

This section of the FEDERAL REGISTER contains documents other than rules or proposed rules that are applicable to the public. Notices of hearings and investigations, committee meetings, agency decisions and rulings, delegations of authority, filing of petitions and applications and agency statements of organization and functions are examples of documents appearing in this section.

## DEPARTMENT OF AGRICULTURE

### Agricultural Research Service

#### Notice of Intent To Grant Exclusive License

**AGENCY:** Agricultural Research Service, USDA.

**ACTION:** Notice of intent.

**SUMMARY:** Notice is hereby given that the U.S. Department of Agriculture, Agricultural Research Service, intends to grant to biosys of Palo Alto, California an exclusive license to U.S. Patent No. 5,061,697 issued October 29, 1991, (S.N. 07/389,090), "Adherent Autoencapsulating Spray Formulations of Biocontrol Agents." Notice of Availability was published in the Federal Register on December 19, 1989. **DATES:** Comments must be received on or before July 24, 1995.

**ADDRESSES:** Send comments to USDA, ARS, Office of Technology Transfer, Room 401, Building 005, BARC-West, Baltimore Boulevard, Beltsville, Maryland 20705-2350.

**FOR FURTHER INFORMATION CONTACT:** June Blalock of the Office of Technology transfer at the Beltsville address given above; telephone: 301-504-5989.

**SUPPLEMENTARY INFORMATION:** The Federal Government's patent rights to this invention are assigned to the United States of America, as represented by the Secretary of Agriculture. It is in the public interest to so license this invention as biosys has submitted a complete and sufficient application for a license. The prospective exclusive license will be royalty-bearing and will comply with the terms and conditions of 35 U.S.C. 209 and 37 CFR 404.7. The prospective exclusive license may be granted unless, within sixty days from the date of this published Notice, the Agricultural Research Service receives written evidence and argument which establishes that the grant of the license would not be consistent with the

requirements of 35 U.S.C. 209 and 37 CFR 404.7.

**R.M. Parry, Jr.,**

*Assistant Administrator.*

[FR Doc. 95-12507 Filed 5-22-95; 8:45 am]

**BILLING CODE 3410-03-M**

## Food Safety and Inspection Service

[Docket No. 95-007N]

### International Standard-Setting Activities

**AGENCY:** Food Safety and Inspection Service, USDA.

**ACTION:** Notice.

**SUMMARY:** This notice informs the public of the sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (Codex), in accordance with section 491 of the Trade Agreements Act of 1979, as amended by the Uruguay Round Agreements Act, Public Law 103-465, 108 Stat. 4809 (1994), and seeks comments on standards currently under consideration and recommendations for new standards. This notice covers the time periods from June 1, 1994, to May 31, 1995, and May 31, 1995, to June 1, 1996.

**ADDRESSES:** Submit written comments in triplicate to Diane Moore, Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 4352-S, Washington, DC 20250-3700. Please state that your comments refer to Codex and, if your comments relate to specific Codex committees, please identify those committees in your comments. All comments submitted in response to the sanitary and phytosanitary standard-setting activities of Codex will be available for public inspection in the Docket Clerk's Office between 8:30 a.m. and 1 p.m., and 2 p.m. and 4:30 p.m., Monday through Friday.

**FOR FURTHER INFORMATION CONTACT:** Dr. Marvin A. Norcross, U.S. Coordinator for Codex Alimentarius, Office of the U.S. Codex Alimentarius, U.S. Department of Agriculture, Food Safety and Inspection Service, West End Court, Room 311, Washington, DC 20250; (202) 254-2517. For information pertaining to particular committees, the delegate of that committee may be contacted. (A complete list of U.S.

delegates and alternate delegates can be found in *Appendix 1* to this notice.)

### SUPPLEMENTARY INFORMATION:

#### Background

The World Trade Organization (WTO) was established on January 1, 1995, as the common international institutional framework for the conduct of trade relations among its members in matters related to the Uruguay Round Agreements. The WTO is the successor organization to the General Agreements on Tariffs and Trade (GATT). U.S. membership in the WTO was approved by Congress when it enacted the Uruguay Round Agreements Act, which was signed into law by the President on December 8, 1994. Pursuant to section 491 of the Trade Agreements Act of 1979, as amended, the President is required to designate an agency to be responsible for informing the public of the sanitary and phytosanitary (SPS) standard-setting activities of each international standard-setting organization, the Codex Alimentarius Commission (Codex), International Office of Epizootics (OIE), and the International Plant Protection Convention (IPPC). The President, pursuant to Proclamation No. 6780 of March 23, 1995 (60 FR 15845), designated the U.S. Department of Agriculture as the agency responsible for informing the public of sanitary and phytosanitary standard-setting activities of each international standard-setting organization. The Secretary of Agriculture is delegating to the Under Secretary for Food Safety the responsibility to inform the public of the SPS standard-setting activities of Codex. The Acting Under Secretary for Food Safety has, in turn, assigned the responsibility for informing the public to the Office of U.S. Codex Alimentarius in the Food Safety and Inspection Service (FSIS).

The Codex Alimentarius Commission (Codex), was created in 1962 by two U.N. organizations, the Food and Agriculture Organization (FAO) and the World Health Organization (WHO). Codex is the major international organization for encouraging fair international trade in food and protecting the health and economic interests of consumers. Through adoption of food standards, codes of practice, and other guidelines developed by its committees and by

promoting their adoption and implementation by governments, Codex seeks to ensure that the world's food supply is sound, wholesome, free from adulteration, and correctly labeled. In the United States, FSIS, USDA; the Food and Drug Administration (FDA), Department of Health and Human Services (HHS), and the Environmental Protection Agency (EPA) manage and carry out U.S. Codex activities. A supplemental **Federal Register** notice on the acceptance procedures for Codex standards will be published at a later date.

As the agency responsible for informing the public of the sanitary and phytosanitary standard-setting activities of Codex, FSIS will be publishing this notice in the **Federal Register** annually, setting forth the following information:

1. The sanitary or phytosanitary standards under consideration or planned for consideration; and
2. For each sanitary or phytosanitary standard specified:
  - a. A description of the consideration or planned consideration of the standard;
  - b. Whether the United States is participating or plans to participate in the consideration of the standard;
  - c. The agenda for United States participation, if any; and
  - d. The agency responsible for representing the United States with respect to the standard.

**TO OBTAIN COPIES OF THOSE STANDARDS LISTED IN THIS NOTICE THAT ARE UNDER CONSIDERATION BY CODEX, PLEASE CONTACT THE CODEX DELEGATE OR THE OFFICE OF U.S. CODEX ALIMENTARIUS.** This

notice also solicits public comment on those standards that are under consideration and on recommendations for new standards. All comments received will be circulated by FSIS to the U.S. delegate on the relevant Codex committee, and, when the delegate is not from the agency responsible for representing the United States with respect to the standard, also to the agency that will be responsible for representing the United States with respect to the standard. The delegate, in conjunction with the responsible agency, will take the comments received into account in participating in the consideration of the standards and in proposing matters to be considered by Codex.

The information provided below describes the status of Codex standard-setting activities by the Codex Committees for the two year period from June 1, 1994 to June 1, 1996. In addition, the following information is included with this **Federal Register** notice:

- Appendix 1. List of U.S. Codex Officials (includes U.S. delegates and alternate delegates).
- Appendix 2. Timetable of Codex Sessions (June 1994 through June 1996).
- Appendix 3. Definitions for Purpose of Codex Alimentarius.
- Appendix 4. Uniform Procedure for the Elaboration of Codex Standards and Related Texts.
- Appendix 5. Nature of Codex Standards.
- Appendix 6. Provisional Agenda of the Joint FAO/WHO Food Standards Program, Codex Alimentarius Commission, 21st Session.

Done at Washington, DC, on May 17, 1995.

**Michael R. Taylor,**

*Acting Under Secretary for Food Safety.*

**Codex Committee on Residues of Veterinary Drugs in Foods**

The Codex Committee on Residues of Veterinary Drugs in Foods was established in 1986. The Committee determines priorities for the consideration of residues of veterinary drugs in foods and recommends maximum levels of such substances. A Codex Maximum Limit for Residues of Veterinary Drugs (MRLVD) is the maximum concentration of residue resulting from the use of a veterinary drug (expressed in mg/kg or µg/kg on a fresh weight basis) that is recommended by the Codex Alimentarius Commission to be legally permitted or recognized as acceptable in or on a food.

An MRLVD is based on the type and amount of residue considered to be without any toxicological hazard for human health as expressed by the Acceptable Daily Intake (ADI)\*, or on the basis of a temporary ADI that utilizes an additional safety factor. An MRLVD also takes into account other relevant public health risks as well as food technological aspects.

When establishing an MRLVD, consideration is also given to residues that occur in food of plant origin and/or the environment. Furthermore, the MRLVD may be reduced to be consistent with good practices in the use of veterinary drugs and to the extent that practical and analytical methods are available.

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
Residues of Veterinary Drugs in Foods (to be considered at Twenty-first Session of the Codex Alimentarius Commission) (CAC) Ref. Alinorm 95/31.	Sulfadimazine .....	MRLs Under Consideration at Step 8.	Yes .....	HHS/FDA.
	Flubendazole .....	MRLs Under Consideration at Step 8.	Yes .....	HHS/FDA.
	Thiabendazole .....	MRL Under Consideration at Step 8.	Yes .....	HHS/FDA.
	Isometamidium .....	MRLs Under Consideration at Step 8.	Yes .....	HHS/FDA.
	Bovine Somatotropins .....	MRLs Under Consideration at Step 8.	Yes .....	HHS/FDA.
	Triclabendazole .....	MRLs Under Consideration at Step 7.	Yes .....	HHS/FDA.
	Levamisole .....	MRLs Under Consideration at Step 4&5.	Yes .....	HHS/FDA.
	Diminazene .....	MRLs Under Consideration at Step 5.	Yes .....	HHS/FDA.
	Carazolol .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.
Spiramycin .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.	

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
	Febantel .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Fenbendazole .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Oxfendazole .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Spectinomycin .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dexamethasone .....	MRLs Under Consideration at Step 4.	Yes .....	HHS/FDA.

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

**Food Additives and Contaminants**

The Codex Committee on Food Additives and Contaminants establishes or endorses permitted maximum or guideline levels for individual food additives, contaminants, and naturally occurring toxicants in food and animal feed.

The following matters contained in Alinorm 95/12A will be brought to the Twenty-first session of the Codex Alimentarius Commission in July, 1995:

- fi Proposed Draft General Standard for Food Additives, Annex A (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) for adoption at Step 5; (Note: The draft standard is being developed in stages according to food additive functional classes, beginning with antioxidants and preservatives (at Step 4); see attached list.)

- fi \*Specifications for sulfuric acid, potassium sodium L(+)-tartrate, sodium dihydrogen phosphate and sodium L(+)-tartrate; (\*Not in Step Procedure)

- fi Proposed Draft Preamble to the General Standard for Contaminants and Toxins in Foods for adoption at Step 8; (Note: A number of potential contaminants are currently under consideration (at Step 4) to determine the need for establishing maximum

allowable levels in foods; see attached list.)

- fi Proposed Draft General Standard for Contaminants and Toxicants in Food (excluding preamble), Annex B at Step 5;

- fi Position paper on aflatoxin control at Step 1;

- fi Draft Maximum Level for Aflatoxin M1 in Milk at Step 7;

- fi Proposed Draft Code of Practice for the Reduction of Aflatoxins in Raw Materials and Supplementary Feeding stuffs for Milk-Producing Animals at Step 3;

- fi Position Paper on Ochratoxins at Step 1;

- fi Proposed Draft Code of Practice on Source Directed Measures to Reduce Contamination of Food Stuffs at Step 3; and

- fi Proposed Draft Standard for Lead at Step 3.

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

**Food Additives and Contaminants**

For the purposes of Codex, a food additive means any substance not normally consumed as a food by itself and not normally used as a typical ingredient in the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic)

purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The food additive term does not include "contaminants" or substances added to food for maintaining or improving nutritional qualities.

The General Standard for Food Additives (GSFA) will set forth maximum levels of use of food additives in various foods and food categories. The maximum levels will be based on the food additive provisions of previously established Codex commodity standards, as well as on the use of the additives in non-standardized foods.

Only those food additives that have been found to be acceptable by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) will be included in the general Standard for Food Additives. The draft GSFA, which is being developed in stages, currently covers only those JECFA-reviewed food additives that are used as antioxidants and preservatives. These JECFA-reviewed food additives are listed in the table below.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Acetic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Anoxomer .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ascorbic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ascorbyl Palmitate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ascorbyl Stearate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Benzoic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Benzoyl Peroxide .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Butylated Hydroxyanisole .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Butylated Hydroxytoluene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Acetate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Ascorbate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Benzoate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Disodium Ethylenediaminetetraacetate.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Hydrogen Sulphite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Propionate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Sorbate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Calcium Sulphite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Carbon Dioxide .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Citric Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dilauryl Thiodipropionate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dimethyl Decarbonate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Diphenyl .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Disodium Ethylenediaminetetraacetate.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dodecyl Gallate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Erythorbic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ethyl p-Hydroxybenzoate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Formic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Glucose Oxidase from <i>Aspergillus niger</i> .	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Guaiac Resin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Hexamethylene Tetramine .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Isopropyl Citrates .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Lecithin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Lysozyme .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Methyl p-Hydroxybenzoate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nisin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Octyl Gallate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ortho-Phenylphenol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Oxystearin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Pimaricin (Natamycin) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium Acetate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium Ascorbate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium Benzoate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium Hydrogen Sulphite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium Lactate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Potassium Metabisulphite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium Nitrite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium o-Phenylphenol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium Propionate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium Sorbate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium Sulphite .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sodium Thiosulphate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sorbic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Stannous Chloride .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sulphur dioxide .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	tert-Butylhydroquinone .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Thiodipropionic Acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tocopherols Concentrate, Mixed ...	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tocopherols, d-Alpha .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tocopherols, d-Alpha, Concentrate	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

**Food Additives and Contaminants**

A contaminant means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food or as a result of environmental contamination. The term contaminant does not include insect fragments, rodent hairs, and other extraneous matter.

The *Codex maximum level* (ML) for a contaminant or naturally occurring toxicant in a food or feed commodity is the maximum concentration of that substance recommended by the Codex Alimentarius Commission to be legally permitted in that commodity. The ML is intended to ensure free movement of food in international trade while protecting the health of the consumer.

The General Standard for Contaminants and Toxins in Foods will establish maximum levels for contaminants in foods based on the following considerations: toxicological

data, human exposure estimates, availability of analytical procedures, fair trade and technological implications, regional variations, risk assessment, and risk management.

The criteria for inclusion of a maximum level for a contaminant in a food are that: (a) Consumption of the contaminated food presents a significant risk to consumers; and (b) the existence of actual problems in trade of food. The contaminants currently being examined to determine whether they meet these criteria are listed below.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
(Food Additives and Contaminants) Ref. Alinorm 95/12A.	Aluminum .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Antimony .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Arsenic .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Barium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Beryllium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Cadmium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Cobalt .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chromium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Copper .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Iron .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Lead .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Manganese .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Mercury .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Molybdenum .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nickel .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Thallium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Zinc .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Fluor (compounds) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Bromine (compounds) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Bromide ion .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Iodine (compounds) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Iodide ion .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Selenium (compounds) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nitrogen (compounds) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nitrate ion .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nitrite ion .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Asbestos .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chlorinated aliphatic hydrocarbons	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Monochloromethane (methyl chloride).	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dichloromethane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Trichloromethane (chloroform) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tetrachloromethane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Monochloroethene (vinylchloride) ..	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	1,1-Dichloroethane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	1,2-Dichloroethane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Dichloroethene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	1,1,1-trichloroethane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Trichloroethene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tetrachloroethene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Halogenated aliphatic hydrocarbons (other than chlorinated).	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aromatic halogenated hydrocarbons.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Pentachlorobenzene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Polychlorobiphenyls (PCBs) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Polychloroterphenyls (PCTs) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Polybromobiphenyls (PBBs) .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tetrachlorobenzyltoluenes (TCBTs).	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chlorinated dibenzodioxins and dibenzofurans.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Brominated dibenzodioxins and dibenzofurans.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chlorinated alcohols and related compounds.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	1,3-dichloro-2-propanol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	3-chloro-1,2-propanediol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	3-chloro-1,2-propanediol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chlorinated phenols .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other chlorinated aromatic compounds.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other brominated aromatic compounds.	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aliphatic hydrocarbons .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Hexane .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aromatic hydrocarbons .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Benzene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Toluene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Styrene .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Polycyclic aromatic hydrocarbons (PAHs).	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Heterocyclic compounds .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Alcohols and ethers .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aldehydes and ketones .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Carbonic acids and esters .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Phthalate esters .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Amino compounds .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nitrile compounds .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Acrylonitrile .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Methacrylonitrile .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nitrosamines .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Detergents and disinfectants .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other organic compounds .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ethylcarbamate .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aflatoxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aflatoxins, total .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aflatoxin B <sub>1</sub> .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Aflatoxin M <sub>1</sub> .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ochratoxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Trichothecenes .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	T-2 toxin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Fusarenon-X .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Monacetoxyscirpenol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Diacetoxyscirpenol. ....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Neosolaniol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Verrucarín .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Nivalenol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Deoxynivalenol .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other fusarium toxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Fumonisin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Moniformin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Zearalenon .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ergot alkaloids .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other mycotoxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Patulin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Sterigmatocystin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Luteoskyrin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Phycotoxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	DSP .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	PSP .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Bacterial toxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Food processing related toxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Glycoalkaloids .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Solanine .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Chaconine .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tomatine .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Glucosinolates .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Cyanogenic glycosides .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Other food plant related toxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Safrole .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Agaritin .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Erucic acid .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Animal inherent food toxins .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Americium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Cesium 134 .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

Codex committee	Substance	Status of consideration	U.S. participation/agenda	Responsible agency
	Cesium 137 .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Cobalt .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Iodine .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Polonium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Plutonium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Radium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Ruthenium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Strontium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Tritium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.
	Potassium .....	Maximum Levels Under Consideration at Step 4.	Yes .....	HHS/FDA.

**Codex Committee on Pesticide Residues**

The Codex Committee on Pesticide Residues establishes maximum limits for pesticide residues for specific food items or in groups of food. A Codex Maximum Limit for Pesticide Residues (MRLP) is the maximum concentration of a pesticide residue (expressed as mg/kg), recommended by the Codex Alimentarius Commission to be legally permitted in or on food commodities and animal feeds. MRLs are based on toxicological effects and on Good Agricultural Practice (GAP) data and foods derived from commodities that

comply with the respective MRLPs are intended to be toxicologically acceptable.

Codex MRLPs, which are primarily intended to apply in international trade, are derived from reviews conducted by the Joint Meeting on Pesticide Residues (JMPR) following:

- (a) Toxicological assessment of the pesticide and its residue; and
- (b) Review of residue data from supervised trials and supervised uses including those reflecting national good agricultural practices. Data from supervised trials conducted at the highest nationally recommended,

authorized, or registered uses are included in the review. In order to accommodate variations in national pest control requirements, Codex MRLPs take into account the higher levels shown to arise in such supervised trials, which are considered to represent effective pest control practices.

Consideration of the various dietary residue intake estimates and determinations both at the national and international level in comparison with the ADI,\* should indicate that foods complying with Codex MRLPs are safe for human consumption.

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
Pesticide Residues (to be considered at the 27th Session of the Codex Committee on Pesticide Residues Ref. CL 1994/24-PR).	Aldicarb .....	MRL Under Consideration at Step 6.	Yes .....	EPA.
	Benalaxyl .....	MRL Under Consideration at Step 3.	Yes .....	EPA.
	Bentazone .....	MRLs Under Consideration at Step 6.	Yes .....	EPA.
	Bromopropylate .....	MRLs Under Consideration at Step 3 and Withdrawals.	Yes .....	EPA.
	Carbofuran .....	MRL Under Consideration (Withdrawal) <sup>1</sup> .	Yes .....	EPA.
	Chlorothalonil .....	MRLs Under Consideration at Step 3 and 6 and Withdrawals.	Yes .....	EPA.
	Cycloxydim .....	MRLs Under Consideration at Step 3.	Yes .....	EPA.
	Cyfluthrin .....	MRL Under Consideration at Step 6.	Yes .....	EPA.
	DDT .....	MRLs Under Consideration at Step 3.	Yes .....	EPA.
	Diazinon .....	MRLs Under Consideration at Step 3 and Withdrawals.	Yes .....	EPA.
Dichlorvos .....	MRLs Under Consideration at Step 3 and Withdrawals.	Yes .....	EPA.	

\*Acceptable Daily Intake (ADI) of a chemical is the daily intake which, during an entire lifetime, appears to be without appreciable risk to the health

of the consumer on the basis of all the known facts at the time of the evaluation of the chemical by the Joint FAO/WHO Meeting on Pesticide Residues. It

is expressed in milligrams of the chemical per kilogram of body weight.

Codex committee	Standard	Status of consideration	U.S. participation/agenda	Responsible agency
	Dithiocarbamates .....	MRLs Under Consideration at Step 3 and Withdrawals.	Yes .....	EPA.
	Endosulfan .....	MRLs Under Consideration at Step 3 and 6 and Withdrawals.	Yes .....	EPA.
	Ethylenethiourea .....	MRLs Under Consideration at Step 8.	Yes .....	EPA.
	Etofenprox .....	MRLs Under Consideration at Step 3.	Yes .....	EPA.
	Fenbutatinoxide .....	MRLs Under Consideration at Step 3 and Withdrawals.	Yes .....	EPA.
	Fenpropathrin .....	MRLs Under Consideration at Step 3.	Yes .....	EPA.
	Fentin .....	MRL Under Consideration at Step 6.	Yes .....	EPA.
	Flucythrinate .....	MRLs Under Consideration (Withdrawals).	Yes .....	EPA.
	Flusilazole .....	MRLs Under Consideration at Step 3 and 6.	Yes .....	EPA.
	Folpet .....	MRLs Under Consideration at Step 3 and withdrawals.	Yes .....	EPA.
	Heptachlor .....	MRLs Under Consideration (Withdrawals).	Yes .....	EPA.
	Hexaconazole .....	MRLs Under Consideration at Step 6.	Yes .....	EPA.
	Methidathion .....	MRL Under Consideration at Step 3.	Yes .....	EPA.
	Monocrotophos .....	MRL Under Consideration at Step 3.	Yes .....	EPA.
	Omethoate .....	MRLs Under Consideration at Step 3 and 6.	Yes .....	EPA.
	Oxydemetonmethyl .....	MRLs Under Consideration at Step 3 and 6.	Yes .....	EPA.
	Phorate .....	MRL Under Consideration at Step 6.	Yes .....	EPA.
	Procymidone .....	MRLs Under Consideration at Step 3 and 6.	Yes .....	EPA.
	Profenofos .....	MRLs Under Consideration at Step 6.	Yes .....	EPA.
	Pyrazophos .....	MRLs Under Consideration at Step 3.	Yes .....	EPA.
	Triazophos .....	MRLs Under Consideration at Step 3, 6, 8.	Yes .....	EPA.
	Vinclozolin .....	MRL Under Consideration at Step 6.	Yes .....	EPA.

<sup>1</sup> Withdrawal—Recommended for withdrawal from Codex (see CL 1994/24—PR).

**Codex Committee on Methods of Analysis and Sampling**

The Codex Committee on Methods of Analysis and Sampling serves as a coordinating body for Codex with other international groups working in methods of analysis and sampling and quality assurance systems for laboratories.

The following matters will be brought to the attention of the 21st session of the Codex Alimentarius Commission in July 1995, for adoption:

- The Proposed Revised Protocol for the Design, Conduct and Interpretation of Collaborative Studies\*;
- The Proficiency Testing Harmonized Protocol for Laboratory Analysis\*;

\*Not in Step procedure.

- Five Codex General Methods of Analysis for Contaminants at Step 8.

- fi Lead and Cadmium in Food
- fi Copper, Iron, and Nickel in Edible Oils and Fats
- fi Lead in Edible Oils and Fats
- fi Tin in Canned Foods
- fi Multiple Elements in Foodstuffs

A revised paper on the Impact of Implementation of the Proposed Criteria for Evaluating Acceptable Methods of Analysis and Other Methods of Analysis is being circulated for comments.

In addition, the Draft Codex General Guidelines and the Development of Objective Criteria For Assessing the Competence of Testing Laboratories Involved in the Import and Export Control of Foods were circulated for comment.

The reference documents is Alinorm 95/23.

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

**Codex Committee on Food Import and Export Certification and Inspection Systems**

The Codex Committee on Food Import and Export Certification and Inspection Systems is charged with developing principles and guidelines for food import and export certification systems. Included in the charge are application of measures by competent authorities to provide assurance that foods comply with essential requirements. Recognition of quality assurance systems through the development of guidelines will help ensure that foods conform to the essential requirements.

The Third Session of the Committee (Alinorm 95/30A) recommended that the Proposed Draft Guidelines for the Exchange of Information on Rejections

be considered by the Twenty-first session of the Codex Alimentarius Commission in July, 1995.

Two documents to be considered for final adoption at Step 8 by the Commission are:

- fi Draft Principles for Food Import and Export Inspection and Certification; and
- fi Draft Guidelines for the Exchange of Information in Food Control Emergency Situations.

The proposed draft guidelines for the exchange of information on rejections will be considered by the Commission at Step 5. Several documents are being elaborated for future discussion by the Committee:

- fi Proposed Draft Guidelines on the Principle Elements in an Electronic Documentation System at Step 3;
- fi Proposed Draft Generic Guidelines for the Design, Operation, Assessment and Accreditation of Food Inspection and Certification Systems at Step 3;
- fi Application of the ISO 9000 Series to Food Inspection and Certification Systems at Step 2; and
- fi Proposed Draft Guidelines for the Development of Agreements between Exporting and Importing Countries at Step 1.

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

#### **Codex Committee on General Principles**

The Codex Committee on General Principles deals with rules and procedures referred to it by the Codex Alimentarius Commission. None of the following recommendations for changing the rules of procedure for Codex are in the Step Procedure. The reference document is Alinorm 95/33.

The Eleventh Session recommended that the Rules of Procedure of Codex Alimentarius be amended to provide that one-third of the members of the Commission would be a quorum to make recommendations for amendment of the Statutes and Rules of Procedure. The Committee also agreed to revise several sections of the Procedural Manual including General Principles of the Codex Alimentarius, Guidelines for Codex Committees, and Relations Between Commodity Committees and General Committees. These matters will be considered for adoption by the Twenty-first session of the Codex Alimentarius Commission in July 1995.

The Committee also agreed to continue its work on the integration of science and other factors in the Codex decision-making process.

Responsible Agency: USDA/FSIS  
U.S. Participation: Yes

#### **Codex Committee on Food Labelling**

The Codex Committee on Food Labelling is responsible for drafting provisions on labelling applicable to all foods and to study specific labelling problems assigned by the Codex Alimentarius Commission. All of the guidelines and recommendations listed below are in Alinorm 95/22.

The Proposed Draft Guidelines on the Use of Health and Nutrition Claims will be considered by the Codex Alimentarius Commission at its Twenty-first session in July, 1995, and the Proposed Draft Guidelines on the Use of the Term "Halal" will also be considered by Commission. Both Proposed Draft Guidelines will be considered by the Commission at Step 5.

Two documents are being circulated for comment with a view to discussion at the next Committee Session:

- fi Draft Guidelines for the Labelling, Production, Processing, and Marketing of Organically Produced Foods at Step 6; and
- fi Proposed Draft Recommendations for the Labelling of Foods and Ingredients that can cause Hypersensitivity at Step 3.

In addition, the document on the Implications of Biotechnology prepared by the United States delegation for the Twenty-third Session of the Committee will be circulated for additional comment and recommendations on how the Committee should proceed.

#### **Codex Committee on Food Hygiene**

The Food Hygiene Committee drafts basic provisions on food hygiene for all foods. The term "hygiene" also includes, where applicable, microbiological specifications for food and associated methodology.

The Proposed Revised Draft Code of Practice on the General Principles of Food Hygiene, including the Annex on the Application of HACCP Systems, will be considered at Step 5 by the Codex Alimentarius Commission at its Twenty-first session in July, 1995.

In addition, the Commission will consider the Draft Code of Practice for Spices and Dried Aromatic Plants for final adoption at Step 8.

Certain documents are to be elaborated prior to the next session of the Committee in late 1995. They are:

- fi Revision of the Principles for the Establishment and Application of Microbiological Criteria for Foods at Step 3;
- fi Proposed Draft Code of Practice for Refrigerated Packaged Foods with Extended Shelf-life at Step 3;
- fi Proposed Draft Code of Hygienic Practice for Uncured/Unripened

Cheese and Ripened Soft Cheese at Step 3;

- fi \*Recommendations for the Control of *Listeria monocytogenes*; and
- fi \*Implementation of Risk Assessment—Development of Guidelines on the Application of the Principles of Risk Assessment and Risk Management to Food Hygiene, Including Strategies for Their Application.

The Committee also agreed to propose that the following items be considered in its future work:

- fi \*Implications for the Broader Application of the HACCP System;
- fi \*Guidelines for Consumer Education in Food Hygiene
- fi \*Code of Practice for All Foodstuffs Transported in Bulk
- fi \*Code of Hygienic Practice for Bottled Water

All documents listed above are contained in Alinorm 95/13.

Responsible Agency: HHS/FDA, USDA/FSIS

U.S. Participation: Yes

#### **Codex Committee on Tropical Fresh Fruits and Vegetables**

The Codex Committee on Tropical Fresh Fruits and Vegetables was established in June 1988. The Committee is responsible for elaborating world-wide standards and codes of practice as may be appropriate for tropical fresh fruits and vegetables which are grown exclusively in tropical zones. Several of the standards listed below are contained in ALINORM 95/35.

The fifth session of the Committee recommended that the following standards and Code of Practice be considered by the Twenty-first session of the Codex Alimentarius Commission in July, 1995, at Step 8:

- fi Draft Standard for Litchi;
- fi Draft Standard for Avocado; and
- fi Draft Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables

The Committee also recommended initiation or continuation of work in the following areas:

- fi Draft Standard for Banana (at Step 6);
- fi Draft Standard for Mangosteen (at Step 5);
- fi Draft Standard for Oranges (at Step 3);
- fi Draft Standard for Limes (at Step 3);
- fi Draft Standard for Pummelo (at Step 3);
- fi Draft Standard for Tropical Asparagus (at Step 3);

\*Not in the Step Procedure

- fi Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables (at Step 3);
- fi Draft Standard for Guava (at Step 1);
- fi Draft Standard for Chayote (at Step 1);
- fi Draft Standard for Fresh Coconut (at Step 1);
- fi Preparation of a paper on the Objective Indices of Maturity in Commercial Transactions of Fruits and Vegetables (at Step 1); and
- fi Document concerning the Application of Quality Tolerances at Import (at Step 1)

Responsible Agency: USDA/AMS  
U.S. Participation: Yes

#### **Codex Committee on Nutrition and Foods for Special Dietary Uses**

The Committee on Nutrition and Foods for Special Dietary Uses is responsible for studying nutritional problems referred by the Codex Alimentarius Commission. The Committee also drafts provisions on nutritional aspects for all foods and develops guidelines, general principles, and standards for foods for special dietary uses.

The reference document for the following standards is Alinorm 95/26. Matters which will be brought before the Twenty-first session in July, 1995, are:

- fi Draft Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction for adoption at Step 8; and
- fi Proposed Draft Standard for Formulated Supplementary Foods and in Particular Processed Cereal Based Foods for Infants and Young Children at Step 3.

The Nineteenth Commission directed the Committee to develop a standard combining the Guidelines for Formulated Supplementary Foods for Older Infants and Young Children and the Codex Standard Processed Cereal-Based Foods for Infants and Young Children. The Committee attempted unsuccessfully to combine the guideline and the standard and is seeking approval from the Twenty-first Commission to abandon the attempt. The Committee recognizes that the Standard for Processed Cereal-Based Foods needs revision.

- fi Other matters to be presented to the Twenty-first Commission include:
- fi Proposed Draft Amendment of the Standard for Food Grade Salt to include the Iodization of Salt at Step 3;
- fi Proposed Draft Guidelines for Dietary Supplements of Vitamins and Minerals at Step 3;

- fi Proposed Draft Revised Standard for Gluten-free Foods at Step 3;
- fi Criteria for Definitions of Nutrient Reference Values and need for governments to submit existing data at Step 1;
- fi Proposed Draft Amendment to the Standard for Infant Formula to revise Vitamin B<sub>12</sub> at Step 3 of accelerated procedure;
- fi Proposed Draft Revised Guidelines on the Inclusion of Provisions on Nutritional Quality at Step 3; and
- fi Revision of Standard for Infant Formula at Step 1.

The Committee obtained general support, at its last meeting, for renaming the Committee the Codex Committee on Nutrition.

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

#### **Codex Committee on Fish and Fishery Products**

The Fish and Fishery Products Committee is responsible for elaborating standards for fresh and frozen fish, crustaceans, and mollusks.

The following Draft Standards will be considered for adoption by the Twenty-first session of the Codex Alimentarius Commission in July, 1995, at Step 8:

- fi Draft General Standard for Quick Frozen Fish Fillets;
- fi Draft Standard for Quick Frozen Raw Squid;
- fi Draft Revised Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures and Fillets and Minced Fish Flesh;
- fi Draft Revised Standard for Quick Frozen Finfish, Eviscerated and Uneviscerated;
- fi Draft Revised Standard for Quick Frozen Lobsters;
- fi Draft Revised Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets-Breaded and in Batter;
- fi Draft Revised Standard for Quick Frozen Shrimps or Prawns;
- fi Draft Revised Standard for Canned Crab Meat;
- fi Draft Revised Standard for Canned Finfish;
- fi Draft Revised Standard for Canned Salmon;
- fi Draft Revised Standard for Canned Sardines and Sardine-Type Products;
- fi Draft Revised Standard for Canned Shrimps and Prawns;
- fi Draft Revised Standard for Canned Tuna and Bonito; and
- fi Proposed Draft Revised Standard for Salted Fish and Dried Salted Fish of the Gadidae Family

The Committee agreed to have the following Codes redrafted, to take into

account the recommendations of the Commission as well as to incorporate the HACCP approach at Step 3; Proposed Draft Revised Code of Practice for Frozen Fish; Proposed Draft Revised Code of Practice for Canned Fish; Proposed Draft Revised Code of Practice for Frozen Shrimps and Prawns; Proposed Draft Revised Code of Practice for Molluscan Shellfish; Proposed Draft Revised Code of Practice for Fresh Fish; Proposed Draft Revised Code of Practice for Smoked Fish; and Proposed Draft Revised Code of Practice for Salted Fish;

The Committee also agreed to have the following documents elaborated at Step 3 for consideration of the next session:

- fi Proposed Draft Code of Practice for the Products of Aquaculture;
- fi Proposed Draft Code of Practice for Frozen Surimi;
- fi Proposed Draft Guidelines for the Sensory Evaluation of Fish and Shellfish; and
- fi Proposed Draft Appendix to the Guideline Levels for Methylmercury in Fish.

The reference document contained the above information is Alinorm 95/18.

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

#### **Codex Committee on Cereals, Pulses and Legumes**

The Codex Committee on Cereals, Pulses and Legumes is responsible for the elaboration of world-wide standards and/or codes of practice as may be appropriate for cereals, pulses, and legumes and their products.

The following Draft Standards will be considered for adoption by the Twenty-First session of the Codex Alimentarius Commission in July, 1995, at Step 8:

- fi Rice;
- fi Wheat and Durum Wheat;
- fi Peanuts;
- fi Oats; and;
- fi Processed Couscous.

In addition, the Commission will consider the following proposed draft Codex Standards for adoption at Step 5, with the recommendation to omit Steps 6 and 7 for adoption at Step 8:

- fi Wheat Flour;
- fi Maize (Corn);
- fi Whole Maize (Corn) Meal;
- fi Degermed Maize (Corn) Meal;
- fi Maize (Corn) Grits;
- fi Certain Pulses;
- fi Sorghum Grains;
- fi Sorghum Flour;
- fi Durum Wheat Semolina and Durum Wheat Flour;

- fi Gari;
- fi Whole and Decorticated Pearl Millet Grains;
- fi Pearl Millet Flour; and
- fi Edible Cassava Flour;

The Committee also agreed to advance the following document:

Proposed Draft Guideline Level and Sampling Plan for Total Aflatoxins in Peanuts intended for further Processing (at Step 5).

The reference document containing the above information is ALINORM 95/29.

Responsible Agency: HHS/FDA and USDA/GIPSA

U.S. Participation: Yes

#### **Codex Committee on Milk and Milk Products**

The Codex Committee on Milk and Milk Products was established by the Codex Alimentarius Commission at its Twentieth session. The Committee was originally established by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) in 1958. The Committee was integrated into the Joint FAO/WHO Food Standards Programme in 1962. Until 1993, the Committee was named the Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products. The Committee is responsible for establishing international codes and standards concerning milk and milk products. All of the standards listed below are contained in Alinorm 95/11.

The First session of the Milk and Milk Products Committee recommended that the following standards be considered by the Twenty-first session of the Commission in July, 1995 at Step 5:

- fi Butter;
- fi Milkfat Products;
- fi Evaporated Milks;
- fi Sweetened Condensed Milks;
- fi Milk and Cream Powders;
- fi Cheese; and
- fi Whey Cheese.

The Committee also recommended that the Twenty-first Commission adopt the Draft Standards for Whey Powders and Edible Casein Products at Step 8.

The Committee also recommended initiation or continuation of the following:

- fi Fermented Milk Products with Heat Treatment after Fermentation; (at Step 1)
- fi Fermented Milk Products without Heat Treatment; (at Step 1)
- fi Cheeses in Brine; (at Step 6)
- fi Unripened Cheeses; (at Step 6)
- fi Processed Cheese; (at Step 3)
- fi Cream; (at Step 3)
- fi Yoghurt; (at Step 3)

- fi Individual Cheeses; (at Step 3)
- fi Review of the Code of Principles concerning Milk and Milk Products; (at Step 1)
- fi Nutritional and Quality Descriptors; (at Step 1) and
- fi Definitions of Heat Treatment (at Step 1)

Agency Responsible: HHS/FDA

U.S. Participation: Yes

#### **Codex Committee on Fats and Oils**

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

The following Proposed Draft Code and Standards will be considered at the Twenty-first session of the Codex Alimentarius Commission in July, 1995, at Step 5:

- fi Proposed Draft Code of Practice for the Storage and Transport of Fats and Oils in Bulk;
- fi Proposed Draft Standard for Edible Fats and Oils not Covered by Individual Standards;
- fi Proposed Draft Standard for Products Sold as an Alternative to Ghee;
- fi Proposed Draft Standard for Named Animal Fats;
- fi Proposed Draft Standard for Named Vegetable Oils;
- fi Proposed Draft Standard for Fat Spreads;
- fi Proposed Draft Standard for Olive Oils and Olive-Pomace Oils; and
- fi Proposed Draft Standard for Mayonnaise.

The following two standards will be considered for adoption by the Commission at its Twenty-first session:

- fi Draft Standard for Palm Olein at Step 8; and
- fi Draft Standard Palm Stearin at Step 8

All of the above documents are contained in Alinorm 95/17.

Responsible Agency: HHS/FDA

U.S. Participation: Yes

#### **Certain Codex Subject Committees**

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

- fi *Cocoa Products and Chocolate* \*  
Responsible Agency: HHS/FDA  
U.S. Participation: Yes
- fi *Edible Ices*
- fi *Meat Hygiene* \*  
Responsible Agency: USDA/FSIS  
U.S. Participation: Yes

\* There has been no activity in these committees over the past year and none is expected in the next year.

- fi *Natural Mineral Waters* \*  
Responsible Agency: HHS/FDA  
U.S. Participation: Yes

- fi *Processed Meat and Poultry Products* \*

Responsible Agency: USDA/FSIS  
U.S. Participation: Yes

- fi *Processed Fruits and Vegetables* \*

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

- fi *Sugars*

- fi *Soups and Broths*

- fi *Vegetable Proteins* \*

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

A brief report on activities of the Codex Committee on Edible Ices, the Codex Committee on Sugars, and the Codex Committee on Soups and Broths follows:

#### **Edible Ices**

The Committee on Edible Ices is responsible for elaborating standards for all types of edible ices, including mixes and powders used for their manufacture. The Committee has been adjourned since 1978. However, as directed by the Codex Alimentarius Commission, the Secretariat of the Host Country (Sweden) has prepared a Revised Codex Standard for Edible Ices and Ice Mixes (see CL 1995/7-EI). This Revised Standard was circulated to member governments for comments by May 15, 1995. The objective of the revision is to focus the standard only on public health, food safety, and consumer protection. Provisions in the existing standard that deal with quality factors and criteria typically used in commerce to define or describe the product are of an advisory nature and have been removed in the Revised Standard.

Agency Responsible: HHS/FDA

U.S. Participation: Yes

#### **Sugars**

The Codex Committee on Sugars is responsible for elaborating world-wide standards for all types of sugars and sugar products. The Committee has been adjourned since 1974. At the direction of the Codex Alimentarius Commission, the Secretariat of the Host Government (the United Kingdom) was asked to examine the existing Codex Standards relating to sugars and the Codex Standard for Honey. During the Nineteenth session of the Codex Alimentarius Commission, the Commission agreed that existing Codex Standards should be reviewed in order to simplify them. Those documents were revised and circulated to member governments (see CL 1995/5-S) for comments by April 30, 1995. The

objective of the revision is to focus the standards only on public health, food safety, and consumer protection.

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

#### **Soups and Broths**

The Codex Committee on Soups and Broths is responsible for elaborating world-wide standards for soups, broths, bouillons, and consommés. The committee adjourned since die in 1977.

In light of the decision made by the 19th session of the Commission to simplify and revise Codex standards, a revised version of the standard for Bouillons and Consommés will be presented to the Twenty-first session of the Commission in July, 1995, for adoption. The *Revised Proposed Draft World-Wide Codex Standard for Bouillons and Consommés* was circulated to member governments for comments by October 1, 1994, and can be found in CL 1993/32-SB.

Agency Responsible: USDA/FSIS  
U.S. Participation: Yes

#### **Joint U.N.E.C.E. Codex Alimentarius Groups of Experts**

Two groups of experts dealt with specific commodities such as the Codex Commodity Committees do. The Joint Groups of Experts have completed their main tasks and have adjourned. They could be called to meet again if the Codex Alimentarius Commission so decided. These Groups are:

- fl Standardization of Quick Frozen Foods; and
- fl Standardization of Fruit Juices.

There are no standards from either group for consideration by the Twenty-first session of the Commission in July, 1995, and we are unaware of any being considered for the Twenty-second session of the Commission in 1997.

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

#### **FAO/WHO Regional Coordinating Committees**

The Codex Alimentarius Commission is made up of an Executive Committee, as well as approximately 25 subsidiary bodies. Included in these subsidiary bodies are several coordinating committees.

There are currently five Regional Coordinating Committees:

- Coordinating Committee for Africa
- Coordinating Committee for Asia
- Coordinating Committee for Europe
- Coordinating Committee for Latin America and the Caribbean

—Coordinating Committee for North America and the South-West Pacific

The United States participates as an active member of the Coordinating Committee for North America and the South-West Pacific, and is informed of the other coordinating committees through meeting documents, final reports, and representation at meetings.

Each regional committee:

- Defines the problems and needs of the region concerning food standards and food control;
- Promotes within the committee contacts for the mutual exchange of information on proposed regulatory initiatives and problems arising from food control and stimulates the strengthening of food control infrastructures;
- Recommends to the Commission the development of world-wide standards for products of interest to the region, including products considered by the committee to have an international market potential in the future;
- And, exercises a general coordinating role for the region and such other functions as may be entrusted to it by the Commission.

#### **Codex Coordinating Committee for North America and the South-West Pacific**

The Coordinating Committee is responsible for defining problems and needs concerning food standards and food control of all Codex member countries of the regions.

The Committee, at its Third session, recommended that the Executive Committee consider proposals concerning the broader application of the HACCP system and that the proposals also be considered by the Twenty-first session of the Codex Alimentarius Commission. The Committee also requested that a comprehensive plan for risk assessment methodology and decision making criteria be developed by the Commission, and that risk analysis be considered as part of the Codex Strategy Plan.

The Committee expressed the view that the Commission should be the focus of international harmonization initiatives with respect to genetically engineered foods. In addition, the Committee recommended that further work should be carried out on the sale of potentially harmful herbs and botanicals as food. Finally, the Committee recommended that the work of the Commission should be expedited.

(The information contained above can be found in ALINORM 95/32).

Responsible Agency: USDA/FSIS

U.S. Participation: Yes

#### **Appendix 1—U.S. Codex Alimentarius Officials**

April 3, 1995

##### **Steering Committee Members**

Dr. Marvin A. Norcross, U.S. Coordinator for Codex Alimentarius, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250, Phone #: (202) 254-2517, Fax #: (202) 254-2530

Mr. Michael Taylor, Acting Under Secretary for Food Safety, U.S. Department of Agriculture, Room 331-E, Administration Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-7025, Fax #: (202) 690-4437

Ms. Patricia Jensen, Acting Assistant Secretary, Marketing and Regulatory Programs, U.S. Department of Agriculture, Room 228-W, Administration Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-4256, Fax #: (202) 720-5775

Mr. Thomas Billy, Associate Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 331-E, Administration Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-7025, Fax #: (202) 690-4437

Dr. Alex Thiermann, Deputy Administrator, International Services, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Room 324-E, Administration Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-7593, Fax #: (202) 690-1484

Dr. Lynn R. Goldman, Assistant Administrator, Office of Prevention, Pesticides and Toxic Substances, U.S. Environmental Protection Agency, 401 M Street, SW. (7101), 637 East Tower, Washington, DC 20460, Phone #: (202) 260-2902, Fax #: (202) 260-1847

Dr. Penelope A. Fenner-Crisp, Deputy Director, Office of Pesticide Programs (7501C), U.S. Environmental Protection Agency, 401 M Street, SW., Washington, DC 20460, Phone #: (703) 305-7092, Fax #: (703) 308-4776

Mr. William Schultz, Deputy Commissioner for Policy, Food and Drug Administration, HF-22, 5600 Fishers Lane, Rockville, MD 20857, Phone #: (301) 443-2854, Fax #: (301) 443-5930

Dr. Fred R. Shank, Director, Center for Food Safety and Applied Nutrition (HFS-1), Food and Drug Administration, Room 6815, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-4850, Fax #: (202) 205-5025

## CODEX COMMITTEE CHAIRPERSONS

[March 15, 1995]

Mr. Steven N. Tanner, Deputy Director, Quality Assurance and Research Division, Federal Grain Inspection Service, U.S. Department of Agriculture, 10383 N. Executive Hills Blvd., Kansas City, MO 64153-1394, Phone #: (816) 891-0404, Fax #: (816) 891-8070.	Cereals, Pulses and Legumes (adjourned sine die).
Dr. John Kvenberg, Strategic Manager for HACCP Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, Room 3014, HFS-10, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-4010, Fax #: (202) 205-4121.	Food Hygiene.
Mr. Gerald R. Parlet, Assistant to the Chief, Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0713, South Building, Washington, DC 20250, Phone #: (202) 720-9896, Fax #: (202) 690-1527.	Processed Fruits and Vegetables (adjourned sine die).
Dr. Stephen F. Sundlof, Director, Center for Veterinary Medicine, Food and Drug Administration, 7500 Standish Place (HFV-1), Rockville, MD 20855, Phone #: (301) 594-1740, Fax #: (301) 594-1830.	Residues of Veterinary Drugs in Foods.

**Listing of U.S. Delegates and Alternate Delegates***Worldwide General Subject Codes Committees**Codex Committee on Residues of Veterinary Drug in Foods*

(Host Government—United States)

## U.S. Delegate:

Dr. Marvin A. Norcross, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250, Phone #: (202) 254-2517, Fax #: (202) 254-2530

## Alternate Delegate:

Dr. Robert C. Livingston, Director, Office of New Animal Drug Evaluation, Center for Veterinary Medicine (HFV-100), Food and Drug Administration, 7500 Standish Place, Rockville, MD 20855, Phone #: (301) 594-1620, Fax #: (301) 594-2297

*Codex Committee on Food Additives and Contaminants*

(Host Government—The Netherlands)

## U.S. Delegate:

Dr. Fred R. Shank, Director, Center for Food Safety and Applied Nutrition (HFS-1), Food and Drug Administration, 200 C Street, SW., Room 6185, Washington, DC 20204, Phone #: (202) 205-4850, Fax #: (202) 205-5025

## Alternate Delegate:

(Vacant)

*Codex Committee on Pesticide Residues*

(Host Government—The Netherlands)

## U.S. Delegate:

Dr. Richard Schmitt, Deputy Director, Special Review and Reregistration Division, Office of Pesticide Programs, U.S. Environmental Protection Agency, 401 M Street, SW. (7508W), Washington, DC 20460, Phone #: (703) 308-8000, Fax #: (703) 308-8005

## Alternate Delegates:

Mr. John R. Wessel, Director, Contaminants Policy Staff, Food and Drug Administration, Room 13-74 (HFC-6), 5600 Fishers Lane, Rockville, MD 20857, Phone #: (301) 443-1815, Fax #: (301) 443-7707

Dr. Richard Parry, Jr., Assistant Administrator, Cooperative Interactions, Agricultural Research Service, U.S. Department of Agriculture, Room 358-A, Administration Bldg., Washington, DC 20250, Phone #: (202) 720-3973, Fax #: (202) 720-5427

*Codex Committee on Methods of Analysis and Sampling*

(Host Government—Hungary)

## U.S. Delegate:

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

## Alternate Delegate:

Dr. William Franks, Director, Science Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3507, South Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-5231, Fax #: (202) 720-6496

*Codex Committee on Food Import and Export Certification and Inspection Systems*

(Host Government—Australia)

## Delegate:

Dr. Fred R. Shank, Director, Center for Food Safety and Applied Nutrition (HFS-1), Food and Drug Administration, Room 6815, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-4850, Fax #: (202) 205-5025

## Alternate Delegate:

Dr. John Prucha, Deputy Administrator, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341-E, Administration Building, Washington, DC 20250, Phone #: (202) 720-3473, Fax #: (202) 690-3856

*Codex Committee on General Principles*

(Host Government—France)

## Delegate:

Note: A member of the Steering Committee heads the delegation to meetings of the General Principles Committee

*Codex Committee on Food Labeling*

(Host Government—Canada)

## Delegate:

Dr. F. Edward Scarbrough, Director, Office of Food Labeling, Center for Food Safety and Applied Nutrition (HFS-150), Food and Drug Administration, 200 C Street, SW., Room 1832, Washington, DC 20204, Phone #: (202) 205-4561, Fax #: (202) 205-4594

## Alternate Delegate:

Mr. John W. McCutcheon, Deputy Administrator, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 350-E, Administration Building, Washington, DC 20250, Phone #: (202) 720-2709, Fax #: (202) 720-2025

*Codex Committee on Food Hygiene*

(Host Government—United States)

## Delegate:

Dr. Robert L. Buchanan, Deputy Administrator, Science and Technology, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 402, Annex Building, Washington, DC 20250, Phone #: (202) 205-0495, Fax #: (202) 401-1760

## Alternate Delegate:

Mr. E. Spencer Garrett, Director, National Seafood Inspection Laboratory, National Marine Fisheries, 705 Convent Street, Pascagoula, MS 39568-1207, Phone #: (601) 762-7403, Fax #: (601) 769-9200

*Worldwide Commodity Codex Committees**Codex Committee on Tropical Fresh Fruits and Vegetables*

(Host Government—Mexico)

## Delegate:

Mr. David Priester, International Standards Coordinator, FPB, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2068, South Building, 14th and Independence Ave., SW., Washington, DC 20250, Phone #: (202) 720-2184, Fax #: (202) 720-0016

## Alternate Delegate:

Ms. Sharon E. Bomer-Lauritsen, Asst. to Director, Fruit and Vegetable Division, Agricultural Marketing Service, U.S.

Department of Agriculture, Room 2071, South Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-2173, Fax #: (202) 720-0016

*Codex Committee on Nutrition and Foods for Special Dietary Uses*

(Host Government—Germany)

Delegate:

Dr. Elizabeth Yetley, Acting Director, Office of Special Nutritionals, Center for Food Safety and Applied Nutrition, FDA, 200 C Street, SW. (HFS-450), Washington, DC 20204, Phone #: (202) 205-4168, Fax #: (202) 205-5295

Alternate Delegate:

Ms. Linda P. Posati, Deputy Director, Product Assessment Division, Labels, Standards and Review Program, RP, U.S. Department of Agriculture, Food Safety and Inspection Service, West End Court Building, Room 329, 1255 22 Street, NW., Washington, DC 20037, Phone #: (202) 254-2565, Fax #: (202) 254-2499

*Codex Committee on Fish and Fishery Products*

(Host Government—Norway)

Delegate:

Mr. Thomas Billy, Associate Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 331-E, Administration Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-7025, Fax #: (202) 690-4437

Alternate Delegate:

Mr. Samuel W. McKeen, Director, Office of Trade and Industry Services, National Oceanic and Atmospheric Administration, NMFS, 1335 East-West Highway, Room 6490, Silver Spring, MD 20910, Phone #: (301) 713-2351, Fax #: (301) 713-1081

*Codex Committee on Cereals, Pulses and Legumes*

(Host Government—United States)

Delegate:

Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

Alternate Delegate:

Mr. David Shipman, Chief, Standards and Procedures Branch, U.S. Department of Agriculture, Room 1661-South Building, 14th and Independence Ave., SW., Washington, DC 20250, Phone #: (202) 720-0228, Fax #: (202) 720-1015

*Codex Committee on Milk and Milk Products*

(Host Government—New Zealand)

Delegate:

Mr. Duane Spomer, Chief, Dairy Standardization Branch, U.S. Department of Agriculture, Agricultural Marketing Service, Room 2750-South Building, 14th and Independence Ave.,

SW., Washington, DC 20250, Phone #: (202) 720-9385, Fax #: (202) 720-2643

Alternate Delegate:

(Vacant).

*Codex Committee on Fats and Oils*

(Host Government—United Kingdom)

Delegate:

Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

Alternate Delegate:

Mr. Timothy L. Mounts, Research Leader, Food Quality and Safety Research Unit, National Center for Agricultural Utilization Research, Agricultural Research Service, USDA, 1815 North University Street, Peoria, IL 61604, Phone #: (309) 681-6555, Fax #: 681-6679

*Worldwide Commodity Codex Committees*

(Adjourned sine die)

*Codex Committee on Cocoa Products and Chocolate*

(Host Government—Switzerland)

Delegate:

Mr. Charles W. Cooper, Director International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

Alternate Delegate:

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

*Codex Committee on Sugars*

(Host Government—United Kingdom)

Delegate:

Dr. Thomas J. Army, Area Director, Northern Plains Area, Agricultural Research Center, 1201 Oakridge Drive, Suite 150, Ft. Collins, CO 80525-5562, Phone #: (303) 229-5557, Fax #: (303) 229-5531

Alternate Delegate:

Mr. Durward Dodgen, Office of Pre-market Approval, Center for Food Safety and Applied Nutrition, (HFS-200), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 418-3100, Fax #: (202) 418-3131

*Codex Committee on Processed Fruits and Vegetables*

(Host Government—United States)

U.S. Delegate:

Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 717, South Building, 14th and Independence Avenue, SW., Washington, DC 20250,

Phone #: (202) 720-5021, Fax #: (202) 690-1527

Alternate Delegate:

Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

*Codex Committee on Edible Ices*

(Host Government—Sweden)

Delegate:

Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

Alternate Delegate:

(Vacant)

*Codex Committee on Soups and Broths*

(Host Government—Switzerland)

Delegate:

Mr. Charles Edwards, Director, Product Assessment Division, Labels, Standards and Review Program, RP, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, 1255 22nd Street, NW., Washington, DC 20037, Phone #: (202) 254-2565, Fax #: (202) 254-2499

Alternate Delegate:

Mr. Robert Post, Branch Chief, Food Standards and Ingredients Branch, PAD, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 237, 1255 22nd Street, NW., Washington, DC 20037, Phone #: (202) 254-2588, Fax #: (202) 254-2499

*Codex Committee on Vegetable Proteins*

(Host Government—Canada)

U.S. Delegate:

Dr. Wilda H. Martinez, Associate Deputy Administrator, Aqua Products and Human Nutrition Sciences, U.S. Department of Agriculture, Agriculture Research Service, Room 107, B-005, Beltsville, MD 20705, Phone #: (301) 504-6275, Fax #: (301) 504-6699

Alternate Delegate:

Ms. Elizabeth J. Campbell, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition (HFS-155), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5229, Fax #: (202) 205-4594

*Codex Committee on Meat Hygiene*

(Host Government—New Zealand)

Delegate:

Dr. John Prucha, Deputy Administrator, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341-E, Administration Building, Washington, DC 20250, Phone #: (202) 720-3473, Fax #: (202) 690-3856

Alternate Delegate:

Dr. Richard Mikita, Export Advisor, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 6916A, Franklin Court, Suite 6900E, Washington, DC 20250-3700, Phone #: (202) 501-6703, Fax #: (202) 501-6399

*Codex Committee on Processed Meat and Poultry Products*

(Host Government—Denmark)

U.S. Delegate:

Mr. Charles Edwards, Director, Product Assessment Division, Labels, Standard and Review Program, RP, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court Building, Room 329, 1255 22 Street, NW., Washington, DC 20037, Phone #: (202) 254-2565, Fax #: (202) 254-2499

Alternate Delegate:

Mr. Syed Amjad Ali, Food Technologist, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250, Phone #: (202) 254-2517, Fax #: (202) 254-2530

*Codex Committee on Natural Mineral Waters*

(Host Government—Switzerland)

U.S. Delegate:

Dr. Terry C. Troxel, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition (HFS-305), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5321, Fax #: (202) 205-4422

Alternate Delegate:

(Vacant)

**Joint U.N.E.C.E. Codex Alimentarius Groups of Experts**

*Joint ECE/Codex Alimentarius Group of Experts on Standardization of Quick Frozen Foods*

U.S. Delegate:

Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agriculture Marketing Service, U.S. Department of Agriculture, Room 0717, South Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-5021, Fax #: (202) 690-1527

Alternate Delegate:

Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Room 5823 (HFS-585), Food and Drug Administration, 200 C Street, SW., Washington, DC 20204, Phone #: (202) 205-5042, Fax #: (202) 401-7739

*Joint ECE/Codex Alimentarius Group of Experts on Standardization of Fruit Juices*

U.S. Delegate:

(Vacant)

Alternate Delegate:

Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, South Building, 14th and Independence Avenue, SW., Washington, DC 20250, Phone #: (202) 720-5021, Fax #: (202) 690-1527

*Subsidiary Bodies of the Codex Alimentarius*

There are five regional coordinating committees:

- Coordinating Committee for Africa
- Coordinating Committee for Asia
- Coordinating Committee for Europe
- Coordinating Committee for Latin America and the Caribbean, and
- Coordinating Committee for North America and the South-West Pacific

Contact:

Ms. Rhonda S. Nally, Executive Officer for Codex Alimentarius, Food Safety and Inspection Service, U.S. Department of Agriculture, West End Court, Room 311, 1255 22nd Street, NW., Washington, DC 20250, Phone #: (202) 254-2517, Fax #: (202) 254-2530

APPENDIX 2.—TIMETABLE OF CODEX SESSIONS  
[June 1994 through June 1996]

Year	Committee/Session	Dates	Location	
1994	CX 732-3	Codex Coordinating Committee for North America and the South-West Pacific (3rd Session)	31 May-3 June ..... Vancouver.	
	CX 730-8	Codex Committee on Residues of Veterinary Drugs in Foods (8th Session) .....	7-10 June ..... Washington, DC.	
	CX 702-41	Executive Committee of the Codex Alimentarius Commission (41st Session) .....	28-30 June ..... Rome.	
	CX 731-5	Codex Committee on Tropical Fresh Fruits and Vegetables (5th Session) .....	5-9 Sept ..... Mexico City.	
	CX 712-27	Codex Committee on Food Hygiene (27th Session) .....	17-21 Oct ..... Washington, DC.	
	CX 714-23	Codex Committee on Food Labeling (23rd Session) .....	24-28 Oct ..... Ottawa.	
	CX 729-9	Codex Committee on Cereals, Pulses and Legumes (9th Session) .....	31 Oct.-4 Nov ..... Washington, DC.	
	CX 703-1	Codex Committee on Milk and Milk Products (1st Session) .....	28 Nov.-2 Dec ..... Rome.	
	1995	CX 733-3	Codex Committee on Food Import and Export Inspection and Certification Systems (3rd Session).	27 Feb.-3 Mar ..... Canberra.
		CX 711-27	Codex Committee on Food Additives and Contaminants (27th Session) .....	20-24 Mar ..... The Hague.
CX 720-19		Codex Committee on Nutrition and Foods for Special Dietary Uses (19th Session).	27-31 Mar ..... Bonn.	
CX 725-9		Codex Coordinating Committee for Latin America and the Caribbean (9th Session).	3-6 Apr ..... Brasilia.	
CX 718-27		Codex Committee on Pesticide Residues (27th Session) .....	24-29 Apr ..... The Hague.	
CX 707-11		Codex Coordinating Committee for Africa (11th Session) .....	8-11 May ..... Abuja.	
CX 702-42		Executive Committee of the Codex Alimentarius Commission (42nd Session) .....	28-30 June ..... Rome.	
CX 701-21		Codex Alimentarius Commission (21st Session) .....	3-8 July ..... Rome.	
CX 715-20		Codex Committee on Methods of Analysis and Sampling (20th Session) .....	2-6 Oct ..... Budapest.	
CX 712-28		Codex Committee on Food Hygiene (28th Session) .....	TBA ..... Washington, DC.	
CX 730-9		Codex Committee on Residues of Veterinary Drugs in Foods (9th Session) .....	TBA ..... Washington, DC.	
CX 732-4		Codex Coordinating Committee for North America and the South-West Pacific (4th Session).	5-8 Dec ..... [Rotorua] N.Z.	
1996		CX 731-6	Codex Committee on Tropical Fresh Fruits and Vegetables (6th Session) .....	29 Jan.-2 Feb ..... Mexico City.
	CX 711-28	Codex Committee on Food Additives and Contaminants (28th Session) .....	11-15 Mar ..... The Hague.	
	CX 727-10	Codex Regional Coordinating Committee for Asia (10th Session) .....	19-22 Mar ..... [Tokyo].	
	CX 718-28	Codex Committee on Pesticide Residues (28th Session) .....	15-20 Apr ..... The Hague.	
	CX 706-20	Codex Regional Coordinating Committee for Europe (20th Session) .....	23-26 Apr ..... Stockholm.	
	CX 722-22	Codex Committee on Fish and Fishery Products (22nd Session) .....	6-10 May ..... Bergen.	
	CX 714-24	Codex Committee on Food Labelling (24th Session) .....	14-17 May ..... Ottawa.	

## APPENDIX 2.—TIMETABLE OF CODEX SESSIONS—Continued

[June 1994 through June 1996]

CX 703-1	Codex Committee on Milk and Milk Products (2nd Session) .....	27-31 May .....	Rome.
CX 702-43	Executive Committee of the Codex Alimentarius Commission (43rd Session) .....	4-7 June .....	Geneva.
CX 708-16	Codex Committee on Cocoa Products and Chocolate (16th Session) .....	10-12 June .....	TBA.
CX 719-5	Codex Committee on Natural Mineral Waters (5th Session) .....	13-14 June .....	TBA.
CX 707-12	Codex Regional Coordinating Committee for Africa (12th Session) .....	TBA .....	TBA.

**Appendix 3—Definitions for the Purpose of Codex Alimentarius**

Words and phrases have specific meanings when used by the Codex Alimentarius. For the purposes of Codex, the following definitions apply:

1. *Food* means any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum, and any substance which has been used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs.

2. *Food Hygiene* comprises conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption.

3. *Food Additive* means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such food results, or may be reasonably expected to result (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The food additive term does not include "contaminants" or substances added to food for maintaining or improving nutritional qualities.

4. *Contaminant* means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry, and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matters.

5. *Pesticide* means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds or which may be administered to animals for the control of ectoparasites. The term includes substances intended for use as a plant-growth regulator, defoliant, desiccant, fruit thinning agent, or sprouting inhibitor and substances applied to crops either before or after harvest to protect the commodity from deterioration during storage and transport. The term pesticides excludes

fertilizers, plant and animal nutrients, food additives, and animal drugs.

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

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

Authorized safe uses are determined at the national level and include nationally registered or recommended uses, which take into account public and occupational health and environmental safety considerations.

Actual conditions include any stage in the production, storage, transport, distribution and processing of food commodities and animal feed.

8. *Codex Maximum Limit for Pesticide Residues (MRLP)* is the maximum concentration of a pesticide residue (expressed as mg/kg), recommended by the Codex Alimentarius Commission to be legally permitted in or on food commodities and animal feeds. MRLPs are based on their toxicological effects and on GAP data and foods derived from commodities that comply with the respective MRLPs are intended to be toxologically acceptable.

Codex MRLPs, which are primarily intended to apply in international trade, are derived from reviews conducted by the JMPR following:

- Toxicological assessment of the pesticide and its residue and
- Review of residue data from supervised trials and supervised uses including those reflecting national good agricultural practices. Data from supervised trials conducted at the highest nationally recommended, authorized, or registered uses are included in the review. In order to accommodate variations in national pest control requirements, Codex MRLPs take into account the higher levels shown to arise in such supervised trials, which are considered to represent effective pest control practices.

Consideration of the various dietary residue intake estimates and determinations both at the national and international level in comparison with the ADI, should indicate that foods complying with Codex MRLPs are safe for human consumption.

9. *Veterinary Drug* means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behavior.

10. *Residues of Veterinary Drugs* include the parent compounds and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the veterinary drug concerned.

11. *Codex Maximum Limit for Residues of Veterinary Drugs (MRLVD)* is the maximum concentration of residue resulting from the use of a veterinary drug (expressed in mg/kg or µg/kg on a fresh weight basis) that is recommended by the Codex Alimentarius Commission to be legally permitted or recognized as acceptable in or on food.

An MRLVD is based on the type and amount of residue considered to be without any toxicological hazard for human health as expressed by the Acceptable Daily Intake (ADI), or on the basis of a temporary ADI that utilizes an additional safety factor. An MRLVD also takes into account other relevant public health risks as well as food technological aspects.

When establishing an MRLVD, consideration is also given to residues that occur in food of plant origin and/or the environment. Furthermore, the MRLVD may be reduced to be consistent with good practices in the use of veterinary drugs and to the extent that practical and analytical methods are available.

12. *Good Practice in the Use of Veterinary Drugs (GPVD)* is the official recommended or authorized usage including withdrawal periods approved by national authorities, of veterinary drugs under practicable conditions.

13. *Processing Aid* means any substance or material, not including apparatus or utensils, not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

**Appendix 4—Uniform Procedure for the Elaboration of Codex Standards and Related Texts***Steps 1, 2 and 3*

(1) The Commission decides, taking into account the "Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies," to elaborate a Worldwide

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

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

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

#### Step 4

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

#### Step 5<sup>2</sup>

The proposed draft standard is submitted through the Secretariat to the Commission or to the Executive Committee with a view to its adoption as a draft standard. When making any decision at this step, the Commission or the Executive Committee will give due consideration to any comments that may be submitted by any of its members regarding the implications which the proposed draft standard or any provisions of the standard may have for their economic interests. In the case of Regional Standards, all members of the Commission may present their comments, take part in the debate and propose amendments, but only the majority of the Members of the region or group of countries concerned attending the session can decide to amend or adopt the draft. When making any decisions at this step, the members of the region or group of countries

<sup>2</sup>Without prejudice to any decision that may be taken by the Commission at Step 5, the proposed draft standard may be sent by the Secretariat for government comment prior to its consideration at Step 5, when, in the opinion of the subsidiary body or other body concerned, the time between the relevant session of the Commission and the subsequent session of the subsidiary or other body concerned requires such action in order to advance the work.

concerned will give due consideration to any comments that may be submitted by any of the members of the Commission regarding the implications which the proposed draft standard or any provisions of the proposed draft standard may have for their economic interests.

#### Step 6

The draft standard is sent by the Secretariat to all members and interested international organizations for comment on all aspects, including possible implications of the draft standard for their economic interests.

#### Step 7

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

#### Step 8

The draft standard is submitted through the Secretariat to the Commission together with any written proposals received from members and interested international organizations for amendments at Step 8 with a view to its adoption as a Codex Standard. In the case of Regional standards, all members and interested international organizations may present their comments, take part in the debate and propose amendments but only the majority of members of the region or group of countries concerned attending the session can decide to amend and adopt the draft.

### Appendix 5—Nature of Codex Standards

Codex standards contain requirements for food aimed at ensuring for the consumer a sound, wholesome food product free from adulteration, and correctly labelled. A Codex standard for any food or foods should be drawn up in accordance with the Format for Codex Commodity Standards and contain, as appropriate, the criteria listed therein.

#### Format for Codex Commodity Standards Including Standards Elaborated Under the Code of Principles Concerning Milk and Milk Products

##### Introduction

The format is also intended for use as a guide by the subsidiary bodies of the Codex Alimentarius Commission in presenting their standards, with the object of achieving, as far as possible, a uniform presentation of commodity standards. The format also indicates the statements which should be included in standards as appropriate under the relevant headings of the standard. The sections of the format required to be completed for a standard are only those provisions that are appropriate to an international standard for the food in question.

##### Name of the Standard

##### Scope

##### Description

##### Essential Composition and Quality Factors

##### Food Additives

##### Contaminants

##### Hygiene

##### Weights and Measures

##### Labelling

### Methods of Analysis and Sampling

#### Format for Codex Standards

##### Name of the Standard

The name of the standard should be clear and as concise as possible. It should usually be the common name by which the food covered by the standard is known or, if more than one food is dealt with in the standard, by a generic name covering them all. If a fully informative title is inordinately long, as subtitle could be added.

##### Scope

This section should contain a clear, concise statement as to the food or foods to which the standard is applicable unless the name of the standard clearly and concisely identifies the food or foods. A generic standard covering more than one specific product should clearly identify the specific products to which the standard applies.

##### Description

This section should contain a definition of the product or products with an indication, where appropriate, of the raw materials from which the product or products are derived and any necessary references to processes of manufacture. The description may also include references to types and styles of product and to type of pack. The description may also include additional definitions when these additional definitions are required to clarify the meaning of the standard.

##### Essential Composition and Quality Factors

This section should contain all quantitative and other requirements as to composition including, where necessary, identity characteristics, provisions on packing media and requirements as to compulsory and optional ingredients. It should also include quality factors which are essential for the designation, definition, or composition of the product concerned. Such factors could include the quality of the raw material, with the object of protecting the health of the consumer, provisions on taste, odor, color, and texture which may be apprehended by the senses, and basic quality criteria for the finished products, with the object of preventing fraud. This section may refer to tolerances for defects, such as blemishes or imperfect material, but this information should be contained in appendix to the standard or in another advisory text.

##### Food Additives

This section should contain the names of the additives permitted and, where appropriate, the maximum amount permitted in the food. It should be prepared in accordance with guidance given on pages 93 to 96 of the Codex Procedural Manual and may take the following form:

"The following provisions in respect of food additives and their specifications as contained in section . . . of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants."

A tabulation should then follow, viz.:

"Name of additive, maximum level (in percentage or mg/kg)."

**Contaminants**

(a) *Pesticide Residues*: This section should include, by reference, any levels for pesticide residues that have been established by the Codex Committee on Pesticide Residues for the product concerned.

(b) *Other Contaminants*: In addition, this section should contain the names of other contaminants and where appropriate the maximum level permitted in the food, and the text to appear in the standard may take the following form:

“The following provisions in respect of contaminants, other than pesticide residues, are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants.”

A tabulation should then follow, viz.:  
 “Name of contaminant, maximum level (in percentage or mg/kg).”

**Hygiene**

Any specific mandatory hygiene provisions considered necessary should be included in this section. They should be prepared in accordance with the guidance given on pages 96 to 98 of the Codex Procedural Manual. Reference should also be made to applicable codes of hygienic practice. Any parts of such codes, including in particular any end-product specifications, should be set out in the standard, if it is considered necessary that they should be made mandatory. The following statement should also appear:

“The following provisions in respect of the food hygiene of the product are subject to endorsement [have been endorsed] by the Codex Committee on Food Hygiene.”

**Weights and Measures**

This section should include all provisions, other than labelling provisions, relating to weights and measures, e.g. where appropriate, fill of container, weight, measure or count of units determined by an appropriate method of sampling and analysis. Weights and measures should be expressed in S.I. units. In the case of standards which include provisions for the sale of products in standardized amounts, e.g. multiples of 100 grams, S.I. units should be used, but this would not preclude additional statements in the standards of these standardized amounts in approximately similar amounts in other systems of weights and measures.

**Labelling**

This section should include all the labelling provisions contained in the standard and should be prepared in accordance with the guidance given on pages 91 to 93 of the Codex Procedural Manual. Provisions should be included by reference to the General Standard for the Labelling of Prepackaged Foods. The section may also contain provisions which are exemptions from, additions to, or which are necessary for

the interpretation of the General Standard in respect of the product concerned provided that these can be justified fully. The following statement should also appear:

“The following provisions in respect of the labelling of this product are subject to endorsement [have been endorsed] by the Codex Committee on Food Labelling.”

**Methods of Analysis and Sampling**

This section should include, either specifically or by reference, all methods of analysis and sampling considered necessary and should be prepared in accordance with the guidance given on pages 99 to 102 of the Codex Procedural Manual. If two or more methods have been proved to be equivalent by the Codex Committee on Methods of Analysis and Sampling, these could be regarded as alternative and included in this section either specifically or by reference. The following statement should also appear:

“The methods of analysis and sampling described hereunder are to be endorsed [have been endorsed] by the Codex Committee on Methods of Analysis and Sampling.”

**Appendix 6**

Provisional Agenda of the Joint FAO/WHO Food Standards Programme, Codex Alimentarius Commission, Twenty-First Session, Plenary Hall, FAO Headquarters, Rome, July 3-8, 1995:

Item and subject matter	Document
1. Adoption of the Agenda .....	ALINORM 95/1.
2. Election of Officers of the Commission and Members of the Executive Committee and Appointment of Regional Coordinators.	ALINORM 95/2.
3. Report on the financial situation of the Joint FAO/WHO Food Standards Programme for 1994/95 and 1996/97 ...	ALINORM 95/5.
4. Implementation of the Medium-Term Plan of the Codex Alimentarius Commission:	ALINORM 95/6.
(a) Report on progress in achieving the Medium-Term Plan	
(b) Strategies for achieving the Medium-Term Plan	
5. Implementation of the Uruguay Round of Multilateral Trade Negotiations: Working arrangements between the Codex Alimentarius Commission and the World Trade Organization.	ALINORM 95/7.
6. Consideration of proposals to base Codex standards and other recommendations of scientific principles and the extent to which other factors need to be taken into account.	ALINORM 95/8.
7. Risk assessment/risk analysis in Codex: Recommendations of a Joint FAO/WHO Expert Consultation .....	ALINORM 95/9.
8. Cooperation with the United Nations Economic Commission for Europe in the elaboration of world-wide standards for fresh fruit and vegetables and related products.	ALINORM 95/10.
9. Consideration of draft amendments to the Procedural Manual of the Codex Alimentarius Commission:	ALINORM 95/14.
(a) Rules of Procedure	
(b) Guidelines for Codex Committees	
(c) Format of Codex Standards	
10. Consideration of draft and proposed draft standards and related texts for general application:	ALINORM 95/21 Part I.
(a) Food Additives	
(b) Contaminants	
(c) Pesticides (Maximum residue limits)	
(d) Veterinary drugs (Maximum residue limits)	
(e) Food labelling (Amendments)	
(f) Food Hygiene (Codes of Practice)	
(g) Methods of analysis and sampling	
(h) Import/export inspection and certification	
11. Consideration of draft and proposed draft standards and related texts for specific commodities:	ALINORM 95/21 Part II.
(a) Fish and fishery products	
(b) Fats and oils	
(c) Milk and milk products	
(d) Tropical fresh fruit and vegetables	
(e) Other products	
12. Consideration of proposals to elaborate new standards and/or related texts as Step 1 .....	ALINORM 95/21 Part III.
(a) Proposals by Codex Committee	
(b) Opinion of the Executive Committee	
(c) New proposals	
13. Matters arising from the reports of Codex Committees .....	ALINORM 95/21 Part IV.
14. Confirmation of Chairmanship of Codex Committees .....	ALINORM 95/16.

Item and subject matter	Document
15. Other business 16. Adoption of Report	

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## Forest Service

### Coconino National Forest, Arizona; Environmental Impact Statement (EIS) for Pocket/Baker Ecosystem

**AGENCY:** Forest Service, USDA.

**ACTION:** Notice of Intent To Prepare an Environmental Impact Statement.

**SUMMARY:** The Long Valley Ranger District of the Coconino National Forest is planning to prepare an environmental impact statement on a proposal to manage lands within the Pocket/Baker Ecosystem. Some of the projects to be considered include thinning the understory in ponderosa pine stands to reduce the high levels of dwarf mistletoe infection; prescribing controlled fire for the reduction of forest fuels, nutrient cycling, and stimulation of fire dependent grasses and forbes; reconfiguring the grazing patterns of cattle to improve the range vegetation and the watershed condition; thinning of trees along state highways 87 and 260 to feature the more prominent large trees and for the reduction of shade that causes ice hazards on the roadway; reducing the use and/or improving the dispersed recreation sites for sustainable future use; reversing the declining health and vigor of remnant quaking aspen stands; restoring and protecting historic drainage structures; and closing and/or rehabilitating roads located within stream courses or their associated filter strips.

**RESPONSIBLE OFFICIAL:** The District Ranger, Bruce C. Greco, will be the responsible official and will select one of the alternatives presented in the environmental impact statement.

**FOR FURTHER INFORMATION CONTACT:** Bruce Greco, Long Valley District Ranger or John Gerritsma, Planning Team Leader at (602) 354-2216.

**SUPPLEMENTARY INFORMATION:** Analysis work began on the Pocket portion of the Pocket/Baker 20K in 1991. In 1993 the scope of the project was broadened to include the Baker portion to create a more logical ecosystem for analysis. The interdisciplinary planning team followed a formal NEPA evaluation process with active, detailed scoping and involvement for a wide range of interests. Because of the complexity and

diversity of this ecosystem, and the potential significance of several resource issues, we are evaluating completion of the analysis through an Environmental Impact Statement (EIS). The issues include:

(1) Sustaining vegetative conditions for threatened, endangered, and sensitive species (TE&S). Many of the ponderosa pine sites are heavily infected with Southwestern dwarf mistletoe, a parasitic disease common throughout the Forest. Current tree densities needed for the Mexican spotted owl (MSO) cannot be sustained due to mortality induced by dwarf mistletoe. Harvesting trees now to reduce dwarf mistletoe infection will decrease tree crown densities, modify MSO habitat, and result in adverse effects to the proposed critical habitat of the MSO. The consequences of no treatment is also declining canopy closures as trees die, that after 30-60 years will result in the same impacts as reducing dwarf mistletoe now. In addition, delaying these treatments now will increase the costs (in dollars and environmental impacts) and reduce future options for maintaining desired conditions.

(2) Absence of fire in the ecosystem. Past aggressive fire suppression, limited prescribed burning, and incomplete treatment of forest litter has resulted in heavy forest fuels along the Mogollan Rim. Potentially catastrophic fire could occur in this area given the proximity to the communities of Pine and Strawberry, fuel loading, prevailing winds, topography, and heavy public recreation use.

(3) Treatment of small diameter ponderosa pine trees. Dense ponderosa pine sites are at a higher risk of catastrophic events such as fire and disease than less dense sites. Also, without natural or management thinning actions, trees on these sites will not grow into the desired mature yellow pines within a reasonable amount of time.

(4) Demand for recreation opportunities on the Mogollan Rim. The expressed need for an increased variety and amount of yearlong recreational activities is increasing faster than the ecosystem can handle. This situation is evident by the increasing number of people trying to play in the snow along Highway 87 each winter, almost continuous summer camping and

vehicle use within meadows and the more popular camping areas, and increasing firewood cutting (both legal and illegal).

(5) Decline of aspen in the ecosystem. Aspen is declining in this ecosystem for several reasons. Lack of fire is retarding aspen sprouting and increasing competition from both grasses and other tree species. Also, the large elk populations seek out young aspen shoots, thereby limiting reproduction success. Options to reverse the declining presence of aspen are limited by environmental and social concerns.

Preparing an EIS will allow us to fully evaluate the significance of the environmental effects of these resource components and issues. Scoping for comments and field trips were previously accomplished prior to this analysis becoming an EIS. However, comments on the issues and suggestions for additional issues are welcome in response to the draft environmental impact statement which will follow this Notice of Intent, shortly. The Interdisciplinary Team will reconvene to consider new comments.

The draft environmental impact statement can be expected in June 1995. A forty-five-day comment period pursuant to 36 CFR 219.10(b) will be provided for the public to make comments on the draft environmental impact statement. A record of decision will be prepared and filed with the final environmental impact statement. A forty-five-day appeal period pursuant to 36 CFR 217.8(a) will be applicable.

The forty-five day comment period on the draft environmental impact statement will begin when the Environmental Protection Agency's Notice of Availability appears in the **Federal Register**.

The Forest Service believes, at this early stage, it is important to give reviewers notice of several court rulings related to public participation in the environmental review process. To be most helpful, comments on the draft environmental impact statement should be as specific as possible and may address the adequacy of the statement or the merits of the alternatives discussed (see Council on Environmental Quality Regulations for implementing the procedural provisions of the National Environmental Policy Act at 40 CFR 1503.3).

In addition, Federal court decisions have established that reviewers of draft