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 Safety and Inspection Service

[Docket No. 97–026N]

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, 1996, to May 31, 1997, and May 31, 1997, to June 1, 1998.

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

FOR FURTHER INFORMATION CONTACT: Patrick J. Clerkin, Director, U.S. Codex Office, U.S. Department of Agriculture, Food Safety and Inspection Service, 1255 22nd Street, NW, Room 311, West End Court Building, Washington, DC 20250–3700; (202) 418–8852. 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 has delegated to the Administrator, Food Safety and Inspection Service (FSIS), the responsibility to inform the public of the SPS standard-setting activities of Codex. The FSIS Administrator has, in turn, assigned the responsibility for informing the public to the Office of U.S. Codex Alimentarius, located in 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 publish this 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;

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, 1996 to June 1, 1998. 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 1996 through June 1998)
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

Done at Washington, DC on: May 15, 1997.

Thomas J. Billy,

Administrator.

Codex Alimentarius Commission and Executive Committee

The Codex Alimentarius Commission will hold its Twenty-second Session on June 23–28, 1997 in Geneva, Switzerland. At that time it will consider the standards, codes of practice, and related matters brought to its attention by the general subject committees, commodity committees, and member delegations.

Prior to the Commission meeting, the Executive Committee will meet on June 19–20 in Geneva. It is composed of the chairperson, vice-chairperson and six further members elected from the Commission, one from each of the following geographic regions: Africa, Asia, Europe, Latin America and the Caribbean, North America, and South-West Pacific. The committee may make proposals to the Commission regarding the general orientation and program work of the Commission, study special problems and help implement the program as approved by the Commission.

Codex Committee on Residues of Veterinary Drugs in Foods

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

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

Information about committee actions can be found in ALINORMS 97/31 and 97/31A. Residues of Veterinary Drugs in Foods to be considered at the Twenty-Second Session of the Codex Alimentarius Commission include the following:

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 and 97/31A.	Moxidectin	MRLs Under Consideration at Step 8 cattle and sheep.	Yes	HHS/FDA
	Levamisole	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Triclabendazole	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Carazolol	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Bovine Somatotropin	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Doramectin	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Spiramycin	MRLs Under Consideration at Step 8.	Yes	HHS/FDA
	Moxidectin	MRLs Under Consideration at Step 5/8 deer.	Yes	HHS/FDA
	Oxtetracycline	MRLs Under Consideration at Step 5/8.	Yes	HHS/FDA
	Abamectin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Azaperone	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Chlortetracycline, oxytetracycline and tetracycline.	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Cypermethrin	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 and 97/31A.	∞Cypermethrin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA

Codex committee	Standard	Status of consideration	US participation/ agenda	Responsible agency
	Dexamethasone	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Diclazuril	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Dihydrostreptomycin and streptomycin.	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Febantal/Fenbendazole/ Oxfendazole.	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Gentamicin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Neomycin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Spectinomycin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Thiamphenicol	MRLs Under Consideration at Step 5.	Yes	HHS/FDA
	Tilmicosin	MRLs Under Consideration at Step 5.	Yes	HHS/FDA

In addition, the following matter will be brought to the attention of the 22nd Session of the Codex Alimentarius Commission in June 1997 for adoption:

◆ Amendments to Methods of Analysis for Previously Adopted Maximum Residue Limits for Veterinary Drugs

◆ Priority List of Veterinary Drugs Requiring Evaluation or Reevaluation.

Responsible Agency:
HHS/FDA
USDA/FSIS
US Participation: Yes

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 met March 17–21, 1997, in the Hague, The Netherlands. The 30th Session of the CCFAC is tentatively scheduled for March 9–13, 1998, in the Hague, The Netherlands. The following matters contained in ALINORMS 12 and 12A are under consideration by the CCFAC:

Food Additives

◆ Proposed Draft General Standard for Food Additives: Preamble (forward to Commission at Step 8); Annex A (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) to be revised for consideration at Step 5; additives with nonnumerical JECFA ADIs (forward to Commission at Step 5 with recommendation to adopt Step 8); antioxidants, preservatives, stabilizers, thickeners, sweeteners with numerical JECFA ADIs (forward to Commission at Step 5); colours, colour retention agents, bulking agents, and emulsifiers (Step 3) (see Table 1, below); and

◆ Specifications for the following food additives are recommended by the CCFAC for adoption by the Twenty-second Session of the Codex Commission; acesulfame K, alitame, ammonia solution, benzoic acid, benzyl alcohol, calcium benzoate, calcium cyclamate, calcium dihydrogen phosphate, calcium stearoyl-2-lactylate, carmines, curcumin, cyclohexysulfamic acid, dodecyl gallate, ethyl acetate, ethyl alcohol, glycerol ester of wood rosin, hydrochloride acid, isomalt, konjac flour, lactic acid, nitrogen, octyl gallate, phosphoric acid, polydextrose, potassium benzoate, potassium bromate, potassium nitrate, propyl gallate, sodium benzoate, sodium cyclamate, sodium metaphosphate (insoluable), sodium nitrate, sodium nitrite, sodium polyphosphates (glassy), sodium stearoyl-2-lactylate, sorbitol syrup, stearyl tartrate, sucrose acetate isobutyrate, triacetin, and xylitol. Specifications for the following flavouring agents are recommended by the CCFAC for adoption by the Twenty-second Session of the Codex Commission: allyl butyrate, allyl 2-ethylbutyrate, allyl hexanoate, allyl isovalerate, allyl nonanoate, allyl octanoate, benzaldehyde, benzyl acetate, benzyl alcohol, benzyl benzoate, ethyl alcohol, ethyl butyrate, ethyl decanoate, ethyl dodecanoate, ethyl formate, ethyl heptanoate, ethyl hexadecanoate, ethyl hexanoate, ethyl octadecanoate, ethyl pentanoate, ethyl propionate, ethyl tetradecanoate, isoamyl alcohol, isoamyl formate, isoamyl hexanoate, and isoamyl propionate. Specifications for the following food additives are recommended by the CCFAC for adoption after changes considered editorial have been made by the Twenty-second Session of the Codex Commission: ''β-cyclodextrin, lactitol, maltitol, mannitol, mineral oil (high viscosity), sodium thiocyanate, and sorbitol.

Specifications for the following flavouring agents are recommended by the CCFAC for adoption after changes considered editorial have been made by the Twenty-second Session of the Codex Commission: allyl heptanoate, allyl phenoxyacetate, allyl 10-undecanoate, and ethyl acetate.

Contaminants

◆ 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 Twenty-second Session of the Commission at Step 8;

◆ Proposed Draft General Standard for Contaminants and Toxicants in Food: Introduction section of Annex IV (see attached list) and the whole of Annex V (Food Categorisation System to be used in the GSC) to be forwarded to the Twenty-second Session of the Codex Committee for adoption at Step 8;

◆ Position paper on zearalenone to be prepared for the 30th CCFAC;

◆ Proposed Draft Code of Practice for the Reduction of Aflatoxins in Raw Materials and Supplementary Feeding stuffs for Milk-Producing Animals at Step 8;

◆ Position paper on Ochratoxin A to be revised and to include proposed maximum levels;

◆ The CCFAC decided to discontinue consideration of the guideline level of 0.5 mg/kg lead in the Draft Guideline Levels for Cadmium and Lead in Cereals, Pulses and Legumes at Step 7 in view of its decision to include a level of 0.2 mg/kg in the General Standard for Contaminants and Toxins. The CCFAC decided to maintain the guideline level of 0.1 mg/kg cadmium at Step 7;

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

Food Additives

For the purposes of Codex, a food additive means any substance not normally consumed as a food by itself and not normally used as a typical ingredient in the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The 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 (GSFA). The draft GSFA, which is being developed in stages, currently covers only those JECFA-reviewed food additives that have non-numerical JECFA ADIs and additives with numerical JECFA ADIs that are used as antioxidants, preservatives, stabilizers, thickeners, and sweeteners. All of the additives that are currently under consideration for inclusion in the draft GFSA are listed below.

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Acesulfame Potassium	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Acetic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Acetic and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Acetylated Distarch Adipate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Acetylated Distarch Phosphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Acid Treated Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Agar	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alginic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alitame	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Alkaline Treated Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Allura Red AC	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Alpha-Amylase (Aspergillus oryzae, var.).	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Alpha-amylase (Bacillus megaterium expressed in Bacillus subtilis).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alpha-amylase (Bacillus stearothermophilus expressed in Bacillus subtilis).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alpha-amylase (Bacillus stearothermophilus).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alpha-amylase (Bacillus subtilis).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Alpha-amylase (Carbohydrase) (Bacillus lichenforms).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Aluminum Ammonium Sulphate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Aluminum Silicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Amaranth	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Ammonium Acetate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Alginate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Chloride	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Fumarate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Hydrogen Carbonate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Hydroxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Lactate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Malate, D,L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ammonium Polyphos- phate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Ammonium Sulphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Annato Extracts (Includes Bixin and Norbixin).	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Anoxomer	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Ascorbic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ascorbyl Palmitate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Ascorbyl Stearate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Aspartame	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Azorubin	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Beeswax, White and Yellow	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Beet Red	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Benzoic Acid	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	BHA	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	BHT	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Bleached Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Bone Phosphate (Essentially Calcium Phosphate Tribasic).	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Brilliant Black PN	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Brilliant Blue FCF	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Bromelain	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Brown HT	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Calcium Acetate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Alginate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Aluminum Silicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Ascorbate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Benzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Chloride	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Dihydrogen Diphosphate.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Calcium Disodium Ethylenediaminetetra-acetate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Formate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Gluconate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Glutamate, DL, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Guanylate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Calcium Hydrogen Sulphite	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Hydroxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Inosinate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Calcium Lactate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Malate, D, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Oleyl Lactylate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Calcium Oxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Polyphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Propionate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Ribonucleotides, 5′-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Silicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Sorbate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Stearoyl Lactylate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Calcium Sulphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Calcium Sulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Candelilla Wax	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Canthaxanthin	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Caramel Colour, Class I	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Caramel Colour, Class III	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Caramel Colour, Class IV	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carbon Dioxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Carmines (Includes Aluminum and Calcium Lakes of Carminic Acid).	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carnuba Wax	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carob Bean Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Carotenes, Vegetable	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carotene, β-(synthetic)	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carotene, β-apo-8′-	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carotenic Acid, β-apo-8′, methyl or ethyl ester.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Carrageenan	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Chlorophyll s	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Chlorophylls, Copper Complex	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Chlorophyllin Copper Complex, Sodium and Potassium salts.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Cholic Acid	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Citric Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Citric and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Curcumin	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Cyclamates (acid and Na, K, Ca salts).	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dextrins, White and Yellow, Roasted Starch.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Diacetyltartaric Acid and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dicalcium Diphosphate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Dicalcium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dilauryl Thiodipropionate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dimagnesium Orthophosphate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Dimethyl Dicarbonate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Dioctyl Sodium Sulfosuccinate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Diphenyl	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dipotassium Diphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dipotassium Guanylate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Dipotassium Inosinate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Dipotassium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Dipotassium Tartrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Disodium Diphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Disodium Ethylenediaminetetra-acetate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Disodium Guanylate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Disodium Inosinate, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Disodium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Disodium Ribonucleotides, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Disodium Tartrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Disodium Phosphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Enzyme Treated Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Erythorbic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Erythrosine	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Ethyl Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ethyl Hydroxyethyl Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Ethyl p-Hydroxybenzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Ethyl Maltol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Fast Green FCF	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Ferrous Gluconate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Ferrous Lactate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Formic Acid	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Fumaric Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Gellan Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Glucono delta-lactone	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Glucose Oxidase (Aspergillus niger, var.).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Glutamic Acid, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Glycerol	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Glycerol Ester of Wood Rosin	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Grape Skin Extract	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Guaiac Resin	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Guanylic Acid, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Guar Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Gum Arabic	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Hexamethylene Tetramine	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Hydrochloric Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Hydroxypropyl Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Hydroxypropyl Distarch Phosphate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Hydroxypropyl Methyl Cellulose.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Hydroxypropyl Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Indigotine	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Inosinic Acid, 5′	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Insoluable Polyvinylpyrrolidone	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Iron Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Iron Oxides (Black, Red, & Yellow).	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Isomalt	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Isopropyl Citrates	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Karaya Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Konjac Flour	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lactic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lactic and Fatty Acid Esters of Glycerol.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lactitol	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lethicin	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lipase (Animal Sources)	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Lipase (Aspergillus oryzae, var.).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Lysozyme, Hydrochloride	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Magnesium Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Chloride	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Glutamate, DL, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Hydrogen Carbonate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Hydroxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Lactate, DL, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Magnesium Oxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Silicate (Synthetic)	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Magnesium Sulphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Malic Acid, D, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Malitol (Including Malitol Syrup).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Maltol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Mannitol	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Methyl Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Methyl Ethyl Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Methyl p-Hydroxybenzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Microcrystalline Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Microcrystalline Wax, Synthetic	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Mineral Oil	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Mono-and Diglycerides	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Monoammonium Glutamate, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Monocalcium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Monopotassium Glutamate, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Monopotassium Orthophosphate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Monopotassium Tartrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Monosodium Glutamate, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Monosodium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Monosodium Tartrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Monosodium Phosphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Nisin	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Nitrogen	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Orthophenylphenol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Orthophosphoric Acid	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Oxidized Starch	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Papain	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Pectins (Amidated and non-Amidated).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Pentapotassium Triphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Pentasodium Triphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Phosphated Distarch Phosphate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Pimaricin	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Polydextroses	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Polyethylene Glycol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Polyglycerol Esters of Fatty Acids.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Polyglycerol Esters of Interesterified Ricinoleic Acid.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Polyoxyethylene (8) Stearate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Polysorbates 20, 40, 60, 65, and 80.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Polyvinylpyrrolidone	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Ponceau 4R	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Potassium Acetate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Benzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Alginate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Ascorbate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Bisulphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Chloride	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Dihydrogen Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Hydrogen Carbonate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Potassium Hydrogen Malate, D, L-.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Hydroxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Lactate (Solution)	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Malate, D, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Metabisul- phate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Nitrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Polyphos- phate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Propiniate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Silicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Sodium Tartrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Sorbate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Potassium Sulphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Potassium Sulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Powdered Cellulose	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Processed Eucheuma Seaweed.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Propane	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Propionic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Propyl Gallate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Propyl p-Hydroxy- benzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Propylene Glycol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Propylene Glycol Alginate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Propylene Glycol Esters of Fatty Acids.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Quinoline Yellow	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Red 2G	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Riboflavin	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Riboflavin 5′-Phosphate, Sodium.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Saccharin (and Na, K, Ca, salts).	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Salts of Fatty Acids (Ammonium, Calcium, Potassium, Sodium).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Silicon Dioxide (Amorphous)	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Acetate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Alginate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Aluminosilicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Aluminum Phosphate-Acidic.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Sodium Aluminum Phosphate-Basic.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Sodium Ascorbate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Benzoate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Calcium Polyphosphate.	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Sodium Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Carboxymethyl Cellulose.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Diacetate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Dihydrogen Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Ethyl p-Hydroxybenzoate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Sodium Erythorbate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Formate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Fumarate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Hydrogen Carbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Hydrogen Malate, D, L-.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Hydrogen Sulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Hydroxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Lactate (Solution)	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Malate, D, L-	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Metabisulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Methyl p-Hydroxybenzoate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Nitrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Nitrite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Oleyl Lactylate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Sodium o-Phenylphenol	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Polyphosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Propionate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Propyl p-Hydroxybenzoate.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Sesquicarbonate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Silicate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Sorbate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Sulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Stearoyl Lactylate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sodium Sulphate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Sodium Sulphite	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbic Acid	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitan Monolaurate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitan Monooleate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Sorbitan Monpalmitate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitan Monostearate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitan Trioleate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitan Triesterate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sorbitol (Including Sorbitol Syrup).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Stannous Chloride	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Starch Acetate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Starch Sodium Octenylsuccinate.	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Stearyl Citrate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Stearyl Tartrate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Sucralose	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sucroglycerides	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sucrose Acetate Isobutyrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sucrose Fatty Acid Esters	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Sulphur Dioxide	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Sunset Yellow FCF	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Talc	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tara Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tartaric, Acetic and Fatty Acid Esters of Glycerol (Mixed).	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tartaric Acid (L(+)−)	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	tert-Butylhydroquinone (TBHQ)	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Tetrapotassium Diphos- phate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA

Codex committee	Substance	Status of consideration	US participation/ agenda	Responsible agency
	Tetrasodium Diphos- phate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Thaumatin	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Thiodipropi- onic Acid	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Titanium Oxide	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tocopherols (Mixed, Concentrate).	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Tocopheral, alpha-	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Tocopherals, Delta-, Synthetic	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Tocopherals, Gamma-, Synthetic.	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Tragacanth Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Triacetin	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Triammonium Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tricalcium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Triethyl Citrate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Tripotassium Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Tripotassium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Trisodium Citrate	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
	Trisodium Diphos- phate	Maximum Levels Under Consideration at Step 3.	Yes	HHS/FDA
	Trisodium Orthophosphate	Maximum Levels Under Consideration at Step 5.	Yes	HHS/FDA
	Xanthan Gum	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA
(Food Additives and Contaminants) Ref. ALINORM 97/12 and 97/12A.	Xylitol	Maximum Levels Under Consideration at Step 5/8.	Yes	HHS/FDA

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: (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 1998 CCFAC.	Yes	HHS/FDA
	Cadmium	Position Paper to be revised for discussion during the 1998 CCFAC.	Yes	HHS/FDA
(CCFAC) Ref. ALINORM 97/12	Lead	Forwarded draft maximum levels to the Commission at Step 5 with recommendation for adoption.	Yes	HHS/FDA

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
	Patulin	29th CCFAC requested additional information. Position Paper will be revised for discussion during 1998 CFAC.	Yes	HHS/FDA
	Tin	29th CCFAC requested additional information. Position Paper will be revised for discussion during 1998 CCCAC.	Yes	HHS/FDA
	Aflatoxin M_1	29th CCFAC maintained draft maximum levels in milk at Step 7.	Yes	HHS/FDA
	Aflatoxins in Raw Peanuts	Draft Codex Guideline Levels and Sampling Plans for Total Aflatoxins in raw shelled peanuts at Step 7.	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 data from supervised trials and supervised uses including those reflecting national good agricultural practices (GAP). Data from supervised trials conducted at the highest nationally recommended, authorized, or registered uses are included in the review. In order to accommodate variations in national pest control requirements, Codex MRLPs take into account the higher levels shown to arise in such supervised trials, which are considered to represent effective pest control practices, and

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

MRLs recommended for advancement to steps 5 or 8 by the 28th and 29th CCPRs will be considered by the 22nd Session of the Codex Alimentarius Commission in June 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	US Participation/ agenda	Responsible agency
Pesticide Residues (considered at the 28th and 29th CCPRs (Annex II to ALINORMS 97/42 and 97/42A).	Aldicarb	MRLs under consideration at Steps 5 and 5/8 and CXL deletions.	Yes	EPA
	Aldrin/dieldrin	EMRLs at Step 8	Yes	EPA
	Azinphos-methyl	MRLs under consideration at Steps 5/8 and 8 and CXL deletions.	Yes	EPA
Pesticide Residues (considered at the 28th and 29th Session of the Codex Committee on Pesticide Residues (Annex II to ALINORMS 97/24 and 97/24A).	Bentazone	MRLs under consideration at Step 8.	Yes	EPA
	Bifenthrin	MRLs under consideration at Step 8.	Yes	EPA
	Bromide Ion	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Bromopropylate	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Buprofezin	MRLs under consideration at Step 8.	Yes	EPA
	Captan	Temporary CXLs deleted	Yes	EPA
	Cartap	CXL deletions (all)	Yes	EPA
	Chlormequat	CXL deletions	Yes	EPA
	Chlorothalonil	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Chlorpyrifosmethyl	MRLs under consideration at Step 5.	Yes	EPA

Codex committee	Standard	Status of consideration	US Participation/ agenda	Responsible agency
	Clethodim	MRLs under consideration at Step 5.	Yes	EPA
	Cycloxydim	MRLs under consideration at Step 8.	Yes	EPA
	DDT	MRLs under consideration at Step 8 and CXL deletion.	Yes	EPA
Pesticide Residues (considered at the 28th and 29th Session of the Codex Committee on Pesticide Residues (Annex II to ALINORMS 97/24 and 97/24A).	Diazinon	MRLs under consideration at Steps 5/8 and 8 and CXL deletions.	Yes	EPA
	Dichlorvos	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Dicloran	CXL deletions	Yes	EPA
	Dicofol	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Dimethoate	MRLs under consideration at Step 8.	Yes	EPA
	Diquat	MRLs under consideration at Step 5 and CXL deletions.	Yes	EPA
	Dithianon	MRLs under consideration at Step 8.	Yes	EPA
	Dithiocarbamates	MRLs under consideration at Step 5 and CXL deletions.	Yes	EPA
	Endrin	EMRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Ethephon	MRLs under consideration at Steps 5, 5/8 and 8.	Yes	EPA
	Ethion	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
Pesticide Residues (considered at the 28th and 29th Sesssion of the Codex Committee on Pesticide Residues (Annex II to ALINORMS 97/24 and 97/24A).	Ethofenprox	MRLs under consideration at Step 8.	Yes	PA
	Ethoxyquin	CXL deletion	Yes	EPA
	Etrimfos	CXL deletions (all)	Yes	EPA
	Fenarimol	MRLs under consideration at Step 5 and 5/8.	Yes	EPA
	Fenbutatin Oxide	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Fenpropathrin	MRLs under consideration at Step 8.	Yes	EPA
	Fenpropimorph	MRLs under consideration at Step 5.	Yes	EPA
	Fenthion	MRLs under consideration at Steps 5 and 5/8 and CXL deletions.	Yes	EPA
	Fentin	CXL deletion	Yes	EPA
	Flucythrinate	CXL deletion	Yes	EPA
	Flusilazole	MRLs under consideration at Step 8.	Yes	EPA
	Folpet	MRLs under consideration at Step 8 and CXL deletion.	Yes	EPA
	Glufosinate-ammonium	MRLs under consideration at Steps 5/8 and 8.	Yes	EPA
Pesticide Residues (considered at the 28th and 29th Session of the Codex Committee on Pesticide Residues (Annex II to ALINORMS 97/24 and 97/24A).	Glyphosate	MRLs under consideration at Step 5/8 and CXL deletions.	Yes	EPA
	Hexythiazox	MRLs under consideration at Step 8.	Yes	EPA
	Imazalil	MRL under consideration at Step 5/8.	Yes	EPA

Codex committee	Standard	Status of consideration	US Participation/ agenda	Responsible agency
	Iprodione	MRLs under consideration at Step 5, 5/8 and 8 and CXL deletions.	Yes	EPA
	Isofenphos	CXL deletions (all)	Yes	EPA
	Methacrifos	CXL deletions (all)	Yes	EPA
	Methamidophos	MRLs under consideration at Steps 5 and 8 and CXL deletion.	Yes	EPA
	Methidathion	MRLs under consideration at Step 8 and CXL deletion.	Yes	EPA
	Monocrotophos	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Myclobutanil	MRL under consideration at Step 8.	Yes	EPA
	Parathion	MRLs under consideration at Step 8 and CXL deletion.	Yes	EPA
	Parathion-methyl	MRLs under consideration at Steps 5/8 and CXL deletion.	Yes	EPA
Pesticide Residues (considered at the 28th and 29th Session of the Codex Committee on Pesticide Residues (Annex II to ALINORMS 97/24 and 97/24A)	Penconazole	MRLs under consideration at Step 5/8 and 8.	Yes	EPA
	Phosalone	CXL deletions	Yes	EPA
	Pirimiphosmethyl	MRLs under consideration at Step 8.	Yes	EPA
	Profenofos	MRLs under consideration at Steps 5/8 and 8.	Yes	EPA
	Propiconazole	MRLs under consideration at Steps 5/8 and 8 and CXL deletion.	Yes	EPA
	Pyrazophos	MRLs under consideration at step 8.	Yes	EPA
	Quintozene	CXL deletion	Yes	EPA
	Tebuconazole	MRLs under consideration at Step 5/8.	Yes	EPA
	Tolclofos-methyl	MRLs under consideration at Step 5/8.	Yes	EPA
	Tecnazene	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Triadimefon	MRLs under consideration at Step 8 and CXL deletions.	Yes	EPA
	Triadimenol	MRLs under consideration at Step 8.	Yes	EPA
	Triazophos	MRL under consideration at Step 8.	Yes	EPA
	Trichlorfon	CXL deletions (all)	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 micro-biological quality and safety in food, and the assessment of specifications for food additives do not fall within the terms of reference of this Committee;

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

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

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

The following matters will be brought to the attention of the 22nd Session of the Codex Alimentarius Commission in June 1997, for adoption:

► Analytical Terminology for Codex Use;

► Guidelines for the Assessment of the Competence of Testing Laboratories Involved in the Import and Export Control of Food; and

► Revised Terms of Reference for the Committee.*

The Committee is continuing work on:

► Proposed Draft Codex General Guidelines on Sampling;

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

* Not in Step procedure.

► Harmonization of test results corrected for recovery factors;

► Harmonization of analytical terminology in accordance with international standards;—Report of Inter-Agency Meeting on ''limits;''

► Measurement uncertainty; and

► Report of the Inter-Agency Meeting; and

► Endorsement of methods of analysis for Codex purposes.

The Committee agreed to propose the following new work:

► In-house method validation.

The reference documents are ALINORM 97/23 and 97/23a.

RESPONSIBLE AGENCY: HHS/FDA USDA/AMS

U.S. PARTICIPATION: Yes

Codex Committee on Food Import and Export Inspection and Certification Systems

The Codex Committee on Food Import and Export Certification and Inspection Systems is charged with developing principles and guidelines for food import and export inspection and certification systems. Included in the charge are application of measures by competent authorities to provide assurance that foods comply with essential food safety and quality requirements. Recognition of quality assurance systems through the development of guidelines will help ensure that foods conform to the essential requirements. Draft guidelines to be considered by the Codex Alimentarius Commission at its Twenty-second session in June can be found in ALINORMS 97.30 and 30A.

To be considered at Step 8:

► Guidelines for the Exchange of Information Between Countries on Rejections of Imported Food

► Draft Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems

In addition, the Committee agreed:

► to append the Criteria for a Generic Certificate for the Export of Food and Food Products and the Model Certificate to its report in order to facilitate Commission discussions as to the need for further consideration by CCFICS of this matter from the different perspectives of Codex commodity committees.

► that a discussion paper on issues relating to the process of judgment of equivalence be prepared for circulation and comment prior to its next session.

► with regard to elaboration of guidelines on Food Import Control Systems that the delegations of Mexico and the United States should further develop a discussion paper for review at the Committee's next session.

► that the United States should revise the proposed Draft Guidelines for the Development of Agreements Regarding Food Import and Export Inspection and Certification Systems for circulation and comment at Step 3 prior to the Committee's Sixth Session based on discussion and comments received.

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 Committee recommended the following matters for adoption by the 22nd Session of the Codex Alimentarius Commission:

► Amendment to the Rules of Procedure (Rules II and IX to provide for the appointment of Members of the Commission as Coordinators and to confirm their attendance as observers at sessions of the Executive Committee.)

► Addition of an Appendix to the Procedural Manual entitled ''General Decisions of the Commission.'' The proposed Appendix to the Procedural Manual to include: Four Statements of Principle on the Role of Science in the Codex Decision-Making Process and the extent to which other factors are taken into account and Four Statements of Principle relating to the Role of Food Safety Risk Assessment

► Revision of the following sections of the Procedural Manual:

Definitions
Guidelines for Codex Committees
Guidelines for the Inclusion of Specific Provisions in Codex Standards
Criteria for the Establishment of Work Priorities
Relations between Commodity Committees and General Subject Committees—Section K

► Proposed specific recommendations in order to clarify the status of ''advisory'' codes, Guidelines and related texts

The committee also recommended that the Code of Principles concerning Milk and Milk Products be redrafted as a standard and recommended that the Draft Guidelines for Codex Contact Points and National Codex Committees prepared by CCASIA be circulated to other Regional Coordinating Committees.

RESPONSIBLE AGENCY: USDA/FSIS, HHS/FDA

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 address issues assigned by the Codex Alimentarius Commission. The following draft guidelines are being considered by the Codex Alimentarius Commission at their June 1997 meeting. The guidelines and other documents listed below are located in ALINORMS 97/22 and 92/22A.

To be considered at Step 8:

► Draft Guidelines for Use of Nutrition Claims

► Draft General Guidelines for Use of the term ''Halal'' (foods permitted under Islamic Law).

To be considered at Step 5 of the Accelerated Procedure:

► Proposed Draft Amendment to the Labelling Section of the Standard for Quick Frozen Fish Sticks, Fish Portions and Fish Fillets—Breaded or in Batter

To be considered at Step 5:

► Draft Guidelines for Labelling Foods that can cause Hypersensitivity (Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods)

The committee is continuing to work on:

► Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods at Step 6

► Draft Recommendations for the Labelling of Foods Obtained through Biotechnology at Step 3

► Review of General Guidelines for Nutrition Labelling including consideration of expanding the list of nutrients required to be declared to include saturated fat, sodium, sugars, and fiber whenever nutrition labelling is used.

► Review of Guidelines for Use of Health Claims including circulating for government comment the sections on health claims previously removed form the guidelines.

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 following matters will be considered by the Codex Alimentarius Commission at its Twenty-second session in June 1997. Information about the Codes and Guidelines can be found in ALINORMS 97/13 and 13A.

To be considered at Step 8:

► Draft Revised International Code of Practice—General Principles of Food Hygiene

► Draft Revised Guidelines for the Application of the Hazard Analysis Critical Control Point (HACCP) System

► Draft Revised Principles for the Establishment and Application of Microbiological Criteria for Foods

In addition, the committee requested approval to initiate development of the following when necessary:

► Code of Hygienic Practice for Milk and Milk Products

► Guidance on the hygienic recycling of processing water in food processing plants

► Guidance on the application of microbiological risk evaluation to international trade

► Revision of the standard wording for Food Hygiene Provisions (Procedural Manual)

► Risk-based guidance for the use of HACCP-like systems in small business, with special reference to developing countries

► Recommendations for the management of microbiological hazards for foods in international trade

The Commission is invited to advise FAO and WHO to consider the establishment of an international advisory body addressing the microbiological aspects of food safety and provide scientific advice in the form of formal microbiological risk assessments.

Other matters to be discussed at the 30th Committee Session in October 1997 include:

► Proposed Draft Code of Practice for Refrigerated Packaged Foods with Extended Shelf-Life
► Principles and Guidelines for the Conduct of Microbiological Risk Assessment
► Recommendations for the Control of Listeria monocytogenes in Foods
► Code of Hygienic Practice for Uncured/Unripened Cheese and Ripened Soft Cheese
► Code of Hygienic Practice for the Transport of Foods in Bulk
► Code of Hygienic Practice for Bottled Waters (other than Mineral Water)
► Consideration of a technical paper (to be prepared by CCFFP) on residual chlorine in frozen shrimp and prawns

RESPONSIBLE AGENCY: USDA/FSIS, USDC/NOAA, HHS/FDA
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 97/26. The Twentieth Session of the Committee recommended that the following documents be considered by the Twenty-Second Session of the Codex Alimentarius Commission in June 1997:

► Draft guidelines on the procedure for the Table of Conditions for Claims and Nutrient Contents, to be included in the Draft Guidelines for Use of Health and Nutrition Claims at Step 8;
► Proposed Draft Standard for Food Grade Sale at Steps 5 and 8;
► Proposed Draft Amendment to the Standard for Infant Formula; Vitamin B12, at Step 5 of the accelerated procedure;
► Proposal to amend the Terms of Reference of the Committee;
► Proposed Draft Revised Standard for Gluten-Free Foods at Step 5;
► Proposed Draft Guidelines for Vitamin and Mineral Supplements at Step 5; and
► Proposal to discontinue work on Proposed Draft Guidelines on the Inclusion of Nutrition Provisions on Nutritional Quality in Food Standards.

In addition to the above documents being circulated for comment prior to their consideration by the Commission, the following documents are open for comment for consideration at the next Committee meeting in March, 1998:

► Part B of the Table of Conditions for Claims for nutrient contents, to be included in the Draft Guidelines for Use of Health and Nutrition Claims, at Step 6;
► Proposed Draft Revised Standard for Cereal-Based Foods for Infants and Young Children at Step 3.

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 draft guideline will be considered for adoption by the Codex Alimentarius Committee at its meeting in June. The guideline is contained in ALINORM 97/18.

To be considered at Step 5:

► Proposed Draft Guidelines for the Sensory Evaluation of Fish and Shellfish

The committee is continuing work on draft revised codes of practice for Frozen Fish, Minced Fish, Fresh Fish, Frozen Shrimps and Prawns, Molluscan Shellfish, Salted Fish, and Smoked Fish at Step 3.

In addition, it is working on a Proposed Draft Code of Practice for the Products of Aquaculture at Step 3 and a draft section on training for the Proposed Guidelines for the Sensory Evaluation of Fish and Shellfish at Step 3.

RESPONSIBLE AGENCY: HHS/FDA, USDC/NOAA/NMFS
U.S. PARTICIPATION: Yes

Codex Committee on Milk and Milk Products

The Codex Committee on Milk and Milk Products is responsible for establishing international codes and standards for milk and milk products. The following revised standards and draft revised codes of principles will be considered for adoption of the Codex Alimentarius Commission in June 1997. The standards listed below are contained in ALINORM 97/11.

To be considered at Step 8:

► Draft Revised Standard for Butter
► Draft Revised Standard for Milkfat Products
► Draft Revised Standard for Evaporated Milks
► Draft Revised Standard for Sweetened Condensed Milk
► Draft Revised Standard for Milk and Cream Powders
► Draft Revised Standard for Cheese
► Draft Revised Standard for Whey Cheese
► Draft Revised Standard for Cheeses in Brine

To be considered at Step 5:

► Draft Revised Code of Principles Concerning Milk and Milk Products

In addition, the committee requested approval to initiate elaboration of standards for Dairy Spreads and Mozzarella Cheese and a Model Export Certificate for Milk Products.

It also recommended the withdrawal of Cheese Standards for Danablu, Gruyere, Gudbrandsdalsost, Norvegia, Esrom, certain Blue Veined Cheeses and Cream Cheese (pending the inclusion in the Standard for Unripened Cheese Including Fresh Cheese).

RESPONSIBLE AGENCY: USDA/AMS, HHS/FDA
U.S. PARTICIPATION: Yes

Codex Committee on Fats and Oils

The Codex Committee on Fats and Oils is responsible for elaborating standards for fats and oils of animal, vegetable, and marine origin.

The reference document is ALINORM 97/17. The Fifteenth Session of the Committee recommended the following be adopted by the Commission in June 1997:

► Draft Standard for Named Animal Fats at Step 8;
► Draft Standard for Edible Fats and Oils Not Covered by Individual Standards at Step 8;
► Draft Revised Code of Practice for the Storage and Transport of Fats and Oils in Bulk at Step 8;

In addition, the Commission is invited to consider the decision of the Committee to discontinue work on the revision and revoke the current Standard for Specified Vegetable Fat products and Specified Animal and Vegetable Fat products. The Commission is also invited to consider whether work should proceed in converting the European Regional Standard for mayonnaise into a world-wide standard.

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 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 for chocolate and chocolate products were considered at Step 4 by the Sixteenth Session of the Committee, October 1996. The Committee returned the Proposed Draft Revised Standard for Chocolate and Chocolate Products to Step 3 for further consideration.

Proposed Draft Revised Standards for Cocoa Butter, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines) for use in the manufacture of Cocoa and Chocolate products, and for Cocoa Powders (Cacaos) and Dry Cocoa-Sugar Mixture will be considered at the Seventeenth Session of the Committee tentatively scheduled for the Fall of 1998.

RESPONSIBLE AGENCY: HHS/FDA
U.S. PARTICIPATION: Yes

Codex Committee on Processed Fruits and Vegetables

During its eighteen sessions, the United States-hosted Codex Committee on Processed Fruits and Vegetables (CCPFV) elaborated 37 standards for various types of processed fruits and vegetables, including dried products (prunes), canned products (except juices), and jams and jellies. The most recent session of the CCPFV was held in 1986, after which the CCPFV adjourned *sine die.*

In keeping with the Commission's charge to update and revise Codex standards, the United States Secretariat, with assistance from the Codex Secretariat in Rome, has prepared proposed draft revised standards for the 37 standards covered by the CCPFV. These proposed drafts are for circulation for government comment and consideration at the nineteenth session on the CCPFV. This next session is tentatively scheduled for March 1998.

The following Proposed Draft Revised Standards are expected to be considered at the 19th Session of the Committee at Step 3 of the Codex process:

► Proposed Draft Revised Standard for Canned Tomatoes
► Proposed Draft Revised Standard for Canned Peaches
► Proposed Draft Revised Standard for Canned Grapefruit
► Proposed Draft Revised Standard for Canned Green Beans and Wax Beans
► Proposed Draft Revised Standard for Canned Applesauce
► Proposed Draft Revised Standard for Canned Sweet Corn
► Proposed Draft Revised Standard for Edible Fungi and Fungus Products
► Proposed Draft Revised Standard for Edible Dried Fungi
► Proposed Draft Revised Standard for Fresh Fungus ''Chanterelle''
► Proposed Draft Revised Standard for Canned Pineapple
► Proposed Draft Revised Standard for Canned Asparagus
► Proposed Draft Revised Standard for Processed Tomato Concentrates
► Proposed Draft Revised Standard for Canned Green Peas
► Proposed Draft Revised Standard for Canned Plums
► Proposed Draft Revised Standard for Canned Raspberries
► Proposed Draft Revised Standard for Canned Pears
► Proposed Draft Revised Standard for Canned Strawberries
► Proposed Draft Revised Standard for Table Olives
► Proposed Draft Revised Standard for Raisins
► Proposed Draft Revised Standard for Canned Mandarin Oranges
► Proposed Draft Revised Standard for Canned Fruit Cocktail
► Proposed Draft Revised Standard for Jams (Fruit Preserves) and Jellies
► Proposed Draft Revised Standard for Citrus Marmalade
► Proposed Draft Revised Standard for Canned Mature Processed Peas
► Proposed Draft Revised Standard for Canned Tropical Fruit Salad
► Proposed Draft Revised Standard for Pickled Cucumbers
► Proposed Draft Revised Standard for Canned Carrots
► Proposed Draft Revised Standard for Canned Apricots
► Proposed Draft Revised Standard for Dried Apricots
► Proposed Draft Revised Standard for Unshelled Pistachio Nuts
► Proposed Draft Revised Standard for Dates
► Proposed Draft Revised Standard for Canned Palmito
► Proposed Draft Revised Standard for Canned Chestnuts and Chestnut Puree
► Proposed Draft Revised Standard for Canned Mangoes
► Proposed Draft Revised Standard for Mango Chutney
► Proposed Draft Revised Standard for Grated Desiccated Coconut

RESPONSIBLE AGENCY: HHS/FDA, USDA/AMS
U.S. PARTICIPATION: Yes

Certain Codex Commodity Committees

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

► *Cereals, Pulses and Legumes**
Responsible Agency: HHS/FDA, USDA/GIPSA
U.S. Participation: Yes
► *Edible Ices*
Responsible Agency: HHS/FDA
U.S. Participation: Yes
► *Meat Hygiene**
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
► *Processed Meat and Poultry Products**
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
► *Sugars*
Responsible Agency: HHS/FDA
U.S. Participation: Yes
► *Soups and Broths**
Responsible Agency: USDA/FSIS
U.S. Participation: Yes
► *Vegetable Proteins**
Responsible Agency: HHS/FDA, USDA/ARS
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 and the Codex Committee on Sugars 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 Forty-third Session of the Executive Committee in June 1996 recommended that the Codex Standard for Edible Ices and Mixed Ices be revoked. It was reported that there was no need for a standard as there was not a significant international trade. The Executive Committee further recommended that the Codex Committee on Edible Ices be abolished. The Twenty-second Session of the Codex Alimentarius Commission will decide the issues in June 1997.

RESPONSIBLE Agency: 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.

To be considered at Step 8:

► Draft Revised Standard for Sugar

► Draft Revised Standard for Honey

RESPONSIBLE Agency: 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:

► Standardization of Quick Frozen Foods; and

► Standardization of Fruit Juices.

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

RESPONSIBLE Agency: 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 natural mineral water products. The following draft standard will be considered by the Codex Alimentarius Commission at its June meeting. Information about the standard and new committee work can be found in ALINORM 97/20.

To be considered at Step 8:

► Draft Revised Standard for Natural Mineral Waters

In addition, the committee requested approval to initiate development of a general standard applicable to bottled/packaged waters other than natural mineral waters.

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 Fourth Session of the Committee addressed the following matters of interest to the Commission. Information about their deliberations can be found in ALINORM 97/32.

► Suggested that consideration be given to a further consultation on risk communication mechanisms and methodologies;

► Supported the current alignment of Codex membership of the region and more active collaboration between Codex and APEC; and

► Agreed to bring concerns regarding the length and procedures of the Codex Alimentarius Commission and the timely distribution of Codex documents to the attention of the Executive Committee.

In addition, the Committee identified main objectives and priorities related to the identification of Codex Standards and related texts which have a major impact in the Region and discussed papers on Dietary Modeling and Guidelines for the Development of Agreements Regarding Food Import and Export Inspection and Certification Systems.

AGENCY RESPONSIBLE: USDA/FSIS
U.S. PARTICIPATION: Yes

Appendix 1—US. Codex Alimentarius Officials Steering Committee Members

Mr. Thomas J. Billy, Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 331–E, Jamie L. Whitten Federal Bldg., 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone: (202) 720–7025, Fax: (202) 205–0158

Mr. Michael V. Dunn, Assistant Secretary, Marketing and Regulatory Programs, U.S. Department of Agriculture, Room 228–W, Jamie L. Whitten Federal Bldg., 1400 Independence Avenue, SW, Washington, DC 20250, Phone #: (202) 720–4256, Fax #: (202) 720–5775

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, Washington, DC 20460, Phone #: (202) 260–0947, Fax #: (202) 260–1847

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

Mr. August Schumacher, Jr., Administrator, Foreign Agricultural Service, U.S. Department of Agriculture, Room 5071, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–3935, Fax #: (202) 690–2159

Codex Committee Chairpersons

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

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

Mr. James Rodeheaver, Chief, Processed Product Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0709, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–4693, Fax #: (202) 690–1527—Processed Fruits and Vegetables

Dr. Stephen F. Sundlof, Director, Center for Veterinary Drugs in Foods 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 Food

Listing of U.S. Delegates and Alternate Delegates, Worldwide General Subject Codex Committees

Codex Committee on Residues of Veterinary Drugs in Foods

(Host Government—United States)

U.S. Delegate—Dr. Robert C. Livingston, 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

Alternate Delegate—Dr. Pat Basu, Director, Chemistry and Toxicology Division, Office

of Public Health and Science, Food Safety and Inspection Service, U.S. Department of Agriculture, 6912 Franklin Court, 1099 14th Street, NW, Washington, DC 20250–3700, Phone #: (202) 501–7319, Fax: (202) 501–7639

Codex Committee on Food Additives and Contaminants

(Host Government—The Netherlands)

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

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

Codex Committee on Pesticide Residues

(Host Government—The Netherlands)

U.S. Delegate—Dr. Richard Schmitt, Deputy Director, Special Review and Registration Division, Office of Pesticide Programs, U.S. Environmental Protection Agency, 1921 Jefferson Davis Highway, Mail Code (7502C), Room 712, CM–2, Arlington, VA 22204, 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 20250–3700, Phone #: (202) 720–3973, Fax #: (202) 720–5427

Codex Committee on Methods of Analysis and Sampling

(Host Government—Hungary)

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

Alternate Delegate—Mr. William Franks, Director, Science and Technology Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3507, South Agriculture Building 1400 Independence Avenue, SW, Washington, DC 20250–3700, 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, Director, International Policy Development Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4434, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–6400, Fax #: (202) 720–7990

Codex Committee on General Principles

(Host Government—France)

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

Codex Committee on Food Labelling

(Host Government—Canada)

Delegate—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—Mr. Robert Post, Deputy Director, Facilities, Equipment, Labeling & Compounds Review Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 327, Washington, DC 20250–3700, Phone #: (202) 418–8900, Fax #: (202) 418–8834

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, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–2184, Fax #: (202) 720–0016

Alternate Delegate—Mr. Larry B. Lace, Branch Chief, Fresh Products Branch, Fruits and Vegetables Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2049, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–5870, Fax #: (202) 720–0393

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) 401–7739

Alternate Delegate—Mr. David Shipman, Deputy Administrator, Grain Inspection Packers and Stockyards Administration, U.S. Department of Agriculture, Room 1092, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–9170, Fax #: (202) 720–1015

Codex Committee on Milk and Milk Products

(Host Government—New Zealand)

Delegate—Mr. Duane Spomer, Chief, Dairy Standardization Branch, U.S. Department of Agriculture, Agricultural Marketing Service, Room 2750, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, 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–306), Washington, DC 20204, Phone #: (202) 205–1731, Fax #: (202) 205–4422

Codex Committee on Fats and Oils

(Host Government—United Kingdom)

Delegate—Mr. Charles W. Cooper, Director, International Activities, Staff, Center for Food Safety and Applied Nutrition, 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—Dr. Dwayne Buxton, National Program Leader for Oilseeds and Bioscience, Agricultural Research Service, Room 212, Bldg. 005, BARC West, Beltsville, MD 20705, Phone #: (301) 504–5321, Fax #: (301) 504–5467

Codex Committee on Processed Fruits and Vegetables

(Host Government—United States)

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, 1400 Independence Avenue, SW, Washington, DC 20250–3700, 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) 401–7739

Worldwide Commodity Codex Committees

Codex Committee on Cocoa Products and Chocolate

(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) 401–7739

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

Codex Committee on Sugars

(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 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) 401–7739

Alternate Delegate—VACANT

Codex Committee on Soups and Broths [1]

(Host Government—Switzerland)

Delegate—Mr. Charles Edwards, Director, Facilities, Equipment, Labeling & Compounds Review Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, 1255 22nd Street, NW, Washington, DC 20250–3700, Phone #: (202) 418–8900, Fax #: (202) 418–8834

Alternate Delegate—Mr. Robert Post, Deputy Director, Facilities, Equipment, Labeling & Compounds Review Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 327, Washington, DC 20250–3700, Phone #: (202) 418–8900, Fax #: (202) 418–8834

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, Assistant Deputy Administrator, International and Domestic Policy, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 350–E, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, Phone #: (202) 720–3473, Fax #: (202) 690–3856

Alternate Delegate—Dr. Richard Mikita, Special Assistant, International Activities, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 344–E, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, Phone #: (202) 720–0290, Fax #: (202) 690–0766

Codex Committee on Processed Meat and Poultry Products [1]

(Host Government—Denmark)

U.S. Delegate—Mr. Daniel Engeljohn, Branch Chief, Standards Development Branch, Inspection Methods Development Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 12th Street, SW., Washington, DC 20250–3700, Phone #: (202) 205–0210, Fax #: (202) 205–0080

Alternate Delegate—Mr. Charles Edwards, Director, Facilities, Equipment, Labeling & Compounds Review Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, 1255 22nd Street, NW., Washington, DC 20250–3700, Phone #: (202) 418–8900, Fax #: (202) 418–8834

Codex Committee on Natural Mineral Waters

(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, 1400 Independence Avenue, SW., Washington, DC 20250–3700, 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) 401–7739

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, 1400 Independence Avenue, SW., Washington, DC 20250–3700, 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 Bond, Executive Officer for Codex Alimentarius, 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) 418–8841, Fax #: (202) 418–8865.

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

APPENDIX 2.—TIMETABLE OF CODEX SESSIONS

[June 1996 through June 1998]

1996:		
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 Sept.–2 Oct.	Thun, Switzerland.
CX 719–5 Codex Committee on Natural Mineral Waters (5th Session)	3–5 October	Thun, Switzerland.
CX 707–12 Codex Regional Coordinating Committee for Africa (12th Session)	TBA	Harare.
CX 720–2 Codex Committee on Nutrition and Food for Special Dietary Uses (20th Session).	7–11 October	Bonn Bad-Godesberg.
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).	20 October–1 November	San Jose, Costa Rica.
CX–709–11 Codex Committee on Fats and Oils (15th Session)	4–8 November	London.
CX–716–12 Codex Committee on General Principles 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 733–5 Codex Committee on Food Import and Export Inspection and Certification Systems (5th Session).	17–21 February	Sydney.
CX 725–10 Codex Regional Coordinating Committee for Latin America and the Caribbean (10th Session).	25–28 February	Montevideo.
CX 715–21 Codex Committee on Methods of Analysis and Sampling (21st Session)	10–14 March	Budapest.
CX 711–29 Codex Committee on Food Additives and Contaminants (29th Session)	17–21 March	The Hague.
CX 718–29 Codex Committee on Pesticide Residues (29th Session)	7–12 April	The Hague.
CX 714–25 Codex Committee on Food Labelling (25th Session)	15–18 April	Ottawa.
CX 702–44 Executive Committee of the Codex Alimentarius Commission (44th Session).	19–20 June	Geneva.
CX 701–22 CODEX ALIMENTARIUS COMMISSION (44th Session)	23–28 June	Geneva.
CX 731–7 Codex Committee on Fresh Fruits and Vegetables (7th Session)	8–12 September	Mexico City.
CX 712–30 Codex Committee on Food Hygiene (30th Session)	20–24 October	Washington, DC.
CX 727–11 Codex Regional Coordinating Committee for Asia (11th Session)	16–19 December	Chiang Rai.
1998:		
CX 711–30 Codex Committee on Food Additives and Contaminants (30th Session)	9–13 March	The Hague.
CX 733–6 Codex Committee on Food Import and Export Certification and Inspection (6th Session).	16–21 March	TBA.
CX 713–20 Codex Committee on Processed Fruits and Vegetables (19th Session)	16–20 March	Washington, DC.
CX 722–23 Codex Committee on Fish and Fishery Products (23rd Session)	30–3 April	Bergen.
CX 718–30 Codex Committee on Pesticide Residues (30th Session)	20–25 April	The Hague.
CX–730–11 Codex Committee on Residues of Veterinary Drugs in Foods (11th Session).	27 April–1 May	Washington, DC.
CX 719–21 Codex Regional Coordinating Committee for Europe (21st Session)	5–8 May	TBA.
CX 714–26 Codex Committee on Food Labelling (26th Session)	May-98–May-98	Ottawa.
CX 703–3 Codex Committee on Milk and Milk Products (3rd Session)	25–29 May	TBA.
CX 702–45 Executive Committee of the Codex Alimentarius Commission (45th Session).	3–5 June	Rome.

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 of after harvest to protect the commodity from deterioration during storage and transport. The term pesticides excludes fertilizers, plant and animal nutrients, food additives, and animal drugs.

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

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

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

Part 1

Steps 1, 2 and 3

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

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

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

Step 4

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

Step 5 [1]

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

[1] Without prejudice to any decision that may be taken by the Commission at Step 5, the proposed draft standard may be sent by the Secretariat for government comment prior to its consideration at Step 5, when, in the opinion of 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—Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts

Part 2

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 definitions are required to clarify the meaning of the standard.

Essential Composition and Quality Factors

This section should contain all quantitative and other requirements as to composition including, where necessary, identity characteristics, provisions on packing media and requirements as to compulsory and optional ingredients. It should also include quality factors 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.''

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COMMITTEE FOR PURCHASE FROM PEOPLE WHO ARE BLIND OR SEVERELY DISABLED

Procurement List; Additions

AGENCY: Committee for Purchase From People Who Are Blind or Severely Disabled.

ACTION: Additions to the procurement list.

SUMMARY: This action adds to the Procurement List commodities and services to be furnished by nonprofit agencies employing persons who are blind or have other severe disabilities.

EFFECTIVE DATE: June 23, 1997.

ADDRESSES: Committee for Purchase From People Who Are Blind or Severely Disabled, Crystal Square 3, Suite 403, 1735 Jefferson Davis Highway, Arlington, Virginia 22202–3461.

FOR FURTHER INFORMATION CONTACT: Beverly Milkman (703) 603–7740.

SUPPLEMENTARY INFORMATION: On November 1, 22, December 20, 1996, February 14, March 7, 28 and April 4, 1997, the Committee for Purchase From People Who Are Blind or Severely Disabled published notices (61 FR 56511, 59401, 67306, 62 FR 6946, 10519, 14883 and 16135) of proposed additions to the Procurement List.

The Following Comments Pertain to the Envelope, Translucent (7530–01–354–3983+2)

Comments were received from one of two current contractors for these envelopes. The contractor indicated that it has been a longtime supplier of the envelopes, and that production of them for the Government is the anchor business of one department of the plant where the contractor produces the envelopes. Without this anchor business, the contractor speculated that the department would be closed and its employees discharged. The contractor also noted that it recently modified a production machine to make the envelopes in a more efficient manner, and that these efficiencies and the contractor's investment would be lost if the envelopes are added to the Procurement List.

The contractor is a very large corporation, and the impact on its sales of losing this business is insignificant. The Committee is not adding the total Government requirement for one of the three types of these envelopes to the Procurement List, so some of the business will remain available for competitive procurement from this contractor. For this reason, the likelihood of the contractor's department being closed is lessened. Given the size of the contractor's operations, the Committee considers it unlikely that any affected employees could not be employed elsewhere in the plant's operation. The contractor will be able to use its modified equipment to produce these envelopes for its commercial business and the Government business left open to competition, so the Procurement List addition will not cause the loss of this investment. Moreover, if the modified equipment reduces production costs and those savings are reflected in the contractor's prices to the Government, the Committee's pricing system will assure the similar savings are reflected in the prices charged the Government by the nonprofit agency.

The Following Comments Pertain to Folder, Zebley Claim (7530–00–000–0430/2)

Comments were received from the current contractor in response to a request for sales data. A Member of Congress also wrote to request a review of the contractor's contentions. The contractor claimed that the Committee's Procurement List additions have disproportionately affected the company, that the company has lost millions of dollars in sales and many jobs as a result of the additions, and that the company has not fully recovered from the losses.

The contract value for these zebley claim folders represents less than one percent of the contractor's 1996 annual sales. The Committee last added an item to the Procurement List where the contractor was the current contractor in January 1994. The contractor's sales have continued to grow significantly since that time. The contractor did not provide any details on the jobs it claims were lost because of Procurement List additions. Consequently, the Committee has concluded that the current addition will not have a severe adverse impact on the contractor or its work force.

The Following Comments Pertain to Janitorial/Custodial, Mare Island Naval Shipyard, Vallejo, CA

Comments were received from the previous contractor for the service when it submitted its sales data to the Committee. The contractor noted that it has been greatly affected by base closures, as indicated by its net income figures for the past three years. Removal of this service from competition, according to the contractor, would hinder its ability to stay in business while making the transition from dependence on Government work.

Despite the reduction in the contractor's business in recent years, this service represents only a small percentage of the contractor's remaining total sales. As a result, the Committee does not believe the adverse impact will be severe, even when the Committee's 1994 action in adding to the Procurement List an even smaller contract where the firm was the current contractor is taken into account. While the contractor's sales have declined since 1994, the firm has not shown that it will inevitably suffer grievous financial harm as a result of the Committee's action, which will create jobs for people with severe disabilities who would likely otherwise be unemployed, and will restore