3° China Special Food Conference Beijing, China, 2018-10-31 Tom Heilandt, Codex Secretary

CODEX ALIMENTARIUS





Field to Fork Hunter Gatherer



CODEX ALIMENTARIUS



Food and Agriculture Organization of the



From

World Health Organization



CODEX ALIMENTARIUS





World bank: impact of unsafe food costs low- and middle-income economies about US\$ 110 billion in lost productivity and medical expenses each year

WHO (2010): 600 million illnesses and 420000 premature deaths through foodborne diseases

CODEX ALIMENTARIUS





Foodglorious food a to Fork Hunter Gatherer



CODEX ALIMENTARIUS



Food and Agriculture Organization of the United Nations



From

From Field to Fork Hunter Gatherer

From Hu



CODEX ALIMENTARIUS







CODEX ALIMENTARIUS





ECONTRACTOR OF CONTRACTOR OF C

CODEX ALIMENTARIUS





Codex: An international tool

CODEX ALIMENTARIUS



Food and Agriculture Organization of the United Nations



World Health Organization

Codex covers all foods and their production

CODEX ALIMENTARIUS







CODEX ALIMENTARIUS



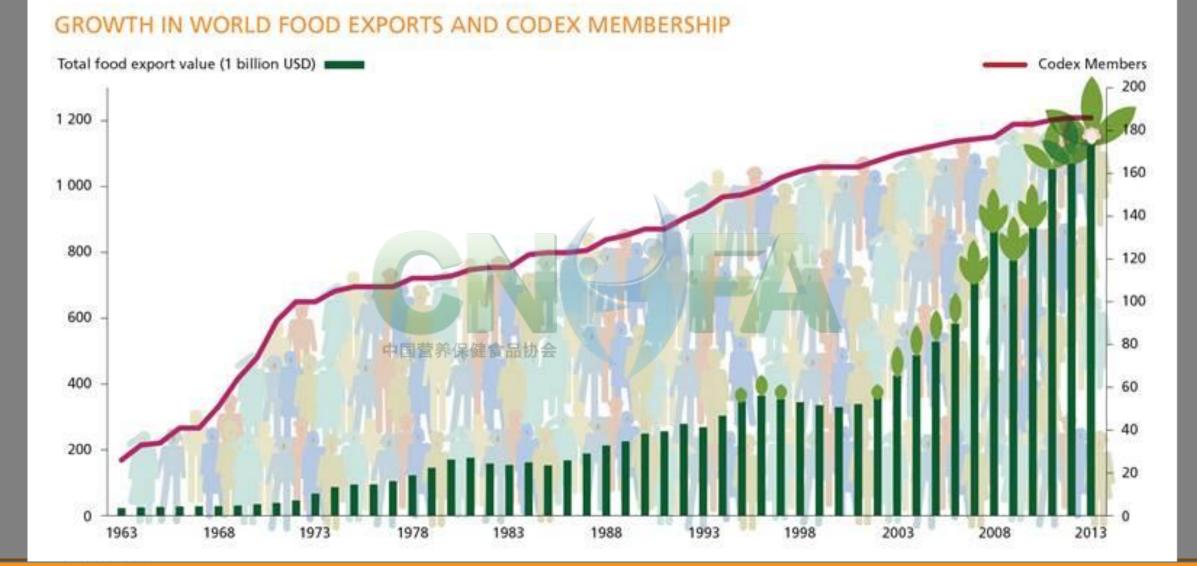


188+1 Members = 99% of all people 00% Nember driven Voluntary Based on science (JECFA, JMPR, JEMRA, JEN **Consensus, transparent, inclusive** Harmonization of rules **Reference in WTO-SPS (TBT)**

CODEX ALIMENTARIUS







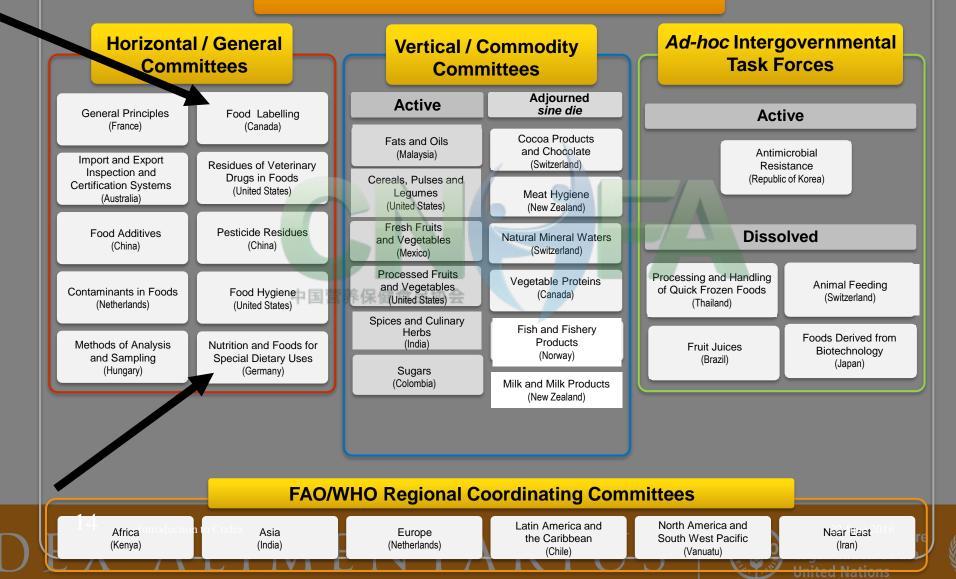
CODEX ALIMENTARIUS



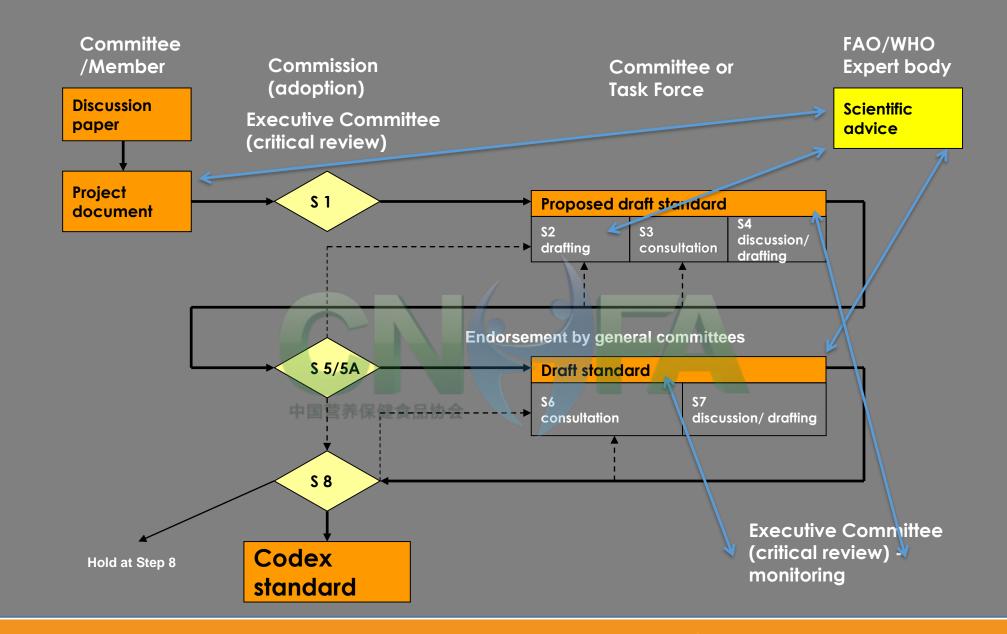


How Codex works Codex Alimentarius Commission

Executive Committee







CODEX ALIMENTARIUS





Codex Secretariat 8 professionals 5 general service 2 seconded officers (Japan and ROK) 1 APO (Germany) 5 consultants





Codex secretariat budget 50% - 8.8 mio USD (80% FAO and 20% WHO) 50% - Codex Host Governments +not counting scientific advice China hosts CCPR (Pesticide residues) and **CCFA** (Food additives)





Codex achievements

Commodity standards 221 Guidelines 78 Codes of practice 52 Contaminants 106 Additives 4130 Pesticide residues 5231 Veterinary drugs residues 623

CODEX ALIMENTARIUS





Codex and SDGs

1: No Poverty

Adopting global food safety standards helps local traders access new markets and increase their trade.

CODEX ALIMENTARIUS





2: Zero Hunger

There can be no food security without food safety and fair trade practices.

CODEX ALIMENTARIUS





3: Good health and well being

There can be no good health and well being without safe, nutritious and affordable food.

CODEX ALIMENTARIUS







8: Decent work and economic growth

Trade is a vital for economic growth. Fair standards ensure fair trade practices and create opportunities.





12: Food waste and management of chemicals

Safety, quality and labelling standards can prevent that safe products are thrown away.





17: Partnerships for the SDGs

Leaving no one behind can only be achieved in partnerships!

CODEX ALIMENTARIUS





Special foods Field to Fork From Hunter Gatherer For a special purpose – eg nutrient reduction or fortificatio For special people – eg infants and young children aim to be special - production, nutrition and heal

CODEX ALIMENTARIUS





Special foods Field to Fork From Hunter Gatherer Codex Committee on Nutrition and Foods for Special **Dietary Uses (CCNFSD)** Codex Committee on Food Labelling (CCFL)

CODEX ALIMENTARIUS





Special foods – CCNFSDU and CCFL Codex Committee on Nutrition and Foods for Special Lictary Uses (CCNFSDU)

(a) study specific nutritional problems; advise the Commission on general nutrition issues;
(b) draft general provisions, concerning the nutritional aspects of all foods;
(c) develop texts for foods for special dietary uses
(d) consider Provisions on nutritional aspects for inclusion in Codex texts

Codex Committee on Food Labelling (CCFL)

(a) draft provisions on labelling applicable to all foods;
(b) to consider draft specific provisions on labelling prepared by Codex Commodity Committees
(c) to study specific labelling problems assigned to it by the Commission;
(d) to study problems associated with the advertisement of food with particular reference to claims and mislead descriptions.

CODEX ALIMENTARIUS



Food and Agriculture Organization of the United Nations



CCNFSDU - texts

Infants and children: Statement on Infant Feeding, Infant Formula and Formulas for Special Medical Purposes Intended for Infants, Follow-up formula, Processed Cereal-Based Foods for Infants and Young Children, Formulated Complementary Foods for Older Infants and Young Children, Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children, Canned Baby Foods





CCNFSDU - texts

Supplementing food: Addition of Essential Nutrients to Foods, Vitamin and Mineral Food Supplements Special needs: Low-Sodium Content (Including Salt Substitutes), Foods for Persons Intolerant to Gluten, Formula Foods for Use in Very Low Energy Diets for Weight Reduction, Formula Foods for Use in Weight Control Diets





CCNFSDU – current work

Ongoing work: Follow-up formula, Claim for "free of trans-fatty acids, definition for biofortification, NRV-NCD for EPA and DHA, Ready-to-use therapeutic foodstechnological justification for food additives Discussion: , NRV-R for older infants and young children, Harmonized probiotic guidelines, guidelines to establish nutritional profiles





CCFL - texts General standards: Labelling of Prepackaged Foods, Labelling of and Claims for Prepackaged Foods for Special Dietary Uses **Guidelines:** Claims, Nutrition Labelling, Use of Nutrition and Health Claims, Use of the Term "Halal", Production, Processing, Labelling and Marketing of Organically Produced Foods, Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology

CODEX ALIMENTARIUS





CCFL – current work

GA.

Just finished: Date marking Ongoing: Labelling of non-retail containers, front-of-pack labelling, Discussions: Internet sales/e-commerce, allergen labelling, innovation in food labelling, labelling of alcoholic beverages, criteria for the definition of "high in" (fats, sugars and sodium), multipack formats





Challenges to standard setting

Does the fact that Codex set a standard for a product promote these products or their use?

Do safe products need to be specially labeled because of their production method?

Should all that is safe to use be allowed to use?

Should Codex set standards for products that are NOT needed?

Does the fact that products are on the market justify having a Codex standard? Should Codex set standards for potentially harmful products?

CODEX ALIMENTARIUS





Challenges to standard setting - examples Green oranges Labeling of GM food Growth promoters (RBST, Ractopamine, Zilpaterol) **Food additives** Truthful but misleading Labeling Follow up formula Processed cheese Makgeolli

CODEX ALIMENTARIUS





Green Oranges

Maybe green but ripe

CODEX ALIMENTARIUS





Zilpaterol

- Risk assessment completed
- No consensus because of other considerations
- Does Codex setting an MRL use of a product?
 What should Codex do?
 - Hours of discussion time (ab-)used







CODEX ALIMENTARIUS





Colorful food

Hygiene – SPS Size – TBT Label – TBT Residues - SPS

Food with colour ... the same + **GFSA** (tables) safe maximum limit SPS GFSA (Preamble) – not mislead consumers TBT





Truthful but misleading

FAT FREE

SUGAR FR

CODEX ALIMENTARIUS



MADE & OWNED

NOPLE Flavoured

QUEEN

Food and Agriculture Organization of the United Nations

Syrup

rich maple taste - sugar free no artificial flavours or colours



355mL



Water Sorbitol Vegetable gum Natural flavours Salt Citric acid Caramel colour Preservatives weetener Water + Ad

Maple Syrup

0

no artificial flavours or colours

NOT MICROWAVE THIS PRODUCT

Made in Australia from Australian and

Queen Fine Foods Pty Ltd.

Alderley QLD 4051

Directions for use: pour 35ml (avg. size serve) over pancakes, waffles or any dessert Ingredients:

Water, Sorbitol, Vegetable Gum (466). Natural Flavours, Salt, Citric Acid, Caramel Colour (150d), Preservatives (202, 211), Sweetener (Sucralose).

NUTRITION INFORMATION SERVINGS PER PACKAGE: 10

AVG OUANTITY AVG OUANTITY PER SERVING PER 100mL NERGY 77 ki 220 ki 16 Cal 53 Cal ROTEIN 0.0.0 0.00 AT TOTAL 0.0.0 0.00 SATURATED 0.0.0 0.00

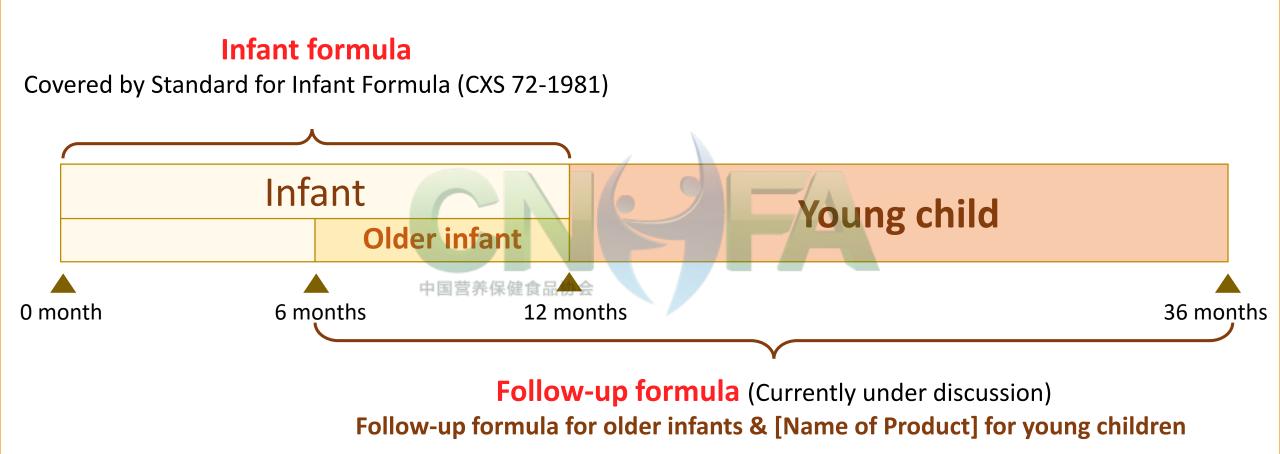
Best before: 07/2019 Batch:177015

CODEX ALIMENTARIUS





Different products for infants and young children







The future

Successes

Principles of food hygiene (HACCP)/ Milk Hygiene Food labeling system Contaminant prevention and maximum limits Risk analysis (General, Biotec, AMR) Nutrition and foods for special uses World food safety day Inclusiveness - bringing people together – create networks





ISSUES Is Codex setting the right standards in the right way? Vertical vs horizontal standards Codex "quality" standards = organized food waste? Big "Codex cathedrals" still unfinished: GSFA, pesticide MRLs Slow in addressing new issues and finishing old Motivate governments to actually use Codex standards Sometimes difficult consensus How much time to spend before voting or stop work?

CODEX ALIMENTARIUS





Change is a thing we can count on ...

More people, Climate, More countries trading, New products and production methods, Changed consumer awareness/demands, New sales channels – e-platforms, New diseases, Food fraud, AMR





Conclusions

There is a lot to do to achieve safe, tasty, nutritious food in every home all the time! Standards are a tool to avoid misleading consumers and ensure safety and fair practices Codex is a good international standard setting tool but it can only be as good as the use members make of it

CODEX ALIMENTARIUS





Emaile colex@fao.org Neb- colexal mentarus.org Weine Otomera

CODEX ALIMENTARIUS



