

Report of the Joint FAO/WHO Conference
on

FOOD STANDARDS

Geneva, 1-5 October 1962



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION

REPORT OF THE
JOINT FAO/WHO CONFERENCE ON FOOD STANDARDS

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SUMMARY OF POINTS FOR ACTION
BY GOVERNMENTS

- Date of First Session of the Codex Alimentarius Commission
(see page 3, para. (k))
- Finance of Joint FAO/WHO Program on Food Standards :
Governments which have already committed funds or which are
interested in so doing are requested to make their contributions
available through the Director-General of FAO as early as
possible in order to permit effective planning
(see page 3, paras. (l) and (m))
- Recommended establishment of national Codex Alimentarius Committees
(see page 9, para. 18, and page 12, para. 30)

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JOINT FAO/WHO CONFERENCE ON FOOD STANDARDS

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OFFICERS OF THE CONFERENCE AND AGENDA

- (a) The Joint FAO/WHO Conference on Food Standards met in the Palais des Nations, Geneva, 1-5 October 1962. Representatives of 44 member countries of FAO and/or WHO attended together with observers from 24 international organizations (see Appendix 1).
- (b) The Conference was held on the recommendation of the FAO Conference at its Eleventh Session (see its Resolution 12/61 of November 1961, set out in Appendix 2) and of the WHO Executive Board at its Twenty-ninth Session (see its Resolution EB29.R23 of 19 January 1962, set out in Appendix 3).
- (c) The Conference elected Minister Dr. E. Feisst (Switzerland) as its Chairman. Mr. J.L. Harvey (USA) and Dr. T.N'Doyé (Senegal) were elected Vice-Chairmen. Mr. J.H.V. Davies (U.K.) and Mr. G. Weill (France) were appointed rapporteurs.
- (d) The Conference considered the following main subjects:
- (i) Proposals by the FAO Conference for a Joint FAO/WHO Programme on Food Standards having as its principal organ the Codex Alimentarius Commission set up by FAO Conference Resolution 12/61 cited above.
 - (ii) Guidelines for the work of the Codex Alimentarius Commission.
 - (iii) Date of First Session of the Codex Alimentarius Commission.
 - (iv) Finance of the Joint FAO/WHO Programme on Food Standards.

Each of these subjects is covered separately below.

Joint FAO/WHO Programme on Food Standards

- (e) The Conference reviewed and fully endorsed the need to develop and simplify work on international food standards, both on a world-wide and regional basis. This work was of great importance to developed and developing countries alike.
- (f) The Conference drew attention to the many problems involved in setting up such standards and emphasized the need to study them from the health, scientific, technological, economic and administrative points of view. Only by following this multiple approach would it be possible to make the widely desired progress in this field.
- (g) The Conference therefore endorsed the proposals made by the FAO Conference at its Eleventh Session (see Appendix 2) for a Joint FAO/WHO Programme on Food Standards whose principal organ would be the Joint FAO/WHO Codex Alimentarius Commission. By these means the facilities of both FAO and WHO would be available to tackle the problems involved in their many aspects. It was also recognized that for this purpose any intended expenditure involved would be covered by the special Trust Fund set up for this purpose at least until the year 1964* (see paragraphs (1) to (o) below).
- (h) The Conference requested the Director-General of WHO to communicate its endorsement of the proposed Joint Programme to the appropriate bodies of WHO.

* Note: The French delegation reiterated the reservations it had made at the time of the adoption of the resolution establishing the Codex Alimentarius Commission at the Eleventh Session of the FAO Conference. The reservations concerned essentially the method of finance of these activities and the resulting consequences as regards the methods of work.

Guidelines for the work of the Codex Alimentarius Commission

- (i) The Conference considered in detail suggestions concerning the work of the Codex Alimentarius Commission submitted to it jointly by the Directors-General of FAO and WHO. After full discussion, the Conference then adopted the guidelines set out on pages 5-18 of this report.
- (j) The Conference believed that by following these guidelines, the Commission would be able to build upon the traditions and further the aims of the far-sighted European Council of the Codex Alimentarius founded by Minister Hans Frenzel of Austria as well as the Código Latino-Americano de Alimentos, launched under the leadership of Dr. Carlos C. Grau of Argentina; this work would be effectively continued and developed to the benefit of all countries interested in internationally adopted food standards.

Date of First Session of the Codex Alimentarius Commission

- (k) Subject to endorsement by the appropriate bodies of WHO, the Conference suggested that the Directors-General of FAO and WHO call the first session of the Codex Alimentarius Commission to meet at FAO headquarters in Rome commencing on Monday, 24 June 1963. The Conference understood that this first session might require 9 or 10 days in view of its combination with the already planned Joint FAO/WHO Conference on Food Additives.

Finance of the Joint FAO/WHO Programme on Food Standards

- (l) The Conference reviewed in outline the finance of the Joint FAO/WHO Programme on Food Standards. It took note that under FAO Conference Resolution 12/61, a special Trust Fund had been set up for this purpose, to which governments were asked to make voluntary contributions, in accordance with Articles 8 and 9 of the Statutes of the Codex Alimentarius Commission (see Appendix 2). Monies contributed to the Trust Fund are allocated exclusively to the Joint Programme and unused sums will be carried over to the next year or returned to contributors.
- (m) The Conference noted with approval that in the first six months since the establishment of the Trust Fund over \$50,000 had been received or committed for the year 1962 by a total of nine governments. A sum of about \$55,000 had also been received or committed by ten governments for the year 1963. In this way and by taking into account a carry-over from 1962 which was not a full year for the purpose of the Programme, about \$90,000 was already estimated to become available for 1963. Other governments were understood to be actively considering a contribution. Estimated expenditure for 1963 was put at some \$75,000 in accordance with figures made available to the FAO Conference when approving the Resolution cited above; the future of the Programme through 1963 therefore appeared very encouraging.

- (n) The Conference appreciated that no exact pattern of expenditure or scale of contributions could be fixed at the present early stage of the programme. This however should be done as soon as practicable, in order to clarify the position for contributing governments.
- (o) In respect of the method of finance, the Conference noted that it appeared that some governments preferred to see the costs borne by the regular budgets of the two international agencies instead of by a special FAO Trust Fund. It was further noted that this matter would be reviewed by the FAO Conference at its Twelfth Session in November 1963. If the FAO Conference should decide to modify the method of finance, the Director-General of FAO would consult with the Director-General of WHO, who would study the proposals and submit them to the appropriate bodies of WHO for consideration and decision. It was noted that at the present stage the Director-General of WHO was not in a position to make any commitment in this respect.

GUIDELINES FOR THE CODEX ALIMENTARIUS COMMISSION

Part I

Purpose and Scope of the Codex Alimentarius

Purpose

1. The Codex Alimentarius is to be a collection of internationally adopted food standards presented in a unified form. These food standards aim at protecting consumers' health and ensuring fair practices in the food trade. Their publication is intended to promote the standardization of foodstuffs in the various parts of the world, to facilitate harmonization of standards and in so doing to further the development of the international food trade.
2. The pursuit of these objectives will help to simplify international food standards work and avoid duplication.

Scope

3. The Conference recommended that the Codex should in time include all the principal foods whether processed, semi-processed or raw, for direct sale to the consumer or, where appropriate, for manufacturing purposes. The Codex should in particular take in the whole range of food additives and contaminants, since this highly complicated problem affects practically all processed foods as well as an ever-increasing number of raw foods.
4. Many food codes (for example the Spanish, the Swiss, and the Código Latino-Americano de Alimentos) also include cosmetics and other objects of everyday use, components of which may be ingested by the human organism. The Codex should not at present include these products.
5. Food hygiene rules are in many countries handled independently of the food standards based upon them. On the other hand, an international programme of food standards having among its primary aims assistance to developing countries in this sector, cannot take these rules for granted: a product may well conform to an exacting standard of composition and labelling but not be acceptable due to unhygienic manufacturing conditions. Moreover, the need for basic food hygiene rules has become increasingly apparent from international food standards work already under way. Such rules should be included in the Codex.
6. Given this wide scope, the question of priorities is clearly of great importance (see Part IV below).

Part IINature and type of standards to be included in the CodexNature

7. Before considering the nature of standards to be set up by the Commission, the Conference recalled a general observation of basic importance: a food standard aims at ensuring the marketing of a sound, wholesome product, correctly labelled and presented. It does not intend to affect consumer preference, but aims at ensuring that the consumer can know what he is buying. This observation applies with even greater weight to an international food standard.
8. The Conference considered two sorts of standard: the minimum "platform" standard and the higher standard generally referred to as a "trading" standard. By accepting a minimum platform standard, a government merely undertakes to ensure that its own corresponding national standards shall not be less rigorous. On the other hand, this does not preclude their use for trading purposes (in respect of both hygiene and other requirements), provided it is understood that they would not support price decisions for a product conforming to higher standards. National standards may well be, and in many cases often are, more exacting in their requirements than such minimum platform standards, and would of course apply to all imports into that country. In this case, national standards are said to be "higher" than the international minimum platform standards.
9. International minimum platform standards have been successfully established under the current FAO programme on the "Code of Principles concerning Milk and Milk Products". The basic standard worked out under this programme, the "Code of Principles" itself, has been accepted by no less than 50 governments.
10. Minimum platform standards can be of real use for trading purposes to developed countries where national standards are usually rigorous, as well as to developing countries. A striking example of this is given by the minimum standards for dried milk, also elaborated under the Code of Principles and now accepted by all the main producers of this product. When the standard becomes applicable after an already agreed transitional period, it is expected to have a substantial influence on international trade in dried milk.

11. The acceptance of trading standards by a government implies that all products affected must conform to them if they are to be freely imported and sold within its jurisdiction. Such standards can either be recommended for voluntary acceptance or, in highly integrated communities can directly form the object of interstate legislation after passing through appropriate machinery. This second method is now being followed by the countries of the European Economic Community (European Common Market), through its secretariat in Brussels.
12. The Conference therefore recommended that the Commission work both on the establishment of a minimum platform standard for each product, acceptable on as wide a basis as possible (on the understanding that acceptance of the minimum standard in no way limit the existence or establishment of higher national standards) and, concurrently, on additional realistic higher international standards appropriate to individual regions, whenever this appears desirable. The last group of standards would aim at being used as actual trading standards amongst the countries accepting them (each standard published in the Codex should be accompanied by a list of such countries). A number of developing countries have already set up dual standards on the same lines, minimum standards for provisional home use and higher standards for export. The minimum standards to be published in the Codex will be of primary use to such countries.
13. In this connection, the Conference considered it useful to clarify the meaning of the expression "higher" standard. It is often said that a standard should be as "high" as possible, but the expression is used very loosely. It is in general correctly used in relation to standards of hygiene and purity. It is ambiguous in the case of non-nutritional compositional elements: a standard prohibiting the use of a certain additive is not necessarily "higher" than one which permits it. It can be misleading in the case of nutritional compositional elements: a milk powder standard providing for a greater fat content is said to be "higher" than one providing for a lower fat content. This last statement is correct if by "higher" is understood "richer", but it would be incorrect if the "higher" standard were intended to be more desirable as such and therefore on all counts superior to a "lower" standard. In fact, subject to the establishment of a minimum level and adequate labelling requirements to avoid misleading the consumer, "richness" is largely a matter of consumer preference and does not necessarily imply superiority of the product, nor of the corresponding standard.

Type

14. The Conference recommended that the Codex in due course cover all the principal foods and their components in international trade (see paragraph 3 above). The types of standard to be included on the same long-term view should aim at covering all facets of the problem, especially:

definition, composition, quality, designation, labelling, sampling, analysis and hygiene.

These facets should be studied in their scientific, technical, economic, administrative and legal aspects in order to ensure that the products to which they apply are in all respects suitable for consumption from both the hygienic and commercial points of view, and are correctly described.

15. Wherever the question of standards of identity poses special difficulties, the Conference recommended that the Commission, having laid down minimum requirements to be satisfied by a product in order that it may bear a group designation (e.g. "cheese" or "groundnut oil"), designate sub-categories by an appropriate term not implying quality preferences where compositional differences alone are involved. It should consider as of secondary importance the descriptive designation of these sub-categories (e.g. "full fat cheese", "skimmed milk cheese", "refined groundnut oil"). Agreement by the Commission on standards designated in this way would already be a notable achievement. Such designations should, of course, always accompany any descriptive designation employed under national standards or by the trade.

16. In respect of methods of analysis, the Conference recommended that only reference methods and not routine methods should be included in the Codex.

Part III

Methods of work of the Commission: elaboration and acceptance
of standards

17. The key to the methods of work of the Commission as approved in outline by the FAO Conference (see Appendix 2) is given by the purpose of the Commission itself. This purpose is to simplify and integrate international food standards work by allocating priorities, by co-ordinating and supplementing the work of other bodies in this field, and by providing for finalization of draft standards at the government level and their publication in a consolidated Codex Alimentarius.
18. The Commission's work will depend upon draft standards prepared by ad hoc expert groups and by outside bodies, e.g. by international non-governmental organizations, whose own activities are therefore to be fully encouraged in the common interest of the Joint Programme: the Commission's function, except in the finalization and publication stages of a standard, is essentially one of distribution and co-ordination of the work involved. It will thus be possible to ensure the preparation of drafts by experts from public administration, from research institutes and from industry in daily contact with the subject matter, as well as to handle simultaneously a wide range of differing food standards.
19. The Conference considered the need for both world-wide standards and for those of primary interest to a specific region or groups of countries and drew attention to the following factors:
- (a) International food standards are largely conditioned by similar food habits. As a result, international trade in food is often localized within regions but may also cut across regional groups. In some cases, therefore, a standard will be required for a given region but in others by groups of countries belonging to more than one region or even for world-wide use. Health aspects, being of the widest interest, will usually need to be handled on a world-wide basis.
- (b) The Statutes of the present European Council of the Codex Alimentarius, whose work is to be continued by the Codex Alimentarius Commission within the new FAO/WHO framework*, expressly state that the European Codex foreseen by the Council should also apply "to all extra-European countries having similar food habits".
- (c) There was great interest in the establishment of minimum platform standards for international use, particularly for developing countries. In some cases the minimum standards could be elaborated in the process of establishing higher standards urgently required for certain regions or groups of countries.

* Editorial Note: See Appendix 2, paragraph 258, and Appendix 3, introductory paragraph.

20. The Conference therefore recommended methods of work to the Codex Alimentarius Commission which would allow the unhindered development of standards for regions or other groups of countries, whilst at the same time having regard to the interests of both developed and developing countries outside these areas. To this end, the Conference put forward the following detailed recommendations for the application of the general provisions of the Commission's Statutes laid down by the FAO Conference (See Appendix 2).
21. The Conference felt that the Commission should be free to decide in every case whether a standard upon which it was proposed to work should be elaborated on a world-wide or on a narrower basis. Where the Commission determined that a majority of countries in a region required a standard for that region, such a standard should be prepared, without prejudice to the concurrent or later preparation of similar standards for other regions or groups or on a world-wide basis.
22. In order to encourage further food standards work among countries with similar needs in this field, the Conference recommended that the Commission should have the power to appoint from amongst its members one or more co-ordinators for individual regions or groups of countries whenever experience might show this to be desirable. The Conference further suggested that the task of these officers of the Commission would be actively to assist and co-ordinate the work of the various bodies engaged on draft standards within the region or group of countries and to keep the Commission fully informed of these activities, as well as the wishes of countries concerned as to priorities among standards to be elaborated.
23. By these means, the Conference felt it would be possible to enable standards to be elaborated either on a world-wide or more restricted basis according to the nature and need for each standard among the countries concerned. In particular, this method would allow the participation of interested countries from outside the region or group of countries for which a standard was primarily intended without in any way restricting the nature or methods of preparation of the regional standard itself.
24. The Conference therefore recommended that the Commission work on the following lines:
- determination of general lay-out of the Codex
 - determination in detail of priorities
 - allocation to outside bodies of preparatory work
 - discussion of completed drafts by the Commission
 - acceptance by governments of standards approved by the Commission
 - publication of standards in the Codex
 - review and amendment of published standards

These phases of the work are outlined below.

25. Determination of lay-out of the Codex (division into chapters on general provisions, individual products, etc.). Although clearly subject to later change as a result of experience, early agreement by the Commission on a skeleton lay-out would provide a unifying scheme for the whole work of the Commission. It would also simplify the question of priorities and the delegation of preparatory work. The present European Council of the Codex Alimentarius has proposed the following subdivisions for the Codex which the Conference recommended that the Commission take into full consideration:

Section I, General

Basic definitions, labelling, sampling, positive lists of additives, etc.

Section II, Individual Products

Detailed requirements for each product (see paragraph 14 above).

Section III, Methods of Analysis (see paragraph 16 above).

These methods should be included in the Codex either directly or by reference.

26. Determination in detail of priorities on the basis of the proposals approved by the present Conference (see Part IV below). Account should be taken of the fact that the decentralized methods of work on draft standards permit the simultaneous preparation of a wide range of standards. Judging from experience, some of these drafts would well involve several years' work, whilst others would be completed much earlier. The number and length of sessions of the Commission dealing with standards in the finalization stages would be adjusted accordingly.

Allocation of preparatory work

27. Preparatory work should be carried out by ad hoc expert groups and outside bodies, full account being taken of work already in hand. For this purpose, reference may be made to the Survey of international organizations working on food standards, the third edition of which is set out in Appendix 4.

28. In some cases work is already being or can conveniently be undertaken by an inter-governmental organization of regional or sub-regional coverage which has its own methods of preparation and of finalization of standards at the government level. Examples are the Permanent Commission of the Latin American Food Code, the Organization for Economic Co-operation and Development (OECD) working in conjunction with the Economic Commission for Europe (UNECE) and the European Economic Community (EEC, the European Common Market). In such cases, the Conference recommended that the Commission make full use of the work carried out by these organizations.

29. In allocating preparatory work on standards, full use should likewise be made of the wide technical knowledge and facilities offered by existing non-governmental specialist organizations and by the International Organization for Standardization (ISO). In agreement with these organizations, draft standards prepared by them would be made available to the Commission for finalizing at the governmental level in accordance with paragraphs 32 to 38 below.
30. Wherever it appears to the Commission that no appropriate outside international body already exists or can conveniently be set up, for example to handle the general part of the Codex (labelling, etc., see paragraph 25 above), preparatory work should be undertaken by an ad hoc expert group of representatives of national Codex Alimentarius Committees, wherever such bodies have been established, under the leadership of one of their number specifically appointed for this purpose by the Commission. These committees already exist in a number of member countries of the present European Council of the Codex Alimentarius and the Conference recommended that they should be set up by all active members of the successor Codex Alimentarius Commission. A number of ad hoc expert groups are already functioning under the present European Council of the Codex Alimentarius (see Part IV below). When establishing a standard for a region or group of countries, the ad hoc expert group concerned will consist of representatives of all interested countries from that region or group of countries, and will be open to observers from outside interested countries.
31. Co-ordination of food standards work among outside bodies is one of the main tasks of the Commission. Particular attention will be needed to ensure that there is no undesirable overlap which could be avoided between regional or sub-regional organizations working on standards for the same products. The full support of the Commission will be available to further the work of each of these bodies if they so desire.

Discussion of completed draft standards by the Commission

32. A draft completed by the methods outlined above is then submitted in good time to all governments for consideration in order that they may make their comments available to the Commission for discussion at its next session. When the draft has been so considered and gains a favourable consensus of opinion in the Commission, full account being taken of the countries principally interested in the standard concerned, it is again referred to governments on this occasion for their acceptance. When a draft regional standard comes before the Commission for discussion, broad agreement by the countries of that region will be a necessary and sufficient condition for its approval. What constitutes a consensus of opinion in any given case would depend on the nature of the standard under discussion (e.g. is it a food traded primarily within a region or on a world-wide basis), as well as on the geographical coverage desired for the standard. In no case is it therefore possible for a standard desired by one region to be rejected, as respects countries of that region, by outside countries. If such a division of views arose, two or more standards could be proposed, each with its own area of application clearly indicated in the Codex.

33. In order that the Commission be in a position to discuss simultaneously, in separate committees-of-the-whole, technical drafts coming from widely differing fields, it is highly desirable that each country's delegation to sessions of the Commission include an expert for each of the specialist fields affected by the session's agenda. The Commission's rules of procedure, to be adopted at its first session, should reflect this need.

Acceptance by governments of standards approved by the
Commission

34. On approval by the Commission, standards are communicated to Member Governments of FAO and/or WHO through these agencies. Irrespective of the geographical coverage intended for a given standard by the Commission, all approved standards are submitted to all Member Governments with a request that they indicate whether the standards are acceptable and what action they propose to take to implement any acceptance made. In the case of a standard elaborated for a given region or group of countries, acceptance by an appropriate majority of these countries, as decided by the Commission (see paragraph 32), will be a necessary and sufficient condition for its inclusion in the Codex.

35. It will be noted that the FAO Conference in approving the Statutes of the Commission (see Appendix 2), included a proviso to Article 1(c) stating that during the first four years of the Commission's work acceptance by European governments alone would be a necessary and sufficient condition for the publication of a standard in the Codex. This clause was intended to underline the urgent need for food standards applicable to the European market and to provide for the publication of European standards even if agreement on a wider basis should prove impracticable in any given case. The recommendation now made by the Conference that both regional and world-wide standards should find their place in the Codex effectively applies the spirit of the clause in practice and at the same time extends its benefits to all other regions.

36. As in the case of standards issued under the Code of Principles concerning milk and milk products, mention of government acceptances is accompanied by an indication of any more rigorous national requirements applicable in the accepting country. This is a useful method of indicating the practical value of any acceptance of a minimum platform standard and should be followed wherever standards of this nature (see paragraphs 8 to 12 above) are included in the Codex.

37. Publication of standards in the Codex. When, in the view of the Commission, sufficient government acceptances (see paragraph 34) of a standard have been received, account being taken of the nature of the standard and of the product involved as in the case of the Commission's earlier discussion of the final draft, the standard is published in the Codex together with a list of the accepting countries. It is recommended that the Codex be published in loose-leaf form in a separate edition for each language.

38. Review and amendment of published standards. Although the term "finalized" standard is often used to describe an approved draft, no text of a standard is ever "final", but requires constant adaptation to rapidly moving economic and technical conditions. For this reason, the Commission should review and amend published standards at appropriate intervals. Each outside body responsible for preparing a draft standard should be requested to keep the text under regular review and to submit proposals for a revised version to the Commission whenever this appears justified.
39. Position of the FAO Code of Principles concerning Milk and Milk Products. In approving proposals for the present programme, the FAO Conference stated that existing FAO work on food standards should gradually be integrated into it, noting in particular that care would be taken "to avoid adversely affecting the methods and progress of the Code of Principles concerning Milk and Milk Products" (see Appendix 2). The present Conference approved the proposal to carry out these recommendations in the first place by treating the present FAO Committee of Government Experts on the Code of Principles as henceforth being the specialist body of the Codex Alimentarius Commission for all questions concerning milk products and as such extending its membership to all member countries of both FAO and WHO.

Part IVPriorities

40. Given the wide range of standards which it is proposed to include in the Codex, the establishment of a list of priorities is of great importance. The task, however, is not a simple one since it can be viewed from several different standpoints, particularly in the case of compositional standards, and many factors need to be considered before making a choice. The Conference considered that the establishment of priorities would be the responsibility of the Commission at its first session. As a guide to the determination of priorities, the Conference made the following recommendations. In any case, before undertaking the development of a standard for a particular product on a world-wide or regional basis, the Commission should be guided by the existence of a demonstrated need for such a standard.

Food additives

41. The Conference felt that high priority should be given to food additives (colours, preservatives, emulsifiers, etc.). Food additives enter into practically all processed foods, with the result that disagreement among countries as to which may be used can have the effect of making many laboriously agreed standards of composition and labelling of little practical value in protecting the consumer's health and in promoting international trade. In this respect, the Conference regarded the work at present being undertaken by the Joint FAO/WHO programme on food additives as complementary to the work outlined here for the Commission; this work should therefore be continued, subject to the decisions of the Second Joint FAO/WHO Conference on Food Additives (see the following paragraph).
42. The Conference therefore proposed that the Commission have as a principal item on the agenda of its first session a survey of the food additives problem, with a view to the early inclusion in the Codex of purity standards and permitted lists of additives. In this way, the Commission would combine the already planned Second Joint FAO/WHO Conference on Food Additives, also scheduled for 1963. In its work the Commission should draw on the reports and manuals issued since 1955 as a result of the first world-wide joint FAO/WHO Conference on Food Additives, as well as on the permitted lists established by the Council of Europe and the European Economic Community (see Appendix 4). Material might also then be available from the ad hoc groups set up by the present European Council of the Codex Alimentarius on this problem. Valuable information might in addition be gained from the experience of several governments which have made a special study of these problems, from the series of symposia held by the International Commission of Agricultural Industries (CIIA) and from the work on methods of analysis undertaken by the International Union of Pure and Applied Chemistry (IUPAC).

43. Unintentional additives or contaminants (especially constituents of packaging materials, pesticides and processing treatment residues) also present problems of the first importance for the work of the Commission. A survey has been commenced on one aspect of this field, antibiotics in animal feedstuffs, under the present European Council of the Codex Alimentarius as well as by WHO. Some work on pesticides has also been undertaken by FAO/WHO and further proposals are expected by the ad hoc FAO Conference on the Use of Pesticides to be held later this year.
44. General provisions. The Conference recommended that high priority should also be given to the general provisions on food standards to be published in the Codex, especially those on labelling. Early agreement on these basic principles will greatly facilitate work on individual standards as well as help to avoid repetition. The present European Council of the Codex Alimentarius recently accepted a text for the general section of the Codex. This text should be submitted to governments for study prior to the first session of the Commission. A related long-term undertaking is the preparation of an international glossary of food terminology already foreseen by the present European Council of the Codex Alimentarius.
45. Methods of sampling and analysis are also of very great importance. In most cases agreement on a standard of composition is meaningless in practice without an agreed method of analysis. It is therefore often necessary to determine a method of analysis before attempting agreement on the standards of composition affected. An international collection of methods of analysis has been initiated by the present European Council of the Codex Alimentarius. Methods of sampling should also be studied.
46. Basic food hygiene rules are of great importance to all countries and especially to developing countries in tropical climates.
47. Standards of composition in general. As an over-all guide it was suggested that processed products be given first consideration over raw products, with the exception of certain raw products intended for processing (e.g. cocoa beans and wheat) where the need for standard grades is already pressing.
48. Joint UN/FAO World Food Programme. This programme which is just starting, may require standards to be set up through the Codex Alimentarius Commission for certain of the foods it will handle. The Commission should therefore co-operate closely with the Executive Director of the World Food Programme in any requests of this nature and give them priority.
49. As recommended by the FAO Conference (see Appendix 2), standards should be drawn up for the principal foodstuffs in international trade with special emphasis on products entering the European market. In carrying out this recommendation, the products mentioned in the following paragraphs were proposed for the early attention of the Commission:

50. Fats and oils. A draft is under discussion for these products in an ad hoc group set up by the present European Council of the Codex Alimentarius.
51. Preserved fruits, including jams, canned fruits, jellies and marmalades. Substantially similar drafts for jams are under consideration by the European Economic Community and an ad hoc group set up by the present European Council of the Codex Alimentarius.
52. Fruit juices. The International Federation of Fruit Juice Producers (IFJU) and the Liaison Committee for Mediterranean Citrus Fruit Culture (CLAM) are working on a number of draft standards and an FAO Working Group under the Committee on Commodity Problems (CCP) has started work on citrus fruit juices. The Economic Commission for Europe has also started work in this field.
53. Cocoa beans, cocoa and chocolate. Draft standards for cocoa beans are under consideration by an FAO Group under the Committee on Commodity Problems, whilst proposals for cocoa and chocolate are under discussion both in the European Economic Community and in an ad hoc group set up by the present European Council of the Codex Alimentarius.
54. Honey and sugars. Work on honey has been started by the present European Council of the Codex Alimentarius.
55. Early attention should also be given to products for which draft international standards are already available (see Appendix 4). An interesting example is the standard for edible fungi recently accepted by the present European Council of the Codex Alimentarius. Though edible fungi are not a product of first importance in international trade, this standard has been elaborated by the countries most interested and could usefully be submitted for inclusion in the Codex.
56. In particular, the following international standards which have already been discussed at the government level by a number of governments should also receive early consideration by the Commission. To this end the Conference recommended their distribution by the Secretariat together with supporting material wherever appropriate, to all governments in good time prior to the first session of the Commission:
- (a) The general provisions, standards for milk products and their methods of sampling and analysis, issued under the FAO Code of Principles concerning Milk and Milk Products*.
 - (b) The ECE/OECD standards for fresh fruit and vegetables.
 - (c) The standards for the principal varieties of cheese in international trade, set out in Appendices A and B of the Convention on Cheese Designations ("Stresa Convention") of 1951*.
 - (d) The standards for olive oil from the International Olive Oil Agreement of 1956.
 - (e) The decisions on food colours and preservations issued by the Council of Europe (Partial Agreement).

* Subject to the procedures mentioned in paragraph 39 above.

57. The Conference suggested that consideration might also be given to wheat, fish and fish products, meat and meat products, processed vegetables.

58. Summary list of priorities

- Food additives
- General provisions (labelling, etc.)
- Methods of sampling and analysis
- Basic food hygiene rules

- Fat and oils
- Preserved fruits, including jams, marmalades, canned fruits and jellies
- Fruit juices
- Cocoa beans, cocoa and chocolate
- Honey and sugars
- Milk and milk products
- Fresh fruit and vegetables
- Olive oil
- Wheat
- Fish and fish products
- Meat and meat products
- Processed vegetables

This list is given as a guide only and is not intended to limit the discretion of the Commission in determining priorities.

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APPENDIX 2EXTRACT FROM REPORT OF 11th SESSION OF FAO CONFERENCEJoint FAO/WHO Program on Food Standards(Codex Alimentarius)

257. The Joint FAO/WHO Program on Food Standards aims at simplifying and integrating food standards work now carried on by many international organizations and at providing an effective mechanism for obtaining government acceptances of these standards, together with their publication in a Codex Alimentarius.

258. The Conference felt that these aims could best be achieved by establishing a Codex Alimentarius commission open to all interested Member Nations of FAO and WHO, which would incorporate and take over the present European Council of the Codex Alimentarius. Such Commission would have as primary tasks the determination of priorities and the allocation of preparatory work on each standard to the best qualified outside technical body, e.g. the International Commission for Agricultural Industries (CIA) and the International Organization for Standardization (ISO), specialized non-governmental organizations. Such outside technical body would submit a draft to the Commission for finalization at government level, following the well-tried methods introduced by the Code of Principles concerning Milk and Milk Products.

259. The Conference believed that the present duplication of effort and publication of conflicting standards could thus be avoided, and that substantial economies in time, work and outlay would result. At the same time, the program would provide an appropriate instrument for handling the rapidly growing demands for work in this field.

260. The Conference was nonetheless aware of the difficulties involved in the establishment of international food standards and called the attention of the proposed Codex Alimentarius commission to the need to consider the special requirements of individual regions.

261. The Conference noted that existing FAO work on food standards would gradually be integrated into the new Joint Program. It was understood that in so doing, care would be taken to avoid adversely affecting the methods and progress of the Code of Principles concerning Milk and Milk Products. Work on pesticide residue problems under the Joint Program would depend upon recommendations to be made by the special Conference on the Use of Pesticides referred to in para. 161 of this report.

262. The Conference adopted the following Resolution:

Resolution No. 12/61

CODEX ALIMENTARIUS

THE CONFERENCE

Considering the rapidly growing importance of internationally accepted food standards as a means of protecting consumer and producer in all countries, whatever their stage of development, and of effectively reducing trade barriers,

Recognizing the need to simplify and integrate international food standards work so as to avoid duplication and conflicting standards and to effect economies in effort and outlay,

Desiring to achieve these aims and to harmonize the special requirements of regional markets with those of the international food trade in general, and

Conscious of the importance of the role of the World Health Organization in all health aspects of food standards work,

Endorses the proposals, submitted by the Director-General on the request of the First FAO Regional Conference for Europe, for a Joint FAO/WHO Program on Food Standards¹,

Decides to establish, in accordance with Article VI of the Constitution, a Codex Alimentarius Commission, whose statutes are set out below.

Urges all interested Member Nations to contribute to the special trust fund by which, subject to review by the 12th Session of the Conference, the program will be financed, and to consult with the Director-General as to the amount of their contribution, and

Requests the Director-General:

- (a) to draw to the attention of the Director-General of WHO the importance attached to an early endorsement by that Organization of the present proposals for a Joint FAO/WHO Program on Food Standards;
- (b) to implement the program as soon as sufficient funds have been received and, in consultation with the Director-General of WHO, to call the first session of the Codex Alimentarius Commission, if possible by June 1962.

¹ Document C 61/53

STATUTES OF THE CODEX ALIMENTARIUS COMMISSION

1. The Codex Alimentarius Commission shall, subject to Article 5 below, be responsible for making proposals to, and shall be consulted by, the Director /S/*-General of the Food and Agriculture Organization (FAO) /and the World Health Organization (WHO) / on all action to be taken in the undermentioned fields:

- (a) Promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations;
- (b) Determining priorities and initiating and guiding the preparation of draft standards through and with the aid of appropriate organizations;
- (c) Finalizing standards elaborated under (b) above and, after acceptance by governments, publishing them in a Codex Alimentarius **, together with international standards already finalized by other bodies under (a) above, wherever this is practicable;
- (d) Amending published standards, after appropriate survey, in the light of developments.

2. Membership of the Commission is open to all Member Nations and Associate Members of FAO /and WHO / which are interested in international food standards. Membership shall comprise such of these nations as have notified the Director-General of FAO /or of WHO / of their desire to be considered as members.

3. Any Member Nation or Associate Member of FAO /or WHO / which is not a member of the Commission but has a special interest in the work of the Commission may, upon request communicated to the Director-General of FAO /or WHO, as appropriate, attend sessions of the Commission and of its subsidiary bodies and ad hoc meetings as observers.

4. Nations which, while not Member Nations or Associate Members of FAO /or WHO /, are members of the United Nations, may be invited on their request to attend meetings of the Commission as observers in accordance with the provisions of FAO /and WHO / relating to the grant of observer status to nations.

5. The Commission shall report and make recommendations to the Conference of FAO /and the appropriate body of WHO / through the /ir respective /S/-General. Copies of reports, including any conclusions and recommendations, will be circulated to interested Member Nations and international organizations for their information as soon as they become available.

6. The Commission may establish such subsidiary bodies as it deems necessary for the accomplishment of its task, subject to the availability of the necessary funds.

7. The Commission may adopt and amend its own rules of procedure, which shall come into force upon approval by the Director /S/-General of FAO /and WHO /, subject to such confirmation as may be prescribed by the procedures of the /se Organization /s/.

8. The operating expenses of the Commission and of members of the secretariat /S/ of FAO /and WHO / directly serving it, shall be defrayed by a special Trust Fund administered by FAO /on behalf of the two Organizations / in accordance with FAO Financial Regulations. Contributions to the Trust Fund from participating countries shall be accepted only through or with the approval of the government concerned. At the end of each year unused sums shall be returnable to contributors or carried over to the following year.

9. All expenses involved in preparatory work on draft standards undertaken by participating governments, whether independently or upon recommendation of the Commission, shall be defrayed by the government concerned.

* All provisions shown in brackets [] are subject to endorsement of the proposed Joint Program by the World Health Organization.

** In order to accelerate the pace of the work and to take account of the rapidly integrating European market, acceptance of any standard by European governments will, during an initial period of 4 years, be a necessary and sufficient condition for its publication in the Codex Alimentarius.

APPENDIX 3

RESOLUTION EB29.R23 OF THE TWENTY-NINTH SESSION OF THE WHO
EXECUTIVE BOARD

Joint FAO/WHO Programme on Food Standards
(Codex Alimentarius)

The Executive Board,

1
Having studied the report of the Director-General concerning the creation of a joint FAO/WHO food standards programme and the assumption by the two Agencies of the activities of the European Council of the Codex Alimentarius,

1. NOTES with approval the proposal to convene in 1962 a Joint FAO/WHO Committee of Government Experts in order to review the proposed programme of the two Agencies relating to food standards and to draw up recommendations for future activities in this field; and
2. REQUESTS the Director-General to transmit this resolution and the comments of the Executive Board² on this item to FAO.

Seventh meeting, 19 January 1962

¹ Document EB29/52

² Document EB29/MIN.8/Rev.1

APPENDIX 4SURVEY OF INTERNATIONAL ORGANIZATIONS WORKING ON FOOD STANDARDS

(Third Edition)

Introduction

This survey provides, in as compact form as possible, information on work completed or in progress on international food standards projects among the various organizations active in this field. The information given is known to be incomplete, and is presented solely as an outline of the present state of work in international food standardization. Indication of additions and corrections will be welcomed by the Secretariat (International Agency Liaison Branch, FAO, Rome). Fuller details of any standard mentioned can be obtained from the same source or from the organization directly involved. The survey, revised and reissued periodically, seeks to provide a continuing inventory of work in the food standards field.

Table I lists the organizations included in the survey as known or believed to be engaged in international food standardization and related problems. One hundred and thirty five organizations have been surveyed for this third edition*.

Table II contains an analysis by organizations of the information available on the food standards work undertaken by each. Against the name of the organization is shown its field of interest and the standards which it has prepared or which are in preparation. An effort has been made to indicate cross-references wherever possible. To avoid duplication of entries, work being done jointly by two or more organizations appears only once, under the first of the organizations appearing in the Table.

Table III contains an analysis by product groups of the information outlined in Table II. A "general" group contains standards work broadly applicable to all or to large segments of the food field. Food additives and pesticide residues are shown in a separate group, as are frozen foods. Animal feeds standards are included where they may affect the resulting human food. Fourteen groups have been used in this edition, as follows:

- I. General
- II. Additives and Pesticide Residues
- III. Beverages
- IV. Carbohydrates (Sweeteners and Thickeners)
- V. Cereals and Pulses
- VI. Fats and Oils
- VII. Fish and Fish Products
- VIII. Frozen Foods and Refrigeration
- IX. Fruits and Vegetables
- X. Meat and Meat Products
- XI. Milk and Milk Products
- XII. Oil Seeds and Oil Fruits (including Feeds)
- XIII. Spices, Condiments and Stimulants
- XIV. Miscellaneous Products

The first edition was published on 18 September 1961, ref. C.61/53;
the second edition on 5 July 1962, ref. ALINORM 62/5.

Each group is subdivided into six sections:

- A. Standards of Quality, Composition and Grading
- B. Sampling
- C. Methods of Analysis and Testing
- D. Packaging, Storage and Transport
- E. Terminology
- F. Miscellaneous

In Table III, an asterisk (*) is placed against a standard already prepared; standards should otherwise be understood as in preparation.

Table IORGANIZATIONS INCLUDED IN THE SURVEY

Key to symbols: No reply received in time for publication
 -Replied no standards in hand
 *Replied standards in hand
 **Information available at FAO

A. United Nations and Specialized Agencies

FAO **Food and Agriculture Organization of the United Nations
 UNECA United Nations Economic Commission for Africa
 UNECE **United Nations Economic Commission for Europe
 WHO **World Health Organization

B. Other International Governmental Organizations

CCTA -Commission for Technical Cooperation in Africa South of the Sahara
 CE **Council of Europe (Partial Agreement)
 CIIA *International Commission for Agricultural Industries
 CO -Caribbean Organization
 CODEX **European Council of the "Codex Alimentarius"
 Colombo Council for Technical Cooperation in South and Southeast
 Plan Asia
 EPPO **European Plant Protection Organization
 IIAA -Inter-American Institute of Agricultural Sciences
 IIF *International Institute of Refrigeration
 IOOC **International Olive Oil Council
 ISC -International Sugar Council
 ITC -International Tea Committee
 IWC International Wheat Council
 NC -Nordic Council
 NMKL *Scandinavian Committee on Food Analysis
 OAS -Organization of American States
 OECD *Organization for Economic Cooperation and Development
 OIV *International Vine and Wine Office
 ORANA African Regional Organization for Nutrition and Food
 PAHO Pan-American Health Organization
 PIBAC *Permanent International Bureau of Analytic Chemistry
 SPC -South Pacific Commission
 UDE **Equatorial Customs Union

C. Special International Governmental Agreements

**Convention for the Marking of Eggs in International Trade
 (Brussels, 1931)
 **Convention for the Unification of Cheese Sampling and Analysis
 (Rome, 1934)
 PGSC **Convention for the Use of "Appellations d'Origine" and
 Denominations of Cheeses (Stresa, 1951)
 OIV **Convention for the Unification of Methods of Wine Analysis
 and Evaluation (Paris, 1954)

D. International Non-Governmental Organizations

AECGV	European Association of the Wholesale Meat Trade
AFCS	Association of Soluble Coffee Manufacturers of the EEC
AFNB	Association of National Bakery and Pastry Manufacturers' Federations of the EEC
AIBI	International Association of Industrial Bakers
AIDA	International Association on Food Distribution
AIFC	*International Association of Confectionery Manufacturers
AIFLV	Association of Pickled Fruit and Vegetables Producers of the EEC
AIIP	International Association of Soup Producers
AIPCEE	*Association of the Fish Industries of the EEC
ANHG	Association of Dealers in Animal and Vegetable Fats and Oils and Products Thereof of the EEC
AOAC	*Association of Official Agricultural Chemists of North America
ASFALEC	*Association of Canned Milk Manufacturers of the EEC
ASSILEC	Milk Industry Association of the EEC
ASSUC	Association of Sugar Dealers' Associations of the EEC
BEC	European Coffee Bureau
BRA	-Bee Research Association
CBMC	*Working Group of the Brewers of the EEC
CCC	Cereal Trade Committee of the EEC
CCI	International Chamber of Commerce
CCPT	Potato Trade Committee of the EEC
CEA	European Confederation of Agriculture
CECH	-European Hops Culture Committee
CEDUS	Research and Documentation Center on Sugar Use
CEFS	European Committee of Sugar Manufacturers
CEM	European Sheep Committee
CEP	European Confederation for Plant Protection Research
CEP	-European Tea Committee
CIBE	-International Confederation of Sugar Beet Growers
CICG	International Center of Wholesale Trade
CICV	Committee of Wine and Aromatic, Sparkling and Liqueur Wine Manufacturers and Dealers of the EEC
CIEMAEA	**International Commission for the Study of Methods of Analysis of Ethyl Alcohols
CIJFL	*Commission of the Fruit and Vegetable Juice Industry of the EEC
CIPC	*Permanent International Committee on Canned Foods
CITS	**International Commission of Sugar Technology
CLAM	**Liaison Committee for Mediterranean Citrus Fruit Culture
CLAR	Liaison Committee of Rice Flour Manufacturers of the EEC
CLLAM	Liaison Committee of Corn Starch Industries of the EEC
CLITRAVI	Liaison Center of the Meat Packing Industries of the EEC
COABISCO	Association of Confectionery Products Industries of the EEC
COBCCEE	Committee of Meat and Pork Butchers' Organizations of the EEC
CODIGO	**Permanent Commission of the Latin American Food Code
COPALEC	Committee of Bread Yeast Manufacturers of the EEC
COPA	Committee of Agricultural Associations of the EEC
COPAFI	Committee of Agricultural Associations of the EEC: Fruit and Vegetables Section
COPAL	Committee of Agricultural Associations of the EEC: Milk and Milk Products Section
COPV	Committee of Vine-Growers' Association of the EEC
CPAC	**Collaborative Pesticides Analytical Committee of Europe
DSI	-Dairy Society International
EAAP	*European Association for Animal Production
EBC	-European Brewery Convention

ECOMLB -European Committee on Milk- and Butterfat Recording
 EOQC -European Organization for Quality Control
 EUBOMALT Working Committee of the Malt Manufacturers of the EEC
 FAIBP Federation of Associations of the Broth and Soup Industry
 of the EEC
 FEDIOL Federation of Oil Extractors of the EEC
 FIO International Olive Growers' Federation
 IAMH International Association for Hybrid Maize
 IASC *International Association of Seed Crushers
 IAVFH *International Association of Veterinary Food Hygienists
 IBO International Beekeepers' Organization
 ICC *International Association for Cereal Chemistry
 ICITI *Central-American Technical Research Institute for Industry
 ICUMSA **International Committee for Uniform Methods of Sugar Analysis
 ICO International Coffee Organization
 IDACE Association of Dietary Food Industries of the EEC
 IDF **International Dairy Federation
 IEPP International Exhibition of Preserves and Packaging
 IFAP -International Federation of Agricultural Producers
 IFHE International Federation of Home Economics
 IFIWA International Food Importers and Wholesalers Association
 IFJU *International Federation of Fruit Juice Producers
 IFMA *International Federation of Margarine Associations
 IIRB -International Institute for Sugar-Beet Research
 IMACE Association of Margarine Producers of the EEC
 IOCU International Office of Consumers Unions
 IOSA -Incorporated Oil Seed Association
 ISF -International Society for Fat Research
 ISHS International Society for Horticultural Science
 ISO *International Organization for Standardization
 ISRNV International Society for Research on Nutrition and Vital
 Substances
 IUNS -International Union of Nutritional Sciences
 IUPAC *International Union of Pure and Applied Chemistry
 LCFA London Cattle Food Association
 LCTA *London Corn Trade Association
 LIDIA International Liaison for the Food Industries
 OEICCF European Organization of Jam and Fruit Preserves Producers
 OEICL *European Organization of Vegetable Preserves Producers
 OICC *International Office of Cocoa and Chocolate
 SARWA Scandinavian Agricultural Research Workers Association
 SIAB Secretariat of the Wheat Starch Industries of the EEC
 UAFFA Union of Associations of Alimentary Pastes Manufacturers
 of the EEC
 UCGFL Union of the Wholesale Fruit and Vegetables Trade of the EEC
 UEA European Union of Spirits, Brandies and Liqueurs
 UECEB European Union of the Livestock Trade: EEC Commission
 UECCFL *European Union for the Wholesale Fruit and Vegetables Trade
 UECCO *European Union for the Wholesale Egg, Egg Product and Poultry Trade
 UECCP *European Union for the Wholesale Potato Trade
 UECPLE European Union for the Milk and Milk Products Trade
 UFE Union of Trade Associations of the Potato Starch Industry
 UIFGV International Union of Wine, Spirits, Brandy and Liqueur
 Manufacturers and Wholesalers
 UNECOLAIT European Union of the Milk Trade
 UNESDA Union of Associations of Carbonated Beverages of the EEC
 UNICE Industrial Union of the EEC: Agricultural and Food Industries
 Commission
 WPSA -World's Poultry Science Association

Table II

Analysis by Organization

Organization	Field of Interest	Standards Prepared	Standards in Preparation
FAO	Entire food field (nutritional and technical aspects)	<p>Code of principles concerning milk and milk products Rice grades Model system of rice grading Rice inspection methods Rice terminology</p> <p><u>With WHO:</u></p> <p>General principles governing the use of food additives Procedures for the testing of intentional food additives to establish their safety for use Specifications for identity and purity of food additives (food colors) Specifications for identity and purity of food additives (antimicrobials and antioxidants) Evaluation of the carcinogenic hazards of food additives Evaluation of the toxicity of a number of antimicrobials and antioxidants Principles governing consumer safety in relation to pesticide residues Evaluation of the wholesomeness of irradiated foods</p> <p><u>With IDF:</u></p> <p>Milk and milk product designations Composition of butter Composition of butterfat Composition of milk powder Composition of evaporated milk Composition of sweetened condensed milk</p>	<p>Cocoa grades Cocoa methods of analysis Fish flour</p> <p><u>With WHO:</u></p> <p>Specifications for emulsifiers and other additives Pesticides and residue tolerances</p> <p><u>With UNECE:</u></p> <p>Citrus fruit</p> <p><u>With CIAM:</u></p> <p>Composition of citrus juices Methods of analysis of citrus juices</p> <p><u>With IDF:</u></p> <p>Composition of cheese Composition of processed cheese</p> <p><u>With IDF/ISO:</u></p> <p>Sampling of milk products Determination of fat in milk powder Determination of fat in cheese Determination of acidity in butterfat Determination of refractive index of butterfat Determination of iodine value of butterfat</p>
WHO	Entire food field (health aspects)	<u>See under FAO</u>	<u>See under FAO</u>

UNECE
(Mostly in
collaboration
with OECD)

Perishable foodstuffs
(quality standards,
packaging)

Geneva Protocol on Standardization of Fruits and Vegetables

Apples
Apricots
Artichokes
Beans
Carrots
Cauliflowers
Cherries
Lettuce and endives
Onions
Peaches
Pears
Plums
Potatoes, early
Shelling peas
Spinach
Strawberries
Table grapes (with OIV)
Tomatoes
Witloof chicory

Interpretation of standards:

Apples
Pears

Sampling of cereals

Marking: label colors

Packaging: height dimensions

Packaging: Base dimensions

1) Cardboard:

Apples	Eggs
Apricots	Melons
Artichokes	Peaches
Asparagus	Pears
Cherries	Poultry
Citrus fruit	Tomatoes
Cucumbers	Witloof chicory

2) Wooden:

All types of fruits and vegetables
Pallets

Apricot pulp
Asparagus
Bilberries
Cucumbers
Fruit pulp
Garden cabbages
Hazel nuts, unshelled
and shelled
Melons
Other beans
Potatoes, ware and seed
Prunes
String beans
Sweet almonds, unshelled
and shelled
Walnuts, unshelled and
shelled
Watermelons
White shelling beans

Interpretation of standards:

Apricots
Cauliflowers
Cherries
Chicories
Lettuce
Peaches
Plums
Strawberries
Table grapes
Tomatoes

With IIF:

Frozen foods: Definitions and
quality control

With IFJU:

Fruit juices

With IFJU/CLAM:

Citrus juices [See also under FAO]

Organization	Field of Interest	Standards Prepared	Standards in Preparation
CE (Partial agreement)	Harmonization of public health regulations	Provisional list of preservatives Provisional list of food colors Legislation on the use of food colors in fruit Proportions of certain antibiotics Residues in foodstuffs important on the international market (cereals) Directives to pesticide manufacturers desiring to market a new product (methods of analysis, toxicity and residue information, model information sheet) Information sheets on 12 pesticides Carcinogenic effects of food additives and pesticides	Acceptability of emulsifiers Acceptability of natural and synthetic flavorings Admissible residue levels for 16 pesticides Labelling of pesticides Use of antibiotics and hormones to stimulate animal growth
CIIA/PIBAC	Industrial aspects of food field	International Convention on the Presentation of Food Analysis Results <u>Symposia on food additives</u>	Moisture content of grain Measurement of alcohol strength <u>Systematic study of definition of acceptable foods and of methods of control and analysis</u> <u>Symposia on methods of analysis</u>
CIIA/CIEMAEA	Ethyl alcohols		Methods of analysis
CODEX	Entire food field	General food law provisions Edible fungi Sampling	Fats and oils Jams Fruit and vegetable preserves Honey Dietetic foods Additives: Preservatives Colors Antibiotics in feeds Terminology
EPPO	Pesticides		Determination of pesticide residues on crops
IIF	Storage and transport of perishable goods	Recommended conditions for refrigerated storage of perishable goods Recommendations for transport of perishable goods in Europe	Recommendations for quick-freezing of foodstuffs

IIF (cont.)

IOOC

NMCL

Olive oil

Methods of analysis

With OECD:

Deep frozen fish

Olive oil grades

Determination of boric acid
Determination of benzoic acid
Determination of salicylic acid
Chemical methods for the detection
of inefficient cleansing of cups,
dishes and plates
Bacteriological methods for the
detection of inefficient cleansing
of eating and drinking utensils
Nitrogen determination by the
Kjeldahl method
Standard method for the determination
of ash in grains and flour
Determination of formic acid
Reduction tests for milk
Gravimetric determination of fat in
milk, cream, condensed and dried
milk
Determination of total solids, ash,
chloride and acidity in milk, cream,
condensed and dried milk
Determination of specific gravity,
freezing point and refractive index
in milk and cream
Determination of moisture in cereals
and in certain of their milled pro-
ducts
Determination of moisture in bread
Methods of chemical analysis for beer
Determination of phosphorus in cereals
Determination of phytic acid in
cereals
Determination of sulphurous acid
Determination of fluorine in calcium
compounds and cereals with added
calcium compounds
Methods of bacteriological examination
of butter
Determination of calcium in cereals

With OECD:

Code of Principles for preparation
and distribution of frozen foods

Physical and chemical characteristics
Methods of analysis

Organization

Field of Interest

Standards Prepared

Standards in Preparation

NMKL (cont.)

Determination of iron in cereals
 Chemical analysis methods for meat and meat products
 Methods for the examination of milk and milk products for pathogenic, hemolytic streptococci
 Determination of the fluoride content of drinking water
 Analysis method for pasteurization control of milk, cream and whey
 Determination of the total number of bacteria in milk, cream and ice cream products by means of the plate count method
 Analytical determination by weight of the total solids of tomato purée
 Determination of the drained weight of canned vegetables and fruits from which the liquid can be immediately drained off
 Determination of copper in foods
 Isolation and identification of water-soluble, synthetic coloring matters
 Isolation and identification of oil-soluble, synthetic coloring matters
 Identification of sugars by paper chromatography
 Methods of sampling cereals, grain and their mill products
 Arsenic determination in foods and food adjuncts
 Preparation for analysis of samples of cereals and their mill products
 Fermentation test for non-specific, qualitative detection of preservatives in foods
 Determination of the acid value of fats
 Determination of the iodine value of fats
 Determination of the fat content in milk by the Gerber method
 Determination of organic combined halogen in beverages, fruit juices and marmalade
 Determination of cyclamate
 Determination of mono and disaccharides in pure aqueous solutions (according to Potterat and Eschmann)
 Determination of number of coliform bacteria in foods
 Determination of the peroxide value of pure fats, butter and margarine
 Determination of lead in foods

OEGD
(see also
under UNECE)

Fruit and vegetables
Fish
Frozen food
Fresh meat and
carcasses

Packages for fish
Grading of carcasses:
Beef
Veal
Pork
Terminology of fruits
and vegetables
Sanitary regulations
affecting international
trade in fish and fish
products

With CIPC:

Canned fish

OIV

Grapes and wine

Definition of wine and special
wines
Definition of table grapes
Pressure of sparkling wines
Methods of wine analysis:
Alcohol
Alkalinity of ash
Ash
Chlorides
Density
Iron
Malvine
Phosphates
Potassium
Reducing sugars
Saccharose
Sorbic acid
Specific gravity
Succinic acid
Sulfates
Sulfurous anhydride
Tartaric acid
Total acidity
Total dry matter
Volatile acidity
Maximum admissible quantities of
elements contained in wine:
Boron
Fluorine
Lead
Organic bromine
Sorbitol
Total bromine
Volatile acidity

Sanitary and administrative
regulations affecting international
trade in livestock and meat

[See also under IIF]

Methods of analysis
International Analysis Bulletins
Maximum admissible quantities of
elements contained in wine
Processes and products the use of which
in wine-making is considered per-
missible or non-permissible
Additives in viticulture and wines

Organization	Field of Interest	Standards Prepared	Standards in Preparation
PIBAC (see under CITA)			
UDE	Classification and packaging of pro- ducts for export	Cocoa Peanuts Pepper	
PCSC	Cheese	Appellations d'origine, desi- gnations and standards for the principal European cheeses	
AIFC	Methods of confec- tionery analysis	Grain size of refined sugar Foaming tendency of refined sugar pH of invert sugar Foaming tendency of glucose pH of glucose Acidity of glucose Solidification point of con- fectionery fats Peroxide value of confectionery fats Jelly grade of pectin Viscosity of gum tragacanth Levulose and invert sugar in finished confectionery products Fat in finished confectionery products other than cocoa and chocolate Butyric fat in finished confec- tionery products Ash in finished confectionery products Total nitrogen in finished con- fectionery products Gum arabic in finished confec- tionery products Mineral oil in finished confec- tionery products Sampling of glucose or liquid sugar Sampling of oils and fats in barrels	<u>Further work in progress</u>
		<u>Has adopted further standards of AOAC, ISO, IUPAC, etc.</u>	

AIPCEE

Fish products

Preserved, semi-preserved, frozen,
smoked and salted marine products

AOAC

Methods of analysis
of entire food field

Official Methods of Analysis of
the AOAC (9th Ed., 1960, and
changes made at 74th (1960) and
75th (1961) meetings)

Relevant Chapter Headings:

4. Pesticides
7. Baking powders and baking chemicals
8. Beverages: Non-alcoholic and concentrates
9. Beverages: Distilled liquors
10. Beverages: Malt beverages, sirups and extracts, and brewing materials
11. Beverages: Wines
12. Cacao bean and its products
13. Cereal foods
14. Coffee and tea
15. Dairy products
16. Eggs and egg products
17. Enzymes
18. Fish and other marine products
19. Flavoring extracts
20. Fruits and fruit products
21. Gelatin, dessert preparations and mixes
22. Grain and stock feeds
23. Meat and meat products
24. Metals, other elements and residues in foods
25. Nuts and nut products
26. Oils, fats and waxes
27. Preservatives and artificial sweeteners
28. Spices and other condiments
29. Sugars and sugar products
30. Vegetable products, processed
31. Mineral waters and salt
33. Drugs in feeds
35. Color additives
36. Extraneous materials: Isolation
37. Microbiological methods
39. Nutritional adjuncts
40. Radioactivity

Organization	Field of Interest	Standards Prepared	Standards in Preparation
ASFALEC	Canned and powdered milk		Definitions, denominations and standards
CBMC	Beer		Harmonization of brewery regulations
CIEMAEA (See under CIIA)			
CIJFL	Fruit and vegetable juices		Fruit juices
CIPC (Relations with IIF, IUPAC and AOAC) (See also under OECD and ISO TC/52)	Preserved foods	<p>Group I: General</p> <ul style="list-style-type: none"> Sampling Preparation of sample for analysis Determination of nitrogen Determination of sulphur dioxide Determination of tin <p>Group II: Additives and Pesticide Residues</p> <ul style="list-style-type: none"> Determination of chemical preservatives <p>Group VII: Fish and Fish Products</p> <ul style="list-style-type: none"> Definition of tunny Definition of white tunny <p>Group IX: Fruits and Vegetables</p> <ul style="list-style-type: none"> Canned apricots Canned tomatoes Tomato purée 	<p>Group I: General</p> <ul style="list-style-type: none"> Determination of titratable acidity Determination of crude fat Determination of chlorides Determination of reducing sugars <p>Group VII: Fish and Fish Products</p> <ul style="list-style-type: none"> Definition of mackerel Determination of net weight of canned fish Marking and labelling of fish cans <p>Group IX: Fruits and Vegetables</p> <ul style="list-style-type: none"> Canned carrots Canned peas Canned green beans Determination of net drained weight of canned vegetables Determination of drained weight of canned fruits Measurement of color of tomato paste International agreement concerning production and trade of peeled tomatoes, tomato juice and tomato powder

GIPC (cont.)

Group X: Meat and Meat Products
Definition of durable pre-
served meat
Definition of semi-preserved
meat
Definition of net weight of
canned meat
Marking of canned meat

Group X: Meat and Meat Products
Definition of canned meat
Definition of canned food from meat
Determination of net weight of canned
meat
Determination of starch in potted meats
Methods of control of canned meats

GITS
(See under
ICUMSA)

GLAN

Citrus fruit

Terminology of citrus juices

Grading

See also under FAO

CODIGO

Entire food field

Latin-American Food Code

CPAC

Pesticides

Methods of analysis and evaluation

EAAP

Feedstuffs

Determination of moisture
Determination of ash
Determination of protein
Determination of fats
Determination of cellulose
Determination of lignin
Determination of minerals
Unification of legislation on production,
transport and sale

Programmed: Determination of vitamins,
anticoccidiostatics, antibiotics,
antioxidants

IASC

Oil seeds and
vegetable oils

Sampling of copra

Sampling and analysis

IAVFH

Meat

Inspection

Organization	Field of Interest	Standards Prepared	Standards in Preparation
ICC	Cereals and cereal products	Determination of moisture Determination of ash Determination of protein Determination of "besatz" Determination of wet gluten Methods of sampling	Determination of specific weight Determination of vitamins Physical dough testing Diastatic power of germinated wheat Special methods of analysis for durum wheat Physical state of grains Baking tests Documentation and classification
ICUMSA/CITS	Sugar analysis	Determination of moisture in refined sugar Determination of invert sugar in refined sugar Determination of reduced buffer p power in refined sugar Determination of solution color of refined sugar Color production on heating of refined sugar Determination of moisture in lower grade sugars Determination of solution color of lower grade sugars Determination of dry substance in invert sugar Determination of sulphur dioxide in glucose Determination of solution color of glucose Color production on heating of glucose Determination of sampling of sugar Determination of sulphur dioxide in refined sugar	Weighing, taring and sampling of sugars Reducing sugars Bone charcoal and other adsorbents Sucrose in molasses (by chemical methods) Refractive index Quartz control plates Refining qualities of beet sugars Refining qualities of cane sugars Specifications and tolerance for pure sucrose and reagents Crystallizing qualities of sugar solutions Color, turbidity and reflectance Sucrose in all sugar products (by polarimeter) Dry substance in sugar products pH Refined sugar constituents other than sucrose, invert, ash, water and color Laboratory apparatus Viscosity and surface tension 100° S point of sugar scale and automatic polarimetry Polarization of raw sugar Raffinose, other oligosaccharides and glycosides Sucrose in sugar beets Sugar deterioration Inorganic non-sugars Starch hydrolysis products (all constituents and properties) Organic non-sugars Sugars in sugar cane Microbiological tests

IDF

Milk and milk products

With ISO:

Sampling
Determination of fat in liquid milk
Determination of fat in cheese
Determination of fat in milk powder
Determination of dry matter in cheese
Determination of acidity in butterfat
Determination of refractive index of butterfat
Determination of iodine value of butterfat
Colony count in milk

See also under FAO

Bacteriological action of dairy sanitizers
Suspension and capacity testing
Sanitary milk fittings
Milk cans
Storage
Transport
Additives in certain milk products

With ISO:

Determination of fat in skimmed milk
Determination of fat in cream
Determination of fat in butter-oil
Determination of fat in evaporated and sweetened condensed milk
Determination of solids non-fat in butter
Determination of dry matter in evaporated and sweetened condensed milk
Determination of moisture in butter
Determination of moisture in butter-oil
Determination of salt in butter
Determination of salt in cheese
Determination of protein in milk

See also under FAO

IFJU

Fruit juices

Definitions

Quality control
Packaging
Statistical methods
Methods of analysis

See also under UNECE

IFMA

Margarine

Definitions and standards

ISO TC/34

Agricultural food products

See also under IDF

TC/34: Terminology of sampling

SC/2: Oil seeds and oil fruits

Sampling
Determination of moisture
Determination of oil with IUPAC
Determination of impurities
Determination of acidity

Organization	Field of Interest	Standards Prepared	Standards in Preparation
ISO TC/34 (cont.)			<p>SC/3: <u>Fruits and vegetables</u> Terminology Sampling /to be coordinated with UNECE/ Testing - fresh-temperate zone Testing - products-temperate zone Testing - fresh and products-tropical zone Testing - fresh and products-Mediterranean area Determination of matter non-soluble in water Determination of total acidity Determination of inorganic impurities Determination of Vitamin C Storage and transport</p> <p>SC/4: <u>Cereals and pulses</u> Sampling Testing of pulses Determination of moisture in cereals Determination of ash in cereals Determination of test weight of cereals Determination of specific weight of cereals</p> <p>SC/5: <u>Milk and milk products</u> /on basis of FAO Code of Principles/ Terminology /See also under FAO and IDF/</p> <p>SC/6: <u>Meat and meat products</u> Terminology of slaughter animals Sampling and testing of meat and meat products Sampling and testing of animal fats /with IUPAC/</p> <p>SC/7: <u>Spices and condiments</u> Nomenclature Sampling and testing Cardamon Celery seed Chillies Cinnamon Cloves Coriander Cumin seed</p>

ISO TC/34
(cont.)

ISO TC/52
(with CIPG)

ISO TC/81

ISO TC/93

IUPAC

Hermetically sealed
metal food con-
tainers

Common names for
pesticides

Starch (including de-
rivatives and by-
products)

Methods of analysis

General data
Capacities and internal
diameters of round cans

3 lists of common names for
pesticides

Determination of copper content of
foodstuffs
Assay of Vitamin A oils
Vitamin A potency of beta-carotene
Vitamin bioassay of oils and con-
centrates
Standard methods for oils and fats
analysis /Revision in process/

Curry powder
Ginger
Mustard powder
Pepper
Red pepper-paprika
Saffron
Turmeric

SC/8: Stimulants

Can diameters
Rectangular and oval cans

Further lists of common names for
pesticides

Determination of starch
Moisture content of starch
Protein content of starch
Rheology of starch
Dry matter in starch hydrolysis products
DE value of starch hydrolysis products
Color, discoloration and turbidity of
starch syrups
Candy tests for starch syrups
Terminology
Methods of sampling

Determination of lead in foods
Determination of mercury in foods
Analytical procedures for food additives
Determination of fusel oils in fermented
products
Characterization of dried yeast as a food
material
Analytical methods for determination of
toxic substances in air /applications
in fumigation of food materials/

/See also under ISO TC/34/

Organization	Field of Interest	Standards Prepared	Standards in Preparation
LCTA	Cereals and pulses	Quality standards	
OEICL	Vegetable preserves		Canned peas Canned beans Canned asparagus Canned mushrooms
OICC	Cocoa and chocolate	<u>Definitions of cocoa products-</u> <u>Methods of analysis:</u> Determination of moisture Determination of ash Determination of alkali on ash Determination of fat Determination of sugars Determination of sucrose Determination of lactose Determination of sucrose and lactose Determination of melting point Sampling	<u>Methods of analysis:</u> Butyric acid Total and residual values
UECGOV	Eggs and poultry	Hen eggs in shell: grades marking packaging labelling	Table poultry Egg products
UECGP	Potatoes	Rules and usages of inter-European trade in potatoes	Quality standards

Table III
Group I: General

- A) Standards of Quality, Composition and Grading
- CIIA Systematic study of definition of acceptable foods
CODIGO *Latin American Food Code
- B) Sampling
- CODEX *Sampling
CIPC Sampling of canned foods
- C) Methods of Analysis and Testing
- CIIA/PIBAC *International Convention on the Presentation of the Results
of Food Analysis
- CIIA/PIBAC *Systematic study of methods of control and analysis
CIPC Preparation of samples of canned foods for analysis
- NMKL *Determination of boric acid
NMKL *Determination of benzoic acid
NMKL *Determination of salicylic acid
NMKL *Determination of formic acid
NMKL *Determination of sulphurous acid
NMKL *Determination of cyclamate
NMKL *Determination of copper in foods
NMKL *Determination of arsenic in foods and food adjuncts
NMKL *Determination of nitrogen by the Kjeldahl method
NMKL *Chemical methods for the detection of inefficient cleansing
of cups, dishes and plates
- NMKL *Bacteriological methods for the detection of inefficient
cleansing of eating and drinking utensils
- NMKL *Determination of number of coliform bacteria in foods
NMKL *Determination of lead in foods
- CIPC *Determination of nitrogen in canned foods
CIPC *Determination of sulphur dioxide in canned foods
CIPC *Determination of tin in canned foods
CIPC Determination of titratable acidity of canned foods
CIPC Determination of crude fat in canned foods
CIPC Determination of chlorides in canned foods
CIPC Determination of reducing sugars in canned foods
AOAC *Official Methods (9th Ed., 1960)
Chap. 17 Enzymes
Chap. 24 Metals, other elements and residues in foods
Chap. 36 Extraneous materials: isolation
Chap. 37 Microbiological methods
Chap. 39 Nutritional adjuncts
Chap. 40 Radioactivity
- D) Packaging, Storage and Transport
- ISO TC/52 *Hermetically sealed metal food containers - general data
ISO TC/52 *Capacity and internal diameters of round cans
ISO TC/52 Can diameters
UNECE/OECD *Pallets
- E) Terminology
- CODEX Terminology of whole food field
ISO TC/34 Terminology of sampling
- F) Miscellaneous
- CODEX *General food law provisions

Group II: Additives and Pesticide ResiduesA) Standards of Quality, Composition and Grading - Use

FAO/WHO	General principles governing the use of food additives
FAO/WHO	Specifications for identity and purity of food additives (antimicrobials and antioxidants)
FAO/WHO	Specifications for identity and purity of food additives (food colors)
IDF	Additives in certain milk products
CE (Partial Agreement)	*Provisional list of food colors
CODEX	Food colors
CE (Partial Agreement)	*Legislation on use of food colors in fruit
CE (Partial Agreement)	*Provisional list of preservatives
CODEX	Preservatives
CE (Partial Agreement)	*Proportions of certain antibiotics
CODEX	Antibiotics in feeds
CE (Partial Agreement)	Use of antibiotics and hormones to stimulate animal growth
CE (Partial Agreement)	Acceptability of emulsifiers
CE (Partial Agreement)	Acceptability of natural and synthetic flavors
CE (Partial Agreement)	*Information sheets on 12 pesticides
CE (Partial Agreement)	*Residues in foodstuffs important on the international market (cereals)
CE (Partial Agreement)	Admissible residue levels for 16 pesticides
OIV	Additives in viticulture and wines

B) SamplingC) Methods of Analysis and Testing

FAO/WHO	Procedures for the testing of intentional food additives to establish their safety for use
IUPAC	Analytical procedures for food additives
NMKL	*Isolation and identification of water-soluble synthetic colors
NMKL	*Isolation and identification of oil-soluble synthetic colors
IUPAC	*Vitamin A potency of beta-carotene
IUPAC	Determination of toxic substances in air <u>Applications in fumigation of food materials</u>
NMKL	*Fermentation test for non-specific, qualitative detection of preservatives in food
CIPC	Determination of chemical preservatives in canned foods
AOAC	*Official Methods (9th Ed., 1960)
	Chap. 4 Pesticides
	Chap. 24 Metals, other elements and residues in foods
	Chap. 27 Preservatives and artificial sweeteners
	Chap. 33 Drugs in feeds
	Chap. 35 Color additives

D) Packaging, Storage and Transport

CE (Partial Agreement)	Labelling of pesticides
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E) Terminology

ISO TC/81	*Common names for pesticides <u>Further work in progress</u>
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F) Miscellaneous

FAO/WHO	Evaluation of the carcinogenic hazards of food additives
FAO/WHO	Evaluation of the toxicity of a number of antimicrobials and antioxidants

Group III: Beverages (cont.)C) Methods of Analysis and Testing (cont.)

OIV	<u>Further methods in preparation</u>
OIV	International Wine Analysis Bulletins
AOAC	*Official Methods (9th Ed., 1960)
	Chap. 8 Beverages: Non-alcoholic and concentrates
	Chap. 9 Beverages: Distilled liquors
	Chap. 10 Beverages: Malt beverages, syrups and extracts, and brewing materials
	Chap. 11 Beverages: Wines
	Chap. 31 Mineral waters and salt
NMCL	*Chemical analysis of beer
CIIA/PIBAC	Measurement of alcohol strength
IUPAC	Determination of fusel oils in fermented products
NMCL	*Determination of fluoride content of drinking water
NMCL	*Determination of organic combined halogen in beverages and fruit juices
CIIA/CIEMAEA	Ethyl alcohols

D) Packaging, Storage and Transport

IFJU Packaging of fruit juices

E) TerminologyF) Miscellaneous

IFJU Fruit juices - statistical methods
CEMC Harmonization of brewery regulations

Group IV: Carbohydrates (Sweeteners and Thickeners)A) Standards of Quality, Composition and Grading

CODEX Honey

B) Sampling

ICUMSA *Sugar
AIFC *Glucose or liquid sugar
ISO TC/93 Starch
ICUMSA Weighing, taring and sampling of sugars

C) Methods of Analysis and Testing

NMCL *Identification of sugars by paper chromatography
NMCL *Determination of mono- and disaccharides in pure aqueous solutions
(according to Potterat and Eschmann)
ICUMSA *Determination of moisture in refined sugar
ICUMSA *Determination of invert sugar in refined sugar
ICUMSA *Determination of sulphur dioxide in refined sugar
ICUMSA *Determination of reduced buffer power of refined sugar
ICUMSA *Determination of solution color of refined sugar
ICUMSA *Color production on heating of refined sugar
AIFC *Determination of grain size of refined sugar
AIFC *Determination of foaming tendency of refined sugar
ICUMSA *Determination of moisture in lower grade sugars

Group IV: Carbohydrates (Sweeteners and Thickeners)(cont.)c) Methods of Analysis and Testing (cont.)

ICUMSA	*Determination of solution color of lower grade sugars
AIFC	*Determination of pH of invert sugar
ICUMSA	*Determination of dry substance in invert sugar
ICUMSA	*Determination of sulphur dioxide in glucose
ICUMSA	*Determination of solution color of glucose
ICUMSA	*Color production on heating of glucose
AIFC	*Determination of foaming tendency of glucose
AIFC	*Determination of pH of glucose
AIFC	*Determination of acidity of glucose
AIFC	*Determination of solidification point of confectionery fats
AIFC	*Determination of peroxide value of confectionery fats
AIFC	*Determination of jelly grade of pectin
AIFC	*Determination of viscosity of gum tragacanth
AIFC	*Determination of levulose and sugar in finished confectionery products
AIFC	*Determination of fat in finished confectionery products other than cocoa and chocolate
AIFC	*Determination of butyric fat in finished confectionery products
AIFC	*Determination of ash in finished confectionery products
AIFC	*Determination of total nitrogen in finished confectionery products
AIFC	*Determination of gum arabic in finished confectionery products
AIFC	*Determination of mineral oil in finished confectionery products
AOAC	*Official Methods (9th Ed., 1960)
	Chap. 21 Gelatin, dessert preparations and mixes
	Chap. 27 Preservatives and artificial sweeteners
	Chap. 29 Sugars and sugar products
ICUMSA	Determination of ash in sugars
ICUMSA	Reducing sugars
ICUMSA	Bone charcoal and other adsorbents
ICUMSA	Sucrose in molasses (by chemical methods)
ICUMSA	Refractive index of sugars
ICUMSA	Quartz control plates
ICUMSA	Refining qualities of beet sugars
ICUMSA	Refining qualities of cane sugars
ICUMSA	Specifications and tolerance for pure sucrose and reagents
ICUMSA	Crystallizing qualities of sugar syrups
ICUMSA	Color, turbidity and reflectance of sugar syrups
ICUMSA	Sucrose in all sugar products (by polarimeter)
ICUMSA	Dry substance in sugar products
ICUMSA	Determination of pH
ICUMSA	Refined sugar constituents other than sucrose, invert, ash, water and color
ICUMSA	Laboratory apparatus
ICUMSA	Viscosity and surface tension of sugar syrups
ICUMSA	100° S point of sugar scale and automatic polarimetry
ICUMSA	Polarization of raw sugar
ICUMSA	Raffinose, other oligo-saccharides and glycosides
ICUMSA	Sucrose in sugar beets
ICUMSA	Sugar deterioration
ICUMSA	Inorganic non-sugars
ICUMSA	Starch hydrolysis products (all constituents and properties)
ICUMSA	Organic non-sugars
ICUMSA	Sugars in sugar cane
ICUMSA	Microbiological tests
ISO TC/93	Determination of starch
ISO TC/93	Moisture content of starch
ISO TC/93	Protein content of starch
ISO TC/93	Rheology of starch
ISO TC/93	Dry matter in starch hydrolysis products
ISO TC/93	DE value of starch hydrolysis products
ISO TC/93	Color, discoloration and turbidity of starch syrups
ISO TC/93	Candy tests for starch syrups

Group IV: Carbohydrates (sweeteners and thickeners)(cont.)D) Packaging, Storage and TransportE) Terminology

ISO TC/93 Starch

F) MiscellaneousGroup V: Cereals and PulsesA) Standards of Quality, Composition and Grading

LGTA	*Quality standards of cereals and pulses
ICC	Documentation and classification of cereals
FAO	*Rice grades
FAO	*Model system of rice grading
FAO	*Rice inspection methods

B) Sampling

NMKL	*Sampling of cereals, grains and milled products
ICC	*Sampling of cereals
ISO TC/34 SC/4	Sampling of cereals and pulses
UNECE	Sampling of cereals

C) Methods of Analysis and Testing

NMKL	*Determination of moisture in cereals and certain milled products
ICC	*Determination of moisture in cereals
CIIA/PIBAG	Determination of moisture in cereals
ISO TC/34 SC/4	Determination of moisture in cereals
NMKL	*Determination of moisture in bread
NMKL	*Determination of ash in grains and flour
ICC	*Determination of ash in cereals
ISO TC/34 SC/4	Determination of ash in cereals
ICC	*Determination of protein in cereals
ICC	*Determination of "besatz" in cereals
ICC	*Determination of wet gluten in cereals
ICC	*Determination of specific weight of cereals
ISO TC/34 SC/4	Determination of specific weight of cereals
ISO TC/34 SC/4	Determination of test weight of cereals
ICC	Determination of vitamins in cereals
NMKL	*Determination of calcium in cereals
NMKL	*Determination of fluorine in calcium compounds and cereals with added calcium compounds
NMKL	*Determination of iron in cereals
NMKL	*Determination of phosphorus in cereals
NMKL	*Determination of phytic acid in cereals
NMKL	*Preparation for analysis of cereals and their milled products
ICC	Durum wheat - special methods
ICC	Physical state of grains
ICC	Diastatic power of germinated wheat
ICC	Physical dough testing
ICC	Baking tests
ISO TC/34 SC/4	Testing of pulses

Group V: Cereals and Pulses (cont.)C) Methods of Analysis and Testing

AOAC *Official Methods (9th Ed., 1960)
 Chap. 13 Cereal foods
 Chap. 17 Enzymes
 Chap. 22 Grain and stock feeds

D) Packaging, Storage and TransportE) Terminology

FAO *Rice

F) MiscellaneousGroup VI: Fats and OilsA) Standards of Quality, Composition and Grading

CODEX Fats and oils
 IOOC *Olive oil grades
 IOOC Physical characteristics of olive oil
 IOOC Chemical characteristics of olive oil
 IFMA Margarine

B) Sampling

AIFC *Oils and fats in barrels
 ISO TC/34 SC/6/IUPAC Animal fats
 IASC Vegetable oil

C) Methods of Analysis and Testing

IOOC Olive oil
 IUPAC *Standard methods of oils and fats analysis [revision in process]
 IASC Vegetable oils
 ISO TC/34 SC/6/IUPAC Testing of animal fats
 NMKL *Determination of the peroxide value of pure fats, butter and
 margarine
 NMKL *Determination of acid value of fats
 NMKL *Determination of iodine value of fats
 IUPAC *Assay of Vitamin A oils
 IUPAC *Vitamin bio-assay of oils and concentrates
 AIFC *Solidification point of confectionery fats
 AIFC *Peroxide value of confectionery fats
 AOAC *Official Methods (9th Ed., 1960)
 Chap. 26 Oils, fats and waxes

D) Packaging, Storage and TransportE) Terminology

IFMA Margarine

F) Miscellaneous

Group VII: Fish and Fish ProductsA) Standards of Quality, Composition and Grading

IIF/OECD	*Deep frozen fish
OECD/CIPG	*Canned fish
FAO	Fish flour
AIP	Preserved, semi-preserved, frozen, smoked and salted marine products
CIPC	*Definition of tunny and white tunny
CIPC	Definition of mackerel

B) SamplingC) Methods of Analysis and Testing

AOAC	*Official Methods (9th Ed., 1960) Chap. 18 Fish and other marine products
CIPC	Determination of net weight of canned fish

D) Packaging, Storage and Transport

OECD	*Packages for fish
CIPC	Marking and labelling of fish cans

E) TerminologyF) Miscellaneous

OECD	*Sanitary regulations affecting international trade
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Group VIII: Frozen Foods and RefrigerationA) Standards of Quality, Composition and Grading

IIF/OECD	Code of Principles for preparation and distribution
UNECE/OECD/IIF	Definitions and quality control
UNECE	Deep frozen products
IIF	Recommendations for quick-freezing of foodstuffs

B) SamplingC) Methods of Analysis and TestingD) Packaging, Storage and Transport

IIF	*Recommended conditions for refrigerated storage of perishable goods
IIF	*Recommendations for transport of perishable goods in Europe

E) TerminologyF) Miscellaneous

Group IX: Fruits and VegetablesA) Standards of Quality, Composition and Grading1) Fresh

UNECE/OECD	*Apples
UNECE/OECD	*Apricots
UNECE/OECD	*Artichokes
UNECE/OECD	Asparagus
UNECE/OECD	*Beans
UNECE/OECD	Bilberries
UNECE/OECD	*Carrots
UNECE/OECD	*Cauliflowers
UNECE/OECD	*Cherries
FAO/UNECE/OECD	Citrus fruit
CLAM	Citrus fruit grading
UNECE/OECD	Cucumbers
CODEX	*Edible fungi
UNECE/OECD	Fruit pulp
UNECE/OECD	Garden cabbages
UNECE/OECD	Hazel nuts, unshelled and shelled
UNECE/OECD	*Lettuce and endives
UNECE/OECD	Melons
UNECE/OECD	*Onions
UNECE/OECD	Other beans
UNECE/OECD	*Peaches
UNECE/OECD	*Pears
UNECE/OECD	*Plums
UNECE/OECD	*Shelling peas
UECGP	Potatoes
UNECE/OECD	*Potatoes, early
UNECE	Potatoes, ware and seed
UNECE/OECD	Plums
UNECE/OECD	Spinach
UNECE/OECD	*Strawberries
UNECE/OECD	String beans
UNECE/OECD	Sweet almonds, unshelled and shelled
UNECE/OIV/OECD	*Table grapes
OIV	*Definition of table grapes
UNECE/OECD	*Tomatoes
UNECE/OECD	Walnuts, unshelled and shelled
UNECE/OECD	Watermelons
UNECE/OECD	White shelling beans
UNECE/OECD	*Witloof chicory

2) Products

CODEX	Jams
CODEX	Fruit and vegetable preserves
UNECE/OECD	Apricot pulp
CIPC	*Canned apricots
OEICL	Canned asparagus
OEICL	Canned beans
CIPC	Canned carrots
CIPC	Canned green beans
OEICL	Canned mushrooms
OEICL	Canned peas
CIPC	*Canned peas
CIPC	*Canned tomatoes
CIPC	*Tomato puree

Group IX: Fruits and Vegetables (cont.)B) Sampling

ISO TC/34 SC/3/UNECE Sampling of fruits and vegetables

C) Methods of Analysis and Testing

NMKL *Determination of drained weight
 ISO TC/34 SC/3 Determination of matter non-soluble in water
 ISO TC/34 SC/3 Determination of total acidity
 ISO TC/34 SC/3 Determination of inorganic impurities
 ISO TC/34 SC/3 Determination of Vitamin C
 NMKL *Determination by weight of total solids in tomato purée
 NMKL *Determination of organic combined halogen in marmalade
 ISO TC/34 SC/3 Testing - fresh - temperate zone
 ISO TC/34 SC/3 Testing - products - temperate zone
 ISO TC/34 SC/3 Testing - fresh and products - tropical zone
 ISO TC/34 SC/3 Testing - fresh and products - Mediterranean area
 AIFC *Jelly grade of pectin
 AIFC *Viscosity of gum tragacanth
 CIPC Determination of net drained weight of canned vegetables
 CIPC Determination of drained weight of canned fruits
 CIPC Determination of density of syrup of canned fruits
 CIPC Measurement of color of tomato paste
 AOAC *Official Methods (9th Ed., 1960)
 Chap. 20 Fruits and fruit products
 Chap. 25 Nuts and nut products
 Chap. 30 Vegetable products, processed

D) Packaging, Storage and Transport

UNECE/OECD *Packaging - base dimensions:
 1) Cardboard:
 Apples Cherries Peaches
 Apricots Citrus fruit Pears
 Artichokes Cucumbers Tomatoes
 Asparagus Melons Witloof chicory
 2) Wooden:
 All types of fruit and vegetables
 UNECE Packaging - height dimensions
 UNECE Marking - label colors
 ISO TC/34 SC/3 Storage and transport

E) Terminology

OECD *Terminology
 ISO TC/34 SC/3 Terminology
 CLAM *Terminology of citrus fruits

F) Miscellaneous

UNECE/OECD *Geneva Protocol on Standardization of Fruits and Vegetables
 UNECE/OECD Interpretation of standards:
 *Apples Chicories Plums
 Apricots Lettuce Strawberries
 Cauliflowers Peaches Table grapes
 Cherries *Pears Tomatoes
 UECGP *Rules and usages of inter-European trade in potatoes
 CIPC International Agreement concerning the production and trade of
 peeled tomatoes, tomato juice and tomato powder

Group X: Meat and Meat ProductsA) Standards of Quality, Composition and Grading

OECD	<u>*Grading of carcasses:</u> Beef Veal Pork
CIPC	*Definition of durable preserved meat
CIPC	*Definition of semi-preserved meat
CIPC	Definition of canned meat
CIPC	Definition of canned food from meat
UECGO	*Grades of hen eggs
UECGO	Table poultry

B) Sampling

ISO TC/34 SC/6	Sampling
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C) Methods of Analysis and Testing

NMKL	*Chemical analysis
ISO TC/34 SC/6	Testing
AOAC	*Official Methods (9th Ed., 1960) Chap. 16 Eggs and egg products Chap. 23 Meat and meat products
IAVFH	Inspection of meat
CIPC	*Definition of net weight of canned meat
CIPC	Determination of net weight of canned meat
CIPC	Determination of starch in potted meats

D) Packaging, Storage and Transport

UNECE	*Packaging - base dimensions: <u>Cardboard:</u> Eggs Poultry
UECGO	*Packaging of hen eggs
UECGO	*Marking of hen eggs
UECGO	*Labelling of hen eggs
CIPC	Marking of canned meat

E) Terminology

ISO TC/34 SC/6	Terminology of slaughter animals
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F) Miscellaneous

OECD	Sanitary and administrative regulations affecting international trade in livestock and meat
CIPC	Methods of control of canned meats

Group XI: Milk and Milk ProductsA) Standards and Quality, Composition and Grading

FAO/IDF	*Designations
FAO/IDF	*Composition of butter
FAO/IDF	*Composition of butterfat
FAO/IDF	*Composition of milk powder
FAO/IDF	*Composition of evaporated milk
FAO/IDF	*Composition of sweetened condensed milk
FAO/IDF	Composition of cheeses
FAO/IDF	Composition of processed cheeses
PCSC	*Appellations d'origine, designations and standards for the principal European cheeses
ASFALEC	Definitions, denominations and standards for canned and powdered milk

B) Sampling

FAO/IDF/ISO TC/34 SC/5	Sampling
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C) Methods of Analysis and Testing

NMKL	*Gravimetric determination of fat in milk, cream, condensed and dried milk
IDF/ISO TC/34 SC/5	*Determination of fat in liquid milk
NMKL	*Determination of fat in milk by the Gerber method
IDF/ISO TC/34 SC/5	Determination of fat in skimmed milk
FAO/IDF/ISO TC/34 SC/5	Determination of fat in milk powder
IDF/ISO TC/34 SC/5	Determination of fat in evaporated and sweetened condensed milk
IDF/ISO TC/34 SC/5	Determination of fat in cream
IDF/ISO TC/34 SC/5	Determination of fat in butter-oil
FAO/IDF/ISO TC/34 SC/5	Determination of fat in cheese
NMKL	*Determination of total solids, ash, chloride and acidity in milk, cream, condensed and dried milk
IDF/ISO TC/34 SC/5	Determination of dry matter in evaporated and sweetened condensed milk
IDF/ISO TC/34 SC/5	Determination of solids non-fat in butter
IDF/ISO TC/34 SC/5	*Determination of dry matter in cheese
IDF/ISO TC/34 SC/5	Determination of salt in butter
IDF/ISO TC/34 SC/5	Determination of salt in cheese
FAO/IDF/ISO TC/34 SC/5	Determination of acidity in butterfat
IDF/ISO TC/34 SC/5	Determination of moisture in butter
IDF/ISO TC/34 SC/5	Determination of moisture in butter-oil
IDF/ISO TC/34 SC/5	Determination of protein in milk
NMKL	*Determination of specific gravity, freezing point and refractive index of milk and cream
FAO/IDF/ISO TC/34 SC/5	Determination of refractive index of butterfat
FAO/IDF/ISO TC/34 SC/5	Determination of iodine value of butterfat
NMKL	*Determination of peroxide value of pure fats, butter and margarine
NMKL	*Determination of total bacteria in milk, cream and ice cream by the plate count method
NMKL	*Reduction tests for milk
IDF/ISO TC/34 SC/5	*Colony count of milk
NMKL	*Bacteriological examination of butter
NMKL	*Examination of milk and milk products for pathogenic hemolytic streptococci
NMKL	*Pasteurization control of milk, cream and whey
AOAC	*Official Methods (9th Ed., 1960) Chap. 15 Dairy products

Group XI: Milk and Milk Products (cont.)D) Packaging, Storage and Transport

IDF	Milk cans
IDF	Storage
IDF	Transport

E) Terminology

ISO TC/34 SC/5	Terminology
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F) Miscellaneous

FAO	*Code of Principles concerning milk and milk products
IDF	Bactericidal action of dairy sanitizers
IDF	Sanitary milk fittings

Group XII: Oil Seeds and Oil Fruits (including Feeds)A) Standards of Quality, Composition and Grading

UDE	*Peanuts
WFO/CODEX	Antibiotic content of feeds

B) Sampling

ISO TC/34 SC/2	Oil seeds and oil fruits
IASC	Oil seeds
IASC*	*Copra

C) Methods of Analysis and Testing

IASC	Oil seeds
ISO TC/34 SC/2	Determination of moisture
ISO TC/34 SC/2/IUPAC	Determination of oil
ISO TC/34 SC/2	Determination of impurities
ISO TC/34 SC/2	Determination of acidity
EAAP	Determination of moisture in feeds
EAAP	Determination of ash in feeds
EAAP	Determination of protein in feeds
EAAP	Determination of fats in feeds
EAAP	Determination of cellulose in feeds
EAAP	Determination of lignin in feeds
EAAP	Determination of minerals in feeds
EAAP	Determination of vitamins in feeds
EAAP	Determination of antibiotics in feeds
EAAP	Determination of antioxidants in feeds
EAAP	Determination of anticoccidiostatics in feeds
AOAC	*Official Methods (9th Ed., 1960)
	Chap. 22 Grain and stock feeds
	Chap. 26 Oils, fats and waxes
	Chap. 33 Drugs in feeds

Group XII: Oil Seeds and Oil Fruits (including Feeds)(cont.)D) Packaging, Storage and Transport

EAAP Unification of legislation on production, transport and sale of feedstuffs

E) TerminologyF) MiscellaneousGroup XIII: Spices, Condiments and StimulantsA) Standards of Quality, Composition and Grading

ISO TC/34 SC/7	Cardamon
ISO TC/34 SC/7	Celery seed
ISO TC/34 SC/7	Chillies
ISO TC/34 SC/7	Cinnamon
ISO TC/34 SC/7	Cloves
UDE	*Cocoa
FAO	*Cocoa grades
OICC	*Definitions of cocoa products
ISO TC/34 SC/7	Coriander
ISO TC/34 SC/7	Cumin seed
ISO TC/34 SC/7	Curry powder
ISO TC/34 SC/7	Ginger
ISO TC/34 SC/7	Mustard powder
UDE	*Pepper
ISO TC/34 SC/7	Pepper
ISO TC/34 SC/7	Red pepper-paprika
ISO TC/34 SC/7	Saffron
ISO TC/34 SC/7	Turmeric

B) Sampling

ISO TC/34 SC/7	Spices and condiments
OICC	*Cocoa products

C) Methods of Analysis and Testing

ISO TC/34 SC/7	Testing of spices and condiments
FAO	Cocoa
AOAC	*Official Methods (9th Ed., 1960)
	Chap. 12 Cacao bean and its products
	Chap. 14 Coffee and tea
	Chap. 28 Spices and other condiments
	Chap. 31 Mineral waters and salt
OICC	*Determination of moisture in cocoa products
OICC	*Determination of ash in cocoa products
OICC	*Determination of alkali on ash in cocoa products
OICC	*Determination of fat in cocoa products
OICC	*Determination of sugars in cocoa products
OICC	*Determination of sucrose in cocoa products
OICC	*Determination of lactose in cocoa products
OICC	*Determination of sucrose and lactose in cocoa products
OICC	*Determination of melting point of cocoa products
OICC	Determination of butyric acid in cocoa products
OICC	Determination of total and residual values of cocoa products

Group XIII: Spices, Condiments and Stimulants (cont.)

D) Packaging, Storage and Transport

E) Terminology

ISO TC/34 SC/7

Nomenclature of spices and condiments

F) Miscellaneous

Group XIV: Miscellaneous Products

A) Standards of Quality, Composition and Grading

CODEX

Dietetic foods

IUPAC

Characterization of dried yeast as a food material

B) Sampling

C) Methods of Analysis and Testing

AOAC

*Official Methods (9th Ed., 1960)

Chap. 7 Baking powders and baking chemicals

Chap. 19 Flavoring extracts

D) Packaging, Storage and Transport

E) Terminology

F) Miscellaneous

ADDENDUM

The following information concerning the work of the European Economic Community (European Common Market) was received too late for incorporation in the present edition of the Tables in Appendix 4:

Standards prepared

Food colours (positive list and purity specifications)
 Wheat (specifications and methods of analysis)
 Meat inspection rules (carcasses)
 Wines (designations and definitions)
 Fresh fruit and vegetables (substantially identical with corresponding UNECE standards)

Standards in preparation

Preservatives (positive list and purity specifications)
 Antioxidants (positive list and purity specifications)
 Emulsifiers and stabilizers (positive list and purity specifications)
 Jams and jellies
 Cocoa and chocolate
 Poultry inspection rules
 Processed peas
 Fruit treatment rules

In addition, a start will shortly be made on:

Pesticides (incl. residues); olive oil; fruit juices; processed fruits; processed vegetables; fish and fish products; meat inspection (cuts); meat products (incl. sausages, salami, processed ham); milk powder; condensed milk; butter; cheese (major varieties).