## **Codex Alimentarius Commission**

## Role of the United Nations in Implementing Food Safety and Ensuring Global Nutrition

### **Food Safety and Quality Summit**

8 May 2014

**Abu Dhabi, United Arab Emirates** 



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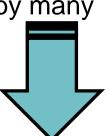


- ✓ Raison d'être / Rationale for an International Food Standard setter : Codex Alimentarius Commission
- ✓ Achievements / Impact on food safety
- ✓ Current trends driving food standard setting
- ✓ Challenges, perspectives and Future areas of intervention
- √ How Can Codex standards be leveraged domestically and regionally

### **History and Rationale**

### Foods without Borders:

- Food products are amongst the most traded commodities
- Foods are important contributors to Health of consumers internationally
- Information about risks and benefits associated with foods is provided by many sources





1963-2013

ALIMENTARIUS

Need for a reference body to guide food standard development internationally









### **Codex Alimentarius Commission : Raison d'être**

- Established in 1963 by the United Nation's FAO and WHO: intergovernmental body that elaborates food standards under the Joint FAO/WHO Food Standards Programme:
  - Develops harmonized international food standards, guidelines and codes of practice with the objective :
    - ✓ To protect consumers' health
    - ✓ To ensure fair practices in the food trade
  - Promotes coordination of all food standards work by international governmental and non-governmental organisations
- An international focal point for informed discussions on food related issues















### **CAC**: Modus Operandi

☐ The Codex Alimentarius Commission CAC aims to be:

The preeminent international food standards setting body to protect the health of consumers and ensure fair practices in the food trade

- ☐ In Developing standards, Codex aims to promote
  - Collaboration,
  - Inclusiveness,
  - Consensus building and transparency



- General subject committees (e.g. contaminants, additives, labelling etc..)
- Commodity committees (e.g. fish and fish products, fresh fruit and vegetables etc..)
- Ad hoc intergovernmental taskforces
- FAO/WHO Coordinating Committees











### **Science-Based Standards: the Food Code**

#### Codex develops:

Science-based standards, codes of practice guidelines and other requirements
Guidance to apply these standards across the continuum of the food supply chain

### The CAC is the international food risk manager

Independent, impartial and credible scientific assessments provided by WHO and FAO constitute the backbone of Codex scientific standards

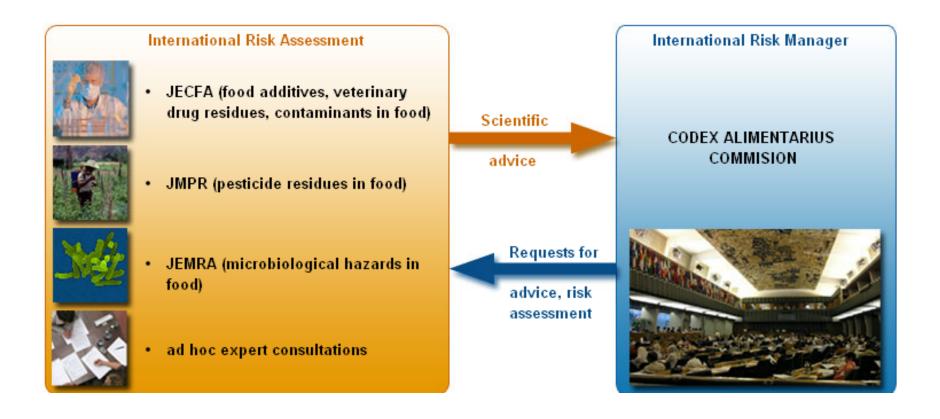








### Joint FAO/WHO Food Standards Program











### **Expected impacts of Codex Standards**

- Greater global and national awareness of food safety and quality issues:
  - More available data and stimulated activities in food technology, food chemistry, microbiology, nutrition, pesticide and veterinary drug development and safe use.
- Aim to apply a consistent approach in assessing and managing food safety risks and food quality internationally
- Enhanced consumers' health protection globally
- Proactive mitigation of trade irritants related to food standards
- Leveraged international efforts to support domestic risk management decisions and regulations









## Codex addressed a number of emerging challenges

Food Chemical Safety

- Management of Chloropropanols (e.g. 3-MCPD) in processed sauces Management of acrylamide in processed foods
- Management of potential melamine contamination of foods Management of safe use of chemicals in conjunction with food production: e.g. Veterinary

Food Microbial Safety:

- Code of hygienic practice for powdered infant formlae for young children and infants
- Guidelines on the application of general principles of food hygiene to the control of viruses in food

Labelling as a public health tool:

- Identification of a list of priority allergens subject to mandatory labelling
- Guidance on application of Gluten free labelling
- Mandatory nutrition labelling of foods



### **Codex addressed Food Chemical Safety Issues**

## Food process induced chemicals:

- Management of Chloropropanols (e.g. 3-MCPD) in processed sauces
- Management of acrylamide in processed foods
- Standards, Max Levels and Codes of practice

Management of
Economically motivated
adulteration: Example
Melamine standards –
fastest standards to be
developed and adopted

Management of safe use of chemicals in conjunction with food production: e.g. Veterinary drugs, pesticides and additives

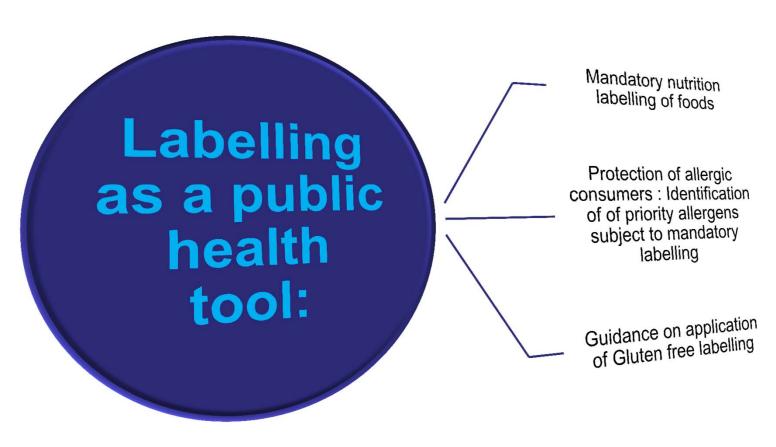


# Codex developed leading microbiological safety guidance





## Codex addressed public health issues through labelling





# Codex far-reaching impacts on food quality and food safety systems

Codex supported food quality, consumer protection and easier movement of food and agri-food products

- Quality standards: Chocolate, Halal foods, spices
- Supported safety conditions for foods amongst the most traded: fats, oils, mineral waters
- Guidance on inspection and certification requirements





### Trends influencing the future of the role of Codex

- Expanding international trade of food /ingredients
- Changing food production practices
- Scientific and technological innovation
- Climate change
- Changing Consumer concerns / interests
- Emergence of food safety risks associated with economic fraud











### **Challenges for the Codex Alimentarius Commission**

•Need for timely scientific assessments supporting the development of standards

•Ability to respond swiftly to emerging needs with a "commensurate" science advice capacity

•Proliferation of sources of scientific information

Scientific Assessment Requirements

## Proliferation of private standards

•Development of a number of standards by private organisations, which may result in impeding trade

•Importance of contribution of developing countries – so that standards are globally representative









### **Strategic Plan of the CAC 2014 - 2019**

 The 36<sup>th</sup> Session (July 2013) of the Codex Alimentarius Commission adopted its new Strategic Plan for the biennia 2014 – 2019

#### Vision:

- The Codex Alimentarius Commission strives to be the preeminent international food standard setting body to protect the health of consumers and ensure fair practices in the food trade
- Codex will strive to adapt to the evolving environment, be capable
  to proactively responding to emerging food safety and nutrition in
  a timely fashion, with the aim to protect consumers' health and
  ensure fair practices in the food trade









### Strategic Plan of the CAC 2014 - 2019

### Strategic goals for the Commission for the next biennia are:

- Establish international food standards that address current and emerging food issues.
- Ensure the application of risk analysis principles in the development of Codex standards.
- Facilitate the effective participation of all Codex Members.
- Implement effective and efficient work management systems and practices









### Canada and Codex



- Canada is one of the founding members of the CAC
- Canada continues to support and leverage the work of Codex
- Standards developed in Codex serve as a basis for Canadian food standards: adoption or adaptation to the Canadian context.
- Canada supports continued reliance of Codex on a solid, sustainable and reliable scientific advice:
  - Co-led the development of a WHA resolution on food safety advocating for sustainability of Codex



Canada supports Codex efforts in maintaining its role as the preeiminent food standard setting body internationally through :









### **Opportunities for the Near East Region**

- The Near East Region is an active contributor in Codex
- Codex has the potential to play the role of:
  - □ Driver of food standard development in the region
  - □Catalyst to national and regional contribution in shaping an international food standard setting agenda









### **Codex and the Near East Region**

## □ Drivers / Opportunities to leverage Codex standards:

- ✓ While being diverse, the region enjoys similar dietary habits stemming from a rich common tradition and heritage in food preparation and consumption
- √ Similar dietary patterns
- ✓ Similar food production and food import patterns









### **Codex and the Near East Region**

- □ Common features create opportunities for coordination, cooperation and integration within the region to:
  - ✓ Leverage resources to contribute regional scientific input/data in the development of Codex food safety standards to ensure they remain relevant for the region : Stronger leadership role at the international scene
  - ✓ Formulate similar national food safety regulations that are based on Codex standards



















