agriculture-related adverse impacts; (4) project objectives; (5) project description; (6) proposals for the monitoring program; (7) a discussion of public support and ongoing public information that will accompany the project; (8) an analysis of the cost-effectiveness of the project; and (9) any additional documentation to ensure compliance with any other laws, including environmental laws. A description of each of these criteria follows.

Abstract

A single page summary of the project should be provided to include: project name; description of the project area; summary of existing conditions and agricultural impacts to be addressed; brief description of the project; total area of the project (including a list of the counties in which the project is located); and estimated cost of the project.

Existing Conditions

A synopsis of relevant existing conditions should be provided to include: a brief description of the importance to the community of the resource to be protected; a detailed map outlining the geographic area of the project; a description of the various human activities and land uses within the project boundary (including a summary of such information within each watershed); a summary of agricultural activities within the project boundary/watershed; and a brief description of relevant environmental factors (precipitation, soils, geology, vegetation patterns, wildlife, Federally listed endangered and threatened species, air quality, and water resources).

Analysis of Agriculture-Related Environmental Impacts

An analysis of agriculture-related environmental impacts to be addressed by the project should be provided to include: magnitude of agricultural impacts on the environment; past and projected trends in agricultural impacts, including any scientific data that demonstrates such trends; nature of any public health-related agricultural impacts; and past and ongoing efforts to address agricultural impacts through other Federal and State conservation programs, such as the CRP.

Project Objectives

A list of project objectives should be provided to include specific and measurable objectives in addition to any general objectives.

Project Description

The description of the project should include the following: summary of the project; conservation practices to be adopted; number of acres proposed to be included in the project; length of time for project implementation; analysis of both Federal and non-Federal costs (including a justification for special incentive payments to be made); and an analysis of the likelihood that project objectives will be achieved. The project description should also address such process and interagency coordination questions as: how applicant eligibility determinations will be made; which agency will provide technical assistance; how the application process will be coordinated among agencies; and how contract oversight will be conducted.

Monitoring Program

A comprehensive monitoring and evaluation plan should be provided to include: specific targets to be met in the accomplishment of project objectives; a description of the methods for collecting data to measure accomplishment of specific targets; the process for refinement of the project, if monitoring indicates that project objectives are not being met; and the identification of funding for the monitoring program. The proposal should identify the nature and funding sources for the preparation of annual reports to record and summarize the conclusions developed in the monitoring program.

Education, Outreach, and Public Support

A program for public participation should be presented that indicates: the level of public support for the proposal, among producers, conservation groups and other interested organizations, at the time the proposal is submitted; an analysis of the number of producers expected to enroll in the program; and the measures that will be taken for continued public involvement and education over the duration of the project.

Cost-Effectiveness Analysis

Proposals should include a cost-effectiveness analysis which compares the cost and likelihood of accomplishing project goals under the CREP proposal versus other State and Federal programs, such as the general and continuous signups under CRP.

Compliance With Other Laws

The application should include adequate information and documentation to demonstrate compliance with any applicable laws.

Each proposal should be developed in conjunction with the State FSA office and the USDA-established ''State Technical Committee.'' Following submittal to the Secretary of Agriculture, each proposal will be reviewed by an interagency team for consistency with overall program goals, magnitude of environmental benefits, likelihood that project benefits will be achieved and cost-effectiveness. The team is expected to make a recommendation for action to the Deputy Administrator within 60 days of receipt of a completed proposal. Further negotiation and discussion will follow as needed to implement the joint effort of the CCC and the State. To effectuate the joint agreement, a draft Memorandum of Agreement should be developed by the State based on discussions regarding the proposal. No agreement will be final until signed by authorized representatives of CCC and the State.

Signed at Washington, DC, on May 21, 1998.

Keith Kelly,

Executive Vice President, Commodity Credit Corporation

[FR Doc. 98–13980 Filed 5–21–98; 2:10 pm]

BILLING CODE 3410–05–P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. 98–010N]

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, and the Uruguay Round Agreements Act, Pub. L. 103–465, 108 Stat. 4809, and seeks comments on standards currently under consideration and recommendations for new standards. It also lists other standard-setting activities of Codex, including commodity standards, guidelines, codes of practice, and revised texts. This notice covers the time periods from June 1, 1997, to May 31, 1998, and May 31, 1998, to June 1, 1999.

ADDRESSES: Submit written comments to: FSIS Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton

Annex, 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 and submit a copy of your comments to the delegate from that particular committee. All comments submitted will be available for public inspection in the Docket Clerk's Office between 8:30 a.m. and 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT: F. Edward Scarbrough, Ph.D., United States Manager for Codex Alimentarius, U.S. Department of Agriculture, Office of the Undersecretary for Food Safety, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700; (202) 205–7760. 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 Trade Agreements. The WTO is the successor organization to the General Agreements on Tariffs and Trade (GATT). U.S. membership in the WTO was approved and the Uruguay Round Agreements Act was signed into law by the President on December 8, 1994. The Uruguay Round Agreements became effective, with respect to the United States, on January 1, 1995. 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, Codex, International Office of Epizootics, and the International Plant Protection Convention. 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 has delegated to the Administrator, Food Safety and Inspection Service (FSIS), the responsibility to inform the public of the SPS standard-setting activities of Codex. The FSIS Administrator has, in turn, assigned the responsibility for informing the public of the SPS standard-setting activities of Codex to the Office of U.S. Codex Alimentarius, FSIS.

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 principal 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, the United States Department of Agriculture (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.

As the agency responsible for informing the public of the sanitary and phytosanitary standard-setting activities of Codex, FSIS will publish 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. 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 United States' delegate will facilitate public participation in the United States Government's activities relating to Codex Alimentarius. The United States' delegate will maintain a list of individuals, groups, and organizations that have expressed an interest in the activities of the Codex committees and will disseminate information regarding United States' delegation activities to interested parties. This information will include the current status of each agenda item, the United States Government's position or preliminary position on the agenda items, and the time and place of planning meetings and debriefing meetings following Codex committee sessions. Please notify the appropriate U.S. delegate or the Office of U.S. Codex Alimentarius, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, if you would like to receive information about specific committees.

The information provided below describes the status of Codex standard-setting activities by the Codex Committees for the two year period from June 1, 1997 to June 1, 1999. 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 1997 through June 1999)
Appendix 3. Definitions for the Purpose of Codex Alimentarius
Appendix 4.
(A) Uniform Procedure for the Elaboration of Codex Standards and Related Texts
(B) Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts
Appendix 5. Nature of Codex Standards
Appendix 6. Lists of Standards and Related Texts Adopted by the 22nd Session of the Codex Alimentarius Commission, June 1997

F. Edward Scarbrough,

United States Manager for Codex Alimentarius.

Codex Alimentarius Commission and Executive Committee

The Codex Alimentarius Commission will hold its Twenty-third Session June 28–July 3, 1999 in Rome, Italy. At that time it will consider the standards, codes of practice, and related matters brought to its attention by the general subject committees, commodity committees, and member delegations.

Prior to the Commission meeting, the Executive Committee will meet in June

1998 and June 1999. It is composed of the chairperson, vice-chairpersons and six members elected from the Commission, one from each of the following geographic regions: Africa, Asia, Europe, Latin America and the Caribbean, North America, and South-West Pacific. At its session in June 1998, it will consider the following items:

- Budgetary and financial matters;
- Review of Codex Subsidiary Bodies;
- Consideration of the Draft Medium-Term Plan for 1998 to 2000;
- Implementation of the Commission's Programme of Work:
- Implementation of decisions taken by the 22nd Session of the Commission
- Consideration of new work proposals
- Consideration of Proposed Draft Standards and Related Texts at Step 5
- Matters arising from Codex Committees
- Report on Matters Relating to the Implementation of the WTO Agreement on the Application of Sanitary and Phytosanitary (SPS) Measures and the Agreement on Technical Barriers to Trade (TBT)

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

Codex Committee on Residues of Veterinary Drugs in Foods

The Codex Committee on Residues of Veterinary Drugs determines priorities for the consideration of residues of veterinary drugs in foods and recommends Maximum Residue Limits (MRLs) for veterinary drugs. 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 ug/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 analytical methods are available.

* 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).

The next meeting of the Codex Committee on Residues of Veterinary Drugs in Foods will take place September 14–17, 1998, in Washington, DC. The following matters will be considered:

To be considered at Step 7:

Abamectin
Azaperone
Cetiofur
Chlorotetracycline/Oxtetracycline/Tetracycline
Cypermethrin
α=Cypermethrin
Dexamethasone
Diclazuril
Dihydrostreptomycin/Streptomycin
Febantel/Febendazole/Oxyfendazole
Gentamicin
Neomycin
Spectinomycin
Thiamphenicol
Tilmicosin

To be considered at Step 4:

- Clenbuterol.

New work:

- Porcine Somatotropin (PST).
- Draft Code of Practice on Good Animal Feeding.

In addition, the following matters will be discussed:

- Guidelines on Residues at Injection Sites;
- Methods of Analysis and Sampling; Review of Performance-based Criteria and Identification of Routine Methods;
- Risk Analysis in Codex and the Committee on Residues of Veterinary Drugs in Foods;
- Amendments to the Guidelines for the Establishment of a Regulatory Programme for Control of Veterinary Drug Residues in Foods—Residues of Veterinary Drugs in Milk and Milk Products;
- Harmonization of Technical Requirements for Registration of Veterinary Medicinal Products; and
- Maximum Residue Limits for Certain Veterinary Drugs in Foods (Priority List); and
- Data Requirements for the Establishment of Maximum Residue Limits for Veterinary Drugs for Minor Species.

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

Food Additives and Contaminants

The Codex Committee on Food Additives and Contaminants (CCFAC) establishes or endorses permitted maximum or guideline levels for individual food additives, contaminants, and naturally occurring toxicants in food and animal feed. The 30th Session of the CCFAC met March 9–13, 1998, in the Hague, The Netherlands. The 31st Session of the CCFAC is tentatively scheduled for March 22–26, 1999, in the Hague, The Netherlands. The following matters contained in ALINORMS 99/12 and 97/12A are under consideration by the CCFAC:

Food Additives

- Proposed Draft General Standard for Food Additives: Annex A (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) to be revised for consideration at Step 3; additives with specified conditions for use in specific food categories or foodstuffs (forwarded to Executive Committee at Step 5); (see Table 1, below).
- Specifications for the following food additives are recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission: agar, alginic acid, ammonium alginate, calcium alginate, carbon dioxide, diacetyltartaric and fatty acid esters of glycerol, ethyl hydroxyethyl cellulose, gellan gum, hydrogenated poly-1-decene, isoamyl acetate, malitol syrup, microcrystalline wax, mixed carotenoids, modified starches, potassium alginate, potassium propionate, propylene glycol, propylene glycol alginate, propylene glycol esters of fatty acids, salatrim, sodium alginate, sucroglycerides, sulfur dioxide, and *tertiary*-butylhydroquinone.
- Specifications for the following flavouring agents are recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission (numbers in parentheses are the Joint FAO/WHO Expert Committee on Food Additives (JECFA) flavour identification numbers): allyl cyclohexane propionate (13), ethyl octanoate (33), ethyl nonanoate (34), isoamyl acetate (43), isoamyl butyrate (45), isoamyl isobutyrate (49), isoamyl isovalerate (50), citronellyl formate (53), geranyl formate (54), neryl formate (55), rhodinyl formate (56), citronellyl acetate (57), neryl acetate (59), rhodinyl acetate (60), citronellyl propionate (61), geranyl propionate (62), cis-3,7-dimethyl-2,6-octadien-1-yl propionate (63), citronellyl butyrate (65), geranyl butyrate (66), neryl butyrate (67), rhodinyl butyrate (68), citronellyl isobutyrate (71), neryl isobutyrate (73), neryl isovalerate (76), formic acid (79), acetaldehyde (80), acetic acid (81), propyl alcohol (82), propionaldehyde

(83), propionic acid (84), butyl alcohol (85), butyraldehyde (86), butyric acid (87), amyl alcohol (88), valeraldehyde (89), valeric acid (90), hexyl alcohol (91), hexanal (92), hexanoic acid (93), heptyl alcohol (94), heptanal (95), heptanoic acid (96), 1-octanol (97), octanal (98), octanoic acid (99), nonyl alcohol (100), nonanal (101), nonanoic acid (102), 1-decanol (103), decanal (104), decanoic acid (105), undecyl alcohol (106), undecanal (107), undecanoic acid (108), lauryl alcohol (109), lauric aldehyde (110), lauric acid (111), myristaldehyde (112), myristic acid (113), 1-hexadecanol (114), palmitic acid (115), stearic acid (116), propyl formate (117), butyl formate (118), n-amyl formate (119), hexyl formate (120), octyl formate (122), cis-3-hexenyl formate (123), methyl acetate (125), propyl acetate (126), butyl acetate (127), hexyl acetate (128), heptyl acetate (129), octyl acetate (130), nonyl acetate (131), decyl acetate (132), lauryl acetate (133), cis-3-hexynl acetate (134), trans-3-heptynl acetate (135), 10-undecen-1-yl acetate (136), isobutyl acetate (137), 2-methylbutyl acetate (138), methyl propionate (141), propyl propionate (142), butyl propionate (143), hexyl propionate (144), octyl propionate (145), decyl propionate (146), cis-3 & trans-2-hexenyl propionate (147), isobutyl propionate (148), methyl butyrate (149), propyl butyrate (150), butyl butyrate (151), n-amyl butyrate (152), hexyl butyrate (153), cis-3-hexenyl butyrate (157), isobutyl butyrate (158), methyl valerate (159), butyl valerate (160) propyl hexanoate (161), butyl hexanoate (162), n-amyl hexanoate (163), hexyl hexanoate (164), isobutyl hexanoate (166), methyl heptanoate (167), n-amyl heptanoate (170), methyl octanoate (173), n-amyl octanoate (174), hexyl octanoate (175), methyl nonanoate (179), methyl laurate (180), butyl laurate (180), butyl laurate (181), methyl myristate (183), methyl isobutyrate (185), ethyl isobutyrate (186), propyl isobutyrate (187), butyl isobutyrate (188), hexyl isobutyrate (189), heptyl isobutyrate (190), trans-3-heptenyl 2-methyl propanoate (191), octyl isobutyrate (192), dodecyl isobutyrate (193), isobutyl isobutyrate (194), methyl isovalerate (195), ethyl isovalerate (196), propyl isovalerate (197), butyl isovalerate (198), hexyl 3-methylbutanoate (199), octyl isovalerate (200), nonyl isovalerate (201), 3-hexynl 3-methylbutanoate (202), 2-methylpropyl 3-methylbutyrate (203), methyl 2-methylbutyrate (205), ethyl 2-methylbutyrate (206), n-butyl 2-methylbutyrate (207), hexyl 2-methylbutanoate (208), octyl 2-methylbutyrate (209), 2-methylbutyl 2-methylbutyrate (212), ethyl 2-methyl pentanoate (214), methyl 4-methylvalerate (216), trans-anethole (217), and citric acid (218).

- Specifications for the following food additive is recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission after changes considered editorial have been made: sodium propionate.
- Specifications for the following flavouring agents are recommended by the CCFAC for adoption by the Twenty-third Session of the Codex Commission after changes considered editorial have been made: geranyl acetate (58) and isobutyl formate (124).

Contaminants

- Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Food (paper to be revised for consideration at 31st CCFAC);
- Draft Maximum Levels and Sampling Plan for Aflatoxins in Raw Peanuts for Further Processing (forwarded to Codex Commission at Step 8);
- Draft Maximum Level for Aflatoxin M1 in milk (forwarded to Codex Commission at Step 8);
- Position Paper on Ochratoxin A (paper to be revised for consideration at 31st CCFAC);
- Position Paper on Patulin (paper to be revised for consideration at 31st CCFAC, and maximum level in apple juice and the apple juice ingredient in ready made soft drinks to be circulated for comment at Step 3);
- Position Paper on zearalenone to be circulated for comment and consideration at the 31st CCFAC;
- Draft Code of Practice for source directed measures to reduce contamination of foodstuffs (paper to be revised for consideration at 31st CCFAC);
- Draft Maximum Levels for Lead (revised levels to be circulated for comment and consideration at 31st CCFAC);
- Discussion Paper on Cadmium (paper to be revised and circulated for comment and consideration at 31st CCFAC);
- Position Paper on Arsenic (paper to be revised and circulated for comment and consideration at 31st CCFAC);
- Position Paper on Tin (draft maximum levels to be circulated for comment at Step 3 for further consideration at the 31st CCFAC).

The 30th CCFAC agreed to establish an ad hoc working group for contaminants to be chaired by Denmark. This ad hoc working group will meet prior to the plenary session of the 31st CCFAC.

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

Food Additives

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 for which an acceptable daily intake (ADI) has been established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) are included in the general Standard for Food Additives (GSFA) at this time. All of the additives that are currently under consideration for inclusion in the draft GFSA are listed in Table 1 below. Provisions for the use of these additives are at Step 5 (See ALINORM 99/12).

Table 1

Acesulfame Potassium
Adipic Acid
Agar
Alitame
Allura Red AC
Alpha-Amylase & Glucoamylase (Aspergillus oryzae var.)
Alpha-Amylase (Aspergillus oryzae var.)
Alpha-Tocopherol
Aluminum Ammonium Sulphate
Amaranth
Ammonium Adipate
Ammonium Polyphosphates
Annatto Extracts (includes Bixin and Norbixin)
Anoxomer
Ascorbyl Palmitate
Ascorbyl Stearate
Aspartame

Azodicarbonamide
Azorubine
Beeswax, White and Yellow
Benzoic Acid
Benzoyl Peroxide
Beta-Apo-8′-Carotenic Acid, Methyl or Ethyl Ester
Beta-Apo-8′-Carotenal
Beta-Carotene (Synthetic)
Bone Phosphate
Brilliant Black PN
Brilliant Blue FCF
Brown HT
Butan-1,3-Diol
Butylated Hydroxyanisole (BHA)
Butylated Hydroxytoluene (BHT)
Calcium Benzoate
Calcium Dihydrogen Diphosphate
Calcium Disodium Ethylene Diamine Tetra Acetate
Calcium Ferrocyanide
Calcium Formate
Calcium Hydrogen Sulphite
Calcium Polyphosphates
Calcium Sorbate
Calcium Stearoyl Lactylate
Calcium Sulphite
Calcium Tartrate
Candellia Wax
Canthaxanthin
Caramel Colour, Class III—Ammonia Process
Caramel Colour, Class IV—Ammonia Sulphite Process
Carmines (including aluminum & calcium lakes of carminic acid)
Carnauba Wax
Carotenes, Natural Extracts (Vegetable)
Castor Oil
Chlorine
Chlorine Dioxide
Chlorophyllin Copper Complex, Sodium and Potassium Salts
Chlorophylls, Copper Complex
Choleic Acid
Curcumin
Cyclamic Acid (and Sodium, Potassium and Calcium Salts)
Cyclodextrin, Beta
Diacetyltartaric and Fatty Acid Esters of Glycerol
Diammonium Orthophosphate
Dicalcium Diphosphate
Dicalcium Orthophosphate
Dilauryl Thiodipropionate
Dimagnesium Diphosphate
Dimagnesium Orthophosphate
Dimethyl Dicarbonate
Dioctyl Sodium Sulfosuccinate
Diphenyl
Dipotassium Diphosphate
Dipotassium Orthophosphate
Dipotassium Tartrate
Disodium Diphosphate
Disodium Ethylene Diamine Tetra Acetate
Disodium Orthophosphate
Disodium Tartrate
Erythrosine
Ethyl Maltol
Ferric Ammonium Citrate
Ferrous Gluconate
Ferrous Lactate
Formic Acid
Glycerol Ester of Wood Rosin
Grape Skin Extract
Guiaiac Resin
Hexamethylene Tetramine
Hexane
Indigotine
Iron Carbonate
Iron Oxide, Black
Iron Oxide, Red
Iron Oxide, Yellow
Isoascorbic Acid (Erythorbic Acid)
Isomalitol
Isopropyl Citrates
Lysozyme Hydrochloride
Maltol
Methyl Ethyl Ether of Cellulose
Methyl p-Hydroxybenzoate
Microcrystalline Wax
Mineral Oil
Mineral Oil (High Viscosity)
Mineral Oil (Medium & Low Viscosity, Class I)
Mineral Oil (Medium & Low Viscosity, Classes II & III)
Mixed Tocopherals Concentrate
Monoammonium Orthophosphate
Monocalcium Orthophosphate
Monomagnesium Orthophosphate
Monopotassium Orthophosphate
Monopotassium Tartrate
Monosodium Orthophosphate
Monosodium Tartrate
Nisin
Nitrous Oxide
Ortho-Phenylphenols
Orthophosphoric Acid
Oxystearin
Pentapotassium Triphosphate
Pentapotassium Triphosphate
Pentasodium Triphosphate
Pimaricin (Natamycin)
Polydimethylsiloxane
Polyethylene Glycol
Polyglycerol Esters of Fatty Acids
Polyglycerol Esters of Interesterified Ricinoleic Acid
Polyoxyethylene (20) Sorbitan Monolaurate
Polyoxyethylene (20) Sorbitan Monooleate
Polyoxyethylene (20) Sorbitan Monopalmitate
Polyoxyethylene (20) Sorbitan Monostearate
Polyoxyethylene (20) Sorbitan Tristearate
Polyoxyethylene (40) Stearate
Polyoxyethylene (8) Stearate
Polyvinylpyrrolidone
Ponceau 4R
Potassium Adipate
Potassium Benzoate
Potassium Ferrocyanide
Potassium Metabisulphite
Potassium Nitrate
Potassium Nitrite
Potassium Polyphosphate
Potassium Silicate
Potassium Sodium Tartrate
Potassium Sorbate
Potassium Sulphite
Processed Eucheuma Seaweed
Propyl p-Hydroxybenzoate
Propylene Glycol Alginate
Propylene Glycol Esters of Fatty Acids
Protease (Aspergillus oryzae var.)
Quillaia Extract
Quinoline Yellow
Red 2G
Riboflavin
Riboflavin 5′-Phosphate
Saccharin
Saffron
Salts of Fatty Acids (with Base Ammonium, Calcium and Potassium Sodium)
Salts of Myristic, Palmitic and Stearic Acid (Calcium, Potassium and Sodium)
Shellac
Sodium Adipate
Sodium Aluminum Phosphate-Acidic
Sodium Aluminum Phosphate-Basic
Sodium Benzoate
Sodium Calcium Polyphosphate
Sodium Diacetate
Sodium Ethyl p-Hydroxybenzoate
Sodium Ferrocyanide
Sodium Formate
Sodium Hydrogen Sulphite
Sodium Isoascorbic Acid
Sodium Metabisulphite
Sodium Methyl p-Hydroxybenzoate
Sodium Sorbate
Sodium Stearoyl Lactylate
Sodium Sulphite
Sodium Thiosulphate
Sorbic Acid
Sorbitan Monolaurate
Sorbitan Monooleate
Sorbitan Monopalmitate
Sorbitan Monostearate
Sorbitan Trioleate
Sorbitan Tristearate
Stannous Chloride
Stearoyl-2-Lactylates
Stearyl Citrate
Stearyl Tartrate
Sucralose
Sucroglycerides
Sucrose Acetate Isobutyrate
Sucrose Esters of Fatty Acids
Sulphur Dioxide
Sunset Yellow FCF
Synthetic Delta-Tocopherol
Synthetic Gamma-Tocopherol
Tannic Acid (Tannins, Food Grade)
Tartaric Acid (L(+)−)
Tartrazine
Tertiary Butylhydroquinone (TBHQ)
Tetrapotassium Diphosphate
Tetrasodium Diphosphate
Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty

Acids (TOSOM)
Thiodipropionic Acid
Tricalcium Orthophosphate
Triethyl Citrate Triglycerine Lipase
Trimagnesium Orthophosphate
Tripotassium Orthophosphate
Trisodium Diphosphate
Trisodium Orthophosphate

Codex Committee on Pesticide Residues

The Codex Committee on Pesticide Residues recommends to the Codex Alimentarius Commission establishment of 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. Foods derived from commodities that comply with the respective MRLPs are intended to be toxicologically acceptable, that is, 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 MRLPs are primarily intended to apply in international trade and are derived from reviews conducted by the Joint Meeting on Pesticide Residues (JMPR) following:

(a) review of residue data from supervised trials and supervised uses including those reflecting national good agricultural practices (GAP). 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, and

(b) toxicological assessment of the pesticide and its residue.

MRLs recommended for advancement to step 5 by the 30th CCPR will be considered by the Executive Committee at its Forty-Fifth Session in June 1998 and those to Steps 5/8 and 8 by the 23rd Session of the Codex Alimentarius Commission in July 1999 (see table below). The Commission also will consider the Draft Revised Recommended Methods of Sampling for Determination of Pesticide Residues for Compliance with MRLs at Step 8.

* 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	US participation/ agenda	Responsible agency
Pesticide Residues (considered at the 30th CCPR) (Annex II to ALINORMS 99/24).	Acephate	MRLs under consideration at Step 5/8	YES	EPA/ARS
	Aldicarb	MRLs at Step 5	YES	EPA/ARS
	Bifenthrin	MRLs under consideration at Step 8	YES	EPA/ARS
	Chlormequat	MRLs under consideration at Step 5	YES	EPA/ARS
	Chlorothalonil	CXL deletions	YES	EPA/ARS
	Chlorpyrifos	MRLs under consideration at Step 8 and CXL deletion.	YES	EPA/ARS
	DDT	EMRL under consideration at Step 5	YES	EPA/ARS
	Diazinon	MRLs under consideration at Steps 5 and 5/8	YES	EPA/ARS
	Diquat	MRLs under consideration at Step 8 and CXL deletions.	YES	EPA/ARS
	Dithiocabamates	MRLs under consideration at Step 5	YES	EPA/ARS
	Fenarimol	MRLs under consideration at Steps 5/2 and 8	YES	EPA/ARS
	Flumethrin	MRLs under consideration at Step 5/8	YES	EPA/ARS
	Haloxyfop	MRLs under consideration at Step 5	YES	EPA/ARS
	Methamidophos	MRLs under consideration at Steps 5 and 5/8	YES	EPA/ARS
	Methidathion	MRLs under consideration at Step 8 and CXL deletion.	YES	EPA/ARS
	Parathion-methyl	MRLs under consideration at Step 8 and CXL deletion.	YES	EPA/ARS
	Phenothrin	CXL deletion	YES	EPA/ARS
	Phorate	MRLs under consideration at Step 8	YES	EPA/ARS
	Proxpoxur	MRLs under consideration at Step 5/8 and CXL deletions.	YES	EPA/ARS
	Tefufenozide	MRLs under consideration at Steps 5 and 5/8	YES	EPA/ARS
	Teflubenzuron	MRLs under consideration at Step 5/8	YES	EPA/ARS

Codex Committee on Methods of Analysis and sampling

The Codex Committee on Methods of Analysis and Sampling:

(a) Defines the criteria appropriate to Codex Methods of Analysis and Sampling;

(b) Serves as a coordinating body for Codex with other international groups working in methods of analysis and sampling and quality assurance systems for laboratories;

(c) Specifies, on the basis of final recommendations submitted to it by the other bodies referred to in (b) above, Reference Methods of Analysis and Sampling appropriate to Codex Standards which are generally applicable to a number of foods;

(d) Considers, amends, if necessary, and endorses, as appropriate, methods of analysis and sampling proposed by Codex (Commodity) Committees, except that methods of analysis and sampling for residues of pesticides or veterinary drugs in food, the assessment of

microbiological quality and safety in food, and the assessment of specifications for food additives do not fall within the terms of reference of this Committee;

(e) Elaborates sampling plans and procedures, as may be required;

(f) Considers specific sampling and analysis problems submitted to it by the Commission or any of its Committees; and

(g) Defines procedures, protocols, guidelines or related texts for the assessment of food laboratory proficiency, as well as quality assurance systems for laboratories.

The following matters will be considered by the Committee at its next meeting in Budapest, Hungary on November 23–27, 1998:

- Proposed Draft Codex General Guidelines on Sampling;
- Criteria for Evaluating Acceptable Methods of Analysis for Codex purposes;
- Harmonization of Test Results Corrected for Recovery Factors;
- Report of Inter-Agency Meeting on ''limits'' Provisions in Codex Standards;
- Endorsement of Methods of Analysis for Codex; and
- Measurement Uncertainty.

New work approved by the 22nd Session of the Codex Alimentarius Commission:

- Intra-Laboratory Method Validation.

Responsible Agency: HHS/FDA USDA/AMS.

U.S. Participation: Yes.

Codex Committee on Food Import and Export Inspection and Certification 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 inspection and certification systems. Additionally, the Committee develops principles and guidelines for the application of measures by competent authorities to provide assurance that foods comply with essential requirements. This encompasses work on equivalence of inspection systems, guidelines on food import control systems and food product certification and information exchange. The development of guidelines for the appropriate utilization of quality assurance systems to ensure that foodstuffs conform to requirements and to facilitate trade are also included in the Committee's terms of reference. Current work activities of the Committee are the following:

Draft guidelines to be considered at Step 5 by the Executive Committee at its Forty-fifth Session in July, 1998:

- Draft Guidelines for the Development of Equivalence Agreements Regarding Food Import and Export Inspection and Certification Systems

Continuing matters to be discussed at the Seventh Session of the Committee:

- Discussion Paper on Issues Relating to the Judgement of Equivalence; and
- Discussion Paper on the Development of Guidelines for the Utilization and Promotion of Quality Assurance Systems.

New work to be proposed to the Executive Committee:

- Development of Guidelines or a similar document on Food Import Control Systems;
- Development of Guidelines and Criteria for a Generic Official Certificate Format and Rules Relating to the Production and Issue of Certificates; and
- Discussion Paper on Guidelines for the Establishment of a Database on Importing Country Legislation.

Responsible Agency: HHS/FDA. USDA/FSIS.

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 following items will be considered at the next meeting of the Codex Committee on General Principles, which will take place in Paris, France, on September 7–11, 1998:

- Risk Analysis;
- Definitions related to Risk Management
- Working Priniciples for Risk Analysis
- Food Safety Objectives
- Measures Intended to Facilitate Consensus;
- Review of the General Principles of Codex;
- Consideration of special treatment of developing countries
- Revision of the Acceptance Procedure
- Review of the Status and Objectives of Codex Texts;
- Review of the Statements of Principle on the Role of Science and the Extent to Which Other Factors are Taken into Account—Application in the Case of BST and PST;
- Revision of the Procedural Manual;
- Procedures concerning the participation of INGOs
- Other aspects
- Review of the Code of Ethics for International Trade in Foods.

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 problems assigned by the Codex Alimentarius Commission. The following draft guidelines and standards were considered by the Committee at its May 1998 meeting.

The Committee is continuing work on:

- Proposed Draft Amendment to the Labelling Section of the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets, Breaded or in Batter at Step 7;
- Draft Guidelines for Labelling Foods that can cause Hypersensitivity at Step 7;
- Draft Guidelines for Organically Produced Foods at Step 7;
- Proposed Draft Amendment to the General Labelling Standard (Biotechnology) at Step 4;
- Proposed Draft Recommendations for the Use of Health Claims at Step 4.

New work:

- Review of General Guidelines for Nutrition Labelling;
- Definition of the Claim ''Vegetarian;''
- ''Sports Drinks'' and ''Energy Drinks''

Responsible Agency: HHS/FDA. USDA/FSIS.

U.S. Participation: Yes.

Codex Committee on Food Hygiene

The Codex Committee on Food Hygiene drafts basic provisions on food hygiene for all foods. The term ''hygiene'' also includes, where applicable, microbiological specifications for food and associated methodology. The following Code of Hygienic Practice will be considered by the Codex Alimentarius Commission at its 23rd Session in June 1999:

- Draft Code of Practice for Refrigerated Packaged Foods with Extended Shelf-Life.

The following Guidelines and Codes of Hygienic Practice will be discussed at the Committee's next meeting in Washington, DC on October 26–30, 1998:

To be considered at Step 7:

- Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Assessment; and
- Proposed Draft Code of Hygienic Practice for Packaged (Bottled) Drinking Waters (Other than Natural Mineral Water).

To be considered at Step 4 of the Accelerated Procedure:

• Proposed Draft Amendment to the General Principles of Food Hygiene (on the need for sufficient rinsing after chemical disinfection).

To be considered at Step 4:

• Proposed Draft Code of Hygienic Practice for the Transport of Foodstuffs in Bulk and Semi-Packaged Foodstuffs;

• Proposed Draft Recommendations for the control of *Listeria monocytogenes* in Foods in International Trade;

• Proposed Draft Code of Practice on Good Animal Feeding;

• Implications for the Broader Applications of the HACCP System;

• Broader Implications on the Application of Microbiological Risk Evaluation in International Foods and Feed Trade;

• Development of Risk-Based Guidance for the Use of HACCP-like Systems in Small Businesses, with Special References to Developing Countries; and

• Recommendations for the Management of Microbiological Hazards for Foods in International Trade.

Other committee work:

• Code of Hygienic Practice for Milk and Milk Products;

• Discussion paper on the Hygienic Recycling of Processing Water in Food Plants;

• Discussion paper on the Proposed Draft Code of Hygienic Practice for Primary Production, Harvesting and Packaging of Fresh Produce;

• Discussion paper on the Proposed Draft of Hygienic Practice for Pre-cut Fruits and Vegetables;

• Discussion paper on the Proposed Draft Annex on ''Cleaning and Disinfection'' to the Recommended International Code of Practice—General Principles of Food Hygiene;

• Comments and Information on Prioritization of the Revision of Codes of Hygienic Practice;

• Application of Risk Analysis Principles in Codex: Microbiological Hazards; and

• Revision of the Standard Wording for Food Hygiene Provisions, Section K of the Procedural Manual.

Responsible Agency: DOC/NMFS, HHS/FDA, USDA/FSIS.

U.S. Participation: Yes.

Codex Committee on Fresh Fruits and Vegetables

The Codex Committee on Fresh Fruits and Vegetables is responsible for elaborating world-wide standards and codes of practice for fresh fruits and vegetables. The following draft standards will be considered by the Codex Alimentarius Commission at its 23rd Session in June 1999. The draft standards listed below are contained in ALINORM 99/35.

To be considered at Step 8:

• Draft Standard for Chayote;

• Draft Standard for Lime;

• Draft Standard for Pummelo; and

• Draft Standard for Guava.

To be considered for adoption at Step 5/8 of the accelerated procedure:

• Draft Standard for Mexican Limes; and

• Draft Standard for Ginger.

To be considered at Step 5 by the Codex Executive Committee at its June 1998 meeting:

• Draft Revised Standard for Pineapple;

• Draft Standard for Asparagus;

• Draft Standard for Grapefruit;

• Draft Standard for Longan;

The committee is continuing work on:

• Draft Standard for Oranges, including guide for use in scoring freezing injury; and

• Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables.

Proposals to be forwarded to the Executive Committee for new work include Tiquisque (lilac and white), Yucca, Uchuva, Yellow Pitahaya and Papaya.

Responsible Agency: USDA/AMS.

U.S. Participation: Yes.

Codex Committee on Nutrition and Foods for Special Dietary Uses

The Codex 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 following draft standards and guidelines will be considered at the Committee's next meeting, September 21–25, 1998, in Berlin, Germany. The reference document for the following matters is ALINORM 97–26 and other documents as specifically noted.

To be considered at Step 7:

• Proposed Draft Revised Standards for Gluten-Free Foods; and

• Draft Table of Conditions for Nutrient Contents (Part B).

To be considered at Step 5:

• Proposed Draft Amendment to the Standard for Infant Formula (Vitamin B^{12} content)

To be considered at Step 4:

• Proposal Draft Guidelines for Vitamin and Mineral Supplements;

• Proposed Draft Revised Standard for Infant Formula (CL 1997/13–NFSDU); and

• Proposed Draft Revised Standards for Processed Cereal-Based Foods for Infants and Young Children.

The committee is continuing work on:

• Proposed Definitions for Vitamins and Minerals as Nutrient Reference Values for Labeling;

• Proposed Levels of Vitamins and Minerals in Foods for Special Medical Purposes (CL 1997/11–NFSDU);

• Dietary Modelling (CL 1997/12–NFSDU); and

• Nutrient Reference Values for Labelling Purposes (CL 1997/12–NFSDU).

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 guidelines and codes of practice will be considered at the next meeting of the Committee, scheduled for June 8–12, 1998, in Bergen, Norway.

To be considered at Step 7:

• Proposed Draft Standard for Dried Salted Anchovies

• Proposed Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish

Guidelines to be considered at Step 7:

• Proposed Draft Guidelines for the Sensory Evaluation of Fish and Shellfish including a Proposed Draft Section on Training of Assessors at Step 3

Codes to be considered at Step 3:

• Proposed Draft Code of Practice for Fish and Fishery Products (Fresh Fish, Frozen Fish, Minced Fish, Canned Fish, Surimi, Salted Fish and Smoked Fish)

In addition, the Committee is working on the following proposed draft codes: (1) Products of Aquaculture; (2) Frozen Shrimps and Prawns; and (3) Molluscan Shellfish.

New work to be elaborated:

• Standard for Molluscan Shellfish

• Standard for Smoked Fish

• Standard for Salted Atlantic Herring

Responsible Agency: HHS/FDA USDC/NOAA/NMFS.

U.S. Participation: Yes.

Codex Committee on Milk and Milk Products

The Codex Committee on Milk and Milk Products is responsible for establishing international codes and standards for milk and milk products. The following revised standards and draft revised codes of principles were considered at the last meeting of the committee, May 18–22, 1998.

Considered at Step 7:
- Draft Revised Standard for Butter;
- Draft Revised Standard for Milkfat Products;
- Draft Revised Standard for Evaporated Milks;
- Draft Revised Standard for Sweetened Condensed Milk;
- Draft Revised Standard for Milk and Cream Powders;
- Draft Revised Standard for Cheese;
- Draft Revised Standard for Whey Cheese;
- Draft Revised Standard for Cheeses in Brine;
- Draft Code of Principles Concerning Milk and Milk Products (General Standard for the Labelling of Milk and Milk Products);
- Draft Standard for Unripened Cheese, including Fresh Cheese.

Considered at Step 4:
- Proposed Draft Revised Standard for Processed Cheese;
- Proposed Draft Revised Standard for Cream;
- Proposed Draft Revised Individual Standards for Cheese;
- Proposed Draft Revised Standard for Fermented Milk Products;
- Proposed Draft Standard for Dairy Spread; and
- Proposed Draft Standard for Mozzarella.

Other work:
- Model Export Certificate by the CCFICS;
- Nutrition and Quality Descriptors for Milk Products; and
- Heat Treatment Definitions.

New work:
- Proposal for new standard for ''Parmesan''

Responsible Agency: USDA/AMS, HHS/FDA.

U.S. Participation: Yes.

Codex Committee on Fats and Oils

The Codex Committee on Fats and Oils is responsible for elaborating standards for fats and oils of animal, vegetable, and marine origin. The reference document is ALINORM 97/17. The Fifteenth Session of the Committee recommended the following be adopted by the Commission in June 1997:
- Draft Standard for Named Animal Fats at Step 8;
- Draft Standard for Edible Fats and Oils Not Covered by Individual Standards at Step 8;
- Draft Revised Code of Practice for the Storage and Transport of Fats and Oils in Bulk at Step 8;

The 22nd Session of the Commission noted that there was controversy on the proposed peroxide value and provisions for additives in the Draft Standards and decided to return them to Step 6 for government comments and further consideration by the Committee. At the Commission meeting several delegates objected to adopting the Draft Revised Code of Practice because of a number of unaddressed issues. In addition, it noted that Thermal Heating Fluids were not generally allowed and this represented a serious problem to many exporting countries. The Commission decided to discontinue work on the revision and revoke the current Standard for Specified Vegetable Fat products and Specified Animal and Vegetable Fat products. The Commission agreed to discontinue work on converting the European Regional Standard for mayonnaise into a world-wide standard.

In addition to the two Draft Standards and the Draft Revised Code listed above, the Sixteenth Session of the Committee, tentatively scheduled for Spring 1999, will consider the following at Step 7:
- Draft Standard for Named Vegetable Oils; and
- Draft Standard for Olive Oils and Olive-Pomace Oils.

The Committee will also consider the Draft Standard for Fat Spreads and Blended Fat Spreads at Step 4.

Responsible Agency: HHS/FDA, USDA/ARS.

U.S. Participation: Yes.

Codex Committee on Cocoa Products and Chocolate

The Codex Committee on Cocoa Products and Chocolate held 15 sessions. The last meeting, at which the original program of work was completed, was held in 1982. The Committee elaborated world-wide standards for cocoa products and chocolate.

The Commission in 1991 decided to embark on a program of work to update and revise all of the standards.

The revisions were to include updating of the sections on food hygiene and food labeling and removal from the standards of all non-essential details. The standards, when updated and revised, should contain only those provisions that are necessary to protect consumer health and prevent fraud.

Provisions of an advisory nature reflecting quality factors and criteria typically used in trade to define or describe the quality of the product are to be removed from the standard. These guidance provisions are intended to assist users of the Codex standard when making international purchases and are, therefore, not subject to formal acceptance by users of the standard.

The 21st Session of the Commission endorsed the recommendation of the forty-second session of the Executive Committee to initiate the revision of the Cocoa Products and Chocolate Standards.

The Swiss Secretariat prepared updated versions of the Standards and requested government comments in CL 1995/28 CPC. The technical contents of the standards were not amended and comments were requested from governments on amendments.

The amended standards for chocolate and chocolate products were considered at Step 4 by the Sixteenth Session of the Committee, October 1996. The Committee returned the Proposed Draft Revised Standard for Chocolate and Chocolate Products to Step 3 for further consideration.

Proposed Draft Revised Standards for Cocoa Butter, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines) for use in the manufacture of Cocoa and Chocolate products, and for Cocoa Powders (Cacaos) and Dry Cocoa-Sugar Mixture will be considered at the Seventeenth Session of the Committee scheduled for the Fall of 1998.

Responsible Agency: HHS/FDA.

U.S. Participation: Yes.

Codex Committee on Processed fruits and vegetables

The United States-hosted Codex Committee on Processed Fruits and Vegetables (CCPFV) elaborated 37 standards for various types of processed fruits and vegetables, including many canned products (except juices), some dried products and other related products. The CCPFV held 18 sessions from 1964 through 1986 and then adjourned sine die. The CCPFV reconvened for its 19th session in March 1998 in order to consider, at Step 4, proposed draft revisions of the 37 existing Codex standards for processed fruits and vegetables. These proposed draft revisions were prepared and distributed in a circular letter in January 1997 in an effort to simplify the standards and thereby increase the likelihood of their use and acceptance by national governments.

During the 19th session, the Committee agreed in general with the principle of simplifying standards and, when practical, covering like products under a single standard. Due to time constraints, the meeting focused its discussions on a limited number of standards. The Committee also noted the status of the other standards and agreed on steps to consolidate certain standards and on recommendations for future work.

As a result of the 19th session, the status of work covered by the CCPFV is as follows:

- Draft Standard for Canned Bamboo Shoots at Step 7;
- Proposed Draft Revised Standard for Canned Applesauce at Step 5; and
- Proposed Draft Revised Standard for Canned Pears at Step 5.
- Proposed Draft Standards at Step 3:
- Canned Stone Fruits (*new work*);
- Canned Citrus Fruits;
- Canned Berry Fruits;
- Canned Mangoes;
- Canned Pineapple;
- Canned Fruit Cocktail;
- Canned Tropical Fruit Salad;
- Canned Chestnuts and Chestnut Puree;
- Canned Vegetables (*new work*)*;
- Canned Tomatoes;
- Canned Mushrooms;
- Jams, Jellies and Marmalades (*new work*);
- Mango Chutney**;
- Pickled Cucumbers (Cucumber Pickles);
- Table Olives;
- Processed Tomato Concentrates;
- Dried Apricots;
- Dates;
- Raisins;
- Grated Desiccated Coconut;
- Unshelled Pistachio Nuts;
- Dried Edible Fungi;
- Edible Fungi and Fungus Products;
- Soy Sauce (*new work*);
- Proposed Draft Guidelines for Packing Media in Canned Fruits (*new work*); and
- Proposed Draft Guidelines for Packing Media in Canned Vegetables (*new work*).

* The following products will be considered for inclusion into the proposed draft standards for canned vegetables: canned green beans and wax beans, canned sweet corn, canned asparagus, canned green peas, canned mature processed peas, canned carrots, canned palmito and possible canned tomatoes and canned mushrooms.

** In the future, mango chutney may be included in a general Codex standard for chutney.

There will be two additional standards forthcoming from the Codex Coordinating Committee for Asia, namely, the Proposed Draft Standard for Pickles and the Proposed Draft Standard for Kimchi. The Committee agreed to keep the Codex European Regional Standard for Vinegar, a regional standard, rather than consider it for worldwide status. The Committee also recommended that the European regional standard be referred to the Codex Coordinating Committee for Europe for updating into the current Codex format. In addition, the CCPFV agreed to recommend that any future work on converting the Codex European Regional Standard for Fresh Fungus Chanterelle into a worldwide standard be transferred to the Codex Committee for Fresh Fruits and Vegetables. The Committee also acknowledges that cherries may be considered for inclusion in the proposed draft standard for canned stone fruits and artichokes and potatoes may be considered for inclusion in the proposed draft standard for canned vegetables.

New work for the CCPFV is subject to approval by the Executive Committee at its next meeting.

The next session of the CCPFV is tentatively scheduled for March 20–24, 2000. The exact location and dates are to be decided between the U.S. and Codex Secretariat.

Responsible Agency: HHS/FDA USDA/AMS.

U.S. Participation: Yes.

Certain Codex Commodity Committees

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

- *Cereals, Pulses and Legumes**

Responsible Agency: HHS/FDA, USDA/GIPSA

U.S. Participation: Yes

- *Meat Hygiene**

Responsible Agency: USDA/FSIS

U.S. Participation: Yes

- *Processed Meat and Poultry Products**

Responsible Agency: USDA/FSIS

U.S. Participation: Yes

- *Sugars*

Responsible Agency: HHS/FDA

U.S. Participation: Yes

- *Soups and Broths**

Responsible Agency: USDA/FSIS

U.S. Participation: Yes

- *Vegetable Proteins**

Responsible Agency: HHS/FDA, USDA/ARS

U.S. Participation: Yes

*There is no planned activity for these Committees in the next year.

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

Codex Committee on Edible Ices

The Committee on Edible Ices was responsible for elaborating standards for all types of edible ices, including mixes and powders used for their manufacture. The 43rd Session of the Executive Committee in June 1996 recommended that the Codex Standard for Edible Ices and Edible Ice Mixes be revoked. It was reported that there was no need for the standard as there was not a significant international trade. The Executive Committee further recommended that the Codex Committee on Edible Ices be abolished. The 22nd Session of the Codex Alimentarius Commission decided in June 1997 to revoke the standard and abolish the committee.

Codex Committee on Soups and Broths

The Codex Committee on Soups and Broths elaborated worldwide standards for soups, broths, bouillons and consommes. The committee adjourned *sine die.* The main tasks of the Committee were completed. However, at its June 1997 meeting, the Codex Alimentarius Commission requested that the Committee commence work revising the Standard for Bouillons and Consommes.

Responsible Agency: USDA/FSIS.

U.S. Participation: Yes.

Codex Committee on Sugars

The Codex Committee on Sugars elaborated standards for all types of sugars and sugar products. The Committee was adjourned *sine die,* but has been asked to revise the standards for Sugar and Honey. The Codex Alimentarius Commission at its 22nd Session returned the Draft Revised Standards for Sugar and Honey, which had been submitted for consideration at Step 8, to the Committee for a new round of comments.

Responsible Agency: HHS/FDA.

U.S. Participation: Yes.

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

Two groups of experts dealt with specific commodities much 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 decides. These Groups are:

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

There are no standards from either group being considered by the Twenty-third session of the Commission in June, 1999.

Responsible Agency: HHS/FDA.

U.S. Participation: Yes.

Codex Committee for Natural Mineral Waters

The Codex Committee for Natural Mineral Waters (CCNMW) is responsible for elaborating standards for natural mineral waters. The Codex Alimentarius Commission at its 22nd meeting approved the development of a standard for bottled/packaged water other than natural mineral waters. The United States prepared the initial proposed draft standard. The Committee will meet to discuss the draft in November 1998.

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 Fifth Session of the Committee is to be held October 6–9, 1998, in the United States. It will address the following matters of interest to the Commission:

- Report on Activities Related to Risk Analysis in Codex and Other Bodies;
- Review and Promotion of Acceptances of Codex Standards and Codex Maximum Residue Limits for Pesticides by Countries in the Region;
- Information and Reports on Food Safety, Food Control and Food Standards Issues in the Region;
- Promotion of Codex Activities in the Region; and
- Consumer Participation in Codex Work and Related Matters.

Agency Responsible: USDA/FSIS.

U.S. Participation: Yes.

Appendix 1—U.S. Codex Alimentarius Officials

Codex Committee Chairpersons

Mr. Steven N. Tanner, Director, Technical Services Division, Grain Inspection, Packers & Stockyards, Administration, U.S. Department of Agriculture, 10383 N. Executive Hills Blvd., Kansas City, MO 64153–1394, Phone #: (816) 891–0401, Fax #: (816) 891–0478—Cereals, Pulses and Legumes (adjourned Sine Die)

Dr. I. Kaye Wachsmuth, Deputy Administrator, Office of Public Health and Science, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 341–E, Jamie L. Whitten Federal Building, 1400 Independence Avenue, SW., Washington, DC 20250–3700, Phone #≦(202) 720–2644, Fax # (202) 690–2980—Food Hygiene

Mr. David L. Priester, International Standards Coordinator, Fresh Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2069, South Agriculture Building, Washington, DC 20090–6456, Phone #: (202) 720–2184, Fax #: (202) 720–0016—Processed Fruits and Vegetables

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 Codex Committees]

Codex Committee on Residues of Veterinary Drugs in Foods (Host Government—United States)	
U.S. 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.
Alternate Delegate	Dr. Pat Basu, Director, Chemistry and Toxicology Division, Office of Public Health and Science, Food Safety and Inspection Service, U.S. Department of Agriculture, 6912 Franklin Court, 1099 14th Street, NW, Washington, DC 20250–3700, Phone #: (202) 501–7319, Fax: (202) 501–7639.
Codex Committee on Food Additives and Contaminants (Host Government—The Netherlands)	
U.S. Delegate	Dr. Alan Rulis, Director, Office of Premarket Approval, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, (HFS–200), Washington, DC 20204, Phone #: (202) 418–3100, Fax #: (202) 418–3131.
Alternate Delegate	Dr. Terry C. Troxell, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration 200 C Street, SW, (HFS–456), Washington, DC 20204, Phone #: (202) 205–5321, Fax #: (202) 205–4422.

LISTING OF U.S. DELEGATES AND ALTERNATE DELEGATES—Continued

[Worldwide General Subject Codex Committees]

Codex Committee on Pesticide Residues (Host Government—The Netherlands)	
U.S. Delegate	Mr. Fred Ives, Health Effects Division (7509C), Office of Pesticide Programs, U.S. Environmental Protection Agency 401 M Street, SW, Washington, DC 20460, Phone #: (703) 305–6378, Fax #: (703) 305–5147, E-mail: ives.fred@epamail.epa.gov.
Alternate Delegate	Dr. Richard Parry, Jr., Assistant Administrator, Cooperative Interactions, Agricultural Research Service, U.S. Department of Agriculture, Room 358–A, Jamie L. Whitten Federal Bldg., Washington, DC 20250–3700, 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	Mr. William Franks, Director, Science and Technology Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3507, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–5231, Fax #: (202) 720–6496.
Codex Committee on Food Import and Export Certification and Inspection Systems (Host Government—Australia)	
Delegate	VACANT.
Alternate Delegate	Mr. Mark Manis, Director, International Policy Development Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4434, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 720–6400, Fax #: (202) 720–7990.
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 Labelling (Host Government—Canada)	
Delegate	Ms. Elizabeth J. Campbell, Acting 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	Dr. Robert Post, Director, Labeling & Compounds Review Division, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 602, Cotton Annex, Washington, DC 20250–3700, Phone #: (202) 205–0279, Fax #: (202) 205–3625.
CODEX COMMITTEE ON FOOD HYGIENE (Host Government—United States)	
Acting Delegate	Mr. E. Spencer Garrett, Director, National Seafood Inspection Laboratory, National Marine Fisheries, 705 Convent Street, Pascagoulla, MS 39568–1207, Phone #: (601) 769–8964, Fax #: (601) 762–7144.
Alternate Delegate	VACANT.
Codex Committee on Nutrition and Foods for Special Dietary Uses (Host Government—Germany)	
Delegate	Dr. Elizabeth Yetley, Director, Office of Special Nutritionals, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–450), Washington, DC 20204, Phone #: (202) 205–4168, Fax #: (202) 205–5295.
Alternate Delegate	Dr. Robert J. Moore, Senior Regulatory Scientist, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–456), Washington, DC 20204, Phone #: (202) 205–4605, Fax #: (202) 260–8957.

LISTING OF U.S. DELEGATES AND ALTERNATE DELEGATES—Continued

[Worldwide General Subject Codex Committees]

Codex Committee on Fresh Fruits And Vegetables (Host Government—Mexico)	
Delegate	Mr. David L. Priester, International Standards Coordinator, Fresh Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2069, South Agriculture Building, Washington, DC 20090–6456, Phone #: (202) 720–2184, Fax #: (202) 720–0016.
Alternate Delegate	Mr. Larry B. Lace, Branch Chief, Fresh Products Branch, Fruits and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2049, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20090–6456, Phone #: (202) 720–5870, Fax #: (202) 720–0393.
Codex Committee on Fish and Fishery Products (Host Government—Norway)	
Delegate	Mr. Philip C. Spiller, Director, Office of Seafood (HFS–400) VERB, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, Washington, DC 20204, Phone #: (202) 418–3133, Fax #: (202) 418–3198.
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 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 Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–0230, Phone #: (202) 720–9382, Fax #: (202) 720–2643.
Alternate Delegate	Mr. John C. Mowbray, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–306), Washington, DC 20204, Phone #: (202) 205–1731, Fax #: (202) 205–4422.
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, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739.
Alternate Delegate	Dr. Dwayne Buxton, National Program Leader for Oilseeds and Bioscience, Agricultural Research Service, Room 212, Building 005, BARC West, Beltsville, MD 20705, Phone #: (301) 504–5321, Fax #: (301) 504–5467.
Codex Committee on Processed Fruits and Vegetables (Host Government—United States)	
Delegate	Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agriculture Marketing Service, U.S. Department of Agriculture, Room 0717, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20090–0247, 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, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), Washington, DC 20204, Phone #: (202) 205–5042, Fax #: (202) 401–7739.
Codex Committee on Cocoa Products and Chocolate (Host Government—Switzerland)	
U.S. Delegate	Mr. Charles W. Cooper, Director, International Activities Staff, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW, Room 5823 (HFS–585), 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.

LISTING OF U.S. DELEGATES AND ALTERNATE DELEGATES—Continued

[Worldwide General Subject Codex Committees]

Codex Committee on Natural Mineral Waters (Host Government—Switzerland)	
Delegate	Dr. Terry C. Troxell, Director, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–305), Washington, DC 20204, Phone #: (202) 205–5321, Fax #: (202) 205–4422.
Alternate Delegate	Ms. Shellee Davis, Division of Programs and Enforcement Policy, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–306), Washington, DC 20204, Phone #: (202) 205–4681, Fax #: (202) 205–4422.
Codex Committee On Sugars (Host Government—United Kingdom)	
Delegate	VACANT.
Alternate Delegate	Dennis M. Keefe, Office of Premarket Approval Center for Food Safety and Applied Nutrition, Food and Drug Administration 200 C Street, SW (HFS–206), Washington, DC 20204, Phone #: (202) 418–3113, Fax #: (202) 418–3131.
Codex Committee on Cereals, Pulses And Legumes [1] (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, Deputy Administrator, Grain Inspection Packers and Stockyards Administration, U.S. Department of Agriculture, Room 1092, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3601, Phone #: (202) 720–9170, Fax #: (202) 720–1015.
Codex Committee on Soups and broths [1] (Host Government—Switzerland)	
Delegate	Mr. Charles Edwards, Director, Labeling, Products and Technology Standards Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 C Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0675, Fax #: (202) 205–0080.
Alternate Delegate	Dr. Robert Post, Director, Labeling and Compounds Review Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 602, Cotton Annex, 300 C Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0279, Fax #: (202) 205–3625.
Codedx Committee on Vegetable proteins[1] (Host Government—Canada)	
U.S. Delegate	Dr. Wilda H. Martinez, Associate Deputy Administrator, Aqua Products and Human Nutrition, Sciences, U.S. Department of Agriculture, Agricultural Research Service, Room 107, B–005, Beltsville, MD 20705, Phone #: (301) 504–6275, Fax #: (301) 504–6699.
Alternate Delegate	Ms. Elizabeth J. Campbell, Acting Director, Office of Food Labeling, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C Street, SW (HFS–150), Washington, DC 20204, Phone #: (202) 205–4561, Fax #: (202) 205–4594,
Codex Committee on Meat Hygiene [1] (Host Government—New Zealand)	
Delegate	Dr. John Prucha, Assistant Deputy Administrator, International and Domestic Policy, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4866, South Agriculture Building, Washington, DC 20250–3700, Phone #: (202) 720–3473, Fax #: (202) 690–3856.
Alternate Delegate	Vacant.
Codex Committee on Processed Meat and Poultry Products [1] (Host Government—Denmark)	
U.S. Delegate	Mr. Daniel Engeljohn, Branch Chief, Standards Development Branch, Inspection Systems Development Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 C Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0210, Fax #: (202) 205–0080.

LISTING OF U.S. DELEGATES AND ALTERNATE DELEGATES—Continued

[Worldwide General Subject Codex Committees]

Alternate Delegate	Mr. Charles Edwards, Director, Labeling, Products and Technology Standards Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 405, Cotton Annex, 300 C Street, SW, Washington, DC 20250–3700, Phone #: (202) 205–0675, Fax #: (202) 205–0080.
Joint U.N.E.C.E. Codex Alimentarius Groups of Experts Joint ECE/Codex Alimentarius Group of Experts on Standardization of Quick Frozen Foods [1]	
U.S. Delegate	Mr. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20090–0247, Phone #: (202) 720–5021, Fax #: (202) 690–1527.
1Alternate 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 [1]	
U.S. 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. Richard B. Boyd, Senior Marketing Specialist, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0717, Agriculture South Building, 1400 Independence Avenue, SW, Washington, DC 20090–0247, 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	Mr. Patrick Clerkin, Director, U.S. Codex Office, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4861, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250–3700, Phone #: (202) 205–7760, Fax #: (202) 720–3157.

[1] Adjourned sine die. The main tasks of these Committees are completed. However, the committees may be called to meet again if required.

Appendix 2—Timetable of Codex Sessions

(June 1997 Through June 1999)

1997:			
CX 702–44	Executive Committee of the Codex Alimentarius Commission (44th Session)	19–20 June	Geneva.
CX 701–22	CODEX ALIMENTARIUS COMMISSION (44th Session)	23–28 June	Geneva.
CX 731–7	Codex Committee on Fresh Fruits and Vegetables (7th Session)	8–12 September	Mexico City.
CX 712–30	Codex Committee on Food Hygiene (30th Session)	20–24 October	Washington, DC.
CX 727–11	Codex Regional Coordinating Committee for Asia (11th Session)	16–19 December	Chiang Rai.
1998:			
CX 733–6	Codex Committee on Food Import and Export Certification and Inspection (6th Session).	23–27 February	Melbourne.
CX 711–30	Codex Committee on Food Additives and Contaminants (30th Session)	9–13 March	The Hague.
CX 713–20	Codex Committee on Processed Fruits and Vegetables (19th Session)	16–20 March	Washington, DC.
CX 718–30	Codex Committee on Pesticide Residues (30th Session)	20–25 April	The Hague.
CX 719–21	Codex Regional Coordinating Committee for Europe (21st Session)	5–8 May	Madrid.
CX 703–3	Codex Committee on Milk and Milk Products (3rd Session)	18–22 May	Montevideo.
CX 714–26	Codex Committee on Food Labelling (26th Session)	25–29 May	Ottawa.
CX 702–45	Executive Committee of the Codex Alimentarius Commission (45th Session)	3–5 June	Rome.
CX 722–23	Codex Committee on Fish and Fishery Products (23rd Session)	8–12 June	Bergen.
CX 716–13	Codex Committee on General Principals (13th Session)	7–11 September	Paris.
CX 730–11	Codex Committee on Residues of Veterinary Drugs in Foods (11th Session)	14–17 September	Washington, DC.
CX 720–21	Codex Committee on Nutrition and Foods for Special Dietary Uses (21st Session).	21–25 September	Berlin.
CX 732–5	Codex Regional Coordinating Committee for North America and the South-West Pacific (5th Session).	6–9 October	TBA.

CX 712–31	Codex Committee on Food Hygiene (31st Session)	26–30 October	Washington, DC.
CX 707–13	Codex Regional Coordinating Committee for Africa (13th Session)	3–6 November	Harare.
CX 708–17	Codex Committee on Cocoa Products and Chocolate (17th Session)	16–18 November	Switzerland.
CX 719–6	Codex Committee on Natural Mineral Waters (6th Session)	19–21 November	Switzerland.
CX 715–22	Codex Committee on Methods of Analysis and Sampling (22nd Session)	23–27 November	Budapest.
CX 725–11	Codex Regional Coordinating Committee for Latin America and the Caribbean (11th Session).	8–11 December ..	Montevideo.
1999:			
CX 733–7	Codex Committee on Food Import and Export Certification and Inspection (7th Session).	22–26 February ..	TBA.
CX 731–8	Codex Committee on Fresh Fruits and Vegetables (8th Session)	1–5 March	Mexico City.
CX 709–16	Codex Committee on Fats and Oils (16th Session)	8–12 March	London.
CX 711–31	Codex Committee on Food Additives and Contaminants (31st Session)	22–26 March	The Hague.
CX 718–31	Codex Committee on Pesticide Residues (31st Session)	12–17 April	The Hague.
CX 714–27	Codex Committee on Food Labelling (27th Session)	19–23 April	Ottawa.
CX 716–13	Codex Committee on General Principles (14th Session)	26–30 April	Paris.
CX 702–46	Executive Committee of the Codex Alimentarius Commission (46th Session)	24–25 June	Rome.
CX 701–23	Codex Alimentarius Commission (23rd Session)	28 June–3 July ...	Rome.

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 toxological 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 toxological affects 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:

(a) toxological 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.

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 toxological 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

Part 1—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 (JMPR), 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 [1]

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 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 4

Part 2—Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts

Steps 1, 2 and 3

(1) The Commission or the Executive Committee between Commission sessions, on the basis of a two-thirds majority of votes cast, taking into account the ''Criteria for the Establishment of Work Priorities and for the Establishment of Subsidiary Bodies'', shall identify those standards which shall be the subject of an accelerated elaboration process. The identification of such standards may also be made by subsidiary bodies of the Commission, on the basis of a two-thirds majority of votes cast, subject to confirmation at the earliest opportunity by the Commission or its Executive Committee by a two-thirds majority of votes cast.

(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 (JMPR), 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. When standards are subject to an accelerated procedure, this fact shall be notified to the Members of the Commission and the interested international organizations.

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

In the case of standards identified as being subject to an accelerated elaboration procedure, 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 with a view to its adoption as a Codex standard. In taking any decision at this step, the Commission 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 thereof may have for their economic interests.

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.

[1] 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 actions in order to advance the work.

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, a 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.''

[FR Doc. 98–13981 Filed 5–26–98; 8:45 am]
BILLING CODE 3410–DM–P

DEPARTMENT OF AGRICULTURE

Special Provision for Frozen Concentrated Orange Juice Under the North American Free Trade Agreement Implementation Act

AGENCY: Foreign Agricultural Service.

ACTION: Notice of determination of termination of existence of price conditions necessary for imposition of temporary duty on frozen concentrated orange juice from Mexico.

SUMMARY: Pursuant to Section 309(a) of the North American Free Trade Agreement Implementation Act of 1993 (''NAFTA Implementation Act''), this is a notification that for 5 consecutive business days the daily price for frozen concentrated orange juice has exceeded the trigger price.