
# REPORT OF THE FIRST SESSION of the JOINT FAO/WHO CODEX ALIMENTARIUS COMMISSION

## Rome, 25 June - 3 July 1963

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## PARTICIPANTS AND OFFICERS OF THE COMMISSION

1. The First Session of the Joint FAO/WHO Codex Alimentarius Commission was held at FAO Headquarters, Rome, Italy, 25 June - 3 July 1963. Some 120 participants including representatives of 30 countries and observers from 16 international organizations attended (see detailed list in Appendix A).

2. The Session was held on the recommendation of the Joint FAO/WHO Conference on Food Standards held in Geneva, Switzerland in October 1962 (see its Report, paragraph (k) ).

3. Prior to the adoption of its Rules of Procedure, the Commission elected as interim officers: Dr. J.L. Harvey (U.S.A.), Chairman, together with Prof. Dr M.J.L. Dols (Netherlands) and Mr G. Weill (France), Vice-Chairmen. After adoption of its Rules of Procedure, the Commission elected* as its regular officers: Dr J.L. Harvey (U.S.A.), Chairman, with Prof. Dr M.J.L. Dols (Netherlands), Mr H. Doyle (New Zealand) and Dr Z. Zaczkiewicz (Poland), Vice-Chairmen. In addition, the following six countries were elected* to the Executive Committee of the Commission under Rule III.1 of the Rules of Procedure: Argentina, Australia, Canada, India, Senegal and the United Kingdom.

* The delegate of France recorded his abstention from these elections.

## RULES OF PROCEDURE

4. The Commission adopted the Rules of Procedure set out in Appendix B.

## APPOINTMENT OF ADVISORY GROUP AND COORDINATOR FOR EUROPE

5. The Commission decided to set up under Rule IX.1(b).2 of its Rules of Procedure an Advisory Group for Europe. The Commission further determined the membership and terms of reference of this Advisory Group as follows, in accordance with Rules IX.2 and IX.5 of its Rules of Procedure:

Membership: All Member Governments of FAO and/or WHO within the geographic area of Europe, including Israel, Turkey and the USSR.

Terms of Reference: To advise and assist the Coordinator for Europe on all matters concerning the preparation of draft standards for submission to the Commission.*

Chairman: Ex officio, the Coordinator for Europe.

6. The Commission fixed the terms of reference of the Coordinator for Europe as follows:

To advise and assist the Chairman of the Expert Committees set up under Rule IX.1(b).1 based on countries in Europe, in their common work on food standards throughout the region.

7. On the proposal of the European region, the Commission unanimously appointed Prof. Otto Högl (Switzerland) as Coordinator for Europe for a period of two years.

8. The Commission noted with satisfaction that the present European Council of the Codex Alimentarius agreed henceforth to serve in this new capacity under the title "Advisory Group for Europe of the Joint FAO/WHO Codex Alimentarius Commission". * As such this body became an organ of the Commission open to all governments in Europe as stated above and empowered to elect its Vice-Chairman and fix its own working procedures if required, within the general framework of the Commission's Statutes and Rules of Procedure.

* With respect to the substitution of the Advisory Group for Europe for the European Council of the Codex Alimentarius and to the terms of reference of this Group, the delegate of France reserved the position of his Government concerning paragraphs 5 and 8 above.

9. In making these proposals, the Commission drew attention to the fact that the basic recommendations of the Joint FAO/WHO Conference on Food Standards as to the centralization within the Codex Alimentarius Commission itself of both the allocation of preparatory work and the finalization of draft standards were retained. At the same time the recommendations of the Joint FAO/WHO Conference on Food Standards in favour of preparatory work on a regional basis wherever appropriate and the similar recommendation of the 16th World Health Assembly were likewise given full effect.

## ROLE OF THE COMMITTEE ON THE CODE OF PRINCIPLES FOR MILK AND MILK PRODUCTS

10. The Commission decided to treat the present Joint FAO/WHO Committee* of Government Experts on the Code of Principles concerning Milk and Milk Products as a Committee of the whole of the Commission, under Rule IX.1(a) of its Rules of Procedure, having exclusive competence for all questions concerning milk and milk products. Decisions of this Committee, which is already open to all member countries of FAO and WHO, would therefore be decisions of the Commission in this specified field, subject to review in Plenary if requested. In this way the recommendations of the Joint FAO/WHO Conference on Food Standards (see its Report, para.39) were given full effect. The costs of the Committee were already met from the regular budget of FAO. At its Second Session, the Commission would take up the possible republication in the Codex of the Code of Principles and its associated standards.

* The latest report of the Committee, that of its Sixth Session held in Rome, 17th - 21st June 1963, is available under ref. Meeting Report AN 1963/5, July 1963.

## ESTABLISHMENT OF NATIONAL CODEX ALIMENTARIUS COMMITTEES OR EQUIVALENT BODIES

11. The Joint FAO/WHO Conference on Food Standards, held in Geneva in October 1962, recommended (see its Report, para. 30) the establishment of a National Codex Alimentarius Committee to provide a focal point for all food standards work in each country. The Commission decided to give effect to this recommendation in the following manner.

12. In urging the establishment as soon as possible of National Codex Alimentarius Committees or such other bodies as would assure the same purposes, the Commission pointed out that in principle each such body should seek representation by all interested government departments, the food industry, food trade, consumer organizations, food hygiene bodies, research institutes and national standards bodies. On the other hand, the actual structure of each Committee or equivalent body must clearly depend upon the particular conditions applicable in the country concerned.

13. The functions of these Committees or equivalent bodies are to help ensure effective participation and the fullest coordination in international food standards work. In particular the fullest coordination should be sought between each country's representatives attending the various international bodies engaged in food standards work. The Commission emphasized the fact that the achievement of this coordination on a national level was an essential condition to allow the Commission to fulfil its coordinating and integrating rôle of all international food standards work.

14. Each member country of the Commission was requested to notify or confirm to the Secretariat the address of its Government's central point of contact for Codex Alimentarius Commission work. Each member country was further requested to notify the Secretariat, where appropriate, of the address and structure of its National Codex Alimentarius Committee or equivalent body. The Secretariat would in turn inform all other member countries. In this way a contact point would have been created in each member country of the Commission. Countries in which National Codex Alimentarius Committees or equivalent bodies have already been established are listed, together with the addresses of each Committee, in Appendix C. Additions or corrections to this list should be sent to the Secretariat as soon as available.

## GUIDING PRINCIPLES AND PROCEDURES FOR EXPERT COMMITTEES

15. The Commission adopted a number of “Guiding Principles” for use by its Expert Committees* and other bodies preparing draft standards for submission to it, referring these principles for review and completion to its Executive Committee. They are now set out below as expanded in the light of the recommendations made by the Executive Committee at its first meeting on 3 July 1963: -

* See paragraph 17 below for the work allocated to these Committees.

Guiding Principles

a. Draw up a list of priorities as appropriate among the products involved.
b. Determine the nature of the standards to be sought, i.e. "minimum platform standards" and/or higher "trading Standards" (for details see Report of Joint FAO/WHO Conference on Food Standards, Geneva, October 1962, paras. 7 – 13).
c. Consider the possible need for standards for wholesale trading as well as retail.
d. Unless clearly necessary, avoid "recipe" standards, i.e. those which exclude the use of other than specified ingredients.
e. Consider the product involved without reference to possible competing products.
f. Wherever standards of identity pose special difficulties, minimum requirements should first be laid down in order that a product may bear a group designation (e.g. "cheese" or "groundnut oil"), and sub-categories then be designated by an appropriate term not implying quality preferences where compositional differences alone are involved. Such designations should always accompany any descriptive designation employed under national standards or by the trade. At a later stage, agreement should be sought on descriptive designations of these sub-categories (e.g. "full fat cheese", "skimmed milk cheese", "refined groundnut oil").
g. In general, subject to appropriate labelling, no product should be required to bear a different designation by reason solely of the presence of permitted food additives
h. Product definitions should be no wider than strictly necessary. In particular they should be stated in positive, not negative terms and should not resort to statements of exceptions.
i. Products similar to standardized products shall be sufficiently designated by a fancy name accompanied by adquate labelling.

k. General lay-out recommended for standards of composition:
    1. Definition
    2. Designations and standards
    3. Permitted additions
    4. Marking and labelling.

16. At the request of the Commission, the Executive Committee also agreed to the following procedures to be followed by Expert Committees:-

## Procedures

a. Governments wishing to participate in the work of any Expert Committee set up by the Commission are requested to inform the Secretariat by 31 October 1963. Although Governments are free to join any Expert Committee at any time by merely notifying the Secretariat, non-adherence to this dateline may prejudice the possibility of participating from the start.
b. The Secretariat will inform host governments responsible for organizing each Expert Committee of all requests to participate in the Committee's work.
c. Before fixing the time and place of each meeting, host governments and other bodies are urgently requested to notify the Secretariat. A calendar of meetings of all Expert Committees can then be

drawn up so as to avoid overlap, facilitate participation by countries' representatives and reduce travel costs.

d. The Secretariat will circulate to all interested copies of the calender of meetings so obtained, as well as details of participation in each Expert Committee, in particular to National Codex Alimentarius Committees, equivalent bodies or government central contact points for the work of the Commission.
e. Host governments of Expert Committees and other bodies preparing draft standards for submission to the Commission are requested to provide the Secretariat with copies of all circulars and working papers which they may issue for this purpose.

## ALLOCATION OF PREPARATORY WORK ON DRAFT STANDARDS

17. The Commission then made the following allocation of preparatory work on draft standards, either to existing outside specialist bodies in accordance with its general policy (see Report of the Joint FAO/WHO Conference on Food Standards, Geneva, October 1962, para. 30), or to ad hoc Expert Committees of member countries under Rule IX.1(b).1 of the Commission's Rules of Procedure. The Commission's program of preparatory work resulting from … these allocations is set out in the form of a table in Appendix D.

## Additives

18. The Commission had before it in particular the following documentation:

- Background paper on international food additive work prepared by the Secretariat
- Report of the 2nd Joint FAO/WHO Conference on Food Additives, June 1963
- Notes on the food additives work of the Council of Europe, the European Economic Community and the European Council of the Codex Alimentarius (now the Advisory Group for Europe of the Commission, see para. 66), prepared by those bodies.

19. The Commission decided to set up a world-wide Expert Committee on this key subject with the following terms of reference:

To consider the draft lists of acceptable food additives together with the reports of the Joint FAO/WHO Expert Committee* on Food Additives upon which they are based, in the light of Government comments made thereon, in order

1. to draw up a revised draft list of acceptable additives, and
2. to survey and designate wherever possible proposed maximum levels of use for these additives in individual foods. For this purpose expert committees of the Codex Commission on individual product standards and specialized international non-governmental organizations are invited to

make available to the Secretariat information which they may have compiled on additives used in food products, for submission to and possible finalization by the Codex Commission.

The Commission adopted a proposal that the Netherlands Government should accept responsibility for this Expert Committee; the Netherlands Government gave its acceptance and was designated to this effect under Rule IX.8 of the Commission's Rules of Procedure. The Commission requested this Expert Committee to take particular account of the work on food additives of the Council of Europe and the European Economic Community - work to which the delegate of France attached particular importance - in order to avoid any duplication.

* NOTE: The Joint FAO/WHO Expert Committee on Food Additives is essentially a scientific body concerned with questions of safety of use. It draws up standards of identity and purity for food additives together with maximum daily intake levels. The Codex Alimentarius Commission's Expert Committee, on the other hand, is concerned with the application to individual food standards of the data on additives made available by the Joint FAO/WHO Expert Committee on Food Additives.

## Pesticide Residues

20. The Commission had before it in particular the following documentation:

- Background paper on international work on pesticide residues, prepared by the Secretariat
- Note on the pesticide residues work of the Council of Europe, prepared by that body.

21. The Commission decided to set up a world-wide Expert Committee on this subject with the following terms of reference:

To consider the pesticides for which acceptable daily intakes will have been established by the FAO Working Party on Pesticide Residues meeting jointly* with the WHO Expert Committee on Pesticide Residues, in order to survey and propose where possible tolerances for pesticide residues in individual foods. The Commission requested this Expert Committee to take account in particular of the work on pesticide residues foreseen by the Council of Europe in order to avoid duplication.*

The Commission adopted a proposal that the Netherlands Government should also accept responsibility for this Expert Committee; the Netherlands Government gave its acceptance and was designated to this effect under Rule IX.8.

## General provisions on labelling

22. The Commission had before it in particular the following documentation:

- A note on the work of ISO TC/34, prepared by that body
- The relevant chapter from the draft Latin-American Food Code.

23. The Commission requested the Secretariat to draw up for submission to it at its next Session a concise résumé of current food labelling laws, with particular reference to those of countries participating actively

in the work of the Commission. This résumé should cover provisions dealing with identity, net contents designations, indication of manufacturer and special requirements on type and style of label declarations. The Commission further requested the Secretariat to include as an appendix to this résumé the chapter on labelling set out in the draft Latin-American food Code.

* This joint meeting is scheduled to take place in Geneva from 30 September to 7 October 1963. It will be followed as soon as practicable by a session of the FAO Working Party on Pesticide Residues to recommend residue tolerances in the principal raw foodstuffs entering international trade, e.g. grains, pulses etc.

# Methods of sampling

24. The Commission had before it in particular the following documentation:

- A note on the work of ISO TC/34, prepared by that body
- A draft text on sampling, prepared by the European Council of the Codex Alimentarius (now Advisory Group for Europe of the Commission).

25. The Commission requested ISO to develop methods of sampling for physically similar product groups and where necessary specific methods for important individual products, and to make a progress report to it for consideration at its next session. ISO agreed to undertake this work.

# Methods of analysis

26. The Commission had before it in particular the following documentation:

- Background paper on international work on methods of analysis, prepared by the Secretariat
- Notes on the work of ISO TC/34, the European Council of the Codex Alimentarius (now Advisory Group for Europe of the Commission), the European Economic Community, the International Wine Office, the International Olive Oil Council and the International Committee on Microbiologival Specifications for Foods, prepared in each case by those bodies.

27. The Commission accepted the offer of the Austrian government to continue its responsibility for organizing an Expert Committee on methods of analysis. This Expert Committee would henceforth work as a world-wide Expert Committee, open to all members of the Commission. The Commission further recommended the following principles for the guidance of this Expert Committee:-

a. The Expert Committee draws up a list of priorities in the light of the products for which Codex Standards are in preparation.
b. It determines in each case the best means of preparing each method of analysis required and refers the work to the appropriate outside organization or, where no such body is available, to research laboratories in any country member of the Commission.

c. In some cases, the Expert Committee may find that a method is already so well established and verified that it may be referred to the Commission for publication in the Codex without further study.
d. Methods selected should have been the object of extensive tests in several laboratories and the results given statistical treatment. Preference should be given to those already published or ready for publication by the originating body.
e. Methods should be such as to be capable of use in laboratories equipped with usual modern apparatus.
f. More than one method of analysis may be selected for the same test.
g. Where applicable, methods of analysis should conform to the "Guide on the form for methods of chemical analysis" set out in ISO Recommendation R. 78 - 1958*.
h. The Expert Committee should organize its work in such a manner as to keep under constant review all methods of analysis published in the Code.
i. The Expert Committee should maintain the closest possible relations with all interested organizations working on methods of analysis.

k. The Expert Committee should adopt wherever it may find appropriate the type of procedures now followed by the Committee of Government Experts on the Code of Principles concerning Milk and Milk Products (see Report of the Committee's 6th Session, Rome, June 1963, paras. 10–12).
l. The Expert Committee should recommend in each case whether the method of analysis should be published in the Codex in full or merely by bibliographic reference.
m. Since the elaboration of methods of analysis will take considerable time, the Codex should, as an interim measure, include references to existing practicable methods in each standard of composition pending the elaboration and/or revision of definitive methods.

* If this text is not available from national standards institutions, it may be obtained through the Secretariat.

# Food Hygiene

28. The Commission had before it a note on meat hygiene, prepared by the Secretariat.

29. In respect of general questions of food hygiene, subject to paras. 30 and 31 below, the Commission set up a world-wide Expert Committee open to all member countries of the Commission. The Government of the USA was invited to accept responsibility for this Expert Committee and, following acceptance, was designated by the Commission to this effect under Rule IX.8. WHO Technical Report No. 104 would be circulated to all Members of the Commission participating in this Expert Committee for comment and use as a basic working document.

30. The Commission decided to treat the existing Joint FAO/WHO Expert Panel on meat hygiene as its advisory body on this question. The Commission further requested the Expert Panel to make recommendations on basic principles of meat hygiene, including microbiological standards, for later inclusion in the Codex following the Commission's normal procedures of acceptance through governments.

31. All questions concerning milk hygiene come within the terms of reference of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products, now a Committee of the whole of the Codex Commission functioning under Rule IX.1(a) of the Commission's Rules of Procedure (see para. 10 above).

## Fats and Oils (except Margarine and Olive Oil)

32. The Commission had before it a note on the work of the European Council of the Codex Alimentarius (now Advisory Group for Europe of the Commission), prepared by that body.

33. The Commission set up a world-wide Expert Committee, open to all member countries of the Commission, to elaborate draft standards for fats and oils of animal, vegetable and marine origin, but excluding margarine and oilve oil (see paras. 35–37 below).

34. The Government of the United Kingdom accepted responsibility for this Expert Committee and was designated by the Commission to this effect under Rule IX.8.

## Margarine

35. The Commission had before it a note on the work of the International Federation of Margarine Associations.

36. The Commission accepted an offer by the International Federation of Margarine Associations to elaborate a draft standard for margarine for early submission to the Commission and consideration in accordance with its usual procedures.

## Olive Oil

37. (See para. 66 below)

## Milk and Milk Products

38. (See para. 10 above)

## Meat (carcasses and cuts) and Processed Meat Products

39. The Commission had before it background notes on meat hygiene and processed meat, prepared respectively by the Secretariat and the Danish Meat Research Institute.

40. The Commission decided to set up a world-wide Expert Committee to elaborate proposals for:

1. Classification and grading of carcasses and cuts of beef, lamb, mutton, pork and veal;
2. Definitions, labelling and other requirements for such processed meat products as the Expert Committee might feel desirable at this stage.

41. In view of the lead taken in this field by OECD as well as the programs of ISO and EAAP, with which the Federal Republic of Germany is closely associated, the Commission requested the Government of the Federal Republic of Germany to undertake responsibility for this Expert Committee and to work for this purpose in cooperation with the standing Joint FAO/WHO Expert Committee on Meat Hygiene. The Federal Republic of Germany accepted and was thereupon designated by the Commission to this effect under Rule IX.8. The Commission felt that the key position of the Meat Institute in Kulmbach and its close relations with OECD and ISO would put the Federal Republic of Germany in a good position to guide this work. The Commission recognized that this Expert Committee should be free to set up sub-committees to handle its wide field if it so desired.

## Poultry

42. The Commission agreed to take up at its next Session the question of draft standards for this important product in international food trade. The U.S.A. was requested and accepted to prepare a study for its consideration at that time.

## Eggs

43. The Commission had before it a note on the work of the projected International Egg Commission and on that earlier undertaken by ECE.

44. The Commission decided to defer to its next session consideration of this product, when it hoped to have more information on the program and structure of the International Egg Commission. It likewise requested the Economic Commission for Europe to defer reconsideration of its earlier work on standards for eggs until the Codex Commission would have considered the question in detail at its next session.

## Fish and Fish Products

45. The Commission had before it a background note including statistical material on fish and fish products prepared by the Secretariat.

46. The Commission adopted a proposal made by the Secretariat foreseeing the establishment of a code of principles concerning fish and fish products. The Commission accepted the offer made to it that the preparatory work for this purpose could be conveniently entrusted to the Fisheries Division of FAO. FAO would then, where appropriate, consult specialists in this field, selected from countries members of FAO and WHO, in particular those associated with current work on fish and fish product standards. This work would be undertaken in the closest collaboration with OECD and such other interested international bodies as might be desirable. At a later session the Commission would reconsider the desirability of establishing

an Expert Committee under Rule IX.1(b).1 in the light of the progress made on the preparatory work organized by FAO.

## Wheat

47. The Commission had before it in particular notes on the work in this field carried out by the European Economic Community and ISO TC/34, prepared by those bodies, and by the Secretariat on the work of ECE, the International Association for Cereal Chemistry and the London Corn Trade Association.

48. While of the opinion that further international work on grade standards for wheat appeared to be required, the Commission decided that it was first necessary to have greater uniformity in methods of sampling and analysis to provide a basis for uniform application of grade standards. The Commission therefore requested ISO to survey the work now in hand among the several interested organizations engaged on methods of sampling and analysis for wheat and to make the survey available to the Secretariat by the end of the year, in order to allow its submission to governments in good time before the Second Session of the Commission. This request was accepted by ISO.

## Fruit and Vegetables (Fresh)

49. The Commission had before it a note on the work of ECE in this field and was informed of the recommendation just made by the Third Session of the FAO Citrus Group (Rome, June 1963) for the extension to outside countries of the latest ECE European Standards for citrus fruit.

50. The Commission endorsed the comprehensive and successful program of the Economic Commission for Europe in this field and urged interested countries outside Europe to participate actively in its work as observers, as foreseen by Art. ll of the ECE Terms of Reference. The observer of OECD drew attention to his organization's scheme for the application of these standards and to the illustrated brochures it had issued for this purpose.

See also para. 66 below.

## Fruit and Vegetables (Frozen)

51. The Commission had before it in particular a background paper prepared by the United Kingdom Ministry of Agriculture, Fisheries and Food, and a note on the work of ECE and OECD in this field.

52. The Commission wished to give its full encouragement to the work on standards for frozen fruit and vegetables now planned by ECE and OECD.

## Fruit and Vegetables (Processed)

53. The Commission had before it a background paper prepared by the United Kingdom Ministry of Agriculture, Fisheries and Food.

54. The Commission decided to set up a world-wide Expert Committee to cover all types of processed fruits and vegetables including dried products and jams and jellies. The Government of the U.S.A. was invited to accept responsibility for this Expert Committee and, following its acceptance, was designated by the Commission to this effect under Rule IX.8. The Commission requested this Expert Committee to make full use of the experience gained by France in earlier work on the subject undertaken on a European basis.

# Fruit Juices

55. The Commission had before it a background paper on international work on fruit juice standards, in particular that of ECE and the International Federation of Fruit Juice Producers, prepared by the Secretariat, and a note by ECE.

56. The Commission warmly welcomed the recommendation made by the Working party on the Standardization of Perishable Foodstuffs of the ECE at its 15th Session, March 1963, henceforth to carry out jointly with the Codex Alimentarius Commission its recently started work on fruit juice standards. The Commission also heard a detailed statement from the Vice-Chairman of the Group of Experts on Fruit Juices of this Working Party, Mr R. Samplawski of Poland. The Commission agreed to this recommendation, and to the program of work proposed by the ECE as follows: -

- Raw Fruit Juices
- Basic Fruit Juices
- Concentrated Basic Fruit Juices
- Fruit Juices
- Concentrated Fruit Juices
- Fruit Juice Beverages.

Draft standards for these categories are being made available to the Group by the International Federation of Fruit Juice Producers.

57. The Commission requested the resulting Joint ECE/Codex Alimentarius Commission Group of Experts on Fruit Juice Standards to submit its draft texts for finalization by the Commission in accordance with the Commission's normal procedures. For this purpose the Commission further requested its members who were also members of the ECE to make parallel recommendations in this sense to the ECE at the appropriate time.

## Edible Fungi

58. (See para. 66 below)

## Cocoa Beans

59. (See para. 66 below)

## Cocoa Products and Chocolate

60. The Commission had before it notes on the work in hand in this field by the European Economic Community and the European Council of the Codex Alimentarius (now the Advisory Group for Europe of the Commission) prepared by these bodies.

61. The Commission established a world-wide Expert Committee on these products open to all member countries of the Commission. The Government of Switzerland was invited to accept responsibility for this Expert Committee and, after acceptance, was designated by the Commission to this effect under Rule IX.8.

## Sugars

62. The Commission decided to set up a world-wide Expert Committee to cover all types of carbohydrate sweetening matters. The Government of the United Kingdom accepted responsibility for this Expert Committee and was designated by the Commission to this effect under Rule IX.8.

## Honey

63. The Commission had before it a note prepared by the European Council of the Codex Alimentarius (now the Advisory Group for Europe of the Commission) on its work in this field.

64. The Commission set up a world-wide* Expert Committee, open to all member countries of the Commission, to elaborate draft standards for honey. It was understood that the Government of Austria was willing to retain responsibility for this Expert Committee and was therefore designated by the Commission to this effect under Rule IX.8.

## Soft Drinks

65. On the proposal of the Government of Czechoslovakia the Commission considered the question of international standards for soft drinks and beer. The Commission accepted an offer by the Government of the United Kingdom to prepare a background paper on soft drinks for consideration and possible further

action by the Commission at its next session. The Commission decided not to give further consideration for the time being to the question of standards for beer.

* The following countries declared their preference for the preparation of a standard on a regional basis for Europe: Austria, Belgium, France, Germany, Italy, Luxembourg, Spain, Switzerland.

## FIRST READING OF COMPLETED DRAFT STANDARDS

66. The Commission considered in first reading the following completed draft standards drawn up before the Commission was constituted: -

| | | | |
|---|---|---|---|
| General Principles: 2 texts | See | Appendix | E.1–2 |
| Sampling | " | " | F. |
| General Principles for the use of Additives | " | " | G. |
| Permitted lists of Additives: 4 texts | " | " | H.1–4 |
| Edible Fungi: 2 texts | " | " | I.1–2 |
| Fresh Fruit and Vegetables: 18 texts** | " | " | K.1–18 |
| Cocoa Beans | " | " | L. |
| Olive Oil | " | " | M. |

The Commission decided to refer these texts to Governments for detailed comment prior to consideration by the Commission in second reading at its next session.

** For sub-index to the 18 standards set out in Appendix K, see page 2.

67. At its first meeting, Rome, 3 July 1963, the Executive Committee requested that the following item on the phasing of datelines for Government comments be included as an addendum to the Report of the First Session of the Commission on the assumption that the Commission's Report would be officially dispatched to Governments in early August. Government comments should be requested to be sent to the Secretariat not later than 29 February 1964. This should allow sufficient time for Governments and for the Secretariat to translate and dispatch comments received well before the second session of the Commission and in any case not later than two months before that date. Government comments received too late for translation and official processing should be distributed in the original language only to national Codex contact points, but no official distribution should be attempted. For each official dispatch of documents a secretariat letter would be sent to national Codex contact points advising them of this fact.*

68. In respect of the standards for fruit and vegetables listed above, which were drawn up by the Economic Commission for Europe, the Commission noted that a further standard on citrus fruit had since been completed and requested that it be added to those now submitted to Governments. In view of the considerable interest from overseas countries in certain fruits covered by those standards and of the work of OECD in relation to its scheme for their application, the Commission requested the Secretariat to communicate to OECD all Government comments received upon them and invited OECD to make available its advice thereon for consideration at the Commission's next session.

* See Report of first meeting of the Executive Committee, para. 3.

## INTERNATIONAL DOCUMENTATION SCHEMES

69. The Commission's attention was called to the current state of publications and abstracting in the food field. It noted that the means of publishing new information was adequate, although somewhat disorganized and the large number of publications which had to be followed by those interested in any aspects of food research, technology or regulations put a considerable burden upon them. The informational end of this matter, which might be divided into the two separate problems of information retrieval and provision of current abstracts was in a much less satisfactory state. Present means were inadequate for the prompt and complete abstracting of all new articles, books, patents and regulations and there was no unified comprehensive system in existence for the later easy retrieval of all this information. There were, in 1962, some 28 abstract journals, greatly overlapping and yet incompletely covering the field.

70. It was known that efforts to solve these problems were under way in several countries. While hoping for the success of these current efforts, an item on this matter had been included in the 1964/65 FAO "Program of Work and Budget". This item expressed FAO's interest in this matter and noted that unless national and bi-national efforts succeeded in bringing order into this field, eventually some action by or through international agencies might be required to help nations to provide, in the first instance, an adequate and prompt food abstract reporting and retrieval system, and secondly, to work towards systematization in the field of publications covering this broad field. This matter was brought to the Commission's attention by the Secretariat since the progress of the Commission's program was to some extent dependent on the easy and prompt availability of such information.

## CHANNELS FOR OFFICIAL DOCUMENT DISTRIBUTION

71. In order to avoid duplicate dispatch of documents to member countries through both the official channels of FAO and WHO, as at present occurs, the Commission requested each member Government to indicate to the Secretariat as soon as possible which channel it preferred to be used and what quantities and in what languages it wished to receive the documents.

## FINANCE OF THE FOOD STANDARDS PROGRAM

72. Subject to review by its Executive Committee*, the Commission agreed to the budgets proposed by the Directors-General for 1963 and 1964 (the first full year) amounting to $78,100 and $112,800 respectively. In addition, the Commission approved the provision for 1963 of a further sum of $6,500 to cover the cost of a meeting of Fisheries Consultants, and the provision for 1964 of $20,000 to cover the costs of a food hygienist, secretary and appropriate travel allocation. The Commission also requested the Directors-General, should the method of finance by Trust Fund be retained, to submit for approval by the XIIth Session of the FAO Conference in October 1963 and the 17th World Health Assembly in May 1964 an amendment to Art. 9 of its Statutes to allow the payment of part of the cost of preparatory work undertaken by member countries on behalf of the Commission. Subject to adoption of this amendment, the

Commission would then review in the light of experience gained at its next session the extent to which it might wish to make use of this facility.

73. The Commission also reviewed the method of finance of the food standards program. The Commission recommended that the costs involved should be covered by the regular budgets of FAO and WHO as soon as the different budgetary procedures of the two organizations would make this step practicable. The Commission requested the Director-General of FAO to make these views known to the FAO Conference during its review of the method of finance of the food standards program to be carried out at its XIIth Session in October 1963.

* At its first meeting, Rome, 3 July, 1963, the Executive Committee carried out this review as requested by the Commission and stated:

"The Executive Committee endorsed these two budgets without qualification as appropriate for the implementation of the anticipated workload and requested the Secretariat to state the total annual sums involved in the Commission's Report, together with a request to governments to contribute to the Trust Fund. The Executive Committee would review the financial requirements of the program in a year's time in the light of its development." (Report of first meeting of the Executive Committee, para. 10).

74. The following countries are already contributing to the Trust Fund by which the costs of the program for 1963 are met:

| | | | |
|---|---|---|---|
| Australia | Denmark | Netherlands | New Zealand |
| Poland | Switzerland | United Kingdom | U.S.A. |

In addition, several other governments are known to be actively considering a contribution.

75. All governments interested in active participation in the work of the Commission and in contributing to the Trust Fund by which its costs are at present met, are requested to inform the Director-General of FAO or WHO as soon as possible with a view to determining an appropriate contribution in accordance with Rule X.4 of the Commission's Rules of Procedure (see Appendix B).

## APPENDICES

# APPENDIX A

# LIST OF PARTICIPANTS

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Note : Delegates underlined are chiefs of delegations.

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# APPENDIX B

# RULES OF PROCEDURE FOR THE COMMISSION

Rule I Membership

1. Membership of the Joint FAO/WHO Codex Alimentarius Commission, hereinafter referred to as "the Commission", is open to all Member Nations and Associate Members of FAO and/or WHO.

2. Membership shall comprise such eligible nations as have notified the Director-General of FAO or of WHO of their desire to be considered Members of the Commission.

3. Each Member of the Commission shall communicate to the Director-General of FAO or of WHO the names of its representative and where possible other members of its delegation (see Rule IV. 4), before the opening of each session of the Commission.

Rule II Officers

1. The Commission shall elect a Chairman and three Vice-Chairmen from among the representatives of the Members of the Commission. Except at the first session, they shall be elected at the end of each session and remain in office until their successors are elected at the end of the following session. In the case of the first session, the Chairman and Vice-Chairmen shall be elected at the beginning of the session and shall hold office until the end of the following session. The Chairman and Vice-Chairmen shall be eligible for re-election but after having served two consecutive terms shall be ineligible to hold such office for the next succeeding term.

2. The Chairman, or in his absence a Vice-Chairman, shall preside at meetings of the Commission and exercise such other functions as may be required to facilitate the work of the Commission. A Vice-Chairman acting as Chairman shall have the same powers and duties as the Chairman.

3. If neither the Chairman nor the Vice-Chairman are able to serve, the Directors-General of FAO and WHO shall appoint a representative to act as Chairman, until new officers have been elected.

4.

a. The Commission may appoint a coordinator from among the representatives or advisers of the Members of the Commission, for any region, or for any group of countries specifically enumerated by the Commission, whenever it may find, on the basis of the proposal of the countries which constitute the region or group, that work for the Codex Alimentarius in the countries concerned so requires.
b. Appointment of coordinators shall be made exclusively on the proposal of the countries which constitute the region or group of countries concerned. Coordinators shall hold office for a period of not more than three years as may be determined by the Commission in each instance and may be eligible for re-appointment for one additional term.
c. The functions of the coordinators shall be to assist and coordinate the work of the Expert Committees (see Rule IX. 1(b).1) in their region or group of countries, in the preparation of draft standards for submission to the Commission. They shall report to the Chairman of the Commission.
d. Where an Advisory Group has been set up under Rule IX. 1(b). 2, the Coordinator of the region involved shall be chairman of the group.

5. The Commission may appoint one or more Rapporteurs from among the representatives of the Members of the Commission.

6. The Directors-General of FAO and WHO shall be requested to appoint from the staffs of their Organizations a Secretary of the Commission and such other officials, likewise responsible to them, as may be necessary to assist the officers and the Secretary in performing all duties that the work of the

Commission may require. The costs of such staff in carrying out their duties toward the Commission shall be borne by funds available to cover the work of the Commission (see Rule X.3.).

Rule III Executive Committee

1. The Executive Committee shall consist of the Chairman and Vice-Chairmen of the Commission together with six further members, elected by the Commission from among the representatives of the Members of the Commission, one each coming from the following geographical locations: Africa, Asia, Europe, Latin America, North America and Australasia. Elected members shall hold office for two years and shall be eligible for re-election, but after having served two successive terms shall be ineligible to hold such office for the next succeeding term.

2. The Executive Committee shall, between sessions of the Commission, act on behalf of the Commission as its executive organ. The Executive Committee shall in particular make proposals to the Commission regarding the general orientation and program of work of the Commission, study special problems and help implement the program as approved by the Commission. The Executive Committee is also authorized to exercise the Commission's powers under Rule IX.1(b). 1.

3. The Chairman and Vice-Chairmen of the Commission shall be respectively the Chairman and Vice-Chairmen of the Executive Committee.

4. Sessions of the Executive Committee may be convened as often as necessary by the Directors-General of FAO and WHO, in consultation with the Chairman. The Executive Committee shall normally meet immediately prior to each session of the Commission.

5. The Executive Committee shall report to the Commission.

Rule IV Sessions

1. The Commission shall in principle hold one regular session each year at the Headquarters of either FAO or WHO. Additional sessions shall be held as considered necessary by the Directors-General of FAO and WHO after consultation with the Chairman or the Executive Committee.

2. Sessions of the Commission and its subsidiary bodies established under Rule IX.1(a) shall be convened and the place of meeting shall be determined by the Directors-General of FAO and WHO after consultation, where appropriate, with the authorities of the host country.

3. Notice of the date and place of each session of the Commission and of its subsidiary bodies established under Rule IX. 1(a) shall be communicated to all Members of the Commission at least two months before the session.

4. Each member of the Commission shall have one representative, who may be accompanied by one or more alternates and advisers.

5. Meetings of the Commission shall be held in public, unless the Commission decides otherwise.

6. The majority of the registered representatives of the Members of the Commission attending the Session shall constitute a quorum, except for the purposes of applying Rule XII. 1, where the majority of the Members of the Commission shall constitute a quorum.

Rule V Agenda

1. The Directors-General of FAO and WHO, after consultation with the Chairman of the Commission or with the Executive Committee, shall prepare a provisional Agenda for each session of the Commission.

2. The first item on the provisional Agenda shall be the adoption of the Agenda.

3. Any Member of the Commission may request the Director-General of FAO or WHO to include specific items in the provisional Agenda.

4. The provisional Agenda shall be circulated by the Directors-General of FAO and WHO to all Members of the Commission at least two months before the opening of the session.

5. Any Member of the Commission, and the Directors-General of FAO and WHO, may, after the dispatch of the provisional Agenda, propose the inclusion of specific items in the Agenda with respect to matters of an urgent nature. These items shall be placed on a supplementary list, which, if time permits before the opening of the session, shall be dispatched by the Directors-General of FAO and WHO to all Members of the Commission, failing which the supplementary list shall be communicated to the Chairman for submission to the Commission.

6. No item included in the Agenda by the governing bodies or the Directors-General of FAO and WHO shall be deleted therefrom. After the Agenda has been adopted, the Commission may, by a two-thirds majority of the votes cast, amend the Agenda by the deletion, addition or modification of any other item.

7. Documents to be submitted to the Commission at any session shall be furnished by the Directors-General of FAO and WHO to all Members of the Commission, to the other eligible Nations attending the session as observers and to the non-member nations and international organizations invited as observers thereto, in principle at least two months prior to the session at which they are to be discussed.

Rule VI Voting and Procedures

1. Each Member of the Commission shall have one vote. An alternate or adviser shall not have the right to vote except where substituting for the representative

2. Except as otherwise provided in these Rules, decisions of the Commission shall be taken by a majority of the votes cast.

3. In any decision made by the Commission to elaborate or accept a standard, whenever a majority of the countries constituting a given region or a group of countries specifically enumerated by the Commission so desires, the standard shall be elaborated or accepted as a standard primarily intended for that region or group of countries, subject, in the case of decisions to accept such a standard, to the prior submission of the

draft text to all Members of the Commission. This provision shall not prejudice the elaboration or acceptance of a corresponding standard for wider use.

4. Upon the request of any Member of the Commission voting shall be by roll-call, subject to para. 5 of this Rule, in which case the vote of each Member shall be recorded.

5. When the Commission so decides, voting shall be by secret ballot, subject as appropriate to para. 3 of this Rule.

6. Formal proposals relating to items of the Agenda and amendments thereto shall be introduced in writing and handed to the Chairman, who shall circulate them to representatives of Members of the Commission.

7. The provisions of Rule XII of the General Rules of FAO shall apply mutatis mutandis to all matters which are not specifically dealt with under Rule VI of the present Rules.

Rule VII Observers

1. Any Member Nation and any 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 of WHO, attend sessions of the Commission and of its subsidiary bodies as an observer. It may submit memoranda and participate without vote in the discussions.

2. Nations which, while not Member Nations or Associate Members of FAO or WHO, are Members of the United Nations, may, upon their request and subject to the provisions relating to the granting of observer status to nations adopted by the Conference of FAO and the World Health Assembly, be invited to attend in an observer capacity sessions of the Commission and of its subsidiary bodies. The status of nations invited to such sessions shall be governed by the relevant provisions adopted by the Conference of FAO.

3. Any Member of the Commission may attend as an observer sessions of subsidiary bodies of the Commission set up under Art. IX of these Rules. He may submit memoranda and participate without vote in the discussions.

4. Subject to the provisions of Rule VII. 5 the Director-General of FAO or WHO may invite inter-governmental and international non-governmental organizations to attend as observers sessions of the Commission and of its subsidiary bodies.

5. Participation of international organizations in the work of the Commission, and the relations between the Commission and such organizations shall be governed by the relevant provisions of the Constitutions of FAO or WHO, as well as by the applicable regulations of FAO or WHO on relations with international organizations; such relations shall be handled by the Director-General of FAO or of WHO as appropriate.

Rule VIII Records and Reports

1. At each session the Commission shall approve a report embodying its views, recommendations and conclusions, including when requested a statement of minority views. Such other records for its own use as the Commission may on occasion decide shall also be maintained.

2. The report of the Commission shall be transmitted to the Directors-General of FAO and WHO at the close of each session, who shall circulate it to the Members of the Commission, to other countries and to organizations that were represented at the session, for their information, and upon request to other Member Nations and Associate Members of FAO and WHO.

3. Recommendations of the Commission having policy, program or financial implications for FAO and/ or WHO shall be brought by the Directors-General to the attention of the governing bodies of FAO and/ or WHO for appropriate action.

4. Subject to the provisions of the preceding paragraph, the Directors-General of FAO and WHO may request Members of the Commission to supply the Commission with information on action taken on the basis of recommendations made by the Commission.

Rule IX Subsidiary Bodies

1. The Commission may establish the following types of subsidiary bodies:

a. subsidiary bodies which it deems necessary for the accomplishment of its work in the finalization of draft standards;
b. subsidiary bodies in the form of:
    1. Expert Committees for the preparation of draft standards for submission to the Commission, whether intended for world-wide use, for a given region or for a group of countries specifically enumerated by the Commission.
    2. Advisory Groups for such regions or groups of countries.

2. Subject to paragraph 3 below, membership in these subsidiary bodies shall comprise such Members of the Commission as have notified the Director-General of FAO or WHO of their desire to be considered as Members thereof, or shall consist of Members of the Commission, as selected by the Commission itself, as shall in each case be determined by the Commission.

3. Membership of subsidiary bodies established under Rule IX. 1(b). 1 for the preparation of draft standards intended primarily for a region or group of countries, shall be open only to Members of the Commission belonging to such a region or group of countries (but see Rule VII.1).

4. Representatives of members of subsidiary bodies shall, in so far as possible, serve in a continuing capacity and shall be specialists active in the fields of the respective subsidiary bodies.

5. Subsidiary bodies may only be established by the Commission, except where otherwise provided in these Rules. Their terms of reference and reporting procedures shall be determined by the Commission.

6. Subject to Rule IV.2 above, sessions of subsidiary bodies shall be convened as follows:

a. Bodies established under Rule IX. 1(a) shall be convened by the Directors-General of FAO and WHO in consultation with the Chairman of the Commission.

b. Bodies established under Rule IX. 1(b).1 (Expert Committees) shall be convened by the Chairman of the respective Expert Committee; however, if a coordinator has been appointed for a region or group of countries concerned (see Rule II.4), the Chairman of the Expert Committee shall convene such meetings after consultation with the coordinator.
c. Bodies established under Rule IX.1(b).2 (Advisory Groups) shall be convened by the Chairman of the Advisory Group in consultation with the Directors-General of FAO and WHO.

7. The establishment of subsidiary bodies under Rule IX.1(a) and IX.1(b).2 shall be subject to the availability of the necessary funds. Before taking any decision involving expenditure in connection with the establishment of such subsidiary bodies, the Commission shall have before it a report from the Director-General of FAO and/ or WHO, as appropriate, on the administrative and financial implications thereof.

8. The countries which shall be responsible for appointing the chairmen of subsidiary bodies established under Rule IX.1(b).1 (Expert Committees) shall be designated at each session by the Commission and shall be eligible for re-designation. All other officers of subsidiary bodies shall be elected by the body concerned and shall be eligible for re-election.

9. The Rules of Procedure of the Commission shall apply mutatis mutandis to its subsidiary bodies.

Rule X Expenses

1. Expenses incurred by the representatives of the Members of the Commission, their alternates or advisers, and by the observers referred to in Rule VII, shall be borne by the Governments or Organizations concerned. Should experts be invited by the Director-General of FAO or WHO to attend sessions of the Commission and its subsidiary bodies in their individual capacity, their expenses shall be borne out of funds available to cover the work of the Commission.

2. Operating costs of subsidiary bodies established under Rule IX.1(b).1 (Expert Committees), other than the costs of representatives and observers attending meetings of such bodies and those incurred by other countries involved in the work of these bodies, shall be borne by each country accepting chairmanship of such a body (see Rule IX.8).

* 3. Until otherwise provided, the operating costs of the Commission and of any subsidiary bodies established under Rule IX.1(a) and Rule IX 1(b).2, other than the costs of representatives and observers attending meetings of such bodies, shall be borne out of the FAO Trust Fund set up for this purpose in accordance with Art. 8 of the Statutes of the Commission and shall be subject to the appropriate provisions of the FAO Financial Regulations.

4. The Trust Fund shall be supported by annual contributions. received through or with the approval of interested governments. No contribution from any one country shall exceed 20% of the annual budget of the Commission as determined by the Directors-General of FAO and WHO, nor shall any contribution be less than US $500 per year. Subject to these limits the amount of contributions shall be agreed upon between governments concerned and the Directors-General of FAO and WHO on the basis of each country's interest in the international food trade.

5. The Commission shall examine and approve its budget each year and shall recommend to the Director-General of FAO whether unused sums remaining in the Trust Fund from the previous year's activities shall be carried over to the current year or be returned to contributors.

Rule XI Languages

1. The official and working languages of the Commission shall be respectively the official and working languages of FAO and WHO.

2. Where a representative wishes to use another language he shall himself provide the necessary interpretation and/ or translation into one of the working languages of the Commission.

3. The working languages of subsidiary bodies set up under Rule IX.1(b) shall include at least one of the working languages of the Commission.

Rule XII Amendments and Suspension of Rules

1. Amendments of or additions to these Rules may be adopted by a two-thirds majority of the (votes cast) Members of the Commission present and voting, provided that 24 hours' notice of the proposal for the amendment or addition has been given. Amendments of or additions to these Rules shall come into force upon approval by the Directors-General of FAO and WHO, subject to such confirmation as may be prescribed by the procedures of the two Organizations.

* *[…]* Clauses referring to the Trust Fund are shown in *[*square brackets*]*

2. The Rules of the Commission, other than Rule I, Rule II.1,2,3 and 6, Rule IV.2 and 6, Rule V.1,4 and 6, Rule VI.1,2 and 3, Rule VII, Rule VIII.3 and 4, Rule IX.5 and 7, Rule X, Rule XII and Rule XIII may be suspended by the Commission by a two-thirds majority of the vote cast, provided that 24 hours' notice of the proposal for suspension has been given. Such notice may be waived if no representative of the Members of the Commission objects.

Rule XIII Entry into Force

1. In accordance with Art. 7 of the Statutes of the Commission, these Rules of Procedure shall come into force upon approval by the Directors-General of FAO and WHO, subject to such confirmation as may be prescribed by the procedures of the two Organizations. Pending the coming into force of these Rules, they shall apply provisionally.

# APPENDIX C

# ADDRESSES OF NATIONAL CODEX ALIMENTARIUS COMMITTEES, EQUIVALENT BODIES, OR CENTRAL CONTACT POINTS

(Position at July 1963)

| COUNTRY | ADDRESS | REMARKS |
|---|---|---|
| ARGENTINA | Dr. Carlos A. GRAU<br>Presidente<br>Consejo Latino-americano de<br>Alimentos<br>Calle 13 No 635<br>La Plata (Argentina) | |
| AUSTRALIA | Mr. Ivan H. SMITH<br>Assistant Director<br>Department of Primary Industry<br>Canberra A.C.T. (Australia) | |
| AUSTRIA | Min. a. D. Dr. H. FRENZEL<br>Präsident des Rechnungshofes<br>Schloss Schönbrunn<br>Wien (Austria) | National Codex<br>Committee |
| BELGIUM | Dr. Georges ART<br>Inspecteur en chef-directeur<br>Ministère de la Santé Publique<br>et de la Famille<br>60, rue Ravenstein<br>Bruxelles (Belgium) | |
| CANADA | Mr. Frank SHEFRIN<br>Secretary<br>Canadian Interdepartmental FAO<br>Committee<br>Department of Agriculture<br>Ottawa (Canada) | |

| | | |
|---|---|---|
| CHINA, REPUBLIC OF | Dr. S.T. SHANG<br>Director<br>National Bureau of Standards<br>Ministry of Economic Affairs<br>No. 1, 1st Street<br>Cheng Kung Road<br>Tainan<br>Taiwan | National Codex Committee |
| DENMARK | Mr. Erik MORTENSEN<br>Head of Division<br>Ministry of Agriculture<br>Copenhagen (Denmark) | National Codex Committee |
| FRANCE | Mr. Gérard WEILL<br>Secrétaire Général du<br>Comité Interministériel de<br>l'Agriculture et de l'Alimentation<br>Ministère de l'Agriculture<br>17, rue de Varenne<br>Paris (France) | National Codex Committee |
| GERMANY, FEDERAL REPUBLIC OF | Dr. E. FORSCHBACH<br>Ministerialdirigent<br>Bundesministerium für Gesundheitswesen<br>Bonn (Germany) | National Codex Committee |
| GREECE | Mr. Konstantin KINNAS<br>Professor of Hygiene School<br>3 September Str. 153<br>813 Athens (Greece) | National Codex Committee |
| IRELAND | Miss M. BRAZIL<br>Higher Executive Officer<br>Department of Agriculture<br>Dublin 2 (Ireland) | |
| ISRAEL | Mr. Avinoam HALEVY | National Codex |

| | | |
|---|---|---|
| | Director Food Division<br>Ministry of Commerce and Industry<br>Jerusalem (Israel) | Committee |
| ITALY | Dr. Calisto ZAMBRANO<br>Inspecteur général du<br>Ministère de l'Agriculture<br>Via Sallustiana, 16<br>Rome (Italy) | |
| JAPAN | Dr. Kinji TOYODA<br>Chief, Food Chemistry Section<br>Environmental Sanitation Bureau,<br>Ministry of Health and Welfare<br>Tokyo (Japan) | |
| LUXEMBOURG | Mr. Henry KROMBACH<br>Chemical Engineer<br>Laboratoire de l'Etat à<br>Luxembourg<br>Rue Auguste Lumière, 1A<br>Luxembourg | National Codex<br>Committee |
| NETHERLANDS | Miss P.F.M. van der TOGT<br>Assistant Liaison Officer for<br>FAO Affairs<br>Ministerie van Landbouw en Visserij<br>1e v.d. Boschstraat 4<br>The Hague (Netherlands) | National Codex<br>Committee |
| NEW ZEALAND | Director General<br>Department of Agriculture<br>Box 2298<br>Wellington (New Zealand) | |
| NORWAY | Mrs. Grete HØYER<br>Chief of Section<br>Public Health Services<br>Ministry of Social Affairs<br>Oslo (Norway) | |

| | | |
|---|---|---|
| PERU | Dr. Otoniel VELASCO<br>Planning Officer<br>Ministerio de Salud Pública y<br>Asistencia Social<br>Avenida Gonzales Prada 565<br>Magdalena del Mar<br>Lima (Peru) | |
| POLAND | Mr. Zenon ZACZKIEWICZ<br>Vice-president P.K.N.<br>Swiętokoryska 14<br>Warsaw (Poland) | National Codex Committee |
| PORTUGAL | Dr. Bernardino de PINHO<br>Director, Instituto Superior de Higiene<br>Lisboa (Portugal) | |
| SPAIN | Dr. E. BLANCO<br>Jefe del Gabinete técnico de Alimentación<br>Ministerio del Comercio<br>Madrid (Spain) | |
| SWEDEN | Prof. Arvid WRETLIND<br>National Institute of Public Health<br>Stockholm 60 (Sweden) | |
| SWITZERLAND | Prof. Otto HCEGL<br>Taubenstrasse 18<br>Berne (Switzerland) | National Codex Committee |
| THAILAND | Mr. Yos BUNNAG<br>Deputy Director-General<br>Department of Science<br>Rama VI Road<br>Bangkok | |
| TURKEY | Prof. Dr. S.T. TEKELI<br>Faculty of Agriculture | |

| | | |
|---|---|---|
| | University of Ankara<br>Ankara (Turkey) | |
| UNITED KINGDOM | Mr. Graham O. KERMODE<br>Principal<br>Food Standards Division<br>Ministry of Agriculture, Fisheries and Food<br>Great Westminster House<br>Horseferry Road<br>London S.W.1 (United Kingdom) | National Codex Committee |
| UNITED STATES OF AMERICA | Mr. Ralph PHILLIPS<br>Director<br>International Organizations Division<br>Foreign Agricultural Service<br>U.S. Department of Agriculture<br>Washington 25, D.C. (U.S.A.) | |
| YUGOSLAVIA | State Secretariat of Commerce<br>Federal Market Inspection<br>Mose Pijade 8<br>Belgrade (Yugoslavia) | National Codex Committee |

# APPENDIX D

# PROGRAM OF PREPARATORY WORK OF THE COMMISSION

| Paragraph of this Report | Subject | Responsible country or international organization | Specific instrumentation (if any) | Task |
|---|---|---|---|---|
| 10 | Milk and milk products: | | | |
| | Composition standards | IDF | - | Draft standards |
| | Methods of analysis and sampling | IDF/ISO/AOAC | - | Draft standards |
| | Hygiene | WHO | Joint FAO/WHO Expert Committee on Milk Hygiene | Basic hygiene rules |
| 19 | Additives | Netherlands | Expert Committee of the Commission open to all member countries, working on the basis of recommendations of the Joint FAO/WHO Expert Committee on Food Additives, in close cooperation with the Council of Europe and the European Economic Community | Revised draft list of acceptable additives and proposed maximum levels in individual foods |
| 21 | Pesticide residues | Netherlands | Expert Committee of the Commission open to all member countries, working on the basis of recommendations of existing FAO/WHO advisory committees and panels of experts | Proposed tolerances in individual foods |
| 23 | Labelling (general provisions) | FAO | - | Review of food labelling legislation in principal countries, pending later establishment of an Expert Committee to draft standards |
| 25 | Sampling | ISO | - | Develop methods for |

| | | | | |
|---|---|---|---|---|
| | | | | physically similar products |
| 27 | Analysis | Austria | Expert Committee of the Commission open to all member countries | Develop new or propose existing methods for use under the Codex |
| 28–30 | Hygiene | USA with WHO | Expert Committee of the Commission open to all member countries, in conjunction with, where appropriate, the Joint FAO/WHO Expert Panel on Meat Hygiene | Develop basic food hygiene rules, particularly for developing countries |
| 34 | Oils and fats (except margarine and olive oil) | UK | Expert Committee of the Commission open to all member countries | Draft standards for principal oils and fats of animal, vegetable and marine origin |
| 36 | Margarine | IFMA | - | Draft standards |
| 40–41 | Meat and meat products | Germany, Fed. Rep. | Expert Committee of the Commission open to all member countries with specific power to set up sub-committees. To work in close cooperation with the Joint FAO/WHO Expert Panel on Meat Hygiene, ISO and EAAP | Classification of carcasses and cuts, and draft standards for meat products |
| 42 | Poultry | USA | - | Preparation of background paper for consideration by the Commission at its Second Session. |
| 46 | Fish and fish products | FAO with OECD | - | Draft Code of Principles concerning fish and fish products |
| 48 | Wheat | ISO | - | Survey of methods of sampling and analysis, pending later establishment of an Expert Committee to draft standards |
| 50 | Fruit and Vegetables (fresh) | ECE | Existing Working Party on Standardization of Perishable | Existing program encouraged and |

| | | | | |
|---|---|---|---|---|
| | | | Foodstuffs | endorsed |
| 52 | Fruit and Vegetables (frozen) | ECE OECD | as above | Existing programs encouraged and endorsed |
| 54 | Fruit and Vegetables (processed) | USA | Expert Committee of the Commission open to all member countries, making full use of earlier work undertaken by France on a European basis | Draft standards in particular for canned and dried products |
| 56–57 | Fruit Juices | ECE/FAO/WHO | Joint ECE/FAO/WHO Group of Experts on Fruit Juices | Draft standards for all categories of fruit juices, nectars, etc. |
| 61 | Cocoa products and chocolate | Switzerland | Expert Committee of the Commission open to all member countries | Draft standards |
| 62 | Sugars | UK | Expert Committee of the Commission open to all member countries | Draft standards for the principal carbohydrate sweeteners |
| 64 | Honey | Austria | Expert Committee of the Commission open to all member countries | Draft standards |
| 65 | Soft drinks | UK with Czechoslovakia | - | Preparation of background paper, pending later establishment of an Expert Committee to draft standards |

Note: For details of already completed draft standards now under discussion by the Commission, see page 2.

# GENERAL PRINCIPLES

## APPENDIX E. 1

**Draft standard considered by the Codex Alimentarius Commission in first reading and now referred to Governments for detailed comments.**

**Text prepared by the former "European Council of the Codex Alimentarius", now the "Advisory Group for Europe of the Joint FAO/WHO Codex Alimentarius Commission".**

I.

GENERAL COMMENTS ON THE CONTENTS OF THE CODEX ALIMENTARIUS EUROPAEUS

*Definition of the term «foodstuff»*

§ 1

The purpose of the European Codex Alimentarius is to publish definitions, methods of testing and principles for judging foodstuffs. It was drawn up by experts from many European countries and examined and approved by the European Council for the Codex Alimentarius in accordance with its rules. The principles in the European Codex Alimentarius are intended to prepare the way for a uniform interpretation of the standards for food marketed in certain wrappings or under certain labels and a uniform basis for judging foodstuffs in European countries, in order to facilitate international trade in food.

§ 2

However the intention is not that the establishment of minimum standards for foodstuffs marketed in certain wrappings and under certain labels should eliminate completely trade in merchandise which does not comply with these requirements, but merely that it should ensure that such merchandise is only marketed in wrappings and under labels which make it impossible for the purchaser to be deceived as to its true quality. Naturally trade in goods not complying with the minimum standards of the European Codex Alimentarius can be prohibited by the legislation of individual European countries within their sphere of competence, even if such merchandise is marketed under a label or in a wrapping clearly, showing its true quality. But statutory food legislation should not be used to promote economic interests or to discriminate automatically against foreign goods.

§ 3

Foodstuffs are materials which are intended to be eaten, chewed or drunk by human beings, whether in a changed or unchanged state, to satisfy their nutritive requirements or for

enjoyment. Materials which when correctly used form a permanent constituent of a food may be considered as foodstuffs.

## II.

## GENERAL COMMENTS ON TESTING AND CERTIFYING FOODSTUFFS

### § 4

The minimum standards laid down in the European Codex Alimentarius for foodstuffs marketed under certain labels or in certain wrappings are drafted so that they may easily be observed if the goods are properly manufactured, produced and processed and so that it is easily possible by scientifically proven methods to establish any deviations from these minimum requirements shown by the foodstuffs concerned when marketed within the meaning of § 2 with a label or wrapping clearly indicating their real quality.

### § 5

When testing foodstuffs an analyst must first consider what qualities it should have according to its wrapping and label if it is to meet with the consumer's justified expectations as laid down in the European Codex Alimentarius. He will then have to test the food to see whether it has these qualities or not. The definitions and principles laid down in the European Codex Alimentarius will be of great help to him in this. In his certificate the food analyst must always specify the testing methods used as well as his findings and his opinion. This is the only way in which it is possible to check his report, since experimental results obtained by certain methods can only be correctly evaluated if the special features of these methods are taken into consideration. Where there is a need for the establishment of generally recognised methods for testing the quality of certain foodstuffs or ascertaining that they comply with the principles of the European Codex Alimentarius such methods will also be specified in the European Codex Alimentarius.

However the establishment of such standard testing methods should not be allowed to check the development and use of even more accurate methods, although the use of the latter does not mean that the standard testing methods in the European Codex Alimentarius may be dispensed with.

## III.

## GENERAL COMMENTS ON JUDGING FOODSTUFFS

### § 6

If a foodstuff marketed under a certain wrapping or label does not comply satisfactorily with the minimum standard in the European Codex Alimentarius for such wrappings or labels the

merchandise may, depending on circumstances, be considered as injurious to health, spoiled, unripe, adultered or misleadingly packed or labelled. The following paragraphs give criteria for these grounds for complaint. These comments give a basis for judging a foodstuff correctly when the minimum standards corresponding to its wrapping or labelling are known. They must always be taken into consideration in determining whether a foodstuff complies with the minimum standards in the European Codex Alimentarius as the chapters of the Codex dealing with individual foodstuffs cannot list all the possible grounds for complaint in full, but can merely give examples of particularly typical cases of complaints.

*Injury to health*

§ 7

Foodstuffs are to be considered as injurious to health if they are likely to be harmful to health despite the fact that they are used correctly or in a foreseeable way by the consumer group concerned, unless this is only likely if there is an abnormal reaction or under conditions which are commonly known and avoidable or against which sufficient precautions have been taken. The foodstuffs must be considered as likely to cause injury to health even if this danger only exists if they are eaten continuously (repeatedly); in this case it must be possible to foresee that the merchandise concerned could be consumed continuously or repeatedly over a period within which the cumulative effects can cause injury to health.

§ 8

If live pathogenic agents (viruses, micro-organisms or higher pathogenic organisms) or other pathogenic products of metabolism are found in or on a foodstuff tests must also be done when determining its likelihood to injure health to see whether these pathogenic agents are killed when the merchandise is used correctly or in a foreseeable way and are thus rendered harmless (e.g. by a purifying or preparatory process or by chemical or biological effects when used). However if it is feared that it is possible for these pathogenic agents to cause harmful symptoms to appear in human organisms the merchandise is to be considered as injurious to health.

§ 9

Foodstuffs which are in no way harmful to the average consumer could under certain circumstances be considered injurious to health if they are supplied specifically for a limited consumer group (e.g. diabetics, infants or small children) and are likely to cause injury to health if used correctly or in a foreseeable way by this consumer group.

§ 10

However if the merchandise is only likely to cause injury to health if the consumer reacts abnormally to it there are no grounds for complaining that the merchandise is injurious to health. Medical science shall determine what is to be considered as an abnormal reaction. If

the merchandise is likely to cause injury to health not only if a consumer reacts abnormally, but also under limited but forseeable conditions of use this generally justifies considering the goods concerned as injurious to health, unless adequate measures are taken to prevent these conditions from occuring. Such measures might consist of unmistakable warnings against unsuitable uses which might be dangerous (e.g.a warning against eating excessively sulphured dried fruit in its raw condition) or unmistakable information on precautions which are not generally known and which must be observed when using the merchandise, or the dangers of ignoring such precautions.

§ 11

Excessive or unreasonable consumption of a foodstuff is one of the conditions under which an otherwise harmless product could become liable to cause injury to health. This condition alone is commonly known to be avoidable and it is the consumer's own fault if it occurs. An example is the consumption of excessive quantities of food and drink (particularly intoxicating beverages) or the simultaneous consumption of mutually ‘incompatible’ foodstuffs which can often have adverse effects on the consumer's health although the merchandise itself is of satisfactory quality. In all these cases therefore no complaint can be made against the merchandise, which would have been harmless if it had been consumed reasonably and in moderation.

*Spoilage*

§ 12

A foodstuff is to be considered as spoiled in particular if as a result of changes or external influences not falling under the heading of adulteration it has reached a condition so far from the consumer's justified expectations that it has partly or wholly lost its usefulness (suitability for consumption) or the keeping qualities normally to be expected of it, or if contrary to the normal and technically necessary processing it has been processed in a way which would arouse the disgust of the average consumer or otherwise prevent him from consuming the food if he were aware of these circumstances. Spoilage can under certain circumstances become injury to health. Even spoiled foodstuffs can still be useable to a limited extend and thus can be suitable for sale provided they are correctly described as being of limited usefulness and reduced in value.

*Unripeness*

§ 13

A foodstuff is to be considered as unripe if it is marketed before it has reached the condition in which it is fully suitable for its intended purpose, which need not necessarily be immediate use or use in an unchanged state. If an unripe foodstuff can be made fully suitable for a particular purpose by being ripened further by the purchaser and if the latter is adequately informed of the true condition of the foodstuff marketed in an unripe state either by its appearance or its

labelling- and where appropriate is also informed of its limited usefulness after further ripening - an unripe foodstuff can also be suitable for sale.

*Adulteration, Imitation*

§ 14

A foodstuff is considered as adulterated particularly if valuable constituents, the content of which is specified, are partly or wholly abstracted, or if it is impaired by the addition of foreign substances adversely affecting its value, or if it is made to appear of better quality than it is or has a defect concealed by any addition or manipulation. Also failure to remove as specified any constituents reducing the value of a foodstuff on the market or imitating any foodstuff for the purpose of deceiving the customer are to be considered as adulteration. Adulterated or imitation foodstuffs may, if their true character is clearly recognisable or is made quite evident by suitable labelling, be suitable for sale if they do not contravene the legislation of the country of destination (see § 2). Substitute substances which are labelled as such may not be considered as adulterations.

*Misleading packaging, misleading labelling, special conditions for the use of geographical names.*

§ 15

A foodstuff is to be considered as misleadingly packaged or misleadingly labelled if it is offered for sale or marketed in such a way-this to include its exterior form and packing-or under such a label that the purchaser is led to expect something other than is actually offered to him or at least to expect certain qualities or other important conditions which the merchandise does not have. Such qualities or conditions may relate to the origin, the health value, the palatibility, the usefulness, the age or the quantity of the merchandise. If the misleading packaging or labelling of a foodstuff serves to deceive the purchaser about its injuriousness to health, spoilage, unripeness or adulteration, the merchandise is to be considered respectively as injurious to health, spoiled, unripe or adulterated.

§ 16

Details of origin with geographical descriptions should in principle give relevant information on the country, region or place in which the foodstuff so described was produced or manufactured or last underwent essential processing. When the processing determines the qualities of

# APPENDIX E.2

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments.

# GENERAL PROVISIONS

## EXTRACT FROM THE DRAFT LATIN-AMERICAN FOOD CODE

Article 1 - Any person, commercial firm, or establishment that manufactures, packs, holds, transports, sells, exhibits or handles foods, household articles, or raw materials used for such products shall comply with the provisions of this Code.

Article 2 - Any foods and household articles, and the raw materials used for the same, which are manufactured, packed, held, transported, sold, or exhibited shall meet the requirements of this Code, and their sale shall be licensed by the competent health authority, not in any case by police authorities or entities organized under private law.

Article 3 - Any operation not mentioned in this Code as either regular or optional shall be lawful, provided that it does not modify the composition of the product, or does not introduce undesirable or prohibited extraneous elements capable of endangering the consumer or of diminishing the nutritional value of the product, and provided further that it does not change the constituent elements to an extent exceeding that of natural causes.

Article 4 - Any term defined in one section of this Code shall have the same meaning in all other sections of this Code in which it is used.

Article 5 - The following definitions are hereby established for the purposes of this code:

1. Consumer: Any person, group of persons, firm or institution that procures foods for personal consumption or for consumption by third persons.
2. Food: Any natural or artificail, processed or unprocessed product which, when ingested, supplies the body with the materials and energy it requires to perform the biological processes. By extension the term “food” shall apply also to any substances which, regardless of whether or not they have nutritional qualities, are added to foods and dishes as taste correctives or additives, or the consumption of which is customary or pleasurable and takes place with or without a nutritional purpose. Therefore, whenever reference is made in this Code to “foods”, the term means not only solid, liquid or gaseous food products, but also the raw materials used in the same and any additives added to improve their appearance, color, aroma, preservation, etc., such as acidulants, alkalizers, agents preventing violent boiling, antioxidants, aromatics, colors, sweetaners, emulsifiers, thickeners, stabilizers, foam producers, anti-foaming agents, hydrolizers, preservatives, flavors, etc.
3. Genuine, Standard or Legal Product: This term when applied to a food means any product which, meeting the regulatory specifications, does not contain any unauthorized or added substance representing an adulteration and is sold with its legal name and labeling without any legends, signs or designs which may be misleading with respect to its origin, nature or quality.

   Such products are prohibited from being called “pure”.

4. Deteriorated Food: This term means any food the intrinsic composition of which has suffered damage, deterioration or injury as a result of natural causes, such as humidity, temperature, air, light, enzymes, micro-organisms, or parasites.
5. Contaminated Food: This term means any food manufactured, handled or packed under insanitary conditions, or containing mineral or organic impurities which are undesirable, obnoxious or poisonous. It also covers any food manufactured from animals affected with a disease the agents of which may be present in the product, except in cases specifically authorized by the official veterinary inspection authorities.
6. Adulterated Food: This term means any food the valuable constituents or characteristic nutritional principles of which have been abstracted, in whole or in part, and replaced by inert or extraneous ingredients, or foods to which an excessive amount of water or other filler has been added, or which have been artificially colored or artificially treated in order to conceal deteriorations, objectionable manufacturing processes, or inferio raw materials, or to which unauthorized substances have been added, or the composition, quality or other characteristics of which do not correspond to the denomination and description under which the product is sold.

   "Extraneous elements" or "extraneous substances" in a food ready for consumption are any substances which, under this Code, are neither constituent elements nor harmless ingredients. (Technical additives used to stabilize, preserve, flavor, aromatize, or color.)

7. Misbranded Food: This term means any product which has the appearance and general characteristics of a legitimate product, regardless of whether or not the same is protected by a registered trademark, which is not the genuine product but sold as such, or does not come from the true manufacturer and zone of production known and/or declared.

Article 6 - The term "food poisoning" means a pathological process caused not only by spoiled food, but also by the ingestion of foods which, notwithstanding their normal appearance, contain products injurious to the body, which may be of vegetable, animal or mineral origin. Physicians who treat such cases of poisoning are held to report them immediately to the local health authority in order that the same may adopt the necessary measures, for which purpose it shall be given whatever information it deems necessary.

Article 7 - Articles prepared in one country which imitate products of another country shall be prepared in accordance with the processes used at the place of origin and shall meet the characteristics of the original products (Port, Malaga, Marsala, etc. wines; Roquefort, Gruyère, etc. cheeses).

Article 8 - In advertising food products (by word of mouth, over the radio, or in writing) the definitions and other requirements of this Code shall be respected.

The composition, properties, qualities, effects and nutritional value of dietetic products may be advertised only with the written approval of the competent authority.

Advertisements directed to alcoholic beverages are prohibited from recommending their consumption as providing stimulation, well-being or other sensations, in the same manner as the smoking of filter cigarettes or the use of filter cigarette-holders is not permitted to be encouraged by favouring the belief that they are harmless in this way.

Article 9 - Any countries which adopt this code shall issue broader supplementary local provisions in a body of regulations which may be named a “Food Code” or “Bromatological Code.”

Article 10 - The presence of the metals and metalloids (incidental or residual additives) listed hereinafter shall be tolerated in foods (with the exception of drinking water, fish and sellfish), provided that they are kept within the following limits:

| | | | |
|---|---|---|---|
| Aluminum | Maximum: | 250 | parts per million |
| Antimony | Maximum: | 2 | parts per million |
| Arsenic: | | | |
| Liquid | Maximum: | 0.1 | part per million |
| Solid | Maximum: | 1 | part per million |
| Barium | Maximum: | 500 | parts per million |
| Boron | Maximum: | 100 | parts per million |
| Cadmium | Maximum: | 5 | parts per million |
| Zinc | Maximum: | 100 | parts per million |
| Copper | Maximum: | 10 | parts per million |
| Tin | Maximum: | 300 | parts per million |
| Fluorine | Maximum: | 1.5 | parts per million |
| Mercury | Maximum: | 0.05 | parts per million |
| Silver | Maximum: | 1 | parts per million |
| Lead: | | | |
| Liquid | Maximum: | 2 | parts per million |
| Solid | Maximum: | 20 | parts per million |
| Selenium: | | | |
| Liquid | Maximum: | 0.05 | parts per million |
| Solid | Maximum: | 0.3 | parts per million |

With regard to the amounts of pesticide chemicals tolerated in foods, see Articles 739, 740 and 741 of this Code.

# APPENDIX F

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments.

## SAMPLING

Text prepared by the former “European Council of the Codex Alimentarius”, now the “Advisory Group for Europe of the Joint FAO/WHO Codex Alimentarius Commission”.

*Introduction*

§ 1

When taking samples from foodstuffs on the market or intended for the market to ensure that they are of satisfactory quality it must always be borne in mind that the analyst can only issue a reliable and useful report if the material supplied for testing is suitable to produce the required results with the testing methods to be used. In the case of food samples care must be taken not only to secure the quantity required to test the food concerned by the normal methods but also to ensure that the sample is packed, labelled and delivered to the analyst in such a way that it cannot be confused and that its condition does not change prior to delivery. Samples of easily perishable goods must reach the analyst as quickly as possible and should be tested by him as soon as possible, even if he has means available to prevent them from perishing further. The rules given below also apply where appropriate to samples of food additives and of utensils and packaging materials for foodstuffs.

*Control sample*

§ 2

A control sample is a sample which, at the request of the person with authority over the goods, is left behind after a sample has been removed, and which is taken in the same way, in the same quantity and with the same precautions as the sample which is removed, so that it has the same test possibilities.

*Packaging of samples*

§ 3

The sample removed and where applicable the control sample must be appropriately packaged immediately. A packing is appropriate if it is suitable to prevent any change in the sample until it is delivered to the testing centre. However the selection of the type of packing or the type of container for the sample depends not only on the goods from which the sample was taken but also-insofar as the purpose of the test is known to the sampler-on the type of test which is to be carried out. For example, it is normally essential to pack a sample for

bacteriological tests in a sterile container or in sterile packing material. (See also paragraphs 19 and 20.)

§ 4

It is generally sufficient to pack materials in grain or powder form in paper bags, provided they are not hygroscopic. It is recommended to use receptacles of glass, glazed earthenware, etc. for fats, fatty or damp materials and hygroscopic products (meat etc.). Samples of liquid foodstuffs are generally put into bottles. Samples of pre-packed (pre-bottled) foodstuffs do not usually require any special wrapping but may be left in their original packets (containers). (See also paragraphs 7 and 18).

*Sealing samples*

§ 5

The sealing of sample and where applicable control sample wrappings is intended to prevent any deliberate alteration of the contents of the sealed packets. ‘Sealing’ covers not only the use of sealing wax, but also the use of other types of fastenings which cannot be opened without this fact being obvious. Thus lead deals with stamps, press buttons which can only be closed once and similar devices are also suitable for sealing samples and control samples.

§ 6

Sufficiently strong paper bags can be used for samples of all types of food as an outer wrapping to be fastened (sealed) as above. The use of sealed paper bags is particularly recommended where the fastening could only be attached with difficulty to or would not hold securely on the receptable containing the sample. When several samples are taken at the same time sealing may be effected by enclosing the individual containers of such samples in a collective container which is then sealed as described above.

*Sample labelling*

§ 7

Each sample removed and control sample left behind is to be labelled so that it cannot be confused. The simplest method is to write the description directly on to paper wrappings. Labels or tags on which the description may be written should be stuck or securely tied on containers on which it is impossible to write. In the case of pre-packed (pre-bottled) samples care should be taken to ensure that the description of the goods and other important details on the original package (container) are not obscured by the sample label.

*Sending the samples to the test centre*

§ 8

A sample must be sent to the respective test centre without delay and care must be taken to ensure that the purpose of the test is not endangered by the choice of an unsuitable method of transport, e.g. one which takes too long or in which the sample container might be broken.

*Covering letter for the sample*

§ 9

Each sample must be sent to the test centre with a covering letter which should as far as possible contain all the sampler's comments and finding for the attention of the analyst, e.g. time and reason for taking the sample; established description of goods, information on any steps taken to preserve the sample, obvious defects, results of any preliminary examination, origin of the goods and date of their purchase or production, type and length of storage and quantity of the stocks of the goods to be tested still remaining when the sample was taken. It is also recommended that the covering letter should specify whether a control sample was left behind.

*Procedure for taking samples from large stocks of non-homogeneous substances*

§ 10

When an opinion is to be given on a relatively large stock of goods which is probably not homogeneous (e.g. because it tends to separate) samples must be taken from various different storage places (or containers). If there is reason to suspect that certain parts of the stock are in such a condition that they should not be mixed with other quantities of the goods in stock, these parts must be disregarded in obtaining an average sample from the total stock. Separate samples must therefore be taken from them.

§ 11

To obtain a sample which enables a conclusion to be reached on the average quality of the total stock-or of a part of it suitable for mixingcare must be taken to ensure that the sample volume, which is usually negligible in comparison with the volume of the goods to be inspected, is of the same quality as would be obtained if the total quantity of goods were thoroughly mixed before the sample was taken. The greater the stock of goods to be tested for its average quality, the larger the number of places within the individual containers or the greater the number of individual containers from which samples must be taken; these must then be thoroughly mixed and the correct volume for the sample to be sent to the test centre must be taken from the resulting mixture. Obvious impurities in the goods may only be removed before sampling if it is normal trade practice to remove them before passing the goods on to the purchaser.

§ 12

However taking an average sample from large quantities of goods is only justifiable if there is no doubt from the way and the minimum quantities in which the goods concerned are sold to the customers of the business being inspected that each purchaser either receives properly mixed goods of average quality or is supplied with sufficient quantities of varying quality to enable him to mix them himself in accordance with normal trade practice and thus obtain this average quality before passing them on to his customers.

§ 13

When taking samples of foodstuffs stored in sacks, barrels, crates or other large containers (including goods in large pieces such as potatoes, fruit, etc.) it will sometimes be necessary to empty the containers and consider all the layers to obtain a true average sample. In the case of large stocks of foodstuffs stored in this way but normally presumed to be homogeneous it is sufficient to take the average sample from 1 container if the total number of container does not exceed 5, from 10% of containers with a minimum of 5 if they do not exceed 100, from 5% with a minimum of 10 if they do not exceed 500, from 3% with a minimum of 25 if they do not exceed 2000 and from 1% with a minimum of 60 if they exceed 2000. A minimum of 5 samples must be taken from different places from truck loads and large heaps of goods, and care must be taken that pieces of different sizes are taken proportionately from the various layers of the stocks.

§ 14

The constituents are never equally distributed in granular substances (e.g. grain). The smaller or heavier particles such as earth, sand, small seeds from weeds, etc. usually fall to the bottom of the container or sack. Therefore the different layers must be taken into account to obtain an average sample. The contents of small drawers or chests should for practical purposes be emptied on to a pile and the samples taken from this after it has been thoroughly mixed.

§ 15

The contents of sacks are sampled by taking a part sample from the top, middle and bottom of the sack. These part samples are well mixed together to give an average sample. For larger quantities of goods in sacks the number of sacks to be sampled is determined according to the pattern given in § 13. A sample which comes from one place only is called a random sample and does not enable any conclusion to be drawn regarding the quality of a large volume of goods.

§ 16

Liquids which separate must be carefully mixed before the sample is taken. Liquids in small barrels are best mixed by rolling the cask. The contents of tins must be mixed by shaking up and down before the sample is taken. Small quantities of liquid are best mixed by being poured several times from one container to another or by stirring and shaking. A sample of

liquids which do not separate should where possible be taken from the centre of the container with a siphon or pipe. Partly or completely frozen, crystallised or congealed liquids must be fully liquefied and thoroughly mixed as described above before the sample is taken. The procedure described for sampling liquids should also be adopted when the merchandise to be sampled is of an oily, viscous or unctuous consistency. However if such merchandise cannot be mixed by rolling or shaking the container and if it is also impossible to stir it like liquids, then it must be throughly mixed with a spade-like implement before samples are taken.

§ 17

Obviously the covering letter to be sent to the test centre with various samples from different parts of a large stock of merchandise or with an average sample from a stock of merchandise presumed not to be homogeneous should, in addition to the usual details, also contain special details of any particular observations on the differences in quality between various parts of the stock or any other details likely to be useful to the analyst.

*Procedure for taking samples from merchandise which is pre-packed or filled into containers*

§ 18

Merchandise which is pre-packed or filled into containers must be sampled so that in the case of smaller packets or containers at least one full packet or container, and where necessary more, is taken as a sample. When samples are taken from large packets or large containers the contents of these large packets or containers must where necessary be thoroughly mixed beforehand, if the merchandise in question has a tendency to separate and is not homogeneous. Naturally anyone who puts, or instructs his staff to put, merchandise into packets or containers (barrels, bottles, jars, etc.) for sale to his customers is responsible for seeing that each customer receives satisfactory merchandise and that therefore even in the case of merchandise which is not homogeneous and which tends to separate the amount in each packet or special container complies with the respective minimum standards when well mixed. If the purpose of sampling pre-packed foodstuffs is to ascertain whether an existing large stock of pre-packed merchandise is totally satisfactory the number of packets or containers to be taken as a sample must conform with the pattern given in § 13.

*Samples for microbiological tests*

§ 19

Sampling for microbiological tests must be conducted under conditions which prevent the sample from being infected with micro-organisms by the sampling process and during the period prior to the tests, and which if possible also check the growth of any micro-organisms which may have been on or in the sample when it was procured until the test is carried out. Thus it is only merchandise which is protected by its packing (e. g. sealed jars, bottles, tins, plastic bags, etc.) against infection by micro-organisms which present no special difficulties in sampling for microbiological tests. It is also possible to take samples for microbiological tests

without special precautions from solid foods (e.g. sausages, bread, certain types of uncut cheese, etc.) the nature of which prevents micro-organisms from penetrating into their interior in the period between sampling and testing. However in this case it is necessary for the microbiological test to be carried out as quickly as possible after sampling.

§ 20

Special care must be taken in procuring samples for microbiological tests in all cases where samples of liquid or semi-solid merchandise (e.g. water, milk, wine, jam, ice cream, etc.) are to be taken from pipes or large containers and it is often difficult to remove the sample under sterile conditions. Such samples should be put into sterile bottles or jars of 100 to 150 ccm capacity and tested as soon as possible after being procured. If such samples have to undergo a long journey to the test laboratory they must be suitably refrigerated (with ice, dry ice, etc.) to check the further growth of any micro-organisms which might be present in the sample so that a reliable conclusion regarding the condition of the merchandise at the time of sampling may be drawn from the results of the test.

# APPENDIX G

# GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES

(and for establishing permitted lists)

Draft standard considered by the Codex Alimentarius Commission
in first reading * and now referred to Governments for detailed comments

Text prepared by the Secretariat from Reports of the Joint FAO/WHO Expert Committee on Food Additives

* with editorial revisions by the Secretariat.

1. For the purposes of these general principles, the term “food additive” is understood to cover non-nutritive substances added intentionally to food, generally in small quantities, to prevent spoilage, to stablize or improve its keeping qualities, texture, flavour and appearance and to provide aids in processing. This use of the term is not intended to restrict any wider coverage which may later be agreed on for use under the Codex.
2. The use of food additives is justified only when it serves the following purposes:
    a. the maintenance of the nutritional quality of a food;
    b. the enhancement of keeping quality or stability with resulting reduction in food wastage;

    c. making foods attractive to the consumer in a manner which does not lead to deception
    d. providing essential aids in food processing.
3. If food additives at present in use have not already been subjected to adequate examination to ensure minimum risk in use, this should be done, unless existing knowledge indicates that it is unnecessary.
4. All food additives proposed in the future should be subjected to toxicological examination to minimize risk before being accepted for use.
5. Food additives accepted for use should be subjected to continuing observation for possible deleterious effects under changing conditions of use and should be reappraised whenever indicated by advances in knowledge.
6. The food additives to be included in the permitted lists to be published in the Codex Alimentarius have been considered by the Joint FAO/WHO Expert Committee on Food Additives which has evaluated the available toxicological data, and established acceptable daily intake levels together with specifications for their identity and purity.
7. Food additives may under special circumstances be included on a provisional basis in the permitted lists, and remain provisionally on such lists until the Joint FAO/WHO Expert Committee has been able to evaluate the available toxicological data and drawn up specifications for their identity and purity.
8. When it is desired to include other additions in the permitted lists, requests should be sent to FAO/WHO detailing the additional substances suggested, together with published and unpublished data on specifications for identity and purity as well as detailed reports of toxicological and related studies. All documents should be submitted in duplicate.
9. In the permitted lists of food additives in the Codex Alimentarius acceptable daily intake zones are indicated. The acceptable zones represent the limits of intake that can be regarded as presenting no signficant hazard to health on the basis of the evidence available. However, the problems that may arise from the introduction of a food additive into the diet may be complex and may sometimes require further study by experts in nutrition or other related fields. This is more likely to occur when high levels of dosage are used or if the food additive is to be used in foods mainly consumed by some special group in the community, such as children.
10. Expert opinion will be required whenever higher dosage levels of certain food additives are to be used or when special circumstances arise. The zone of acceptability has therefore been split into two parts in selected cases. The first part has been termed the unconditional zone of acceptability and this represents a level of use that is effective technologically at least for some purposes, and can be safely employed without further expert advice. The second part consists of a conditional zone which is equally acceptable and represente levels of use that can be employed safely but at these levels it is thought desirable that some degree of expert supervision and advice should be readily available. It is, therefore, intended that the unconditional zones of acceptability should be regarded as a guide to developing countries that may not be able to call upon appropriate experts to guide them in the handling of particular problems in this field. The conditional zones of acceptability on the other hand are

more likely to be of interest to those countries that have a more elaborate organization for dealing with food policy and the health hazard of the consumer. It must be emphasized that the whole zone of acceptability may be safely employed. It provides for an adequate margin of safety after careful consideration of the evidence available. Added precautions in the unconditional zone of acceptability are only necessary in the special circumstances described.

11. It cannot be too strongly emphasized that food additives should only be used when necessary and that the level of use should not exceed the lowest level that can achieve the desired technological effect under good manufacturing practices.
12. The acceptable daily intake zones indicated in the permitted lists of the Codex Alimentarius should not be used out of their context. Before using them, the relevant report of the Joint FAO/WHO Expert Committee should be consulted.
13. The following procedure illustrates how the information available from daily intake zone figures may be effectively used:
    a. Decide upon the effective level of the food additive under consideration that would be needed in good technological practice.
    b. Examine the possible uses and list all the foods in which the food additive might be used.
    c. Calculate the daily intake level that might occur if the food additive was used in all the foods for which it might be a useful additive, working on the basis of the average intake of the food materials containing the additive. This average intake for appropriate population groups is obtained from national food consumption surveys. For certain kinds of food, consideration should be given to relatively large variations in consumption between individuals or between special groups of the population. Such individuals or groups might be exposed to excessive amounts of the additive if the calcualtion is based on average levels derived from food consumption surveys. Examples of this are beverages and sweets, which may be consumed by children in much larger quantities than the average.
    d. Obtain the necessary information from which to calculate the average body weight of the population group concerned (usually between 50 and 70 kgs.).
    e. From this information calculate the intake of the additive in mg. per kg. of body weight per day.
    f. Check this figure against the acceptable intakes given for the substance in the table. If it falls within the unconditional zone, the situation is satisfactory and the level proposed may be accepted. If it falls within the conditional intake zone, further scientific advice is required before the level of use proposed is accepted.

<u>Example</u>

1. A substance X is proposed as a food additive in several foods at a level of treatment of 100 p.p.m. of the food as it is eaten.
2. The foods in which it might occur are listed and the amounts of these foods that would be eaten daily on the basis of national food consumption survey are calculated.

3. The total average intake of treated food of an average man is found to be 500 gs. a day. The daily intake of X is therefore estimated at 50 mgs.
4. The body weight of an average man in the population under consideration is 70 kgs.
5. Therefore the intake of X would be 0.7 mg/kg body weight per day.
6. From examination of the table on Appendix A the acceptable daily intakes for substance X are:

| | |
|---|---|
| unconditional zone: | 0–1 mg/kg body weight |
| conditional zone: | 1–7.5 mg/kg body weight |

Thus, the suggested use of substance X gives an intake in the unconditional zone. It is therefore acceptable without further advice. (Substance X is an imaginary substance and the figures given here are only illustrative.)

# APPENDIX H.1

# PERMITTED LIST OF ANTIMICROBIAL PRESERVATIVES

(prepared by the Secretariat on the basis of the reports of the Joint FAO/WHO Expert Committee on Food Additives)

Draft Standard considered by the Codex Alimentarius Commission in first reading* and now referred to Governments for detailed comments

| Compounds | Acceptable daily intake zones ** for man in mg/kg body weight | |
|---|---|---|
| | Unconditional | Conditional |
| Benzoic acid | 0–5 | 5–10 |
| Methyl p-hydroxybenzoate | 0–2 | 2–7 |
| Ethyl p-hydroxybenzoate | 0–2 | 2–7 |
| Propyl p-hydroxybenzoate | 0–2 | 2–7 |
| Sodium diacetate | 0–15 | 15–30 |
| Diphenyl | 0–0.05 | 0.05–0.25 |
| Formic acid | - | 0–5 |
| Nitrates of sodium and potassium | 0–5 | 5–10 |
| Nitrites of sodium and potassium | 0–0.4 | 0.4–0.8 |
| Ortho-phenylphenol | 0–0.2 | 0.2–1 |
| Sodium ortho-phenylphenol | 0–0.2 | 0.2–1 |
| Propionates of sodium, potassium and calcium | 0–10 | 10–20 |
| Sorbic acid | 0–12.5 | 12.5–25 |

| | | |
|---|---|---|
| Sulfur dioxide | 0–0.35 | 0.35–1.5 |
| Sodium sulfites (calculated as $SO_2$) | 0–0.35 | 0.35–1.5 |
| Sodium metabisulfite (calculated as $SO_2$) | 0–0.35 | 0.35–1.5 |
| Sodium hydrogen sulfite (calculated as $SO_2$) | 0–0.35 | 0.35–1.5 |

NOTE

Boric acid, borax, hexamethylenetetramine, and salicylic acid have been considered not suitable for use as food additives by the Joint FAO/WHO Expert Committee on Food Additives.

* After editorial revision by the Secretariat.

** These zones do not include quantities naturally occurring in foods.

# APPENDIX H.2

# PERMITTED LIST OF ANTIOXIDANTS AND SYNERGISTS

(prepared by the Secretariat on the basis of the reports of the Joint FAO/WHO Expert Committee on Food Additives)

Draft Standard considered by the Codex Alimentarius Commission in first reading* and now referred to Governments for detailed comments

| Compounds | Acceptable daily intake zones ** for man in mg/kg body weight | |
|---|---|---|
| | Unconditional | Conditional |
| Ascorbic acid | 0 – 2.5 | 2.5 – 7.5 |
| Sodium ascorbate | 0 – 2.5 | 2.5 – 7.5 |
| Isoascorbic acid | 0 – 2.5 | 2.5 – 7.5 |
| Sodium isoascorbate | 0 – 2.5 | 2.5 – 7.5 |
| Ascorbyl palmitate | 0 – 0.25 | 0.25 – 0.5 |
| Butylated hydroxyanisole | 0 – 0.5 | 0.5 – 2 |
| Butylated hydroxytoluene | - | 0 – 0.5 |
| Citric acid | 0 – 60 | 60 – 120 |
| Isopropyl citrate mixture | 0 – 7 | 7 – 20 |
| Propyl gallate | 0 – 0.2 | 0.2 – 0.5 |
| Octyl gallate | 0 – 0.2 | 0.2 – 0.5 |
| Dodecyl gallate | 0 – 0.2 | 0.2 – 0.5 |
| Gum guaiac | 0 – 2 | 2 – 4 |
| Phosphoric acid | 0 – 5 | 5 – 15 |

| | | |
|---|---|---|
| Tartaric acid | 0 – 3 | 3 – 10 |
| Thiodipropionic acid | 0 – 3 | 3 – 15 |
| Dilauryl thiodipropionate | 0 – 3 | 3 – 15 |
| Distearyl thiodipropionate | 0 – 3 | 3 – 15 |
| Tocopherols | 0 – 1 | 1 – 2 |

NOTE

Nordihydroguaiaretic acid (NDGA) has been considered by the Joint FAO/WHO Expert Committee on Food Additives. In the absence of adequate toxicological evidence this additive has not been included in the above list.

* After editorial revision by the Secretariat.

** These zones do not include quantities naturally occurring in foods.

# APPENDIX H. 3

# PERMITTED LIST OF EMULSIFIERS AND STABILIZERS

(prepared by the Secretariat on the basis of the reports of the Joint FAO/WHO Expert Committee on Food Additives)

Draft Standard considered by the Codex Alimentarius Commission in first reading * and now referred to Governments for detailed comments

| Compounds | Acceptable daily intake zones for man in mg/kg body weight | |
|---|---|---|
| | Unconditional | Conditional |
| Mono-sodium monophosphate<br>Di-sodium monophosphate<br>Tri-sodium monophosphate<br>Mono-potassium monophosphate<br>Di-potassium monophosphate<br>Tri-potassium monophosphate<br>Disodium diphosphate<br>Tetrasodium diphosphate<br>Pentasodium triphosphate<br>Sodium polyphosphate | up to 30 (total dietary intake of phosphorus from both food and food additives) | 30–70 |
| Calcium acetate | | not limited |
| Calcium chloride | | not limited |
| Sodium citrate | | not limited |
| Potassium citrate | | not limited |

| | | |
|---|---|---|
| Calcium citrate | not limited | |
| Sodium tartrate<br>Potassium sodium tartrate | 0 – 6<br>(calculated as tartaric acid) | 6 – 20 |
| Agar<br>Sodium alginate<br>Potassium alginate<br>Ammonium alginate<br>Calcium alginate<br>Alginic acid | 0 – 50 | - |
| Methyl cellulose<br>Sodium carboxymethylcellulose | 0–30 | - |
| Sorbitol | 0–150 | not limited |
| Sorbitan monopalmitate<br>Sorbitan monostearate<br>Sorbitan tristearate | 0–25 | 25–50 |
| Propylene glycol | 0–20 | 20–40 |
| Polyoxyethylene (8) stearate<br>Polyoxyethylene (40) stearate | 0–25 | 25–50 |
| Polyoxyethylene (20) sorbitan monolaurate<br>Polyoxyethylene (20) sorbitan monooleate<br>Polyoxyethylene (20) sorbitan monopalmitate<br>Polyoxyethylene (20) sorbitan monostearate<br>Polyoxyethylene (20) sorbitan tristearate | 0–25 | 25–50 |
| Mono-and diglycerides | 0–125 | not limited |
| Lecithin | 0–50 | 50–100 |

* After editorial revision by the Secretariat.

# APPENDIX H. 4

# PERMITTED LIST OF MATURING AND BLEACHING AGENTS

(prepared by the Secretariat on the basis of the reports of the Joint FAO/WHO Expert Committee on Food Additives)

Draft Standard considered by the Codex Alimentarius Commission
in first reading* and now referred to Governments for detailed comments

| Compounds | Acceptable treatment level of flour in mg/kg | |
|---|---|---|
| | Normal level | Level for special purpose e.g. certain biscuit flours |
| Benzoyl peroxide | 0–40 | 40–75 |
| Chlorine dioxide | 0–30 | 30–75 |
| Potassium bromate | 0–20 | 20–75 |

* After editorial revision by the Secretariat.

# APPENDIX I.1

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments.

## EDIBLE FUNGI AND FUNGUS PRODUCTS

Text prepared by the former “European Council of the Codex Alimentarius”, now the “Advisory Group for Europe of the Joint FAO/WHO Codex Alimentarius Commission”.

I.

DESCRIPTION

*General principles*

§ 1

Edible fungi are the fruit bodies of a specific plant group (fungi) which grow wild and are sometimes cultivated (e.g. mushrooms) and which after suitable processing (preparation) can be consumed as foodstuffs or delicacies. Because of their structure and chemical composition they are generally very perishable and if they are to be marketed fresh they must be delivered to the consumer as soon as possible after they have been picked. Edible fungi which are to be preserved for some time or made into products which will keep and then marketed in this condition must be treated or processed immediately after they have been picked before they start to deteriorate.

§ 2

As there are edible fungi which closely resemble inedible or poisonous fungi, edible fungi which are to be marketed or preserved or made into fungus products must be carefully examined to see whether there are any inedible or poisonous fungi amongst them, which must be removed. Unless care was taken when picking the fungi to see that only those of the same species were collected, it is particularly important to sort edible fungi into species, before they are marketed, preserved or made into fungus products, as mixtures of different

types of fungi are not usual in the trade and also the consumer is entitled to expect fungus products which are not specifically labelled as mixed products (according to type and proportion) to be manufactured from fungi of one species only. However edible fungi of closely related varieties (e.g. varieties of Boletus edulis, round or pointed morels) are always considered as fungi of the same species.

§ 3

In international trade only a few species of edible fungi and their derived products are of any importance. These species are mainly as follows:

a. Cultivated mushrooms Agaricus (Psalliota) hortensis (Cook) or Agaricus (Psalliota) bisporus (Lange).
b. Boletus edulis Bull ex Fr.
c. Truffles (Tuber brumale Vitt. and Tuber melanosporum Vitt.).
d. Chanterelle (Cantharellus cibarius Fr.).
e. Morels (Morchella esculenta Pers. and Morchella conica Pers.).
f. Gyromitra esculenta Pers. which may only be marketed internationally if dried.

§ 4

The types of preserved fungi and fungus products which are of importance in international trade are as follows:

Dried fungi, fungus grits, fungus powder, pickled fungi, salted fungi, ensilaged fungi, deep frozen fungi, fungus extract, fungus concentrate dried fungus concentrate and sterilised fungi (tinned fungi). Only fresh, healthy, properly cleaned and practically maggot free fungi may be used to manufacture all these products. No colouring matter, bleaching agents, artificial flavourings or preservatives, with the exception of common salt and acetic, lactic, citric and ascorbic acid, may be added to any of the above mentioned products. All fungus products must be marketed under an appropriate label on which is stated the species of the fungi from which the product concerned was made; it is particularly recommended that the Latin name be given on pre-packed products. For the labelling of mixed products see § 2. If the labels of pre-packed fungus products, which must always bear the name (firm) and address of the manufacturer, have pictures of the fungi these illustrations must be in colour so that the species of fungus (in the case of mixed products all the species contained in the product) is clearly recognisable. Any details of weight or volume given on the label of pre-packed products must relate to the net weight (net volume) of the contents; in the case of fungus products in liquid (i.e. in particular tinned fungi) this is understood to be the weight of the drained fungi.

*Fresh fungi*

§ 5

Fresh fungi may only be marketed in a healthy, clean condition and should be practically free from maggots and as free as possible of infected specimens. The sand content, mainly derived from foreign bodies such as earth, leaves, pine, needles, etc. in edible fungi marketed fresh may not exceed 0.5% by weight, but fresh cultivated mushrooms, if marketed as cleaned, may not contain any foreign bodies. Fresh edible fungi must be described by the name appropriate to their species.

*Dried fungi, fungus grits and fungus powder*

§ 6

Dried fungi are edible fungi whose water content is reduced by drying to a maximum of 12%. In dried fungi the content of substances not soluble in hydrochloric acid after incineration may not exceed 2%. Dried fungi are hygroscopic and are very susceptible to attack by insects (particularly moths) or mites. This should be taken into account in storing them.

§ 7

Fungus grits are coarsely ground dried fungi and fungus powder is a product of finely ground dried fungi. The water content of fungus meal and powder may not exceed 9% and they may only be marketed pre-packed in such a way as to prevent the contents from absorbing water from the atmosphere and from being attacked by insects. Dried fungi, fungus grits and fungus powder may also be mixed with other products, e.g. seasoning or starch, and made into separate products (tinned mushroom soup, mushroom vol au vent, etc.) which can no longer be considered as fungus products in the strict sense of the word and therefore do not fall within the scope of this chapter.

*Pickled fungi*

§ 8

Pickled fungi are edible fungi which shortly after being picked are appropriately prepared and then soaked in vinegar and preserved to keep for some time.

*Salted fungi*

§ 9

Salted fungi are edible fungi which shortly after being picked are steeped either whole or cut into pieces in a salt solution (they may or may not have been blanched prior to this) and are thus preserved to keep for some time.

*Ensilaged fungi*

§ 10

Ensilaged fungi are edible fungi which shortly after being picked have gone through lactic acid fermentation in barrels or other silage containers (silage bins) and thus preserved to keep for some time.

*Deep frozen fungi*

§ 11

Deep frozen fungi are edible fungi which shortly after being picked are frozen at an average temperature of - 18°C and stored under the normal conditions for deep frozen foodstuffs.

*Fungus extracts, fungus concentrate and dried fungus concentrate*

§ 12

Fungus extract is a thin liquid extract of edible fungi, preserved by means of salt; fungus concentrate is fungus extract condensed to a viscous fluid. Dried fungus concentrate is the dried product of fungus extract, the moisture content of which does not exceed 9%. The common salt content of fungus extract, concentrate and dried concentrate preserved by means of salt must not exceed 20% for the first two products and 5% for the last.

*Sterilised fungi (fungi tinned in liquid)*

§ 13

Sterilised fungi (fungi tinned in liquid) are generally fresh or deep frozen raw fungi appropriately prepared and then heated sufficiently to kill any harmful micro-organisms and sealed into suitable airtight containers to become manufactured fungus products which keep for years. Tinned fungus products not made from fresh or deep frozen raw fungi but from pickled, salted or ensilaged fungi must be labelled so that the type of product from which they were made is clearly evident.

II.

JUDGMENT

*General remarks*

§ 14

Of the many grounds for complaint which might arise from the principles given in the general chapter only those which are typical of the goods falling within the scope of this chapter are considered below.

*Injury to health*

§ 15

Fungus products are considered as injurious to health particularly where poisonous or rotten fungi are used or incorporated in their manufacture.

*Decay*

§ 16

The following are considered as being in a state of decay:

a. Fresh fungi which are too old and have become soft and spongy or which are attacked by mould or badly eaten away.
b. Fungus products of all kinds which are attacked by mould or insects (particularly moths) or mites or which due to bad or excessively long storage or for other reasons have a strange smell or taste or are otherwise seriously affected.

*Adulteration*

§ 17

The following in particular are considered as adulterated:

a. Fungus products which have been made from fungi of more than one species where this is not clearly stated on the label in accordance with § 2 (type and proportion).
b. Fresh edible fungi containing after incineration more than 0.5% of substances not soluble in hydrochloric acid attributable to foreign bodies such as earth, leaves, pine needles, etc.
c. Fresh cleaned cultivated mushrooms which are not completely free from foreign bodies.
d. Sterilised fungi (fungi tinned in liquid) which are not made from fresh or deep frozen raw fungi but from pickled, salted or ensilaged fungi, and on the label of which the type of product from which they were made is not clearly evident.
e. Dried fungi with a water content of over 12%, fungus grits and powder with a water content of over 9% and any of the above products with a sand content of over 2%.
f. Fungus extracts and concentrates preserved by means of common salt with a salt content of over 20%, dried fungus concentrates with a salt content of over 5%.
g. Fungus products of any kind to which colouring matter, bleaching agents, artificial flavouring or chemical preservatives have been added, with the exception of common salt and acetic, lactic, citric and ascorbic acids.

*Deceptive labelling*

§ 18

The following in particular are considered as deceptively labelled:

a. Fresh fungi and fungus products which are not correctly labelled with the species of fungus.
b. Pre-packed fungus products whose labelling does not correspond to the requirements of § 4, unless this is a case of adulteration particularly within the meaning of § 17 a) and b).
c. Fungus products which are not correctly labelled as regards the manufacturing process or the substances added.

# APPENDIX I.2

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments.

EDIBLE FUNGI

EXTRACT FROM THE DRAFT LATIN-AMERICAN FOOD CODE

Article 620 - The name “Mushroom” applies to the product formed by the fresh or dried cell tissue of acotyledonous plants (basidiomycetes, hymenomycetes and gastromycetes).

Most of the wild growing edible mushrooms belong to one of the following three genera:

1. the genus Boletus: Mushrooms with fleshy caps, brown, dark brown or straw-yellow in color, with more or less cylindrical solid stipes. The underside of the pileus has myriads of pores which are the mouths of tubes.

2. the genus Agaricus: Mushrooms with fleshy white pilei, with more or less cylindrical white stipes. The underside of the pileus has a number of flat, knife-blade shaped parts which are pink at first and turn dark brown later.

3. the genus Lactarius: Mushrooms whose pilei are depressed in the center, with fragile, hollow, orange-yellow stipes.

Article 621 - Cultivated mushrooms, also called “champignons” have in general the same characteristics as Agaricus (Psalliota) campestris, Fr. ex L.

Canned mushrooms marked “Natural Mushrooms” must be prepared with fresh, whole, clean mushrooms in a good state of preservation and water or mushroom broth; the addition of salt, spices, flavors, citric acid, vinegar and ascorbic acid is optional. The cans must contain as many mushrooms as they can normally hold.

Translation by courtesy of the Food Law Institute, New York.

Article 622 - None of the genera of poisonous mushrooms listed hereinafter may be used as food, even if they have undergone special treatments to deprive them of their toxic principles:

1. Amanita: Mushrooms with fleshy caps colored green (Green Amanita), or red with white warts (Amanita pantera), or dark (Fly Agaric or Amanita Muscaria), arranged in concentric circles, with stipes which are at first solid, then hollow, of a generally disagreable smell, especially on the fully grown specimens.

2. Coprinus: Mushrooms with not very fleshy caps and short hollow stipes. They dissolve into a black liquid (Ink-Mushroom).

Article 623 - The fresh Mushrooms sold on the market shall not be fully ripened, shall possess all the characteristics required to identify them and shall be in a perfect condition of preservation, without larvae, insects or worms; each species shall be sold separately.

Mushrooms may be dried and preserved only under official control. Dried mushrooms shall not be divided into pieces so small that their identification becomes difficult or impossible.

Article 624 - The fresh or dried Mushrooms sold on the market shall be neither suspect nor poisonous and shall be in a perfect condition of preservation, free from worms, insects and mites. Dried mushrooms shall be protected from soil and moisture and shall be stored and sold in closed containers made of waterproof paper, tin plate, glass, cellophane, etc. They shall contain not more than 10 per cent hydrochloric acid. Alcoholic solutions of dried edible mushrooms take on a color when exposed to ultraviolet light (Wood), whereas as poisonous mushrooms of the Amanita genus remain colorless.

The sale of mixtures of several species of mushrooms is prohibited.

Mushrooms intended for consumption may be bleached with pure sulfurous anhydride or pure alkaline bisulfides, using for the purpose not more than the strictly necessary amounts of these substances. The use of tin salts to bleach mushrooms is prohibited, even if the mushrooms are thoroughly washed after bleaching.

Article 625 - The name “Truffles” applies to the product which consists of the sporogenous apparatus of several kinds of subterranean fungi. They shall be sold thoroughly washed and brushed, and their labels shall state if they are black (ripe), violaceous black, white or grey (not fully ripened) truffels, and the location at which they were gathered.

# APPENDIX K.1

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 1
concerning the marketing and quality control of

# APPLES AND PEARS

moving in trade between European countries

## I. DEFINITION OF PRODUCE

This standard applies to dessert and culinary apples and pears, being fresh fruit grown from varieties of Pyrus Malus L. and Pyrus Communis L. to be supplied fresh to the consumer, apples and pears for processing being excluded.

## II. QUALITY REQUIREMENTS

### A. General

The purpose of the standard is to define the quality requirements for dessert and culinary applies and pears, at the dispatching stage, after preparation and packaging.

The standard applies to apples and pears in general, the designation of the specific varieties to be covered by the standard being left to each country.

### B. Minimum requirements

i. The fruit must be:
   - intact;
   - sound (subject to the special provisions for each class);
   - clean (free of all traces of chemicals);
   - free of all abnormal external moisture;
   - free of foreign smell or taste.

ii. The fruit must have been carefully hand-picked and be sufficiently developed. The state of ripeness must be such as to allow the fruit to withstand transport and handling, to keep under proper conditions until consumption and to meet market requirements at the place of destination.

### C. Classification

i. "Extra" Class
   Fruit in this class must be of superlative quality. In shape, size and colouring it must be typical of the variety and the stalks must be intact. It must have no defects.

ii. Class I
   Fruit in this class must be of good quality. It must have the characteristics typical of the particular variety. However, the following may be allowed:
   - a slight defect in shape;
   - a slight defect in development;
   - a slight defect in colouring.
   - The stalk may be slightly damaged.

The flesh must be perfectly sound. Skin defects not liable to impair the general appearance and keeping qualities are, however, allowed for each fruit within the following limits:

- defects of elongated shape must not exceed 2 cm in length;
- in the case of other defects, the total area affected must not exceed 1 sq.cm., with the exception of speckles which must not extend over more than ¼ sq.cm. in area;
- pears must not be gritty.

iii. Class II

This class comprises fruit of marketable quality which does not quality for inclusion in the higher classes but satisfies the minimum requirements specified above.
Defects in shape, development and colouring are allowed provided that the fruit preserves its characteristics. The stalk may be missing, provided that the skin is not damaged.
The flesh must be free from major defects. Skin defects are, however, allowed for each fruit, within the following limits:

- defects of elongated shape: maximum length 4 cm;
- in the case of other defects, the total area affected shall be limited to 2.5 sq.cm. with the exception of speckles, which must not extend over more than 1 sq.cm. in area.

III. SIZING

Sizing is determined by the maximum diameter of the equatorial section. The difference in diameter between fruit in the same package shall be limited to 5 mm:

1. for “Extra” Class fruit
2. for Classes I and II fruit packed in rows and layers.

The difference in diameter may amount to 10 mm for Class I fruit packed in bulk.

No limit is laid down for Class II fruit packed in bulk.

Sizing is compulsory for “Extra” Class fruit.

In addition, a minimum size is required for all classes as follows:

| Apples | Extra | I | II |
|---|---|---|---|
| Large fruit varieties | 65 mm | 60 mm | 55 mm |
| Other varieties | 60 mm | 55 mm | 50 mm |
| Pears | | | |
| Large fruit varieties | 60 mm | 55 mm | 50 mm |
| Other varieties | 55 mm | 50 mm | 45 mm |

Exceptionally, and for summer pears included in an exhaustive list communicated by the countries concerned, no minimum size will be laid down for consignments dispatched before 1 August.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard fruit in each package.

A. Quality tolerances

i. "Extra" Class. 5 per cent by number or weight of fruit not satisfying the requirements for the class, but meeting the requirements for the class immediately below (Class I) or, exceptionally, those for fruit coming within the tolerances for that class.
ii. Class I. 10 per cent by number or weight of fruit not satisfying the requirements for the class, but meeting the requirements for the class below (Class II) or, exceptionally, those for fruit coming within the tolerances for class.
iii. Class II. 10 per cent by number or weight of fruit not satisfying the requirements for the class, excluding fruit visibly attacked by rot or showing pronounced bruising or unhealed cracks.

For all classes, the above tolerances may in no case exceed 2 per cent of maggoty or spoilt fruit.

B. Size tolerances

For all classes: 10 per cent by number or weight of fruit per package conforming to the size immediately above or below that stated on the package.

C. Cumulative tolerances

In no case may tolerances of quality and size taken together exceed:

10 per cent for the "Extra" Class;

15 per cent for Classes I and II.

All the above percentages apply to the samples examined during control.

V. PACKAGING AND PRESENTATION

A. Uniformity

The contents of each package must be uniform; each package must contain only fruit of the same origin, variety and quality and the same degree of ripeness.

In the case of the “Extra” Class, uniformity also applies to size and colouring.

B. Packaging

The fruit must be packed in such a way as to ensure that it is suitably protected.

Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be on the outside only so as not to come into contact with the fruit. The fruit when packaged must be free from foreign bodies such as leaves or twigs.

VI. MARKING

Each package must bear the following particulars, legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- “Apples” or “Pears” (when the contents of the package are not visible from the outside).
- Name of the variety for Classes “Extra” and I.

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Size or number of units (except for produce packed in bulk)

E. Official control mark (optional)

(For packages of over 15 kg, labels used for marking must not be less than 40 sq.cm. in size).

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from OECD or its sales agents under reference “Documentation in Agriculture and Food, 1961 Series No. 47”.

# APPENDIX K.2

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 2

concerning the marketing and quality control of

## TOMATOES

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to tomatoes, being fresh fruit grown from varieties of Lycopersicum Esculentum Mill., to be supplied fresh to the consumer, tomatoes for processing being excluded.

II. QUALITY REQUIREMENTS

A. - General

The purpose of the standard is to define the quality requirements at the dispatching stage after preparation and packaging.

B. - Minimum requirements

i. The tomatoes must be:
   - intact
   - sound (subject to the special provisions for each class)
   - clean (free of all traces of chemicals)
   - free of all abnormal external moisture
   - free of foreign smell or taste

ii. The state of ripeness must be such as to allow the tomatoes to withstand transport and handling, to keep under proper conditions until consumption, and to meet market requirements at the place of destination.

C. - Classification

i. "Extra"Class
   Tomatoes in this class must be of superlative quality. Their flesh must be firm and they must have all the characteristics typical of the variety. They must have no defects. No "green backs" are allowed.
   A distinction is made between:

- "round" tomatoes
- "ribbed"tomatoes which are regular in shape but ribbed; the ribs must not however extend for more than one-third of the peripheral distance between stalk and top.

ii. Class "I"

Tomatoes in this class must be of good quality. They must be reasonably firm, without serious defects and have all the characteristics typical of the variety. They may have slight bruises. Healed or unhealed cracks and visible "green backs" are excluded.
A distinction is made between:

- "round" tomatoes
- "ribbed" tomatoes. These tomatoes must, however, be regular in shape.

iii. Class "II"

This class comprises tomatoes of marketable quality which do not qualify for inclusion in the higher classes.
These tomatoes may be irregular in shape but must satisfy the minimum requirements specified above.
They must be reasonably firm and must not have unhealed cracks.
Healed cracks not more than 3 cm in length are allowed.

III. SIZING

Sizing is compulsory for "Extra" Class tomatoes. It is determined by the maximum equatorial diameter.

Tomatoes must be graded according to the following scale:

35 mm and over but under 40 mm
40 mm " " " 47 mm
47 mm " " " 57 mm
57 mm " " " 67 mm
67 mm " " " 77 mm
77 mm " " " 87 mm

Ribbed tomatoes of the largest size may not be classified in the "Extra" Class. For unsized tomatoes of Classes "I" and "II" the minimum diameter shall be 35 mm.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for substandard produce in each package.

A. Quality tolerances
   i. "Extra" Class: 5 per cent by number or weight of tomatoes not satisfying the requirements for the class, but meeting the requirements for the class

immediately below (Class I), with not more than 2 per cent of tomatoes with cracks.

ii. Class I: 10 per cent by number or weight of tomatoes not satisfying the requirements for the class but meeting the requirements for the class below (Class II) with not more than 5 per cent of tomatoes with cracks.

iii. Class II: 10 per cent by number or weight of tomatoes not satisfying the requirements for the class but fit for consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of tomatoes per package conforming to the size immediately above or below that stated on the package, with a minimum of 33 mm.

C. Cumulative tolerances

In no case may tolerances of quality and size taken together exceed:

- 10 per cent for the “Extra” Class
- 15 per cent for Classes I and II.

## V. PACKAGING AND PRESENTATION

### A. Uniformity

The contents of each package must be uniform and must contain only tomatoes of the same origin, variety and quality. In addition, for the “Extra” Class and Class I the tomatoes must be of uniform colouring and ripeness.

When tomatoes are size graded each package must contain only tomatoes of the same size.

### B. Packaging

The produce must be packed in such a way as to ensure that it is suitably protected. For Classes “Extra” and I the bulk of the goods should be separated from the bottom, sides and lid, if any, by some form of protection.

Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used the printing must be on the outside only so as not to come into contact with the produce. The tomatoes, when packaged, must be free from any foreign bodies.

## VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

"Tomatoes", (When the contents of the package are not visible from the outside).

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class.
- the indication "ribbed" where appropriate.
- Size or the indication "unsized".

E. Official control mark (optional)

When the above-mentioned particulars are written on a label the latter must be affixed to the outside of the package and must not be less than 40 sq. cm in size.

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from OECD or its sales agents under reference "Documentation in Agriculture and Food, 1963 Series No. 54".

# APPENDIX K.3

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 3

concerning the marketing and quality control of

## CAULIFLOWERS

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to cauliflowers grown from Brassica Oleracea L., Variety botrytis L., supplied fresh to the consumer, cauliflowers for processing being excluded.

## II. QUALITY REQUIREMENTS

### A. General

The purpose of the standard is to define the quality requirements at the dispatching stage, after preparation and packaging.

### B. Minimum requirements

The flower clusters should be:

- fresh in appearance
- intact
- sound (subject to the special provisions for each class)
- clean (free of all traces of fertilizer or other chemicals)
- free of all abnormal external moisture
- free of foreign smell or taste.

### C. Classification

#### (i) "Extra" Class

Cauliflowers in this class must be of superlative quality. In shape, size and colouring, they must be typical of the variety.

The flower clusters must be:

- well formed, firm and compact
- of very close texture
- uniformly white or slightly creamy in colour
- free from any defects.

In addition, if the cauliflowers are put on sale "with leaves" or "trimmed" the leaves must have a fresh appearance.

#### (ii) Class I

Cauliflowers in this class must be of good quality. They must have the characteristics typical of the variety. However, the following may be allowed:

- a slight defect in shape or development
- a slight defect in colouring
- a very slight woolliness

In any case, the flower clusters must be:

- firm
- of close texture
- white to ivory in colour (excluding any other colouration)
- free from defects, such as blemishes, protruding leaves in the head, damage by animal parasites or disease, traces of frost, bruising.

In addition, if the cauliflowers are put on sale “with leaves” or “trimmed”, the leaves must have a fresh appearance.

(iii) Class II

This class comprises cauliflowers of marketable quality which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

The flower clusters may be:

- slightly deformed
- slightly loose in texture
- yellowish in colour

They may have:

- slight traces of sun scorching
- an excrescence of not more than five pale green leaves in the corymbs
- they may be slightly woolly (but not wet or greasy to the touch).

They may also have two of the following defects:

- slight traces of damage by animal parasites or disease
- slight superficial damage by frost
- slight bruising

provided that the defects do not impair the product's keeping qualities or seriously affect its market value.

III. SIZING

Sizing of cauliflowers is determined by the maximum diameter of their equatorial section or by the are measured on the largest dimension of the upper part of the inflorescence. (Sizing based on measurement of the are has been adopted as a temporary measure).

The minimum diameter is fixed at 11 cm and the minimum dimension of the are at 13 cm. The difference in size between the smallest and the largest head in each package may not exceed 4 cm for sizing by diameter or 5 cm for sizing by measurement of the are.

## IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard produce in each package.

### A. Quality tolerances

(i) "Extra" class

Five per cent of heads by number not satisfying the requirements of the class but meeting the requirements of the class immediately below (Class I).

(ii) Class I

Ten per cent of heads by number not satisfying the requirements of the class but meeting the requirements of the class below (Class II).

(iii) Class II

Ten per cent of heads by number not satisfying the requirements of the class but fit for consumption.

### B. Size tolerances

For all classes: 10 per cent of heads by number per package conforming to the size immediately above or below that stated on the package, the minimum diameter for heads in the smallest size grade being 10 cm (or 12 cm. are measurement).

### C. Cumulative tolerances

In no case may tolerances of quality and size taken together exceed:

- 10 per cent for the "Extra" class
- 15 per cent for Classes I and II

## V. PACKAGING AND PRESENTATION

### A. Packaging

Cauliflowers may be put up in the following three ways:

(i) "With leaves": cauliflowers covered with healthy green leaves, sufficient in number and long enough to cover and protect the head entirely. The stalk must be cut off slightly below the protecting leaves.

(ii) “Without leaves”: cauliflowers with all the leaves and the non-edible portion of the stalk removed. At most, there may be five small and tender pale green leaves, untrimmed, close to the head.

(iii) “Trimmed”: cauliflowers with a sufficient number of leaves left on to protect the head. These leaves must be healthy and green and trimmed to not more than 3 cm. from the base of the head.

The stalk must be cut off slightly below the protecting leaves.

B. Uniformity

The contents of every package must be uniform and contain only cauliflowers of the same quality, type and shape. In addition, each package of “Extra” Class cauliflowers must also be uniformly made up as to colour.

C. Packaging

The cauliflowers must be tightly packed, though the heads must not be damaged by excessive pressure. Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be on the outside only so as not to come into contact with the produce. The cauliflowers, when packaged, must be free from any foreign bodies. “Extra” class cauliflowers must be packed with particular care so as to ensure the greatest possible protection of the flower clusters.

VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce cauliflowers (when the contents of the package are not visible from the outside))

C. Origin of produce

District of origin, or national, regional or local trade name

D. Commercial specifications

- Class
- Method of sizing

- Size or number of units

E. Official control mark (optional)

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from OECD or its sales agents under reference “Documentation in Agriculture and Food, 1963 Series No. 54”.

# APPENDIX K. 4

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 4

concerning the marketing and quality control of

## ONIONS

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to onions of the Allium Cepa L. variety, with the exception of “silverskin” onions and of green onions with full leaves.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for the onions referred to in paragraph I, at the dispatching stage, after preparation and packaging.

B. Minimum requirements

The bulbs must be:

- intact
- sound (subject to the special provisions for each class)
- clean (free of all traces of fertilizer or other chemicals)
- free from damage due to frost

- sufficiently dry for the intended use (in the case of pickling onions, at least the first two outer skins and the stem should be fully dried)
- free of all abnormal external moisture
- free of foreign smell or taste
- lastly, the stems must be twisted or clean cut and must not be more than 4 cm. long (except for stringed onions).

C. Classification

(i) Class I: Onions in this class must be of good quality. In shape and colour they must be typical of the variety.

The bulbs must be:-

- firm and compact
- not germinated
- without hollow or tough stems
- free from swelling caused by abnormal development
- practically free of root tufts;

Small cracks in the outer skin are allowed.

(ii) Class II: Onions in this class must satisfy the minimum requirements specified above, but may differ from Class I in the following ways:

- bulbs must be reasonably firm;
- they may have the following defects:
- shape and colouring not typical of the variety
- early signs of germination (not more than 10 per cent for any given batch)
- traces of rubbing
- slight marking caused by parasites or disease
- small healed cracks
- slight bruising, healed, unlikely to impair keeping qualities.

III. SIZING

The onions must be graded for size. Sizing is determined by the maximum diameter of the equatorial section, on the following principles:

(i) Pickling Onions

10 mm. and over but under 15 mm.
15 mm. " " " " 20 mm.
20 mm. " " " " 30 mm.
30 mm. " " " " 45 mm.

with a tolerance of 2 mm. below the minimum or above the maximum limits.

(ii) Onions for consumption in the fresh state

Minimum diameter: 40 mm., with a maximum deviation of 20 mm. between bulbs in the same package marked as containing one size.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard produce in each package.

A. Quality tolerances

(i) Class I: 10 per cent by weight of produce which is sub-standard but satisfies the requirements for Class II.

(ii) Class II: 10 per cent by weight of sub-standard produce not satisfying the minimum requirements but fit for consumption.

B. Size tolerance

For onions to be consumed in the fresh state, 10 per cent by weight per package of bulbs conforming to the size immediately below or above the one specified on the package.

C. Cumulative tolerances

In no case may tolerances of quality and size taken together exceed 15 per cent.

V. PACKAGING AND PRESENTATION

A. The contents of each package must be uniform and contain only onions of the same variety, quality and size.

B. Packaging

Onions may be put up:

- arranged in layers
- packed in bulk
- in “strings” (of not less than 16 bulbs, with fully dried stems).

They must be free, when packaged, from any foreign bodies.

VI. MARKING

Every package must bear the following particulars:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce "Onions" (When the contents of the package are not visible from the outside).

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Size
- Weight.

E. Official control mark (optional)

# APPENDIX K. 5

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 5

concerning the marketing and quality control of

## LETTUCES, CURLED-LEAVED ENDIVES AND BROAD-LEAVED (BATAVIAN) ENDIVES

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to lettuces (varieties grown from Lactuca sativa L. excluding "cutting lettuce"), curled-leaved endives (Cichorium endivia L. Var. crispa.) and broad-leaved (Batavian) endives (Cichorium endivia L. Var. latifolia) to be supplied fresh to the consumer.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for the abovementioned produce, after preparation and packaging.

B. Minimum requirements

(i) The produce must be:

- intact
- sound (subject to the special provisions for each class)
- of fresh appearance
- clean and trimmed, i.e. substantially free from all earth-soiled leaves, vegetable mould or sand and from traces of fertilizer or other chemicals
- turgescent
- not running to seed
- free of all abnormal external moisture
- free of foreign smell or taste

(ii) The produce must be of normal development for the season and for the time of marketing. In the case of lettuce, a reddish discolouration, caused by low temperature during growth, is allowed, unless it seriously affects the appearance of the lettuce.

(iii) The roots must be cut close to the base of the outer leaves and the cut must be neat when the produce is dispatched.

C. Classification

(i) Class I

Produce in this class must be:

- well formed
- firm (with the exception of lettuces grown under glass)
- compact
- free from damage by animal parasites, from disease and defects affecting edibility
- free from any traces of frost and substantially free from physical injury
- of the colouring typical of the variety

Lettuces must have a single well-formed heart; however, in the case of lettuces grown under glass a less well-formed heart is allowed.

The yellow centre of curled-leaved endives and broad-leaved (Batavian) endives must cover at least one-third of the plant.

(ii) Class II

This class comprises lettuce of marketable quality which does not qualify for inclusion in the higher class, but satisfies the minimum requirements specified above.

Produce in this class must be:

- reasonably well-formed
- free from damage by animal parasites or from disease which may seriously affect edibility
- free from serious physical injury

Slight discolouration of the produce is allowed.

The lettuces may have a small heart; in the case of lettuces grown under glass, absence of heart is permissible.

The centres of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

III. SIZING

Sizing is determined by the net weight of one hundred units or of one unit.

A. Minimum weight

(i) Lettuces

Open-air lettuces must weight at least 15 kg per 100 units, or 150 g per unit. Lettuces grown under glass must weigh at least 8 kg per 100 units, or 80 g per unit.

(ii) Curled-leaved and broad-leaved (Batavian) endives

Open-air curled-leaved and broad-leaved (Batavian) endives must weigh at least 20 kg per 100 units or 200 g per unit.

Curled-leaved and broad-leaved (Batavian) endives grown under glass must weigh at least 15 kg per 100 units, or 150 g per unit.

B. Uniformity

(i) Lettuces

In each package, the difference between the lightest and heaviest units must not exceed:

- 20 g for lettuces weighing under 11 kg per 100 units (110 g per unit)
- 40 g for lettuces weighing between 11 and 20 kg per 100 units (between 110 and 200 g per unit)

- 100 g for lettuces weighing over 20 kg per 100 units (200 g per unit)

(ii) Curled-leaved and broad-leaved (Batavian) endives

In each package the difference between the lightest and heaviest units must not exceed:

- 150 g for open-air curled-leaved and broad-leaved (Batavian) endives
- 100 g for curled-leaved and broad-leaved (Batavian) endives grown under glass

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard produce in each package.

A. Quality tolerances

(i) Class I: 10 per cent of units not satisfying the requirements of the class, but meeting the requirements of Class II.

(ii) Class II: 10 per cent of units not satisfying the requirements of the class, but in no case possessing defects rendering them unfit for human consumption.

B. Size tolerances

10 per cent of units not conforming to the standard size, but weighing not more than 10 per cent over or under that size.

V. PACKAGING AND PRESENTATION

A. Uniformity

The contents of each package must be uniform and must contain only produce of the same variety, quality and size.

B. Packaging

The produce must be reasonably packed having regard to the size and type of packaging, without empty spaces or crushing.

Produce must be separated from the bottom, long sides and lid by some appropriate form of protection.

Lettuces and curled-leaved endives must be arranged in two layers, heart to heart (three layers in the case of returnable packages); cos lettuces and broadleaved (Batavian) endives may be packed flat.

Any paper or other material used must be new and harmless to human food. When printed matter is used, the printing must be on the outside only, so as not to come into contact with the produce. The produce when packaged must be free from any foreign bodies, such as loose leaves and parts of stalk.

VI. MARKING

Each package must bear the following particulars, legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- "Lettuces", "curled-leaved endives" or "broad-leaved (Batavian) endives" (when the contents of the package are not visible from the outside)
- if possible, the name of the variety and, where appropriate, the indication "grown under glass".

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Size (indicated by the minimum weight per hundred units - expressed in kg - or by the minimum weight per unit) or by the number of units.

E. Official control mark (optional)

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from OECD or its sales agents under reference "Documentation in Agriculture and Food, 1963 Series No. 54".

# APPENDIX K. 6

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 6 - A, B & C

concerning the marketing and quality control of

# Peaches, Apricots and Plums

moving in trade between European countries

## A. PEACHES

### I. DEFINITION OF PRODUCE

This standard applies to peaches grown from varieties of Prunus Persica Sieb. and Zucc, to be supplied fresh to the consumer, peaches for processing being excluded.

### II. QUALITY REQUIREMENTS

#### A. General

The purpose of the standard is to define the quality requirements for peaches at the dispatching stage, after preparation and packaging.

The standard applies to peaches in general, the designation of the specific varieties to be covered by the standard being left to each country.

#### B. Minimum requirements

i. The peaches must be: -
   - intact
   - sound (subject to the special provisions for each class)
   - clean (free of all traces of chemicals)
   - free of all abnormal external moisture
   - free of foreign smell or taste

ii. The peaches must have been carefully hand-picked and be sufficiently developed. The state of ripeness must be such as to allow the fruit to withstand transport and handling, to keep under proper conditions until consumption and to meet market requirements at the place of destination.

#### C. Classification

i. "Extra" class

Fruit in this class must be of superlative quality. In shape, development and colouring it must be typical of the variety allowing for the district in which it is grown. It must have no defects.

ii. Class I

Fruit in this class must be of good quality. It must have the characteristics typical of the particulararíety, allowing for the district in which the fruit is grown. However, a slight defect in shape, development or colouring may be allowed.

The flesh must be perfectly sound. Skin defects not liable to impair the general appearance of the fruit or its keeping qualities are allowed. Defects of elongated shape must not exceed 1 cm in length. In the case of other defects, the total area affected must not exceed 0.5 sq. cm.

iii. Class II

This class comprises fruit of marketable quality which does not qualify for inclusion in the higher classes, but satisfies the minimum requirements specified above.

Skin defects not liable to impair the general appearance of the fruit or its keeping qualities are allowed, provided that they do not exceed 2 cm in length for defects of elongated shape or 1.5 $cm^2$ in total area for all other defects.

III. SIZING

Sizing is determined by:

- circumference, or
- maximum diameter of the equatorial section.

The peaches must be graded according to the following scale:-

| Diameter | Size Code | Circumference |
|---|---|---|
| 90 mm. and over | AAAA | 28 cm. and over |
| 81 mm. and over but under 90 mm. | AAA | 25 cm. and over but under 28 cm. |
| 74 " " " " " 81 mm. | AA | 23 " " " " " 25 cm. |
| 68 " " " " " 74 mm. | A | 21 " " " " " 23 cm. |
| 62 " " " " " 68 mm. | B | 19 " " " " " 21 cm. |
| 56 " " " " " 62 mm. | C | 17.5 " " " " " 19 cm. |
| 50 " " " " " 56 mm. | D | 16 " " " " " 17.5 cm. |

The minimum size allowed for the “Extra” Class is 17.5 cm (circumference) and 56 mm (diameter).

In addition, peaches (except for those of the “Extra” Class) with a circumference of 15/16 cm or a diameter of 47/50 mm will be accepted up to 31 July.

Sizing is compulsory for all classes.

## IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for substandard fruit in each package.

### A. Quality tolerances

i. "Extra" Class: 5 per cent by number or weight of fruit not satisfying the requirements for the class, but meeting the requirements for the class immediately below (Class I).
ii. Class I: 10 per cent by number or weight of fruit not satisfying the requirements for the class, but meeting the requirements for the class immediately below (Class II).
iii. Class II: 10 per cent by number or weight of fruit not satisfying the minimum requirements but fit for consumption.

### B. Size tolerances

For all classes: 10 per cent by number or weight of fruit per package up to 1 cm more or less than the size stated on the package.

### C. Cumulative tolerances

In no case may tolerances of quality and size taken together exceed:

10 per cent for the "Extra" Class
15 per cent for Classes I and II.

## V. PACKAGING AND PRESENTATION

### A. Uniformity

The contents of each package must be uniform; each package must contain only fruit of the same variety, quality, degree of ripeness and size, and for the "Extra" Class, the contents must also be uniform in colour.

### B. Packaging

The fruit must be packed in such a way as to ensure that it is suitably protected.

Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be on the outside only, so as not to come into contact with the fruit.

The fruit may be put up in one of the following ways:

1. In small unit packages for direct sale to the consumer;

2. In a single layer, in the case of the “Extra” Class Each individual fruit in this category must be protected by a separate wrapping;
3. In one or two layers, in the case of Classes I and II The fruit when put up for sale must be free from any foreign bodies.

VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- “Peaches” (when the contents of the package are not visible from the outside).
- name of variety for Classes “Extra” and I.

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Size and/or number of units

E. Official control mark (optional)

## B. APRICOTS

I. DEFINITION OF PRODUCE

This standard applies to apricots grown from varieties of Prunus Armeniaca L., supplied fresh to the consumer, apricots for processing being excluded.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for dessert and culinary apricots at the dispatching stage, after preparation and packaging.

B. Minimum requirements

i. The fruit must be:-
   - intact
   - sound (subject to the special provisions for each class)
   - clean (free of all traces of chemicals)
   - free of abnormal external moisture
   - free of foreign smell or taste

ii. The apricots must have been carefully hand-picked and be sufficiently developed. The state of ripeness must be such as to allow the fruit to withstand transport and handling, to keep under proper conditions until consumption and to meet market requirements at the place of destination.

C. Classification

i. "Extra" Class
Fruit in this class must be of superlative quality. In shape, development and colouring it must be typical of the variety, allowing for the district in which it is grown. It must have no defects.

ii. Class 1
Fruit in this class must be of good quality. It must have the characteristics typical of the particular variety, allowing for the district in which the fruit is grown. The flesh must be perfectly sound. However, the following defects may be allowed:
   - a slight defect in shape or development
   - a slight defect in colouring
   - slight signs of rubbing
   - slight signs of burning

provided that they do not impair the external appearance of the fruit or its keeping qualities. Defects of elongated shape must not exceed 1 cm in length; in the case of all other defects, the total area affected must not exceed 0.5 sq. cm.

iii. Class II
This class comprises fruit of marketable quality which does not qualify for inclusion in the higher classes, but satisfies the minimum requirements specified above. Skin defects not liable to impair the general appearance of the fruit or its keeping qualities are allowed, provided that they do not exceed 2 cm in length for defects of elongated shape or 1 sq. cm. for all other defects.

III. SIZING

Sizing is determined either by circumference, or by the maximum diameter of the equatorial section; it is compulsory for Classes "Extra" and I.

For Classes I and II the minimum size is fixed at 30 mm. diameter (10 cm. circumference), the maximum permissible deviation for fruit of the same size being 10 mm. in diameter (3 cm. in circumference).

For the “Extra” Class the minimum size allowed must be at least the same as or greater than the size fixed for the other classes, it being left to each country to determine this size according to the variety. In any case, the maximum permissible deviation for fruit of the same size in this class shall be 5 mm. in diameter (1.5 cm in circumference).

## IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for substandard fruit in each package.

### A. Quality tolerances

i. “Extra” Class: 5 per cent by number or weight of fruit not satisfying the requirements for the class, but satisfying the requirements for the class immediately below (Class I).
ii. Class I: 10 per cent by number or weight of fruit not satisfying the requirements for the class, but satisfying the requirements for the class below (Class II).
iii. Class II: 10 per cent by number or weight of fruit not satisfying the minimum requirements but fit for consumption.

### B. Size tolerances

For all classes: 10 per cent by number or weight of fruit per package up to 1 cm. more or less than the size stated on the package.

### C. Cumulative tolerances

In no case may tolerances of quality and size together exceed:

10 per cent for the “Extra” Class.
15 per cent for Classes I and II.

## V. PACKAGING AND PRESENTATION

### A. Uniformity

The contents of each package must be uniform; each package must contain only fruit of the same variety, quality and size, and for the “Extra” Class, the contents must also be uniform in colour.

### B. Packaging

The fruit must be packed in such a way as to ensure that it is suitably protected. Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be on the outside only, so as not to come into contact with the fruit. The fruit when packaged must be free from any foreign bodies.

The fruit may be put up in one of the following ways:

1. in small unit packages for direct sale to the consumer;
2. arranged in one or more layers separated from each other;
3. in bulk, except for the “Extra” Class.

VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- “Apricots” (when the contents of the package are not visible from the outside)
- name of the variety for Classes “Extra” and I.

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Size and/or number of units (except for produce packed in bulk)

E. Official control mark (optional)

## C. PLUMS

I. DEFINITION OF PRODUCE

This standard applies to plums of varieties grown from the following:

- Prunus domestica L.
- Prunus institia L.
- Prunus salicina Lindley (Prunus triflora Roxburgh)

to be supplied fresh to the consumer, plums for processing being excluded.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for dessert and culinary plums at the dispatching stage, after preparation and packaging.

B. Minimum requirements

i. The fruit must be
   - intact
   - sound (subject to the special provisions for each class)
   - clean (free of all traces of chemicals)
   - free of abnormal external moisture
   - free of foreign smell or taste

ii. The fruit must be sufficiently developed. The state of riponoss must be such as to allow the fruit to withstand transport and handling, to keep under proper conditions until consumption and to meet market requirements at the place of destination.

C. Classification

i. "Extra" Class: Fruit in this class must be of superlative quality. In shape, development and colouring it must be typical of the variety. It must be:
   - free from all defects
   - practically covered by bloom, according to variety
   - of firm flesh

   Fruit in the "Extra" Class must have been carefully hand-picked.

ii. Class I

   Fruit in this class must be of good quality. It must have the characteristics typical of the particular variety.
   However, the following are allowed:
   - a slight defect in shape
   - a slight defect in development
   - a slight defect in colouring

   Skin defects not liable to impair the general appearance or keeping qualities may be allowed for each fruit, subject to the following provision:

   - defects of elongated shape must not exceed in length one-third of the maximum diameter of the fruit.

   In particular, healed cracks may be allowed for "Golden gage"[1] varieties.
   The stalk may be damaged or missing, provided that there is no risk of the fruit rotting in consequence.
   Fruit in Class I must have been carefully hand-picked.

iii. Class II

This class comprises fruit of marketable quality which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified above.
Skin defects not liable to impair the external appearance of the fruit or its keeping qualities are allowed provided that they do not exceed one-quarter of the whole surface.

III. SIZING

The fruit must be graded starting from a minimum size fixed by each country according to class and variety.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard fruit in each package.

[1] Definition:- Gages (Green Apricots, Dauphines, Greengages) having a green skin with a yellowish sheen.

A. Quality tolerances

i. "Extra" class

5 per cent by number or weight of fruit not satisfying the requirements for the class, but satisfying the requirements for the class immediately below (Class I).

ii. Class I

10 per cent by number or weight of fruit not satisfying the requirements for the class, but satisfying the requirements for the class below (Class II).

iii. Class II

10 per cent by number or weight of fruit not satisfying the requirements for the class but fit for consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of fruit conforming to the size immediately above or below that stated on the package.

C. Cumulative tolerances

In no case may tolerances of quality and weight together exceed:

- 10 per cent for the "Extra" Class
- 15 per cent for Classes I and II

V. PACKAGING AND PRESENTATION

A. Uniformity

The contents of each package must be uniform; each package must contain only fruit of the same variety, quality and size and, for the “Extra” Class, the contents must also be uniform in colour.

B. Packaging

The fruit must be packed in such a way as to ensure that it is suitably protected. Any paper or other material used must be new and harmless to human food. When printed matter is used, the printing must be on the outside only so as not to come into contact with the fruit. The fruit when packaged must be free from any foreign bodies.

The fruit may be put up in one of the following ways:

1. in small unit packages for direct sale to the consumer;
2. arranged in one or more layers separated from each other;
3. in bulk, except for the “Extra” Class.

VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- “Plums” (where the contents of the package are not visible from the outside)
- Name of the variety for Classes “Extra” and I.

C. Origin of produce

District of origin or national, regional or local trade name.

D. Commercial specifications

- Class
- Size and/or number of units (except for produce packed in bulk).

E. Official control mark (optional)

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from

OECD or its sales agents under reference “Documentation in Agriculture and Food, 1963 Series No. 54”.

# APPENDIX K.7

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 7

concerning the marketing and quality control of

## EARLY POTATOES

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to early potatoes (Solanum tuberosum) intended for human consumption, those intended for processing being excluded. “Early potatoes” means potatoes generally harvested before they are completely mature, marketed immediately after their harvesting and whose skin can be easily removed by rubbing.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for early potatoes at the dispatching stage, after preparation and packaging.

B. Minimum requirements

Early potatoes must be:

- intact
- sound
- clean (free of all traces of fertilizer or other chemicals)
- firm
- unbroken
- without cuts or bruises
- free from green coloration
- free of all abnormal external moisture
- free of foreign smell or taste

In addition, the tubers must be normal in shape and appearance for the type.

III. SIZING

Early potatoes are sized by square mesh or by weight.

A. Sizing by square mesh

Tubers shall measure not less than 28 mm. However, tubers measuring more than 17 mm and less than 28 mm may be marketed under the trade name of “mids”.

B. Sizing by weight

Tubers must weigh not less than 20 grammes. However, tubers weighing more than 5 grammes and less than 20 grammes may be marketed under the trade namo of “mids”.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed for sub-standard produce in each package.

A. Quality tolerances

A maximum of 4% by weight of waste and of tubers not satisfying the quality requirements shall be allowed. However, within this over-all tolerance, the following maximum individual tolerances shall be allowed:

- 1% by weight of extraneous matter, including earth,
- 2% by weight of tubers turned green,
- 0.5% by weight of tubers attacked by wet rot,
- 1.5% by weight of tubers attacked by blight.

Skin cracks or bruises shall not constitute defects provided that they do not involve any deterioration of the produce and do not seriously affect its market value.

B. Size tolerances

i. Sizing by square mesh

In any one package a maximum of 3% by weight of tubers measuring less than 28 mm shall be allowed. However, no tuber measuring less than 22 mm shall be allowed.

Lots of mids may include a maximum of 3% by weight of tubers measuring less than 17 mm or more than 28 mm.

ii. Sizing by weight

In any one package a maximum of 3% by weight of tubers weighing less than 20 grammes shall be allowed. However, no tuber weighing less than 10 grammes shall be allowed.

Lots of mids may include a maximum of 3% by weight of tubers weighing less than 5 grammes or more than 20 grammes.

V. PACKAGING AND PRESENTATION

Early potatoes must be packed in appropriate packages (bags, nets, suitable crates, etc.) containing 20, 25, 30 or 50 kg net weight. However, packaging in bags containing 10 kg net weight (or less) is acceptable. If paper or plastic bags are used, they must be perforated to ensure adequate ventilation. All packages in one lot must be uniform in weight.

The early potatoes in any one package must be uniform in colour of skin and of flesh.

VI. MARKING

Each package must bear the following particulars legibly and indelibly marked on the outside, either printed on the package itself or on a label secured to the fastening:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of produce

- EARLY POTATOES
- name of the variety (optional)

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- colour of flesh (yellow or white) and (optional) shape of tuber (round or long)
- where appropriate, “mids”, or equivalent designation in the language of the country of destination, for tubers measuring between 17 and 28 mm or weighing between 5 and 20 grammes
- net weight

E. Official control mark (optional)

# APPENDIX K.8

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 8

## Protocol on the Standardization of Fruit and Vegetables

I. The Governments that have notified the Executive Secretary of the Economic Commission for Europe of their acceptance of this Protocol adopt the general provisions set forth below concerning the standardization of products and undertake to ensure that they are put into effect for international trade between European countries within one year from 1 January 1955, in accordance with the procedure contemplated in Section III.

II. General provisions to be applied in Europe for the commercial standardization and quality control of fresh fruit and vegetables moving in international traffic

This text defines the characteristics to be possessed at the consignment stage by bulk-produced fruit and vegetables only (certain special production mentioned in the next paragraph being excluded) despatched in international traffic between European countries and normally intended to be sold or delivered fresh to the consumer.

The Protocol does not apply to fruit and vegetables produced in small quantities by means of special and costly processes, having characteristics superior to those of the “extra” class and packed in an exceptionally careful way with the help of expensive materials.

A. Definition of produce

Produce for which commercial quality standards are established should be defined so far as concerns the standards pertaining to it by the Latin name of the genus and species to which it belongs (binominal nomenclature), with reference to an author.

B. General provisions concerning quality

1. Minimum requirements

   At the time of despatch fruit or vegetables should fulfil the following minimum requirements:

   a. they should be healthy and sound, that is to say free from blemishes liable to affect their natural powers of resistance, such as traces of deterioration or decomposition, bruises or unhealed cracks;

b. they should be whole, clean, practically free from extraneous matter, free from any foreign taste or smell and without abnormal surface moisture having regard to the nature of the produce;
c. they should be of normal size and appearance having regard to the variety, season and production area;
d. they should have reached a degree of maturity which, having regard to the normal duration of the journey, will ensure the arrival of the produce in good condition, especially as concerns satisfactory taste, taking into account the variety.

2. Provisions concerning classification

Any quality classification of produce moving in international traffic should consist of classes corresponding to the following characteristics:

"Extra" class

Produce of superior quality, of the shape, appearance, colour and taste characteristic of the variety[1], virtually free from blemishes affecting their external appearance and particularly carefully packed.

Class I

Produce of good quality, "commercially" free from blemishes and carefully packed.

Class II

Produce which may have certain blemishes not impairing its intrinsic quality and which complies with the minimum general requirements defined above.

In the case of products for which a three-tier classification is not required, and also for those for which the creation of a fourth category might be deemed advisable, the relationship between the classes enumerated above and that (or these) adopted for each of such products should be defined in respect of the proposed standards for the product in question.

A certain percentage of produce not fulfilling the requirements of the class concerned may be allowed in each package; but this tolerance should not exceed 5 per cent in number in the "Extra" class and 10 per cent in classes I and II.

In no case may the tolerance extend to produce affected by rot or with serious bruises or unhealed cracks.

[1] The varieties qualifying for inclusion in the "Extra" class will, as far as possible, be specified in national standards.

C. Sizing

In the case of produce normally subject to size grading (such as numerous fruits and vegetables in the “Extra” class) sizing may be determined, according to product, by reference to one or more of the following criteria:

- diameter, circumference or the weight of the largest and smallest piece in a package;
- number of pieces per kilogramme;
- number of pieces in a given type of packaging.

A certain percentage of undersized or oversized produce may be allowed in each package but this tolerance should not exceed 10 per cent in number of pieces larger or smaller than the size marked on the package.

D. Presentation

All the produce in each package should be of the same variety, the same class, and more or less uniform in size; and where there is grading by size, should be of the same size-grade.

The produce should be packed in a straightforward and reasonable manner with due regard to the type and requirements of transport.

In the case of despatch in bulk (this method is to be accepted only in the case of certain products and in certain conditions) the produce should comply with the minimum requirements for class II as stated above, or, if the case arises, for a class III.

E. Marking

The outside of packages containing fruit and vegetables should bear the following information clearly and indelibly inscribed:[1]

[1] Suitably attached labels are allowed.

a. Identification:

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

b. Nature of product:

The variety being mentioned where appropriate.

c. Origin of product:

District of origin or national, regional or local designation.

d. Commercial characteristics:

- Average standard weight (as soon as the standardization of packaging permits)
- Quality class
- Size-grade (if applicable) or indication of size or number of pieces.

e. Control mark (optional)

Symbol certifying that control has been applied. An export certificate, however, may also be used to establish that the consignment in question has been duly inspected and controlled.

These provisions do not apply to produce consigned in returnable packages. The indications provided for in this section should be given in a separate certificate accompanying the consignment.

F. Supplementary Provisions

1. Consignment

Produce should be loaded and stowed in the transport unit in a reasonable manner, and the conditions of transport should be so arranged as to ensure that it will arrive at its destination in the best possible condition, having regard to its nature, the time of year, the type of transport and the length of the journey.

2. Official control in the exporting country

a. Organization

The standards to be applied and the control regulations should be issued by the public authorities. This provision in no way limits the right of control which can be exercised by the buyer.

The actual control operations may be carried out by official bodies or by associations, establishments or persons duly authorized by the public authorities,

b. Operation of the control

Control may be carried out at different stages, but in order to reduce transport times to the minimum, it is recommended that control under the standardization regulations be carried out at the time of despatch, and, if possible, in conjunction with the other control and Customs clearance formalities which exported produce may be required to undergo.

c. Penalties

Without prejudice to any other penalities imposed by the control authorities, produce failing to conform to the criteria laid down in national and international standards should be rejected.

The compulsory and official registration of exporters or the issuing of trading licences by a competent administrative body are recommended as means of ensuring the observance of the various regulations enacted under international agreements.

3. The provisions of this Protocol shall not prevent the operation of phytosanitary regulations which are in force in importing countries.

III. Each government accepting this Protocol undertakes to take the necessary steps under its domestic law to adapt its commodity standards to the general provisions set forth above under Section II. In so doing it also undertakes to refer to the individual standards to be prepared by the Working Party on Standardization of Perishable Foodstuffs on the basis of the foregoing general provisions, and shall have regard as far as possible to the particular provisions thereof.

IV. On the expiry of the time-limit laid down, the Working Party on Standardization of Perishable Foodstuffs shall examine the observations of each country on the manner in which these commitments have been met and the difficulties encountered.

V. The Working Party shall be responsible for:

- drafting new individual standards and, when necessary, amending the existing standards in the light of experience;
- setting any necessary time-limits for their complete application in each country;
- making arrangements concerning the organization of national controls with a view to achieving uniformity of methods and results;
- laying down the procedure for the revision of the individual standards in the light of the technical and economic evolution of the European market.

VI. The Working Party shall also be responsible for drawing up, whenever it thinks best, the clauses of an international agreement calculated to confer a definite status on the European system of standardization of fruit and vegetables.

ANNEX

Protocol on the Standardization of Fruit and Vegetables

NOTE ON THE INTERPRETATION TO BE GIVEN TO THE PROVISIONS CONCERNING PRESENTATION AND PACKAGING OF THE PRODUCE

1. In the course of the discussion which took place during its Sixth Session (24 – 27 October 1955), the Working Party found it desirable to define clearly the interpretation to be given to the provisions of the Protocol on the Standardization of Fruit and Vegetables (document AGRI/WP. 1/40/Rev.1) as far as they concern the presentation and packaging of the produce.

2. The Protocol establishes as a general rule that both the produce itself and the conditions under which it is packaged and transported have to be such as to allow the produce to reach its destination in good condition. In every case it falls to the exporter to choose a form of packaging and presentation which will assure proper protection for the produce to be delivered, taking into account the degree of liability to damage of the product in question, the duration of the journey, etc.

3. The Working Party specified that:

- consignment “in bulk” (see “Definitions” below) is normally applicable only to produce in Class II which is sufficiently resistant to withstand this form of transport;
- consignment “in bulk” is not normally allowed for produce in the “Extra” class and in Class I. In these classes consignment “in bulk” is strictly prohibited for all fruits but may be used in the case of certain particularly resistant vegetables, such as cabbages;
- consignment “in bulk in packages” (see “Definitions” below) in principle applies only to produce in Classes I and II and only in exceptional circumstances may it be accepted for produce in the “Extra” class which has a low unit value.

Definitions

The term “in bulk”, without further qualification, means direct loading into a means of transport.

The term “in bulk in packages” means that the produce is put into packages without any particular arrangement, in layers or otherwise.

4. In view of the need to encourage exporters to adopt the most economic type of packaging and transport - it being explicitly understood that the quality of the produce must be maintained until it reaches the consumer - the Working Party decided that the individual standards should lay down in every case the exceptions to the above provisions which may be made for certain products. The individual standards should also establish the provisions to

be applied for each class of produce as regards sizing and with respect to the manner in which the produce is packed (in rows or layers or in bulk in packages).

Note by the Secretariat

This standard should be read in the light of the explanatory brochure, accompanied by coloured photographs to aid grading of fruit, published by OECD. It may be obtained from OECD or its sales agents under reference “Documentation in Agriculture and Food, 1961 Series No. 47”.

# APPENDIX K.9

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 9

concerning the marketing and quality control of

## ARTICHOKES

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to heads of the Cynara Scolymus L. to be supplied fresh to the consumer, artichokes for processing being excluded.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for the artichokes referred to in paragraph I above, at the dispatching stage, after preparation and packaging.

B. Minimum requirements

The heads must be:

- fresh in appearance, and in particular showing no sign of withering;
- intact;
- sound, and in particular free of deterioration harmful to their consumption or storage;
- clean, and in particular free from dirt and all traces of chemicals;
- free of foreign smell or taste.

C. Classification

Artichoke heads are graded, according to their quality characteristics, into the three classes defined below.

(i) "EXTRA" Class

Artichoke heads in this class must be of superlative quality. They must possess all the characteristics (in particular, well-closed central bracts) and the colour typical of the variety.

They must have no defects.

In addition, the ducts in the base must show no incipient woodiness.

(ii) Class I

Artichoke heads in this class must be of good quality. They must have the shape typical of the variety and the central bracts must be well closed, in accordance with the variety; in addition, the ducts in the base must show no incipient woodiness.

They must have no defects except the following:

- slight deterioration due to frost (cracks)
- very slight bruising.

(iii) Class II

Artichoke heads in this class must be of marketable quality. They may be slightly open.

In addition, they may have the following defects:

- slight malformation
- deterioration due to frost ("nipped" artichokes)
- slight bruising
- slight stain on the outer bracts
- incipient woodiness of the ducts in the base.

III. SIZING

Artichoke heads are graded according to the maximum equatorial diameter.

The scale given below is COMPULSORY for the "EXTRA" Class and Class I and OPTIONAL for Class II.

Diameter of 13 cm and over
Diameter from 11 cm up to but excluding 13 cm

Diameter from 9 cm up to but excluding 11 cm
Diameter from 7.5 cm up to but excluding 9 cm
Diameter from 6 cm up to but excluding 7.5 cm

Artichoke heads in Class II not conforming to the above scale MUST be graded as follows:

Diameter of 13 cm and over
Diameter from 9 cm up to but excluding 13 cm
Diameter from 6 cm up to but excluding 9 cm

Finally, a diameter from 3.5 cm up to but excluding 6 cm is allowed for artichokes of the "Poivrade" and "Bouquet" varieties.

## IV. TOLERANCES

### A. Quality tolerances

i. "EXTRA" Class

In any one package a maximum of 5 per cent by number of heads not satisfying the requirements of the class but meeting the requirements of Class I.

ii. Class I

In any one package, a maximum of 10 per cent by number of heads not satisfying the requirements of the class but meeting the requirements of Class II.

iii. Class II

In any one package, a maximum of 10 per cent by number of heads not satisfying the requirements of the class but possessing defects in no case rendering them unfit for consumption.

### B. Size tolerances

In any one package, a maximum of 10 per cent by number of heads not conforming to the size standards. However, they must belong to the size-grade immediately above or below, with a minimum diameter of 5 cm for heads in the smallest size-grade (6 to 7.5 cm).

No size tolerance is allowed for artichokes of the "Poivrade" or "Bouquet" varieties.

## V. PACKAGING AND PRESENTATION

### A. Uniformity

Each package must contain heads of the same variety, quality and size.

B. Packaging

The produce must be reasonably packed having regard to the size of the produce and the type of packaging, i.e., without empty spaces or crushing.

The stalks must not be longer than 10 cm and must be cut off cleanly.

If wooden packaging is used, the produce must be separated at least from the bottom, the two longer sides and, if applicable, the lid, by paper or any other authorized means. Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be on the outside only so as not to come into contact with the produce.

VI. MARKING

Each package must bear the following particulars, legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of Produce

- "ARTICHOKES" (when the contents of the package are not visible from the outside)
- Name of the variety for the "EXTRA" class
- "POIVRADE" or "BOUQUET" for heads with a diameter from 3.5 cm up to but excluding 6 cm.

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class
- Number of heads or net weight
- Size-grade, shown in terms of the minimum and maximum diameters of the heads.

E. Official control mark (optional)

# APPENDIX K.10

Standards for fresh fruit and vegetables drawn up by the Economic Commission for Europe, now referred to Governments for detailed comments after consideration by the Codex Alimentarius Commission in first reading

EUROPEAN STANDARD No. 10

concerning the marketing and quality control of

## CHERRIES

moving in trade between European countries

I. DEFINITION OF PRODUCE

This standard applies to cherries, fresh fruit grown from varieties of Prunus Avium L. and Prunus Cerasus L., supplied fresh to the consumer, cherries for processing being excluded.

II. QUALITY REQUIREMENTS

A. General

The purpose of the standard is to define the quality requirements for the cherries at the dispatching stage, after preparation and packaging.

B. Minimum requirements

i. The fruit must be:
- whole;
- sound;
- firm (according to the variety);
- clean (without any trace of spraying preparations);
- without any trace of abnormal external moisture
- free from foreign smells and testes;
- with the stalk attached; and
- without any parasitic disease.

It must also be free from all blemishes comercially regarded as defects, including in particular marks left by hail, burns, scars and bruises.

ii. The fruit must have reached a suitable degree of ripeness to enable it to stand transport and handling and to meet the commercial requirements of the place of destination.

C. Classification

i. EXTRA-SPECIAL Class

Fruit in this class must be of superior quality. It must be well-developed, and must have all the characteristics and the typical colouring of the variety.

ii. Class I

Fruit of this class must be of good quality. It may, however, be slightly deformed, with a colouring less typical of the variety.

III. SIZING

Cherries are graded according to the maximum equatorial diameter.

A. EXTRA-SPECIAL Class

The diameter of the fruit in this class must not be less than 20 mm

B. Class I

The diameter of the fruit in this class must not be less than 17 mm, except in the case of the early varieties, for which fruit with a diameter of not less than 15 mm is acceptable.

IV. TOLERANCES

In any one package, quality and size tolerances are allowed for fruit not satisfying the requirements of the class.

A. Quality tolerances

(i) EXTRA-SPECIAL Class

In any one package, a maximum of 5 per cent by number or weight of the fruit may fail to satisfy the requirements of the class but must meet the requirements of Class I, with the exception of over-ripe fruit. Of these 5 per cent, not more than 2 per cent may consist of split or worm-eaten fruit.

(ii) Class I

In any one package a maximum of 10 per cent by number or weight of the fruit may fail to satisfy the requirements of the class, but must be fit for consumption and must not include over-ripe fruit. Of this 10 per cent, not more than 4 per cent may be split and not more than 4 per cent may be worm-eaten.

B. Size tolerances

In any one package, a maximum of 10 per cent by number or weight of the fruit may fall below the prescribed minimum size, provided, however, that the diameter is not less than:

- 17 mm in the EXTRA-SPECIAL Class[(a)]
- 15 mm and, in the case of the earlier varieties, 13 mm, in Class I.

V. PACKAGING AND PRESENTATION

A. Uniformity

The contents of each package must be uniform and consist exclusively of of the same variety and quality. The fruit must be of reasonably form size.

In addition, fruit graded in the EXTRA-SPECIAL Class must be of uniform colouring and maturity.

B. Packaging

Packaging must provide reasonable protection for the produce. The contents of each package must be free from all foreign bodies.

Any paper or other material used inside the package must be new and harmless to human food. When printed matter is used, the printing must be the outside only so as not to come into contact with the produce.

MARKING

Each package must bear the following particulars, legibly and indelibly marked on the outside:

A. Identification

| | |
|---|---|
| Packer<br>Dispatcher | Name and address or code mark |

B. Nature of Produce

- “Cherries”
- Name of the variety if possible for the EXTRA-SPECIAL Class

C. Origin of produce

District of origin, or national, regional or local trade name.

D. Commercial specifications

- Class

E. Official control mark (optional)

# APPENDIX L

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments

## DRAFT GRADING STANDARDS FOR COCOA BEANS

Prepared by the FAO Cocoa Study Group

### N O T E

As reported to the Commission, the Working Party on Cocoa Grading of the FAO Cocoa Study Group planned to hold its Second Session in Paris from 2 to 6 July 1963.

At this meeting, the Working Party substantially revised the draft model ordinance and grading standards submitted to the Commission and made various recommendations for consideration by interested countries before they could be sent to Governments for final acceptance.

In order to avoid overlap, therefore, the Secretariat has omitted these texts from the present Report. When revised by the Working Party they will be re-submitted to the Commission.

Attention is drawn in particular to paragraphs 9, 22, 23 and 24 of the Report of this Second Session of the Working Party (reference GWP/15 of 6 July 1963) which will shortly be distributed to Governments.

# APPENDIX M

Draft standard considered by the Codex Alimentarius Commission
in first reading and now referred to Governments for detailed comments

## DESIGNATION AND DEFINITIONS OF OLIVE OIL FOR INTERNATIONAL TRADE

Text taken from the International Olive Oil Agreement as approved by the United Nations Conference on Olive Oil, April 1963

### I. Extracts from the text of the Convention

CHAPTER V
DESIGNATIONS AND DEFINITIONS OF OLIVE OIL
APPELLATIONS OF ORIGIN AND INDICATIONS OF SOURCE IN INTERNATIONAL TRADE

ARTICLE 8

1. The designation “Olive oil” shall be restricted to the oil obtained exclusively from olives, without any admixture of oil derived from any other oil-bearing fruits or seeds, or any oil obtained from animal fats.

2. The Participating Governments shall undertake to suppress within their territories within two years after they become Parties to this Agreement any use of the designation “olive oil”, alone or in combination with other words, which is not in conformity with this Article.

3. The designation “Olive oil” used alone will in no case be applied to residue oils.

ARTICLE 9

1. For international trade purposes, the designations of olive oils of different qualities are given in Annex A to this Agreement, which specifies for each designation the corresponding characteristics.

2. The use of such designations shall be compulsory for each quality of olive oil and they shall appear in clearly legible characters on all containers.

ARTICLE 10

*[*application by governments: omissis*]*

ARTICLE 11

1. Appellations of origin or indications of source, when given, may only be applied to virgin olive oils produced exclusively in the country, region or locality mentioned or coming exclusively therefrom.

2. Blended olive oil, whatever its origin, may only bear the indication of source of the exporting country. Nevertheless, when the oil has been prepared and exported by the country supplying the virgin olive oils used in the blend, it may be identified by the appellation of origin of the virgin olive oil used in the said blend. Where use is made of the generic designation “Riviera”, well known in the international trade as a blend of virgin and refined olive oil, this designation must in every case be followed by the word “type”. The word “type” must appear on all containers in printed characters of the same size and manner of presentation as the word “Riviera”.

ARTICLE 12

*[*disputes procedures: omissis*]*

II. Annexe A to the Convention

1. Virgin olive oils (Note: The expression “Pure virgin olive oil” may also be used): Olive oils produced by mechanical processes and free from any admixture of other types of oils or oils extracted in a different manner, classified as follows:
    a. Extra: Olive oil of absolutely perfect flavour, having a maximum acidity - i.e., oleio acid content - of 1 gramme per 100 grammes.
    b. Fine: Olive oil with the same characteristics as extra, except that its maximum acidity - i.e., oleio acid content - is 1.5 grammes per 100 grammes.
    c. Ordinary: (Note: the expression “semi-fine” may also be used as the equivalent of or instead of “ordinary”): Olive oil of good flavour having a maximum acidity - i.e., oleic acid content - of 3 grammes per 100 grammes, with a margin of tolerance of 10 per cent with respect to the indicated acidity.
    d. Lampante (lamp oil): Off-flavour olive oil or olive oil having an acid content in terms of oleic acid superior to 3.3. grammes per 100 grammes.
2. Refined olive oils (Note: The expression “pure refined olive oil” may also be used): Obtained by refining virgin olive oil.
3. Pure olive oils: Consisting of a blend of virgin olive oil and refined olive oil. Mixed oils may also be classified as types, the characteristics of which are determined by mutual agreement between buyers and sellers.
4. Residue olive oils: Oils obtained by treating olive residues with solvents.
5. Refined residue olive oils: Oils obtained by refining the oils mentioned in paragraph 4 and intended for food use.

    (Note: Blends of refined residue olive oil and virgin olive oil habitually destined for domestic consumption in certain producing countries are called “refined residue oil and olive oil”. These blends shall not, under any circumstances, be termed simply “olive oil”.)

6. Residue olive oils for technical use: All other oils from olive residues.

# I N D E X

## (by country, organization and subject matter)

Note: numbers refer to paragraphs; letters refer to Appendices.
For
sub-indices of preparatory work in hand and completed draft standards
under discussion, see pages 9 and 2 respectively.

| | SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS |
|---|---|
| Para. 14: | Request to designate Government contact points for Codex Alimentarius work, and to indicate formation of National Codex Alimentarius Committees or equivalent bodies. |
| Para. 16 (a): | Request to notify Secretariat of intention to participate in any Expert Committees on draft standards by 31 October 1963. |
| Para. 16 (c): | Specific requests to host governments of Expert |
| 16 (e): | Committees preparing draft standards. |
| Para. 66: | Request for detailed comments on completed draft standards by 29 February 1964. |
| Para. 71: | Request to indicate whether official channels for distribution of documents should be those of FAO or of WHO. |
| Para. 75: | Request to inform the Director-General of FAO or WHO as soon as possible of intention to contribute to the Trust Fund by which the Commission's work is at present supported. |