

Ministerie van Volksgezondheid, Welzijn en Sport

Codex comités

- ministerie VWS -



Inge Stoelhorst (VGP) Rosa Peran (IZ)





Ministerie van Volksgezondheid, Welzijn en Sport

Inhoud

- 1. Codex werk
- 2. VWS deelname

3. Voorbeelden:

- Additieven
- Contaminanten
- Etikettering
- Antibiotica resistentie



Type werk – codex comités

Start: discussion paper project document



- > Standards
- Guidelines
- Code of Practice



CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED

CODEX STAN 193-1995

CODEX STAN 193-1995

PREAMBLE

1.1 Score

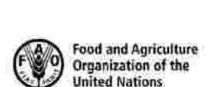
This Standard contains the moun principles which are recommended by the Codex Asimentarius in dealing with conduminants and formation in field and feed, and field the toxaliment inveits and secondaminant and natural concars in food and feed, and field the toxaliment inveits and secondaminant and natural concars in food and feed which are recommended by the CAC to be applied to commodifies moving in informational trade

This Standard installates only maximum levels of contaminants and natural toxicances in field in cases, where the contaminant in feed can be transferred to food of animal origin and can be relevant for public health;



Wetenschappelijke basis

- > JECFA
- > JEMRA
- > JMPR
- > JEMNU







JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES
Eighty-fourth meeting
Rome, 6–15 June 2017

SUMMARY AND CONCLUSIONS

Issued 22 June 2017



Ministerie VWS in Codex

CCFH, Food Hygiene: Arie Ottevanger

CCFA, Food Additives: Kees Planken

CCFF, Food Contaminants:

Ana Viloria

CCNFSDU, Nutrition and Foods for Special Dietary Uses: Erika Smale

CCPR, Pesticides & residues: Martijn Martena

CCFL, Food Labelling: Inge Stoelhorst

Taskforce Antimicrobial Resistance: Rosa Peran



Codex Food Additives

Terms of reference:

- to establish or endorse acceptable maximum levels for individual food additives;
- to prepare priority lists of food additives for risk assessment by the Joint FAO/WHO Expert Committee on Food Additives;
- to assign functional classes to individual food additives;
- to recommend specifications of identity and purity for food additives for adoption by the CAC;
- to consider methods of analysis for the determination of additives in food; and
- to consider and elaborate standards or codes for related subjects such as the labelling of food additives when sold as such.



Note 161

REP15/FA 11

NOTE 161 – APPLICATION OF ALTERNATIVE NOTE TO PROVISIONS FOR SWEETENERS (Agenda Item 5g)¹⁸

The Chairperson briefly recalled the history and the issue regarding Note 161, noting that the issue was very well known in Codex. Note 161 had first been used by CCFA39 and after some years the Committee had found that the note had been widely used in too many provisions. The Chairperson further recalled that after several discussions, the CCFA had unanimously agreed that the situation should change but that the Committee had not yet decided how to make the change. As a way forward, CCFA46 had agreed to establish an EWG to explore if alternative notes could be used.

Conclusion

The Chairperson concluded noting that the EWG had worked very hard and produced a useful document, which presented a clear analysis of the issue and nine recommendations to progress. However, the Chairperson also noted that there was no agreement on how to consider the EWG recommendations. He further noted that despite several attempts he could not find a consensus on how progressing on this matter.

Therefore, the Chairperson considered it necessary to stop the discussion but at the same time he encouraged all Members, including observers, to make further suggestions on how to solve this issue: how to reduce the existing number of application of Note 161 in the GSFA. The Chairperson was of the view, as many other delegations, that it was very unfortunate not to progress on this issue at the present time because this situation could negatively impact on the further development of the GSFA.

The Chairperson closed this agenda item expressing the hope to find a solution in the future and said that today's failure did not mean that the Committee would not be able to find a way forward in the future.



Codex Contaminants

Terms of reference

- to establish or endorse permitted maximum levels,
 and where necessary revise existing guidelines levels for
 contaminants and naturally occurring toxicants in food and feed;
- to prepare priority lists of contaminants and naturally occurring toxicants for risk assessment by the JECFA; to consider and elaborate methods of analysis and sampling for the determination of contaminants and naturally occurring toxicants in food and feed;
- to consider and elaborate standards or codes of practice for related subjects; and
- to consider other matters assigned to it by the Commission in relation to contaminants and naturally occurring toxicants in food and feed





Resultaten CCCF

- MLs and GLs in food and feed
- Sampling criteria and methods of analysis

CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED

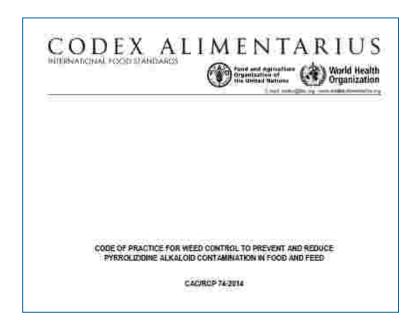
CODEX STAN 193-1995

1. PREAMBLE

1.1 Score

This Standard contains the main principles which are recommended by the Codex Ammentarius in dealing with contaminants and lockins in food and feed, and lists the maximum levels and associated sampling plans of contaminants and natural toxicants in food and feed which are recommended by the CAC to be applied to commodities moving in international trade.

This Standard includes only maximum levels of contaminants and natural toxicants in field in cases where the contaminant in feed can be transferred to food of arms origin and can be relevant for outlic health.



- Mycotoxins in cereals
- OTA in wine, cocoa, coffee
- Aflatoxins in dried figs, peanuts
- <u>Ethylcarbamate</u> in stone fruit distillates
- Chemicals in foods
- Pyrrolizidine Alkaloid

Contamination in Food

9 Voettekst



Ochratoxine in paprika

CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN PAPRIKA

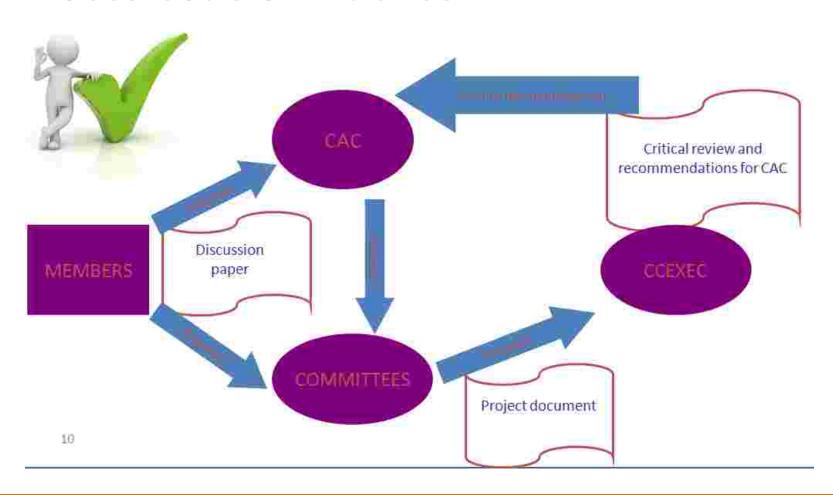
for adoption at Step 5/8 by CAC40 (Appendix VI) and to discontinue work on specific annexes.







Proces Code of Practice





Codex Food Labelling

Terms of reference

- To draft provisions on labelling applicable to all foods;
- To consider, amend if necessary, and endorse draft specific provisions on labelling prepared by the Codex Committees drafting standards, codes of practice and guidelines;
- To study specific labelling problems assigned to it by the Commission;
- To study problems associated with the advertisement of food ith particular reference to claims and misleading descriptions





12 Voettekst



Date marking

Review of the *General Standard for the Labelling* of *Prepackaged Foods* to address the issue of date marking – date marking aspects









Lastige onderwerpen

Halal etikettering (2016, 2017)



 Revisie van de Guidelines for the production, processing, labelling and marketing of Organically produced Foods: organic aquaculture (2010 - 2016)

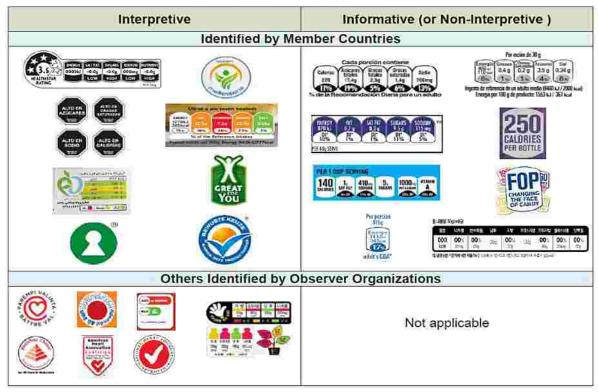




Front of Pack Labelling

- > Discussion paper
- > Draft Project document

Table 2. Systems Implemented in Total

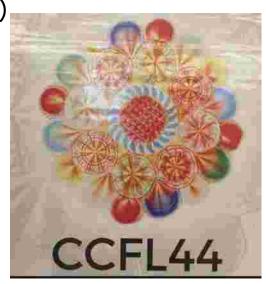




Work - new work?

Management of the work

- > Alcohol labelling
- > Internet sales
- Innovatie in etikettering (gebruik apps ed)
- > Allergen labelling
- Nutrients 'high in X'
- > Etikettering van multiverpakkingen





Ad hoc Intergovernmental Taskforce Antimicrobial Resistance

- AMR is a serious public health threat at global level
- WHO Global Action Plan on AMR (May 2015) calls upon Codex to update its standards and codes on AMR
- Resolutions FAO and OIE + linkage SDG (Sustainable Development Goals)
- One Health approach to tackle AMR
- Need for a multisectoral and coordinated approach at the international and national level to combat AMR also in Codex!

Urgent attention by Codex!



- Current Codex documents:
 - » Code of Practice to Minimise and Contain AMR (CAC/RCP 61-2005)
 - » Guidelines on Risk Analysis of Foodborne AMR (CAC/GL 77/2011)

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Ad hoc Intergovernmental TFAMR

2016: CCEXEC 71 CAC 39 PWG London AMR

- new work on AMR:
 - revision of the Code of practice to minimise and contain AMR (CAC/RCP 61-2005)
 - development of guidance on integrated surveillance of AMR
- ii. the establishment of a Task Force to carry out this work;
- iii. provision of scientific advice on AMR by FAO and WHO in collaboration with OIE; and
- iv. the development of a FAO and WHO capacity

Re-opening TFAMR chaired by South Korea pWG to establish ToR

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Ad hoc Intergovernmental TFAMR



July 2017: CCEXEC 72 CAC 40

Approval work prepared by the pWG on AMR (London, November 2016) and establishment of 2 EWG:

a) Revision Code of Practice to minimise and contain AMR (CAC/RCP 61/2005)

Chair: USA

b) New Guidelines on Integrated Surveillance of AMR in the food chain

Chair: The Netherlands



Revision Code of Practice to minimise and contain AMR (CAC/RCP 61-2015)

TFAMR 5* 27.11-01.12.17

Purpose:

Revise the CoP by **broadening its scope**, developing **risk-based** guidance on the **management of forborne AMR** that addresses the **entire food chain**, in line with the mandate of Codex.

The objective is to **minimise the risk to public health** from the developments and spread of foodborne AMR.

The guidance should be **scientifically supported** and also take into account new developments, incl. list of CIAS, the work of FAO, WHO and OIE in this area

21 Voettekst



Revision Code of Practice to minimise and contain AMR (CAC/RCP 61-2015)

Scope:

The revision should address the **risk to human health** associated with the presence in food and animal feed, and the transmission through food and animal feed of AMR microorganisms and determinants.

It should provide guidance on relevant measures along the food chain to minimize the development and spread of foodborne AMR, incl. guidance on the responsible and prudent use of AM agents in agriculture and aquaculture.

22 Voettekst



Revision Code of Practice to minimise and contain AMR (CAC/RCP 61-2015)

Main aspects to be covered:

- -Determine and address the **gaps** that exists in the Code and updates to language, references, tools as necessary
- -Strategies that **prevent or reduce the need** to use AM agents
- -Inclusions of references to the list of **CIA**
- -Respective **responsibilities** of all involved in the production of food along the food chain, from primary producers to end consumers, incl. those involved in the production, selling, distribution and application of AMR agents
- -The use of antimicrobials as growth promoters

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New Guidelines surveillance AMR: EWG-GLIS

CAC 40: CX/CAC 17/40/12 Add.2

Appendix 2: Project document/2 "Proposal for new work on the

Guidance on Integrated Surveillance on AMR"

Establishment EWG-GLIS:

Chair: **The Netherlands**

Co-chairs: New Zealand, Chili and China



Develop a draft document for Guidelines on Integrated surveillance of AMR for consideration of TFAMR5





Purpose:

To provide Codex members with guidance on the design and implementation of integrated surveillance of foodborne AMR along the food chain

To promote a **harmonised approach** among countries to AMR surveillance that will facilitate the **multi-sectoral** exchange and analysis of data from different areas, **countries and regions**





Scope:

This work will develop guidance for **integrated surveillance of foodborne AMR along the food chain**

Should include both AMR and AMU

AMR surveillance systems need to be **cross sectorial**: with **surveillance** conducted utilizing appropriate **microbiological and epidemiological data** from humans, animals, crops, and **food**, and **data on AMU** among **humans**, **animals** and **crops**

Such an AMR surveillance system has been defined as an "integrated" AMR surveillance system



Main aspects to be covered:

- (i) Approaches to **integrated surveillance** of AMR
- (ii) Key components of integrated surveillance of AMR, including:
 - sampling sources
 - target microorganisms
 - sampling design
 - laboratory testing
 - data management, analysis and report
- (iii) Incorporation of information from integrated surveillance into risk analysis (see guideline 77).

TFAMR

27.11-01.12.17



The guidance should be formulated to provide a framework that countries may **implement** in accordance with their **capabilities**, but within a reasonable **period of time**

A **stepwise approach** may be appropriate to properly implement all elements of the guidance





CX/AMR 17/5/6

Appendix I

PROPOSED DRAFT GUIDELINES FOR THE INTEGRATED [MONITORING AND] SURVEILLANCE OF FOODBORNE ANTIMICROBIAL RESISTANCE

(for comments at Step 3 through CL 2017/82-AMR)

- 1. Introduction
- 2. Purpose of these guidelines
- Use of this document
- 4. Scope
- 5. Definitions
- 6. Principles
- 7. Risk-based approach
- 8. Regulatory framework and roles
- 9. A stepwise approach to an integrated monitoring and surveillance programme of AMR
- 10. Desing of monitoring and surveillance programmes
- 11. Surveillance of national antimcirobials sales data for use in animals
- 12. Implementation of the monitroing ans surveillance programme
- 13. Revieuw
- 14. Risk Communication
- 15. Training







Recommendations for the TFAMR5

- oConsider the **inclusion in the title** of the Guidelines [monitoring and]
- Discuss about the scope of integration as described in the guidelines
- o Elaborate a more complete **description of the stepwise approach** and prioritizing of components at each step
- oDiscuss the **need to develop examples** to illustrate the stepwise approach
- •Further develop the monitoring and surveillance in crops and environment
- oFurther develop the approaches to collection and analysis of data on use of antimicrobials
- oFurther develop the chapters: molecular testing, characterization of isolates, analysis of data, review, risk communication and training



