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.

DEPARTMENT OF AGRICULTURE

Food and Consumer Service

Agency Information Collection Activities: Proposed Collection; Comment Request—Report of the Child and Adult Care Food Program

AGENCY: Food and Consumer Service, USDA.

ACTION: Notice.

SUMMARY: In accordance with the Paperwork Reduction Act of 1995, the Food and Consumer Service (FCS) is publishing for public comment a summary of a proposed information collection. The proposed collection is an extension of a collection currently approved for the Child and Adult Care Food Program.

DATES: Comments on this notice must be received by August 5, 1996 to be assured of consideration.

ADDRESSES: Send comments and requests for copies of this information collection to Alan Rich, Acting Chief, Data Base Monitoring Branch, Program Information Division, Food and Consumer Service, USDA, 3101 Park Center Drive, Alexandria, VA 22302.

Comments are invited on: (a) Whether the proposed collection of information is necessary for the proper performance of the functions of FCS, including whether the information will have practical utility; (b) the accuracy of FCS's estimate of the burden of the proposed collection of information including the validity of the methodology and assumptions used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; and (d) ways to minimize the burden of the collection of information on those who are to respond, including through the use of appropriate, automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

All comments will be summarized and included in the request for Office of Management and Budget approval of the information collection. All comments will become a matter of public record.

FOR FURTHER INFORMATION CONTACT: Alan M. Rich, (703) 305–2113.

SUPPLEMENTARY INFORMATION:

Title: Report of the Child and Adult Care Food Program.

OMB Number: 0584–0078.

Expiration Date: August 31, 1996.

Type of Request: Extension of a currently approved collection.

Abstract: The Child and Adult Care Food Program is mandated by Section 17 of the National School Lunch Act, as amended (42 U.S.C. § 1766). Program implementing regulations are contained in 7 CFR Part 226. In accordance with Section 226.7(d), State agencies must submit a monthly report of program activity in order to receive Federal reimbursement for meals served to eligible participants.

Respondents: State agencies that administer the Child and Adult Care Food Program.

Number of Respondents: 53.

Estimated Number of Responses per Respondent: The number of responses includes initial, revised, and final reports submitted each month. The overall average is three submissions per State agency per reporting month for a total of 36 per year.

Estimate of Burden: Public reporting burden for this collection of information is estimated to average three hours per respondent.

Estimated Total Annual Burden on Respondents: 5,724 hours.

Date May 24, 1996.

William E. Ludwig,

Administrator, Food and Consumer Service.

[FR Doc. 96–13834 Filed 6–3–96; 8:45 am]

BILLING CODE 3410–30–U

Food Safety and Inspection Service

[Docket No. 96–018N]

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 by the Uruguay Round Agreements Act, Pub. L. 103–465, 108 Stat. 4809 (1994), and seeks comments on standards currently under consideration and recommendations for new standards. It also lists other standard-setting activities of Codex, including commodity standards, guidelines, codes of practice, and revised texts. This notice covers the time periods from June 1, 1995, to May 31, 1996, and May 31, 1996, to June 1, 1997.

ADDRESSES: Submit written comments to: FSIS Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 4352, South Agriculture Building, 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 in response to the standard-setting activities of Codex will be available for public inspection in the Docket Clerk's Office between 8:30 a.m. and 1 p.m., and 2 p.m. and 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT: Joan Mondschein, Confidential Assistant to the Administrator, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 1763, South Agriculture Building, 14th & Independence Avenue, SW., Washington, DC 20250–3700; (202) 720–7323. 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 *Appendix 1* 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 Agreements. The WTO is the successor organization to the General Agreements on Tariffs and Trade (GATT). U.S. membership in the WTO was approved by Congress when it enacted the Uruguay Round Agreements Act, which

was signed into law by the President on December 8, 1994. 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 is delegating to the Under Secretary for Food Safety the responsibility to inform the public of the SPS standard-setting activities of Codex. The Acting Under Secretary for Food Safety has, in turn, assigned the responsibility for informing the public to the Office of U.S. Codex Alimentarius in the Food Safety and Inspection Service (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 major 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 will be publishing a notice in the Federal Register annually, setting 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 THIS NOTICE 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 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, West End Court Building, Room 311, Washington, DC 20250–3700, if you would like to receive information about specific committees.

The information provided below describes the status of Codex standard-setting activities by the Codex Committees for the two year period from June 1, 1995 to June 1, 1997. In addition, the following information is included with this Federal Register notice:

Appendix 1. List of U.S. Codex Officials (includes U.S. delegates and alternate delegates).

Appendix 2. Timetable of Codex Sessions (June 1995 through June 1997)

Appendix 3. Definitions for the Purpose of Codex Alimentarius

Appendix 4. (A) Uniform Procedure for the Elaboration of Codex Standards and Related Texts; (B) Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts

Appendix 5. Nature of Codex Standards

Appendix 6. Provisional Agenda of the Joint FAO/WHO Food Standards Program, Executive Committee of Codex Alimentarius Commission, 43rd Session. Geneva, Switzerland—June, 1996

Appendix 7. List of Standards and Related Texts Adopted by the 21st Session of the Codex Alimentarius Commission, July, 1995

Done at Washington, DC.

Michael R. Taylor,

Acting Under Secretary for Food Safety.

Codex Committee on Residues of Veterinary Drugs in Foods

The Codex Committee on Residues of Veterinary Drugs in Foods was established in 1986. The Committee 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 legally 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 and analytical methods are available.

Codex committee	Standard	Status of consideration	US participation/agenda	Responsible agency
Residues of Veterinary Drugs in Foods (to be considered at twenty-second Session of the Codex Alimentarius Commission) (CAC) Ref. Alinorm 97/31.	Levamisole	MRL under consideration at step 8.	Yes	HHS/FDA
	Triclabendazole	MRLs under consideration at step 8.	Yes	HHS/FDA
	Carazolol	MRLs under consideration at step 5.	Yes	HHS/FDA
	Ceftiofur sodium	MRLs under consideration at step 5.	Yes	HHS/FDA
	Bovine Somatotropin	MRL under consideration at step 8.	Yes	HHS/FDA
	Doramectin	MRLs under consideration at step 5.	Yes	HHS/FDA
	Moxidectin	MRLs under consideration at step 5.	Yes	HHS/FDA
Residues of Veterinary Drugs in Foods (to be considered at twenty-second Session of the Codex Alimentarius Commission) (CAC) Ref. Alinorm 97/31.	Spiramycin	MRLs under consideration at step 5.	Yes	HHS/FDA

*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).

Food Additives and Contaminants

The Codex Committee on Food Additives and Contaminants (CCFAC) establishes or endorses permitted maximum or guideline levels for individual food additives, contaminants, and naturally occurring toxicants in food and animal feed. The 29th Session of the CCFAC is tentatively scheduled for March 17–21, 1997, in the Hague, The Netherlands.

The following matters are contained in Alinorm 97/12 and are under consideration by the CCFAC:

- Proposed Draft General Standard for Food Additives, Annex A (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) for adoption at Step 5;

Note: The draft standard is being developed in stages according to food additive functional classes, beginning with antioxidants and preservatives, and stabilizers, thickeners, and sweeteners; see attached list.

- Specifications [1] for carmines, curcumin, nitrogen, phosphoric acid, polydextrose, potassium bromate, potassium nitrate, potassium nitrite, sodium nitrate, and sodium nitrite will be recommended by CCFAC to the Twenty-second Session of the Codex Commission for adoption;
- Proposed Draft General Standard for Contaminants and Toxicants in Food Annexes I (Criteria for the Establishment of Maximum Levels in Foods), II (Procedure for Risk Management Decisions), and III (Format of the Standard) to be forwarded to the 22nd Session of the Commission at Step 8;
- Proposed Draft General Standard for Contaminants and Toxicants in Food, Annexes IV (see attached list) and V (Food Categorisation System to be used in the GSC) to be forwarded to the 43rd Session of the Executive Committee for adoption at Step 5;
- Position paper on aflatoxins at Step 1;
- Draft Maximum Level for Aflatoxin M1 in Milk at Step 7;
- Draft Codex Guideline Levels and Sampling Plans for Total Aflatoxins in Peanuts at Step 6;
- Proposed Draft Code of Practice for the Reduction of Aflatoxins in Raw Materials and Supplementary Feeding stuffs for Milk-Producing Animals at Step 5;
- Position Paper on Ochratoxins at Step 3;
- Proposed Draft Standard for Lead at Step 3; and
- Draft Guideline Levels for Cadmium and Lead in Cereals, Pulses and Legumes at Step 6.

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

Food Additives and Contaminants

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 food additive term 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) will be included in the general Standard for Food Additives. The draft GSFA, which is being developed in stages, currently covers only those JECFA-reviewed food additives that are used as antioxidants, preservatives, stabilizers, thickeners, and sweeteners. These JECFA-reviewed food additives are listed in the table below.

[1] Not in Step Procedure.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Acetic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Anoxomer	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ascorbic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ascorbyl Palmitate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ascorbyl Stearate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Benzoic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Benzoyl Peroxide	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acetylated Distarch Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acetylated Starch	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acid Treated Starch	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Agar	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Alitame	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Alkaline Treated Starch.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Aluminum Ammonium Sulphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ammonium Alginate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Amylose and Amylopectin.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Arabinogalactan	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Aspartame	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Baker's Yeast Glycan	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Bentonite	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Bleached Starch	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Brominated Vegetable Oil.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Acetate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Butylated Hydroxyanisole.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Butylated Hydroxytoluene.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Ascorbate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Benzoate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Disodium Ethylenediaminetetr acetate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Hydrogen Sulphite.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Propionate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Alginate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Chloride	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Disodium EDTA.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Gluconate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Hydroxide	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Calcium Lactate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Calcium Polyphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Stearate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Sulphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Dioxide	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Carbonates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Carob Bean Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Carrageenan and Salts of Carrageenan.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Carrageenan and its Salts with Polysorbate 80.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Carrageenan (Including Furcelleran).	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Catalase, Aspergillus niger.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Sorbate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Calcium Sulphite	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Citric Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dilauryl Thiodipropionate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Dimethyl Dicarbonate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Diphenyl	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Disodium Ethylenediaminetetr acetate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Catalase, Bovine Liver.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Cellulase, Aspergillus niger.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Celluloses, Modified	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Chymosin, Aspergillus awamori.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Chymosin, Escherichia coli K–12.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Chymosin, Kluveromyces marxianus v. Lactis.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Citrates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Citric and Fatty Acids Esters of Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Cyclamates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dextrins, White and Yellow, Roasted Starch.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dicalcium Phosphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dioctyl Sodium Sulfosuccinate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Disptassium Diphoshate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dipotassium Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dipotassium Tartrate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Disodium Diphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Disodium Phosphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Disodium Tartrate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Distarch Glycerol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Distarch Phosphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Edible Gelatin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Enzyme Treated Starches.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ethyl Maltol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ethylene Oxide Polymer.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Dodecyl Gallate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Erthorbic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	p-Hydroxybenzoate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Formic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Glucose Oxidase from Aspergillus niger.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Guaiac Resin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Hexamethylene Tetramine.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Isopropyl Citrates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ethylene Oxide-Propylene Oxide Copolymer.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ferrous Sulphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Fumaric Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Furcelleran and Salts of Furcelleran.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Gellan Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Glucose Oxidase, Aspergillus niger.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Glycerol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Glycerol Esters of Wood Rosin.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Glycine	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Guar Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Gum Arabic	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Gum Ghatti	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Hydroxypropyl Distarch Adipate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Hydroxypropyl Distarch Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Hydroxyproyl Distarch Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Hyroxypropyl Starch	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Insoluble Polyvinylpyrrolidone.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Invertase	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Isomalt	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Karaya Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Konjac Flour	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Lactic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Lactic and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Lactitol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Lecithin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Lysozyme	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Magnesium Hydroxide.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Maltitol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Maltol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Malto-Lacto Bacteria, Leuconostoc oenos.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Mannitol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Metatartaric Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Microcystalline Cellulose.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Microparticulated Protein Produce.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Monocalcium Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Lysozyme	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	methyl p-Hydroxybenzoate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Nisin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Octyl Gallate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Ortho-Phenylphenol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Pectins (Amidated and non-Amidated).	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Peptone	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Phosphated Distarch Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Phosphatidic Acid, Ammonium Salt.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polydextrose	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polyethuylene Glycol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polyglycerol Esters of Fatty Acids.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polyglycerol Esters of Interesterified Ricinoleic Acid.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polyoxyethylene (8) Stearate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polysorbates 20, 40, 60, 65, and 80.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Polyvinylpyrrolidone	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Acetate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Potassium Alginate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Caseinate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Potassium Chloride	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Hydroxide	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Lactate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Polyphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Sorbate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Powdered Cellulose	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Ascorbate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Benzoate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Hydrogen Sulphite.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Potassium Metabisulphite.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Nitrite	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium o-Phenylphenol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Processed Eucheuma Seaweed.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Propylene Glycol Alginate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Propylene Glycol Esters of Fatty Acids.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Propylene Glycol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Rapeseed Oil, Hydrogenated.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Rennet	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Saccharin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Silicates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Alginate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Aluminum Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Caseinate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Hypophosphite.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Lactate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Polyphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Potassium Tartrate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Stearyl Fumarate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sorbitan Esters of Fatty Acids.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A	Sorbitol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sorbitol Syrup	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Starch Acetate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Starch Aluminum Octenyl Succinate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Starch Sodium Octenylacetate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Propionate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Sorbate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Sulphite	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sodium Thiosulphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sorbic Acid	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Stannous Chloride	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sulphur dioxide	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	tert-Butylhydroquinone.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Starch Sodium Octenylsuccinate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Starch Sodium Succinate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Stearoyl-2-Lactylates	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Succinyl Distarch Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sucrolose	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sucroglycerides	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sucrose Acetate Isobutyrate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Sucrose Fatty Acid Esters.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tara Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tartaric, Acetic and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tetrapotassium Diphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Thiodipropionic	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tocopherols	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tocopherols, d-alpha	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tocopherols, d-Alpha, Concentrate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
(CCFAC) Ref. CX/FAC 96/8	Acelsulfame Potassium.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acetic and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acetylated Distarch Adipate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Acetylated Distarch glycerol.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tetrasodium Diphosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Thaumatin	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tragacanth Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tricalcium Phsophate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Triethyl Citrate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Tripotassium Phosphate.	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Trisodium Phosphate	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Urea	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Xanthan Gum	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA
	Xylitol	Maximum Levels Under Consideration at Step 4.	Yes	HHS/FDA

Food Additives and Contaminants

A 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 contaminant does not include insect fragments, rodent hairs, and other extraneous matter.

The *Codex maximum level* (ML) for a contaminant or naturally occurring toxicant in a food or feed commodity is the maximum concentration of that substance recommended by the Codex Alimentarius Commission to be legally permitted in that commodity. The ML is intended to ensure free movement of food in international trade while protecting the health of the consumer.

The General Standard for Contaminants and Toxins in Foods will establish maximum levels for contaminants in foods based on the following considerations: toxicological data, human exposure estimates, availability of analytical procedures, fair trade and technological implications, regional variations, risk assessment, and risk management.

The criteria for inclusion of a maximum level for a contaminant in a food are that: (a) Consumption of the contaminated food presents a significant risk to consumers; and (b) the existence of actual problems in trade of food. The contaminants currently being examined to determine whether they meet these criteria for inclusion in the Codex General Standard for Contaminants and Toxins are listed below:

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
(CCFAC) Ref. ALINORM 97/12	Arsenic	Position Paper to be revised for discussion during the 1997 CCFAC.	Yes	HHS/FDA
	Cadmium	Additional information requested during 1996 CCFAC.	Yes	HHS/FDA
	Lead	Additional information requested during 1996 CCFAC.	Yes	HHS/FDA
	Tin	Position Paper to be drafted for 1997 CCFAC.	Yes	HHS/FDA
	Patulin	CCFAC Evaluation will be developed for the 1997 CCFAC.	Yes	HHS/FDA

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 date 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.

MRLs recommended for advancement to steps 5 or 8 by the 28th CCPR will be considered by the 22nd Session of the Codex Alimentarius Commission in 1997.

* 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 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	abamectin	MRL under consideration at step 5 & MRLs under consideration at step 6 & 7.	Yes	EPA
	acephate	Withdrawals	Yes	EPA
	aldicarb	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
Pesticide Residues (considered at the 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	aldrin/dieldrin	MRLs under consideration at step 8	Yes	EPA
	azinphos-methyl	MRLs under consideration at step 6	Yes	EPA
	bentazone	MRLs under consideration at step 8	Yes	EPA
	bifenthrin	MRLs under consideration at step 7	Yes	EPA
	bromide ion	MRLs under consideration at step 8	Yes	EPA
	bromopropylate	MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	buprofezin	MRLs under consideration at step 6	Yes	EPA
	captan	MRLs under consideration at step 3 & withdrawals & amendments.	Yes	EPA
	carbendazim	MRLs under consideration at step 3 & MRLs under consideration at step 6 & withdrawals.	Yes	EPA
	chlormequat	withdrawals	Yes	EPA
	chlorpyrifos-methyl	MRLs under consideration at step 5 & MRLs under consideration at step 7.	Yes	EPA
	chlorothalonil	MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	clethodim	MRLs under consideration at step 5	Yes	EPA
Pesticide Residues (considered at the 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	cycloxydim	MRLs under consideration at step 8	Yes	EPA
	DDT	MRL under consideration at step 3 & MRLs under consideration at step 8 & amendment & withdrawals.	Yes	EPA
	diazinon	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	dicofol	MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	dichlorvos	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	dimethoate	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	diquat	MRLs under consideration at step 5 & withdrawals.	Yes	EPA
	disulfoton	MRLs under consideration at step 7 & withdrawals.	Yes	EPA
	dithianon	MRLs under consideration at step 8	Yes	EPA
	dithiocarbamates	MRLs under consideration at step 6	Yes	EPA
	endosulfan	MRLs under consideration at step 3 & MRLs under consideration at step 6.	Yes	EPA
Pesticide Residues (considered at the 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	endrin	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	ethephon	MRLs under consideration at step 5 & 8 & withdrawals.	Yes	EPA
	ethion	MRLs under consideration at step 5 & withdrawals.	Yes	EPA
	ethofenprox	MRLs under consideration at step 8	Yes	EPA
	fenbutatin oxide	MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	fenpropathrin	MRLs under consideration at step 8	Yes	EPA
	fentin	withdrawal	Yes	EPA
	flusilazole	MRL under consideration at step 8	Yes	EPA
	folpet	MRLs under consideration at step 3 & MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	glufosinate-ammonium.	MRLs under consideration at step 8	Yes	EPA

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
	glyphosate	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	hexythiazox	MRLs under consideration at step 8	Yes	EPA
	imazalil	MRL under consideration at step 8	Yes	EPA
Pesticide Residues (considered at the 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	iprodione	MRLs under consideration at step 5 & 8 & withdrawals.	Yes	EPA
	metalazyl	MRL under consideration at step 6	Yes	EPA
	methamidophos	MRL under consideration at step 5 & MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	methidathion	MRLs under consideration at step 7 & 8 & withdrawals.	Yes	EPA
	monocrotophos	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	myclobutanil	MRLs under consideration at step 8	Yes	EPA
	oxydemeton-methyl	MRLs under consideration at step 3 & MRLs under consideration at step 6.	Yes	EPA
	parathion-methyl	MRLs under consideration at step 3 & withdrawals.	Yes	EPA
	penconazole	MRLs under consideration at step 8	Yes	EPA
	pirimiphos-methyl	MRL under consideration at step 8	Yes	EPA
	procymidone	Withdrawals	Yes	EPA
	profenofos	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
Pesticide Residues (considered at the 28th Session of the Codex Committee on Pesticide Residues Ref. CL 1995/44–PR; Annex II, Report 28th Session).	propiconazole	MRL under consideration at step 8 & withdrawal.	Yes	EPA
	propylenethiourea	withdrawals	Yes	EPA
	pyrazophos	MRLs under consideration at step 8	Yes	EPA
	tebuconazole	MRLs under consideration at step 5 & 8	Yes	EPA
	tecnazene	MRL under consideration at step 8 & withdrawal.	Yes	EPA
	tolclofos methyl	MRLs under consideration at step 8	Yes	EPA
	triadimefon	MRLs under consideration at step 8 & withdrawals.	Yes	EPA
	triadimenol	MRLs under consideration at step 8	Yes	EPA
	etrimfos	Withdrawals	Yes	EPA
	flucythrinate	Withdrawal	Yes	EPA
	phosalone	Withdrawals	Yes	EPA
	trichlorfon	Withdrawals	Yes	EPA

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, the assessment of specifications for food additives, and those methods elaborated by the Codex Committee on Milk and Milk Products, 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 will be brought to the attention of the 22nd Session of the Codex Alimentarius Commission in June, 1997, for adoption:

fl Harmonized Guidelines for Internal Control in Analytical Chemistry Laboratories;*

fl Revised Terms of Reference for the Committee.*

The Committee is continuing work on:

fl Proposed Draft Codex General Guidelines on Sampling;

fl Criteria for evaluating acceptable methods of analysis for Codex purposes;

fl Development of objective criteria for assessing the competence of testing laboratories involved in the official import and export control of food;

fl Harmonization of test results corrected for recovery factors;

fl Harmonization of analytical terminology in accordance with international standards; and

fl Endorsement of methods of analysis for Codex purposes.

The Committee agreed to propose the following new work:

fl Review of methods of analysis using ozone-depleting substances; and

fl Measurement uncertainty.

The reference document is Alinorm 97/23.

*Not in Step procedure.

Responsible Agency: HHS/FDA.

U.S. Participation: Yes.

Codex Committee on Food Import and Export Certification and Inspection 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 certification systems. Included in the charge are application of measures by competent authorities to provide assurance that foods comply with essential requirements. Recognition of quality assurance systems through the development of guidelines will help ensure that foods conform to the essential requirements.

The Fourth Session of the Committee (Alinorm 97/30) recommended that Draft Guidelines for the Exchange of Information Between Countries on Rejections be adopted at Step 8 by the Twenty-second session of the Codex Alimentarius Commission in June, 1997.

The Proposed Draft Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems will be considered at Step 5 by the forty-third session of the Executive Committee.

Several documents are being prepared for future discussion by the Committee:

fl Proposed Revised Draft Guidelines on the Principle Elements in an Electronic Documentation System at Step 3;

fl Proposed Draft Guidelines for Taking into Account of ISO Standards of the 9000 Series by Official Systems for Food Export and Import Inspection and Certification at Step 3;

fl Proposed Draft Guidelines for the Development of Agreements Regarding Food Import and Export Inspection and Certification Systems at Step 3; and

fl Guidelines on Food Import Control Systems at Step 1.

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 reference document is Alinorm 97/33.

The Twelfth Session will consider changes to the Rules of Procedure of Codex Alimentarius to integrate the role of science in Codex decision-making. The Committee will also consider the following matters at its next session:

fl Strategic planning;

fl Relationship with Non-Governmental Organizations;

fl Establishment of a General Policy for Food Safety; and

fl Streamlining Codex elaboration/adoption procedures.

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 applicable to all foods and to study specific labelling problems assigned by the Codex Alimentarius Commission. All of the guidelines and recommendations documents listed below are in Alinorm 97/22.

The following Draft Guidelines will be considered at Step 6 by the Twenty-fourth Session of the Committee, May, 1996, Ottawa, Canada:

fl Draft Guidelines for the Labelling, Production, Processing, and Marketing of Organically Produced Foods;

fl Draft Guidelines for Use of Health and Nutrition Claims; and

fl Draft Guidelines for Use of the term ''Halal.''

Proposed Draft Recommendations for the Labelling of Foods that can cause Hypersensitivity will be considered at Step 3 and General Guidelines for Nutrition Labelling will be reviewed in light of new developments at the Twenty-fourth Session of the Committee.

In addition, the document on the Implications of Biotechnology prepared by the United States for the Twenty-third Session of the Committee was circulated for additional comment and recommendations on how the Committee should proceed. The document is on the Agenda for further discussion at the Twenty-fourth Session.

Responsible Agency: HHS/FDA. USDA/FSIS.

U.S. Participation: Yes.

Codex Committee on Food Hygiene

The Food Hygiene Committee drafts basic provisions on food hygiene for all foods. The term ''hygiene'' also includes, where applicable, microbiological specifications for food and associated methodology.

The Proposed Revised Draft Code of Practice on the General Principles of Food Hygiene, will be considered at Step 8 by the Codex Alimentarius Commission at its Twenty-second session in June, 1997. In addition, the next Executive Committee Meeting will consider adoption of the following texts, each of which then may be considered at Step 8 during the 1997 Commission Meeting:

fl Draft Revised Recommended International Code of Practice—General Principles of Food Hygiene at Step 8;

fl The Committee agreed to recommend to the Commodity Committees to consider utilizing Method A in the elaboration/revision of their Product Codes;

fl Revised Guidelines for the Application of the Hazard Analysis Critical Control Point System at Step 5; and

fl Revised Principles for the Establishment and Application of Microbiological Criteria for Foods at Step 5;

fl Proposed Draft Code of Practice for Refrigerated Foods with Extended Shelf-Life at Step 5.

The following matters will be discussed at the twenty-ninth committee session, October, 1996:

fl *Application of the Hazard Analysis and Critical Control Point (HACCP) Approach for the Specific Production of Normandy Camembert Cheese;

fl *A redrafted recommendation for the control of *Listeria monocytogenes*, background documents on the revised text will include criteria for *Listeria monocytogenes, Salmonella,* with special reference to *S. Enteritidis,* Campylobacter and entero haemorrhagic *Escherichia coli;*

fl *A discussion paper on ''Guidelines on the application of the principles of risk assessment and risk management to food hygiene including strategies for their application'';

fl *Implications for the Broader Application of the HACCP system;

fl *A first draft Code of Practice for all Foodstuffs Transported in Bulk; and

fl *A first draft Code of Hygienic Practice for Bottled Water (other than natural mineral water).

*Not in Step Procedure.

All documents listed above are contained in Alinorm 97/13.

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 was established in June 1988. The Committee is responsible for

elaborating world-wide standards and codes of practice for fresh fruits and vegetables. Several of the standards listed below are contained in ALINORM 97/35.

The sixth session of the Committee recommended that the following standards and codes of practice be considered for adoption by the Twenty-second Session of the Codex Alimentarius Commission in June, 1997, at Step 8:

- Draft Standard for Banana; and
- Draft Standard for Mangosteen.

The Committee also recommended initiation or continuation of work in the following areas:

- Draft Standard for Limes (at Step 5);
- Draft Standard for Pummelo (at Step 5);
- Draft Standard for Guava (at Step 5);
- Draft Standard for Chayote (at Step 5);
- Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables (at Step 5);
- Draft Standard for Oranges (at Step 3);
- Draft Standard for Asparagus (at Step 3);
- Draft Revised Standard for Pineapple (at Step 3);
- Draft Standard for Mexican Limes (at Step 1);
- Draft Standard for Grapefruit (at Step 1);
- Draft Standard for Longan (at Step 1);
- Draft Standard for Ginger (at Step 1);
- Preparation of a paper on the Objective Indices of Maturity in Commercial Transactions of Fruits and Vegetables (at Step 1); and
- Document concerning the Application of Quality Tolerances at Import (at Step 1).

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

Codex Committee on Nutrition and Foods for Special Dietary Uses

The 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 reference document for the following matters is Alinorm 95/26. The following documents were adopted by the Twenty-first session of the Codex Alimentarius Commission in July 1995:

- Draft Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction at Step 8; and
- Proposed Draft Table of Conditions for Claims for Nutrient Contents at Step 5.

Seven documents were circulated for comment prior to consideration at the next Committee meeting in October 1996:

- Revision of Codex Standard for Processed Cereal-Based Foods for Infants and Children at Step 3;
- Proposed Draft Revised Standard for Food Grade Salt at Step 3 of the procedure;
- Proposed Draft Guidelines for Dietary Supplements (Vitamins and Minerals) at Step 3;
- Proposed Draft Revised Standard for Gluten-Free Foods at Step 3;
- Proposed Draft Amendment to the Standard for Infant Formula: Amount of Vitamin B_{12} at Step 3 of accelerated procedure;
- Proposed Draft Revised Guidelines for the Use of Codex Committees on the Inclusion of Provisions on Nutritional Quality in Food Standards and Other Codex Texts at Step 3; and
- Revision to the Codex Standard for Infant Formula at Step 3.

The Committee is initiating work in the following areas:

- Proposed Definitions for Vitamins and Minerals as Nutrient Reference Values for Labelling at Step 1; and
- Proposed Levels of Vitamins and Minerals in Foods for Special Medical Purposes at Step 1.

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 following revised codes, incorporating the HACCP approach, will be considered at the Twenty-second session of the Committee at Step 3:

- Proposed Draft Revised Code of Practice for Frozen Fish;
- Proposed Draft Revised Code of Practice for Canned Fish;
- Proposed Draft Revised Code of Practice for Frozen Shrimps and Prawns;
- Proposed Draft Revised Code of Practice for Molluscan Shellfish;
- Proposed Draft Revised Code of Practice for Smoked Fish; and
- Proposed Draft Revised Code of Practice for Salted Fish.

The Committee will also consider the following documents at Step 3:

- Proposed Draft Code of Hygienic Practice for the Products of Aquaculture;
- Proposed Draft Code of Hygienic Practice for Frozen Surimi; and
- Proposed Draft Code of Practice for the Sensory Evaluation of Fish and Shellfish.

In addition, the Committee will consider a List of Predatory Species to which the Higher Level of Methylmercury Applies.

The reference document containing the above information is Alinorm 97/18.

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

Codex Committee on Milk and Milk Products

The Codex Committee on Milk and Milk Products was established by the Codex Alimentarius at its Twentieth session. The Committee was originally established by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) in 1958. The Committee was integrated into the Joint FAO/WHO Foods Standards Programme in 1962. Until 1993, the Committee was named the Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products. The Committee is responsible for establishing international codes and standards for milk and milk products. All of the standards listed below are contained in CX/MMP 96/1.

The following Proposed Draft and Proposed Draft Revised Standards will be considered at the Second session of the Codex Committee on Milk and Milk Products in May 1996 at Step 3:

- Proposed Draft Standard for Process(ed) Cheese and Process(ed) Cheese Preparation;
- Proposed Draft Revised Standard for Creams;
- Proposed Draft Standards for Fermented Milks and for Milk Products Obtained from Fermented Milk Heat-Treated After Fermentation;
- Proposed Draft Revised Standard for Cheddar Cheese;
- Proposed Draft Revised Standard for Danablu Cheese;
- Proposed Draft Revised Standard for Danbo Cheese;
- Proposed Draft Revised Standard for Harvarti Cheese;
- Proposed Draft Revised Standard for Samso Cheese;
- Proposed Draft Revised Standard for Chesire Cheese;
- Proposed Draft Revised Standard for Limburger Cheese;
- Proposed Draft Revised Standard for Saint-Paulin Cheese;

fl Proposed Draft Revised Standard for Svecia Cheese;
fl Proposed Draft Revised Standard for Harzer Kase Cheese;
fl Proposed Draft Revised Standard for Hushallsost Cheese;
fl Proposed Draft Revised Standard for Marbio Cheese;
fl Proposed Draft Revised Standard for Fynbo Cheese;
fl Proposed Draft Revised Standard for Esrom Cheese;
fl Proposed Draft Revised Standard for Romadur Cheese;
fl Proposed Draft Revised Standard for Amsterdam Cheese;
fl Proposed Draft Revised Standard for Leidse Cheese;
fl Proposed Draft Revised Standard for Freise Cheese;
fl Proposed Draft Revised Standard for Edelpilzkase Cheese;
fl Proposed Draft Revised Standard for Extra Hard Grating Cheese;
fl Proposed Draft Revised Standard for Tilsiter Cheese;
fl Proposed Draft Revised Standard for Provolone Cheese;
fl Proposed Draft Revised Standard for Cottage Cheese;
fl Proposed Draft Revised Standard for Butterkase Cheese;
fl Proposed Draft Revised Standard for Coulommiers Cheese;
fl Proposed Draft Revised Standard for Herrgardsost Cheese.
fl Proposed Draft Revised Standard for Edam Cheese;
fl Proposed Draft Revised Standard for Gouda Cheese;
fl Proposed Draft Revised Standard for Camembert Cheese;
fl Proposed Draft Revised Standard for Brie Cheese;
fl Proposed Draft Revised Standard for Emmentaler Cheese;
fl Proposed Draft Revised Standard for Gruyere Cheese; and
fl Code of Principles Concerning Milk and Milk Products.

The following Proposed Draft and Proposed Draft Revised Standards will be considered at the Second session of the Codex Committee on Milk and Milk Products in May 1996 at Step 7:

fl Draft Revised Standard for Butter;
fl Draft Revised Standard for Milkfat Products;
fl Draft Revised Standard for Evaporated Milk;
fl Draft Revised Standard for Sweetened Condensed Milk;
fl Draft Revised Standard for Milk and Cream Powders;
fl Draft Revised Standard for Cheese;
fl Draft Revised Standard for Whey Cheese;
fl Draft Revised Standard for Cheese in Brine; and
fl Draft Revised Standard for Unripened Cheese.

Agency Responsible: 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 following Draft Code and Standards will be considered at the Fifteenth Session of the Committee, November, 1996, at Step 6:

fl Draft Code of Practice for the Storage and Transport of Fats and Oils in Bulk;
fl Draft Standard for Fats and Oils not Covered by Individual Standards;
fl Draft Standard for Named Animal Fats;
fl Draft Standard for Named Vegetable Oils;
fl Draft Standard for Olive Oils and Olive-Pomace Oils; and
fl Draft Standard for Mayonnaise.

The following Proposed Draft Standards will be considered at Step 4:

fl Proposed Draft Standard for Fat Spreads; and
fl Proposed Draft Standard for Products Sold as an Alternative to Ghee.

All of the above documents are contained in Alinorm 97/17.

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

Codex Committee on Cocoa Products and Chocolate

The Codex Committee on Cocoa Products and Chocolate held 15 sessions. The last meeting, at which the original program of work was completed, was held in 1982. The Committee elaborated world-wide standards for cocoa products and chocolate.

The Commission in 1991 decided to embark on a program of work to update and revise all of the standards.

The revisions were to include updating of the sections on food hygiene and food labeling and removal from the standards of all non-essential details. The standards, when updated and revised, should contain only those provisions that are necessary to protect consumer health and prevent fraud.

Provisions of an advisory nature reflecting quality factors and criteria typically used in trade to define or describe the quality of the product are to be removed from the standard. These guidance provisions are intended to assist users of the Codex standard when making international purchases and are, therefore, not subject to formal acceptance by users of the standard.

The Twenty-first 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 Swiss Secretariat has prepared updated versions of the Standards and requested government comments in CL 1995/28 CPC. The technical contents of the standards were not amended and comments were requested from governments on amendments.

The amended standards are:

fl Chocolate;
fl Cocoa Butters;
fl Cocoa Butters Confectionery;
fl Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines), For Use in the Manufacture of Cocoa and Chocolate Products;
fl Cocoa Powders (Cacaos) and Dry Cocoa-Sugar Mixtures; and
fl Composite and Filled Chocolate.

The amended standards will be considered at Step 3 by the Sixteenth Session of the Committee, October, 1996.

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

Certain Codex Commodity Committees

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

fl *Cereals, Pulses and Legumes**
Responsible Agency: HHS/FDA, USDA/GIPSA
U.S. Participation: Yes
fl *Edible Ices*
Responsible Agency: HHS/FDA
U.S. Participation: Yes
fl *Meat Hygiene**
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
fl *Processed Fruits and Vegetables*
Responsible Agency: HHS/FDA
U.S. Participation: Yes
fl *Processed Meat and Poultry Products**
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
fl *Sugars*
Responsible Agency: HHS/FDA
U.S. Participation: Yes
fl *Soups and Broths*
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
fl *Vegetable Proteins**
Responsible Agency: HHS/FDA
U.S. Participation: Yes

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

A brief report on activities of the Codex Committee on Edible Ices, the Codex Committee on Sugars, the Codex

Committee Processed Fruits and Vegetables and the Codex Committee on Soups and Broths follows:

Edible Ices

The Committee on Edible Ices is responsible for elaborating standards for all types of edible ices, including mixes and powders used for their manufacture. The Committee has been adjourned since 1978. However, as directed by the Codex Alimentarius Commission, the Secretariat of the Host Country (Sweden) has prepared a Revised Codex Standard for Edible Ices and Ices Mixes (see CL 1995/7–EI). This Revised Standard was circulated to member governments for comments by May 15, 1995. The objective of the revision was to focus the standard only on public health, food safety, and consumer protection. Provisions in the existing standard that deal with quality factors and criteria typically used in commerce to define or describe the product are of an advisory nature and have been removed in the Revised Standard. The Twenty-first session of the Commission decided to suspend further work on the Revised Standard pending a study to be submitted to the Forty-third Session of the Executive Committee in June 1996.

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

Sugars

The Codex Committee on Sugars is responsible for elaborating world-wide standards for all types of sugars and sugar products. The Committee has been adjourned since 1974. At the direction of the Codex Alimentarius Commission, the Secretariat of the Host Government (the United Kingdom) was asked to examine the existing Codex Standards relating to sugars and the Codex Standard for Honey. During the Nineteenth session of the Codex Alimentarius Commission, the Commission agreed that existing Codex Standards should be reviewed in order to simplify them. Those documents were revised and circulated to member governments (see CL 1995/5–S) for comments. The objective of the revision is to focus the standards only on public health, food safety, and consumer protection. The Twenty-first session of the Commission noted that substantial late comments were received and agreed that further revision of the Draft Standards should be carried out by correspondence. The Secretariat has prepared revised Draft Standards and circulated them for government comments at Step 6 in document CL 1996/1–S.

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

Soups and Broths

The Codex Committee on Soups and Broths is responsible for elaborating world-wide standards for soups, broths, bouillons, and consommes. The committee adjourned sine die in 1977.

In light of the decision made by the 19th Session of the Commission to simplify and revise Codex standards, a revised version of the standard for Bouillon and Consommes was presented to the Twenty-first Session of the Commission in July, 1995, for adoption. The Commission adopted the Standard at Step 8 and noted that a revision of the Standard in light of late substantive comments would be initiated immediately. The Revised Standard for Bouillons and Consommes can be found in Alinorm 95/20, Appendix I.

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

Processed Fruits and Vegetables

The Codex Committee on Processed Fruits and Vegetables elaborated world-wide standards for all types of processed fruits and vegetables including dried products (except prunes), canned products (except juices), and jams and jellies. The Committee held eighteen sessions, the last in 1986.

In keeping with the Commission's charge to update and revise standards, the United States Secretariat is preparing the revisions. They will then be circulated for government comment and considered at the Nineteenth Session of the Committee, February, 1997.

Agency Responsible: HHS/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 have completed their main tasks and have adjourned. They could be called to meet again if the Codex Alimentarius Commission so decides. These Groups are:

fl Standardization of Quick Frozen Foods; and

fl Standardization of Fruit Juices.

There are no standards from either group being considered by the Twenty-second session of the Commission in June, 1997.

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

Codex Committee for Natural Mineral Waters

The Codex Committee for Natural Mineral Waters (CCNMW) is responsible for elaborating standards for all types of mineral water products. At the recommendation of the Nineteenth Session of the Codex Alimentarius Commission concerning the conversion of Regional Standards into World-Wide Standards, the Codex European Regional Standard for Natural Mineral Waters was circulated to member governments for comments at Step 3 in 1993 (CL 1993/4–NMW). Although, based on the comments received, the Commission adopted a number of proposed amendments for incorporation in the Draft Standard, no further action was taken at the time for the finalization of the standard because the CCNMW was in adjournment. However, after consultation between the Host Government (Switzerland) and the Codex Secretariat, it was agreed that the CCNMW should meet again to finalize the Standard for Natural Mineral Waters. Therefore, a Draft Standard for Natural Mineral Waters (CL 1996/3–NMW) at Step 6 was circulated to member governments for comment by June 15, 1996 and a Session by the CCNMW was tentatively scheduled to be held in the first week of October 1996 in Switzerland to consider the Draft Standard at Step 7.

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 Committee, at its Third Session, recommended that the Executive Committee consider proposals concerning the broader application of the HACCP system and that the proposals also be considered by the Twenty-first Session of the Codex Alimentarius Commission. The Committee also requested that a comprehensive plan for risk assessment methodology and decision making criteria be developed by the Commission, and that risk analysis be considered as part of the Codex Strategic Plan.

The Committee expressed the view that the Commission should be the focus of international harmonization initiatives with respect to genetically engineered foods. In addition, the Committee recommended that further work should be carried out on the sale of potentially harmful herbs and botanicals as food. Finally, the Committee recommended that the work of the Commission should be expedited.

The Fourth Session of the Committee, May, 1996, will continue deliberations on the implications of the Agreement on Sanitary and Phytosanitary Measures and Technical Barriers to trade to countries in the Regions and on the application of risk analysis in the countries of the Regions.

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

Appendix 1—U.S. Codex Alimentarius Officials

Steering Committee Members

Mr. Thomas J. Billy, Associate Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 331–E, Jamie L. Whitten Federal Bldg., 14th and Independence Avenue, SW., Washington, DC 20250–3700, Phone: (202) 720–8217, Fax: (202) 690–4437
Mr. Michael R. Taylor, Acting Under Secretary for Food Safety, U.S. Department of Agriculture, Room 331–E, Jamie L. Whitten Federal Bldg., 14th and Independence Avenue, SW., Washington, DC 20250–3700, Phone #: (202) 720–7025, Fax #: (202) 690–4437
Mr. Michael V. Dunn, Assistant Secretary, Marketing and Regulatory Programs, U.S. Department of Agriculture, Room 228–W, Jamie L. Whitten Federal Bldg., 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–4256, Fax #: (202) 720–5775
Dr. Alex Thiermann, Deputy Administrator, International Services, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Room 324–E, Jamie L. Whitten Federal Bldg., 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–7593, Fax #: (202) 690–1484
Dr. Lynn R. Goldman, Assistant Administrator, Office of Prevention, Pesticides and Toxic Substances, U.S. Environmental Protection Agency, 401 M Street, SW (7101), 637 East Tower, Washington, DC 20460, Phone #: (202) 260–2902, Fax #: (202) 260–1847
Ms. Penny Fenner-Crisp, Deputy Director, Office of Pesticide Programs, U.S. Environmental Protection Agency, 401 M Street, SW., Rm. 1119G, Waterside Mall, Washington, DC 20460, Phone #: (703) 305–7092, Fax #: (703) 308–4776
Mr. William Schultz, Deputy Commissioner for Policy, Food and Drug Administration, 5600 Fishers Lane, Rockville, MD 20857, Phone #: (301) 827–3360, Fax #: (301) 594–6777
Dr. Fred R. Shank, Director, Center for Food Safety and Applied Nutrition (HFS–1), Food and Drug Administration, Room 6815, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205–4850, Fax #: (202) 205–5025
Ms. Linda R. Horton, Director, International Policy, Office of the Commissioner, Food and Drug Administration, 5600 Fishers Lane, Rockville, MD 20857, Phone #: (301) 827–3344, Fax #: (301) 443–6906

Codex Committee Chairpersons

Mr. Steven N. Tanner, Deputy Director, Quality Assurance, Grain Inspection, Packers & Stockyards Administration, U.S. Department of Agriculture, 10383 N. Executive Hills Blvd., Kansas City, MO 64153–1394, Phone #: (816) 891–0404, Fax #: (816) 891–8070
Cereals, Pulses and Legumes and Research Division (adjourned Sine Die)
Dr. I. Kaye Wachsmuth, Assistant Deputy Administrator, Science and Technology, U.S. Department of Agriculture, Room 405–Cotton Annex Bldg., 12th & C Street, SW., Washington, DC 20250, Phone #: (202) 205–0675, Fax # (202) 205–0080
Food Hygiene
Mr. James Rodeheaver, Chief, Fruit and Vegetable Division, Processed Product Branch, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0709, South Agriculture Building, Washington, DC 20250, Phone #: (202) 720–4693, Fax #: (202) 690–1527
Processed Fruits and Vegetables (adjourned Sine Dine)
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. Marvin A. Norcross, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250–3700, Phone #: (202) 254–2517, Fax #: (202) 254–2530
Alternate Delegate—Dr. Robert C. Livingston, Director, Office of New Animal Drug Evaluation, Center for Veterinary Medicine (HFV–100), Food and Drug Administration, 7500 Standish Place, Rockville, MD 20855, Phone #: (301) 594–1620, Fax #: (301) 594–2297

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—Dr. Richard Schmitt, Acting Deputy Director, Program Management and Support Division, Office of Pesticide Programs, U.S. Environmental Protection Agency, 401 M Street, SW., (7502C), Crystal Station, 3rd Floor, Washington, DC 20460, Phone #: (703) 305–6352, Fax #: (703) 305–5512

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, 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—Dr. William Franks, Director, Science Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3507, South Agriculture Building, 14th & 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—Dr. Fred R. Shank, Director, Center for Food Safety and Applied Nutrition (HFS–1), Food and Drug Administration, Room 6815, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205–4850, Fax #: (202) 205–5025

Alternate Delegate—Mr. Mark Manis, Asst. to Deputy Administrator, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341–E, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, Phone #: (202) 720–4566, Fax #: (202) 690–3856

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 Labeling

(Host Government—Canada)

Delegate—Dr. F. Edward Scarbrough, Director, Office of Food Labeling, Center for Food Safety and Applied Nutrition (HFS–150), Food and Drug Administration, 200 C Street, SW., Room 1832, Washington, DC 20204, Phone #: (202) 205–4561, Fax #: (202) 205–4594

Alternate Delegate—Ms. Cheryl Wade, Director, Food Labeling Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 201, West End Court, Washington, DC 20250–3700, Phone #: (202) 254–2590, Fax #: (202) 254–2482

Codex Committee on Food Hygiene

(Host Government—United States)

Acting Delegate—Mr. E. Spencer Garrett, Director, National Seafood Inspection Laboratory, National Marine Fisheries, 705 Convent Street, Pascagoulla, MS 39568–1207, Phone #: (601) 769–8964, Fax #: (601) 762–7144

Alternate Delegate—VACANT

Worldwide Commodity Codex Committees

Codex Committee on Fresh Fruits and Vegetables

(Host Government—Mexico)

Delegate—Mr. David Priester, International Standards Coordinator, FPB, Fruit & Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2069, South Agriculture Building, 14th and Independence Ave., SW., Washington, DC 20250, Phone #: (202) 720–2184, Fax #: (202) 720–0016

Alternate Delegate—Ms. Sharon E. Bomer-Lauritsen, Deputy Director, Fruit and Vegetable Div., Agricultural Marketing Service, U.S. Department of Agriculture, Room 2077, South Agriculture Building, 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–6393, Fax #: (202) 720–0016

Codex Committee on Nutrition and Foods for Special Dietary Uses

(Host Government—Germany)

Delegate—Dr. Elizabeth Yetley, Acting Director, Office of Special Nutritionals, Center for Food Safety and Applied Nutrition, FDA, 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 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 Cereals, Pulses and Legumes

(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) 401–6144

Alternate Delegate—Mr. David Shipman, Deputy Administrator, GIPSA, U.S. Department of Agriculture, Room 1092, South Agriculture Building, Washington, DC 20250, Phone #: (202) 720–9170, Fax #: (202) 205–9237

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, 14th and Independence Ave., SW., Washington, DC 20250, Phone #: (202) 720–9382, Fax #: (202) 720–2643

Alternate Delegate—Dr. 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–206), Washington, DC 20204, Phone #: (202) 418–3113, Fax #: (202) 418–3131

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, Room 5823 (HFS–585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–6144

Alternate Delegate—Mr. Timothy L. Mounts, Research Leader, Food Quality and Safety Research Unit, National Center for Agricultural Utilization Research, Agricultural Research Service, USDA, 1815 North University Street, Peoria, IL 61604, Phone #: (309) 681–6555, Fax #: (309) 681–6679

Worldwide Commodity Codex Committees (Adjourned Sine Die)

Codex Committee on Cocoa Products and Chocolate[1]

(Host Government—Switzerland)

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) 401–6144

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 Sugars [1]

(Host Government—United Kingdom)

Delegate—Dr. Thomas J. Army, Area Director, Mid-South Area, USDA/ Agricultural Research Center, P.O. Box 225, Stoneville, MS 38776–0225, Phone #: (601) 686–5265, Fax #: (601) 626–5259

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 Processed Fruits and Vegetables [1]

(Host Government—United States)

U.S. Delegate—Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, South Agriculture Building, 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–5021, Fax #: (202) 690–1527

Alternate 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) 401–6144

Codex Committee on Edible Ices [1]

(Host Government—Sweden)

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) 401–6144

Alternate Delegate—VACANT

Codex Committee on Soups and Broths [1]

(Host Government—Switzerland)

Delegate—Mr. Charles Edwards, Director, Product Assessment Division, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, Washington, DC 20250–3700, Phone #: (202) 254–2565, Fax #: (202) 254–2499

Alternate Delegate—Mr. Robert Post, Branch Chief, Food Standards and Ingredients Branch, Product Assessment Division, Regulatory Programs, Food Safety & Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 327, Washington, DC 20250–3700, Phone #: (202) 254–2588, Fax #: (202) 254–2499

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—Ms. Elizabeth J. Campbell, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition (HFS–155), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205–5229, Fax #: (202) 205–4594

Codex Committee on Meat Hygiene [1]

(Host Government—New Zealand)

Delegate—Dr. John Prucha, Deputy Administrator, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341–E, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, Phone #: (202) 720–3473, Fax #: (202) 690–3856

Alternate Delegate—Dr. Richard Mikita, Export Advisor, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341–E, Jamie L. Whitten Federal Bldg., 14th & Independence Ave., SW., Washington, DC 20250–3700, Phone #: (202) 720–0290, Fax #: (202) 690–3856

Codex Committee on Processed Meat and Poultry Products [1]

(Host Government—Denmark)

U.S. Delegate—Mr. Daniel Engeljohn, Branch Chief, Quality Control, Food Safety and Inspection Service, U.S. Department of Agriculture, Franklin Court Building, Room 6912, Washington, DC 20250–3700, Phone #: (202) 501–7319, Fax #: (202) 501–7639

Alternate Delegate—Mr. Charles Edwards, Director, Product Assessment Division, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, Washington, DC 20250–3700, Phone #: (202) 254–2565, Fax #: (202) 254–2499

Codex Committee on Natural Mineral Waters [1]

(Host Government—Switzerland)

U.S. Delegate—Dr. Terry C. Troxell, Director, Division of Programs and Enforcement Policy, Center for Food Safety & Applied Nutrition (HFS–305), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205–5321, Fax #: (202) 205–4422

Alternate Delegate—Ms. Shellee A. 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

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

Joint ECE/Codex Alimentarius Group of Experts on Standardization of Quick Frozen Foods [1]

U.S. Delegate—Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, South Agriculture Building, 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–5021, Fax #: (202) 690–1527

Alternate 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) 205–4681, Fax #: (202) 205–4422

Joint ECE/Codex Alimentarius Group of Experts on Standardization of Fruit Juices [1]

U.S. 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. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, Agriculture South Building, 14th & Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720–5021, Fax #: (202) 690–1527

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—Ms. Rhonda S. Nally, Executive Officer for Codex, Alimentarius, Food Safety & Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250–3700, Phone #: (202) 254–2517, Fax #: (202) 254–2530

Appendix 2 Timetable of Codex Sessions

(June 1995 through June 1997)

1995			
CX 702–42	Executive Committee of the Codex Alimentarius Commission (42nd Session).	28–30 June	Rome.
CX 701–21	CODEX ALIMENTARIUS COMMISSION (21st Session)	3–8 July	Rome.
CX 715–20	Codex Committee on Methods of Analysis and Sampling (20th Session).	2–6 October	Budapest.
CX 712–28	Codex Committee on Food Hygiene (28th Session)	28 November–1 December	Washington, DC.
CX 730–9	Codex Committee on Residues of Veterinary Drugs in Foods (9th Session).	4–8 December	Washington, DC.
1996			
CX 731–6	Codex Committee on Fresh Fruits and Vegetables (6th Session)	29 January–2 February	Mexico City.
CX 733–4	Codex Committee on Food Export and Import Inspection and Certification Systems (4th Session).	19–23 February	Sydney.
CX 727–10	Codex Regional Coordinating Committee for Asia (10th Session)	5–8 March	Tokyo.
CX 711–28	Codex Committee on Food Additives and Contaminants (28th Session).	18–22 March	Manila.
CX 718–28	Codex Committee on Pesticide Residues (28th Session)	15–20 April	The Hague.
CX 706–20	Codex Regional Coordinating Committee for Europe (20th Session).	23–26 April	Uppsala.
CX 732–4	Codex Coordinating Committee for North America and the South-West Pacific (4th Session).	30 April–3 May	Rotorua.
CX 722–22	Codex Committee on Fish and Fishery Products (22nd Session)	6–10 May	Bergen.
CX 714–24	Codex Committee on Food Labeling (24th Session)	14–17 May	Ottawa.
CX 703–1	Codex Committee on Milk and Milk Products (2nd Session)	27–31 May	Rome.
CX 702–43	Executive Committee of the Codex Alimentarius Commission (43rd Session).	4–7 June	Geneva.
CX 708–16	Codex Committee on Cocoa Products and Chocolate (16th Session).	30 September–2 October	TBA.
CX 719–5	Codex Committee on Natural Mineral Waters (5th Session)	3–5 October	TBA.
CX 707–12	Codex Regional Coordinating Committee for Africa (12th Session)	TBA	Harare.
CX 720–20	Codex Committee on Nutrition and Food for Special Dietary Uses (20th Session).	7–11 October	Bonn Bad-Godesberg.

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

CX 712–29	Codex Committee on Food Hygiene (29th Session)	21–25 October	Washington, DC.
CX 730–10	Codex Committee on Residues of Veterinary Drugs in Foods(10th Session).	29 October–1 November	TBA.
CX 709–11	Codex Committee on Fats and Oils (15th Session)	4–8 November	London.
CX 716–12	Codex Committee on General Principles (12th Session)	25–28 November	Paris.
1997			
CX 713–19	Codex Committee on Processed Fruits and Vegetables (19th Session).	3–7 February	Washington, DC.
CX 725–10	Codex Regional Coordinating Committee for Latin America and the Caribbean (10th Session).	25–28 February	Montevideo
CX 711–29	Codex Committee on Food Additives and Contaminants (29th Session).	17–21 March	The Hague.
CX 715–21	Codex Committee on Methods of Analysis and Sampling (21st Session).	24–28 March	Budapest.
CX 718–29	Codex Committee on Pesticide Residues (29th Session)	7–12 April	The Hague.
CX 714–25	Codex Committee on Food Labeling (25th Session)	15–18 April	Ottawa.
CX 702–44	Executive Committee of the Codex Alimentarius Commission (44th Session).	18–20 June	Geneva.
CX 701–22	CODEX ALIMENTARIUS COMMISSION (22nd Session)	23–28 June	Geneva.

Appendix 3—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 or 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 which 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 µg/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.

Appendix 4—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[2]

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 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.

[2] 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 the 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.

Appendix 4—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.

Appendix 5—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 definition 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 which 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 pages 93 to 96 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 pages 96 to 98 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 pages 91 to 93 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 pages 99 to 102 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.''

Appendix 6—Provisional Agenda of the Joint FAO/WHO Food Standards Programme, Executive Committee of the Codex Alimentarius Commission, Forty-third Session, WHO Headquarters, Geneva, 4–7 June 1996

Item and Subject Matter

1. Adoption of the Agenda—CX/EXEC 96/43/1
2. Financial and Budgetary Matters—CX/EXEC 96/43/2
   - Report on the accounts of the Joint FAO/WHO Food Standards Programme for 1994/95 and on the budget for 1996/97
   - Cost implications of providing documentation and interpretation in the Arabic language
   - Cost reduction in documentation and other areas
   - New mechanisms for the strengthening of Codex work
3. Implementation of the Commission's Programme of Work—CX/EXEC 96/43/3
   - Progress in achieving the Medium-Term Objectives
   - Implementation of decisions taken by the 21st Session of the Commission
   - Management of the Programme of Work
   - Proposals for new items of work (Step 1)
   - Consideration of Proposed Draft Standards and related texts at Step 5
4. Risk Analysis in Codex Work: Progress Report—CX/EXEC 96/43/4
5. Determination, Interpretation and Application of Residue Limits—CX/EXEC 96/43/5
6. Draft Provisional Agenda for the 22nd Session of the Codex Alimentarius Commission—CX/EXEC 96/43/6
7. Other Business—CX/EXEC 96/43/7
8. Adoption of the Report—CX/EXEC 96/43/8

Appendix 7—List of Standards and Related Texts Adopted by the 21st Session of the Codex Alimentarius Commission

PART I.—STANDARDS AND RELATED TEXTS ADOPTED AT STEP 8

Standard or related text	References	Decision
General Standard for Food Additives: Preamble	ALINORM 95/12, Appendix II	Adopted.
Specifications for the Identity and Purity of Food Additives	ALINORM 95/12, Appendix IV, ALINORM 95/12A, Appendix IV.	Adopted.
Amendments to the International Numbering System for Food Additives.	ALINORM 95/12, Appendix V	Adopted.
General Standard for Contaminants and Toxins in Foods: Preamble	ALINORM 95/12A, Appendix VI	Adopted.
Recommended Method of Sampling for the Determination of Pesticide Residues in Milk, Milk Products and Eggs.	ALINORM 95/24A, Appendix II	Adopted.

PART I.—STANDARDS AND RELATED TEXTS ADOPTED AT STEP 8—Continued

Standard or related text	References	Decision
Revised List of Methods of Analysis for Pesticide Residues	ALINORM 95/24A, Appendix II	Adopted.
Maximum Residue Limits for Pesticides	ALINORM 95/24A–Add. 1	Adopted. Including the deletion and amendment of certain Codex MRLs as contained in the reference
Maximum Residue Limits for the following Veterinary Drugs Estradiol 17–β Progesterone Testosterone Zeranol	ALINORM 91/31, Appendix IV	Adopted.
Trenbolone Acetate	ALINORM 93/31, Appendix II	Adopted.
Sulfadimidine Flubendazole Thiabendazole Isometamidium	ALINORM 95/31, Appendix II	Adopted.
Code of Hygienic Practice for Spices and Dried Aromatic Plants	ALINORM 95/13, Appendix II	Adopted.
(Latin America and Caribbean Regional) Code of Hygienic Practice for the Preparation and Sale of Street-Vended Foods.	ALINORM 95/36, Appendix II	Adopted.
Codex General Methods of Analysis for Contaminants	ALINORM 95/23, Appendix III	Adopted.
Recommended Protocol for the Design, Conduct and Interpretation of Method Performance Studies.	ALINORM 95/23, Appendix V	Adopted.
Harmonized Protocol for the Proficiency Testing of (Chemical) Analytical Laboratories.	ALINORM 95/23, Appendix V	Adopted.
Principles for Food Import and Export Certification and Inspection	ALINORM 95/30A, Appendix II	Adopted with minor amendments:
Guidelines for the Exchange of Information in food Control Emergency Situations.	ALINORM 95/30A, Appendix III	Adopted.
General Statement of Provisions concerning Inspection and Certification in Codex Standards.	ALINORM 95/30A, paras. 96	Adopted for inclusion in Procedural Manual.
General Standard for Quick Frozen Fish Fillets	ALINORM 95/18, Appendix II	Adopted with editorial changes.
Standard for Quick Frozen Raw Squid	ALINORM 95/18, Appendix III	Adopted.
Revised General Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh.	ALINORM 95/18, Appendix IV	Adopted.
Revised Standard for Quick Frozen Finfish, Eviscerated or Uneviscerated.	ALINORM 95/18, Appendix V	Adopted.
Revised Standard for Quick Frozen Lobsters	ALINORM 95/18, Appendix VI	Adopted.
Revised Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets—Breaded or in Batter.	ALINORM 95/18, Appendix VII	Adopted with editorial changes.
Revised Standard for Quick Frozen Shrimps or Prawns	ALINORM 95/18, Appendix VIII	Adopted.
Revised Standard for Canned Crab Meat	ALINORM 95/18, Appendix IX	Adopted with amendments.
Revised Standard for Canned Finfish	ALINORM 95/18, Appendix X	Adopted.
Revised Standard for Canned Salmon	ALINORM 95/18, Appendix XI	Adopted with editorial changes.
Revised Standard for Sardines and Sardine-Type Products	ALINORM 95/18, Appendix XII	Adopted with an editorial change.
Revised Standard for Canned Shrimps or Prawns	ALINORM 95/18, Appendix XIII	Adopted.
Revised Standard for Canned Tuna and Bonito	ALINORM 95/18, Appendix XIV	Adopted.
Revised Standard for Slated Fish and Dried Salted Fish of the Gadidae Family of Fishes.	ALINORM 95/18, Appendix XV	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
General Standard for Edible Palm Olein	ALINORM 95/17, Appendix II	Adopted.
Standard for Edible Palm Stearin	ALINORM 95/17, Appendix III	Adopted.
General Standard for Whey Powders	ALINORM 95/11, Appendix II	Adopted.
Standard for Edible Casein Products	ALINORM 95/11, Appendix III	Adopted with minor amendments.
Standard for Litchi	ALINORM 95/35, Appendix II	Adopted.
Standard for Avocado	ALINORM 95/35, Appendix III	Adopted with minor amendments.
Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables.	ALINORM 95/35, Appendix VII	Adopted.
Standard for Rice	ALINORM 95/29, Appendix III	Adopted.
Standard for Wheat and Durum Wheat	ALINORM 95/29, Appendix IV	Adopted.
Standard for Peanuts	ALINORM 95/29, Appendix V	Adopted.
Standard for Oats	ALINORM 95/39, Appendix VI	Adopted.
Standard for Couscous	ALINORM 95/28, Addendum	Adopted.
Standard for Wheat Flour	ALINORM 95/29, Appendix VII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Maize (Corn)	ALINORM 95/29, Appendix VIII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Whole Maize (Corn) Meal	ALINORM 95/29, Appendix IX	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits	ALINORM 95/29, Appendix X	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Certain Pulses	ALINORM 95/29, Appendix XI	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Sorghum Grains	ALINORM 95/29, Appendix XII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.

PART I.—STANDARDS AND RELATED TEXTS ADOPTED AT STEP 8—Continued

Standard or related text	References	Decision
Standard for Sorghum Flour	ALINORM 95/29, Appendix XIII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Durum Wheat Semolina and Durum Wheat Flour	ALINORM 95/29, Appendix XIV	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Gari	ALINORM 95/29, Appendix XV	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Whole and Decorticated Pearl Millet Grains	ALINORM 95/29, Appendix XVI	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Pearl Millet Flour	ALINORM 95/29, Appendix XVII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard For Edible Cassava Flour	ALINORM 95/29, Appendix XVIII	Adopted at Steps 5 & 8 with omission of Steps 6 & 7.
Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction.	ALINORM 95/26, Appendix II	Adopted.
Revised Standard for Bouillons and Consummes	ALINORM 95/20, Appendix I	Adopted.
General Standard for Food Additives: Annex A—Guidelines for the Estimation of Appropriate Levels of Use of Food Additives.	ALINORM 95/12A, Appendix III	Adopted at Step 5 and advanced to Step 6.
General Standard for Contaminants and Toxins in Foods Criteria for the Establishment of Maximum Levels in Foods Procedure for Risk Management Decisions Format of the Standard	ALINORM 95/12A, Appendix VII, Annexes I, II and III.	Adopted at Step 5 and advanced to Step 6.
Draft Maximum Residue Limits for the following Veterinary Drugs: Levamisole Diminazene	ALINORM 95/31, Appendix IV	Adopted at Step 5 and advanced to Step 6.
Draft Guidelines on the Use of Health and Nutrition Claims; and	ALINORM 95/22, Appendix III	Adopted at Step 5 and advanced to Step 6.
Draft Table of Conditions for Claims for Nutrient Contents	ALINORM 95/26, Appendix III	
Draft Guidelines for the Use of the Term *Halal*	ALINORM 95/22, Appendix IV	Adopted at Step 5 and advanced to Step 6.
Draft (African Regional) Code of Hygienic Practice for Street Foods	ALINORM 95/28, Appendix II	Adopted at Step 5 and advanced to Step 6.
Draft (Revised) International Code of Practice: General Principles of Food Hygiene.	ALINORM 95/13, Appendix II	Adopted at Step 5 and advanced to Step 6.
Draft Guidelines for the Exchange of Information between Countries on Rejections of Imported Food.	ALINORM 95/30A, Appendix IV	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Edible Fats and Oils not Covered by Individual Standards.	ALINORM 95/17, Appendix V	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Named Animal Fats	ALINORM 95/17, Appendix VII	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Named Vegetable Oils	ALINORM 95/17, Appendix VIII	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Olive Oils and Olive Pomace Oils	ALINORM 95/17, Appendix X	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Mayonnaise	ALINORM 95/17, Appendix XI	Adopted at Step 5 and advanced to Step 6.
Draft Revised Code of Practice for the Storage and Transport of Edible Oils and Fats in Bulk.	ALINORM 95/17, Appendix IV	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Butter	ALINORM 95/11, Appendix IV	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Milkfat Products	ALINORM 95/11, Appendix V	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Evaporated Milks	ALINORM 95/11, Appendix VI	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Sweetened Conensed Milks	ALINORM 95/11, Appendix VII	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Milk and Cream Powders	ALINORM 95/11, Appendix VIII	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Cheese	ALINORM 95/11, Appendix IX	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Whey Cheese	ALINORM 95/11, Appendix X	Adopted at Step 5 and advanced to Step 6.
Draft Revised Standard for Mangosteen	ALINORM 95/35, Appendix V	Adopted at Step 5 and advanced to Step 6.
Draft Guideline Levels and Sampling Plans for Total Aflatoxins in Peanuts (Intended for Further Processing).	ALINORM 95/29, Appendix II	Adopted at Step 5 and advanced to Step 6.
Draft Standard for Sugar	CL 1995/5–S, Annex I	Adopted at Step 5 and advanced to Step 6.

PART I.—STANDARDS AND RELATED TEXTS ADOPTED AT STEP 8—Continued

Standard or related text	References	Decision
Draft Standard for Honey	CL 1995/5–S, Annex II	Adopted at Step 5 and advanced to Step 6.

[FR Doc. 96–13811 Filed 5–30–96; 9:39 am]
BILLING CODE 3410–DM–P

Foreign Agricultural Service

North American Public Forum for the World Food Summit

AGENCY: Foreign Agricultural Service, USDA.

ACTION: Notice of meeting.

SUMMARY: Notice is hereby given that the U.S.-Canada Forum for the World Food Summit will be held June 24–25, 1996. The purpose of the forum is to solicit public comments on a draft regional paper and the draft Policy Statement and Plan of Action to be adopted at the Summit.

DATES: The forum will be held Monday, June 24, 1996 from 2:30 to 6:00 p.m., and continue on Tuesday, June 25, 1996 from 8:30 a.m. to 1:00 p.m. Both meetings will be held at Michigan State University in East Lansing, Michigan.

SUPPLEMENTARY INFORMATION: The meeting is open to the public and members of the public may provide comments in writing to the Office of the National Secretary, Foreign Agricultural Service, Room 3008 South Building, U.S. Department of Agriculture, 14th and Independence Ave. SW, Washington, DC. 20250 or by faxing (202) 720–6103. The draft Policy Statement and Plan of Action is available from the FAO North American Liaison Office at (202) 653–2400. The draft U.S./Canada paper will be available in early June on the U.S. Government World Food Summit Home Page (http://ffas.usda.gov/ffas/food __ summit/summit.html) or by calling (202) 690–0776.

Signed in Washington, D.C., May 23, 1996.

August Schumacher, Jr.,

Administrator, Foreign Agricultural Service.

[FR Doc. 96–13899 Filed 6–3–96; 8:45 am]
BILLING CODE 3410–10–M

Forest Service

Rocky Timber Sale, Ochoco National Forest, Crook County, Oregon

AGENCY: Forest Service, USDA.

ACTION: Cancellation of an environmental impact statement.

SUMMARY: On September 5, 1991, a notice of intent to prepare an environmental impact statement (EIS) for the Rocky Timber Sale on the Prineville Ranger District of the Ochoco National Forest was published in the Federal Register (56 FR 43901). Forest Service has decided to cancel the preparation of an EIS for this proposed action. The Notice of Intent is hereby rescinded.

FOR FURTHER INFORMATION CONTACT: Direct questions regarding this cancellation to Dave Owens, Fire Management Officer, P.O. Box 490, Prineville, Oregon 97754 or telephone 541–416–8425.

Dated: May 22, 1996.

Thomas A. Schmidt,

Forest Supervisor.

[FR Doc. 96–13885 Filed 6–3–96; 8:45 am]
BILLING CODE 3410–11–M

Ed, North Slope Helicopter, Saddle, and Spanish Timber Sales, Ochoco National Forest, Grant and Wheeler Counties, Oregon

AGENCY: Forest Service, USDA.

ACTION: Cancellation of an environmental impact statement.

SUMMARY: On November 6, 1990, a notice of intent to prepare an environmental impact statement (EIS) for the Ed, North Slope Helicopter, Saddle, and Spanish Timber Sales on the Paulina Ranger District of the Ochoco National Forest was published in the Federal Register (55 FR 46694). Forest Service has decided to cancel the preparation of an EIS for this proposed action. The Notice of Intent is hereby rescinded.

FOR FURTHER INFORMATION CONTACT: Direct questions regarding this cancellation to Kathleen Burleigh, NEPA Coordination, 171500 Beaver Creek Road, Paulina, Oregon, 97751 or telephone 541–477–3713.

Dated: May 22, 1996.

Thomas A. Schmidt,

Forest Supervisor.

[FR Doc. 96–13886 Filed 6–3–96; 8:45 am]
BILLING CODE 3410–11–M

ASSASSINATION RECORDS REVIEW BOARD

Notice of Formal Determinations, Designation of Assassination Records, and Reconsiderations

AGENCY: Assassination Records Review Board.

SUMMARY: The Assassination Records Review Board (Review Board) met in a closed meeting on May 13–14, 1996, and made formal determinations on the release of records under the President John F. Kennedy Assassination Records Collection Act of 1992 (Supp. V 1994) (JFK Act). By issuing this notice, the Review Board complies with the section of the JFK Act that requires the Review Board to publish the results of its decisions on a document-by-document basis in the Federal Register within 14 days of the date of the decision.

FOR FURTHER INFORMATION CONTACT: T. Jeremy Gunn, General Counsel and Associate Director for Research and Analysis, Assassination Records Review Board, Second Floor, Washington, DC 20530, (202) 724–0088, fax (202) 724–0457.

SUPPLEMENTARY INFORMATION: This notice complies with the requirements of the President John F. Kennedy Assassination Records Collection Act of 1992, 44 U.S.C. 2107.9(c)(4)(A) (1992). On May 13–14, 1996, the Review Board made formal determinations on records it reviewed under the JFK Act. These determinations are listed below. The assassination records are identified by the record identification number assigned in the President John F. Kennedy Assassination Records Collection database maintained by the National Archives.

Notice of Formal Determinations

For each document, the number of releases of previously redacted information immediately follows the record identification number, followed in turn by the number of postponements sustained, and, where appropriate, the date the document is scheduled to be released or re-reviewed.

FBI Documents: Open in Full

124–10035–10107; 38; 0; n/a
124–10142–10153; 38; 0; n/a
124–10171–10198; 38; 0; n/a
124–10228–10241; 38; 0; n/a