



CX 3/1.2

CL 1988/37-EURO  
August 1983

TO : - Codex Contact Points  
- Participants at the 16th Session of the Coordinating Committee for Europe  
- Interested International Organizations

FROM : Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT : Report of the Sixteenth Session of the Coordinating Committee for Europe

The report of the 16th Session of the Coordinating Committee for Europe (ALINORM 89/19) will be considered by the 18th Session of the Codex Alimentarius Commission to be held in Geneva, 3-14 July 1989.

**PART A MATTERS OF INTEREST TO THE COMMISSION**

- (1) Draft Codex Regional European Standard for Mayonnaise at Step 8 of the Procedure (paras. 46-73 and Appendix III, ALINORM 89/19)

Governments wishing to propose amendments to the above Draft Standard should do so in writing, in conformity with the Guide to the Consideration of Standards at Step 8 (see 6th Ed. of the Procedural Manual of the Codex Alimentarius Commission), to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy not later than the end of February 1989.

- (2) Information on the Use of Food Additives in Foods (paras. 19-26 and Appendix II, ALINORM 89/19)
- (3) Revision of Labelling Provisions, in Codex Standards elaborated by the Coordinating Committee for Europe (paras. 74-79 and Appendix IV, ALINORM 89/19)
- (4) Draft Methods of Analysis for Natural Mineral Waters at Step 5 of the Procedure (paras. 86-87 and Appendix V, ALINORM 89/19) <sup>1</sup>
- (5) Other Matters of Interest to the Commission - these will be included in document ALINORM 89/21 which will be distributed prior to the 18th Session of the Commission.

<sup>1</sup> Will be distributed separately during the second half of 1988.

**PART B INFORMATION REQUESTED FROM GOVERNMENTS**

- (1) Radionuclides in Natural Mineral Waters

Information is requested on levels of radionuclides in bottled natural mineral waters, existing national limits and any other relevant information on the basis of which the question of setting guideline levels for radioactivity in bottled natural mineral waters can be reconsidered by the Coordinating Committee for Europe (see paras. 81-85, ALINORM 89/19).

Information should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy not later than the end of April 1989.

(2) Implementation of Food Legislation

Governments are requested to comment on Appendix X, ALINORM 87/19 (see report of the 15th Session of the Committee, distributed in December 1986) which contains a paper prepared by Sweden entitled "Cooperation and Implementation of Food Legislation". The question of recent developments in the field of food standards and regulations will be rediscussed by the 17th Session of the Coordinating Committee for Europe on the basis of comments received (see paras. 88-91, ALINORM 89/19).

Comments should be sent to Ms. B. Blomberg, Head of International Secretariat, National Food Administration, P.O. Box 622, Uppsala, Sweden.

with a copy to this office, not later than the end of April 1989.

(3) Survey on the Use of Food Irradiation in Europe

Governments and interested International Organizations are requested to send information on the application of food irradiation, especially in Europe, such as foods irradiated (purpose, tons per year), absorbed dose range used, any permitted levels of absorbed dose, applicable regulations and other relevant information.

Information should be sent to Mr. P. Loaharanu, Senior Officer, Food Preservation Section, Joint FAO/IAEA Division, P.O. Box 100, A-1400 Vienna, Austria.

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<sup>1</sup> Will be distributed separately during second half of 1988.

## **OPENING OF THE SESSION**

1. The Sixteenth Session of the Coordinating Committee for Europe was held in Vienna from 27 June to 1 July 1988, by courtesy of the Government of Austria. The Meeting was chaired by Prof. Dr. H. Woidich, Coordinator for Europe.
2. The Session was opened by Dr. H. Redl who welcomed the participants on behalf of the Austrian Federal Ministry of Agriculture and Forestry. He indicated that high quality raw materials for further processing were one of the requirements of current agricultural policies. There was also an increasing need for high quality manufactured food products in order to satisfy the requirements of competitive markets. Considerations of quality and safety by the Committee were, therefore, important as reflected by the demands of increasingly Informed consumers. Dr. Redl stated that the Government of Austria attached great importance to the work of the Codex Alimentarius Commission and wished the Meeting success in its deliberations.
3. Dr. K. Pfoser welcomed participants on behalf of the Minister of Health and Public Services. He expressed his Government's satisfaction for having been given the opportunity to host the Session of the Coordinating Committee for the twelfth time. The re-appointment of an Austrian citizen as Coordinator for Europe was considered by Austria as a great honour as Austria was keenly interested in Codex work, especially as regards matters relating to health. He conveyed the request of his Ministry to the Committee that, in addition to economic considerations, the Committee give fullest consideration to matters relating to the health of consumers. Dr. Pfoser wished the Committee success in its endeavour.
4. Dr. E. Méndez, Chairman of the Codex Alimentarius Commission, expressed his appreciation for the opportunity to participate in the work of the Committee. He informed the Committee that the membership of Codex had risen to 134 countries which represented over 70% of developing countries in the world. He noted that trade between developing and developed countries was increasing and that this trend required collaboration between countries in order to ensure the free exchange of products in international trade. Given this situation, the Codex Alimentarius Commission and the Coordinating Committee should give consideration to its future orientation of work, paying particular attention to matters relating to health.
5. Mr. J.R. Lupien, Chief of the Joint FAO/WHO Food Standards Programme, thanked the Government of Austria for hosting this Session and for the excellent facilities made available to the Committee. Mr. Lupien indicated that there were problems in international trade which required discussion at the international level. He expressed the hope that the Coordinating Committee for Europe would reinforce the work of the Codex Alimentarius Commission in facilitating international trade while protecting the consumer.
6. The Session was attended by delegations from 20 countries and observers from 8 international organizations. A list of participants, including officers from FAO, WHO, IAEA, and the Technical Secretariat is attached as Appendix I to the Report.

## **ADOPTION OF THE AGENDA**

7. The Committee adopted the provisional agenda without change. On the suggestion of the delegation of Switzerland, the Committee agreed that a small ad hoc working group should be set up to deal with the highly technical questions relating to mineral waters (see paras 81-87).

## **MATTERS OF INTEREST**

8. The Committee had before it working papers CX/EURO 88/2; CX/EURO 88/2-Add.1 and Conference Room Document 4. The documents were introduced by the Secretariat.

9. The Committee was informed about matters arising from the 17th session of the Codex Alimentarius Commission, the 15th session of the Codex Committee on Methods of Analysis and Sampling (CCMAS), the 19th and 20th sessions of the Codex Committee on Food Additives and Contaminants (CCFAC), and the 22nd and 23rd sessions of the Codex Committee on Food Hygiene (CCFH). The Committee noted that a number of items included in the above documents related to subject matters which would be discussed under later agenda items. Other matters included in the papers were discussed by the Committee under the present item on "Matters of Interest".

### **Future Direction of Work of the Joint FAO/WHO Food Standards Programme**

10. The Committee noted that the 8th Session of the Codex Committee on General Principles (CCGP) and the 17th Session of the Codex Alimentarius Commission had discussed in detail the future direction of work of the Joint FAO/WHO Food Standards Programme (see paper CX/GP 86/10). The Committee was informed about arrangements to consider questions relating to contaminants in food, i.e. that the Codex Committee on Food Additives and Contaminants (name changed by the Commission to include Contaminants) would consider all questions relating to food contamination and would make appropriate recommendations to the Commission in cooperation with other interested Codex Committees and other bodies outside the Codex Programme.

11. The Committee was also informed about the decision of the Commission requiring the inclusion, in Codex reports, of a summary status of work and about the presentation of a compilation of a summary of policy decisions by the Commission for consideration by the Codex Committee on General Principles.

12. The Committee was informed that the First Session of the Codex Committee on Tropical Fresh Fruits and Vegetables had taken place in Mexico City from 6 to 10 June 1988. Various issues had been discussed including a mechanism of full cooperation between interested standardization bodies, i.e. the Codex, OECD and UN/ECE and interested international organizations. The Codex Committee had embarked on the standardization of pineapple, mango and papaya. The delegation of Portugal, supported by the delegation of the Federal Republic of Germany, was of the opinion that the newly established Committee on Tropical Fresh Fruits and Vegetables should only consider produce grown exclusively in tropical zones. The Committee should not standardize banana, pineapple, kiwifruit, for example, and other fruits grown in temperate zones, in certain regions of Europe. The Chairman indicated that it was difficult to draw a line between tropical fresh produce and fresh produce grown in temperate zones. The Secretariat indicated that the Committee had included bananas on the list of priorities as a low-priority item for further discussion at the next Session. Items such as kiwifruits and other produce not grown exclusively in tropical areas were not included in the Committee's priority list. All attempts would be made, in full cooperation with the Secretariats of OECD and of UN/ECE, to ensure that any overlap of activities would be avoided.

### Elaboration of Codex Sampling Plans

13. The Secretariat informed the Committee that the Codex Committee on Methods of Analysis and Sampling (CCMAS) had finalized a document which contained instructions for Codex Commodity Committees on the development of appropriate sampling plans. "The Instructions", which had been endorsed by the Commission, were intended to be an internal Codex document rather than recommendations to governments in the field of sampling. The Secretariat also indicated that the Codex Committee on Food Additives and Contaminants (CCFAC) had referred the question of the development of sampling plans for contaminants to the CCMAS for advice. In view of the fact that there were many types of contaminants in a large number of different types of food requiring various approaches to sampling, the CCMAS had recommended a pragmatic course of action for consideration by the CCFAC (see paras. 33-37, ALINORM 87/23). According to this suggestion, Codex should only develop sampling procedures for those contaminants for which maximum limits had been included in individual Codex standards, i.e. for contaminants such as As, Sn, Pb, Fe, Cu, etc. arising from containers. Such sampling plans should be considered by Codex Commodity Committees in the light of the Sampling Instructions mentioned above. Any questions relating to health arising from the exercise of establishing sampling plans should be referred to the CCFAC.

14. The delegation of The Netherlands wished to be informed of progress made since the development of sampling plans for aflatoxins. The Committee was informed that the CCFAC was elaborating guideline levels for aflatoxins in various types of foods and that methods of analysis for the determination of aflatoxins found in cereals, oil seeds, milk, etc. had been referred to the CCMAS for review. Regarding the question of sampling to check compliance with maximum levels or guideline levels the Codex Committee on Cereals, Pulses and Legumes had been requested to develop appropriate sampling procedures.

### Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters

15. The Committee was informed that the Commission had adopted an amendment to the above Code of Practice by introducing a requirement to protect the extraction area in order to ensure that the immediate surroundings of springs and wells are not polluted. The Committee noted that the extraction area referred to an area of a radius of some 70 meters surrounding the source but that this was difficult to define. The delegation of the United Kingdom was of the opinion that the last sentence of the text adopted by the Commission (see para. 18, CX/EURO 88/2) should be clarified. The Committee suggested the following text for consideration by the Secretariat and the Commission:

"Any other activities not aimed at the collection of natural mineral water should be forbidden in this area."

### Terms of Reference of the Committee

16. The Committee recalled its discussions on the question of whether regional European standards should be established only for products traded exclusively within the region of Europe or whether the Committee should also elaborate standards of particular interest in intra-European trade (paras. 11-20, ALINORM 87/19). The Secretariat informed the Committee that the matter had again been discussed by the 17th Session of the Commission. In view of problems encountered with the regional standards for vinegar and mayonnaise, the Commission had agreed with the suggestion

of the Coordinator for Europe that the Codex Committee on General Principles should consider this matter at its next Session. The Committee expressed its appreciation to the Commission.

#### Packaging Materials

17. The Committee received a report from the Secretariat on progress made in the field of packaging materials by the CCFAC at its 19th and 20th Sessions. The CCFAC at its 19<sup>th</sup> Session had recommended five options for the control of migrants from food contact materials in food products. At that Session, the CCFAC had also recommended an approach to controlling four contaminants arising from packaging materials, e.g. vinyl chloride, acrylonitrile, styrene, and DEHP. Government comments had been requested on the approach. At its 20th Session, the CCFAC agreed that vinyl chloride (VCM) should be based on control of this contaminant in the food contact materials as well as in food (1 ppm. and 0.01 ppm., respectively). Regarding acrylonitrile (ACN) the preferred control was in the food (0.02 ppm.). The CCFAC had requested comments on these guideline levels at Step 3 of the Procedure.

18. The delegation of The Netherlands was of the opinion that with such highly toxic contaminants as mentioned above, more sensitive methods of analysis were required for setting lower limits in food. The proposed guideline levels could well be unacceptably high. The delegation of Switzerland drew the Committee's attention to work by the Council of Europe in the field of packaging materials which had reached advanced stages. There was a need to coordinate the work of the Codex with that of the Council of Europe.

#### Misleading Information of Food Additives

19. The Committee had before it document number CX/EURO 88/2-Add.1, which dealt with matters arising from the Seventeenth Session of the Codex Alimentarius Commission relating to misleading information on food additives, as well as Conference Room Document 4, which was a list of documents received in response to CL 1987/55-EURO.

20. The Secretariat noted that the 19th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) had discussed the dissemination of misleading information concerning the use of food additives (e.g. the Villejuif tract, press, radio, and television reports) and had concluded that the issue of statements counteracting such misleading information was not within its terms of reference as it was the responsibility of governments to take appropriate action. The CCFAC had noted further that it adhered to the General Principles for the Use of Food Additives and that several FAO/WHO and Joint FAO/WHO Expert Committee (JECFA) documents provided information on the safe use of food additives which could be used by governments.

21. The Committee noted that the 17th Session of the Codex Alimentarius Commission (CAC) had continued discussion of this issue and had also concluded that the dissemination of information counteracting erroneous publications was primarily the responsibility of governments who were also free to use Codex and JECFA publications for their assistance. The CAC had requested the Coordinating Committee for Europe to study the documentation available at its next session and to consider a coordinated approach. In response to this request, CL 1985/55-EURO had been issued to invite Member Governments to supply copies of the documents referred to above.

22. Replies had been received from Belgium, Federal Republic of Germany, Ireland, Thailand, United Kingdom, France and the European Industrial Food Additives and Food

Enzymes Liaison Committee (ELC). The Secretariat had listed the documents received in Conference Room Document 4. The comments received are summarized in CX/EURO 88/2-Add.1, and Appendix I of CX/EURO 88/2 contains a draft proposal provided by the Government of Belgium as the basis of a Codex statement on the use of food additives.

23. The delegate of Belgium gave background information concerning the development of the proposed statement referred to above and indicated that the major part of the text had been derived from existing Codex publications. The Committee decided to discuss the Belgian proposal in Appendix I to CX/EURO 88/2 point by point as a start for its deliberations.

24. Several delegations sought clarification on various aspects of the document. It was noted that several other issues could be included such as the purpose of food additives, the difference between maximum levels of use and toxicological limits, differences in technological need and problems presented by naturally occurring toxins. It was also noted that the proposed statement should include relevant information from documents submitted by governments and international organizations (CRD 4). Considerable discussion also took place as to the purpose of the document in relation to its intended audience.

25. It was agreed that the document should focus on the work of Codex in relation to food additives, using all available documentation. It was decided to form an ad hoc working group consisting of delegates from the United Kingdom, Belgium and Sweden, with the assistance of representatives from WHO and FAO to prepare a preliminary re-drafting of the statement proposed by Belgium (Appendix I in CX/EURO 88/2).

26. The statement as adopted by the Committee, is presented in Appendix II to this report. It was further decided that the Codex Secretariat would formulate a concise statement based on this document concerning the work of Codex and food additives for presentation and adoption by the next session of the Commission.

### **PROGRESS REPORT ON ACCEPTANCES OF CODEX STANDARDS**

27. The Committee had before it documents CX/EURO 88/3-Part I and Part II. The Secretariat outlined action taken by Governments on the implementation of the Code of Ethics for International Trade in Food and on the acceptance of Codex standards and other recommendations.

28. Regarding the implementation of the Code of Ethics, the representative of the EEC Commission of the European Economic Community (EEC) stated that the content of the Code represented fields which were the competence of the EEC. In this context, it seemed appropriate to envisage a proposal identical to that which had been formulated with regard to the International Code of Conduct for the Distribution and Use of Pesticides, which permitted the participation of regional groups of states in the application of the Code. In other words, it should be specified in the Code of Ethics that "all references in the present Code to one or several governments should be considered as applying equally to regional groups of states regarding questions falling under their competence". The acceptance of those Codex standards, which were the competence of the community had to be examined en bloc, since the 12 Member States of the EEC had to respect the rules relating to harmonization in this area. Nonetheless, it had to be underlined that the institutions of the Community used, as reference, Codex standards for their work of harmonization of food legislation and the Community studied with great interest the solutions to these problems through negotiations with the interested bodies.

The delegation of Hungary indicated that Hungary was in agreement with the principles and intent of the Code and that the Hungarian Food Act of 1976 had been revised taking into account the Code of Ethics as well as Codex Standards. The revised Food Act would be effective from 1 July 1988. The delegation of Hungary gave further details of the new Act in relation to Codex recommendations on food additives, labelling, irradiation, and other such aspects.

29. The delegation of Switzerland indicated that Switzerland supported the Code of Ethics. However, real protection of the consumer could only be achieved through the establishment of effective food control infrastructures. The requirements of the Code were not fully acceptable, since Switzerland could not give any more assurance concerning compliance of exported food products than concerning food products moving in domestic trade. The delegation stressed the need to assist developing countries in acquiring their ability to control the quality and safety of food.

30. The Committee also noted that the Codex Committee on General Principles, at its 8<sup>th</sup> Session, had reviewed acceptances received from governments on the basis of a comprehensive paper (CX/GP 86/3). Replies from governments had been rather positive, although a number of countries had opted for "free distribution" which, while not a formal acceptance, served the purposes of facilitating trade. The delegation of Sweden stressed that the success of the work of the Codex Alimentarius Commission should not be measured solely by considering the number of acceptances received. Countries had long legal traditions which were difficult to change. Furthermore, there was a tendency for governments to simplify their approach to regulating food products. The recommendations of Codex were used in trade agreements and by government officials in their daily work. This statement was supported by the delegation of Switzerland who indicated, that following a study of some 100 standards, they had found that the differences between the Swiss regulations and the recommendations of Codex were not very great and related mainly to food additives.

31. The representative of the EEC Commission informed the Committee that the EEC would continue to provide information on the conditions under which products complying with Codex standards could be traded in the Community. Regarding the question of the acceptance of Codex standards by regional economic groupings of states, the representative of EEC Commission stated that this matter was under consideration within the EEC, but that it would require some time before there would be new developments on which to report.

32. The delegation of the United Kingdom was of the opinion that, since the acceptance of food standards was related to the food standardization work of economic groupings, such as EEC, European Free Trade Association (EFTA) and Council for Mutual Economic Assistance (CMEA), these organizations needed to be approached in order to see how the implementation of Codex standards could be promoted. The delegation of Switzerland stated that frequent amendments of Codex standards led to difficulties in acceptance of Codex standards by governments. The delegation of Austria informed the Committee that the Austrian National Codex Committee was considering Codex Standards for fruit juices with a view to their acceptance. The delegation of Norway suggested that countries should report more frequently to the Codex Secretariat indicating what action they were taking concerning the acceptance of Codex standards and other recommendations.

33. The Committee agreed that the number of acceptances received from governments was not necessarily a measure of the success of the work of the Codex

Alimentarius Commission. Nonetheless, governments should make all efforts to notify the Secretariat of action taken on the Codex standards and other recommendations. Economic groups of states and other international bodies involved in food standards work should be encouraged to attend sessions of the Coordinating Committee for Europe. In this way, the Committee would be in a position to discuss the problems which governments and international bodies had in accepting and implementing Codex standards.

### **REPORT ON STANDARDIZATION WORK OF ECONOMIC GROUPS AND INTERNATIONAL ORGANIZATIONS**

34. The Committee received an oral report from the representative of the EEC Commission and also from the delegation of Hungary.

#### **Statement by the Representative of the EEC Commission**

35. The representative of the EEC Commission stated that, in order to achieve the objective of a single internal market by 1992, the EEC continued to work on the harmonization of food legislation of the 12 Member States, particularly through the adoption of horizontal directives. In this context, the adoption of the Single European Act would permit the realization of the harmonization of food legislation. During these last years (1986-88), several provisions were adopted particularly in the field of flavours, solvents, additives, materials and objects destined to come into contact with food, quick frozen foods, etc.

36. At the moment, important directives were being developed on the following subjects: control and inspection, additives (general directives), as well as amendments to general directives on labelling, special dietary foods, indication of lot in relation to labelling, etc. One also had to underline the work of the Scientific Committee on Food and of the Consultative Committee on Food Products as well as the alerting system which dealt with the coordination of action to be taken by governments of the 12 Member States when acute food safety problems were detected.

#### **Statement by the Delegation of Hungary**

37. The delegation of Hungary indicated that, at the last session of the Committee, the Hungarian delegation had given an oral report on the progress of work on a comparative analysis between Codex and CMEA standards. This work had been started by Hungary in 1982 and thereafter continued by the CMEA Secretariat involving the Member Countries. The delegation of Hungary informed the Committee that contact had been established between the Codex and CMEA Secretariats and that the latter had been requested to prepare a paper for this session.

38. The delegation of Hungary stated that it did not have the authority to speak on behalf of the CMEA and that, therefore, it could only provide brief information from the point of view of Hungary.

39. Standardization work in the CMEA took into consideration and implemented Codex recommendations in the elaboration of new CMEA standards or in the revision of older CMEA standards. Member States of the CMEA also utilized Codex standards and recommendations. For example, Hungary had taken into account the recommendations of Codex concerning packaging materials and this had also been done by the CMEA. The delegation informed the Committee that Member Countries of the CMEA had reached an agreement concerning the mutual recognition of each other's quality certificates for international trade. In establishing this system of certification the existing

systems and experiences of other economic groups of states, especially those of the EEC, had been taken into consideration.

40 Hungary had always held the view that it was necessary to harmonize, at the international level, the varying national regulations and prescriptions relating to food, and Hungary would continue to do its best to assist in achieving such harmonization. Hungary was of the opinion that the need for such harmonization activity was now more timely than ever in view of the agreement signed in Luxembourg by the EEC and the CMEA. The delegation of Hungary undertook to contact the CMEA Secretariat in order to ensure that the CMEA would be represented at sessions of the Coordinating Committee, which were considered to have an important function in ensuring cooperation between interested international organizations.

41. The Committee agreed that it was important for the various economic groups of states and interested international organizations to be represented at its sessions, in order to be in a better position to carry out its coordinating function in the harmonization of food standards and regulations and approaches to food control.

#### **REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION**

42. The Committee was informed in detail by the representatives of FAO and WHO of activities of their respective organizations complementary to the work of the Commission (see Conference Room Document № 1). During the discussion that followed, several issues were raised, including the extent of existing programmes designed to eliminate mycotoxin contamination of animal feedstuffs, and the need for advice from the Codex Alimentarius Commission to the Secretariat on whether to develop further activities on this particular aspect of mycotoxin contamination as a Codex matter. The frequency and delay in obtaining up-to-date "Summaries of Monitoring Data" was also addressed; it was recognized that a number of factors were involved - financial, large number of data requiring analysis, and also late submission of data by some countries.

43. Certain points were raised during the discussion on food irradiation, including a request that information be sent to Codex Contact Points on the forthcoming International Conference on the Acceptance, Control of, and Trade in Irradiated Foods, Geneva, 12-16 December 1988. The issue of consumer resistance to food irradiation was discussed, with particular emphasis being laid on the need for consumer education and information.

44. Street foods were recognized as a public health problem not only in developing countries, but also in Europe. One delegate informed the Committee that in his country, there had been observed an increase in heavy metals in foods sold from roadside food stalls, which had led to the issue of appropriate Regulations. In discussing radionuclides in food, the Secretariat confirmed that there had been constant contact with countries and regional groupings when developing the proposals that were being submitted to the Codex Executive Committee in July 1988. No prediction however could be made whether the agreed maximum limits would be accepted by all Member Countries of Codex. A request was made for all relevant Environmental Criteria documents issued by the International Programme on Chemical Safety (IPCS) to be sent to Codex Contact Points. Concern was also expressed on the extent of disposal of hazardous chemical wastes from developed to developing countries---

45. The discussion on radio-nuclides in foods centered on foods for export, the need to introduce certification at country level as well as strengthening control measures. One delegate raised the issue of food produced through bio-technology, and the extent of Codex involvement in this new area. It was agreed that further information on this subject should be presented to the next session of the Coordinating Committee for Europe, following consideration of this subject by the next session of the Codex Committee on Food Additives and Contaminants.

### **CONSIDERATION OF THE DRAFT REGIONAL STANDARD FOR MAYONNAISE**

46. The Committee had before it working papers CX/EURO 88/4 and Conference Room Documents 5 and 8 which dealt with comments from governments and international organizations regarding the standard. In addition, working paper CX/EURO 88/5-Part I and Conference Room Document 7 were made available for issues relating to food additives in the standard, as well as working paper CX/EURO 88/5-Part II which dealt with methods of analysis and sampling.

47. The Committee decided to review the draft standard for mayonnaise (ALINORM 87/19, Appendix III) section by section, taking into account written and oral comments.

#### **Sections 1 and 2 - Scope and Description**

48. Sections 1 to 2 which addressed the scope and description of the standard were accepted by the Committee without changes.

#### **Section 3 - Essential Composition and Quality Criteria**

49. It was noted that the Spanish version of Section 3.2 needed to be amended to read "technically pure egg yolk" instead of "chemically pure egg yolk" as outlined in written comments from Argentina.

50. Detailed discussions continued concerning Section 3.2 as to compositional requirements relating to the minimum vegetable oil content of 77%. It was clarified that the figure of 77% referred to vegetable oil only, and that fat derived from egg yolk, which was difficult to determine, should also be taken into account. It was suggested that a figure of total fat derived from all sources (i.e. oil and yolk) might be more appropriate for the standard as total fat was also easier to quantify. The Committee agreed that the figure used should be based on total fat. Various figures for total fat content were proposed, including 70% (vegetable oil only), 75%, 78.5%, 80% as well as the existing 77% based on total fat. Several delegations also proposed lower levels than those suggested.

51. The Committee decided to adopt a minimum value of 78.5% based on total fat content, which would represent 77% fat from vegetable oil and 1.5% from egg yolk. The suggestion by the United Kingdom that the minimum egg yolk content should be expressed in terms of phosphatide  $P_2O_5$  was not accepted by the Committee. It was, however, agreed that the Committee and the Codex Committee on Methods of Analysis and Sampling would have to agree on conversion factors for the calculation of egg yolk content (see paras. 70-72).

52. The Committee noted that there were products on the market with lower fat content which were also labelled as "mayonnaise" in association with designations such as "light", "salade" or "low fat". The Committee concluded that its work should only focus on "traditional" high fat products as defined in the draft standard for the time being and that lower fat products could be examined in the future by the Committee in consultation with the Codex Committee on Nutrition and Foods for Special Dietary Uses.

53. The Committee endorsed Section 3.3 of the standard dealing with optional ingredients without change.

#### Section 4 - Food Additives

54. The Committee decided to discuss Section 4 - Food Additives, by each category of additives. General reservations were made as to the unnecessarily large number of additives proposed (Sweden, Federal Republic of Germany, Austria), especially in relation to colours.

55. It was suggested to add glucono-delta-lactone to Section 4.1 concerning acidifying agents as well as sodium and potassium salts to the list of proposed acids. The Committee agreed to add sodium and potassium salts of the proposed acids to the section, but did not agree to the addition of glucono-delta-lactone.

56. It was suggested to add ascorbyl palmitate and to delete the provisions for BHA, BHT and calcium disodium EDTA from the list of antioxidants in Section 4.2. The Committee decided to add ascorbyl palmitate to the list of approved antioxidants at a maximum level of 500 mg/kg. In addition, the Committee decided to retain but to lower the maximum level for BHA and BHT to 140 mg/kg and 60 mg/kg, respectively, and to establish a maximum level of 240 mg/kg for the tocopherols listed individually or in combination. It was noted that the decision concerning BHA, BHT and tocopherols was in conformity with the wishes of the Codex Committee on Food Additives and Contaminants (CCFAC) at its 19th Session. It was noted further that the Federal Republic of Germany, Austria and Greece objected to the Committee's decision to retain calcium disodium EDTA on the antioxidant list.

57. Several observations were made as to the extensive list of colours proposed in Section 4.3, especially in relation to tartrazine, curcumin and Sunset Yellow, which could be deceiving to consumers as to the egg yolk content of the product. There were also suggestions to include lutein (E161b) in the approved list.

58. The Committee noted that the 19th Session of the CCFAC had temporarily endorsed the provision for curcumin and had indicated that the endorsement for beta-carotene applied to synthetic sources only. In addition, the Committee agreed to establish a maximum level for annatto based on a figure of 10 mg/kg calculated as bixin. The Committee also agreed to add the colour lutein (E161b) to the proposed list.

59. In Section 4.4 concerning flavours, it was noted that the 19th Session of the CCFAC had requested the identification of artificial flavouring substances. The Committee decided to delete artificial flavours.

60. The Committee adopted Section 4.5 relating to preservatives without change.

61. As requested in written and oral comments, the Committee decided to add pectins to the list of proposed stabilizers listed in Section 4.6 at a maximum level of 1 g/kg, as well as gum acacia at the same level. The Committee also identified and endorsed the chemically modified starches acetylated distarch adipate, acetylated distarch phosphate, distarch phosphate and hydroxypropyl distarch phosphate at maximum levels of 5 g/kg, as requested by the 19th Session of CCFAC. The Committee noted further that the subject of enzyme treated starches (see CX/EURO 88/5-Part I) was no longer an issue as this group of substances had been deleted from the proposed list. Finally, it was decided that the maximum use levels of 1 g/kg and 5 g/kg would be further qualified by "singly or in combination" for clarification.

62. Section 4.7 concerning enzyme preparations was adopted without amendment.

63 It was also requested to add additional sections (i.e. substances) for emulsifiers (lecithin) and flavour enhancers (glutamic acid, inosinic acid and guanylic acid). The delegation of Austria objected to the addition of these substances, especially to the use of monosodium glutamate. Following discussion, the Committee endorsed the inclusion of a new Section 4.8 for flavour enhancers, and decided to list monosodium glutamate at a maximum level of 5 g/kg for use in mayonnaise with herbs only. The other substances requested were not endorsed.

#### Section 5 - Contaminants

64. Considerable discussion took place concerning maximum levels of iron as proposed in Section 5 on contaminants. It was noted that some ingredients of mayonnaise contributed significant amounts of iron which, in combination, might exceed the proposed level of 5 mg/kg. As this was a question of product quality as opposed to toxicity, the Committee agreed to delete iron from the proposed list. The remainder of Section 5 was adopted without change.

#### Section 6 - Hygiene

65. The Committee noted that the 23rd Session of the Codex Committee on Food Hygiene (CCFH) had endorsed Section 6 of the proposed standard for mayonnaise regarding hygiene. It was noted further that the delegations of Argentina and Italy had suggested microbiological limits for this section in their written comments. The Committee decided not to include limits in this section, but requested the Secretariat to draw the attention of the Codex Committee on Food Hygiene (CCFH) to this issue.

#### Section 7 - Packaging

66. The Committee adopted Section 7 regarding packaging without changes

#### Section 8 - Labelling

67. The Committee reviewed Section 8 concerning labelling and decided to adopt Section 8.1.1 concerning the name of the food without changes. The Committee amended and adopted Section 8.1.2 to read as follows:

"Where an ingredient has been added which imparts a special or characteristic flavour to the product, this shall be indicated by an appropriate term in conjunction with or in close proximity to the name of the food."

68. Several delegations suggested the consideration of labelling requirements for date marking and storage instructions, as well as a section concerning labelling of irradiated ingredients used in the preparation of mayonnaise. It was concluded that date marking and storage instructions were adequately addressed in Sections 4.7 and 4.7.2 of the Codex General Labelling Standard, and that Section 5.2.2 of the same standard provided an appropriate provision for the use of irradiated ingredients. It was agreed that these provisions in the General Standard would be referenced in the standard for mayonnaise.

69. The remaining sections concerning labelling provisions for the standard were adopted without changes.

#### Section 9 - Methods of Analysis and Sampling

70. The Committee was informed by the representative of the Comité des Industries des Mayonnaises et Sauces condimentaires de la CEE (CIMSCEE) that validation of methods for the determination of total fat and egg yolk content had been arranged and that the results of the collaborative tests would be made available to the Codex

Committee on Methods of Analysis and Sampling (CCMAS) (see CX/EURO 88/5-Part II and Conference Room Document № 8). There was need to agree on conversion factors and expression of results.

71. The Committee noted that the conversion factor for egg yolk proposed by CIMSCEE and used in the collaborative tests were average values with a natural variation of around 10%, mainly due to seasonal effects. This factor related to albumen-free egg yolk. It was agreed that the CCMAS should be invited to pay attention to the proposed conversion factor which was crucial to the determination of egg yolk content as provided for in the standard. The Committee thanked the CIMSCEE and requested the Secretariat to submit the methods and accompanying material to the CCMAS for endorsement and to the Commission for adoption.

72. The delegation of the United Kingdom suggested that sampling procedures should be developed for the product. In this respect, the Committee noted the "Sampling Instructions" developed by the CCMAS (see paras. 13-14) and also noted that mayonnaise was a homogenous product which required only a simple sampling procedure involving the analysis of bulked sample. The Committee agreed that the question of sampling should be considered at the next session.

#### Status of the Standard

73. The Committee advanced the amended Draft Codex Regional Standard for Mayonnaise to the Commission at Step 8 of the Procedure (see Appendix III).

#### **REVISION OF LABELLING PROVISIONS IN EUROPEAN REGIONAL CODEX STANDARDS**

74. The Committee had before it document CX/EURO 88/6 and Conference Room Document No.6 (Comments Received from France and the Groupement Européen des Sources d'Eaux Minérales (GESEM)). In introducing the papers, the Secretariat explained that the document included a proposed revision of the labelling provisions of the Codex European Regional Standards for Natural Mineral Waters and Fresh Fungus Chanterelle, as examples for consideration by the Committee. The revision had been done on the request of the Commission taking into account the revised Codex General Labelling Standard. The Secretariat pointed out that the labelling provision of the Draft Standard for Mayonnaise had also been revised editorially and that, therefore, the decisions reached in connection with mayonnaise would also be generally applicable to other standards elaborated by the Committee.

75. The Committee discussed in detail the proposals for revision included in the above paper taking into account the comments received. It agreed that a footnote be included in Section 7.1.1(b) of the Codex Standard for Natural Mineral Waters requesting governments to indicate, when accepting the standard, the designations used for natural mineral water containing less than 1 000 mg/1 and less than 250 mg/1 total dissolved solids and free carbon dioxide, respectively.

76. Regarding the need for date marking and storage instructions, the point was made that it would be desirable to provide for date marking and storage instructions in order to prevent the storage of mineral waters under unsuitable conditions. The Committee decided to include date marking and storage instructions in the Standard, by including reference to Section 4.7 of the Codex General Standard on Labelling. The Committee also agreed that there was no need for further mandatory labelling requirements or any requirements concerning non-retail containers.

77. In order to remove an apparent inconsistency between Sections 7.8.2 (c) and Section 7.6.2 of the mineral water standard, the Committee agreed that the words "other than treatment referred to in sub-section 3.1.1" be added to Section 7.8.2 (c).

78. Regarding the Standard for Fresh Fungus Chanterelle, the Committee concluded that there was no need to introduce any new provisions for labelling in the standard. It was, however, agreed that the labelling section should be editorially brought into line with the Codex General Standard on Labelling. Regarding the need to include a requirement for the declaration of the fact of irradiation, the Committee was informed that irradiation was technologically not appropriate to this type of mushroom since it was a fresh product and that, therefore, the standard should include a prohibition of irradiation. The Committee noted that it was only considering the labelling section of the standard and that it would return to this topic at a future session. It was agreed that there was no need to make reference to irradiation in connection with labelling.

79. The Committee referred the revised labelling sections as adopted for natural mineral waters and fresh fungus chanterelle to the Commission with the request that the Commission agree to apply them also to other standards elaborated by the Coordinating Committee for Europe as consequential amendments (see Appendix IV).

#### **MATTERS RELATING TO THE CODEX REGIONAL EUROPEAN STANDARD FOR VINEGAR**

80. The Committee was informed that the Commission, at its last session, had adopted the above standard. During the discussions, a number of delegations had objected to the standard being adopted as a European regional standard as this would result in unnecessary and unwanted trade restrictions (see CX/EURO 88/7 containing an abstract from the 17<sup>th</sup> Session of the Commission). The Committee noted the concerns expressed by certain governments during the 17<sup>th</sup> Session of the Commission.

#### **MATTERS RELATING TO THE CODEX REGIONAL EUROPEAN STANDARD FOR NATURAL MINERAL WATERS**

81. The Committee had before it documents CX/EURO 88/9 and 88/10, and Conference Room Document № 10 (Comments of France on limits for radioactivity) as well as comments from Switzerland on limits for radioactivity and methods of analysis for natural mineral waters. The Committee had also received reports from the ad hoc Working Group established at the beginning of the Session (see para. 7).

##### Limits for Radioactivity

82. The Committee received a report from the Working Group which had studied all available documents on the subject of radioactivity in mineral waters and the proposed amendments to the provisions in the European standard for natural mineral waters. The recommendations of the working group were introduced by its Chairman, Mr. Bordier (GESEM). He informed the Committee that the Working Group had recommended that the limits for radioactivity included in the European Regional Standard, as well as the proposed amendments (CX/EURO 88/9), were not suitable and should be deleted from the standard. There was a difference between the types of radio-nuclides found in public water supply and in bottled natural mineral waters which should be considered in the elaboration of guideline levels for bottled natural mineral waters. It was not expected, for example, that natural mineral waters would be polluted by radio-nuclides from fall-out. It was essential to collect information on radio-nuclides present in natural mineral waters on the basis of which the Committee could re-discuss the question of guideline levels for inclusion in the Codex Standard, if deemed necessary.

83 The Working Group had concluded that the WHO Guidelines on Drinking Water could not automatically be taken over into the Codex Standard with a view to applying the guideline levels to the bottled product moving in trade. The Working Group had also concluded that any guideline levels developed by the Committee on the basis of information received would have to be submitted to appropriate experts in the field of radiological protection, involving interested international bodies such as WHO, FAO and IAEA.

84. The delegation of the United Kingdom was of the opinion that the WHO Guidelines should be applied to natural mineral waters. This view was supported by the delegate from Yugoslavia and by the written comments of WHO. The delegation of Belgium was, in general, in agreement with the conclusions of the Working Group and also shared the view that the WHO Guidelines could be applied to natural mineral waters only with difficulty. However, if the existing maximum levels were deleted from the standard, there should be some note added referring to the WHO Guidelines with an explanation that they would not necessarily be directly applicable to natural mineral waters. This statement was supported by the delegation of the United Kingdom. The Codex Secretariat was of the opinion that clear distinction should be made between the WHO Guidelines which had been drawn up as a radiological protection measure for drinking water and the establishment of guideline levels for radioactivity for selected radio-nuclides in bottled natural mineral waters moving in trade.

85. The Committee agreed that the current maximum levels and the proposed amendment were not acceptable and that, therefore, there was a need to reconsider the question of guideline levels for radioactivity for bottled natural mineral waters on the basis of information to be obtained from governments and the industry. Any guideline levels proposed in the future by the Committee should be referred to an appropriate body for scientific evaluation of radiological hazard in relation to individual radio-nuclide levels found, consumption data, etc., taking also into account exposure from drinking water and from other sources. In the meantime, the proposed maximum levels included in the European Standard would remain. The Committee agreed that the WHO Guidelines should be used by governments as a means of evaluating radiological hazard from drinking water as well as natural mineral water.

#### Methods of Analysis of Natural Mineral Waters

86. The Committee received an oral report from Prof. Leclerc (France) on the microbiological methods and from Prof. Schneider (Fed. Rep. of Germany) on the chemical methods for natural mineral waters and on the conclusions of the Working Group which had examined all available government comments and information received. The Committee noted that the Working Group had made certain changes, including corrections, to the methods included in Appendix VII, A1IN0RM 87/19 which had been sent to governments for comments.

87. The Committee agreed that the corrected text of Appendix VII containing the microbiological and chemical methods concerned, should be appended to the report and referred to the Codex Committees on Food Hygiene and Methods of Analysis and Sampling for endorsement, as appropriate. As the methods had not been included in the natural mineral water standard during its elaboration, the Committee agreed that the Codex Procedure should be followed, i.e. that the methods be submitted to the Commission at Step 5 of the Procedure. The delegation of the United Kingdom expressed its dissatisfaction with a procedure which allowed the adoption of methods by the Committee without having had the opportunity to study the conclusions of the

Working Group. The Chairman pointed out that only minor changes had been made to the methods in Appendix VII and that governments would have ample opportunity to study the methods before the next session of the Committee. The delegation of Belgium suggested that the planned holding of ad hoc Working Group meetings should be announced prior to the session of the Committee. The rapporteurs on methods (Prof. Leclerc and Prof. Schneider) were requested to make available to the Secretariat the final text of the methods of analysis as agreed by the Working Group. The methods are included in Appendix V to this report.

### **IMPLEMENTATION OF FOOD LEGISLATION**

88. The Committee had before it working paper CX/EURO 88/11 presented by the delegation of Sweden. The Committee noted that no government comments had been received on Appendix X, ALINORM 87/19, which might have several explanations as outlined in the paper. The delegation of Sweden indicated that there was a tendency to move from detailed to general regulations both at the national level and also within the EEC. Governments were making efforts to simplify laws and "deregulation" was a term as often used as "harmonization". Deregulation and simplification of laws and regulations might not always be a positive development, as absence of specific and detailed regulations required an interpretation of the law in its practical application. This new development might, on the other hand, also be a positive development, provided enforcing authorities were sufficiently well prepared to fill their new role. Cooperation at various levels in the field of food control and food safety was more important now than when this topic had been discussed at the previous session.

89. Several delegations were in general agreement with the remarks made by the delegation of Sweden. The point was made that deregulation and simplification of food standards and regulations need not necessarily influence the work of the Codex Alimentarius Commission. This was so since in the absence of detailed national requirements concerning the quality and safety of food products moving in trade, Codex standards and other recommendations would assume greater importance. The representative of the European Food Law Association (EFLA) indicated that this would be a major topic at the forthcoming EFLA Congress (Brussels, November 1988) at which the implications of this trend towards deregulation on trade and consumer protection would be discussed. The delegation of the United Kingdom expressed the opinion that deregulation and simplification of food regulations did not necessarily mean that there was less consumer protection. Specific regulations and formal food standards were not always the answer to consumer protection, which could be achieved in other ways, such as voluntary agreements or codes of practice by industry; these methods allowed industry to respond easily to technological developments which would be to the benefit of consumers.

90. The Secretariat informed the Committee about its contact with the General Agreement on Tariffs and Trade (GATT), which had 95 Member States, with a view to GATT adopting the Codex standards and other recommendations for application in international trade. The Coordinating Committee for Europe was expected to play a greater role in considering issues such as outlined above and sharing of technical information, rather than in the elaboration of European regional standards.

91. The Committee agreed that this important topic should be rediscussed at the next session and that governments should again be invited to comment on Appendix X, ALINORM 87/19.

## **PROGRESS REPORT ON THE MONITORING OF FOOD SAFETY ACTIVITIES IN EUROPE**

### Results of a Survey

92. The Committee had before it documents CL 1988/3-EURO and CX/EURO 88/12 prepared by the WHO Regional Office for Europe.

93. The Committee was reminded that the Coordinating Committee for Europe, at its 15<sup>th</sup> Session, had concluded that the monitoring of national policies, programmes, services, and institutions related to food safety and food control represented an important aspect of its work. The indicators subsequently developed for monitoring and evaluation of programmes to ensure that food safety had been sent to all Codex Contact Points under cover of CL 1988/3-EURO.

94. Replies had been received from six countries (Denmark, Finland, France, Hungary, The Netherlands and Turkey), although there were indications that the questionnaire had not been received by the appropriate authorities in all Member States. While the number of countries which had responded was relatively small, nevertheless, information received provided very valuable material for assessing situations. This, in turn, could provide a basis for determining priority areas for future food safety activities. The responses indicated the following:

- Food Legislation is well-developed in the European region although there are significant differences in the implementation of food control measures in terms of number of food inspectors and their professional profile;
- Laboratory Services at the national level are generally sufficient and appropriate to back-up the food safety programmes; however, there is a lack of international analytical quality assurance systems;
- Epidemiological Data legally required to be notified differs from country to country in respect of legal notification, as well as incidence rates of foodborne diseases;
- Manpower Development covered in the questionnaire indicates that, generally, countries have sufficient adequately trained food safety personnel. Subsequent discussion in the Committee, however, showed that large discrepancies exist among countries in terms of educational requirements for different categories of personnel;
- Public Education and Information is one of the areas where most countries expressed dissatisfaction, particularly concerning the need for public information; and
- International Harmonization in respect of Codex standards acceptance generally left much to be desired, as, to date, only few had been adopted at the national level.

95. Arising from those responses received, the following conclusions could be arrived at:

- I) Need for significant improvement of communication and information systems among different sectors dealing with food safety including National Codex Focal Points;
- II) Need to improve further the indicators used to monitor food safety activities in Europe, particularly quantitative aspects;

- III) Critical points identified where there was a need for countries, WHO and other international organizations to intensify activities further, such as:
- International cooperation in supporting work of laboratory services, such as International analytical quality assurance;
  - Further strengthening and standardization of epidemiological reporting systems;
  - Harmonization of educational requirements for different categories of food safety personnel;
  - Improved public information systems; and
  - Promotion of international harmonization in respect of acceptance of Codex standards.

96. The document also briefly outlined the results of the survey, carried out by WHO/EURO Office on the national food safety services and regulations in Europe. A more detailed and more comprehensive second edition of the publication "Food Safety Services", (Ref. Public Health in Europe 28) had been possible due to the response of Member States which reflected increased interest and information supplied on the legislation and food safety services by the Member States, both nationally and internationally. Advance copies of the publication were made available to the Committee with a request for any observations or comments updating the information contained in the publication to be sent to the WHO Regional Office for Europe, Copenhagen. Many members of the Committee expressed their appreciation for the publication and, in particular, on the useful role it could play in improving the knowledge of existing food safety services in Europe, and of the Contact Points of the national authorities responsible for these activities. The Committee strongly endorsed the need for further work to be carried out by WHO Regional Office for Europe on the monitoring of food safe activities on a regular basis.

#### Proposed European Conference on Food Safety

97. A WHO/EURO Food Safety Advisory Group which had met in Copenhagen in December 1987 had concluded that it would be both appropriate and opportune for WHO/EURO, in the light of information available to the Group on food safety activities being carried out in Europe, to provide an international forum for a consideration, at a regional level, of needs and priorities for the strengthening of food safety activities in Europe in the 1990's. The purpose of the document CX/EURO 88/1-Add.1, which had outlined the background consideration, was to afford members of the Coordinating Committee for Europe with an opportunity to express their views on the proposed programme as well as on the European Conference on Food Safety which was foreseen to be held in 1990.

98. The follow up discussion indicated that, in the development of the regional WHO Food Safety Programme, special emphasis should be given to the following points:

- a) Promotion of cooperation and collaborative activities among the Member States and the European Economic Communities (EEC) and the Council for Mutual Economic Assistance (CMEA);
- b) Promotion of integrated, multi-sectorial approach at the national and international levels including other sectors besides health: agriculture, industry and trade;

- c) Establishment of national and international food safety self-sustaining systems and networks based on the priorities and existing capacities of the European countries such as:
  - European food safety early warning system
  - European food safety information system
  - European emergency response system
  - European laboratory quality assurance programme for food safety;
- d) Utilization of existing programmes, mechanisms, networks, and professional expertise in the development and implementation of the European food safety programme.

99. The proposed European Food Safety Conference was considered by the Committee to be a critical milestone in the development and implementation of the regional food safety programme of the 1990's. The Committee considered that it would be both appropriate and opportune to request WHO to organize a Regional Conference on Food Safety. The Chief of the Joint FAO/WHO Food Standards Programme expressed his Organization's interest in the planned Conference which he considered an important initiative. He also expressed the view that food quality and safety were closely linked, requiring close cooperation among interested bodies. FAO would give its support to the Conference.

100. The representative of the European Food Law Association (EFLA) indicated the willingness of the Association to assist the WHO Regional Office for Europe in the preparation of the Conference in areas which might be considered to fall within the professional competence of its membership. Similarly, EFLA would be pleased to cooperate in the implementation of certain food safety programme activities such as the suggested European food safety data bases as they related to legislations and food safety services and institutions. EFLA was also willing to identify for WHO professionals in food law to assist in food safety programmes for European IPF countries, where appropriate.

### **SURVEY ON THE USE OF FOOD IRRADIATION IN EUROPE**

101. The Committee had before it a paper (CX/EURO 88/13) prepared by the International Atomic Energy Agency (IAEA) giving an outline of the extent of use of food irradiation and existing legislation in Europe. The paper, which was introduced by the representative of IAEA (Dr. C.J. Rigney), also gave information relating to food irradiation, such as work at the international level and the development of technical guidelines on the application of irradiation to specific food commodities. Dr. Rigney called attention to the FAO/WHO/IAEA/ITC International Conference on the Acceptance, Control of, and Trade in Irradiated Food which will be held in Geneva, Switzerland from 12 to 16 December 1988.

102. In reply to a question, the IAEA representative informed the Committee that no methods existed for the determination of irradiation (e.g. absorbed dose and the demonstration of the fact of irradiation) as the process caused virtually no changes in the food. The only reliable control of food irradiation was at the level of the application of the process itself in authorized facilities. Research was in progress to develop methods of analysis, but it was doubtful whether simple methods would be developed in the future.

103. Several delegations communicated corrections to the document as regards the volume of food irradiated annually. The delegation of France indicated that there were differences between deliberate irradiation intended to preserve food products and

irradiation through contamination. This should be reflected in the labelling of foods preserved through the deliberate application of food irradiation by using the term "ionization" on the label.

104. The Committee thanked IAEA for the informative paper and agreed that it should be updated on the basis of information to be requested from governments. The updated report should be considered by the next session of the Committee.

#### **NOMINATION OF COORDINATOR FOR EUROPE**

105. The Committee expressed its great satisfaction with the competent Chairmanship of Prof. Dr. H. Woidich and decided unanimously to propose to the 18th Session of the Commission that he be re-appointed Coordinator for Europe for another term. Dr. Woidich thanked the Committee for its trust and cooperation and accepted the nomination.

#### **BACKGROUND PAPER ON WINES**

106. The Committee had before it document CX/EURO 88/15. The document had been drafted in accordance with the criteria for the establishment of work priorities laid down by the Codex Alimentarius Commission. The document contained detailed information on the production and trade in wines by Codex regions. Figures relating especially to production, imports, exports, and value of trade in wines were cited, as well as information on the per caput consumption of wines in a large number of Member Countries. The paper indicated some of the work already undertaken on an international basis as well as information on various legislative aspects of wines.

107 Reference was made to a number of difficulties encountered in recent years which had been damaging, both internationally and nationally, to the reputation of certain wines and reference was made also to a number of incidents which had given rise to concern amongst consumers regarding the genuineness and safety of some wines. The document proposed for consideration of the Committee and later to the Codex Alimentarius Commission that the need for and desirability of elaborating a "Code of Principles or Practice" for wines covering such aspects as their safety and genuineness, fair trade practices, consumer information and labelling, should be examined by the Commission. The document further indicated the impracticability and undesirability of contemplating any question of compositional standards for wines.

108. The Committee considered whether governments should be invited to comment on the paper and whether the paper should be referred to the Commission for consideration. In the discussion that followed the point was made that a number of governments were considering simplifying regulations and that wines could be subject to the Codex General Standard on Labelling and that there were under consideration labelling guidelines by the Office International de la Vigne et du Vin (OIV). In the opinion of the delegate of the Fed. Rep. of Germany, the OIV labelling guidelines and the Codex General Standard should be harmonized. The Committee considered that the question of safety of wine and of other alcoholic beverages, especially in relation to the use of unauthorized, dangerous chemicals was an important food control problem which would be better discussed by the planned WHO Conference on Food Safety. It was also pointed out that the main concerns of consumers as regards wines and other alcoholic beverages were doubts about the adequacy of the control of additives used and of the labelling of the product.

109 The Committee expressed its appreciation for the valuable report on wines and noted that the matter could be further discussed at the future WHO Food Safety Conference. The Committee decided not to consider the subject further.

### **OTHER BUSINESS**

110. The Committee did not have any further business to discuss.

### **FUTURE WORK**

111. The delegate from Austria suggested that the Committee consider the so-called "organically produced foods" which were gaining increasing importance on the market in various countries. He indicated that Austrian guidelines and requirements existed for these products. It was agreed that the Secretariat, with the assistance of the delegate from Austria, would formulate a request for information to governments. The delegate from Austria agreed to prepare a paper for the next session of the Committee on the basis of information received.

### **DATE AND PLACE OF THE NEXT SESSION**

112. The Chairman indicated that the 17th Session of the Committee would be held in Vienna either late in 1989 or early 1990. The exact date would be communicated by the Secretariat in due course.

### **SUMMARY STATUS OF WORK**

Recommendation	Step	For Action by	Document Ref. ALINORM 89/19
1. Information on the Use of Food Additives in Food	-	Secretariat CAC Governments	para. 26 and Appendix II
2. Foods produced through bio-technology	-	CCFAC  Secretariat Coordinating Committee for Europe	para. 45
3. Draft European Regional Standard for Mayonnaise	8	CAC	paras. 46-73 and Appendix III
4. Low-fat mayonnaise	-	Secretariat CCNFSDU Coordinating Committee for Europe	para. 52
5. Sampling plans for mayonnaise	-	Secretariat Coordinating Committee for Europe	para. 72
6. Labelling provision for irradiation of fresh fungus chanterelle	-	Secretariat Coordinating Committee for Europe	para. 78

7. Use of Food Irradiation in Europe	-	Governments IAEA Coordinating Committee for Europe	para. 104
8. Guideline levels for radio-activity in bottled natural mineral waters	-	Governments Industry Coordinating Committee for Europe WHO/IAEA/FAO	para. 85
9. Microbiological methods for natural mineral waters	5	Prof. Le Clerc (France) CCFH CAC	para. 87 and Appendix V
10. Chemical methods for natural mineral waters	5	Prof. Schneider (FRG) CCMAS CAC	para. 87 and Appendix V
11. Implementation of Food Legislation	-	Governments Sweden Coordinating Committee for Europe	para. 91 (Appendix X, ALINORM 87/19)
12. "Organically" produced foods	-	Austria Coordinating Committee for Europe	para. 111
13. Revision of Provisions for Labelling in Codex standards elaborated by the Coordinating Committee for Europe	-	CCFL CAC	paras. 74-79 and Appendix IV

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## INFORMATION ON THE USE OF FOOD ADDITIVES IN FOODS

Widespread use of food additives has generated a great deal of controversy in recent years and their safety and necessity have been questioned. Food additives serve the interests of both the consumer and the producer of foodstuffs since they inhibit the spoilage of food, thus reducing the losses and enabling greater production at a lower cost. They also increase the variability of the diet and make the preparation of food more convenient. The development of the vast array of reasonably priced stable quality modern food products presently found on the market would have been impossible without the use of food additives.

At the 17th Session of the Codex Alimentarius Commission, several delegates expressed deep concern about misleading information given to consumers about food additives. These delegations reported on efforts by their Governments to make available to the public documentation to counteract such misleading information and expressed the view that a positive statement or the extensive circulation of a brochure prepared by the Commission or the International Organizations would help in this respect.

### The Codex Alimentarius Commission

The Codex Alimentarius Commission is an FAO/WHO subsidiary body. It was established in 1963 to implement the Joint FAO/WHO Food Standards Programme, of which the purpose is, particularly:

- To promote consumer health;
- to ensure fair practices in the international food trade;
- to promote coordination of all food standards undertaken by international governmental and non-governmental organizations;
- to determine the appropriate standards.

These standards comprise the Codex Alimentarius, which aims at guiding and promoting the preparation, implementation and harmonization of definitions and requirements on food products, thereby facilitating international trade.

The Codex Alimentarius consists of a set of standards applying to the major food products for delivery to consumers. It also includes provisions on the hygienic and nutritional quality of food, food additives, pesticide residues, contaminants, labelling and presentation, and sampling and analysis methods.

One of the Committees set up by the Codex Alimentarius Commission is the Codex Committee on Food Additives and Contaminants (CCFAC). The terms of reference of this Committee were to endorse or establish maximum permissible levels of use for one additive or another in specific foods. It was also allocated the following activities:

- To establish priority lists of food additives for evaluation by the JECFA;
- to recommend identity and purity standards for various food additives;
- to examine methods of analysis for determination of food additives in foods.

In addition to the use of the acceptable daily intakes of food additives recommended by the JECFA, the CCFAC considers other criteria such as:

- The technological justifications for the use of food additives; and
- the potential daily intakes of additives and their relation to the acceptable daily intakes for the confirmation of maximum permissible levels of food additives in food.

CCFAC helped to establish the General Principles for the Utilization of Food Additives adopted in 1972 by the 9th Session of the Codex Alimentarius Commission; the purpose of which is to ensure that all provisions on additives contained in the Codex Alimentarius Standards conform to these principles.

The CCFAC examines the technical requirements based on information supplied by the Codex Committees on products. It further applies safety considerations based on the reports of the JECFA (see below). These two sources are combined as CCFAC's contribution to Codex Alimentarius Standards. The discussions take place in an objective, scientific climate devoid of emotional considerations.

The job of the CCFAC is to ensure the consistency of Codex activities in this domain, and to see that all Codex Committees observe the same strict safety measures. The JECFA and the CCFAC treat all additives in the same way and make no distinction between those of "natural" and those of "not of natural" origin.

It is essential for governments, control authorities and, above all, the public to know that prior to listing as a substance for authorized use, a given additive has been evaluated by independent, respected experts who have voiced on this additive a unanimous opinion which can be accepted in full confidence.

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) is composed of a small group of independent experts of international renown in their special fields appointed jointly by FAO and WHO. The Committee was established after the Joint FAO/WHO Conference on Food Additives held in 1955. The terms of reference of this Committee are to evaluate food additives and, where necessary, to establish "acceptable daily intakes" (ADI) and chemical specifications. Its recommendations are based on scientific and technical considerations on the safety of food additives.

The JECFA is the principal advisor of the CCFAC in its work to establish a practical base for the determination of toxicological safety and the regulation of food additives in food.

The general principles governing the JECFA's toxicological evaluations have been described in detail in several of its reports (particularly the first and seventeenth).

The objective of the toxicological analysis of any food additive is to define its safety-in-use. In most cases, this amounts to establishing the ADI for man. This dose was initially defined by the JECFA as representing the average amount of a substance expressed in mg/kg of body weight which can be taken daily in the diet even over a lifetime, without risk, considering all known factors at the time of evaluation.

An ADI without an explicit indication of the upper limit of intake ("not limited"), means that on the basis of the toxicological, biological, chemical, and clinical data available, the total ADI of the substance present as a result of its use or uses in concentrations necessary to achieve the desired technical effect and the permissible level in food, represents no hazard to health. It is thus considered unnecessary to establish a top figure for the ADI of these substances.

ADI's are calculated on the basis of experiments on animals and involve a sizeable safety margin taking into consideration all safety factors. The most frequent order of magnitude of this safety factor is 100 (10 x 10). Frequently the actual use of food additives is even lower.

#### General Principles for the Use of Food Additives

These General Principles are for the purpose of informing governments and must be followed by the Codex Committees on products in proposing the addition of additives to foods.

- a. All food additives actually in use or proposed for use should have undergone or should undergo the appropriate toxicological tests and evaluations. Such evaluation should take account of any cumulative synergistic or potentiation effect associated with the use of these additives.
- b. Only those food additives should be retained which, insofar as can be judged on the basis of presently available data, represent no hazard to consumer health at the proposed rates of use.
- c. All food additives shall be subjected to continuous observation and re-evaluated as necessary, considering variations in the conditions of use and any new scientific data.
- d. Food additives shall always conform to an improved specification, for example, the identity and purity specifications recommended by the Codex Alimentarius Commission.
- e. The use of food additives is justified only when these additives correspond to one or more of the objectives indicated from i) to iv) and only when these objectives cannot be achieved by other economically and practically feasible methods at no risk to consumer health;
  - i) To preserve the nutritional qualities of food; an intentional reduction of the nutritional quality of the food would be justified under the circumstances set In paragraph ii), and in other cases where the food does not constitute a major item of a normal diet;
  - ii) to provide the ingredients or components necessary to food products manufactured for consumer groups with specific nutritional requirements;
  - iii) to enhance the preservation or stability of a food or improve its organoleptic properties, provided that neither the nature nor the substance nor the quality of the food are thereby altered in such a way as to deceive the consumer;
  - iv) to aid in the manufacture, processing, preparation, treatment or packaging, transport or storage of food; provided that the additive is not used for the purpose of masking the effects of the use of defective raw materials or undesirable (including unhygienic) methods or techniques in the course of any of these activities.
- f. The approval or provisional approval of the incorporation of a food additive to a consultative list or food standard should:
  - i) be limited as far as possible to specific foods, specific purposes and specific conditions;

- ii) concern the minimum level strictly necessary to achieve the desired effect;
- iii) take maximum account of any ADI or similar data established for the food additive and the probable daily intake of the additive in all food products. Where the food additive is to be used in foods consumed by special groups of consumers, the probable daily intake of this additive for this type of consumer should be taken into account.

### Consumer Information

The Codex Committee on Food Labelling, which, like the CCFAC, is a subsidiary body of the Codex Alimentarius Commission, had developed a General Standard for the Labelling of Pre-packaged Foods. This standard deals specifically with the declaration of additives in such a way that the consumer may know what additives are present in the food, their function (e.g. preservative), as well as their specific name (e.g. potassium sorbate). The work on the establishment of an international system for numbering additives to replace the use of chemical names (e.g. 202) was well advanced.

Many individual Member Governments have already issued publicity materials aimed at counteracting misleading information. Any communication from the CAC to Member Governments on this topic might usefully include a reading list for further information.

**DRAFT EUROPEAN REGIONAL STANDARD FOR MAYONNAISE**  
**(AT STEP 8)**

1. **SCOPE**

This standard applies to mayonnaise, as defined in Section 2 below.

2. **DESCRIPTION**

Mayonnaise is a condiment sauce obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of vinegar, the oil-in-water emulsion being produced by the hens' egg yolk. Mayonnaise may contain optional ingredients in accordance with Section 3.3.

3. **ESSENTIAL COMPOSITION AND QUALITY CRITERIA**

3.1 **Raw Materials**

3.1.1 All ingredients shall be of sound quality and fit for human consumption. Water shall be of potable quality.

3.1.2 Raw materials shall comply with the requirements of the relevant Codex Standards and in particular the Codex Standard for Vinegar and Edible Vegetable Oils and, where appropriate, with the relevant sections of the Codes of Practice, in particular the Code of Hygienic Practice for Egg Products (Ref. CAC/RCP 15-1976). Raw materials shall be stored, treated and handled under suitable conditions so as to maintain their chemical and microbiological characteristics.

3.1.3 Eggs and egg products shall be hens' eggs or hens' egg products.

3.2 **Compositional Requirements**

3.2.1 Total fat content: not less than 78.5% m/m.

3.2.2 Technically pure egg yolk\* content not less than 6% m/m.

\* Technically pure means that 20% of albumen is tolerated related to the egg yolk.

3.3 **Optional Ingredients**

Food ingredients intended to influence significantly and in the desired fashion the physical and organoleptic characteristics of the product:

- (a) hens' egg white
- (b) hens' egg products
- (c) sugars
- (d) food grade salt
- (e) condiments, spices, herbs
- (f) fruits and vegetables including fruit juice and vegetable juice
- (g) mustard
- (h) dairy products
- (i) water

4. <u>FOOD ADDITIVES</u> <sup>1</sup>		<u>Maximum Level</u>	
4.1 <u>Acidifying Agents</u>			
4.1.1	Acetic acid and Na and K salts	Limited by GMP	
4.1.2	Citric acid and Na and K salts		
4.1.3	Lactic acid and Na and K salts		
4.1.4	Malic acid and Na and K salts		
4.1.5	Tartaric acid and Na and K salts		
4.2 <u>Antioxidants</u>			
4.2.1	Alpha-tocopherol and mixed concentrates of tocopherols	240 mg/kg, singly or in combination	
4.2.2	Ascorbic acid	500 mg/kg	
4.2.3	Butylated hydroxyanisole	140 mg/kg	
4.2.4	Butylated hydroxytoluene	60 mg/kg	
4.2.5	Calcium disodium EDTA	75 mg/kg	
4.2.6	Ascorbyl palmitate	500 mg/kg	
4.3 <u>Colours</u>			
4.3.1	Curcumin	100 mg/kg singly or in combination in all types of mayonnaise	
4.3.2	Tartrazine		
4.3.3	Sunset Yellow F.C.F.		
4.3.4	Beta-carotene (synthetic)		
4.3.5	Beta-Apo-carotenal		
4.3.6	Beta-Apo-8'-carotenoic acid		
4.3.7	Lutein		
4.3.8	Annatto extracts		10 mg/kg calculated as bixin
4.3.9	Chlorophyll		500 mg/kg in mayonnaise with herbs
4.3.10	Caramel (ammonia type)		500 mg/kg in mayonnaise with mustard
4.3.11	Beet red		500 mg/kg in mayonnaise with tomato
4.4 <u>Flavours</u>			
Natural or nature identical flavouring substances as defined for the purpose of the Codex Alimentarius Commission		Limited by GMP	
4.5 <u>Preservatives</u>			
4.5.1	Benzoic acid and Na and K salts	1 g/kg singly or in combination	
4.5.2	Sorbic acid and K salt		
4.6 <u>Stabilizers</u>			
4.6.1	Carrageenan	1 g /kg, singly or in combination	
4.6.2	Sodium alginate		
4.6.3	Potassium alginate		
4.6.4	Propylene glycol alginate		
4.6.5	Locust bean gum (carob gum)		

4.6.6	Guar gum	
4.6.7	Sodium carboxy methyl cellulose	
4.6.8	Xanthan gum	
4.6.9	Tragacanth	
4.6.10	Microcrystalline cellulose	
4.6.11	Pectins	
4.6.12	Gum acacia	
4.6.13	Chemically Modified Starches: acetylated distarch adipate, acetylated distarch phosphate, distarch phosphate, hydroxy distarch phosphate	5 g/kg singly or in combination
4.7	<u>Enzyme Preparation</u>	
4.7.1	Glucose oxidase ( <i>Aspergillus niger</i> var.)	Limited by GMP
4.8	<u>Flavour Enhancers</u>	
4.8.1	Monosodium glutamate	5 g/kg in mayonnaise with herbs
5.	<b><u>CONTAMINANTS</u></b>	
5.1	Arsenic (As)	0.3 mg/kg
5.2	Lead (Pb)	0.3 mg/kg
5.3	Copper (Cu)	2.0 mg/kg

<sup>1</sup> Subject to endorsement by the CCFAC (some food additives already endorsed).

## 6. **HYGIENE**

6.1 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.2 When tested by appropriate methods of sampling and examination, the product shall be:

- (a) free from microorganisms which may represent a hazard to health;
- (b) Shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6.3 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the Recommended Code of Practice – General Principles of Food Hygiene (Ref. CAC/RCP 1-1969, Rev. 1, 1979), and the Recommended Code of Hygienic Practice for Egg Products (Ref. CAC/RCP 15-1976).

## 7. **PACKAGING**

The product shall be packed in containers which ensure the hygienic quality and the other qualities of the food.

## 8. **LABELLING**

In addition to Sections 2, 3, 7 and 8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

### 8.1. **The Name of the Food**<sup>1</sup>

<sup>1</sup> Subject to endorsement by the CCFL.

8.1.1 Products complying with provisions of this Standard shall be designated "mayonnaise".

8.1.2 Where an ingredient has been added which imparts a special or characteristic flavour to the product, this shall be indicated by an appropriate term in conjunction with or in close proximity to the name of the food.

## 8.2 List of Ingredients

8.2.1 A complete list of ingredients shall be declared in accordance with Section 4.2 of the General Standard.

## 8.3 Net Contents

8.3.1 The net contents shall be declared in volume in accordance with Section 4.3 of the General Standard.

## 8.4 Name and Address

8.4.1 The name and address shall be declared in accordance with Section 4.4 of the General Standard.

## 8.5 Country of Origin

8.5.1 The country of origin of the food shall be declared in accordance with Section 4.5 of the General Standard.

## 8.6 Lot Identification

Lot Identification shall be declared in accordance with Section 4.6 of the General Standard.

## 8.7 Quantitative Labelling of Ingredients

Quantitative Labelling of Ingredients shall be done in accordance with Section 5.1 of the General Standard.

## 8.8 Date Marking and Storage Instructions

In accordance with Section 4.7 of the General Standard.

## 8.9 Irradiated Foods

Where mayonnaise has been prepared from irradiated ingredients, it shall be labelled in accordance with Section 5.2.2 of the General Standard.

## 8.10 Exemptions from Mandatory Labelling Requirements

Exemptions from Mandatory Labelling Requirements shall be in accordance with Section 6 of the General Standard as applicable.

## 8.11 Labelling of Non-Retail Containers

In addition to Sections 2 and 3 of the General Standard, the following specific provisions apply to the labelling of non-retail containers as defined by the Codex Alimentarius Commission (page 123 of the 6th Edition of the Procedural Manual).

Information on Sections 8.1 to 8.9 shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 9. **METHODS OF ANALYSIS AND SAMPLING**

### 9.1 Sampling

(To be elaborated)

### 9.2 Determination of Total Fat (Type II Method) <sup>1</sup>

<sup>1</sup> Subject to endorsement by the CCMAS.

#### 9.2.1 Scope

The method permits the determination of the total fat content in Mayonnaise and other Emulsified Sauces.

#### 9.2.2 Definition

Fat content: the content of fat as determined by the method specified.

#### 9.2.3 Principle

The well-mixed sample is digested with hydrochloric acid and the resulting liquid filtered through two moistened pleated filter papers. The residue remaining on the filter papers is dried and extracted for four hours with petroleum ether or n-hexane. The solvent is distilled off and the residual fat is dried at 103 +2 C under atmospheric pressure, cooled and weighed.

The fat content is calculated from the weight obtained.

#### 9.2.4 Reagents

9.2.4.1 Indicator paper

9.2.4.2 Petroleum ether, boiling range 40-60°C or n-hexane

9.2.4.3 Hydrochloric acid, approximately 4N

9.2.4.4 Silver nitrate solution, 0.1N

9.2.4.5 Water, distilled or demineralised

9.2.4.6 Cotton wool, defatted

#### 9.2.5 Apparatus

9.2.5.1 Asbestos wire gauze (for Bunsen burner and tripod)

9.2.5.2 Beakers, 600 ml, tall

9.2.5.3 Desiccator containing silica gel or other suitable agent

9.2.5.4 Soxhlet extraction apparatus - siphon capacity about 100 ml with ground glass joints and 250-ml flat-bottomed flask

9.2.5.5 Extraction thimbles, defatted (e.g. Schleicher & Schull No. 603 or Machery & Nagel No. 645F)

9.2.5.6 Double pleated filter papers 150-200 mm diameter with average pore diameter 5 mm maximum (e.g. Schleicher & Schull No. 597 1/2 and 595 1/2 or Machery & Nagel No. 616 1/4 or 615 1/4)

9.2.5.7 Glass rod

9.2.5.8 Glass funnel minimum 100 mm diameter

9.2.5.9 Sand or Water

9.2.5.10 Anti-bumping

9.2.5.11 Watch glass cover, 100 mm diameter

9.2.5.12 Drying oven, electrically heated and thermostatically controlled at  $103 \pm 2$  C

9.2.6 Procedure

9.2.6.1 Sampling Preparation and Storage

The contents of an entire package or several packages are taken to provide at least 200 g. This sample is stored in a tightly closed container at 2-6 C in the dark to prevent any alteration. Before analysing, it should be allowed to reach a uniform room temperature and hand stirring is necessary.

9.2.6.2 Procedure for Fat Determination

The flat-bottomed extraction flask containing an anti-bumping granule is dried in the oven for 1 hour at  $103 \pm 2^\circ\text{C}$ , cooled in the desiccator to room temperature and weighed.

9.2.6.2.1 3-5g of the well mixed sample (depending on the expected fat content which should not exceed 3 g), is weighed into a 500 ml beaker to the nearest mg.

9.2.6.2.2 150 ml 4N Hydrochloric acid is added and stirred with a glass rod. A few anti-bumping granules are added, the beaker covered with a watch glass and heated to boiling. The contents of the beaker are kept gently boiling over a low flame for one hour, stirring several times.

9.2.6.2.3 150 ml hot water is then added to the beaker, the pleated filter papers in the funnel are thoroughly moistened with hot water and then the hot digested liquid is quickly filtered. The beaker, watch glass cover and glass rod are washed three times with hot water, the washings being passed through the filters and then tested with indicator paper for absence of acidity of silver nitrate for absence of chlorides. Washing of the filters with hot water is continued, if necessary, until free of acid.

9.2.6.2.4 The funnel containing the filters is placed in the beaker with the glass rod and watch glass and dried in the oven for 1 hour.

9.2.6.2.5 The dry pleated filter papers are transferred to an extracting thimble. Traces of fat present in the beaker are removed with cotton wool and extraction solvent which is then added to the thimble to be placed in the extraction apparatus. Solvent is poured into the extraction flask and the extractor assembled.

The beaker and watch glass cover are rinsed with solvent which is added to the extractor. The continuous extraction is allowed to proceed four hours, heating the extraction flask on a sand or water bath.

9.2.6.2.7 The solvent is removed by distillation and any traces remaining removed with a gentle stream of air. The flask is dried in the horizontal position for one hour in the oven at  $103 \pm 2^\circ\text{C}$ , allowed to cool in the desiccator and weighed to the nearest mg. Drying, cooling and weighing are repeated until two consecutive weighings differ by no more than 0.1%.

9.2.7 Expression of Results

### 9.2.7.1 Calculation

The total fat content, in g/100 g, is calculated according to the following formula:

$$\text{Fat (g/100 g)} = \frac{(B - A) \times 100}{C}$$

where: A = weight of empty flask and granule in g (9.2.6.2.1)  
B = weight of flask with extracted fat after drying in g (9.2.6.2.7)  
C = weight of sample taken in g (9.2.2.2.2)

If the difference between the results from the two determinations does not exceed 0.5% of the fat content, the mean value is taken.

If this condition is not fulfilled, two further determinations are carried out. The value then taken for the fat content is the mean of four determinations.

The result is given to one decimal place, the second place being subject to rounding off.

### 9.2.7.2 Repeatability

1.1 g/100 g (\*)

### 9.2.7.3 Reproducibility

2.0 g/100 g (\*)

(\*) The Determination of Fat Content and Egg-Yolk Content of Mayonnaise: Collaborative Trial (Michael J. Scotter, Victor Staniforth and Roger Wood (Ref. CX/EURO 88/5, Part II)

## 9.3 Determination of Egg Yolk (Type I Method) <sup>1</sup>

<sup>1</sup> Subject to endorsement by the CCMAS.

### 9.3.1 Scope

The method permits the determination of egg yolk content in mayonnaise and emulsified sauces.

### 9.3.2 Definition

Egg yolk content: the content of egg yolk as determined by the method specified.

### 9.3.3 Principle

The phospholipids are extracted together with fat using a mixture of chloroform and ethanol- After ashing, the phosphate content is determined gravimetrically as the phospho-quinoline molybdate.

### 9.3.4 Reagents

9.3.4.1 Ethanol 96% by volume

9.3.4.2 Chloroform

9.3.4.3 Chloroform-ethanol mixture, 3:2 by volume

9.3.4.4 Acetone

9.3.4.5 Sulphuric acid (density 1.84 g/cm<sup>3</sup>)

9.3.4.6 Nitric acid (density 1.40 g/cm<sup>3</sup>)

9.3.4.7 Magnesium acetate,  $\text{Mg}(\text{CH}_3\text{COO})_2 \cdot 4\text{H}_2\text{O}$

9.3.4.8 Quinoline molybdate solution

9.3.4.8.1 Dissolve 70 g sodium molybdate  $\text{Na}_2\text{MoO}_4 \cdot 2\text{H}_2\text{O}$  in 150 ml distilled water.

9.3.4.8.2 Dissolve 60 g citric acid in 150 ml distilled water and add 85 ml nitric acid.

9.3.4.8.3 Slowly pour solution (9.3.4.8.1) into solution (9.3.4.8.2) stirring constantly.

9.3.4.8.4 To 100 ml distilled water, carefully add 35 ml nitric acid and 5 ml of freshly distilled quinoline. Pour this solution into solution 9.3.4.8.3 stirring continuously. Allow to stand for 24 hours at room temperature. If a precipitate forms, filter. Add 280 ml acetone and then dilute to 1 litre. Keep the molybdate reagent (9.3.4.8) in a well closed plastic container in a dark place.

9.3.5 Apparatus

9.3.5.1 Electrical hot plate with magnetic stirrer

9.3.5.2 Erlenmeyer flask, 300 ml with reflux condenser

9.3.5.3 Pleater filter 15 cm diameter

9.3.5.4 Volumetric flask 250 ml

9.3.5.5 Platinum dish, approximately 130 ml capacity

9.3.5.6 Sintered glass crucible G4

9.3.5.7 Muffle furnace

9.3.5.8 Water bath

9.3.5.9 Desiccator

9.3.5.10 Erlenmeyer flask, 250 ml

9.3.5.11 Watchglass

9.3.5.12 Glass rod

9.3.5.13 Filter paper, ashless

9.3.5.14 Hotplate, electrical

9.3.5.15 Büchner flask

9.3.6 Procedure

9.3.6.1 Sample preparation and storage

The contents of an entire package or several packages are taken to provide at least 200 g. This sample is stored in a tightly closed container at 2-6 C in the dark to prevent any alteration. Before analysing, it should be allowed to reach a uniform room temperature and hand stirring is necessary.

9.3.6.2 Separation of phospholipids

9.3.6.2.1 12-13 g sample is weighed into a 300 ml Erlenmeyer flask to the nearest 0.01g.

9.3.6.2.2 100 ml chloroform and 75 ml ethanol are added and mixed with a magnetic stirrer until a homogenous suspension is obtained. Heat for one hour under reflux, stirring continuously.

9.3.6.2.3 After cooling, allow to stand overnight. Filter through a pleated filter, previously moistened with chloroform-ethanol mixture into a 250 ml volumetric flask. Wash the Erlenmeyer flask and filter with more mixed solvent and make up to 250 ml.

9.3.6.2.4 100 ml of solution 9.3.6.2.3 are pipetted into a platinum dish, covered with an ashless filter and cautiously evaporated over a waterbath to dryness. 3.5 g magnesium acetate is added. Cut the filter paper into pieces and cover the contents of the dish. Cover the dish again with an ashless filter paper. Calcine the residue, at first gently over a flame and then in the muffle furnace at 800 C until a white ash is obtained (about one hour).

9.3.6.2.5 Carefully dissolve the ash in 15 ml nitric acid (allowing it to flow along a glass rod) and transferred to a 250 ml Erlenmeyer flask. Rinse several times with water, dilute to 50 ml and allow to cool to room temperature.

9.3.6.2.6 50 ml quinoline molybdate reagent (9.3.4.8) is added, stirring continuously. The Erlenmeyer flask is covered with a watchglass and boiled on the hotplate for one minute. Allow to cool to room temperature again stirring 2-3 times.

9.3.6.2.7 Heat the sintered glass filter crucible at 260°C + 20°C for 30 min, allow to cool in a desiccator and weigh to the nearest mg.

9.3.6.2.8 Transfer the precipitate to the sintered glass filter crucible with gentle suction and wash five times with 20 ml water.

9.3.6.2.9 Dry for one hour at 260°C ± 20°C in the drying oven and allow to cool in the desiccator. Weigh to the nearest mg.

### 9.3.7 Expression of Results

#### 9.3.7.1 Calculation

9.3.7.1.1 Calculate the lipid phosphoric acid content (expressed as P<sub>2</sub>O<sub>5</sub> g/100g)

$$\text{from : Lecithin P}_2\text{O}_5 \text{ (g/ 100g)} = \frac{2.5 \times \text{weight precipitate} \times 0.03207 \times 100}{\text{weight of sample}}$$

9.3.7.1.2 Calculate the egg yolk content (expressed as g/100g)

from: egg yolk content (g/100g) = 102 x Lecithin P<sub>2</sub>O<sub>5</sub> content (g/100g) (9.3.7.1.1)

#### 9.3.7.1 Repeatability

0.6 g/100g (\*)

#### 9.3.7.2 Reproducibility

0.7 g/100g (\*)

(\*) See Reference under 9.2.7.2 and 9.2.7.3.

REVISION OF LABELLING PROVISIONS IN REGIONAL EUROPEAN CODEX  
STANDARDS<sup>3</sup>

<sup>3</sup> Subject to endorsement by the CCFL

A. CODEX EUROPEAN REGIONAL STANDARD FOR NATURAL MINERAL WATERS  
(CODEX STAN. 108-1981)

7. LABELLING

In addition to Sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1985)<sup>1</sup> the following specific provisions apply:

<sup>1</sup> Hereafter referred to as the "General Standard".

7.1 The Name of the Food

7.1.1 The name of the food to be declared on the label shall be "natural mineral water". However, products containing less than 1000 mg/1 total dissolved solids (salts) and less than 250 mg/1 free carbon dioxide may be designated:

- (a) "Natural mineral water" accompanied by an appropriate descriptive term in close proximity to the name of the product, which will distinguish the product from those containing more than 1000 mg/1 total dissolved solids or more than 250 mg/1 free carbon dioxide; or
- (b) "Spring water" or any other appropriate name, which will convey the true nature of the product.<sup>2</sup>

<sup>2</sup> Governments are requested to indicate, when accepting the standard, the designations used for natural mineral waters containing less than 1000 mg/1 total dissolved solids

7.1.2 The designation "naturally carbonated natural mineral water" may be used only if the content of carbon dioxide from the source is the same as at emergence in accordance with Section 2.2.1.

7.1.3 The designation "non-carbonated natural mineral water" may be used only if by nature the natural mineral water does not contain free carbon dioxide in accordance with Section 2.2.2.

7.1.4 The designation "decarbonated natural mineral water" shall be used if the content of carbon dioxide in the natural mineral water is less than that at emergence in accordance with Section 2.2.3.

7.1.5 The designation "natural mineral water fortified with carbon dioxide from the source" shall be used if the content of carbon dioxide is more than that at emergence in accordance with Section 2.2.3.

7.1.6 The designation "carbonated natural mineral water" shall be used if there has been an addition of carbon dioxide from another origin in accordance with Section 2.2.4.

7.2 Net Contents

The net contents shall be declared by volume in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

### 7.3 Name and Address

The location of the source and the name of the source and the name and address of the exploiter shall be declared.

### 7.4 Country of Origin

The country of origin shall be declared in accordance with Section 4.5.1 of the General Standard.

### 7.5 Lot Identification

The lot identification shall be declared in accordance with Section 4.6 of the General Standard.

### 7.6 Date Marking and Storage Instructions

In accordance with Section 4.7 of the General Standard.

### 7.7 Additional Labelling Requirements

7.7.1 The following term shall appear on the label as part of, or in close proximity to, the name of the product or in an otherwise prominent position:

"may be laxative"

where the product contains more than 600 mg/1 sulphate other than calcium sulphate.

7.7.2 If a natural mineral water has been submitted to a treatment in accordance with sub-section 3.1.1, the treatment shall be declared on the label.

### 7.8 Labelling Prohibitions

7.8.1 No claims concerning medicinal (preventative, alleviative or curative) or other beneficial effects relating to the health of the consumer shall be made in respect of the properties of the product covered by the standard.

7.8.2 The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a natural mineral water collected at the place designated by that trade name.

7.8.3 The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of natural mineral waters put on sale, is prohibited.

### 7.9 Optional Labelling

7.9.1 The following terms, descriptive of the particular properties of the product, may appear on the label as part of, or in close proximity to, the name of the product or in an otherwise prominent position, provided that conditions specified are adhered to:

- (a) "Alkaline" - where the product contains more than 600 mg/1 HCO<sub>3</sub>
- (b) "Acidulous" - where the product contains more than 250 mg/1 free carbon dioxide;
- (c) "Saline" - where the product contains more than 1000 mg/1 NaCl;
- (d) "Contains fluorine" - where the product contains more than 1 mg/1 F;
- (e) "Contains iron" - where the product contains more than 5 mg/1 Fe;
- (f) "Contains iodine" - where the product contains more than 1 mg/1 I;
- (g) "May be diuretic" - where the product contains more than 1000 mg/1 total dissolved solids or 600 mg/1 HCO<sub>3</sub>

7.9.2 The following are also examples of optional labelling:

- (a) Trade name;
- (b) the date of the authorization to commence collection and production;
- (c) the result of analysis of the water either as it emerges at the source, including a statement of any treatment, other than treatment referred to in sub-section 3.1.1, or of the results of analysis of the water in the container.

**B. CODEX EUROPEAN REGIONAL STANDARD FOR FRESH FUNGUS  
"CHANTERELLE"  
(CODEX STAN 40-1981)**

**6 LABELLING**

In addition to Sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1985) <sup>1</sup> the following specific provisions apply:

**6.1 The Name of the Food**

The name of the food to be declared on the label shall be "chanterelle" accompanied by the term "Cantharellus cibarius".

**6.2 Net Contents**

The net contents shall be declared by weight in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

**6.3 Name and Address**

The name and address shall be declared in accordance with Section 4.4 of the General Standard.

**6.4 Country of Origin**

The country of origin shall be declared in accordance with Section 4.5.1 of the General Standard.

**C. CODEX GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS  
(CODEX STAN 38-1981)**

**8. LABELLING <sup>2</sup>**

In addition to Sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. no. CODEX STAN 1-1985) <sup>1</sup> the following specific provisions apply:

- 8.1 The Name of the Food  
No change proposed
- 8.2 List of Ingredients
- 8.3 Net Contents
- 8.4 Name and Address
- 8.5 Country of Origin
- 8.6 Lot Identification
- 8.7 Quantitative Labelling of Ingredients
- 8.8 Date Marking and Storage Instructions
- 8.9. Irradiated Foods
- 8.10. Exemptions from Mandatory Labelling Requirements
- 8.11 Labelling of Non-Retail Containers

As in the Draft Standard for  
Mayonnaise App III, ALINORM  
89/19

<sup>1</sup> Hereafter referred to as the "General Standard"

<sup>2</sup> Proposed Amendment prepared by the Secretariat (see para 79, ALINORM 89/19), based on the Draft Standard for Mayonnaise

#### D. CODEX STANDARD FOR DRIED EDIBLE FUNGI <sup>2</sup> (CODEX STAN 39-1981)

<sup>2</sup> Proposed amendment prepared by the Secretariat (para 79, ALINORM 89/19) based on the Draft Standard for Mayonnaise, taking into account that the product is a single ingredient one and not including reference to irradiation in view of para 78, ALINORM 89/19

#### 6. LABELLING

In addition to the provisions of Sections 2, 3, 7 and 8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) <sup>1</sup>, the following specific provisions apply:

<sup>1</sup> Hereafter referred to as the "General Standard"

- 6.1 The Name of the Food  
No change proposed
- 6.2 Net Contents
- 6.3 Name and Address
- 6.4 Country of Origin
- 6.5 Lot identification
- 6.6 Date Marking and Storage Instruction
- 6.7 Labelling of non-retail containers

As in the Draft Standard for Mayonnaise  
(App. III, ALINORM 89/19)