Notices

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This section of the FEDERAL REGISTER contains documents other than rules or proposed rules that are applicable to the public. Notices of hearings and investigations, committee meetings, agency decisions and rulings, delegations of authority, filing of petitions and applications and agency statements of organization and functions are examples of documents appearing in this section.

AGENCY FOR INTERNATIONAL DEVELOPMENT

Board for International Food and Agricultural Development One Hundred and Twenty-Ninth Meeting; Notice of Meeting

Pursuant to the Federal Advisory Committee Act, notice is hereby given of the one hundred and twenty-ninth meeting of the Board for International Food and Agricultural Development (BIFAD). The meeting will be held from 9:00 a.m. to 5:00 p.m. on June 10 and from 9:00 a.m. to 4:00 p.m. on June 11, 1999, in the USAID Public Information Center, Suite M.1, Mezzanine Level, Ronald Reagan Building, located at 1300 Pennsylvania Avenue, N.W., Washington, DC 20523.

As part of its agenda, BIFAD will discuss the role of biotechnology and its importance to developing countries: research and development; intellectual property rights; biosafety; biotechnology development strategies; and the role of the private sector and future developments. During this meeting, Partnerships for Food Industry Development, a proposed USAID program whose objective is to help developing and transition economy countries increase food quality, processing and marketing will be covered. BIFAD will also discuss revisions to the Title XII legislation and the establishment of a joint committee to review priorities for and results of USAID/university collaboration.

Those wishing to attend the meeting should contact Mr. George Like at the Agency for International Development, Ronald Reagan Building, Office of Agriculture and Food Security, 1300 Pennsylvania Avenue, N.W., Room 2.11–072, Washington, DC 20523–2110, telephone (202) 712–1436, fax (202) 216–3010 or internet [glike@usaid.gov] with your full name.

Anyone wishing to obtain additional information about BIFAD should contact Mr. Tracy Atwood the Designated Federal Officer for BIFAD. Write him in care of the Agency for International Development, Ronald Reagan Building, Office of Agriculture and Food Security, 1300 Pennsylvania Avenue, N.W., Room 2.11–005, Washington, DC 20523–2110, telephone him at (202) 712–5571 or fax (202) 216–3010.

Tracy Atwood,

USAID Designated Federal Officer (Deputy Director, Office of Agriculture and Food Security, Economic Growth Center, Bureau for Global Programs).

[FR Doc. 99–13268 Filed 5–25–99; 8:45 am]

BILLING CODE 6116–01–M

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. 99–013N]

International Standard-Setting Activities

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice informs the public of the sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (Codex), in accordance with section 491 of the Trade Agreements Act of 1979, as amended, and the Uruguay Round Agreements Act, Pub. L. 103–465, 108 Stat. 4809. It also provides a list of other standard-setting activities of Codex, including commodity standards, guidelines, codes of practice, and revised texts. This notice, which covers the time periods from June 1, 1998, to May 31, 1999, and June 1, 1999, to May 31, 2000, seeks comments on standards currently under consideration and recommendations for new standards.

ADDRESSES: Submit any written comments to: FSIS Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton Annex, Washington, DC 20250–3700. Please state that your comments refer to Codex and, if your comments relate to specific Codex committees, please identify those committees in your comments and submit a copy of your comments to the delegate from that particular committee. All comments submitted will be available for public inspection in the Docket Clerk's Office between 8:30 a.m. and 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT: F. Edward Scarbrough, Ph.D., United States Manager for Codex Alimentarius, U.S. Department of Agriculture, Office of the Undersecretary for Food Safety, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700; (202) 205–7760. For information pertaining to particular committees, the delegate of that committee may be contacted. (A complete list of U.S. delegates and alternate delegates can be found in *Attachment* 2 to this notice.)

SUPPLEMENTARY INFORMATION:

Background

The World Trade Organization (WTO) was established on January 1, 1995, as the common international institutional framework for the conduct of trade relations among its members in matters related to the Uruguay Round Trade Agreements. The WTO is the successor organization to the General Agreement on Tariffs and Trade (GATT). U.S. membership in the WTO was approved and the Uruguay Round Agreements Act was signed into law by the President on December 8, 1994. The Uruguay Round Agreements became effective, with respect to the United States, on January 1, 1995. Pursuant to section 491 of the Trade Agreements Act of 1979, as amended, the President is required to designate an agency to be responsible for informing the public of the sanitary and phytosanitary (SPS) standard-setting activities of each international standard-setting organization, Codex, International Office of Epizootics, and the International Plant Protection Convention. The President, pursuant to Proclamation No. 6780 of March 23, 1995 (60 FR 15845), designated the U.S. Department of Agriculture as the agency responsible for informing the public of sanitary and phytosanitary standard-setting activities of each international standard-setting organization. The Secretary of Agriculture has delegated to the Administrator, Food Safety and Inspection Service (FSIS), the responsibility to inform the public of the SPS standard-setting activities of Codex. The FSIS Administrator has, in turn, assigned the responsibility for informing the public of the SPS standard-setting activities of Codex to

the Office of U.S. Codex Alimentarius, FSIS.

Codex was created in 1962 by two U.N. organizations, the Food and Agriculture Organization (FAO) and the World Health Organization (WHO). Codex is the principal international organization for encouraging fair international trade in food and protecting the health and economic interests of consumers. Through adoption of food standards, codes of practice, and other guidelines developed by its committees and by promoting their adoption and implementation by governments, Codex seeks to ensure that the world's food supply is sound, wholesome, free from adulteration, and correctly labeled. In the United States, the United States Department of Agriculture (USDA); the Food and Drug Administration (FDA), Department of Health and Human Services (HHS), and the Environmental Protection Agency (EPA) manage and carry out U.S. Codex activities.

As the agency responsible for informing the public of the sanitary and phytosanitary standard-setting activities of Codex, FSIS publishes this notice in the **Federal Register** annually. Attachment 1 (Sanitary and Phytosanitary Activities of Codex) sets forth the following information:

1. The sanitary or phytosanitary standards under consideration or planned for consideration; and

2. For each sanitary or phytosanitary standard specified:

a. A description of the consideration or planned consideration of the standard;

b. Whether the United States is participating or plans to participate in the consideration of the standard;

c. The agenda for United States participation, if any; and

d. The agency responsible for representing the United States with respect to the standard.

To Obtain Copies of those Standards Listed in Attachment 1 that are Under Consideration by Codex, Please Contact the Codex Delegate or the Office of U.S. Codex Alimentarius

This notice also solicits public comment on those standards that are under consideration and on recommendations for new standards. The delegate, in conjunction with the responsible agency, will take the comments received into account in participating in the consideration of the standards and in proposing matters to be considered by Codex.

The United States' delegate will facilitate public participation in the United States Government's activities relating to Codex Alimentarius. The United States' delegate will maintain a list of individuals, groups, and organizations that have expressed an interest in the activities of the Codex committees and will disseminate information regarding United States' delegation activities to interested parties. This information will include the current status of each agenda item; the United States Government's position or preliminary position on the agenda items; and the time and place of planning meetings and debriefing meetings following Codex committee sessions. Please notify the appropriate U.S. delegate or the Office of U.S. Codex Alimentarius, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, if you would like to receive information about specific committees.

The information provided in *Attachment* 1 describes the status of Codex standard-setting activities by the Codex Committees for the time periods from June 1, 1998 to May 31, 1999, and June 1, 1999 to May 31, 2000. In addition, the following attachments are included:

Attachment 2 List of U.S. Codex Officials (includes U.S. delegates and alternate delegates).

Attachment 3 Timetable of Codex Sessions (June 1998 through May 2000)

Attachment 4 Definitions for the Purpose of Codex Alimentarius

Attachment 5 Part 1-Uniform Procedure for the Elaboration of Codex Standards and Related Texts Part 2-Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts

Attachment 6 Nature of Codex Standards

Done at Washington, DC on: May 20, 1999.

F. Edward Scarbrough,

United States Manager for Codex Alimentarius.

Attachment 1: Sanitary and Phytosanitary Activities of Codex

Codex Alimentarius Commission and Executive Committee

The Codex Alimentarius Commission will hold its Twenty-third Session June 28–July 3, 1999 in Rome, Italy. At that time it will consider the standards, codes of practice, and related matters brought to its attention by the general subject committees, commodity committees, and member delegations.

Prior to the Commission meeting, the Executive Committee met in June 1998 and will meet June 24–25, 1999. It is composed of the chairperson, vice-chairpersons and six members elected from the Commission, one from each of the following geographic regions: Africa, Asia, Europe, Latin America and the Caribbean, North America, and South-West Pacific. At its session in June 1999, it will consider the following items:

- Report of the financial situation of the Joint FAO/WHO Food Standards Programme for 1998/99 and 2000/01;
- Principles of Risk Analysis;
- Matters Arising from Reports of Codex Committees;
- Designation of Host Governments for Codex Committees and *ad hoc* Intergovernmental Task Forces;
- Review of Criteria for New Work and Guidelines for the Establishment of ''Inclusive'' Standards; and
- Provision of Documentation, Translation and Interpretation Services for Codex Committees.

Responsible Agency: USDA/FSIS
U.S. Participation: Yes

Codex Committee on Residues of Veterinary Drugs in Foods

The Codex Committee on Residues of Veterinary Drugs determines priorities for the consideration of residues of veterinary drugs in foods and recommends Maximum Residue Limits (MRLs) for veterinary drugs. A Codex Maximum Limit for Residues of Veterinary Drugs (MRLVD) is the maximum concentration of residue resulting from the use of a veterinary drug (expressed in mg/kg or ug/kg on a fresh weight basis) that is recommended by the Codex Alimentarius Commission to be permitted or recognized as acceptable in or on a food.

An MRLVD is based on the type and amount of residue considered to be without any toxicological hazard for human health as expressed by the Acceptable Daily Intake (ADI)*, or on the basis of a temporary ADI that utilizes an additional safety factor. An MRLVD also takes into account other relevant public health risks as well as food technological aspects.

When establishing an MRLVD, consideration is also given to residues that occur in food of plant origin and/or the environment. Furthermore, the MRLVD may be reduced to be consistent with good practices in the use of veterinary drugs and to the extent that practical analytical methods are available.

- Acceptable Daily Intake (ADI): An estimate by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) of the amount of a veterinary drug, expressed on a body weight basis, that can be ingested daily over a lifetime without appreciable health risk (standard man = 60 kg).

The following matters, contained in ALINORM 99/31, will be considered by the Codex Alimentarius Commission at its 23rd Session:

To be considered at Step 8:

Alpha-Cypermethrin/Cypermethrin
Azaperone
Bovine Somatatropins
Cetiofur
Diclazuril
Dihydrostreptomycin/Streptomycin
Febantel/Febendazole/Oxyfendazole
Neomycin
Spectinomycin
Tilmicosin

To be considered at Step 5/8:

Febantel/Febendazole/Oxyfendazole
Fluazuron
Nicarbazin
Benzylpenicillin/Procaine Benzylpenicillin
Spectinomicin
Moxidectin

To be considered at Step 5:

Chlorotetracyline/Oxytetracycline/Tetracycline
Cyfluthrin
Danofloxacin
Eprinomectin
Flumequine
Imidocarb
Sarafloxicin

Priority List of Veterinary Drugs Requiring Evaluation or Reevaluation

- Replacement of Codex MRLs for Benzylpenicillin with MRLs for Benzylpenicillin/Procaine Benzylpenicillin

The Committee is continuing work on:

- Draft Maximum Residue Limits for Veterinary Drugs;
- Risk Analysis in the Codex Committee on Residues of Veterinary Drugs in Foods;
- Guidelines on Residues at Injection Sites;
- Guidelines on the Control of Veterinary Drug Residues in Milk and Milk Products;
- Draft Code of Practice for Good Animal Feeding; and
- Methods of Analysis and Sampling Issues.

Responsible Agency: HHS/FDA; USDA/FSIS
U.S. Participation: Yes

Food Additives and Contaminants

Codex Committee on Food Additives and Contaminants

The Codex Committee on Food Additives and Contaminants (CCFAC) (a) establishes or endorses permitted maximum or guideline levels for individual food additives, contaminants, and naturally occurring toxicants in food and animal feed; (b) prepares priority lists of food additives and contaminants for toxicological evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA); (c) recommends specifications of identity and purity for food additives for adoption by the Commission; (d) considers methods of analysis for food additives and contaminants; and (e) considers and elaborates standards and codes for related subjects such as labeling of food additives when sold as such and food irradiation. The 31st Session of the CCFAC met March 22–26, 1999, in The Hague, The Netherlands. The plenary of the 32nd Session of the CCFAC is tentatively scheduled for March 20–24, 2000, in Beijing, the People's Republic of China. The following matters contained in ALINORMs 99/12 and 99/12A are under consideration by the CCFAC.

Risk Analysis

The Discussion Paper entitled ''Application of Risk Analysis Principles to the Work of the Codex Committee on Food Additives and Contaminants (CCFAC) and the Joint FAO/WHO Expert Committee on Food Additives (JECFA)'' will be forwarded to the 53rd JECFA for comment. In response to the discussion by the 31st CCFAC and the recommendations of the JECFA, the Discussion Paper will be revised by the U.S. and circulated for comment and further discussion by the 32nd CCFAC (2000).

Food Additives

- Annex A (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) to the Preamble of the General Standard for Food Additives (GSFA) was forwarded to the CAC for adoption at Step 5. Table 1 of the GSFA (Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items) was forwarded to CAC with recommendation for adoption of specific provisions at Step 8 or maintaining specific provisions at Step 6; (see Table 1, below). The 31st CCFAC also proposed draft revisions to the Preamble of the GSFA at Step 3 of Codex's uniform accelerated procedure.
- The 31st CCFAC agreed to reestablish the *ad hoc* working group on the GSFA for its 32nd Session under the chairmanship of the U.S. This *ad hoc* working group is expected to meet prior to the plenary session of the 32nd CCFAC.
- A discussion paper on the use of colors in foods will be revised for further discussion by the 32nd CCFAC.

Food Additive Specifications

- Specifications for the following food additives are recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission: acetone, agar, alginic acid, aluminium powder, ammonium alginate, calcium alginate, calcium gluconate, calcium propionate, calcium sorbate, canthaxanthin, carbon dioxide, carnauba wax, carthamus red, carthamus yellow, diacetyltartaric and fatty acid esters of glycerol, dichloromethane, ethyl hydroxyethyl cellulose, ethyl *p*-hydroxybenzoate, gellan gum, glucono *delta*-lactone, hexanes, 4-hexylresorcinol, hydrogenated poly-1-decene, isoamyl acetate, isobutanol, maltitol syrup, methyl *p*-hydroxybenzoate, microcrystalline wax, mineral oil (medium and low viscosity), mixed carotenoids, modified starches, petroleum jelly, polydextrose, polyglycitol syrup, potassium alginate, potassium gluconate, potassium propionate, potassium sorbate, propane-2-ol, propionic acid, propyl *p*-hydroxybenzoate, propylene glycol, propylene glycol alginate, propylene glycol esters of fatty acids, salatrim, sodium alginate, sodium carboxymethyl cellulose enzymatically hydrolyzed, sodium gluconate, sucroglycerides, sulfur dioxide, and *tertiary*-butylhydroquinone.
- Specifications for the following flavoring agents are recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission, numbers in parentheses are the Joint FAO/WHO Expert Committee on Food Additives' (JECFA) flavor identification numbers: allyl cyclohexane propionate (13), ethyl octanoate (33), ethyl nonanoate (34), isoamyl acetate (43), isoamyl butyrate (45), isoamyl isobutyrate (49), isoamyl isovalerate (50), citronellyl formate (53), geranyl formate (54), neryl formate (55), rhodinyl formate (56), citronellyl acetate (57), neryl acetate (59), rhodinyl acetate (60), citronellyl propionate (61), geranyl propionate (62), *cis*-3,7-dimethyl-2,6-octadien-1-yl propanoate (63), citronellyl butyrate (65), geranyl butyrate (66), neryl butyrate (67), rhodinyl butyrate (68), citronellyl isobutyrate (71), neryl isobutyrate (73), neryl isovalerate (76), formic acid (79), acetaldehyde (80), acetic acid (81), propyl alcohol (82), propionaldehyde (83), propionic acid (84), butyl alcohol (85), butyraldehyde (86), butyric acid (87), amyl alcohol (88), valeraldehyde (89), valeric acid (90), hexyl alcohol (91), hexanal (92), hexanoic acid (93), heptyl alcohol (94), heptanal (95),

heptanoic acid (96), 1-octanol (97), octanal (98), octanoic acid (99), nonyl alcohol (100), nonanal (101), nonanoic acid (102), 1-decanol (103), decanal (104), decanoic acid (105), undecyl alcohol (106), undecanal (107), undecanoic acid (108), lauryl alcohol (109), lauric aldehyde (110), lauric acid (111), myristaldehyde (112), myristic acid (113), 1-hexadecanol (114), palmitic acid (115), stearic acid (116), propyl formate (117), butyl formate (118), *n*-amyl formate (119), hexyl formate (120), octyl formate (122), *cis*-3-hexenyl formate (123), methyl acetate (125), propyl acetate (126), butyl acetate (127), hexyl acetate (128), heptyl acetate (129), octyl acetate (130), nonyl acetate (131), decyl acetate (132), lauryl acetate (133), *cis*-3-hexenyl acetate (134), *trans*-3-heptenyl acetate (135), 10-undecen-1-yl acetate (136), isobutyl acetate (137), 2-methylbutyl acetate (138), acetone (139), methyl propionate (141), propyl propionate (142), butyl propionate (143), hexyl propionate (144), octyl propionate (145), decyl propionate (146), *cis*-3 and *trans*-2-hexenyl propionate (147), isobutyl propionate (148), methyl butyrate (149), propyl butyrate (150), butyl butyrate (151), *n*-amyl butyrate (152), hexyl butyrate (153), *cis*-3-hexenyl butyrate (157), isobutyl butyrate (158), methyl valerate (159), butyl valerate (160), propyl hexanoate (161), butyl hexanoate (162), *n*-amyl hexanoate (163), hexyl hexanoate (164), isobutyl hexanoate (166), methyl heptanoate (167), *n*-amyl heptanoate (170), methyl octanoate (173), *n*-amyl octanoate (174), hexyl octanoate (175), methyl nonanoate (179), methyl laurate (180), butyl laurate (181), methyl myristate (183), methyl isobutyrate (185), ethyl isobutyrate (186), propyl isobutyrate (187), butyl isobutyrate (188), hexyl isobutyrate (189), heptyl isobutyrate (190), *trans*-3-heptenyl 2-methyl propanoate (191), octyl isobutyrate (192), dodecyl isobutyrate (193), isobutyl isobutyrate (194), methyl isovalerate (195), ethyl isovalerate (196), propyl isovalerate (197), butyl isovalerate (198), hexyl 3-methylbutanoate (199), octyl isovalerate (200), nonyl isovalerate (201), 3-hexenyl 3-methylbutanoate (202), 2-methylpropyl 3-methylbutyrate (203), methyl 2-methylbutyrate (205), ethyl 2-methylbutyrate (206), *n*-butyl 2-methylbuytyrate (207), hexyl 2-methylbutanoate (208), octyl 2-methylbutyrate (209), 2-methylbutyl 2-methylbutyrate (212), ethyl 2-methyl pentanoate (214), methyl 4-methylvalerate (216), *trans*-anethole (217), citric acid (218), 4-hydroxybutyric acid lactone (*gamma*-butyrolactone) (219), 4-hydroxy-3-pentenoic acid (220), 4-hydroxy-3-pentenoic acid lactone (221), 5-ethyl-3-hydroxy-4-methyl-2(5H)-furanone (222), *gamma*-hexalactone (223), *delta*-hexalactone (224), *gamma*-heptalactone (225), *gamma*-octalactone (226), 4,4-dibutyl-*gamma*-butyrolactone (227), *delta*-octalactone (228), *gamma*-nonalactone (229), hydroxynonanoic acid, *delta*-lactone (230), *gamma*-decalactone (231), *delta*-decalactone (232), *gamma*-undecalactone (233), 5-hydroxyundecanoic acid lactone (234), *gamma*-dodecalactone (235), *delta*-Dodecalactone (236), 6-hydroxy-3,7-dimethylpctanoic acid lactone (237), *delta*-tetradecalactone (238), omega-6-hexadecenlactone (240), *epsilon*-dodecalactone (242), 4,5-dimethyl-3-hydroxy-2,5-dihydrofuran-2-one (243), 5-hydroxy-2,4-decadienoic acid *delta*-lactone (245), 5-hydroxy-2-decenoic acid *delta*-lactone (246), *gamma*-methyldecalactone (250), isobutyl alcohol (251), isobutyraldehyde (252), isobutyric acid (253), 2-methylbutyraldehyde (254), 2-methylbutyric acid (255), 2-ethylbutyraldehyde (256), 2-ethylbutyric acid (257), 3-methylbutyraldehyde (258), isovaleric acid (259), 2-methylvaleric acid (261), 3-methylpentanoic acid (262), 3-methyl-1-pentanol (263), 4-methylpentanoic acid (264), 2-methylhexanoic acid (265), 5-methylhexanoic acid (266), 2-ethyl-1-hexanoic acid (267), 3,5,5-trimethyl-1-hexanol (268), 3,5,5-trimethylhexanal (269), 3,7-dimethyl-1-octanol (272), 4-methylnonanoic acid (274), 2-methylundecanal (275), isopropyl alcohol (277), 2-butanone (278), 2-pentanone (279), 2-pentanol (280), 3-hexanone (281), 3-hexanol (282), 2-heptanone (283), 2-heptanol (284), 3-heptanone (285), 3-heptanol (286), 4-heptanone (287), 2-octanone (288), 2-octanol (289), 3-octanone (290), 3-octanol (291), 2-nonanone (292), 2-nonanol (293), 3-nonanone (294), 3-decanol (295), 2-undecanone (296), 2-undecanol (297), 2-tridecanone (298), 4-methyl-2-pentanone (301) 2,6-dimethyl-4-heptanone (302), 2,6-dimethyl-4-heptanol (303), isopropyl acetate (305), isopropyl butyrate (307), isopropyl isobutyrate (309), isopropyl isovalerate (310), isopropyl myristate (311), isopropyl tiglate (312), 3-octyl acetate (313), 4-pentenoic acid (314), *cis*-3-hexen-1-ol (315), 4-hexen-1-ol (318), 4-heptenal (320), *cis*-3-octen-1-ol (321), *cis*-5-octen-1-ol (322), *cis*-5-otenal (323), *cis*-6-nonen-1-ol (324), *cis*-6-nonenal (325), 4-decenal (326), 9-decenoic acid (328), 10-undecenal (330), 10-undecenoic acid (331), linoleic acid (332), ethyl 3-hexenoate (335), *cis*-3-hexenyl *cis*-3-hexenoate (336), ethyl 10-undecenoate (343), ethyl oleate (345), methyl linoleate and methyl linolenate (mix) (346), 2,6-dimethyl-5-heptenal (349), ethyl 2-methyl-4-pentenoate (351), methyl 3, 7-dimethyl-6-octenoate (354), linalool (356), tetrahydrolinalool (357), linalyl formate (358), linalyl acetate (359), linalyl propionate (360), linalyl butyrate (361), linalyl isobutyrate (362), linalyl isovalerate (363), linalyl hexanoate (364), *alpha*-terpineol (366), terpinyl acetate (368), terpinyl propionate (369), *p*-menthan-2-one (375), dihydrocarveol (378), dihydrocarvyl acetate (379), (+)carvone (380a), (-)carvone (380b), carveol (381), carvyl acetate (382), *beta*-damascone (384), *alpha*-damascone (385), *delta*-damascone (386), damascenone (387), *alpha*-ionone (388), *beta*-ionone (389), *alpha*-ionol (391), dihydro-alpha-ionone (393), dihydro-*beta*-ionol (395), dehydrodihydroionone (396), dehydrodihydroinol (397), methyl *alpha*-ionone (398), methyl *beta*-ionone (399), allyl *alpha*-ionone, (401), *alpha*-irone (403), *alpha*-iso-methylionone (404), acetoin (405), 2,3-pentanedione (410), 2,3-hexanedione (412), 3,4-hexanedione (413), 2,3-heptanedione (415), ethylcyclopentenolone (419), 3,4-dimethyl-1,2-cyclopentanedione (420), 3-ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one (422), 5-ethyl-2-hydroxy-3-methylcyclopent-2-en-1-one (423), 1-metyl-2,3-cyclohexadione (425), 2-hydrox-3,5,5-trimethyl-2-cyclohexen-1-one (426), menthol (427), menthone (429), (±)isomenthone (430), menthyl acetate (431), menthyl isovalerate (432), (-)menthyl lactate (433), piperitone (435), *gamma*-lactone (437), 4-carvomenthenol (439), (-)menthol ethylene glycol carbonate (443), (-)menthol 1-and 2-propylene glycol carbonate (444), (-)menthone 1, 2-glycerol ketal (445), (±)menthone 1,2-glycerol ketal 446), mono-menthyl succinate (447), 1-ethylhexyl tiglate (3-octyl tiglate) (448)

- Specifications for the following food additives are recommended by the CCFAC for adoption by the Twenty-third Session of the CAC after changes considered editorial have been made: gum arabic and sodium propionate.
- Specifications for the following flavoring agents are recommended by the CCFAC for adoption by the Twenty-third Session of the CAC after changes considered editorial have been made: geranyl acetate (58), and isobutyl formate (124).
- The 31st CCFAC agreed to reestablish the *ad hoc* working group for food additive specifications for its 32nd Session under the chairmanship of the

U.S. This *ad hoc* working group is expected to meet prior to the plenary session of the 32nd CCFAC.

Contaminants

- Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Food (paper to be revised for consideration by the 32nd CCFAC).
- Maximum Levels and Sampling Plan for Aflatoxins in Raw Peanuts for further processing (forwarded to CAC for adoption at Step 8). Maximum Level for aflatoxin M_1 in Milk (forwarded to CAC for adoption at Step 8).
- Position Paper on Ochratoxin A (paper to be revised for consideration by the 32nd CCFAC). Draft Maximum Levels for Ochratoxin A in Cereals and Cereal Products to be circulated for comment and further consideration by the 32nd CCFAC at Step 3.
- Position Paper on Patulin (paper to be revised for consideration by the 32nd CCFAC). Draft Maximum Level for Patulin in Apple Juice and the Apple Juice Ingredient in other Beverages was forwarded to the CAC for adoption at Step 5.
- Position Paper on Zearalenone (Paper will be finalized and circulated for comment and consideration by the 32nd CCFAC.)
- Draft Code of Practice for Source Directed Measures to Reduce Contamination of Foodstuffs (paper to be revised for consideration at Step 3 by the 32nd CCFAC).
- Draft Maximum Levels for Lead (Revised levels to be circulated for comment and consideration at Step 6 by the 32nd CCFAC).
- Discussion Paper on Cadmium (Paper to be revised and circulated for comment and consideration by the 32nd CCFAC). Draft Maximum Levels for Cadmium for Cereals, Pulses and Legumes to be circulated for comment at Step 6. (Proposed draft maximum levels for Cadmium in other foods to be circulated at Step 3).
- Position Paper on Arsenic (Paper to be finalized and will form the basis of future work when routine methodology becomes available to determine toxic arsenic in food).
- Maximum Levels for Tin in Canned Foods (Draft maximum levels for canned foods were forwarded to the CAC for adoption at Step 5).
- Discussion Paper on Dioxins (Paper to be revised for circulation and comment by the 32nd CCFAC).
- Section 3.2 (Health Related Limits for Certain Substances) of the Codex Standard for Natural Mineral Waters. The 32nd CCFAC agreed that Section 3.2 of this Codex Standard should be aligned with the WHO Guideline levels for Drinking Water Quality and forwarded this recommendation to the CAC.
- The 31st CCFAC agreed to reestablish the *ad hoc* working group for contaminants for its 32nd Session under the chairmanship of Denmark. This *ad hoc* working group is expected to meet prior to the plenary session of the 32nd CCFAC.

Future Work

The CCFAC agreed to propose the following as future work for the Committee: (1) Revision of the Codex General Standard for Irradiated Foods (pending agreement by CAC); (2) discussion paper on processing aids; (3) discussion paper on fumonisins; (4) Code of Practice for the Prevention of Contamination by Zearalenone (pending agreement by CAC).

Responsible Agency: HHS/FDA
U.S. Participation: Yes

General Standard for Food Additives

For the purposes of Codex, a food additive means any substance not normally consumed as a food by itself and not normally used as a typical ingredient in the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term food additive does not include ''contaminants'' or substances added to food for maintaining or improving nutritional qualities.

The General Standard for Food Additives (GSFA) will set forth maximum levels of use of food additives in various foods and food categories. The maximum levels will be based on the food additive provisions of previously established Codex commodity standards, as well as on the use of the additives in non-standardized foods.

Only those food additives for which an acceptable daily intake (ADI) has been established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) are included in the General Standard for Food Additives (GSFA) at this time. All of the additives that have been adopted by the CAC at Step 8 or are currently under consideration in the draft GFSA are listed below. (See ALINORM 99/12A and CX/FAC 99/6.)

Table 1

Acesulfame Potassium (Step 6)
Acetic Acid (Adopted at Step 8)
Acetic and Fatty Acid Esters of Glycerol (Adopted at Step 8)
Acetylated Distarch Adipate (Adopted at Step 8)
Acetylated Distarch Phosphate (Adopted at Step 8)
Acid Treated Starch (Adopted at Step 8)
Adipic Acid (Step 6)
Agar (Adopted at Step 8)
Alginic Acid (Adopted at Step 8)
Alitame (Step 6)
Alkaline Treated Starch (Adopted at Step 8)
Allura Red AC (Step 6)
Alpha-Amylase (Aspergillus oryzae, var.) (Forwarded for adoption at Step 8)
Alpha-Amylase (Bacillus megaterium expressed in Bacillus subtilis) (Adopted at Step 8)
Alpha-Amylase (Bacillus stearothermophilus expressed in Bacillus subtilis) (Adopted at Step 8)
Alpha-Amylase (Bacillus stearothermophilus) (Adopted at Step 8)
Alpha-Amylase (Bacillus subtilis) (Adopted at Step 8)
Alpha-Tocopherol (Step 6)
Aluminium Ammonium Sulfate (Step 6)
Aluminium Silicate (Adopted at Step 8)
Amaranth (Step 6)
Ammonium Acetate (Adopted at Step 8)
Ammonium Adipate (Step 6)
Ammonium Alginate (Adopted at Step 8)
Ammonium Carbonate (Adopted at Step 8)
Ammonium Chloride (Adopted at Step 8)
Ammonium Citrate (Adopted at Step 8)
Ammonium Hydrogen Carbonate (Adopted at Step 8)
Ammonium Hydroxide (Adopted at Step 8)
Ammonium Lactate (Adopted at Step 8)
Ammonium Polyphosphate (Step 6)
Annatto Extracts (Includes Bixin and Norbixin) (Step 6)
Ascorbic Acid (Adopted at Step 8)
Ascorbyl Palmitate (Step 6)
Ascorbyl Stearate (Step 6)
Aspartame (Step 6)
Azodicarbonamide (Forwarded for adoption at Step 8)
Azorubine (Step 6)
Beeswax, White and Yellow (Step 6)
Beet Red (Adopted at Step 8)
Benzoic Acid (Step 6)
Benzoyl Peroxide (Step 6)
Bleached Starch (Adopted at Step 8)
Bone Phosphate (Step 6)
Brilliant Black PN (Step 6)
Brilliant Blue FCF (Step 6)
Bromelain (Adopted at Step 8)

Brown HT (Step 6)
Butylated Hydroxyanisole (BHA) (Step 6)
Butylated Hydroxytoluene (BHT) (Step 6)
Calcium Acetate (Adopted at Step 8)
Calcium Alginate (Adopted at Step 8)
Calcium Aluminum Silicate (Adopted at Step 8)
Calcium Benzoate (Step 6)
Calcium Carbonate (Adopted at Step 8)
Calcium Chloride (Adopted at Step 8)
Calcium Citrate (Adopted at Step 8)
Calcium Disodium Ethylene Diamine Tetra Acetate (Step 6)
Calcium Ferrocyanide (Forwarded for adoption at Step 8)
Calcium Gluconate (Adopted at Step 8)
Calcium Glutamate, Dl -L-, (Adopted at Step 8)
Calcium Guanylate, 5—(Adopted at Step 8)
Calcium Hydrogen Sulfite (Step 6)
Calcium Hydroxide (Adopted at Step 8)
Calcium Inosinate, 5—(Adopted at Step 8)
Calcium Lactate (Adopted at Step 8)
Calcium Malate, D,L—(Adopted at Step 8)
Calcium Oxide (Adopted at Step 8)
Calcium Polyphosphate (Step 6)
Calcium Propionate (Adopted at Step 8)
Calcium Ribonucleotides, 5—(Adopted at Step 8)
Calcium Silicate (Adopted at Step 8)
Calcium Sorbate (Step 6)
Calcium Stearoyl Lactylate (Step 6)
Calcium Sulfate (Adopted at Step 8)
Candelilla Wax (Step 6)
Canthaxanthin (Step 6)
Caramel Color, Class I (Adopted at Step 8)
Caramel Color, Class II (Adopted at Step 8)
Caramel Color, Class III—Ammonia Process (Forwarded for adoption at Step 8)
Caramel Color, Class IV—Ammonia Sulfite Process (Forwarded for adoption at Step 8)
Carbon Dioxide (Adopted at Step 8)
Carmines (Including aluminum & calcium lakes of carminic acid) (Step 6)
Carnauba Wax (Step 6)
Carob Bean Gum (Adopted at Step 8)
Beta-Apo-8′-Carotenoic Acid, Methyl or Ethyl Ester (Step 6)
Beta-Apo-8′-Carotenal (Step 6)
Beta-Carotene (Synthetic) (Step 6)
Carrageenan (Adopted at Step 8)
Carotenes, Natural Extracts, (Vegetable) (Step 6)
Castor Oil (Step 6)
Chlorine (Step 6)
Chlorine Dioxide (Step 6)
Chlorophyllin Copper Complex, Sodium and Potassium Salts (Step 6)
Chlorophylls (Adopted at Step 8)
Chlorophylls, Copper Complex (Step 6)
Choline Salts (Adopted at Step 8)
Citric Acid (Adopted at Step 8)
Citric and Fatty Acid Esters of Glycerol (Adopted at Step 8)
Curcumin (Step 6)
Cyclamic Acid (and Sodium, Potassium, Calcium Salts) (Step 6)
Beta-Cyclodextrin (Step 6)
Dextrins, White and Yellow, Roasted Starch (Adopted at Step 8)
Diacetyltartaric and Fatty Acid Esters of Glycerol (Step 6)
Diammonium Orthophosphate (Step 6)
Dicalcium Diphosphate (Step 6)
Dicalcium Orthophosphate (Step 6)
Dilauryl Thiodipropionate (Forwarded for adoption at Step 8)
Dimagnesium Orthophosphate (Step 6)
Dimethyl Dicarbonate (Forwarded for adoption at Step 8)
Dioctyl Sodium Sulfosuccinate (Step 6)
Diphenyl (Step 6)
Dipotassium Guanylate, 5′ (Adopted at Step 8)
Dipotassium Inosinate, 5′ (Adopted at Step 8)
Dipotassium Orthophosphate (Step 6)
Dipotassium Tartrate (Step 6)
Disodium Diphosphate (Step 6)
Disodium Ethylene Diamine Tetra Acetate (Step 6)
Disodium Guanylate, 5′ (Adopted at Step 8)
Disodium Inosinate, 5′ (Adopted at Step 8)
Disodium Orthophosphate (Step 6)
Disodium Ribonucleotides, 5′ (Step 6)
Disodium Tartrate (Step 6)
Distarch Phosphate (Adopted at Step 8)
Enzyme Treated Starch (Adopted at Step 8)
Erythorbic Acid (Adopted at Step 8)
Erythrosine (Step 6)
Ethyl Cellulose (Adopted at Step 8)
Ethyl p-Hydroxybenzoates (Step 6)
Ethyl Hydroxyethyl Cellulose (Adopted at Step 8)
Ethyl Maltol (Step 6)
Fast Green FCF (Forwarded for adoption at Step 8)
Ferric Ammonium Citrate (Forwarded for adoption at Step 8)
Ferrous Gluconate (Forwarded for adoption at Step 8)
Ferrous Lactate (Forwarded for adoption at Step 8)
Formic Acid (Step 6)
Fumaric Acid (Adopted at Step 8)
Gellan Gum (Adopted at Step 8)
Glucono Delta-Lactone (Adopted at Step 8)
Glucose Oxidase (Aspergillus niger, var.) (Adopted at Step 8)
Glutamic Acid, L- (Adopted at Step 8)
Glycerol (Adopted at Step 8)
Glycerol Ester of Wood Rosin (Forwarded for adoption at Step 8)
Grape Skin Extract (Step 6)
Guaiac Resin (Forwarded for adoption at Step 8)
Guanylic Acid, 5′- (Adopted at Step 8)
Guar Gum (Adopted at Step 8)
Gum Arabic (Adopted at Step 8)
Hexamethylene Tetramine (Step 6)
Hydrochloric Acid (Adopted at Step 8)
Hydroxypropyl Cellulose (Adopted at Step 8)
Hydroxypropyl Distarch Phosphate (Adopted at Step 8)
Hydroxypropyl Methyl Cellulose (Adopted at Step 8)
Hydroxypropyl Starch (Adopted at Step 8)
Indigotine (Step 6)
Inosinic Acid, 5′- (Adopted at Step 8)
Insoluble Polyvinylpyrrolidone (Adopted at Step 8)
Iron Oxide, Black (Step 6)
Iron Oxide, Red (Step 6)
Iron Oxide, Yellow (Step 6)
Isomalt (Adopted at Step 8)
Isopropyl Citrate (Step 6)
Karaya Gum (Adopted at Step 8)
Konjac Flour (Adopted at Step 8)
Lactic Acid (Adopted at Step 8)
Lactic and Fatty Acid Esters of Glycerol (Adopted at Step 8)
Lactitol (Adopted at Step 8)
Lecithin (Adopted at Step 8)
Lipase (Animal Sources) (Adopted at Step 8)
Lipase (Aspergillus oryzae, var.) (Adopted at Step 8)
Lysozyme Hydrochloride (Forwarded for adoption at Step 8)
Magnesium Carbonate (Adopted at Step 8)
Magnesium Chloride (Adopted at Step 8)
Magnesium Gluconate (Adopted at Step 8)
Magnesium Glutamate, Dl-L-, (Adopted at Step 8)
Magnesium Hydrogen Carbonate (Adopted at Step 8)
Magnesium Hydroxide (Adopted at Step 8)
Magnesium Lactate (Adopted at Step 8)
Magnesium Oxide (Adopted at Step 8)
Magnesium Silicate (Synthetic) (Adopted at Step 8)
Magnesium Chloride (Adopted at Step 8)
Malic Acid (Adopted at Step 8)
Maltitol (including maltitol syrup) (Adopted at Step 8)
Maltol (Step 6)
Mannitol (Adopted at Step 8)
Methyl Cellulose (Adopted at Step 8)
Methyl Ethyl Cellulose (Adopted at Step 8)
Methyl *p*-Hydroxybenzoate (Step 6)
Microcrystalline Cellulose (Adopted at Step 8)
Microcrystalline Wax (Step 6)
Mineral Oil (Step 6)
Mineral Oil (High Viscosity) (Step 6)
Mineral Oil (Medium & Low Viscosity, Class I) (Step 6)

Mineral Oil (Medium & Low Viscosity, Classes II & III) (Step 6)
Mixed Tocopherols Concentrate (Step 6)
Mono-and Diglycerides (Adopted at Step 8)
Monoammonium Glutamate, L- (Adopted at Step 8)
Monoammonium Orthophosphate (Step 6)
Monocalcium Orthophosphate (Step 6)
Monopotassium Glutamate, L- (Adopted at Step 8)
Monopotassium Orthophosphate (Step 6)
Monopotassium Tartrate (Step 6)
Monosodium Glutamate, L- (Adopted at Step 8)
Monosodium Orthophosphate (Step 6)
Monosodium Tartrate (Step 6)
Monostarch Phosphate, L- (Adopted at Step 8)
Nisin (Step 6)
Nitrogen (Adopted at Step 8)
Nitrous Oxide (Forwarded for adoption at Step 8)
Ortho-Phenylphenol (Forwarded for adoption at Step 8)
Orthophosphoric Acid (Step 6)
Oxidized Starch (Adopted at Step 8)
Oxystearin (Forwarded for adoption at Step 8)
Papain (Adopted at Step 8)
Pectins (Amidated and Non-amidated) (Adopted at Step 8)
Pentapotassium Triphosphate (Step 6)
Pentasodium Triphosphate (Step 6)
Phosphated Distarch Phosphate (Adopted at Step 8)
Phosphatidic Acid, Ammonium Salt (Step 6)
Pimaricin (Natamycin) (Step 6)
Polydextroses (Adopted at Step 8)
Polydimethylsiloxane (Forwarded for adoption at Step 8)
Polyethylene Glycol (Step 6)
Polyglycerol Esters of Fatty Acids (Step 6)
Polyglycerol Esters of Interesterified Ricinoleic Acid (Step 6)
Polyoxyethylene (20) Sorbitan Monolaurate (Step 6)
Polyoxyethylene (20) Sorbitan Monooleate (Step 6)
Polyoxyethylene (20) Sorbitan Monopalmitate (Step 6)
Polyoxyethylene (20) Sorbitan Monostearate (Step 6)
Polyoxyethylene (20) Sorbitan Tristearate (Step 6)
Polyoxyethylene (40) Stearate (Step 6)
Polyoxyethylene (8) Stearate (Step 6)
Polyvinylpyrrolidone (Forwarded for adoption at Step 8)
Ponceau 4R (Step 6)
Potassium Acetate (Adopted at Step 8)
Potassium Adipate (Step 6)
Potassium Alginate (Adopted at Step 8)
Potassium Ascorbate (Adopted at Step 8)
Potassium Benzoate (Step 6)
Potassium Bisulfite (Step 6)
Potassium Carbonate (Adopted at Step 8)
Potassium Dihydrogen Carbonate (Adopted at Step 8)
Potassium Ferrocyanide (Forwarded for adoption at Step 8)
Potassium Gluconate (Adopted at Step 8)
Potassium Hydrogen Carbonate (Adopted at Step 8)
Potassium Hydrogen Malate (Adopted at Step 8)
Potassium Hydroxide (Adopted at Step 8)
Potassium Lactate (Solution) (Adopted at Step 8)
Potassium Malate (Adopted at Step 8)
Potassium Metabisulfite (Step 6)
Potassium Nitrate (Step 6)
Potassium Nitrite (Step 6)
Potassium Polyphosphate (Step 6)
Potassium Propionate (Adopted at Step 8)
Potassium Sodium Tartrate (Step 6)
Potassium Sorbate (Step 6)
Potassium Sulfate (Adopted at Step 8)
Potassium Sulfite (Step 6)
Powdered Cellulose (Adopted at Step 8)
Processed Eucheuma Seaweed (Step 6)
Propane (Adopted at Step 8)
Propionic Acid (Adopted at Step 8)
Propyl Gallate (Step 6)
Propyl *p*-Hydroxybenzoate (Step 6)
Propylene Glycol (Step 6)
Propylene Glycol Alginate (Step 6)
Propylene Glycol Esters of Fatty Acids (Step 6)
Protease (Aspergillus oryzae var.) (Forwarded for adoption at Step 8)
Quillaia Extract (Step 6)
Quinoline Yellow (Step 6)
Red 2G (Step 6)
Riboflavin (Step 6)
Riboflavin 5′-Phosphate (Step 6)
Saccharin (Step 6)
Salts of Myristic, Palmitic and Stearic Acid (Ammonium, Calcium, Potassium and Sodium) (Adopted at Step 8)
Shellac (Step 6)
Silicon Dioxide (Adopted at Step 8)
Sodium Acetate (Adopted at Step 8)
Sodium Adipate (Step 6)
Sodium Alginate (Adopted at Step 8)
Sodium Aluminum Phosphate-Acidic (Step 6)
Sodium Aluminum Phosphate-Basic (Step 6)
Sodium Aluminosilicate (Adopted at Step 8)
Sodium Ascorbate (Adopted at Step 8)
Sodium Benzoate (Step 6)
Sodium Carbonate (Adopted at Step 8)
Sodium Carboxymethyl Cellulose (Adopted at Step 8)
Sodium Diacetate (Step 6)
Sodium Dihydrogen Citrate (Adopted at Step 8)
Sodium Erythorbate (Adopted at Step 8)
Sodium Ferrocyanide (Forwarded for adoption at Step 8)
Sodium Fumarate (Adopted at Step 8)
Sodium Gluconate (Adopted at Step 8)
Sodium Hydrogen Carbonate (Adopted at Step 8)
Sodium Hydrogen Malate (Adopted at Step 8)
Sodium Hydrogen Sulfite (Step 6)
Sodium Hydroxide (Adopted at Step 8)
Sodium Lactate (Solution) (Adopted at Step 8)
Sodium Malate (Adopted at Step 8)
Sodium Metabisulfite (Step 6)
Sodium Nitrate (Step 6)
Sodium Nitrite (Step 6)
Sodium ortho-Phenylphenol (Forwarded for adoption at Step 8)
Sodium Polyphosphate (Step 6)
Sodium Propionate (Adopted at Step 8)
Sodium Sesquicarbonate (Adopted at Step 8)
Sodium Sorbate (Step 6)
Sodium Stearoyl Lactylate (Step 6)
Sodium Sulfite (Step 6)
Sodium Thiosulfate (Step 6)
Sorbic Acid (Step 6)
Sorbitol (Including Sorbitol Syrup) (Adopted at Step 8)
Sorbitan Monolaurate (Step 6)
Sorbitan Monooleate (Step 6)
Sorbitan Monopalmitate (Step 6)
Sorbitan Monostearate (Step 6)
Sorbitan Tristearate (Step 6)
Stannous Chloride (Step 6)
Starch Acetate (Adopted at Step 8)
Starch Sodium Octenylsuccinate (Adopted at Step 8)
Stearyl Citrate (Forwarded for adoption at Step 8)
Stearyl Tartrate (Step 6)
Sucralose (Step 6)
Sucroglycerides (Step 6)
Sucrose Acetate Isobutyrate (Forwarded for adoption at Step 8)
Sucrose Esters of Fatty Acids (Step 6)
Sulphur Dioxide (Step 6)
Sunset Yellow FCF (Step 6)
Talc (Adopted at Step 8)
Tannic Acid (Tannins, Food Grade) (Step 6)
Tara Gum (Adopted at Step 8)
Tartaric, Acetic and Fatty Acid Esters of Glycerol (mixed) (Adopted at Step 8)
Tartaric Acid (L(+)-) (Step 6)
Tartrazine (Step 6)
Tertiary Butylhydroquinone (TBHQ) (Step 6)
Tetrapotassium Diphosphate (Step 6)
Tetrasodium Diphosphate (Step 6)
Thaumatin (Adopted at Step 8)
Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM) (Forwarded for adoption at Step 8)
Thiodipropionic Acid (Forwarded for adoption at Step 8)
Titanium Dioxide (Adopted at Step 8)

Tragacanth Gum (Adopted at Step 8)
Triacetin (Adopted at Step 8)
Triammonium Citrate (Adopted at Step 8)
Tricalcium Orthophosphate (Step 6)
Triethyl Citrate (Forwarded for adoption at Step 8)
Trimagnesium Orthophosphate (Step 6)
Tripotassium Citrate (Adopted at Step 8)
Tripotassium Orthophosphate (Step 6)
Trisodium Citrate (Adopted at Step 8)
Trisodium Diphosphate (Step 6)
Trisodium Orthophosphate (Step 6)
Xanthan Gum (Adopted at Step 8)
Xylitol (Adopted at Step 8)

Codex Committee on Pesticide Residues

The Codex Committee on Pesticide Residues recommends to the Codex Alimentarius Commission establishment of maximum limits for pesticide residues for specific food items or in groups of food. A Codex Maximum Limit for Pesticide Residues (MRLP) is the maximum concentration of a pesticide residue (expressed as mg/kg), recommended by the Codex Alimentarius Commission to be legally permitted in or on food commodities and animal feeds. Foods derived from commodities that comply with the respective MRLPs are intended to be toxicologically acceptable, that is, consideration of the various dietary residue intake estimates and determinations both at the national and international level in comparison with the ADI*, should indicate that foods complying with Codex MRLPs are safe for human consumption.

Codex MRLPs are primarily intended to apply in international trade and are derived from reviews conducted by the Joint Meeting on Pesticide Residues (JMPR) following:

(a) Review of residue data from supervised trials and supervised uses including those reflecting national good agricultural practices (GAP). Data from supervised trials conducted at the highest nationally recommended, authorized, or registered uses are included in the review. In order to accommodate variations in national pest control requirements, Codex MRLPs take into account the higher levels shown to arise in such supervised trials, which are considered to represent effective pest control practices, and

(b) Toxicological assessment of the pesticide and its residue.

The following items will be considered by the Codex Alimentarius Commission at its 23rd session in June 1999. The referenced documents are ALINORMs 99/24 and 99/24A:

- Draft Revised Recommended Methods of Sampling for Determination of Pesticide Residues for Compliance with MRLs at Step 8.

*Acceptable Daily Intake (ADI) of a chemical is the daily intake which, during an entire lifetime, appears to be without appreciable risk to the health of the consumer on the basis of all the known facts at the time of the evaluation of the chemical by the Joint FAO/WHO Meeting on Pesticide Residues. It is expressed in milligrams of the chemical per kilogram of body weight.

Codex committee	Standard	Status of consideration	U.S. participation/ agenda	Responsible agency
Pesticide residues (Considered at the 30th and 31st CCPR) Annex II to Alinorms 99/24 and 99/24A.	Abamectin	MRLs under consideration at Step 5.	YES	EPA/ARS
	Acephate	MRLs under consideration at Step 5/8.	YES	EPA/ARS
	Aldicarb	MRLs under consideration at Step 5 and CXL deletions.	YES	EPA/ARS
	Aminomethyl-Phosphon (AMPA).	MRLs under consideration at Step 5.	YES	EPA/ARS
	Bifenthrin	MRLs under consideration at Step 5/8 and 8.	YES	EPA/ARS
	Captan	MRLs under consideration at Step 5.	YES	EPA/ARS
	Carbofuran	MRLs under consideration at Step 5 and 5/8 and CXL deletions.	YES	EPA/ARS
	Carbosulfan	MRLs under consideration at Step 5.	YES	ARS/EPA
	Clethodim	MRLs under consideration at Step 5.	YES	EPA/ARS
	Chlorfenvin-phos	CXL deletions	YES	EPA/ARS
	Chlormequat	MRLs under consideration at Step 5.	YES	EPA/ARS
	Chloro-Thalonil	MRLs under consideration at Step 5/8 and CXL deletions.	YES	EPA/ARS
	Chlorpyrifos	MRLs under consideration at Step 8 and CXL deletions.	YES	EPA/ARS
	Chlorpyrifos-Methyl	CXL deletions	YES	EPA/ARS
	DDT	EMRL under consideration at Step 5.	YES	EPA/ARS
	Diazinon	MRLs under consideration at Step 5 and 5/8.	YES	EPA/ARS
	Dicofol	MRLs under consideration at Step 8 and CXL deletions.	YES	EPA/ARS
	Diquat	MRLs under consideration at Step 8 and CXL deletions.	YES	EPA/ARS

Codex committee	Standard	Status of consideration	U.S. participation/ agenda	Responsible agency
	Disulfoton	MRLs under consideration at Step 6.	YES	EPA/ARS
	Ethephon	MRLs under consideration at Step 7B.	YES	EPA/ARS
	Dithio-Carbamates	MRLs under consideration at Steps 5, 5/8, 8 and CXL deletions.	YES	EPA/ARS
	Fenarimol	MRLs under consideration at Steps 5/8 and 8.	YES	EPA/ARS
	Fenbuconazole	MRLs under consideration at Steps 5/8 and 8.	YES	EPA/ARS
	Fenthion	MRLs under consideration at Step 7B.	YES	EPA/ARS
	Flumethrin	MRLs under consideration at Step 5/8.	YES	EPA/ARS
	Guazatine	CXL deletions and guideline levels.	YES	EPA/ARS
	Glyphosphate	MRLs under consideration at Step 5/8 and CXL deletions.	YES	EPA/ARS
	Haloxyfop	MRLs under consideration at Step 5.	YES	EPA/ARS
	Methamidophos	MRLs under consideration at Steps 5 and 5/8.	YES	EPA/ARS
	Methidathion	MRLs under consideration at Step 8 and CXL deletions.	YES	EPA/ARS
	Mevinphos	MRLs under consideration at Step 5 and CXL deletion.	YES	EPA/ARS
	Myclobutanil	MRLs under consideration at Steps 5 and 5/8.	YES	EPA/ARS
	Parathion	MRL at Step 8	YES	EPA/ARS
	Parathion-Methyl	MRLs under consideration at Step 8 and CXL deletion.	YES	EPA/ARS
	2-Phenyl-phenol	CXL deletion	YES	EPA/ARS
	Phenothrin	CXL deletion	YES	EPA/ARS
	Phenthoate	CXL deletion	YES	EPA/ARS
	Phorate	MRLs under consideration at Step 8 and CXL deletion.	YES	EPA/ARS
	Phosalone	CXL deletions	YES	EPA/ARS
	Phosmet	MRLs under consideration at Step 5 and CXL deletions.	YES	EPA/ARS
	Phoxim	CXL deletion	YES	EPA/ARS
	Proxpoxur	MRLs under consideration at Step 5/8 and CXL deletions.	YES	EPA/ARS
	Tebuconazole	MRLs under consideration at Steps 5 and 8.	YES	EPA/ARS
	Tebufenozide	MRLs under consideration at Steps 5 and 8.	YES	EPA/ARS
	Teflubenzuron	MRLs under consideration at Step 5/8.	YES	EPA/ARS
	Thiabendazole	MRLs under consideration at Step 5/8 and CXL deletions.	YES	EPA/ARS
	Thiometon	CXL deletions	YES	EPA/ARS

Codex Committee on Methods of Analysis and Sampling

The Codex Committee on Methods of Analysis and Sampling:

(a) Defines the criteria appropriate to Codex Methods of Analysis and Sampling;

(b) Serves as a coordinating body for Codex with other international groups working in methods of analysis and sampling and quality assurance systems for laboratories;

(c) Specifies, on the basis of final recommendations submitted to it by the other bodies referred to in (b) above, Reference Methods of Analysis and Sampling appropriate to Codex Standards which are generally applicable to a number of foods;

(d) Considers, amends, if necessary, and endorses, as appropriate, methods of analysis and sampling proposed by Codex (Commodity) Committees, except

that methods of analysis and sampling for residues of pesticides or veterinary drugs in food, the assessment of microbiological quality and safety in food, and the assessment of specifications for food additives do not fall within the terms of reference of this Committee;

(e) Elaborates sampling plans and procedures, as may be required;

(f) Considers specific sampling and analysis problems submitted to it by the Commission or any of its Committees; and

(g) Defines procedures, protocols, guidelines or related texts for the assessment of food laboratory proficiency, as well as quality assurance systems for laboratories.

The following matters, found in ALINORM 99/23, will be considered by the Codex Alimentarius Commission at its 23rd Session in June:

Proposed as new work:

Amendments to the Codex Alimentarius Commission Procedural Manual:
—Principles for the Establishment of Codex Methods of Analysis and Sampling
—Relations between Commodity Committees and General Committees

The Committee is continuing work on:

- Proposed Draft General Guidelines on Sampling Criteria for Evaluating Acceptable Methods of Analysis for Codex Purposes;
- Harmonization of Analytical Terminology ''Measurement Limits'';
- Harmonization of Reporting of Test Results Corrected for Recovery Factors;
- Measurement Uncertainty;
- In-House Method Validation; and
- Endorsement of Methods of Analysis and Sampling Provisions in Codex Standards.

Responsible Agency: HHS/FDA; USDA/AMS
U.S. Participation: Yes

Codex Committee on Food Import and Export Inspection and Certification Systems

The Codex Committee on Food Import and Export Certification and Inspection Systems is charged with developing principles and guidelines for food import and export inspection and certification systems to protect consumers and to facilitate trade. Additionally, the Committee develops principles and guidelines for the application of measures by competent authorities to provide assurance that foods comply with essential requirements. This encompasses work on: equivalence of food inspection systems including equivalence agreements, processes and procedures to ensure that sanitary measures are implemented, and the determination of the judgement of equivalence; guidelines on food import control systems; and guidelines on food product certification and information exchange. The development of guidelines for the appropriate utilization of quality assurance systems to ensure that foodstuffs conform to requirements and to facilitate trade are also included in the Committee's terms of reference. The following draft guidelines, found in ALINORM 99/30A, will be considered by the Commission at its 23rd Session in June 1999:

- Draft Guidelines for the Development of Equivalence Agreements

Codex texts to be considered by the Committee at its 8th Session, to be held 21–25 February 2000, in Adelaide, Australia, are the following:

To be considered at Step 4:

- Guidelines/Recommendations for Import Control Systems;
- Guidelines and Criteria for Official Certificate Formats and Rules Relating to the Production and Issue of Certificates; and
- Guidelines for the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems.

To be considered at Steps 1/2:

- Guidelines for the Utilization and Promotion of Quality Assurance Systems.

Depending upon decisions taken by the Codex Executive Committee and the Commission, the Committee may undertake work on the following items:

- Guidelines for the Format and Contents of Databases on Importing Country Legislation; and
- Guidelines for the Judgement of Equivalence of Technical Regulations other than Sanitary Measures.

Responsible Agency: HHS/FDA; USDA/FSIS
U.S. Participation: Yes

Codex Committee on General Principles

The Codex Committee on General Principles deals with rules and procedures referred to it by the Codex Alimentarius Commission. None of the following recommendations for changing the rules of procedure for Codex are in the Step Procedure. The following items, contained in ALINORM 99/33 and ALINORM 99/33A, will be considered by the Codex Alimentarius Commission at its 23rd Session in June:

- Amendment of the *Criteria for the Establishment of Work Priorities* and the *Criteria for the Establishment of Subsidiary Bodies of the Codex Alimentarius Commission;*
- Endorsement of the Amendment to the Food Hygiene Provisions in the *Relations between Commodity Committees and General Subject Committees* proposed by the Committee on Food Hygiene;
- Amendment to the Terms of Reference of the Committee on Milk and Milk Products;
- Definitions for Risk Communication and Risk Management;
- Addition of *Draft Revised Principles Concerning the Participation of International Non-Governmental Organizations in the Work of the Codex Alimentarius Commission*; and
- Additional of *Proposed Core Functions of Codex Contact Points.*

The Committee is continuing work on:

- Revision of the Code of Ethics for International Trade in Foods, including consideration of special and differential treatment for developing countries;
- Working Principles for Risk Analysis and Definition of Risk Assessment Policy;
- Measures Intended to Facilitate Consensus; and
- Consideration of Legitimate Factors Other than Science in Codex Decision-Making.

Responsible Agency: USDA/FSIS
U.S. Participation: Yes

Codex Committee on Food Labelling

The Codex Committee on Food Labelling is responsible for drafting provisions on labelling problems assigned by the Codex Alimentarius Commission. The following items will be considered by the Committee at its 23rd Session in June 1999. The reference documents are ALINORMs 99/22 and 99/22A.

To be considered at Step 8:

- Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods;
- Draft Guidelines for Labelling Foods that can cause Hypersensitivity (Draft Amendment to the General Standard for the Labelling of Prepackaged Foods); and
- Proposed Draft Amendment to the Labelling Section of the Standard for Quick Frozen Fish Sticks (Fish Fingers) and Fish Portions and Fish Fillets, Breaded or in Batter.

To be considered at Step 5:

- Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods (CLASS NAMES); and
- Proposed Draft Amendment to the Guidelines on Nutrition Labelling.

The Committee is continuing to work on:

- Proposed Draft Recommendations for the Use of Health Claims;
- Draft Guidelines for Organically Produced Foods (Animal Products);
- Proposed Draft Recommendations on Labelling/Biotechnology (Mandatory Labelling);
- Proposed Draft Amendment to the General Labelling Standard (Class Names);
- Proposed Draft Recommendations to the Guidelines on Nutrition Labelling;
- Proposed Draft Recommendations for the Use of the term ''Vegetarian''; and
- Discussion paper on misleading claims.

Responsible Agency: HHS/FDA; USDA/FSIS
U.S. Participation: Yes

Codex Committee on Food Hygiene

The Codex Committee on Food Hygiene has three primary responsibilities. The first is to draft basic provisions on food hygiene applicable to all foods. These provisions normally take the form of Codes of Hygienic Practice for a specific commodity (e.g., bottled water). Second, the Committee considers, amends, if necessary, and endorses food hygiene provisions that are incorporated into specific Codex commodity standards by the Codex commodity committees. These provisions normally contain generic wording referencing the *Recommended Code of Hygienic Practice: General Principles for Food Hygiene* (ref: CAC/RCP 1–1969, Rev. 3–1997), but may also include other provisions. Finally, the Committee provides general guidance to the Commission on matters relating to Food Hygiene. This often takes the form of providing general guidance documents such as the *Draft Principles and Guidelines for the Conduct of Microbiological Risk Assessment* and *Draft Proposed Principles and Guidelines for the Conduct of Microbiological Risk Management.* The following items, found in ALINORMS 99/13 and 99/13A, will be considered by the Codex Alimentarius Commission at its 23rd Session in June 1999:

To be considered at Step 8:

- Draft Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-Life; and
- Draft Principles and Guidelines for the Conduct of Microbiological Risk Assessment.

To be considered at Step 5 of the Accelerated Procedure:

- Draft Amendment to the International Recommended Code of Practice—General Principles of Food Hygiene.

To be considered at Step 5:

- Proposed Draft Code of Hygienic Practice for the Transport of Foodstuffs in Bulk and Semi-Packaged Foodstuffs.

To be adopted:

- Amendment to the Procedural Manual: Food Hygiene Provisions in ''Relations between Commodity Committees and General Committees.''

The Codex texts to be considered by the Committee at its 32nd Session to be held 29 Nov.–3 Dec. 1999 in Washington, DC, are the following:

To be considered at Step 7:

- Draft Code of Hygienic Practice for Packaged (Bottled) Drinking Waters (Other Than Natural Mineral Waters); and
- Draft Code of Hygienic Practice for the Transport of Foodstuffs in Bulk and Semi-Packaged Foodstuffs.

To be considered at Step 4:

- Proposed Draft Code of Hygienic Practice for Milk and Milk Products;
- Proposed Draft Code of Hygienic Practice for the Primary Production, Harvesting and Packaging of Fresh Product/Fruits and Vegetables;
- Proposed Draft Code of Hygienic Practice for Pre-cut Raw Fruits and Vegetables;
- HACCP in Less Developed Businesses; and
- Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management.

Other committee work:

- Discussion Paper on the Proposed Draft Recommendations for the control of *Listeria monocytogenes* in Foods in International Trade;
- Proposed Guidelines for the Hygienic Reuse of Processing Water in Food Plants;
- Prioritization of the Revision of the Codes of Hygienic Practice;
- Discussion Paper on Antibiotic Resistance in Bacteria in Food; and
- Discussion Paper on Consideration of Viruses in Food.

At its 31st Session, the Committee postponed work on the *Implications for the Broader Application of the HACCP System* and discontinued work on the *Broader Issues on the Application of Microbiological Risk Evaluation in International Foods and Feed Trade.*

Responsible Agency: HHS/FDA; USDA/FSIS
U.S. Participation: Yes

Codex Committee on Fresh Fruits and Vegetables

The Codex Committee on Fresh Fruits and Vegetables is responsible for elaborating world-wide standards and codes of practice for fresh fruits and vegetables. The following draft standards will be considered by the Codex Alimentarius Commission at its 23rd Session in June 1999. The draft standards listed below are contained in ALINORMs 99/35 and 99/35A.

To be considered at Step 8:

- Draft Standard for Chayote;
- Draft Standard for Guava;
- Draft Standard for Pineapples;
- Draft Standard for Grapefruit (except for sizing provisions); and
- Draft Standard for Longans.

To be considered for adoption at Step 5/8, with the omission of steps 6 and 7:

- Draft Standard for Mexican Limes;
- Draft Standard for Ginger;
- Draft Standard for Tisquisque (White and Lilac);
- Draft Standard for Yellow Pitahayas; and
- Draft Standard for Papaya.

To be considered at Step 5:

- Proposed Draft Standard for Asparagus;
- Proposed Draft Standard for Oranges; and
- Proposed Draft Standard for Uchuva.

Proposed new work to be endorsed by the committee:

- Proposed Draft Standard for Apples;
- Proposed Draft Standard for Tomatoes; and
- Proposed Draft Standard for Grapes.

The Committee is continuing work on:

- Discussion Paper on Size Tolerances, including sizing provisions of the Draft Standards for Grapefruit, Limes, Pummelos, and Oranges at Step 7;
- Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables at Step 7;
- Inspection Site Requisites at Step 3;
- Proposed Draft Standard for Yucca at Step 3; and
- Discussion Paper on Definition of Terms.

Responsible Agency: USDA/AMS
U.S. Participation: Yes

Codex Committee on Nutrition and Foods for Special Dietary Uses

The Codex Committee on Nutrition and Foods for Special Dietary Uses is responsible for studying nutritional problems referred by the Codex Alimentarius Commission. The Committee also drafts provisions on nutritional aspects for all foods and develops guidelines, general principles, and standards for foods for special dietary uses. The following items, found in ALINORM 99/26, will be considered by the Codex Alimentarius Commission in June 1999.

To be considered at Step 8:

- Draft Table of Conditions for Nutrient Contents (Part B), Guidelines for Nutrient Claims.

To be considered at Step 5:

- Proposed Draft Revised Standards for Processed Cereal-Based Foods for Infants and Young Children.

Proposal for new work:

- A review of the Advisory List of Mineral Salts and Vitamin Compounds.

Proposal to discontinue work to be considered by the Executive Committee of the Codex Alimentarius Commission at its 46th Session:

- Consideration of Dietary Modelling

The committee is continuing work on:

- Draft Table of Conditions for Nutrient Contents Part B, containing provisions on Fibre), Guidelines for Use of Nutrition Claims;
- Proposed Draft Revised Standards for Gluten-Free Foods;
- Proposed Draft Revised Standards for Infant Formula;
- Discussion paper to facilitate discussion on: Proposed Draft Guidelines for Vitamin and Mineral Supplements;
- Nutrient Reference Values for Labelling Purposes;
- Discussion paper on Vitamins and Minerals in Foods for Special Medical Purposes;
- Discussion paper on Criteria for Scientific Evidence Relative to Health Claims;
- Discussion paper on Provisions of Fortification on Iodine, Iron and Vitamin A in the Guidelines of Nutrition Claims; and
- Discussion paper on Proposal to Design the Basis for Derivation of Energy Conversion Factors in the Codex Guidelines on Nutrition Labelling.

Responsible Agency: HHS/FDA U.S. Participation: Yes

Codex Committee on Fish and Fishery Products

The Fish and Fishery Products Committee is responsible for elaborating standards for fresh and frozen fish, crustaceans and mollusks. The items below, found in ALINORM 99/18, will be considered by the Codex Alimentarius Commission at its 23rd Session in June 1999.

To be considered at Step 8:

- Draft Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories.

To be considered at Step 5 of the Accelerated Procedure:

- Proposed Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products (inclusion of additional species).

The Committee is continuing work on:

- Draft Standard for Dried Salted Anchovies;
- Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish;
- Proposed Draft Standard for Salted Atlantic Herring and Salted Sprats;
- Proposed Draft Code of Practice for Fish and Fishery Products;
- Model Certificate for Fish and Fishery Products;
- Proposed Draft Standard for Smoked Fish; and
- Proposed Draft Standard for Molluscan Shellfish.

Responsible Agency: HHS/FDA; USDC/NOAA/NMFS

U.S. Participation: Yes

Codex Committee on Milk and Milk Products

The Codex Committee on Milk and Milk Products is responsible for establishing international codes and standards for milk and milk products. The following revised standards and draft revised codes of principles will be considered at the Session of the Codex Alimentarius Commission in June 1999. In addition, the Commission will consider the revocation of 14 individual Cheese Standards and the initiation of proposed new work to revise two existing standards. The reference document is ALINORM 99/11.

To be considered at Step 8:

- Draft Revised Standard for Butter;
- Draft Revised Standard for Milkfat Products;
- Draft Revised Standard for Evaporated Milks;
- Draft Revised Standard for Sweetened Condensed Milk;
- Draft Revised Standard for Milk and Cream Powders;
- Draft Revised Standard for Cheese;
- Draft Revised Standard for Whey Cheese;
- Draft Revised Standard for Cheeses in Brine; and
- Draft General Standard for the Use of Dairy Terms.

Revocation of Codex Standards for:

- Cheshire
- Limburger
- Svecia
- Butterkase
- Harzer Kase
- Herrgardsost
- Hushallsost
- Maribo
- Fynbo
- Romadur
- Amsterdam
- Leidse
- Friese
- Edelpilzkase

Proposed new work:

- Revision of Codex Standard for Whey Powders; and
- Revision of Codex Standard for Edible Casein Products.

In addition, the Committee is continuing work on:

- Proposed Draft Revised Standard for Processed Cheese;
- Proposed Draft Revised Standard for Cream;
- Proposed Draft Revised Individual Standards for Cheese (including a new standard for Mozzarella);
- Proposed Draft Revised Standard for Fermented Milk Products;
- Proposed Draft Standard for Dairy Spread;
- Draft Standard for Unripened Cheese including Fresh Cheese;
- Model Export Certificates for Milk Products; and
- Heat Treatment Definitions.

Responsible Agency: USDA/AMS; HHS/FDA

U.S. Participation: Yes

Codex Committee on Fats and Oils

The Codex Committee on Fats and Oils is responsible for elaborating standards for fats and oils of animal, vegetable, and marine origin. The reference document is ALINORM 99/17. The Sixteenth Session of the Committee recommended the following be adopted by the Commission in June 1999:

To be considered at Step 8:

- Draft Standard for Named Animal Fats;
- Draft Standard for Edible Fats and Oils Not Covered by Individual Standards;
- Draft Revised Code of Practice for the Storage and Transport of Fats; and
- Draft Standard for Named Vegetable Oils.

The Committee is continuing work on:

- Draft Standard for Fat Spreads and Blended Fat Spreads; and
- Draft Standard for Olive Oils and Olive-Pomace Oils.

Responsible Agency HHS/FDA; USDA/ARS

U.S. Participation: Yes

Codex Committee on Cocoa Products and Chocolate

The Codex Committee on Cocoa Products and Chocolate is responsible for elaborating world-wide standards for cocoa products and chocolate. The 21st Session of the Commission endorsed the recommendation of the Forty-Second Session of the Executive Committee to initiate the revision of the Cocoa Products and Chocolate Standards. The following draft standards, found in ALINORM 99/14, will be considered by

the Codex Alimentarius Commission at its 23rd Session in June 1999.

To be considered at Step 5:

- Proposed Draft Revised Standard for Cocoa Butter;
- Proposed Draft Revised Standard for Cocoa Mass (Cocoa/Chocolate Liquor) and Cocoa Cake for Use in the Manufacture of Cocoa and Chocolate Products; and
- Proposed Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixture.

The Committee is continuing to work on:

- Proposed Draft Standard for Chocolate and Chocolate Products.

Responsible Agency: HHS/FDA
U.S. Participation: Yes

Codex Committee on Processed Fruits and Vegetables

The Codex Committee on Processed Fruits and Vegetables (CCPFV) is responsible for elaborating standards for processed fruits and vegetables. After having been adjourned sine die, the Committee reconvened in Washington, DC, in March 1998 to begin work revising the standards. The reference ALINORM is 99/27.

The Committee is continuing work on the following at Step 7:

- Draft Standard for Canned Bamboo Shoots;
- Draft Standard for Pickles;
- Draft Standard for Kimchee;
- Draft Revised Standard for Canned Applesauce; and
- Draft Revised Standard for Canned Pears.

To be considered by the Committee at Step 3:

- Proposed Draft Standard for Canned Stone Fruits;
- Proposed Draft Standard for Canned Citrus Fruits;
- Proposed Draft Standard for Canned Berry Fruits;
- Proposed Draft Standard for Canned Mangoes;
- Proposed Draft Standard for Canned Pineapple;
- Proposed Draft Standard for Canned Fruit Cocktail;
- Proposed Draft Standard for Canned Tropical Fruit Salad;
- Proposed Draft Standard for Canned Chestnuts and Chestnut Puree;
- Proposed Draft Standard for Canned Vegetables;
- Proposed Draft Revised Standard for Canned Tomatoes;
- Proposed Draft Revised Standard for Canned Mushrooms;
- Proposed Draft Standard for Jams, Jellies and Marmalades;
- Proposed Draft Standard for Chutney;
- Proposed Draft Revised Standard for Pickled Cucumbers (Cucumber Pickles);
- Proposed Draft Standard for Table Olives;
- Proposed Draft Revised Standard for Processed Tomato Concentrates;
- Proposed Draft Revised Standard for Dried Apricots;
- Proposed Draft Revised Standard for Dates;
- Proposed Draft Revised Standard for Raisins;
- Proposed Draft Revised Standard for Grated Desiccated Coconut;
- Proposed Draft Revised Standard for Unshelled Pistachio Nuts;
- Proposed Draft Revised Standard for Dried Edible Fungi;
- Proposed Draft Revised Standard for Edible Fungi and Fungus Products;
- Proposed Draft Standard for Soy Sauce;
- Proposed Draft Guidelines for Packing Media in Canned Fruits; and
- Proposed Draft Guidelines for Packing Media in Canned Vegetables.

Responsible Agency: HHS/FDA USDA/AMS
U.S. Participation: Yes

Certain Codex Commodity Committees

Several Codex Alimentarius Commodity Committees have adjourned *sine die*. The following Committees fall into this category:

- Cereals, Pulses and Legumes*
  Responsible Agency: HHS/FDA, USDA/GIPSA
  U.S. Participation: Yes
- Meat Hygiene*
  Responsible Agency: USDA/FSIS
  U.S. Participation: Yes
- Processed Meat and Poultry Products*
  Responsible Agency: USDA/FSIS
  U.S. Participation: Yes
- Sugars
  Responsible Agency: HHS/FDA USDA/ARS
  U.S. Participation: Yes
- Soups and Broths
  Responsible Agency: USDA/FSIS
  Participation: Yes
- Vegetable Proteins*
  onsible Agency: HHS/FDA, USDA/ARS
  Participation: Yes

* There is no planned activity for these Committees in the next year.

A brief report on activities of the Codex Committees on Soups and Broths, and Sugars follows:

Codex Committee on Soups and Broths

The Codex Committee on Soups and Broths elaborated worldwide standards for soups, broths, bouillons and consommes. The committee adjourned *sine die*. The main tasks of the Committee were completed. However, at its June 1997 meeting, the Codex Alimentarius Commission requested that the Committee commence work revising the Standard for Bouillons and Consommes. A Proposed Draft Revised Standard for Bouillons and Consommes was prepared by the Secretariat and has been circulated to member countries for comment at Step 3.

Responsible Agency: USDA/FSIS
U.S. Participation: Yes

Codex Committee on Sugars

The Codex Committee on Sugars elaborated standards for all types of sugars and sugar products. The Committee was adjourned *sine die*, but was asked to revise the standards for sugar and honey. The Codex Alimentarius Commission at its 22nd Session did not adopt the revised standards for sugar and honey but returned them to Step 6 for a new round of comments. Following the current round of comments, the Draft Revised Standard for Sugar will be submitted to the 23rd Session of the Commission for consideration at Step 8. The Draft Standard for Honey will remain at Step 6 for further consideration.

Responsible Agency: USDA/ARS; AHHS/FDA
U.S. Participation: Yes

Joint U.N.E.C.E./Codex Alimentarius Groups of Experts

Two groups of experts dealt with specific commodities, much as the Codex Commodity Committees do. The Joint Groups of Experts completed their main tasks and were adjourned. These Groups were:

- Standardization of Quick Frozen Foods; and
- Standardization of Fruit Juices.

The Executive Committee, at its 45th Session, noting that the United Nations Economic Commission for Europe had abolished the work programme for the Joint Codex/UNECE Groups of Experts, agreed to abolish these committees. Subject to confirmation by the Commission, it assigned the work of revising the Codex Standards for Quick Frozen Fruits and Vegetables to the Codex Committee on Processed Fruits and Vegetables and any revision of the Codex Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods to the Codex Committee on Food Hygiene. In regards to the Codex Standards for Fruit Juices, the Executive Committee agreed that these standards require updating and referred the matter to the Commission to decide whether to

establish an intergovernmental task force or new committee to undertake this work.

Responsible Agency: HHS/FDA; USDA/AMS

U.S. Participation: Yes

Codex Committee for Natural Mineral Waters

The Codex Committee for Natural Mineral Waters is responsible for elaborating standards for natural mineral waters. The Codex Alimentarius Commission at its 22nd meeting approved the development of a standard for bottled/packaged water other than natural mineral waters. The Sixth Session of the Committee discussed the Proposed Draft General Standard for Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters) and agreed to return the draft to Step 3 for further comments. A request for comments and information on the need for inclusion and a wording of a definition for ''mineral water'' has been circulated. The reference document is ALINORM 99/20.

Responsible Agency: HHS/FDA

U.S. Participation: Yes

FAO/WHO Regional Coordinating Committees

The Codex Alimentarius Commission is made up of an Executive Committee, as well as approximately 25 subsidiary bodies. Included in these subsidiary bodies are several coordinating committees.

There are currently five Regional Coordinating Committees:

—Coordinating Committee for Africa
—Coordinating Committee for Asia
—Coordinating Committee for Europe
—Coordinating Committee for Latin America and the Caribbean
—Coordinating Committee for North America and the South-West Pacific

The United States participates as an active member of the Coordinating Committee for North America and the South-West Pacific, and is informed of the other coordinating committees through meeting documents, final reports, and representation at meetings.

Each regional committee:

—Defines the problems and needs of the region concerning food standards and food control;
—Promotes within the committee contacts for the mutual exchange of information on proposed regulatory initiatives and problems arising from food control and stimulates the strengthening of food control infrastructures;
—Recommends to the Commission the development of world-wide standards for products of interest to the region, including products considered by the committee to have an international market potential in the future; and
—Exercises a general coordinating role for the region and such other functions as may be entrusted to it by the Commission.

Codex Coordinating Committee for North America and the South-West Pacific

The Coordinating Committee is responsible for defining problems and needs concerning food standards and food control of all Codex member countries of the regions. The Fifth Session of the Committee was held October 6–9, 1998, in Seattle, WA. The following matters for consideration by the Codex Alimentarius Commission at its 23rd Session in June can be found in ALINORM 99/32:

- Report on the Review of the Status and Objectives of Codex Texts Under the WTO Agreements;
- Report on Activities Related to Risk Analysis in Codex and Other Bodies;
- Review and Promotion of Acceptances of Codex Standards and Maximum Residue Limits for Pesticides by Countries in the Region;
- Activities of Codex Contact Points and National Codex Committees in the Region;
- Consumer Participation in Codex Work and Related Matters; and
- General Standard on Foods Produced through Biotechnology.

Agency *Responsible:* USDA/FSIS

U.S. PARTICIPATION: Yes

Attachment 2—U.S. Codex Alimentarius Officials, Codex Committee Chairpersons

Mr. Steven N. Tanner, Director, Technical Services Division, Grain Inspection, Packers & Stockyards Administration, U.S. Department of Agriculture, 10383 N. Executive Hills Blvd., Kansas City, MO 64153–1394, Phone #: (816) 891–0401, Fax #: (816) 891–0478—Cereals, Pulses and Legumes (adjourned *sine die*)

Dr. I. Kaye Wachsmuth, Deputy Administrator, Office of Public Health and Science, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341–E, Jamie L. Whitten Federal Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–2644, Fax # (202) 690–2980—Food Hygiene

Mr. David L. Priester, International Standards Coordinator, Fresh Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2069, South Agriculture Building, Washington, DC 20090–6456, Phone #: (202) 720–2184, Fax #: (202) 720–0016—Processed Fruits and Vegetables

Dr. Stephen F. Sundlof, Director, Center for Veterinary Medicine, Food and Drug Administration, 7500 Standish Place (HFV–1), Rockville, MD 20855, Phone #: (301) 594–1740, Fax #: (301) 594–1830—Residues of Veterinary Drugs in Foods

Listing of U.S. Delegates and Alternate Delegates

[Worldwide General Subject Codex Committees]

CODEX COMMITTEE ON RESIDUES OF VETERINARY DRUGS IN FOODS

(Host Government—United States)

U.S. Delegate: Dr. Robert C. Livingston, Center for Veterinary Medicine (HFV–1), Food and Drug Administration, 7500 Standish Place, Rockville, MD 20855, Phone #: (301) 594–5903, Fax #: (301) 594–1830

Alternate Delegate: Dr. Pat Basu, Director, Chemistry and Toxicology Division, Office of Public Health and Science, Food Safety and Inspection Service, U.S. Department of Agriculture, 6912 Franklin Court, 1099 14th Street, NW, Washington, DC 20250–3700, Phone #: (202) 501–7319, Fax: (202) 501–7639

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

(Host Government—The Netherlands)

U.S. Delegate: Dr. Alan Rulis, Director, Office of Premarket Approval, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, (HFS–200), Washington, DC 20204, Phone #: (202) 418–3100, Fax #: (202) 418–3131

Alternate Delegate: Dr. Terry C. Troxell, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, (HFS–456), Washington, DC 20204, Phone #: (202) 205–5321, Fax #: (202) 205–4422

CODEX COMMITTEE ON PESTICIDE RESIDUES

(Host Government—The Netherlands)

U.S. Delegate: Mr. Fred Ives, Health Effects Division (7509C), Office of Pesticide Programs, U.S. Environmental Protection Agency 401 M Street, SW, Washington, DC 20460, Phone #: (703) 305–6378, Fax #: (703) 305–5147

Alternate Delegate: Dr. Richard Parry, Jr., Assistant Administrator, Cooperative Interactions, Agricultural Research Service, U.S. Department of Agriculture, Room 358–A, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, Phone #: (202) 720–3973, Fax #: (202) 720–5427

CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

(Host Government—Hungary)

U.S. Delegate: Dr. William Horwitz, Scientific Advisor, Center for Food Safety and Applied Nutrition (HFS–500), Food and Drug Administration, Room 3832, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–4346, Fax #: (202) 401–7740

Alternate Delegate: Mr. William Franks, Deputy Administrator, Science and Technology, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3507, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250, Phone #: (202) 720–5231, Fax #: (202) 720–6496

CODEX COMMITTEE ON FOOD IMPORT AND EXPORT CERTIFICATION AND INSPECTION SYSTEMS

(Host Government—Australia)

Delegate: Mr. L. Robert Lake, Director, Office of Regulations and Policy, U.S. Food and Drug Administration, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–4160, Fax #: (202) 401–7739

Alternate Delegate: Mr. Mark Manis, Director, International Policy Development Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4434, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–6415, Fax #: (202) 720–7990

CODEX COMMITTEE ON GENERAL PRINCIPLES

(Host Government—France)

Delegate: Note: A member of the Steering Committee heads the delegation to meetings of the General Principles Committee

CODEX COMMITTEE ON FOOD LABELLING

(Host Government—Canada)

Delegate: Mr. L. Robert Lake, Director, Office of Regulations and Policy, U.S. Food and Drug Administration, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–4160, Fax #: (202) 401–7739

Alternate Delegate: Dr. Robert Post, Director, Labeling and Additive Policy Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Cotton Annex, Room 602, Washington, DC 20250–3700, Phone #: (202) 205–0279, Fax #: (202) 205–3625

CODEX COMMITTEE ON FOOD HYGIENE

(Host Government—United States)

Delegate: Dr. Robert Buchanan, Senior Science Advisor, Food and Drug Administration, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–5053, Fax #: (202) 205–4970
Alternate Delegate: Vacant

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

(Host Government—Germany)

Delegate: Dr. Elizabeth Yetley, Director, Office of Special Nutritionals, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–450), Washington, DC 20204, Phone #: (202) 205–4168, Fax #: (202) 205–5295

Alternate Delegate: Dr. Robert J. Moore, Senior Regulatory Scientist, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–456), Washington, DC 20204, Phone #: (202) 205–4605, Fax #: (202) 260–8957

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

(Host Government—Mexico)

Delegate: Mr. David L. Priester, International Standards Coordinator, Fresh Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2069, South Agriculture Building, Washington, DC 20090–6456, Phone #: (202) 720–2184, Fax #: (202) 720–0016

Alternate Delegate: Mr. Larry B. Lace, Branch Chief, Fresh Products Branch, Fruits and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2049, South Agriculture Building 1400 Independence Avenue, SW, Washington, DC 20090–6456, Phone #: (202) 720–5870, Fax #: (202) 720–0393

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

(Host Government—Norway)

Delegate: Mr. Philip C. Spiller, Director, Office of Seafood (HFS–400) VERB, Center for Food Safety and Applied Nutrition, Food and Drug Administration 200 C Street, SW, Washington, DC 20204, Phone #: (202) 418–3133, Fax #: (202) 418–3198

Alternate Delegate: Mr. Samuel W. McKeen, Director, Office of Trade and Industry Services, National Oceanic and Atmospheric Administration, NMFS 1335 East-West Highway, Room 6490, Silver Spring, MD 20910, Phone #: (301) 713–2351, Fax #: (301) 713–1081

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

(Host Government—New Zealand)

Delegate: Mr. Duane Spomer, Chief, Dairy Standardization Branch, U.S. Department of Agriculture, Agricultural Marketing Service, Room 2750, South Agriculture Building 1400 Independence Avenue, SW, Washington, DC 20250–0230, Phone #: (202) 720–9382, Fax #: (202) 720–2643

Alternate Delegate: Mr. John C. Mowbray, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–306), Washington, DC 20204, Phone #: (202) 205–1731, Fax #: (202) 205–4422

CODEX COMMITTEE ON FATS AND OILS

(Host Government—United Kingdom)

Delegate: Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739

Alternate Delegate: Dr. Dwayne Buxton, National Program Leader for Oilseeds and Bioscience, Agricultural Research Service, Room 212, Building 005, Barc West, Beltsville, MD 20705, Phone #: (301) 504–5321, Fax #: (301) 504–5467

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

(Host Government—United States)

Delegate: Mr. James Rodeheaver, Chief, Processed Products Branch, Fruits and Vegetables Program, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 0709, South Agriculture Building, Washington, DC 20090–6456, Phone: (202) 720–4693, Fax: (202) 690–1527

Alternate Delegate: Mr. Charles W. Cooper, Director, International Activities Staff Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739

CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

(Host Government—Switzerland)

U.S. Delegate: Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739

Alternate Delegate: Dr. Michelle Smith, Food Technologist, Office of Food Labeling, Center for Food Safety and Applied Nutrition (HFS–158), 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–5099, Fax #: (202) 205–4594

CODEX COMMITTEE ON NATURAL MINERAL WATERS

(Host Government—Switzerland)

Delegate: Dr. Terry C. Troxell, Director, Office of Plant and Dairy Foods and Beverages, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–305), Washington, DC 20204, Phone #: (202) 205–5321, Fax #: (202) 205–4422

Alternate Delegate: Ms. Shellee Davis, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–306), Washington, DC 20204, Phone #: (202) 205–4681, Fax #: (202) 205–4422

CODEX COMMITTEE ON SUGARS

(Host Government—United Kingdom)

Delegate: Dr. Benjamin Legendre, USDA/ARS, SRRC, Sugarcane Research Unit, 800 Little Bayou Black Drive, P.O. Box 470, Houma, LA 70361–0470, Phone #: (504) 872–5042, Fax #: (504) 868–8369

Alternate Delegate: Dr. Dennis M. Keefe, Office of Premarket Approval, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–206), Washington, DC 20204, Phone #: (202) 418–3113 Fax #: (202) 418–3131

CODEX COMMITTEE ON CEREALS, PULSES AND LEGUMES [1]

(Host Government—United States)

Delegate: Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS–585), Food and Drug Administration, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739

Alternate Delegate: Mr. David Shipman, Deputy Administrator, Grain Inspection Packers and Stockyards, Administration, U.S. Department of Agriculture, Room 1092, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3601, Phone #: (202) 720–9170, Fax #: (202) 720–1015

CODEX COMMITTEE ON SOUPS AND BROTHS [1]

(Host Government—Switzerland)

Delegate: Mr. Charles Edwards, Director, Labeling, Products and Technology Standards Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 12th Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0675, Fax #: (202) 205–0080

Alternate Delegate: Dr. Robert Post, Director, Labeling and Compounds Review Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 602, Cotton Annex, 300 12th Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0279, Fax #: (202) 205–3625

CODEX COMMITTEE ON VEGETABLE PROTEINS [1]

(Host Government—Canada)

U.S. Delegate: Dr. Wilda H. Martinez, Associate Deputy Administrator, Aqua Products and Human Nutrition Sciences, U.S. Department of Agriculture, Agricultural Research Service, Room 107, B–005, Beltsville, MD 20705, Phone #: (301) 504–6275, Fax #: (301) 504–6699

Alternate Delegate: Vacant

CODEX COMMITTEE ON MEAT HYGIENE [1]

(Host Government—New Zealand)

Delegate: Dr. John Prucha, Assistant Deputy Administrator, International and Domestic Policy, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4866, South Agriculture Building, Washington, DC 20250–3700, Phone #: (202) 720–3473, Fax #: (202) 690–3856

Alternate Delegate: Vacant

CODEX COMMITTEE ON PROCESSED MEAT AND POULTRY PRODUCTS [1]

(Host Government—Denmark)

U.S. Delegate: Dr. Daniel Engeljohn, Director, Regulations Development and Analysis Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 112, Cotton Annex, 300 12th Street, SW, Washington, DC 20250–3700, Phone #: (202) 720–5627, Fax #: (202) 690–0486

Alternate Delegate: Mr. Charles Edwards, Director, Labeling, Products and Technology, Standards Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 12th Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0675, Fax #: (202) 205–0080

Subsidiary Bodies of the Codex Alimentarius

There are five regional coordinating committees:

Coordinating Committee for Africa
Coordinating Committee for Asia
Coordinating Committee for Europe
Coordinating Committee for Latin America and the Caribbean, and
Coordinating Committee for North America and the South-West Pacific

Contact: Mr. Patrick Clerkin, Director, U.S. Codex Office, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 205–7760, Fax #: (202) 720–3157.

Attachment 3

TIMETABLE OF CODEX SESSIONS

[June 1998 through June 2000]

1998:			
CX 702–45	Executive Committee of the Codex Alimentarius Commission (45th Session)	3–5 June	Rome.
CX 722–23	Codex Committee on Fish and Fishery Products (23rd Session)	8–12 June	Bergen.
CX 716–13	Codex Committee on General Principles (13th Session)	7–11 September	Paris.
CX 730–11	Codex Committee on Residues of Veterinary Drugs in Foods (11th Session)	14–17 September.	Washington, DC.
CX 720–21	Codex Commission on Nutrition and Foods for Special Dietary Uses (21st Session)	21–25 September.	Berlin.
CX 732–5 ..	Codex Regional Coordinating Committee for North America and the South West Pacific (5th Session).	6–9 October	Seattle, WA.
CX 712–31	Codex Committee on Food Hygiene (31st Session)	26–30 October ..	Washington, DC.
CX 707–13	Codex Regional Coordinating Committee for Africa (13th Session)	3–6 November ..	Harare.
CX 708–17	Codex Committee on Cocoa Products and Chocolate (17th Session)	16–18 November.	Switzerland.
CX 719–6 ..	Codex Committee on Natural Mineral Waters (6th Session)	19–21 November.	Switzerland.
CX 715–22	Codex Committee on Methods of Analysis and Sampling (22nd Session)	23–27 November.	Budapest.
CX 725–11	Codex Regional Committee for Latin American and the Caribbean (11th Session)	8–11 December	Montevideo.
1999:			
CX 733–7 ..	Codex Committee on Food Import and Export Certification and Inspection (7th Session)	22–26 February	Melbourne.
CX 731–8 ..	Codex Committee on Fresh Fruits and Vegetables (8th Session)	1–5 March	Mexico City.
CX 709–16	Codex Committee on Fats and Oils (16th Session)	8–12 March	London.
CX 711–31	Codex Committee on Food Additives and Contaminants (31st Session)	22–26 March	The Hague.
CX 718–31	Codex Committee on Pesticide Residues (31st Session)	12–17 April	The Hague.
CX 714–27	Codex Committee on Food Labelling (27th Session)	19–23 April	Ottawa.
CX 716–13	Codex Committee on General Principles (14th Session)	26–30 April	Paris.
CX 702–46	Executive Committee of the Codex Alimentarius Commission (46th Session)	24–25 June	Rome.
CX 701–23	Codex Alimentarius Commission (23rd Session)	28 June–3 July	Rome.

[1] Adjourned sine die. The main tasks of these Committees are completed. However, the committees may be called to meet again if required.

TIMETABLE OF CODEX SESSIONS—Continued

[June 1998 through June 2000]

CX 727–12	Codex Regional Coordinating Committee for Asia (12th Session)	23–26 November.	Pukhet.
CX 712–32	Codex Committee of Food Hygiene (32nd Session)	29 November–December.	Washington, DC.
2000:			
CX 733–08	Codex Committee on Food Import and Export Certification and Inspection (8th Session)	21–25 February	TBA.
CX 703–04	Codex Committee on Milk and Milk Products (4th Session)	28 February–March.	New Zealand.
CX 711–32	Codex Committee on Food Additives and Contaminants (32nd Session)	20–24 March	The Hague.
CX 730–12	Codex Committee on Residues of Veterinary Drugs in Foods (12th Session)	28–31 March	TBA.
CX 716–15	Codex Committee on General Principles (15th Session)	10–14 April	Paris.
CX 718–32	Codex Committee on Pesticide Residues (32nd Session)	1–6 May	The Hague.
CX 714–28	Codex Committee on Food Labelling (28th Session)	8–12 May	Ottawa.
CX 722–24	Codex Committee on Fish and Fishery Products (24th Session)	5–9 June	Bergen.
CX 720–22	Codex Committee on Nutrition and Foods for Special Dietary Uses (22nd Session)	19–23 June	Berlin.
CX 702–47	Executive Committee of the Codex Alimentarius Commission (47th Session)	28–30 June	Geneva.

Attachment 4—Definitions for the Purpose of Codex Alimentarius

Words and phrases have specific meanings when used by the Codex Alimentarius. For the purposes of Codex, the following definitions apply:

1. *Food* means any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum, and any substance which has been used in the manufacture, preparation or treatment of ''food'' but does not include cosmetics or tobacco or substances used only as drugs.

2. *Food hygiene* comprises conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption.

3. *Food additive* means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The food additive term does not include ''contaminants'' or substances added to food for maintaining or improving nutritional qualities.

4. *Contaminant* means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry, and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matters.

5. *Pesticide* means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds or which may be administered to animals for the control of ectoparasites. The term includes substances intended for use as a plant-growth regulator, defoliant, desiccant, fruit thinning agent, or sprouting inhibitor and substances applied to crops either before of after harvest to protect the commodity from deterioration during storage and transport. The term pesticides excludes fertilizers, plant and animal nutrients, food additives, and animal drugs.

6. *Pesticide residue* means any specified substance in food, agricultural commodities, or animal feed resulting from the use of a pesticide. The term includes any derivatives of a pesticide, such as conversion products, metabolites, reaction products, and impurities considered to be of toxological significance.

7. *Good Agricultural Practice in the Use of Pesticides (GAP)* includes the nationally authorized safe uses of pesticides under actual conditions necessary for effective and reliable pest control. It encompasses a range of levels of pesticide applications up to the highest authorized use, applied in a manner that leaves a residue which is the smallest amount practicable.

Authorized safe uses are determined at the national level and include nationally registered or recommended uses, which take into account public and occupational health and environmental safety considerations.

Actual conditions include any stage in the production, storage, transport, distribution and processing of food commodities and animal feed.

8. *Codex Maximum Limit for Pesticide Residues (MRLP)* is the maximum concentration of a pesticide residue (expressed as mg/kg), recommended by the Codex Alimentarius Commission to be legally permitted in or on food commodities and animal feeds. MRLPs are based on their toxological affects and on GAP data and foods derived from commodities that comply with the respective MRLPs are intended to be toxologically acceptable.

Codex MRLPs, which are primarily intended to apply in international trade, are derived from reviews conducted by the JMPR following:

(a) Toxological assessment of the pesticide and its residue, and

(b) Review of residue data from supervised trials and supervised uses including those reflecting national good agricultural practices. Data from supervised trials conducted at the highest nationally recommended, authorized, or registered uses are included in the review. In order to accommodate variations in national pest control requirements, Codex MRLPs take into account the higher levels shown to arise in such supervised trials, which are considered to represent effective pest control practices.

Consideration of the various dietary residue intake estimates and determinations both at the national and international level in comparison with the ADI, should indicate that foods complying with Codex MRLPs are safe for human consumption.

9. *Veterinary Drug* means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals,

poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behavior.

10. *Residues of Veterinary Drugs* include the parent compounds and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the veterinary drug concerned.

11. *Codex Maximum Limit for Residues of Veterinary Drugs (MRLVD)* is the maximum concentration of residue resulting from the use of a veterinary drug (expressed in mg/kg or mg/kg on a fresh weight basis) that is recommended by the Codex Alimentarius Commission to be legally permitted or recognized as acceptable in or on food.

An MRLVD is based on the type and amount of residue considered to be without any toxological hazard for human health as expressed by the Acceptable Daily Intake (ADI), or on the basis of a temporary ADI that utilizes an additional safety factor. An MRLVD also takes into account other relevant public health risks as well as food technological aspects.

When establishing an MRLVD, consideration is also given to residues that occur in food of plant origin and/or the environment. Furthermore, the MRLVD may be reduced to be consistent with good practices in the use of veterinary drugs and to the extent that practical and analytical methods are available.

12. *Good Practice in the Use of Veterinary Drugs (GPVD)* is the official recommended or authorized usage including withdrawal periods approved by national authorities, of veterinary drugs under practicable conditions.

13. *Processing Aid* means any substance or material, not including apparatus or utensils, not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

Definitions of Risk Analysis Terms Related to Food Safety

Hazard: A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

Risk: A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.

Risk analysis: A process consisting of three components: risk assessment, risk management and risk communication.

Risk assessment: A scientifically based process consisting of the following steps: (i) hazard identification, (ii) hazard characterization, (iii) exposure assessment, and (iv) risk characterization.

Hazard identification: The identification of biological, chemical, and physical agents capable of causing adverse health effects and which may be present in a particular food or group of foods.

Hazard characterization: The qualitative and/or quantitative evaluation of the nature of the adverse health effects associated with biological, chemical and physical agents that may be present in food. For chemical agents, a dose-response assessment should be performed. For biological or physical agents, a dose-response assessment should be performed if the data are obtainable.

Dose-response assessment: The determination of the relationship between the magnitude of exposure (dose) to a chemical, biological or physical agent and the severity and/or frequency of associated adverse health effects (response).

Exposure assessment: The qualitative and/or quantitative evaluation of the likely intake of biological, chemical, and physical agents via food as well as exposures from other sources if relevant.

Risk characterization: The qualitative and/or quantitative estimation, including attendant uncertainties, of the probability of occurrence and severity of known or potential adverse health effects in a given population based on hazard identification, hazard characterization and exposure assessment.

Risk management: The process of weighing policy alternatives in the light of the results of risk assessment and, if required, selecting and implementing appropriate control options, including regulatory measures.

Risk communication: The interactive exchange of information and opinions concerning risk among risk assessors, risk managers, consumers and other interested parties.

Attachment 5—Part 1

Uniform Procedure for the Elaboration of Codex Standards and Related texts

Steps 1, 2 and 3

(1) The Commission decides, taking into account the ''Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies,'' to elaborate a Worldwide Codex Standard and also decides which subsidiary body or other body should undertake the work. A decision to elaborate a Worldwide Codex Standard may also be taken by subsidiary bodies of the Commission in accordance with the above-mentioned criteria, subject to subsequent approval by the Commission or its Executive Committee at the earliest possible opportunity. In the case of Codex Regional Standards, the Commission shall base its decision on the proposal of the majority of members belonging to a given region or group of countries submitted at a session of the Codex Alimentarius Commission.

(2) The Secretariat arranges for the preparation of a proposed draft standard. In the case of Maximum Limits for Residues of Pesticides or Veterinary Drugs, the Secretariat distributes the recommendations for maximum limits, when available from the Joint Meetings of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Panel of Experts on Pesticide Residues (JMPR), or the Joint FAO/WHO Expert Committee on Food Additives (JECFA). In the cases of milk and milk products or individual standards for cheeses, the Secretariat distributes the recommendations of the International Dairy Federation (IDF).

(3) The proposed draft standard is sent to members of the Commission and interested international organizations for comment on all aspects including possible implications of the proposed draft standard for their economic interests.

Step 4

The comments received are sent by the Secretariat to the subsidiary body or other body concerned which has the power to consider such comments and to amend the proposed draft standard.

Step 5 [1]

The proposed draft standard is submitted through the Secretariat to the Commission or to the Executive Committee with a view to its adoption as a draft standard. When making any decision at this step, the Commission or the Executive Committee will give due consideration to any comments that may be submitted by any of its members

[1] Without prejudice to any decision that may be taken by the Commission at Step 5, the proposed draft standard may be sent by the Secretariat for government comment prior to its consideration at Step 5, when, in the opinion of he subsidiary body or other body concerned, the time between the relevant session of the Commission and the subsequent session of the subsidiary or other body concerned requires such actions in order to advance the work.

regarding the implications which the proposed draft standard or any provisions of the standard may have for their economic interests. In the case of Regional Standards, all members of the Commission may present their comments, take part in the debate and propose amendments, but only the majority of the Members of the region or group of countries concerned attending the session can decide to amend or adopt the draft. When making any decisions at this step, the members of the region or group of countries concerned will give due consideration to any comments that may be submitted by any of the members of the Commission regarding the implications which the proposed draft standard or any provisions of the proposed draft standard may have for their economic interests.

Step 6

The draft standard is sent by the Secretariat to all members and interested international organizations for comment on all aspects, including possible implications of the draft standard for their economic interests.

Step 7

The comments received are sent by the Secretariat to the subsidiary body or other body concerned, which has the power to consider such comments and amend the draft standard.

Step 8

The draft standard is submitted through the Secretariat to the Commission together with any written proposals received from members and interested international organizations for amendments at Step 8 with a view to its adoption as a Codex Standard. In the case of Regional standards, all members and interested international organizations may present their comments, take part in the debate and propose amendments but only the majority of members of the region or group of countries concerned attending the session can decide to amend and adopt the draft.

Part 2

Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts

Steps 1, 2 and 3

(1) The Commission or the Executive Committee between Commission sessions, on the basis of a two-thirds majority of votes cast, taking into account the ''Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies'', shall identify those standards which shall be the subject of an accelerated elaboration process. The identification of such standards may also be made by subsidiary bodies of the Commission, on the basis of a two-thirds majority of votes cast, subject to confirmation at the earliest opportunity by the Commission or its Executive Committee by a two-thirds majority of votes cast.

(2) The Secretariat arranges for the preparation of a proposed draft standard. In the case of Maximum Limits for Residues of Pesticides or Veterinary Drugs, the Secretariat distributes the recommendations for maximum limits, when available from the Joint Meetings of the FAO Panel of Experts on Pesticide Residues in Food and the Environment and the WHO Panel of Experts on Pesticide Residues (JMPR), or the Joint FAO/WHO Expert Committee on Food Additives (JECFA). In the cases of milk and milk products or individual standards for cheeses, the Secretariat distributes the recommendations of the International Dairy Federation (IDF).

(3) The proposed draft standard is sent to Members of the Commission and interested international organizations for comment on all aspects including possible implications of the proposed draft standard for their economic interests. When standards are subject to an accelerated procedure, this fact shall be notified to the Members of the Commission and the interested international organizations.

Step 4

The comments received are sent by the Secretariat to the subsidiary body or other body concerned which has the power to consider such comments and to amend the proposed draft standard.

Step 5

In the case of standards identified as being subject to an accelerated elaboration procedure, the draft standard is submitted through the Secretariat to the Commission together with any written proposals received from Members and interested international organizations for amendments with a view to its adoption as a Codex standard. In taking any decision at this step, the Commission will give due consideration to any comments that may be submitted by any of its Members regarding the implications which the proposed draft standard or any provisions thereof may have for their economic interests.

Attachment 6

Nature of Codex Standards

Codex standards contain requirements for food aimed at ensuring for the consumer a sound, wholesome food product free from adulteration, and correctly labelled. A Codex standard for any food or foods should be drawn up in accordance with the Format for Codex Commodity Standards and contain, as appropriate, the criteria listed therein.

Format for Codex Commodity Standards Including Standards Elaborated Under the Code of Principles Concerning Milk and Milk Products

Introduction

The format is also intended for use as a guide by the subsidiary bodies of the Codex Alimentarius Commission in presenting their standards, with the object of achieving, as far as possible, a uniform presentation of commodity standards. The format also indicates the statements which should be included in standards as appropriate under the relevant headings of the standard. The sections of the format required to be completed for a standard are only those provisions that are appropriate to an international standard for the food in question.

Name of the Standard
Scope
Description
Essential Composition and Quality Factors
Food Additives
Contaminants
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

Format for Codex Standards

Name of the Standard

The name of the standard should be clear and as concise as possible. It should usually be the common name by which the food covered by the standard is known or, if more than one food is dealt with in the standard, by a generic name covering them all. If a fully informative title is inordinately long, a subtitle could be added.

Scope

This section should contain a clear, concise statement as to the food or foods to which the standard is applicable unless the name of the standard clearly and concisely identifies the food or foods. A generic standard covering more than one specific product should clearly identify the specific products to which the standard applies.

Description

This section should contain a definition of the product or products with an indication, where appropriate, of the raw materials from which the product or products are derived and any necessary references to processes of manufacture. The description may also include references to types and styles of product and to type of pack. The description may also include additional definitions when these additional definitions are required to clarify the meaning of the standard.

Essential Composition and Quality Factors

This section should contain all quantitative and other requirements as to composition including, where necessary, identity characteristics, provisions on packing media and requirements as to compulsory and optional ingredients. It should also include quality factors that are essential for the designation, definition, or composition of the product concerned. Such factors could include the quality of the raw material, with the object of protecting the health of the consumer, provisions on taste, odor, color, and texture which may be apprehended by the senses, and basic quality criteria for the finished products, with the object of preventing fraud. This section may refer to tolerances for defects, such as blemishes or imperfect material, but this information should be contained in appendix to the standard or in another advisory text.

Food Additives

This section should contain the names of the additives permitted and, where appropriate, the maximum amount permitted in the food. It should be prepared in accordance with guidance given on page 76 of the Codex Procedural Manual and may take the following form: ''The following provisions in respect of food additives and their specifications as contained in section * * * of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants.''

A tabulation should then follow, viz.: ''*Name of additive, maximum level* (in percentage or mg/kg).''

Contaminants

(a) *Pesticide Residues:* This section should include, by reference, any levels for pesticide residues that have been established by the Codex Committee on Pesticide Residues for the product concerned.

(b) *Other Contaminants:* In addition, this section should contain the names of other contaminants and where appropriate the maximum level permitted in the food, and the text to appear in the standard may take the following form: ''The following provisions in respect of contaminants, other than pesticide residues, are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants.''

A tabulation should then follow, viz.: ''*Name of contaminant, maximum level* (in percentage or mg/kg).''

Hygiene

Any specific mandatory hygiene provisions considered necessary should be included in this section. They should be prepared in accordance with the guidance given on page 78 of the Codex Procedural Manual. Reference should also be made to applicable codes of hygienic practice. Any parts of such codes, including in particular any end-product specifications, should be set out in the standard, if it is considered necessary that they should be made mandatory. The following statement should also appear: ''The following provisions in respect of the food hygiene of the product are subject to endorsement [have been endorsed] by the Codex Committee on Food Hygiene.''

Weights and Measures

This section should include all provisions, other than labelling provisions, relating to weights and measures, e.g. where appropriate, fill of container, weight, measure or count of units determined by an appropriate method of sampling and analysis. Weights and measures should be expressed in S.I. units. In the case of standards which include provisions for the sale of products in standardized amounts, e.g. multiples of 100 grams, S.I. units should be used, but this would not preclude additional statements in the standards of these standardized amounts in approximately similar amounts in other systems of weights and measures.

Labelling

This section should include all the labelling provisions contained in the standard and should be prepared in accordance with the guidance given on page 75 of the Codex Procedural Manual. Provisions should be included by reference to the General Standard for the Labelling of Prepackaged Foods. The section may also contain provisions which are exemptions from, additions to, or which are necessary for the interpretation of the General Standard in respect of the product concerned provided that these can be justified fully. The following statement should also appear: ''The following provisions in respect of the labelling of this product are subject to endorsement [have been endorsed] by the Codex Committee on Food Labelling.''

Methods of Analysis and Sampling

This section should include, either specifically or by reference, all methods of analysis and sampling considered necessary and should be prepared in accordance with the guidance given on page 79 of the Codex Procedural Manual. If two or more methods have been proved to be equivalent by the Codex Committee on Methods of Analysis and Sampling, these could be regarded as alternative and included in this section either specifically or by reference. The following statement should also appear: ''The methods of analysis and sampling described hereunder are to be endorsed [have been endorsed] by the Codex Committee on Methods of Analysis and Sampling.''

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BILLING CODE 3410–DM–P

DEPARTMENT OF AGRICULTURE

Forest Service

Notice of Intent To Prepare an Environmental Impact Statement; Finger Mountain Timber Sale(s), Sitka Ranger District, Tongass National Forest, Sitka, AK

AGENCY: Forest Service, USDA.

ACTION: Notice of intent.

SUMMARY: The Department of Agriculture, Forest Service will prepare a Draft Environmental Impact Statement for the Finger Mountain Timber Sale(s) project, located on the Sitka Ranger District of the Tongass National Forest. This Notice of Intent revises the proposed action for the Finger Mountain project and the schedule for the decision described in the Notice of Intent published June 30, 1997 (**Federal Register**: Volume 62, Number 125, Pages 35145–351460), and in the Notice of Intent published July 23, 1997 (**Federal Register**: Volume 62, Number 141, Page 39498).

DATES: Comments concerning the scope of the analysis should be received in writing by June 25, 1999.

ADDRESSES: Send written comments to; Finger Mountain Planning Team, Sitka Ranger District, 204 Siginaka Way, Sitka, AK 99835.