

A Brief of the 35th Session of the Codex Alimentarius Commission



Trade Consultation Forum
28 September 2012



Content

- Introduction
- Decisions made by the 35th session of the CAC which may be related to the trade



Introduction: 35th Session of the CAC

- 2 – 7 July 2012, Rome, Italy
- Adopted, revoked or discontinued 45 standards/draft standards and related texts
- Approved 13 pieces of new work
- Full report:
<http://www.codexalimentarius.org/meetings-reports/en/?sortingDate=012012>

Decisions made by the 35th session of the CAC which may be related to the trade

- Food Additives
- Contaminants in Foods
- Pesticides Residues
- Residues of Veterinary Drugs in Food
- Food Hygiene
- Food Labelling



Food Additives

- Adopted a number of draft and proposed draft provisions for General Standard for Food Additives (GSFA)
- Revoked some provisions for GSFA e.g. Maximum levels (MLs) for some aluminium-containing food additives



Contaminants in Foods

- Adopted ML for melamine in liquid infant formula (ready to consume)
 - 0.15mg/kg (more stringent than the local standard)
- Adopted ML for total aflatoxins in dried figs
 - 10 μ g/kg (more stringent than the local standard)



Pesticides Residues

- Adopted ~270 maximum residue limits (MRLs) associated with 20 pesticides
- Revoked ~60 MRLs associated with 18 pesticides
 - Introduce one new pesticide (isopyrazam) to Schedule 1 of the Pesticide Residues in Food Regulation and change existing MRLs for 19 pesticides during the next update before implementation of the Regulation on August 1, 2014



Residues of Veterinary Drugs in Food

- Adopted MRLs for narasin, ractopamine, amoxicillin and monensin
 - Incorporate the MRLs to the proposed regulatory framework for veterinary drug residues in food



Food Hygiene

- Adopted the Guidelines on the Application of General Principles of Food Hygiene to Control of Viruses in Food
 - Provides guidance on how to prevent or minimise the presence of human enteric viruses in foods, especially norovirus (NoV) and hepatitis A virus (HAV)
- Adopted the Annex on Melons to the Code of Hygienic Practice for Fresh Fruits and Vegetables
 - Provides specific guidance on how to minimise microbiological hazards during primary production through packing and transport of fresh melons processed for the pre-cut market and consumer use



Food Labelling

- Adopted the revision of the Guidelines for Use of Nutrition and Health Claims



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