on

assorted tropical and subtropical fruits - inedible peel (in particular bananas) (Group 006) and oilseeds and oilfruits (Group 023) with subsequent agreement on the revised provisions. The third area of discussion involved the addition of some commodity codes to allow the establishment of MRLs for commodities related to classes A and D: primary food commodities of plant origin and processed products of plant origin, respectively. The fourth discussion related to the slight revision to the eggplant and eggplant-like commodities group for consistency with JMPR practices when recommending group MRLs for this commodity group.

This work was made possible by work on *Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of*

MRLs to Commodity Groups (CXG 84-2012) which was developed in tandem with revisions to the classification, and which was also agreed at CCPR54.

An information document facilitating submission of data to support periodic reviews of unsupported compounds with no public health concern has also been finalized. Work continues on MRLs for pesticides in food and feed, priority lists of pesticides for evaluation by JMPR and guidance on monitoring the purity and stability of reference materials and related stock solutions of pesticides during prolonged storage. ■

READ MORE

[CCPR54 report](#)

FROM THE CHAIRPERSON



WEILI SHAN, China

Codex MRLs have a great impact on food safety and the international food trade and are also an important basis for Member Countries to set national standards

and conduct food safety supervision. Sound science, consistency and universality are cornerstones of Codex Alimentarius. Without scientific assessment, no standards should be recommended, there can be no harmonization, and no MRLs can be advanced for adoption. Without scientific assessment, the collaborative approach is lost.

FROM CODEX



GRACIA BRISCO, Food Standards Officer

Besides being another highly productive session for the establishment of MRLs for pesticides in food and feed, this 54th session

has been a milestone for the Committee with the completion of the revision of the *Classification of Foods and Animal Feeds*, a long-term process that will facilitate the establishment of group MRLs for a wider range of commodities, particularly minor crops, for which MRLs are needed in international trade. CCPR54 has also been successful in addressing internal procedures for the safety assessment of compounds without public health concern, coordination of work with CCRVDF on matters of common interest to both committees, and a proposal for new work on guidance for reference materials used in pesticide residue analysis. CCPR54 remained committed to continue exploring avenues to enhance the operation of CCPR and JMPR to increase availability of MRLs for trade facilitation and public health protection.

LIST OF STANDARDS

MRLs for pesticides in food and feed

Revisions to:

Classification of Foods and Animal Feeds
(CXA 4-1989) - revision of Class B and Class E.

Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of MRLs to Commodity Groups (CXG 84-2012)

- inclusion of representative commodities for Class B and Class E

FROM THE EXPERTS

BILL BARNEY, United States of America

It is deeply gratifying to the Chair and Co-Chair of the EWG for revision of the *Classification of Foods and Animal Feeds*, the EWG, and all of the Member Countries and Observers that contributed to the effort to reach Step 5/8 for Class B (primary food commodities of animal origin) and Class E (processed foods of animal origin) and for consideration of the final two classes by the CAC.

COMMITTEE APPROVES NEW LANGUAGE FOR CHANGES IN CODEX TEXTS, AND DIGITIZATION



2-6 October 2023



PARTICIPATION

50	1	7
MEMBER COUNTRIES	MEMBER ORGANIZATION	OBSERVER ORGANIZATIONS



HOST COUNTRY
France

CCGP33 addressed key items regarding the Codex Procedural Manual (PM). Codex Secretariat proposals regarding a new format and the digitization of the Procedural Manual were well received and full digitization was encouraged.

A representative of the FAO Office of Communications and Publishing explained proposals to streamline the way changes to Codex texts are referenced, as terms such as “revisions” and “amendments” have not been consistently applied over time. Thus, three new categories of modifications to Codex texts are proposed: correction, amendment and new edition. The introduction of these categories will bring with it a means by which to trace all updates and modifications of Codex texts. It was agreed in the meeting

that clear, simple and consistent language should be used in the writing of Codex texts. Codex standards are being published digitally by FAO, with FAO copyright, and will continue to be freely available for use.

CCGP33 also discussed amendments to the Codex Rules of Procedure allowing virtual sessions of the Commission. The rules were temporarily suspended for CAC43 and CAC44 in order to permit a virtual meeting. However, the Commission now needs to determine whether there should be an amendment to the Rules of Procedure allowing the Commission to take place virtually if needed. Final decisions on this matter were deferred by CCGP33 in anticipation of analysis by the CCEXEC’s Subcommittee on

the “Future of Codex Work” of data on Members’ experience in virtual meetings, and of further consideration of how to overcome the issue of voting in a virtual setting.

The Committee discussed the different ways by which non-governmental organizations (NGOs) with observer status in Codex promote Codex work. Further data will be collected on this matter. A paper on practical toolkits to promote the use of Codex standards and guidelines was also discussed. ■

READ MORE

[CCGP33 report \[URL\]](#)

FROM THE CHAIRPERSON



JEAN-LUC ANGOT

We were happy to see each other again after the CCGP32 virtual session.

Thanks to the active and constructive participation of

delegates and observers, the fine expertise of the Codex Secretariat, FAO and WHO as well as the excellent exchange conditions permitted by the French Codex Secretariat, we can consider that the CCGP33 fulfilled the mandate assigned by the CAC, particularly with regard to the evolution of the Codex Procedural Manual. Consensual proposals were adopted which will allow Codex Alimentarius to adapt and modernize its working methods. On the sidelines of the CCGP two side-events were held, one on the use and impact of standards (with the participation of the sisters, the International Plant Protection Convention [IPPC] and WOA) and the other on the future of Codex. And we were able to celebrate the 60th anniversary of Codex. Happy birthday once again! Thank you everyone, it was a great pleasure to welcome you and to meet you in Bordeaux!

FROM CODEX



SARAH CAHILL, Senior Food Standards Officer

This session of CCGP brought aspects of our Procedural Manual into the spotlight, where we agreed some straightforward modifications/

spring cleaning to ensure our PM reflects current practices. We had very informative discussions on how we update Codex texts with the aim of having clear and simple procedures for this task. While we did not complete the discussions on this, good progress was made and the session also provided the opportunity to highlight other areas that would benefit from review to align with current practices. These are valuable discussions in ensuring our procedures are fit for purpose. The session also provided an important opportunity for informal discussions with Members and Observers on the future of Codex and use and impact of Codex texts.

FROM THE EXPERTS



KOJI MIURA, Japan

I believe that it is important for both Members and the Codex Secretariat to be able to make appropriate decisions quickly based on sufficient discussions through less burdensome and more efficient means.

DID YOU KNOW?



The Procedural Manual (PM) of the Codex Alimentarius Commission sets out the basic Rules of Procedure, procedures for the elaboration of Codex standards and related texts, basic definitions and guidelines for the operation of Codex committees. All versions of the PM are available on the Codex website: <https://www.fao.org/fao-who-codexalimentarius/publications/procedural-manual/en/>



<https://www.fao.org/3/cc8441en/cc8441en.pdf>



Dear Members and Observers,

Thanks to you, World Food Safety Day has grown over the last five years. From producers to consumers, people are increasingly aware of the Day and their role in keeping food safe.

Please contact us with your plans, questions, photographs and news about the next World Food Safety Day so your initiative can be included on the website and Flickr.

Thank you!

*Best regards,
The World Food Safety Day team*

world-food-safety-day@fao.org

CODEX AT THE REGIONAL LEVEL

Two FAO/WHO Coordinating Committees have met since CAC45: CCNASWP and CCNE, each of them addressing topics of regional concern, including emerging issues, work on regional standards and regional work plans.

While the other four regional committees did not meet, the Regional Coordinators have been busy behind the scenes and at CCEXEC promoting regional issues at the international level, and Codex work in their respective regions. ■

REGIONAL STANDARD ON NONI FRUIT JUICE MAKES IT THROUGH TO CAC

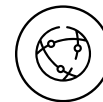


30 January–3 February 2023



PARTICIPATION

- 12 OUT OF 14 MEMBER COUNTRIES IN THE NASWP REGION
- 2 OBSERVER ORGANIZATIONS
- 6 MEMBER COUNTRIES AND ONE MEMBER ORGANIZATION FROM OUTSIDE THE REGION



HOST COUNTRY

Fiji

CCNASWP16 heard a keynote speech from Dr Steve Hathaway, a senior expert on risk analysis and food safety, formerly of the Ministry of Primary Industries in New Zealand, on “Lessons from the COVID-19 pandemic for improving food safety – Seeding change in Codex.” The subsequent discussion highlighted how the experiences from the pandemic afforded Codex the opportunity to learn and to ensure robust preparedness for any future crisis. Panellists also concluded that COVID-19 highlighted the food security and food safety vulnerabilities of small island developing states, which are typically net food importers. Such vulnerabilities can be partly addressed through a more holistic, One Health approach to food safety, an expanded risk-based approach to food control and science- and data-based decision-making.

In discussing key emerging issues expected to have an impact on food safety in the CCNASWP region in the next 5-10 years, the meeting agreed these included, among others, limited support to manage food regulatory systems; climate change; innovative food technologies; non-communicable diseases (NCDs); pesticide residues on food crops; AMR; indigenous foods; and food labelling (of new and novel foods). CCNASWP agreed that AMR should top the list of priorities.

CCNASWP agreed activities to be undertaken to support implementation of the Codex Strategic Plan for the period 2023–2024 which, in addition to strengthening collaboration and engagement in Codex work, highlighted the importance of strengthening efforts at national level to apply standards such as

the *Regional Standard for Kava Products for Use as Beverage when Mixed with Water (CXS 336R-2020)* adopted in 2020. CCNASWP reviewed the progress made in planning regional communications strategies and committed to continued improvement of communications initiatives including sharing information on activities and success stories through news stories for the Codex website.

CCNASWP agreed to forward the draft Regional Standard for Fermented Noni Fruit Juice to CAC46 for adoption and agreed to recommend Fiji be reappointed as Regional Coordinator. ■

READ MORE

[CCNASWP16 report](#)

FROM THE COORDINATOR



ANDREW TUKANA

Delegates to CCNASWP were accorded a traditional Fijian welcome ceremony and the Honorable Deputy Prime Minister, Mr Manoa Kamikamica, welcomed delegates on behalf of the

Government of Fiji and officially opened the session. Chaired by the Permanent Secretary of Agriculture, CCNASWP was a successful meeting, and all agenda items were thoroughly discussed and consensually concluded including the draft Regional Standard for Fermented Noni Fruit Juice, an item of particular interest to the region. The keynote address on “Lessons from the COVID-19 pandemic for improving food safety – Seeding change in Codex” was most welcome as a timely and important topic and spurred an engaged discussion.

FROM CODEX



HILDE KRUSE, Senior Food Standards Officer

I applaud Fiji for the excellent organization of the very first Codex meeting in Codex’s 60th anniversary year, and the first Codex subsidiary

meeting to be conducted in a hybrid modality, leading the way for maximum inclusiveness. The countries participated actively and constructively, good progress was made, networks were built and friendships were formed.

STANDARDS

Regional Standard for Fermented Noni Fruit Juice

Amendment to:
Regional Standard for Kava Products for Use as a Beverage When Mixed with Water (CXS 336R-2020)
(alignment with *General Standard for the Labelling of Non-Retail Containers of Foods [CXS 346-2021]*)



@Ministry of Agriculture & Waterways, Fiji

NEAR EAST REGION AGREES ON COLLECTIVE ACTION



18–22 September 2023

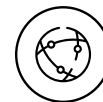


PARTICIPATION

17 OUT OF 17 MEMBER COUNTRIES IN THE NEAR EAST REGION

3 OBSERVER ORGANIZATIONS AND PALESTINE

4 MEMBER COUNTRIES AND ONE MEMBER ORGANIZATION FROM OUTSIDE THE REGION



HOST COUNTRY

Saudi Arabia

CCNE11 took place in September at FAO headquarters in Rome. The meeting started with a keynote address from Faisal Bin Sunaid, Director of Healthy Food of the Saudi Food and Drug Agency (SFDA), who spoke about “Transformation of Food Systems for Sustainable Food for Better Health.” The address and subsequent discussion focused on

the increasing problem of NCDs in the region and the fact that safe and nutritious food is an important component of food security and crucial to successful food systems transformation. The meeting agreed that it was important to use CCNE as a forum for a collective discussion on an approach to the issue of NCDs and reiterated the importance of awareness raising,

education and communication in addressing NCDs.

The priority list of Codex work relevant to the region was agreed upon, with the addition of aflatoxins in peanuts. Particular attention was paid to the draft Standard for Fresh Dates, to which CCNE Members could contribute data and relevant information.

CCNE11 reviewed the food additive provisions included in existing regional standards and provided recommendations to CCFA to facilitate their alignment with the GSFA.

The Committee was also able to make significant progress on the proposed Standard for Maamoul, which has been forwarded to CAC for adoption at Step 5 as a draft standard. ■

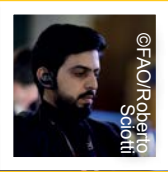
CCNE11 meets at FAO headquarters in Rome.



READ MORE

[CCNE11 report](#)

FROM THE CHAIRPERSON



KHALID AL ZAHRANI, Saudi Arabia

Undoubtedly, one of the most significant events of the year was the hosting of the 11th session of the CCNE, led by Saudi Arabia at FAO

headquarters in Rome, 18–22 September. During this session, the Committee made important decisions, including advancing the proposed draft Standard for Maamoul to CAC46 for adoption at Step 5. Additionally, the Committee agreed to establish an EWG to consider the Strategic Plan for the years 2023–2025.

Overall, the year 2023 has been marked by extensive efforts, collaborations, and celebrations within the region in honour of the 60th anniversary of Codex. The commitment and enthusiasm displayed by Member Countries, the successful organization of meetings, and the substantial progress made during the CCNE Committee session underscore the region’s dedication to food safety.

[Read the Regional Coordinator’s full statement](#)

FROM CODEX



SARAH CAHILL, Senior Food Standards Officer

With a four-year gap since the CCNE last met, this session was an important occasion for Members from the region to come together

again, and the option to participate remotely meant that all Members from the region were able to join the discussions. The session provided the opportunity to share information and views on a range of topics of relevance to the region as well as work to get into the details of the challenging task of developing regional standards. Overall, a re-energizing session.

Khalid AlZahrani, CCNE Chairperson (L) and Mohammed Al Nasser, Vice President for Food Affairs, Saudi Food and Drug Authority (R) share stories on work carried out in the region.



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REGIONAL ROUNDUP

THE AFRICAN REGION IS WORKING TOWARDS GREATER FOOD SAFETY AWARENESS AND IMPROVED PARTICIPATION IN CODEX



HAKIM MUFUMBIRO
Uganda

Capacity building efforts were undertaken in 2023, leveraging the ongoing support to Members and subregions from the Codex Trust Fund. Tailor-made training of stakeholders in Nigeria on the scientific basis of Codex and food safety risk analysis was undertaken. In Mali, a training session on Codex for the national media was held, which is a key asset in equipping the fourth estate to effectively report food safety and Codex matters.

At the strategic level, the Codex Africa think tank, comprised of selected Member Countries and regional economic communities, met in March 2023 in Mahe, Seychelles, to reflect on the progress made with regard to the implementation of the CCAFRICA workplan that supports implementation of the Codex Strategic Plan (2020–2025), and approaches for improving the quality and quantity of participation of Members Countries in Codex meetings for 2023. ■

CCASIA IS PROMOTING THE USE OF CODEX STANDARDS ACROSS THE REGION



TIAN JING
China

In Bangladesh, Bhutan, Cambodia, China, India, Japan, Mongolia, Nepal, Pakistan, the Philippines, the Republic of Korea, Singapore and Thailand this year, activities were organized to celebrate the 60th anniversary of Codex, in conjunction with the fifth World Food Safety Day, with the theme “Food standards save lives”. In addition, CCASIA Members actively participated in the webinars held by the FAO Regional Office for Asia and the Pacific and WHO Regional Offices of the World Health Organization for South-East Asia and the Western Pacific, to promote the understanding and use of Codex standards in the region.

“Our work will not leave anyone out in the region. All Members should be heard,” said Dr Jing Tian, Coordinator for Asia. “The Member Countries have always been very supportive, in spite of the different scenarios of economy, culture, structure of national Codex framework, etc. Codex standards and guidelines helped the Members to improve their national food control to ensure food security and food safety in the region, and to promote food trade regionally and globally”. ■

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[Read Uganda’s full statement](#) 

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[Read CCASIA’s full statement](#) 

GERMANY TAKES OVER AS REGIONAL COORDINATOR FOR EUROPE



ANNE BEUTLING
Germany

Germany has taken over as Regional Coordinator of CCEURO and Anne Beutling told us how they are preparing for next year’s Coordinating Committee meeting.

“We have organized our administrative set up to accommodate the work of Regional Coordinator: we have grown a little team that is able to respond to all requests coming in, with a dedicated email address. We’re very much looking forward to welcoming Members in Berlin next year, where we will hold the formal session in the last week of May 2024. This is the first time that Germany is hosting such a meeting as CCEURO Coordinator. We’re shaping the agenda right now, with inputs from the Member Countries, and with the inputs as usual from FAO, WHO and the Codex Secretariat.

We’ve set up a calendar of events so that all the Members have a chance to discuss and prepare for technical Codex committee sessions, even when they are not in a position to travel to those meetings. For all Codex meetings, we have organized pre-session online events, but we’ve also been busy on the political agenda”. ■

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A YEAR OF GREATER PARTICIPATION IN THE LATIN AMERICA AND CARIBBEAN REGION



ROMMEL BETANCOURT
Ecuador

Since CCLAC22, and based on the discussions there on Codex work relevant to the region, there has been increased participation in the work of a number of Codex subsidiary bodies.

In 2023, CCLAC Member Countries have joined the 60th anniversary celebrations held worldwide through various activities.

In order to enhance the participation and capacities of the region, a series of virtual and face-to-face events have been held, for example: “Regional Workshop on Food Safety Risk Management – Evidence-based Decisions”, “Analytical Measurement Uncertainty in the Codex Alimentarius”, “Capacity Building in Codex Issues” and “Codex ABC”, thanks to the support of FAO, WHO, the Codex Trust Fund (CTF), the Pan American Centre for Foot and Mouth Disease and Veterinary Public Health (PAHO/WHO-PANAFTOSA) and the Inter-American Institute for Cooperation on Agriculture (IICA), with an attendance of almost 3 000 participants in total. ■

READ MORE

[Read Ecuador’s full statement](#)



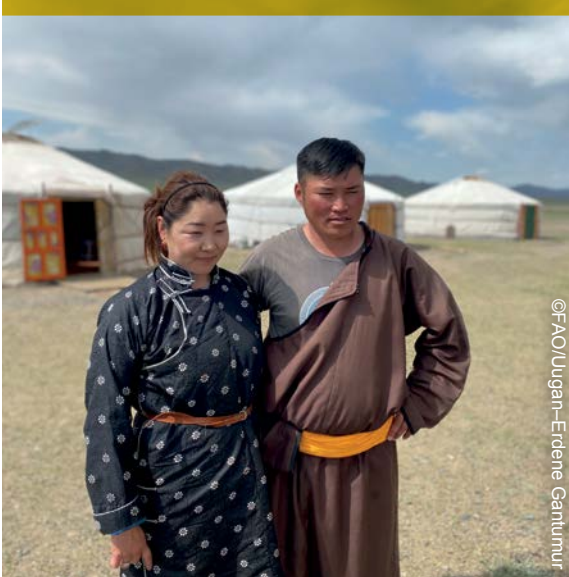
©Ministry of Food and Drug Safety of the Republic of Korea

Delegates at the 5th session of the Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR) pose for a photograph. The Republic of Korea hosted the Task Force 2017-2022 (5th-8th sessions). It was through the work of this Task Force that the Codex texts on antimicrobial resistance were developed.

CODEX AMR TEXTS PUT INTO ACTION

Antimicrobial resistance is a threat to the safety of the food supply, but the new and recently updated Codex texts on the subject provide a pathway to assess and manage these risks, using One Health approaches. “The sooner and more widely the principles and activities outlined in these texts can be put into action, the safer our food supply will be,” said Jeffrey LeJeune, Food Safety Officer at FAO and Lead Technical Officer of the “Action to support implementation of Codex AMR texts (ACT)” project at FAO.

Yong-Jae Kim, Director General of the Ministry of Food and Drug Safety (MFDS) of the Republic of Korea also underscores the value of these Codex texts in containing foodborne AMR – so much so that the MFDS has invested over USD 8 million to enable six middle-income countries (Plurinational State of Bolivia, Cambodia, Colombia, Mongolia, Nepal and Pakistan) to put these Codex-recommended practices into action, through support from the ACT project at FAO. ▶



©FAO/Uugan-Erdene Gantumur

📍 Siilegmaa Naidan Ganchuluun (R), a herder from Mongolia, is excited to apply his newly acquired knowledge about antimicrobial stewardship to sustainably raise healthy animals.



©FAO

📍 Assessment of the antimicrobial surveillance system in the food and agriculture sectors at the Colombian agricultural research corporation, AGROSAVIA.

The participating countries have made very good progress putting Codex texts into action: they showed great interest in establishing or strengthening their multidisciplinary national networks working on antimicrobial resistance – a key principle in both the *Code of Practice to Minimize and Contain Foodborne Antimicrobial Resistance* (CXC 61-2005) and the *Guidelines on Integrated Monitoring and Surveillance of Foodborne Antimicrobial Resistance* (CXG 94-2021) (GLIS).

With over 70 seminars, webinars, joint meetings, and practical workshops held in the last year alone, countries have been able to assess their progress toward achieving their National Actions Plans on AMR, with specific focus on agrifood system involvement. They have identified and prioritized country-specific actions to align with Codex texts on AMR, including such things as strengthening the regulations on the sale of antimicrobials and their use as growth promoters and developing integrated surveillance systems.

“The ACT training helped me understand the fundamentals of Codex standards and why they matter. I will be able to contribute more to raising awareness at the grassroots level,” said Sabina Lamsal, Veterinary Officer and ACT workshop participant from Nepal.

By improving access to international markets and protecting consumers against the risks posed by foodborne AMR, the ACT project is contributing to more inclusive, safe and efficient food systems. ■

THE WTO-CODEX RELATIONSHIP IS AS IMPORTANT AS EVER



CHRISTIANE WOLFF
WTO SPS Secretariat

Congratulations to Codex on this 60th anniversary from your friends at the WTO! This is the perfect occasion to reflect on our relationship and on what the future may hold.

A person reaching 60 might begin to think about retirement. But while all of us will be replaced in our jobs when we retire, Codex would not be replaced so easily. Its mission – to protect the health of consumers and ensure fair practices in the food trade – is as relevant today as it has ever been.

The WTO is younger than Codex. At 28, the WTO could be considered a young adult – but it is certainly facing its fair share of challenges.

Presently, the members of the WTO are discussing how to keep it relevant and effective.


Since the creation of the WTO and the entry into force of the SPS Agreement in 1995, the WTO and Codex have been on a journey together. By explicitly recognizing Codex food safety standards, the SPS Agreement has created a framework of trade rules and international standards within which WTO and Codex Members apply their national food safety policies. The SPS Agreement strongly encourages WTO Members to use Codex standards as the basis for their national food safety measures. It also foresees the possibility of deviating from Codex standards, for example if a member seeks to achieve a higher level of protection, based on a risk assessment. And when conducting risk assessments, WTO Members need to again take relevant Codex guidance into account. ▶

📍 Food inspector, Tshering Pem, inspects fruit at auction on the border with India, Phuentsholing, Bhutan.



“The SPS Agreement has created a framework of trade rules and international standards within which WTO and Codex Members apply their national food safety policies”

READ MORE

[SPS declaration on responding to modern SPS challenges](#) 


The SPS Agreement needs Codex standards to stay relevant, and vice versa. In June last year, at the WTO Twelfth Ministerial Conference, WTO trade ministers adopted the SPS Declaration on Responding to Modern SPS Challenges. This Declaration launched a work programme seeking to identify challenges in the implementation of the SPS Agreement, the mechanisms available to address them; and the impacts of emerging challenges on the application of the SPS Agreement. These challenges include:

- expanding global populations;
- the increased pace of innovation in tools and technologies;
- climate change and increasing environmental challenges;
- the growing importance of sustainable agricultural practices and production systems, including their contribution to addressing;
- biodiversity conservation;
- shifting pressures due to the spread of pests and diseases;
- the increasing threat of antimicrobial resistance, as well as emerging infectious diseases linked with the human-animal-environment interface; and
- the continued application of SPS measures that would constitute a disguised restriction on international trade.

After a year of intense work, the SPS Committee is now wrapping up its work to report to the next WTO Ministerial Conference in February 2024. While the report is still underway, we can already draw some conclusions:

- Codex is still important. WTO Members discussed Codex's work and invited input from Codex in virtually every meeting. They count on guidance from Codex when addressing the challenges and opportunities discussed.



 A cargo ship leaves port in Rarotonga, the Cook Islands.

- Like the WTO, Codex' work is led by Members. The importance of participation and coordination at every level cannot be overstated, among national agencies who represent a Member in different bodies, to regional and multilateral levels, including between Codex and WTO Secretariats.
- Measures based on science, and harmonization based on international standards, such as Codex, are of crucial importance. Members face new challenges, including challenges related to new tools and technologies, to new risks, to dealing with uncertainty. Although Members are committed to food safety and safe trade, they don't always agree on the best way to achieve this. That they have fora where to discuss this is invaluable, since it can foster mutual understanding and learning.
- Training and capacity building, including through the Standards and Trade Development Facility – a partnership involving FAO, WTO, WOH, WHO, and the World Bank, with the participation of Codex and IPPC – play an essential role in enabling developing countries effectively pursue their interests and benefit from the system.

While 18 months are not enough to conclude these discussions, it seems certain that there will be a recommendation to continue these exchanges, including in the upcoming Sixth Review of the Operation and Implementation of the SPS Agreement. And Codex will certainly have a role to play! ■

IT'S NOT JUST ABOUT TRADE! CODEX IS A VITAL ORGANIZATION TO PROTECT CONSUMERS



CAROLINE SMITH DE WAAL
Global Alliance for Improved
Nutrition (GAIN)

People often refer to Codex as an organization to help facilitate trade. What isn't recognized is that, from its very beginning, Codex has had an equally important mission to protect consumers' health. As Codex looks to the future, its leadership and Member Countries need to recognize the important role that Codex can play for domestic consumers, especially those in developing regions.

In 2015, the United Nations announced the goal to end hunger and malnutrition by 2030 – an ambitious goal to be sure. Today, hunger and malnutrition affect nearly 10 percent of the world population, according to *The State of Food Security and Nutrition in the World 2023* report. Children are most affected, and nearly 150 million suffer from stunting, low weight and wasting. While access to nutritious food is vital, if that food isn't safe, it won't help. Promoting adoption of Codex food standards is an important step to helping achieve this United Nations Sustainable Development Goal.

In development circles, food safety and food standards are slowly being recognized as essential to achieving food security. GAIN is focused on getting safe and nutritious food to all, especially those most vulnerable to malnutrition. And GAIN's work in part focuses on the traditional markets where local growers sell and consumers buy many of the foods most vital to improving nutritional outcomes, including vegetables, fruits, fish, meats, and pulses.

Traditional markets are a major source of affordable food, especially in Africa, Asia, and South America, and they provide access to nutritious foods for those most at risk of hunger and malnutrition. CAC46 will consider the proposed new work to develop Guidelines for Food Hygiene Controls in Traditional Markets for Food, with the governments of Kenya, the Plurinational State of Bolivia, and Nigeria ready to lead this work. This work is an example of how Codex can help improve access to safe food for consumers at all income levels and in all regions and countries. ■



📍 A market stall holder in Tanout, Niger, makes a sale. Work on traditional food markets is an example of how Codex can help improve access to safe food for consumers at all income levels and in all regions and countries.

CELEBRATING 60 YEARS OF COLLABORATION: IDF'S REMARKABLE JOURNEY WITH CODEX

AURÉLIE DUBOIS-LOZIER
International Dairy
Federation (IDF)

In 2023, the International Dairy Federation proudly marks its 120th anniversary, a testament to its unwavering commitment to the global dairy sector. Equally significant is the 60th anniversary of IDF's partnership with the Codex Alimentarius Commission (CAC). This enduring collaboration has shaped the dairy landscape and fostered the pursuit of excellence in food safety and trade practices.

IDF's active participation in various Codex committees has been instrumental in enhancing food safety and setting rigorous food standards, and has been crucial in promoting the adoption of standards relevant to dairy products, ensuring the global dairy trade adheres to robust quality and safety measures.

A critical milestone in IDF's collaboration with Codex is the work on the *General Standard for the Use of Dairy Terms* (CXS 206-1999) under the framework of the CAC. In this regard, Codex and IDF will jointly organize a webinar to explore how Codex standards on dairy

terms have been implemented in countries. IDF surveyed its members, revealing the diverse implementation of this protection across 21 countries, providing invaluable insights into regulatory approaches and legal systems. This initiative harmonizes international dairy trade and safeguards consumers against deception.

IDF's involvement extends beyond terminology. It has played an active role in discussions on key food safety texts, methods of analysis, labelling and nutrition within Codex. This commitment is essential for safeguarding the health of consumers and ensuring fair practices in the food trade. IDF continues to advocate for rigorous scientific foundations in Codex's work, addressing concerns and enhancing the adoption of these standards by Member Countries.

As we celebrate 60 years of collaboration between IDF and Codex, we recognize the transformative impact of this partnership on the dairy sector. IDF's dedication to excellence, safety, and fairness is an enduring legacy that has reshaped the global dairy landscape. ■



📍 Tendin Tshewang looks after his mum's cheese stall at Kaja Throm Market, Thimphu, Bhutan. The first Codex standards to be adopted in the 1960s were for cheeses, which were based on work already carried out by the IDF.

©WHO/Sue Price

CODEX LOOKS GOOD AT 60



NICK GARDNER
Long-time delegate to Codex meetings

Six decades is a long time for an organization to remain relevant and effective. Yet, the Codex Alimentarius, continues to deliver a multitude of benefits to billions of people around the world, many of whom have no idea it even exists.

So why has Codex endured during one of the most dynamic periods of recorded history?

Codex is rooted in science and adoption or harmonization with Codex standards can provide public health benefits for citizens while being no more trade restrictive than necessary.

READ MORE
 Read Nick Gardner's full article [↗](#)

For private sector stakeholders, Codex creates a space where risk-assessment and science reign supreme. This aids the safe commercialization of emerging tools, technologies, and products that can help meet consumer demand and create a safe, sustainable food system.

The transparent nature of Codex provides a level playing field for all and contributes to predictability, a value of the private sector.

Consensus building is also an important Codex value despite the challenges that consensus-based decision making can offer. As the world continues to seek solutions to increasingly challenging food systems challenges, Codex's history of successful consensus building positions it to offer workable solutions to complex problems.

Keeping Codex focused on delivering science-based food safety standards is the best way to ensure the effectiveness of Codex felt over the last 60 years continues to benefit the future.

Significantly expanding the scope of the organization beyond food safety is unlikely to maximize the benefits it can provide and could actually undermine much of what Codex has offered over the last 60 years through its commitment to science and risk assessment, and values like inclusiveness, transparency, and consensus building.

As Codex Members and Observers gather with friends and colleagues for the 60th anniversary celebration this November, let's be pleased to say Codex looks pretty good at 60. We should be optimistic about what it can offer into the next six decades. ■

"Codex creates a space where risk-assessment and science reign supreme"

A DAY IN THE LIFE OF A CCP



RAMAZAN NABIYEV
National Codex Contact
Point of Azerbaijan,
Head of Department at the Food
Safety Agency of the Republic
of Azerbaijan

As someone who is a Codex Contact Point (CCP) but also has other responsibilities in the Azerbaijan Food Safety Agency (AFSA), the institution responsible for food safety in the country, it is very important to start the day by performing the core functions of the CCP.

In order to properly fulfill those core functions, it is necessary to devote at least 25 percent of the daily working hours to this job. Of course, sometimes this may not be enough, in which case the people I have appointed in my team help me.

As the central coordination point for all Codex activities in Azerbaijan, my first job each day is to log in to the Codex website in order to be informed about any upcoming meetings, or events, related working documents or circular letters requesting input from the Members.

The most important daily routine is dissemination of information of food standards and food laws to manufacturers, exporters and concerned organizations. Accordingly, we can say



📍 Dressed in full PPE, Abdurrahinova Elbaniz packs apples for export in Khachmaz, Azerbaijan.

that encouraging food manufacturers to improve quality and hygiene management to meet the requirements of international standards is a part of our daily work.

Azerbaijan also has a National Codex Committee (NCC) and as CCP it is very important that I engage with the Committee to ensure they are up to date with Codex work. As a country in the process of harmonizing with Codex standards, helping organize the work of NCC is something I deal with every day. Among my most important tasks as CCP are determining the sequence of Codex texts to be harmonized, preparing drafts of documents, obtaining opinions and proposals, and participating in Committee and Codex meetings.

"We can say that encouraging food manufacturers to improve quality and hygiene management to meet the requirements of international standards is a part of daily work"

While carrying out all these activities, within the framework of regional cooperation I should mention the organization of dialogues and meetings with representatives of different countries who have similar experiences as an important activity contributing to the process. Finally, I must mention that I also spend time reading Codex, FAO or WHO publications on food safety and food standards every day. ■

TOP SCIENTIFIC EXPERTS AT THE SERVICE OF CODEX

FAO and WHO convene expert bodies to address Codex committee requests for scientific advice and/or risk assessments on chemical contaminants, food additives, microbiological hazards, pesticide and veterinary drug residues as well as expert advice on nutrition related issues. Additionally, ad hoc expert consultations and meetings are also organized in response to specific needs that are not addressed by expert bodies.

This work ensures Codex Members have access to the latest science, analysis and risk assessments concerning food safety and nutrition.

Here we have an overview of four of these scientific bodies, their achievements and expectations for the future.

	Joint FAO/WHO Expert Committee on Food Additives (JECFA)	Joint FAO/WHO Expert Meetings on Nutrition (JEMNU)	Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA)	Joint FAO/WHO Expert Meeting on Pesticide Residues (JMPR)
Founded	1956	2010	2000	1963
Advises	CCFA, CCCF, CCRVDF	CCNFSDU, CCFL	CCFH	CCPR

FROM THE SECRETARIATS OF THE FAO/WHO SCIENTIFIC ADVICE BODIES...

How can JECFA, founded in the 1950s, remain current and keep pace with the changing time?

“Food safety risk assessment needs to take into account the evolving food “safety” landscape and adjust to emerging trends in order to be strategic and effective. Through the years, JECFA has kept up to date with new science, updated its methodologies and pioneered new approaches thus remaining a reliable point of reference globally.”

Vittorio Fattori,
FAO Food Safety Officer

“Experts are the cornerstone of the Committee. The JECFA roster is renewed every five years and includes top experts in the relevant scientific fields ensuring that the expertise brought to the meeting is up to date. In fact, since the 1950s, “considerable” changes have taken place in the procedures and complexity of assessments of chemicals in food as well. In order to reflect significant advances in risk assessment, the methods and principles for the risk assessment of chemicals are updated routinely. The last update took place in 2020.”

Angeliki Vlachou,
FAO Food Safety Officer

JECFA83 meets in November 2016.



JEMNU meets in Geneva in 2019 to discuss scientific advice for CCNFSDU.



What environmental changes are affecting food safety risks?

“Climate changes will be the single most important factor that will impact food safety in the coming decades and Codex will need to direct more resources in order to address the challenges.”

Kim Petersen,
WHO Technical Officer

What are some of the past successes of Jmpr?

“Congratulations on the 60th anniversary of the Codex Alimentarius Commission as well as the 60th anniversary of Jmpr! In the past 60 years, we have worked together, grown together, and contributed significantly together to the protection of human health and facilitating international food trade. In the past 60 years, every year Jmpr meetings have recommended 300-500 new MRLs for adoption by CAC, meanwhile, 50-200 old MRLs were “withdrawn”. Jmpr ensures that each Codex MRL is based on an up-to-date scientific assessment and that consumers are fully protected by current Codex standards. Furthermore, the

science-based Codex MRLs provide the benchmarks for the international harmonization of pesticide residue standards and facilitate the risk-based regulatory decisions of Members and Observers to minimize the potential risk from pesticides, while maximizing the contribution of pesticides to food security.”

Ye Guibiao,
FAO Agricultural Officer

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FROM PREVIOUS
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➤ Jmpr meeting in Berlin, Germany, in September 2018.

How would you describe JMPR?

“JMPR is a busy committee and the demand for evaluations currently exceeds the capacity. In a way, you can say JMPR is a victim of its own success. In order to keep up with the evaluations requested, it will probably be necessary to identify alternative ways to phase out the use of old, little-used pesticides rather than through an unfavourable periodic re-evaluation by JMPR. This could help better match the demand for evaluations with the resources available to the Committee.”

Soren Madsen,
WHO Technical Officer

What in your view are the keys to success for future advice?

“First is certainly enough high-quality study data, this is the foundation for future advice, for pesticide MRL recommendations. It involves the whole package of toxicological data, residue data and good agriculture practices (GAP) available, which are provided by industry, the international community or review of public domain literature. Members are encouraged to submit food consumption data to FAO and WHO for exposure assessments. Second, the independence, impartiality and scientific excellence of experts is another pillar for success in future advice, which is key for advice and the basis for consensus. Third, the commitment of experts, as most advice needs extensive evaluation of huge datasets, which is a time-consuming process. The work is often done on a volunteer basis, during personal time.”

Ye Guibiao,
FAO Agricultural Officer

What is unique about JEMRA?

“Sound and advanced science enables standards to be relevant, applicable and contribute to food safety. This is why science is important when it comes to food safety. But microorganisms are something special when we think about food safety because they are alive. They can swim, they multiply, they can run, they can jump, they can fly, they can be everything, everywhere, at any time. This character imbues JEMRA with life and enables us to evolve more with the development of science. On the other hand, we share what we compile from top scientists and global data, to help a better application of the science and better food standard setting for people to enjoy life.”

Kang Zhou,
FAO Food Safety Officer



➤ JEMRA experts meet at WHO headquarters in May 2023 to discuss microbiological risk assessment of *Listeria monocytogenes* in foods.

What technological developments are changing scientific advice?

“In JEMRA, we have published over 40 Microbiological Risk Assessments in the FAO/WHO Microbiological Risk Assessment series on the FAO and WHO websites. The scientific advice is now accessible to anyone. I think, for some, understanding how to use this information in real settings and how to apply it is challenging, but needs to be addressed.”

Akio Hasegawa,
WHO Technical Officer

“Science and technology are constantly evolving, such as new methods of pathogen control in the supply chain. Scientific advice needs to be updated regularly to meet changing environmental and climatic challenges.”

Juliana De Oliveira Mota,
WHO Technical Officer

What are past successes of JEMNU?

“JEMNU provided guidance to the CCNFSDU on nitrogen to protein conversion factors for estimating the protein content of soy-based ingredients and milk-based ingredients used in infant formulas and follow-up formulas which supported the development of the *Standard for Follow-up Formula* (CXS 156-1987). JEMNU has aligned its approach to assessing scientific evidence to that of the recently revised process for developing WHO normative products and adapted the widely used Grading of Recommendations, Assessment, Development, and Evaluations (GRADE) framework to assess the quality of the evidence under review.”

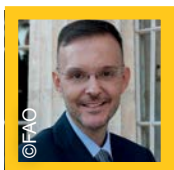
Jason Montez,
WHO Scientist and
Maria Xipsiti,
FAO Nutrition Officer

What kinds of scientific advice are provided in the field of nutrition?

“WHO and FAO have provided ad-hoc advice through normative work to support the Codex work on nutrition. For example, upon the request of CCNFSDU, WHO provided its advice and shared the systematic reviews of the WHO Nutrition Guidance Expert Advisory Group on developing the guideline on polyunsaturated fatty acids, which informed the work on nutrient reference values for non-communicable diseases. WHO has been also supporting different Codex committees to contribute to trans-fat elimination. Respectively, the FAO expert working group provided advice to CCNFSDU on protein quality assessment in follow-up formula for young children and ready-to-use therapeutic foods. Most recently, FAO and WHO established an expert group to update nutrient intake values for infants and young children from birth through 3 years of age to contribute to the ongoing work of CCNFSDU in establishing nutrient reference values for children aged 6–36 months.”

Jason Montez, WHO Scientist
and **Rain Yamamoto,**
WHO Scientist ■

MONITORING THE USE AND IMPACT OF INTERNATIONAL CODEX TEXTS



FARID EL HAFAR
Technical Officer,
Codex Alimentarius Secretariat

The first global survey on the use and impact of Codex texts with a 52 percent response rate highlights that the majority of Codex Members, over 80 percent of respondents, are satisfied with the reach, usefulness, and use of Codex texts.

“Monitoring the use and impact of Codex texts provides key information on how Codex is assisting Members in protecting consumer health and facilitating fair trade practices. By adhering to Codex standards, Members can prevent foodborne illnesses, uphold the credibility of their products in the global marketplace, and build trust among consumers”, said Steve Wearne, Chairperson of the Codex Alimentarius Commission.

In addition to questions related to the use of all Codex texts the survey focused on the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995), the *General Principles of Food Hygiene* (CXC 1-1969), the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985), and the *General Principles for the Addition of Essential Nutrients to Foods* (CXG 9-1987) and there was a 52 percent response rate.

This was the first time that information had been collected in a systematic and consolidated manner, from Members in all regions at the same time, with the aim of providing solid evidence on the use and impact of Codex texts.

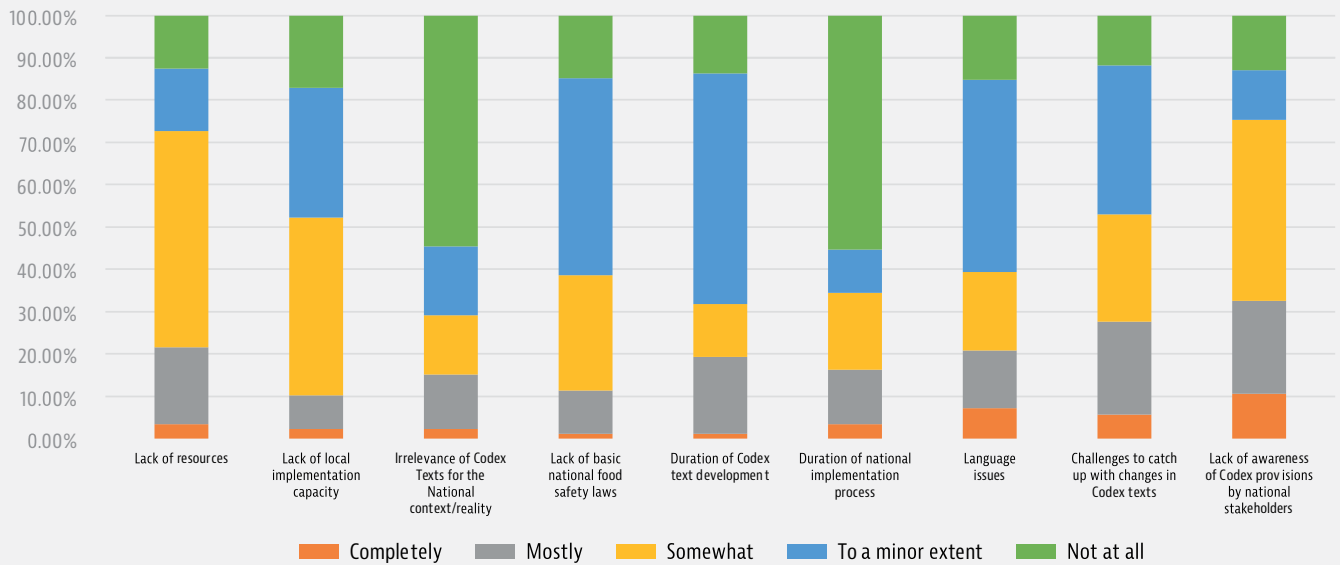


Among the findings of the survey was that Codex texts have a greater impact in low- and middle-income countries, where they are used more frequently to support legislation, policies, national food control systems, university curricula, training, and awareness raising. In contrast, high-income countries generally have more established food control systems, more resources, and advanced technical expertise.

“Over the years, Codex texts have been widely used in Thailand. We have adopted numerous Codex texts as national standards, and we use them as references for elaborating national standards and for trade negotiations”, said Yupa Laojindapun, Director of the Office of Standard Development at the National Bureau of Agricultural Commodity and Food Standards, Codex Contact Point of Thailand.

The survey also identified some of the barriers impeding the use of Codex texts. ►

Barriers impeding the use of Codex texts - Global



The survey showed that the five most prominent barriers to the use of Codex texts were a lack of awareness of Codex provisions by national stakeholders, challenges to catch up with changes in Codex texts, language issues, lack of resources, and duration of Codex text development.

Lack of awareness of Codex provisions by national stakeholders, challenges to catch up with changes in Codex texts, language issues, lack of resources, and duration of Codex text development, are the five most prominent barriers identified through the survey (refer to graph, above). These findings highlight

the need for continued efforts to monitor and address the challenges Codex Members face in the implementation and utilization of Codex texts, ranging from increasing awareness of Codex texts among national stakeholders, prioritizing capacity building and training, to improving dissemination of Codex texts.

DID YOU KNOW?



The report of the Codex Survey 2022 presents the results of the first pilot survey on the use and impact of Codex texts

SECOND SURVEY AVAILABLE

The second survey to monitor the use and impact of Codex texts, launched in September 2023, seeks feedback on another four Codex texts: the *General Standard for Food Additives* (CXS 192-1995), the *Guidelines on Nutrition Labelling* (CXG 2-1985), the *Recommended Methods of Analysis and Sampling* (CXS 234-1999), and the *Guidelines on Performance Criteria for Methods of Analysis for the Determination of Pesticide Residues in Food and Feed* (CXG 90-2017). The results will be published in 2024. ■

CCFICS GUIDELINES ARE SHAPING THE FUTURE OF FOOD TRADE IN AFRICA



CATHERINE BESSY
Senior FAO Food Safety Officer

Over the last decade or more, Codex has adopted a number of guidelines developed by CCFICS that are helping to shape the control practices over food trade flows in Africa.

With the recent ratification of the African Continental Free Trade Area (AfCFTA), Regional Economic Communities are intensifying their efforts in trade facilitation and SPS measures.

An example of such a programme is the Trade Facilitation Programme of the Comon Market and Eastern and Southern Africa (COMESA) funded by the 11th European Development Fund (EDF) of the European Union. This ambitious programme entails a component on risk-based imported food controls, supported by



FAO, where Codex texts are at the core of the capacity development initiative.

Comoros, Djibouti, Egypt, Madagascar, Sudan and Tunisia, supported by FAO, assessed their import control systems and identified key gaps at regional and national levels, as a basis for designing a capacity development programme. This entailed a review of key regulatory requirements for risk-based imported food control, the establishment of risk categorization frameworks, the development of standard operational practices for

inspectors, and of good importing practices targeting importers, as well as the establishment of relevant linkages with the domestic food control system.

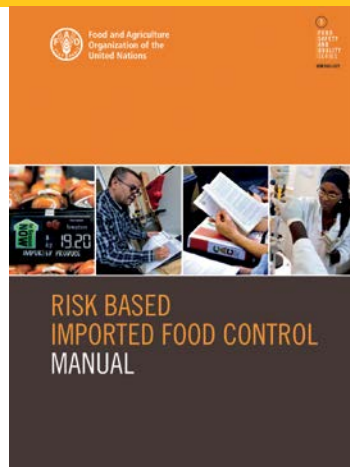
Further work included the development of a technical document for the exchange of information between COMESA countries to support the trade in food, complemented by two standard formats (for information exchange about food rejections and for standard format of information exchange on food control systems). ■

DID YOU KNOW?

The [FAO Risk-Based Imported Food Control Manual \(2015\)](#) was a key resource for the countries. This manual “unpacks” Codex guidance through a process of self-assessment and identification of the most important food safety risks associated with their food imports.

It is based on the following Codex texts:

- *Guidelines for Food Import Control Systems (CXG 47-2003)*
- *Principles and Guidelines for National Food Control Systems (CXG 82-2013)*
- *Principles and Guidelines for the Exchange of Information Between Importing and Exporting Countries to Support the Trade in Food (CXG 89-2016)*
- *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CXG 38-2001)*



USE OF CODEX STANDARDS IN THE CARIBBEAN SUBREGION



RENATA CLARKE
Coordinator, FAO Subregional
Office for the Caribbean

The Caribbean Small Island Developing States (SIDS) are largely net food-importing countries and the existence of Codex standards helps provide us with an assurance of the standards that the foods produced in other countries must meet and the processes by which these standards can be verified and enforced. This is an important foundation for public wellbeing. Many countries of the Caribbean are looking at legislation and policies related to food safety, and they're utilizing the knowledge and information out of Codex to make sure that their food legislation is up to date and reflective of a best case in the world.

Caribbean nations are facing specific issues such as

the impact of climate change, with the temperatures and effluent in the sea, and we have been working on better monitoring of biotoxins. The cost of NCDs is overwhelming and so the issue of front-of-pack labelling is a big drive.

But within the Caribbean SIDS, we need to move further – from using Codex to being more engaged in the making of Codex standards – and ultimately, to the shaping of Codex standards. We need to put issues out there, raise our heads and look out front, to see what is coming that is relevant to our capacity to regulate in a new world.

A commitment to Codex requires a recognition of what it's for. Codex, FAO and WHO together with the countries, as a partnership, need to make this clearer. There needs to be a concerted effort to help these countries understand where their interests lie, and to play a leading role in those

interests. I would love to see the organic leadership of countries stepping forward and saying: “we want to shape that agenda” and along that path, gathering the authority and the legitimacy to lead processes. It's a responsibility both on the side of Codex and on the side of the countries themselves to recognize the need for them to be investing in the data and information that will allow them to be effective in charting the course forward on some important issues.

It's not just a line, food safety truly is everyone's business. ■



➤ Young farmer in Antigua and Barbuda on a tractor in his banana plantation. Local food production is promoted in Caribbean SIDS, which are generally food import dependent. These nations face a series of unique food safety challenges.

©FAO/Franco Mattiolo

THE CODEX TRUST FUND IN 2023



MICHAEL HINSCH
Codex Trust Fund
Administrator

The Codex Trust Fund (CTF) reached several important milestones in 2023. To start, 50 countries have been receiving support from the CTF since 2016, not including the nine countries that are approved for funding and being prepared for implementation.

In 2023, the results of the CTF2 mid-term evaluation confirmed the continuing relevance as well as the effectiveness of the CTF and provided important guidance towards developing a more

tailored approach to support countries in strengthening their national Codex systems.

Furthermore, restrictions imposed in response to the COVID-19 pandemic have been dropped in most countries now, allowing the vast majority of beneficiary countries to accelerate the implementation of their projects and attend in-person trainings and other events. Some of these events marked milestones in themselves, such as the closure of the first and very successful CTF2 group project including Bhutan, India and Nepal, which was held in Thimphu, Bhutan in August.

In 2023, the number of countries graduating from CTF2 support is

expected to reach 15. Post-implementation evaluations of projects are underway, and we are looking forward to learning more about how support provided to countries has affected the performance of national Codex systems and their engagement in Codex work.

The mandate of the CTF2 has been set until and including 2027. As we are getting closer to this date, we are looking forward to continuing our important work and our fruitful collaboration with partners and donors who ensure that the CTF2 can fulfil its goal and extend its support to all countries eligible for CTF2 support in the coming four years. ■

➔ Michael Hinsch, Codex Trust Fund Administrator, speaks at the terminal meeting of the Codex Trust Fund group project (Bhutan, India, Nepal) in Thimphu, Bhutan with Dr Matina Joshi Vaidya, Director-General Department of Food Technology and Quality Control (DFTQC) Nepal (L), Gyem Bidha, Officiating Director, Bhutan Food and Drug Authority (BFDA) and Dr Gyanendra Gongal, WHO Regional Adviser for Food Safety in Southeast Asia (R). August 2023.



THE CODEX TRUST FUND IN 2023

There are a number of ways in which CTF countries engage in training and capacity building to improve knowledge, understanding and confidence regarding participation in Codex. One of the most popular exercises is a "mock drill", which sees delegates attend a simulated Codex meeting. Former Codex Chairperson, Sanjay Dave, reports on one such exercise.

Delegates take part in a mock drill exercise in Mauritius.



SANJAY DAVE
Former Codex Chairperson

In Port Louis, Mauritius, a five-day mock Codex committee session took place as part of training to help the country's Codex representatives understand how Codex works and how to participate effectively in Codex sessions. The training is supported by WHO as part of the Mauritius CTF project.

The mock session saw the supposed third session of the fictitious Codex Committee on Food Safety (CCFS) meet with three countries – Countries A, B and C – participating. In addition, there were two Observer Organizations. The CCFS discussed several items including arrangements for the 60th anniversary of Codex Alimentarius, the revision of *General Standard for the Labelling of Pre-Packaged Foods* relevant to allergen labelling, and a draft Standard for Turmeric. The Committee also discussed proposals for new work on fresh curry leaves, coriander and moringa.



Attendees participated enthusiastically in the session. "This training was very useful for us and will build us to actively participate in Codex meetings" said Dr Shalini Neeliah, the National Codex Contact Point for Mauritius.

Together with India's Codex Contact Point, Perumal Karthikeyan, I facilitated the training and the mock Codex session. After adoption of the CCFS report, we conducted a quiz, explaining the correct answers to each question. ■

VOICES FROM THE CODEX SECRETARIAT

On the occasion of the 60th anniversary of Codex, the people working in the Codex Secretariat share their thoughts, hopes and wishes for the future of the Commission.

It is important to share the knowledge and experiences beyond the current boundaries and integrate young people into the work of Codex.

Patrick Sekitoleko

I'm new to the Codex Secretariat, but my previous participation at the Commission has been transformative. I look forward to a new journey with the team as we celebrate Codex@60!

Chun Yeung

Codex needs to be agile and respond to the challenges in our evermore complex world to help ensure that food is safe for everyone everywhere.

Hilde Kruse

I hope to support Members in drafting a comprehensive Strategic Framework 2026–2031 with a robust monitoring framework, and also continue and expand work on monitoring the use and impact of Codex texts.

Farid El Haffar

As we celebrate our 60th anniversary, we are surrounded by the warmth of family, with children and grandchildren. When we reflect on Codex's incredible six-decade journey, we take great pride in the achievements we have reached as well. We hope Codex will remain committed to excellence, continuously elevating its role in protecting consumer health and ensuring fair practices in the food trade.

Lingping Zhang

It's a pleasure to be part of the Codex family with all the Member Countries at the time of the 60th anniversary.

Riri Kihara

Codex standards contribute to ensuring that trade can flow globally but not at the cost of health risks to consumers. Codex has shown through the extensive work done its relevance over the last 60 years: we need to keep working together, now and in the future, to ensure that also the next generations will have access to safe, nutritious, good quality food.

Verna Carolissen

I wonder what the new technologies will bring... Exciting and challenging! I am glad Codex exists and we are in good hands.

Irma Juskenaite

Guided by Codex principles, we stand at the nexus of tradition and innovation, forging paths to a safer global food landscape.

Jaewoo Park

To eat and drink without a friend is to devour like the lion and the wolf. But there is no pleasure in consuming food that is not safe, even when sharing it with someone we love. I hope Codex remains ready to anticipate changes and prepare for them: the safety of our food supplies, and ultimately our happiness, depends on it.

Giuseppe Di Chiera

While serving the Codex Secretariat for 15 years, I have witnessed how much dedication and expertise our small and amazing Codex team puts into its work to achieve our goal: protecting consumer health and ensuring fair practices in the food trade. Long life to the Codex family!

Florence Martin de Martino

No need to develop Codex texts if you don't use them. Implementation is as important as development.

Myoengsin Choi

Consumers need to be able to obtain accurate, unbiased information about the products and services they purchase to eat safe food.

Jocelyne Farruggia

Codex provides a neutral forum for countries to develop and harmonize food standards for public health protection and trade facilitation.

Gracia Brisco

I am deeply honored to have consistently made contributions behind the scenes to global food standards.

Ilaria Tarquinio

Codex Alimentarius needs to further evolve for a resilient future, embracing technology and sustainability. Global efforts will ensure it safeguards health facilitating fair trade practices.

Minh Nguyen

I wish Codex will respond promptly and flexibly to emerging food risks in the decades ahead by harnessing the collective expertise of its Members.

Eunmi Cho

I wish for Codex to remain the global authority on food standards, that protects consumer health while facilitating fair practices in the food trade.

Srinivas Gumma

Technology and innovation are key factors for the Codex Alimentarius to enhance communication, build consensus among Members and to achieve proposed goals in a dynamic world.

Roberto Sciotti

Codex has shown to us all how important food standards and good food practices are and most importantly what benefits the world gains, such as increasing life expectancy from 10.7-13 years. Happy Birthday Codex!

Robert Damiano

The Codex Alimentarius Commission: the whole world in one room agreeing on something as important as food. I'm awed by this every time!

Sue Price

Codex is a multifaceted reality in which so much knowledge, efforts and intentions come together to materialize our best aspirations to protect consumer health and ensure fair practices in food trade.

Natalia Rodríguez Hidalgo

Codex@60 is an important anniversary to celebrate the work that has been done in implementing and safeguarding food safety around the world.

Alvaro Galassi

Sixty more years to continue collaborating peacefully and basing future standards on science to keep food safe for everyone.

Riccardo Mazzucchelli

Codex: to 60 years protecting consumer health and many more to come!

Peter Di Tommaso

Codex plays and will play an even more vital role in the lives of consumers, let us as the Secretariat strengthen and improve our capacity to bring this change about!

Elaine Raher

Codex was established 60 years ago to bring Members together through harmonization of standards and consumer protection. We need to continue to work in a manner that ensures the standards we are developing are bringing countries closer together, not increasing the divide. Playing our role in bringing safer and healthier food to everyone has to remain our end goal.

Sarah Cahill ■

CODEX: THE NEXT GENERATION

Codex is looking to what food safety and quality issues it may have to address in coming years, and how it is equipped to do that.

But who are the people who will help to guide Codex through these future challenges? And how do they view Codex's role in our constantly evolving world?

We spoke with some of the young people from around the world who are joining national delegations, contact points and the Codex Secretariat and who will form the next generations of the Codex family.



**Vanessa Beier, CCEURO
Secretariat, Germany**

Despite persistent challenges linked to its fulfilment, the right to food is and will remain a basic human right that comes with the need to ensure food safety. I believe that younger and future generations will be more and more conscious about their eating habits; they will demand healthy and sustainable food as well as better labelling. Codex needs to be ready to address these demands.



**Minh Nguyen,
Programme Support Specialist,
Codex Secretariat**

Humans need food, and food must be safe in order for people to have healthy lives. With population growth, climate change, new technologies, and novel foods, the function of food safety is more crucial than ever. Therefore, the role of Codex in protecting human health through food standards becomes even more necessary. I believe there will be a lot of new challenges for food safety and for Codex in the future that require people to work together to sustain Codex's accomplishments in protecting people's lives through food standards.



Zaida Griselda Guzmán,
Codex Contact Point,
El Salvador

I will contribute to the future of Codex with our National Codex Committee that supports national food safety experts to participate actively in the development of Codex standards from the national committees, as well as promoting the use of Codex standards at the national level.



Riri Kihara,
Food Standard Officer,
Codex Secretariat

Food safety remains an important issue for people as food is something we cannot live without and is involved in our physical and mental health. Member Countries' collaboration through Codex under a more flexible framework will contribute to food safety through the development of food standards even in the next 60 years!



Maria Sevilla,
Delegate, Honduras

I believe that in the future, the adaptability, innovation and inclusion of a range of perspectives will be vital for the continued relevance of Codex. Thus, strengthening the participation of voices from different regions and promoting the development of new guidelines and sustainable practices to address emerging challenges will be important, remembering that food safety and the role of Codex is and will continue to be fundamental in the future, to guarantee the health of consumers and facilitate food trade.



Alexandra Ferraro,
Delegate, USA

Codex should continue to be grounded in sound science and cultivate and share scientific expertise. Science provides a common language in which clarity and consensus can be found, a methodological framework to guide inquiries into new technologies and food safety risks, and a reliable record that ensures progress in new work.



Rosine Niyonshuti,
Codex Contact Point, Rwanda

Developing countries should be encouraged to actively participate in Codex. I envisage Codex will continually provide scientific guidance in standards development enhancing food safety and trade. Motivate young people to lead within food safety frameworks. Food safety matters: unsafe food leads to negative impacts including poor health and economic losses.



Noémi Kiss,
Delegate, Hungary

Codex Alimentarius is a commission where 188 Member Countries plus the European Union adopt food standards, which aim at protecting consumer health and ensuring fair practices in the food trade. Due to the large number of participants, it is particularly important that Codex remains relevant. In today's world, I think food safety will become more and more important, since eating is a necessity for everyone, and only high-quality, safe food leads to the future. ■

CODEX COMMUNICATIONS



GIUSEPPE DI CHERIA
Public Information
Specialist

A GIFT FOR THE 60TH ANNIVERSARY OF CODEX

In 2022 the Codex Secretariat began work on reviewing the formatting and layout of Codex texts to ensure consistency, to meet FAO and international publishing standards and to enhance readability. A digital object identifier (DOI) has also been added to standards as they are published, providing a unique reference that can support tracking and citation of each text. Five texts have now gone through this process, including the updated twenty-eighth edition of the Procedural Manual. This was just one of the projects run by the Codex Secretariat – along with the new website which is now about to be launched – as a contribution to the celebration of the 60th anniversary of the Codex Alimentarius Commission. The end goal remains the same: facilitate Members’ access to available resources while at the same time promoting and raising awareness about the work of Codex globally.

The website remains the hub for all Codex information, and it has held up well throughout a year of changes within the Codex Secretariat, with over 230 news, 20 videos and five podcasts, showcasing the stories and the people behind them, from all the regions. The @FAOWHOCodex X (Twitter) account remains a daily focus for Codex activities and especially for Codex Committees and #WorldFoodSafetyDay, reaching more than 25 000 users all over the world, every day.

The Codex Secretariat would like to thank all the Members and Observers that have contributed to the celebrations of the Codex 60th anniversary and looks forward to celebrating the next successes of the Codex Alimentarius Commission. ■

THE 28TH EDITION OF THE CODEX PROCEDURAL MANUAL

In 2023, the Codex Secretariat published the twenty-eighth edition of the Codex Procedural Manual (PM). This new edition incorporates technical additions agreed by the Commission and presents a new format and design, as well as alignment with FAO, WHO, and industry publishing standards. ■

DID YOU KNOW?

Copies of the early editions of the PM are found across FAO’s decentralized network. Country Offices such as Cabo Verde and the Lao People’s Democratic Republic; the Regional Offices for the Near East and North Africa, and Latin America and the Caribbean; and the Subregional Office for Southern Africa, to name a few, contain various languages and editions.



CCGP Secretariat and Codex delegates hold the new edition of the PM.

AN ONLINE ARCHIVE

The FAO Knowledge Repository is compatible with the Open Archives Initiative Protocol for Metadata Harvesting (OAI-PMH).



OCTOBER 2022 → OCTOBER 2023



MORE THAN
25 000
FOLLOWERS

THE CODEX SOCIAL MEDIA MANAGER'S FAVOURITE TWEET

9:08 AM · JUN 25, 2023



+7 100
NEW FOLLOWERS



OVER
2 000
TWEETS

📄 | Only when food is safe can it contribute to our food security and health.



4 200
MENTIONS

👉 When food is not safe, people cannot thrive, hunger and poverty cannot be alleviated, and a healthy life is not possible.

#Codex | #FoodSafety

HOW TO CONTACT CODEX ON SOCIAL MEDIA

The best way to contact Codex on social media is via your own **X (twitter)** account and then follow and tag **@FAOWHOCodex**,

DM (direct message) us, retweet our posts and use typical hashtags like **#CodexFamily**, **#FoodSafety** and **#SafeFood**.

HOW CODEX IS FUNDED

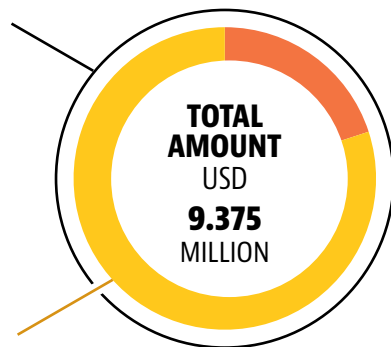
The Codex system is funded by the regular programme budgets of FAO and WHO and through a series of additional sources. These include in-kind contributions from Member Countries who host Codex committees, task forces and their working groups and the provision of scientific advice from experts of FAO and WHO.

The parent Organizations also fund capacity-building projects and events related to Codex at national and regional levels, while individual Codex Members provide extra-budgetary funding of staff in the Codex Secretariat either as seconded officers, or through schemes such as the Associate Professional Officer and loaned experts programmes.

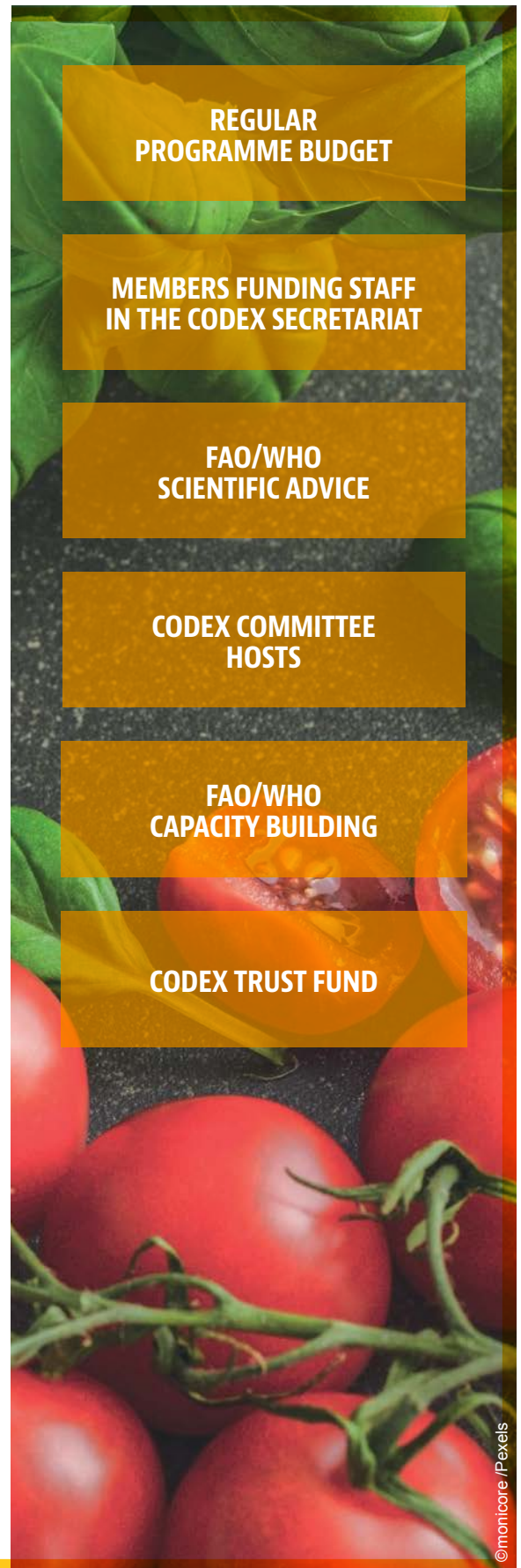
The rising costs of staff and services have presented budgetary challenges in 2023. This applies for example to interpretation costs for virtual meetings or convening meetings in person with the option for remote participation.

Costs for salaries, interpretation and translation have increased compared to past biennia, mainly due to inflation. With the resumption of physical meetings, travel expenses returned to pre-pandemic level. To meet these growing expenses, Codex benefited in 2023 of a special allocation of USD 500 000 from FAOs Office of Strategy, Planning and Budget. ■

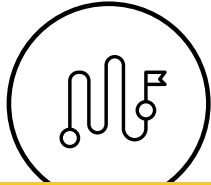
REGULAR PROGRAMME BUDGET 2022–2023



EXPENDITURE:
8.717 MILLION
AS OF 30 SEPTEMBER 2023



THE CODEX SCORECARD



85

GUIDELINES



235

STANDARDS

OF WHICH
19
 GENERAL
 STANDARDS
216
 COMMODITY
 STANDARDS



56

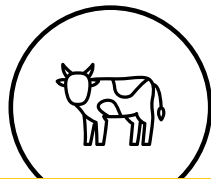
**CODES
 OF PRACTICE**



126

**MAXIMUM
 LEVELS (MLs) FOR
 CONTAMINANTS
 IN FOOD**

COVERING
18 CONTAMINANTS



632

**MAXIMUM
 RESIDUE LIMITS
 (MRLs)
 FOR RESIDUES
 OF VETERINARY
 DRUGS
 IN FOODS**

COVERING
79 VETERINARY DRUGS
13 RISK MANAGEMENT
 RECOMMENDATIONS
 (RMRs) AND
66 WITH MRLs

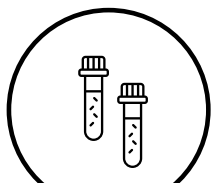


5 981

**MAXIMUM
 RESIDUE LIMITS
 (MRLs)**

AND **63** EXTRANEOUS
 MAXIMUM RESIDUE
 LIMITS (EMRLs)
**FOR PESTICIDE
 RESIDUES**

COVERING
231 PESTICIDES



4 596

**MAXIMUM
 LEVELS (MLs)**

COVERING
311
**FOOD ADDITIVES
 OR GROUPS
 OF FOOD ADDITIVES**

Note: for the purposes of this scorecard, groups of food additives are counted only once

PROPOSED CODEX TEXTS FOR ADOPTION BY CAC46

CCASIA22

Regional Standard for Soybean Products Fermented with <i>Bacillus</i> species	REP23/ASIA, Appendix VI
Regional Standard for Cooked Rice Wrapped in Plant Leaves	REP23/ASIA, Appendix VII
<i>Regional Standard for Gochujang</i> (Amendment to the labelling provisions for non-retail containers)	CXS 294R-2009 (REP23/ASIA, Appendix II)
<i>Regional Standard for Fermented Soybean Paste (Asia)</i> (Amendment to the labelling provisions for non-retail containers)	CXS 298R-2009 (REP23/ASIA, Appendix II)
<i>Regional Standard for Edible Sago Flour (Asia)</i> (Amendment to the labelling provisions for non-retail containers)	CXS 301R-2011 (REP23/ASIA, Appendix II)
<i>Regional Standard for Chili Sauce</i> (Amendment to the labelling provisions for non-retail containers)	CXS 306R-2011 (REP23/ASIA, Appendix II)
<i>Regional Standard for Laver Products</i> (Amendment to the labelling provisions for non-retail containers)	CXS 323R-2017 (REP23/ASIA, Appendix II)

CCLAC22

<i>Regional Standard for Culantro Coyote</i> (Amendment to the labelling provisions for non-retail containers/Alignment of food additive provisions in CCLAC regional standards with the <i>General Standard for Food Additives</i>)	CXS 304R-2011 (REP23/LAC, Appendix II, III)
<i>Regional Standard for Lucuma</i> (Amendment to the labelling provisions for non-retail containers/Alignment of food additive provisions in CCLAC Regional Standards with the <i>General Standard for Food Additives</i>)	CXS 305R-2011 (REP23/LAC, Appendix II, III)
<i>Regional Standard for Yacon</i> (Amendment to the labelling provisions for non-retail containers)	CXS 324R-2017 (REP23/LAC, Appendix II)

CCFH53

Guidelines for the Control of Shiga Toxin-Producing <i>Escherichia coli</i> (STEC) in Raw Beef, Fresh Leafy Vegetables, Raw Milk and Raw Milk Cheeses, and Sprouts (General Section, Annex I on raw beef and Annex III on raw milk and raw milk cheeses)	REP23/FH, Appendix III
Guidelines for the Safe Use and Reuse of Water in Food Production and Processing (General Section and Annex I)	REP23/FH, Appendix IV

CCNASWP16

<i>Regional Standard for Kava Products for Use as a Beverage When Mixed with Water</i> (Amendment to the labelling provisions for non-retail containers)	CXS 336R-2020 (REP23/NASWP, Appendix II)
Regional Standard for Fermented Noni Fruit Juice	REP23/NASWP, Appendix VII

CCRVDF26

MRLs for veterinary drugs in food/ Extrapolation of MRLs	REP23/RVDF, Appendix II, III
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CCNFSDU43

<i>Standard for Follow-Up Formula</i> (New title: Standard for Follow-up Formula for Older Infants and Product for Young Children)	CXS 156-1986 (REP23/NFSDU, Appendix II)
<i>Standard for Canned Baby Foods</i> (Amendment)	CXS 73-1981 (REP23/NFSDU, Appendix IV)
<i>Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children</i>	CXG 10-1979 (REP23/NFSDU, Appendix V)

CCFA53

Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i>	CXA 6 (REP23/FA, Appendix III)
Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i>	CXG 36-1989 (REP23/FA, Appendix X)
Inclusion of the provisions for riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from <i>Bacillus subtilis</i> (INS 101(iii)), riboflavin from <i>Ashbya gossypii</i> (INS 101(iv)) and spirulina extract (INS 134) in Table 3 (REF: REP23/FA, Appendix VI, Parts B.3 and B.4)	CXS 192-1995
Inclusion of the provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 (REF: REP23/FA, Appendix VI, Part G)	CXS 192-1995
Inclusion of the provisions for food additives in FC 14.2.3 (REF: REP23/FA, Appendix VI, Part H)	CXS 192-1995

CCCF16

Code of Practice for the Prevention and Reduction of Mycotoxins Contamination in Cassava and Cassava-Based Products

REP23/CF16,
Appendix III

Several MLs and sampling plans

CXS 193-1995
(REP23/CF16,
Appendix II, III, IV, V)

CCFICS26

Guidelines on Recognition and Maintenance of Equivalence of National Food Control Systems (NFCS)

REP23/FICS,
Appendix II

Principles and Guidelines on the Use of Remote Audit and Inspection in Regulatory Frameworks

REP23/FICS,
Appendix III

CCMAS42

General Guidelines on Sampling

CXG 50-2004
(REP23/MAS,
Appendix IV)

CCPR54

Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of MRLs for Pesticides to Commodity Groups

CXG 84-2012
(REP23/PR,
Appendix IX)

MRLs for different combinations of pesticide/commodity(ies) proposed for adoption by CCPR

REP23/PR,
Appendix II

Consequential amendments to the Codex MRLs for peppers group/subgroup: MRLs for okra, martynia and roselle

REP23/PR,
Appendix VII

Revision of the *Classification of Foods and Animal Feeds* and consequential amendment to the *Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of MRLs for Pesticides to Commodity Groups* (CXG 84-2012)

CXA 4-1989
(REP23/PR,
Appendix VIII, IX)

- Class B – Primary Food Commodities of Animal Origin and Class E – Processed Foods of Animal Origin
- Tables 9 – Examples of Representative Commodities for Class B and Table 10 – Examples of Representative Commodities for Class E

Consequential amendment to the *Classification of Foods and Animal Feeds* – Revision of the Portion of the commodity to which MRLs apply and which is analyzed for:

CXA 4-1989
(REP23/PR,
Appendix X)

- Group 006: Assorted Tropical and Sub-Tropical Fruits – Inedible Peel and
- Group 023: Oilseeds and Oilfruits

Consequential amendment to the *Classification of Foods and Animal Feeds* and to the *Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of MRLs to Commodity Groups* (CXG 84-2012). Additional commodities for Class A and Class D. Revised Subgroup 12C: Eggplant and Eggplant-like commodities

CXA 4-1989
(REP23/PR,
Appendix XI,
Parts I, II)

PROPOSED CODEX NEW WORK FOR APPROVAL BY CAC46

CCFH53

Guidelines for Food Hygiene Control Measures in Traditional Markets for Food

Proposed revision of the *Guidelines on the Application of the General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010)

CCRVDF26

Priority list of veterinary drugs for evaluation or re-evaluation by JECFA

CCFA53

Proposals for new food additive provisions of the GSFA

Priority list of substances proposed for evaluation by JECFA

CCCF16

Code of practice/Guidelines for the Prevention or Reduction of Ciguatera Poisoning

CCPR54

Priority list of pesticides for evaluation by JMPR

Guidance for monitoring the stability and purity of reference materials and related stock solutions of pesticides during prolonged storage

LIST OF MEMBERS

- Afghanistan
- Albania
- Algeria
- Angola
- Antigua and Barbuda
- Argentina
- Armenia
- Australia
- Austria
- Azerbaijan
- Bahamas
- Bahrain
- Bangladesh
- Barbados
- Belarus
- Belgium
- Belize
- Benin
- Bhutan
- Bolivia (Plurinational State of)
- Bosnia and Herzegovina
- Botswana
- Brazil
- Brunei Darussalam
- Bulgaria
- Burkina Faso
- Burundi
- Cabo Verde
- Cambodia
- Cameroon
- Canada
- Central African Republic
- Chad
- Chile
- China
- Colombia
- Comoros
- Congo
- Cook Islands
- Costa Rica
- Côte d'Ivoire
- Croatia
- Cuba
- Cyprus
- Czechia
- Democratic People's Republic of Korea
- Democratic Republic of the Congo
- Denmark
- Djibouti
- Dominica
- Dominican Republic
- Ecuador
- Egypt
- El Salvador
- Equatorial Guinea
- Eritrea
- Estonia
- Eswatini
- Ethiopia
- European Union
- Fiji
- Finland
- France
- Gabon
- Gambia
- Georgia
- Germany
- Ghana
- Greece
- Grenada
- Guatemala
- Guinea
- Guinea-Bissau
- Guyana
- Haiti
- Honduras
- Hungary
- Iceland
- India
- Indonesia
- Iran (Islamic Republic of)
- Iraq
- Ireland
- Israel
- Italy
- Jamaica
- Japan
- Jordan
- Kazakhstan
- Kenya
- Kiribati
- Kuwait
- Kyrgyzstan
- Lao People's Democratic Republic
- Latvia

- Lebanon
- Lesotho
- Liberia
- Libya
- Lithuania
- Luxembourg
- Madagascar
- Malawi
- Malaysia
- Maldives
- Mali
- Malta
- Mauritania
- Mauritius
- Mexico
- Micronesia (Federated States of)
- Mongolia
- Montenegro
- Morocco
- Mozambique
- Myanmar
- Namibia
- Nauru
- Nepal
- Netherlands (Kingdom of the)
- New Zealand
- Nicaragua
- Niger
- Nigeria
- North Macedonia
- Norway
- Oman
- Pakistan
- Panama
- Papua New Guinea
- Paraguay
- Peru
- Philippines
- Poland
- Portugal
- Qatar
- Republic of Korea
- Republic of Moldova
- Romania
- Russian Federation
- Rwanda
- Saint Kitts and Nevis
- Saint Lucia
- Saint Vincent and the Grenadines
- Samoa
- San Marino
- Sao Tome and Principe
- Saudi Arabia
- Senegal
- Serbia
- Seychelles
- Sierra Leone
- Singapore
- Slovakia
- Slovenia
- Solomon Islands
- Somalia
- South Africa
- South Sudan
- Spain
- Sri Lanka
- Sudan
- Suriname
- Sweden
- Switzerland
- Syrian Arab Republic
- Tajikistan
- Thailand
- Timor-Leste
- Togo
- Tonga
- Trinidad and Tobago
- Tunisia
- Turkmenistan
- Türkiye
- Uganda
- Ukraine
- United Arab Emirates
- United Kingdom of Great Britain and Northern Ireland
- United Republic of Tanzania
- United States of America
- Uruguay
- Uzbekistan
- Vanuatu
- Venezuela (Bolivarian Republic of)
- Viet Nam
- Yemen
- Zambia
- Zimbabwe





The Codex Alimentarius Commission marks its 60th anniversary in 2023. This seventh edition of the CODEX magazine looks back at origins and looks forward to what the future may bring for international food standard setting. Those involved in Codex, whether they be current or former Commission Chairs, Secretaries, Members or Observers, experts or host secretariats, have contributed to this celebration of Codex achievements.

This publication also summarizes the work of the technical and regional committees that have met since the 45th Commission in 2022, bringing new, amended and revised texts for adoption in November 2023.

It captures six decades and a year in the life of the Commission and the Codex Secretariat – working to protect health and facilitate trade.

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