



Food and Agriculture
Organization of the
United Nations



Codex Alimentarius, recommendations and best practices

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the United Nations

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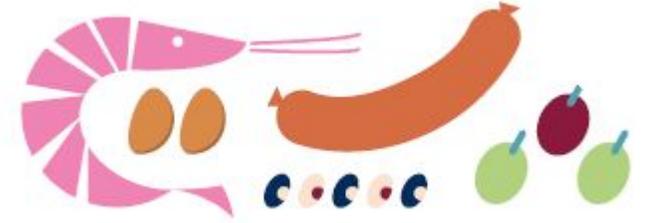
What is the Codex Alimentarius?

- The Codex Alimentarius is a collection of internationally adopted food standards and related texts presented in a uniform manner.
- These food standards and related texts aim at protecting consumers' health and ensuring fair practices in the food trade.
- The publication of the Codex Alimentarius is intended to guide and promote the elaboration and establishment of definitions and requirements for foods to assist in their harmonization and in doing so to facilitate international trade.

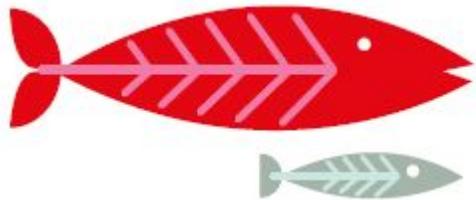
What is the Codex Alimentarius?

- The Codex Alimentarius **includes** standards for all the principal foods, whether processed, semi-processed or raw, for distribution to the consumer.
- The Codex Alimentarius **includes** provisions in respect of food hygiene, food additives, residues of pesticides and veterinary drugs, contaminants, labelling and presentation, methods of analysis and sampling, and import and export inspection and certification.

What is the Codex Alimentarius?



Codex standards, guidelines and codes of practice (together referred to as “**Codex texts**”) are recommendations – meaning their application is voluntary. Member countries need to take legal steps at the national level to incorporate Codex guidance into their legislation or regulations for it to be enforceable.



How does Codex Alimentarius work?

For Codex Member countries that are also members of the World Trade Organization (WTO), there are some international obligations to be taken into consideration:

Countries that are Members of WTO and therefore are signatories to the *Application of sanitary and Phytosanitary Measures* (SPS) and *Technical Barriers to Trade* (TBT) agreements are **expected to participate to the extent possible in the standard-setting work** of the Codex Alimentarius Commission.

Codex standards under WTC



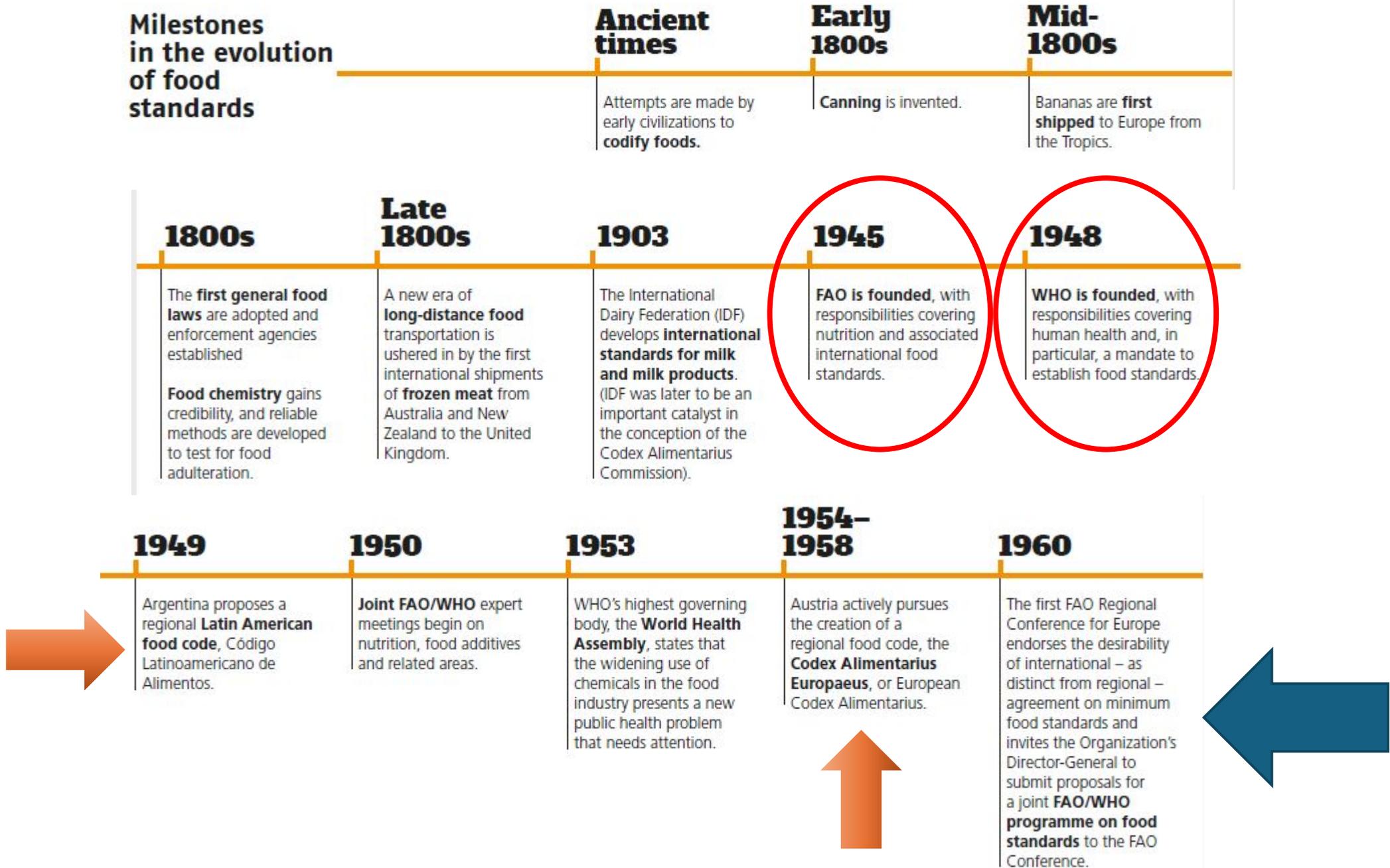
WORLD TRADE
ORGANIZATION

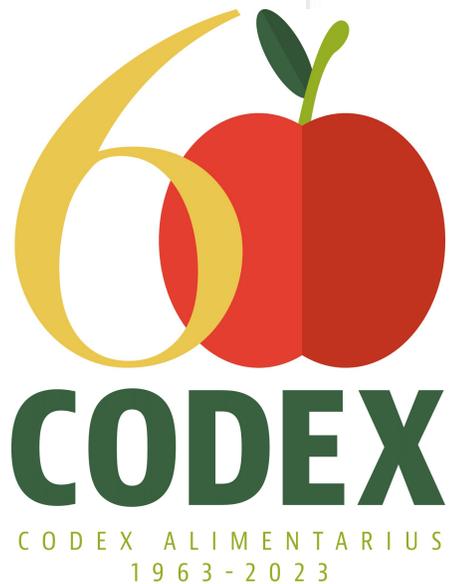
- The status of Codex standards under World Trade Organization (WTO) agreements has **increased the significance of Codex standards.**
- Codex standards are **explicitly referenced in the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement)** as the international benchmark for food safety.

Codex standards under WTO

- According to this agreement, Members shall ensure that any sanitary or phytosanitary measure is applied **only to the extent necessary to protect human, animal or plant life or health**, and shall not be applied in a manner that would constitute a disguised restriction on international trade.
- the Agreement on the Application of Sanitary and Phytosanitary Measures entered into force for most WTO Members on January 1, **1995**.

Milestones in the evolution of food standards





1961

The Council of the Codex Alimentarius Europaeus adopts a resolution proposing that its work on **food standards** be taken over by FAO and WHO.

With the support of WHO, the United Nations Economic Commission for Europe (UNECE), the Organisation for Economic Cooperation and Development (OECD) and the Council of the Codex Alimentarius Europaeus, the FAO Conference establishes the **Codex Alimentarius** and resolves to create an **international food standards programme**.

The FAO Conference decides to establish a **Codex Alimentarius Commission** and requests an early endorsement by WHO of a joint FAO/WHO food standards programme.

1962

The Joint FAO/WHO Food Standards Conference requests that the Codex Alimentarius Commission implement a joint FAO/WHO food standards programme and create the **Codex Alimentarius**.

1963

Recognizing the importance of WHO's role in all health aspects of food and considering its mandate to establish food standards, the World Health Assembly approves establishment of the Joint FAO/WHO Food Standards Programme and adopts the Statutes of the Codex Alimentarius Commission.

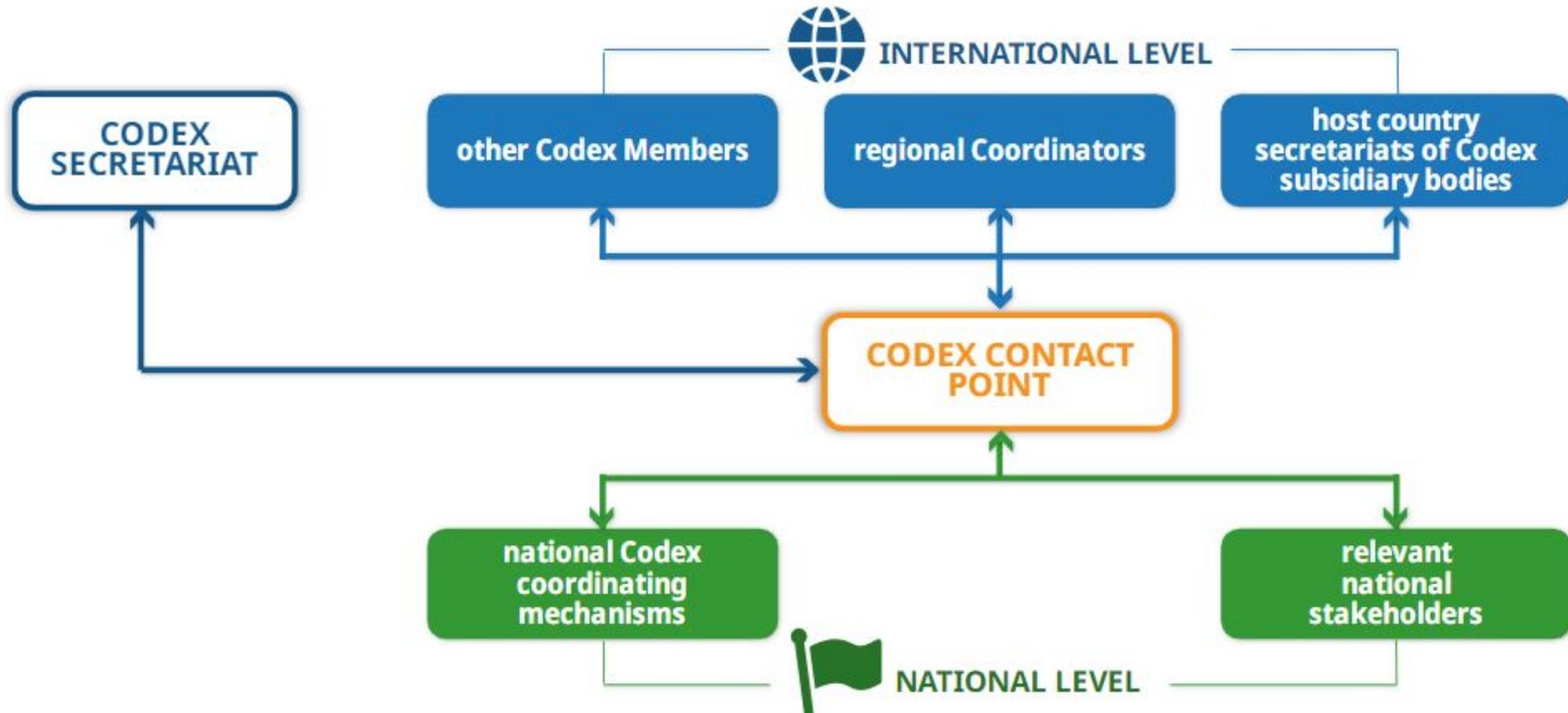
Inaugural meeting of the Codex Alimentarius Commission held in Rome.

The Statutes of the Codex Commission were adopted by its parent organizations, FAO and WHO, and the Commission held its first meeting in Rome, Italy in June 1963.

Codex Alimentarius

- The Codex Alimentarius system presents a unique opportunity **for all countries** to join the international community in formulating and harmonizing food standards and ensuring their global implementation.
- The **mandate** of Codex is to establish international food standards **to protect the health of consumers and to ensure fair practices in the food trade**, while promoting coordination of food standards work undertaken by international governmental and non-governmental organizations.

Who is participating in Codex?



Member	Region	Member since	email
 Afghanistan	Asia	2005	CodexAfghanistan2005@gmail.com
 Albania	Europe	1992	matilda.xhepa@bujqesia.gov.al
 Algeria	Near East	1970	cncodex.algerie@commerce.gov.dz
 Angola	Africa	1990	codexangola@yahoo.com.br
 Antigua and Barbuda	Latin America and the Caribbean	1988	codex@ab.gov.ag
 Argentina	Latin America and the Caribbean	1963	codex@magyp.gob.ar
 Armenia	Europe	1994	codexarmenia@gmail.com
 Australia	Southwest Pacific	1963	Codex.Contact@aff.gov.au
 Austria	Europe	1963	Bettina.brandtner@bml.gv.at
 Azerbaijan	Europe	2011	alimentarius@afsa.gov.az
 Bahamas	Latin America and the Caribbean	2002	PATRICIAJJOHNSON@BAHAMAS.GOV.BS
 Bahrain	Near East	1981	zmohamed@mun.gov.bh
 Bangladesh	Asia	1975	dg@bsti.gov.bd
 Barbados	Latin America and the Caribbean	1970	codex.contactpoint@barbados.gov.bb
 Belarus	Europe	2006	afedorenko71@mail.ru
 Belgium	Europe	1963	codex.be@health.fgov.be
 Belize	Latin America and the Caribbean	1992	CodexCP-Belize@bbs.gov.bz
 Benin	Africa	1974	maepdana@gmail.com
 Bhutan	Asia	1999	bhutanCodex@gmail.com
 Bolivia (Plurinational State of)	Latin America and the Caribbean	1971	bolivia.codex@gmail.com
 Bosnia and Herzegovina	Europe	2007	codex.bih@fsa.gov.ba
 Botswana	Africa	1978	botswanacodex@gov.bw
 Brazil	Latin America and the Caribbean	1968	codexbrasil@inmetro.gov.br
 Brunei Darussalam	Asia	1997	brunei.codex@gmail.com
 Bulgaria	Europe	1969	IYancheva@mzh.government.bg
 Burkina Faso	Africa	2002	pointcontactcodexburkina@yahoo.fr
 Burundi	Africa	1964	info@bbnburundi.org
 Cabo Verde	Africa	1981	Edson.Cabral@eris.cv
 Cambodia	Asia	1974	codex.cambodia@gmail.com

Government

Private sector

Academia

Consumer organizations



The Joint FAO/WHO Food Standards Programme

The work of FAO and WHO with respect to food standards consists of the following three independent yet complementary activities:

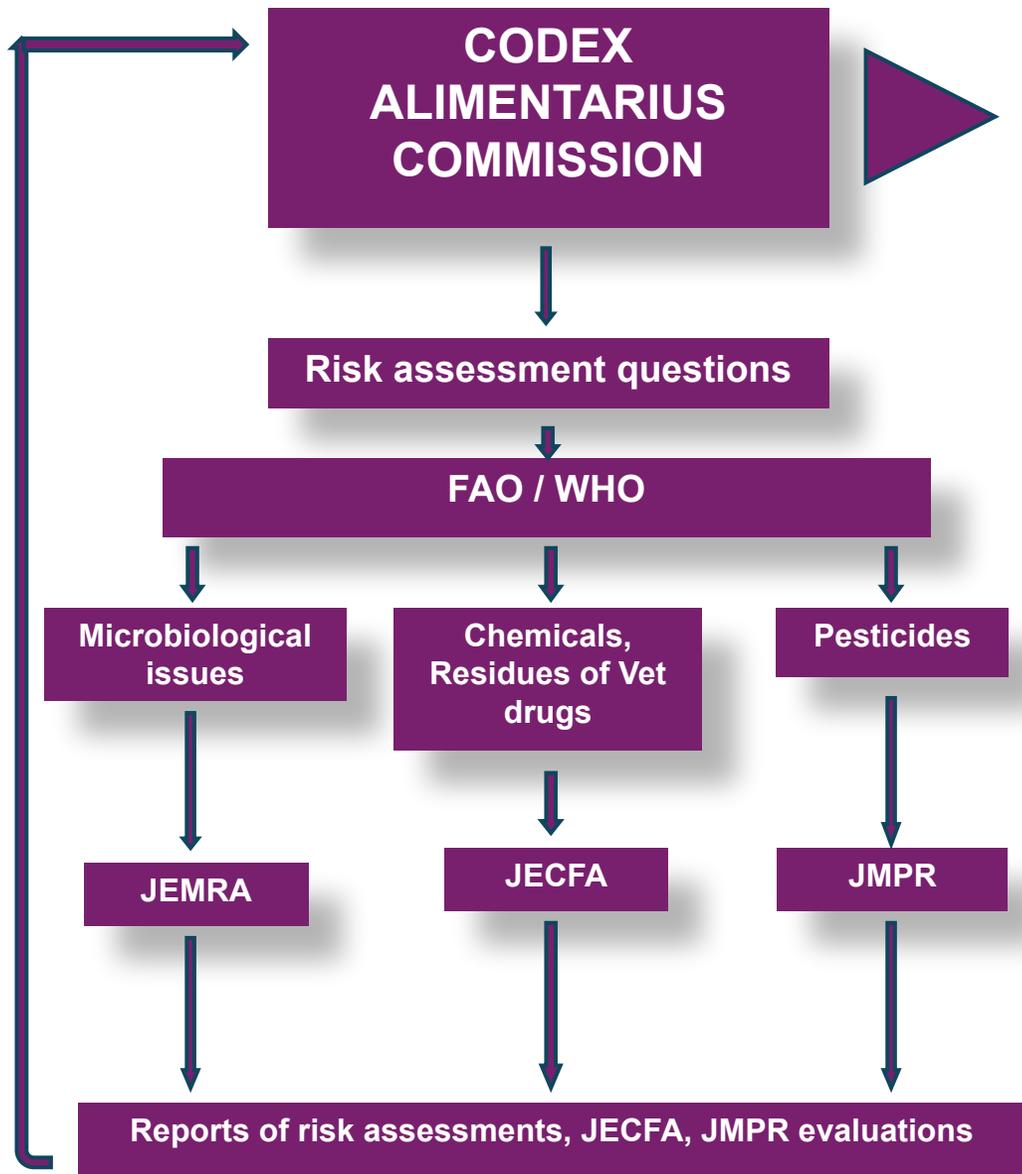
1. the **provision of scientific advice** by expert bodies and meetings established by FAO and WHO;
2. the **elaboration of food standards** by the Codex Alimentarius Commission taking into consideration the scientific advice provided by FAO and WHO; and
3. the creation of **capacity building programmes** related to strengthening food control systems taking into account the standards developed by the Codex Alimentarius Commission.

FAO and WHO implement a joint programme to provide scientific advice to:

The Codex Alimentarius Commission and its subsidiary bodies;
Member countries.

FAO/WHO scientific advice is provided through two main mechanisms:

- 1. Expert bodies** that have a permanent joint secretariat (e.g. the Joint FAO/WHO Expert Committee on Food Additives – JECFA)
- 2. Ad hoc expert consultations or meetings** established to address a specific food safety issue (e.g. The Joint FAO/WHO Expert Consultation on Evaluation of Allergenicity of Genetically Modified Foods).



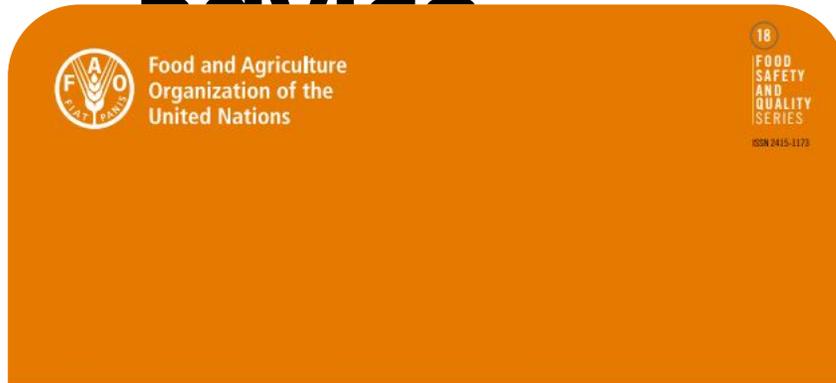
Food Standards,
Guidelines, Codes of
practice

Scientific Advice

Principles of
developing science

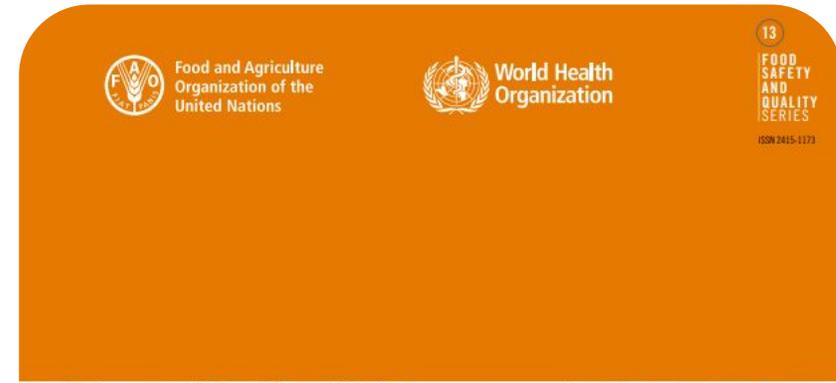
- Excellence
- Independence
- Transparency
- Universality

Recent provision of scientific



**MICROPLASTICS
IN FOOD COMMODITIES
A FOOD SAFETY REVIEW
ON HUMAN EXPOSURE
THROUGH DIETARY SOURCES**

THROUGH DIETARY SOURCES
ON HUMAN EXPOSURE
THROUGH DIETARY SOURCES



**REPORT OF THE
EXPERT MEETING ON
FOOD SAFETY FOR SEAWEED
CURRENT STATUS AND
FUTURE PERSPECTIVES**

ROME, 28–29 OCTOBER 2021

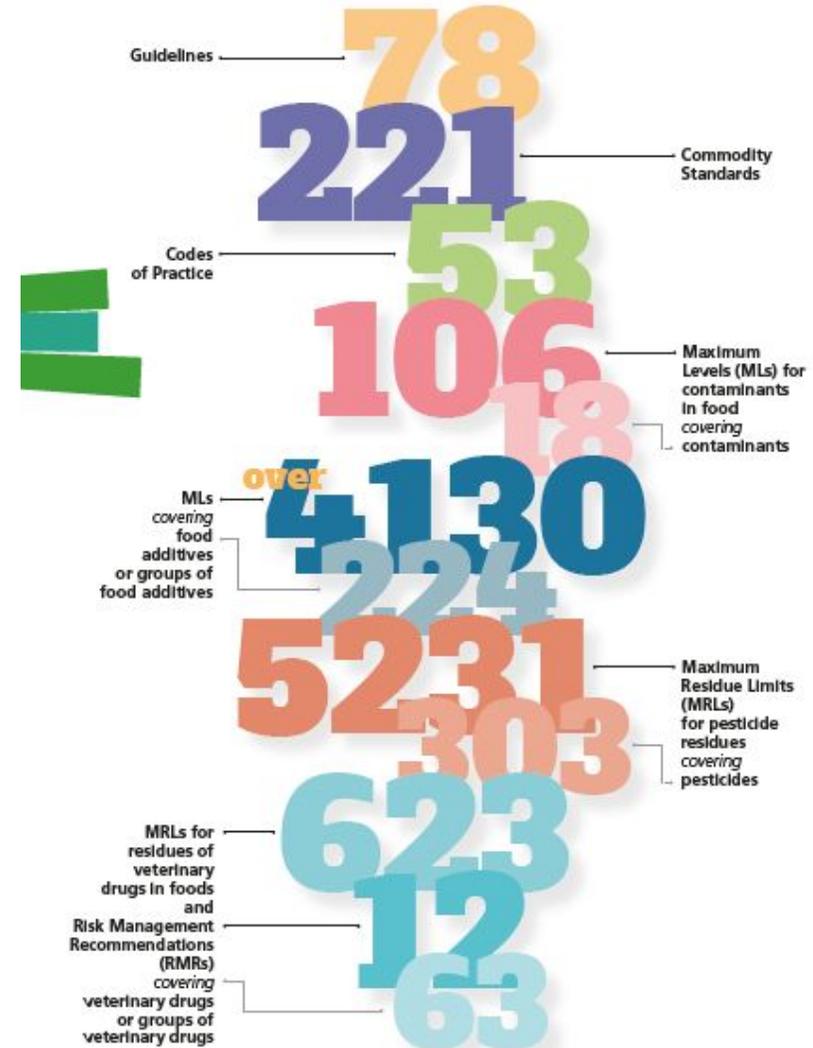
ROME, 28–29 OCTOBER 2021
FUTURE PERSPECTIVES
CURRENT STATUS AND

Food standards

- The Codex Alimentarius Commission develops **science-based standards** taking into account the **scientific advice provided** by FAO/WHO expert bodies and *ad hoc* consultations and meetings.
- The Commission undertakes its standard setting work through a number of **subsidiary bodies** (Committees and Task Forces).

The Codex scorecard

This table gives the number of Codex standards, guidelines and codes of practice by subject matter as of July 2017 after the decisions of the 40th Session of the Codex Alimentarius Commission.



GENERAL STANDARDS



General Standards,
Guidelines and
Codes of Practice are
applied to all foods

Food additives permitted to be used are typically identified by referencing the *Codex General Standard for Food Additives*. Exceptions from, or addition to, the *General Standard for Food Additives* with respect to a food are rare and must be **fully justified**. Nevertheless, all additives must undergo a review by JECFA and be endorsed by the Codex Committee on Food Additives.

Hygiene makes reference to relevant Codex Codes of Hygienic Practice for the commodity concerned. In almost all cases it is required that the product shall be **free from pathogenic micro-organisms, toxins** or other poisonous or deleterious substances in amounts that represent a hazard to health.

Contaminants contains **limits** for contaminants that may occur in the product(s) covered by the standard. These limits are based on the scientific advice of FAO and WHO and must be **consistent** with the *Codex General Standard for Contaminants and Toxins in Food and Feed*. Where appropriate, reference is also made to the Codex Maximum Limits for **pesticide residues** and for **residues of veterinary drugs** in foods.

Commodity standards are the largest group of specific standards

cereals, pulses (legumes) and

fats and oils and related products



fish and fishery products

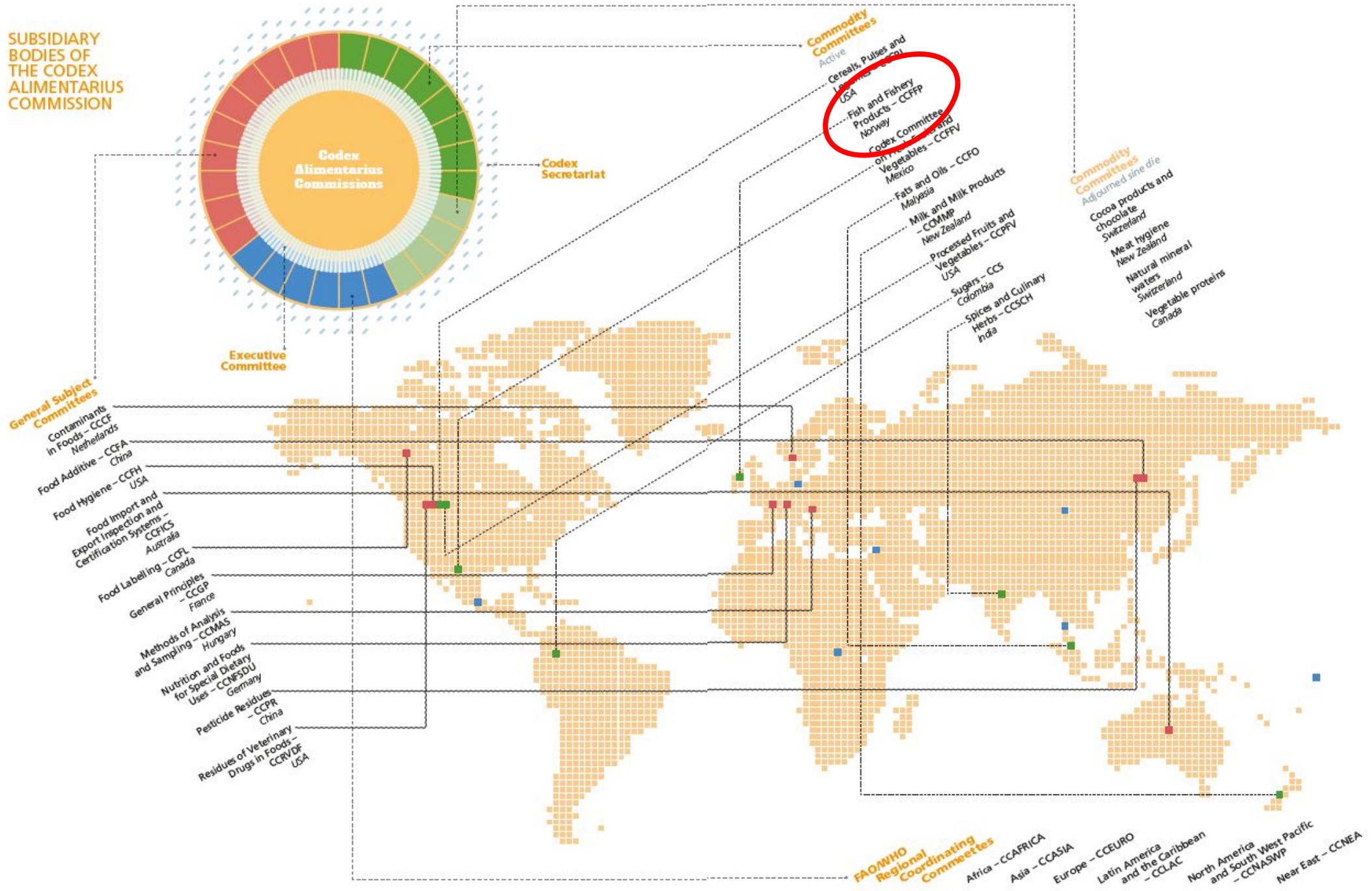
fresh fruits and vegetables

processed and quick-frozen fruits and vegetables

Each general subject and commodity group is represented by a **CODEX COMMITTEE**



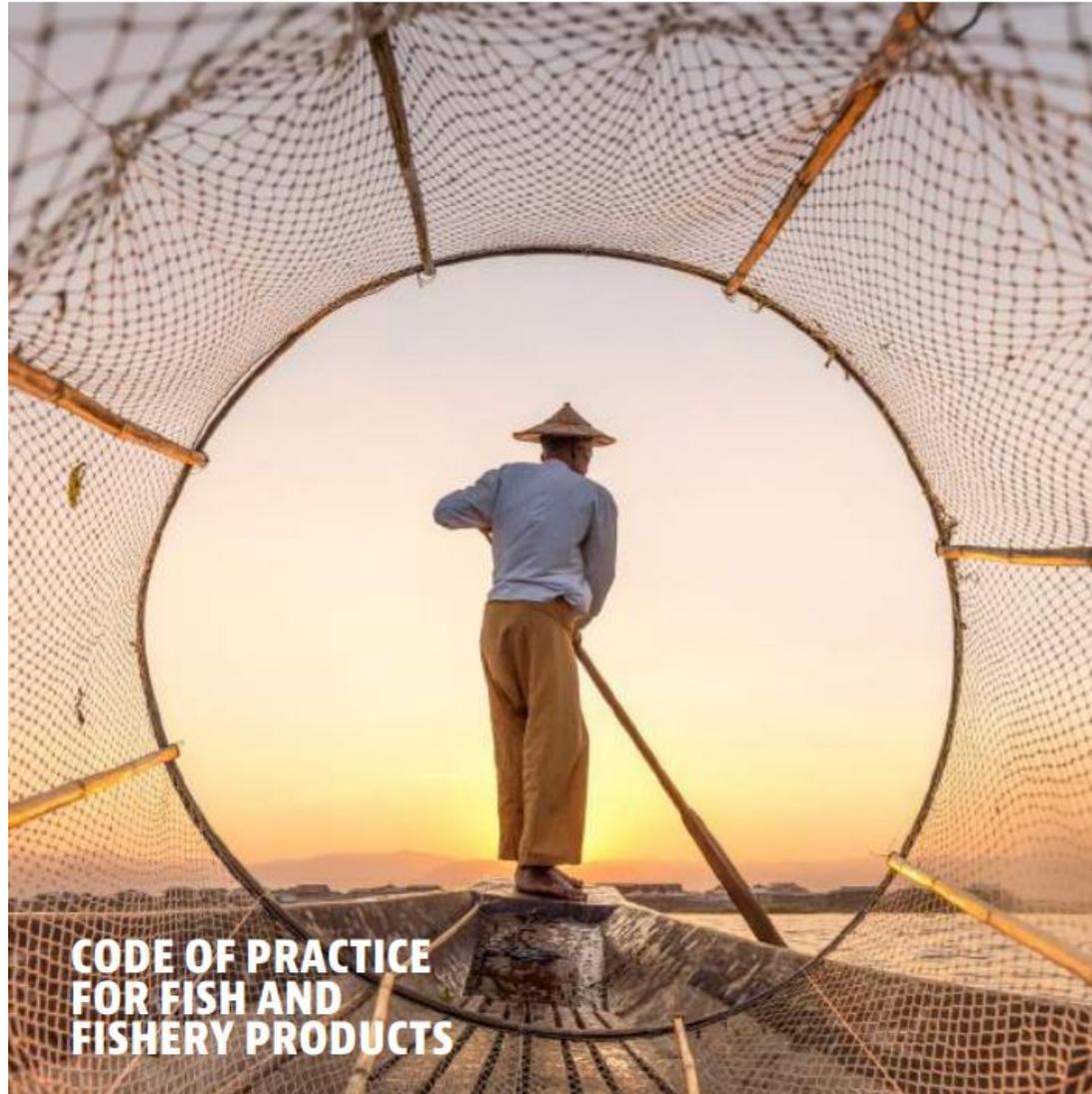
SUBSIDIARY BODIES OF THE CODEX ALIMENTARIUS COMMISSION





Type any criteria in the search box to filter the data (e.g. a year, a committee code or a keyword). Download a standard by clicking on the green symbol in the available languages indicated.

Reference	Title	Committee	Last modified	EN	FR	ES	AR	ZH	RU
CXS 1-1985	General Standard for the Labelling of Prepackaged Foods	CCFL	2018	✓	✓	✓	✓	✓	✓
CXS 3-1981	Standard for Canned Salmon	CCFFP	2013	✓	✓	✓	✓	✓	✓
CXS 12-1981	Standard for Honey	CCS	2019	✓	✓	✓	✓	✓	✓
CXS 13-1981	Standard for Preserved Tomatoes	CCPFV	2017	✓	✓	✓	⊘	✓	✓
CXS 17-1981	Standard for Canned Applesauce	CCPFV	2017	✓	✓	✓	✓	✓	✓
CXS 19-1981	Standard for Edible Fats and Oils not Covered by Individual Standards	CCFO	2019	✓	✓	✓	✓	✓	✓
CXS 33-1981	Standard for Olive Oils and Olive Pomace Oils	CCFO	2017	✓	✓	✓	✓	✓	✓
CXS 36-1981	Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 37-1991	Standard for Canned Shrimps or Prawns	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 38-1981	Standard for Edible Fungi and Fungus Products	CCPFV	1981	✓	✓	✓	⊘	✓	✓
CXS 39-1981	Standard for Dried Edible Fungi	CCPFV	1981	✓	✓	✓	✓	✓	✓
CXS 40R-1981	Regional Standard for Chanterelles	CCEURO	1981	✓	✓	✓	⊘	⊘	✓
CXS 41-1981	Standard for Quick Frozen Peas	CCPFV	2019	✓	✓	✓	⊘	⊘	⊘
CXS 42-1981	Standard for Canned Pineapple	CCPFV	1987	✓	✓	✓	⊘	✓	✓
CXS 52-1981	Standard for Quick Frozen Strawberries	CCPFV	2019	✓	✓	✓	⊘	⊘	⊘
CXS 53-1981	Standard for Special Dietary Foods with Low-Sodium Content (Including Salt Substitutes)	CCNFSDU	2019	✓	✓	✓	⊘	⊘	⊘
CXS 57-1981	Standard for Processed Tomato Concentrates	CCPFV	2017	✓	✓	✓	⊘	✓	✓
CXS 60-1981	Standard for Canned Raspberries	CCPFV	1981	✓	✓	✓	⊘	✓	✓



**CODE OF PRACTICE
FOR FISH AND
FISHERY PRODUCTS**

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List of acronyms

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Reference 	Title	Committee	Last modified	EN	FR	ES	AR	ZH	RU
CXC 52-2003	Code of Practice for Fish and Fishery Products	CCFFP	2019	✓	✓	✓	✓	✓	✓
CXG 31-1999	Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories	CCFFP	1999	✓	✓	✓	⊘	✓	✓
CXG 48-2004	Model Certificate for Fish and Fishery Products	CCFFP	2004	✓	✓	✓	✓	✓	✓
CXS 3-1981	Standard for Canned Salmon	CCFFP	2013	✓	✓	✓	✓	✓	✓
CXS 36-1981	Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 37-1991	Standard for Canned Shrimps or Prawns	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 70-1981	Standard for Canned Tuna and Bonito	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 90-1981	Standard for Canned Crab Meat	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 92-1981	Standard for Quick Frozen Shrimps or Prawns	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 94-1981	Standard for Canned Sardines and Sardine-Type Products	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 95-1981	Standard for Quick Frozen Lobsters	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 119-1981	Standard for Canned Finfish	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 165-1989	Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 166-1989	Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 167-1989	Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 189-1993	Standard for Dried Shark Fins	CCFFP	1993	✓	✓	✓	✓	✓	✓
CXS 190-1995	Standard for Quick Frozen Fish Fillets	CCFFP	2017	✓	✓	✓	✓	✓	✓
CXS 191-1995	Standard for Quick Frozen Raw Squid	CCFFP	1995	✓	✓	✓	✓	✓	✓
CXS 222-2001	Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	CCFFP	2018	✓	✓	✓	✓	✓	✓

CXS 236-2003	Standard for Boiled Dried Salted Anchovies	CCFFP	2003	✓	✓	✓	✓	✓	✓
CXS 244-2004	Standard for Salted Atlantic Herring and Salted Sprat	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 291-2010	Standard for Sturgeon Caviar	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 292-2008	Standard for Live and Raw Bivalve Molluscs	CCFFP	2015	✓	✓	✓	✓	✓	✓
CXS 302-2011	Standard for Fish Sauce	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 311-2013	Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish	CCFFP	2018	✓	✓	✓	✓	✓	✓
CXS 312-2013	Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for further Processing	CCFFP	2016	✓	✓	✓	✓	✓	✓
CXS 315-2014	Standard for Fresh and Quick Frozen Raw Scallop Products	CCFFP	2017	✓	✓	✓	✓	✓	✓

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MAXIMUM RESIDUE LIMITS (MRLs) AND RISK MANAGEMENT RECOMMENDATIONS (RMRs) FOR RESIDUES OF VETERINARY DRUGS IN FOODS

**MAXIMUM RESIDUE LIMITS (MRLs) AND RISK MANAGEMENT RECOMMENDATIONS (RMRs)
FOR RESIDUES OF VETERINARY DRUGS IN FOODS**

CX/MRL 2-2021

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CX/MRL

2-2021

Index of Veterinary Drugs

This page contains an index of veterinary drugs for which MRLs or RMRs have been set by the Codex Alimentarius Commission.

Clicking on a veterinary drug takes the user to a page with details on the MRLs or the RMR of the veterinary drug, established by Codex. The page also provides information on the functional class of the veterinary drug and a link to the relevant JECFA (Joint FAO/WHO Expert Committee on Food Additives) residue monograph(s).

A

- Abamectin
- Albendazole
- Amoxicillin
- Ampicillin
- Avilamycin
- Azaperone

B

- Benzylpenicillin/Procaine benzylpenicillin

C

- Carazofol

I

- Imidocarb
- Ipronidazole
- Isometamidium
- Ivermectin

L

- Lasalocid sodium
- Levamisole
- Lincomycin
- Lufenuron

M

Codex Index of veterinary drugs

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US FAO-WHO

Amoxicillin

Functional Class: **Antimicrobial agent**

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Maximum Residue Limits for Amoxicillin

Species	Tissue	MRL	Year of Adoption	Note
Cattle	Muscle	50 µg/kg	2012	
Cattle	Kidney	50 µg/kg	2012	
Cattle	Liver	50 µg/kg	2012	
Cattle	Milk	4 µg/kg	2012	
Cattle	Fat	50 µg/kg	2012	
Finfish	Fillet	50 µg/kg	2018	The term finfish includes all fish species. Muscle plus skin in natural proportion.
Finfish	Muscle	50 µg/kg	2018	The term finfish includes all fish species.
Pig	Liver	50 µg/kg	2012	
Pig	Kidney	50 µg/kg	2012	
Pig	Muscle	50 µg/kg	2012	
Pig	Fat/Skin	50 µg/kg	2012	
Sheep	Kidney	50 µg/kg	2012	
Sheep	Muscle	50 µg/kg	2012	
Sheep	Milk	4 µg/kg	2012	
Sheep	Liver	50 µg/kg	2012	
Sheep	Fat	50 µg/kg	2012	

Veterinary Drug Detail |
CODEXALIMENTARIUS
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Course 1: Introduction to Codex



This series of four courses is designed to improve understanding and develop sustainable national capacities to engage in and benefit from the Codex Alimentarius Commission. This first course explains why Codex exists and why it is important in the history of the establishment of the Codex Alimentarius Commission, its mandate and legal basis, as well as the initial steps for becoming a member.



Audience

People who need an overview of Codex, with the following profiles will benefit from taking this course:

- Codex Contact Points
- Government officials

Audience

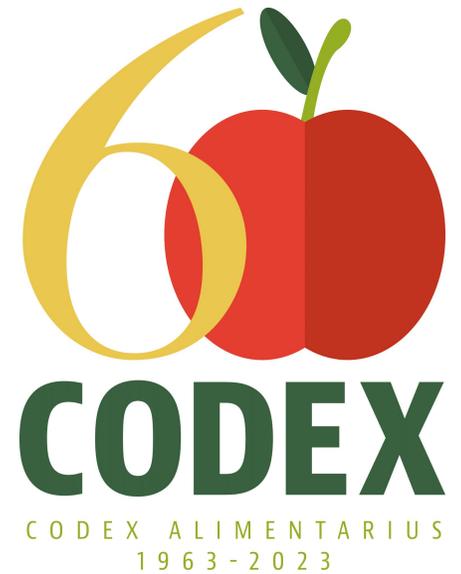
People who need an overview of Codex, with the following profiles will benefit from taking this course:

- Codex Contact Points
- Government officials
- Policy-makers
- Food producers
- Consumer representatives
- Codex observer organizations
- Members of the scientific community

<https://elearning.fao.org/course/view.php?name=codex-series>



Food and Agriculture
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THANK YOU FOR YOUR ATTENTION

Esther Garrido Gamarro

Fishery Officer

Food and Agriculture Organization of
the United Nations