CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION (ISO[1])

(Report of activities relevant to Codex work)

1. The International Organization for Standardization (ISO) has prepared this information paper as part of ongoing updates and communication between the Codex Alimentarius Commission (CAC) Secretariat and the ISO Central Secretariat. It provides a summary of current work undertaken by ISO that may be of interest to the CAC and is intended to support and enhance dialogue and coordination between the two organizations.

2. Any general information regarding the International Organization for Standardization (ISO) can be found on http://www.iso.org/. ISO counts more than 21200 International Standards, 232 technical committees and 491 subcommittees managing some 2 607 working groups.

ISO's international status

3. ISO has a specific status with many UN agencies, including the WHO and FAO. It is also an observer at the WTO Committee on Trade and Environment (CTE), the Committee on Technical Barriers to Trade (WTO TBT) and the Committee on Sanitary and Phytosanitary Measures (SPS).

4. ISO's observer status to the CAC provides an opportunity for the coordination of issues related to a variety of ISO standards that are adopted and used by Codex in its work. ISO methods have been endorsed in the document "*Recommended methods of analysis and sampling*" (*CODEX STAN 234-1999*) which is updated each year during the CCMAS meeting.

ISO Strategy 2016-2020

5. The ISO Strategy 2016-2020 was approved at the ISO General Assembly in September 2015. It outlines the ISO priorities for the next five years and focuses on six interlinked strategic directions: ISO will *Develop high-quality standards* through ISO global membership, by ensuring to effectively *Engage stakeholders and partners.* A strong foundation in *People and organization development*, effective *Use of technology*, and a focus on *Communication*, will help to achieve the ultimate objective of *ISO standards used everywhere*.

ISO Academy

6. Further to the confirmation by the ISO Council in March 2016 of its strategic direction, the ISO Academy oversees the following six programme areas:

- Implementation of the ISO Action Plan for developing countries which maps out how ISO aims to contribute to improving developing countries' economic growth and access to world markets and helping to achieve sustainable development. (available at: http://www.iso.org/iso/iso_action_plan_2016-2020_en_ld.pdf)
- DEVCO secretariat
- Development of training materials
- Provision of training services to ISO members
- Education
- Research activities

7. In 2015, technical assistance and training projects were carried out under the ISO Action Plan 2011-2015 to increase developing countries participation in international standardization work, to build capacity for effective participation, and to raise awareness of the role of standards in promoting trade and sustainable development.

[1] This document has been prepared by and under the responsibility of ISO.

8. Sponsorships were granted to experts from developing countries to participate in the standardization work of the following committees dealing with food:

- ISO/TC 34/SC 17/WG 8 on *Food safety management systems* (Dublin, February 2015)
- ISO/TC 34/SC17 on *Food Safety* (Paris, October 2015)
- ISO/TC 34/SC 8 on *Tea* (Shizuoka, June 2015)

A number of sponsorships were also granted to experts from developing countries to participate in the standardization work on conformity assesment led by ISO/CASCO and on several other fields covered in ISO.

9. A capacity building workshop for French-speaking developing countries, sponsored by ISO, will be held in conjunction with the plenary meeting of ISO/TC 34, in Paris, in July 2016.

ISO and developing countries – DEVCO

10. DEVCO, ISO's policy committee on developing country matters, established in 1961 is a unique forum for ISO members from developed and developing countries to discuss standardization and related issues, to exchange experience and best practice, and to identify needs and requirements of developing countries. It is also the role of DEVCO to monitor the implementation of the ISO Action Plan for developing countries.

11. Today, 155 out of the 161 ISO members are members of DEVCO. (Find out more about DEVCO on http://www.iso.org/iso/home/about/iso-and-developing-countries.htm)

ISO's conformity assessment committee – CASCO

12. It is this body within ISO that is closest to covering the same subject matter as the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS). To date, CASCO has 132 members.

13. The 31st CASCO Plenary, associated policy meetings and workshop will take place from 1-5 May 2016 in Dubai, United Arab Emirates.

14. Topical issues currently being addressed in CASCO:

- CASCO co-organized with IEC and ITU the WSC Workshop on Conformity Assessment, hosted by UNECE from 1-2 December 2015, at the Palais des Nations, in Geneva. The workshop included 4 panels and gathered some 130 industry representatives, government regulators and economic leaders, who confirmed their interest in building on the success of the workshop with similar events in the future.
- Last year, CASCO launched an interactive online tool that introduces the basics of conformity assessment and the CASCO toolbox, explaining why and how conformity assessment can be used by regulators, providing concrete examples from various fields. This tool is publicly available and proved to be a valuable source of information for anyone looking for practical information on conformity assessment. CASCO is in process of developing a similar deliverable addressing specifically the concept of Suppliers' Declaration of Conformity (SDoC).
- An educational brochure identifying what should be considered when developing personnel certification schemes is to be published in 2016.
- CASCO compiled a FAQ document to be published in 2016 on what should be considered when deciding between a management system standard and a conformity assessment standard.
- A project plan has been developed to organize a pilot Stakeholders Forum on conformity assessment towards the end of 2016. The Forum would allow CASCO to engage with a broad range of stakeholders on key conformity assessment matters.
- The results of the 2014 ISO Survey of Certifications have been published on www.iso.org in September 2015.

During 2015 CASCO published:

- ISO/IEC 17021-1:2015, *Conformity assessment — Requirements for bodies providing audit and certification of management systems — Part 1: Requirements*
- ISO/IEC TR 17026:2015, *Conformity Assessment — Example of a certification scheme for tangible products*

The technical work within CASCO has increased significantly with all the major CASCO standards undergoing revision simultaneously, among which ISO/IEC 17011, *General requirements for accreditation bodies accrediting conformity assessment bodies* (CD2 stage) and ISO/IEC 17025, *General requirements for the competence of testing and calibration laboratories* (CD2 stage). The demand for additional parts to ISO/IEC 17021-1 also continues to grow with Joint Working Groups established to develop the competence criteria for Occupational Health and Safety (OHAS) and Anti-Bribery management systems.

Members of CASCO/CPC agreed to survey the ISO landscape with regard to the terms "validation and verification" in the conformity assessment context in a view to evaluate the need to develop a generic CASCO

document to cover those two activities. A full description of the technical work is available form the CASCO Committee page.

15. External representations and liaisons

CASCO maintains category A liaison with 22 international organizations. Over 2015, CASCO has established D-liaison with PEFC, ISEAL Alliance and WADA, in the framework of the revisions of ISO/IEC 17011 and ISO/IEC 17025.

More information about the scope, the structure and the membership as well as a quick link to the work programme of ISO/CASCO is available on the ISO website.

Using and referencing ISO and IEC standards to support public policy — Conference and Training

16. To learn about the many ways in which International Standards can support public policy goals, ISO, IEC and UNECE organized a full-day conference on 2 November 2015, at the Palais des Nations, Geneva. This was followed by a half-day training course at ISO Central Secretariat premises on 3 November.

17. ISO and IEC national standards bodies were invited together with their policymakers. UNECE also brought in regulators. This event was back to back with the WTO TBT meeting in Geneva. There was a good mix of standardizers and policymakers.

18. Focus was made on how to reference standards in regulations, how standards can help implement policy commitments taken at the global level (e.g. sustainability, resilience and development goals). The event was a good opportunity to connect national and international policymakers with standards developers, in order to share experience and best practices. To learn more on how standards can help you: 'Using ISO and IEC standards to support public policy'.

Codex and ISO/TC 34, *Food products*

19. There is a long history of collaboration between the Codex Committees and ISO/TC 34, *Food products*. ISO/TC 34 supports the collaboration between Codex and ISO, in order to enhance the mutual coordination of work and the elimination of duplication and contradictions. This also includes interest to support any joint or collaborative communication on each others' work.

20. Codex and ISO activities are complementary. Codex, as a governmental organization, prepares documents to assist governments in their statutory and regulatory work to protect their citizens from health hazards caused by food consumption. ISO prepares standards in particular on test methods to assist stakeholders along the whole food chain to fulfil both the statutory and regulatory requirements, as well as the requirements of consumers of these products.

21. Since its creation in 1947, ISO/TC 34 has published more than 800 ISO deliverables (International Standards, Technical Specifications and Technical Reports). 65 % of these documents are methods of analysis. See Annex 1 for the structure of ISO/TC 34 and a list of projects/publications of interest to Codex:

- Publication of 8 methods of analysis for vitamins and nutrients on Infant Formula and Adult Nutritionals, in collaboration with AOAC (SPIFAN project: Stakeholder Panel on Infant Formula and Adult Nutritionals) and IDF
- Work on a definition for "Natural": ISO/CD 19657, *Definition of criteria for a food ingredient to be considered as 'natural'*
- Validation of 15 methods of analysis for food microbiology
- ISO/TS 34700, *Animal welfare management — General requirements and guidance for organizations in the food supply chain* (for food-producing animals), **in collaboration with the OIE** (under development)

ISO/TC 34 will held its next meeting in July 2016 in Paris, France, with a workshop for French-speaking countries. The Codex Alimentarius representative is invited to give presentations at both the workshop and plenary meeting.

At the Subcommittees' level, ISO/TC 34/SCs are working on the following main topics.

ISO/TC 34/SC 2, Oleaginous seeds and fruits and oilseed meals

22. ISO/TC 34/SC 2 covers standardisation in the field of oilseeds and oilseed residues in particular sampling, methods of test and analysis including physical, physical-chemical and biochemical methods.

The main project of interest for CAC is the current revision of ISO 542:1990, *Oilseeds — Sampling*. ISO/TC 34/SC 2 members plan to replace this standard by two projects:

- One project on *Oilseeds — Manual or automatic discontinuous sampling*
- One project on *Oilseeds — Automatic continuous sampling*

The following projects might also be of interest to CAC:

- Revision of ISO 749, *Oilseed residues — Determination of total ash*

- ISO 771, *Oilseed residues — Determination of moisture and volatile matter content* in order to update the methods and to add fidelity data.

ISO/TC 34/SC 4, Cereals and pulses

23. ISO/TC 34/SC 4 covers standardization in the field of Cereals and Pulses as well as their products, in particular terminology, sampling, methods of test and analysis, product specifications and requirements for packaging, storage and transportation. The following standards and projects might be of interest to CAC:

- ISO/NP 15141, *Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*
- ISO/CD 19942, *Maize — Specification*
- ISO 11085:2015, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*
- ISO 16634-2:2016, *Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products*

ISO/TC 34/SC 5, Milk and milk products

24. The field of activity of ISO/TC 34/SC 5 covers standardization of methods of analysis and sampling for milk and milk products. ISO/TC 34/SC 5 has a close cooperation with the International Dairy Federation (IDF) since 1961 in preparing standards which are published jointly as ISO-IDF International Standards by ISO since 2001.

Where appropriate, input is provided for ISO/TC 34 and/or ISO/IDF comments to Codex documents:

- Codex Committee on Methods of Analysis and Sampling – receiving documents and attending Inter Agency Meeting, Working Group meetings and CCMAS meetings, providing updates for CODEX STAN 234-1999 on Recommended Methods of Analysis and Sampling in the area of milk and dairy products
- Codex Committee on Milk and Milk Products (CCMMP)
- Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)
- Codex Committee on Pesticide Residues (CCPR)

Infant formulas need to provide essential nutrients (including vitamins and minerals) for the adequate growth and development of babies and young children. This is why the nutritional quality of infant formula is laid down in international Codex Alimentarius standards, such as *CODEX STAN 72-1981*, and national regulations. To verify that infant formulas contain all necessary nutrients, accurate analytical test methods are required. Although some methods are listed in *CODEX-STAN 234-1999* and are referenced in *CODEX STAN 72-1981*, part of these methods is outdated, not validated for infant formula specifically, or not globally harmonized. A cooperation between ISO/TC 34/WG 14 and SC 5, IDF and AOAC in the SPIFAN project is addressing these issues. The first eight standards were published in 2015 and are currently part of a Codex procedure for endorsement as international dispute resolution methods that involves CCNFSDU, CCMAS and finally CAC:

- ISO 16958 | IDF 231:2015 (fatty acids composition)
- ISO 20647 | IDF 234:2015 (total iodine)
- ISO 20649 | IDF 235:2015 (chromium, selenium and molybdenum)
- ISO 20633:2015 (vitamin A and E)
- ISO 20634:2015 (vitamin B12)
- ISO 20637:2015 (myo-inositol)
- ISO 20638:2015 (nucleotides)
- ISO 20639:2015 (pantothenic acid)

Method standards for other nutrients in infant formula are presently in preparation.

In an ongoing effort to keep the *CODEX STAN 234-1999* list of recommended methods up-to-date, IDF and ISO/TC 34/SC 5 have informed CCMAS that the standards IDF 136A and ISO 8197 are in the process of being withdrawn as the content is now covered by a revised version of the horizontal standard ISO 3951-1 (sampling procedures for inspection by variables). ISO and IDF have therefore recommended CCMAS to replace the reference to IDF 136A and ISO 8197 for milk and milk products with ISO 3951-1 in *CODEX-STAN 234-1999*.

ISO/TC 34/SC 7, Spices, culinary herbs and condiments

25. This subcommittee (held by India) is engaged in the formulation of International Standards in the field of spices, culinary herbs and condiments since 1961. As per WTO the Codex standards are regarded as the basis for International trade. However, in the absence of Codex standards in the area of spices, culinary herbs and condiments, the International Standards laid down by ISO/TC 34/SC 7 form the baseline for International trade.

ISO/TC 34/SC 7 had submitted an information paper on activities relevant to CCSCH. It was informed to CCSCH that ISO/TC 34/SC 7 has been developing 72 standards since more than 40 years and ISO standards for spices, condiments and culinary herbs have been widely used for trade also in absence of Codex Standards for these products.

Since, the field of activity of ISO and Codex is the same, to avoid overlap as much as possible, and to foster cooperation, it is suggested that the vast resources of ISO/TC 34/SC 7 can be used as references for Codex standards in this area.

CCSCH was also informed about the test method standards published by ISO/TC 34/SC 7 which may be referred in the Codex Standards for various parameters. This suggestion was agreed by the Committee and relevant ISO Standards were referred in the drafts being discussed during the CCSCH meeting also.

The collaboration and coordination between ISO/TC 34/SC 7 and CCSCH is easier since secretariats of both these committees are held by India.

ISO/TC 34/SC 8, Tea

26. The activity of ISO/TC 34/SC 8 is focused on tea (*Camellia sinensis*) and is developing standard specifications for products including green tea, black tea, white tea, oolong tea, decaffeinated and instant teas, sensory methods and the vocabulary, sampling, analytical methods and tests, and requirements for packaging, storage and transport. The objectives of ISO/TC 34/SC 8 are to:

- provide validated methods of analysis to support compositional specifications,
- provide guidance and the common understanding for the good manufacturing practices,
- facilitate the international trade in tea,
- ensure that quality expectations for consumers are met.

The current work programme is continuing to make progress and includes:

- developing a new analytical method for the determination of theanine in green and black tea using high performance liquid chromatography (ISO/DIS 19563),
- developing Good Manufacturing Practices in collaboration with ISO/TC 34/SC 17,
- reviewing the preliminary data for the development of the method for the determination of theaflavins in tea by high performance liquid chromatography and extending to the method trial,
- extending the work to broaden the analytical method for the determination of catechins tea by high performance liquid chromatography (ISO 14502-2:2005),
- continuing to build the understanding for further developing the sensory methodology for green tea and establish the sensory descriptors,
- continue to develop the understanding for the development of standard specifications for white and oolong teas and for updating the standards on hot and cold soluble tea infusions,
- investigate the understanding of matcha green tea, of classification of other special teas, and for the determination of polyphenols in bottled tea drinks.

ISO/TC 34/SC 9, Microbiology

27. The field of activity of ISO/TC 34/SC 9 covers standardization of microbiological analysis of the food chain: from primary production to animal feed and food as end products, including the environment of food production and handling.

The link between ISO/TC 34/SC 9 and Codex Alimentarius is made via Codex Committee on Food Hygiene. The secretary of CCFH is invited at each SC 9 plenary meeting (in 2016 : 9-11 May, Paris).

In 2015, the following standards of interest for CCFH were published:

- ISO 18743, *Microbiology of the food chain — Detection of Trichinella larvae in meat by artificial digestion method*
- ISO 17604, *Microbiology of the food chain — Carcass sampling for microbiological analysis*

and 2 other standards are about to be published:

- ISO 16140-1 & 2, Microbiology of the food chain — Method validation — Part 1: Vocabulary and Part 2: Protocol *for the validation of alternative (proprietary) methods against a reference method*

In 2016, the standardization process for reference methods, fully validated with performance characteristics derived from collaborative studies, will be completed and will conduct to the publication between mid 2016 and mid 2017 of several reference methods of interest for CCFH:

- detection of *Salmonella spp*., of *E.coli* O157, of *Cronobacter spp*., of *enteropathogenic Vibrio* and of *Yersinia enterocolitica*
- detection and enumeration of *Enterobacteriaceae*, of *Listeria spp/monocytogenes*, and of *Campylobacter*
- detection and quantification of noroviruses and hepatits A viruses

– quantification of *Bacillus cereus cereulide* toxin, detection of staphylococal enterotoxins, detection and quantification of histamine.

The works on whole-genome sequencing for food microbial typing and genomic characterization of foodborne microorganisms are progressing and a link will be ensured with the works from FAO ("Impact of WGS on food safety management within a One Health framework").

Standardization works continue on a protocol for the validation of alternative methods for microbiological confirmation, for the validation of in-house methods and for the verification of validated methods.

New projects have started to detect *Anisakidae* larvae in fish.

ISO/TC 34/SC 11, Animal and vegetable fats and oils

28. This sub-committee is involved with standards concerning animal and vegetable fats and oils. Many members of SC 11 are very active within the Codex Committee on Fats and Oils (CCFO). The volume of edible oils and fats being shipped in bulk by sea from producing countries to consuming countries continues to increase and is now probably in excess of 80 million tonnes each year, and many SC 11 members are also active within this international trade.

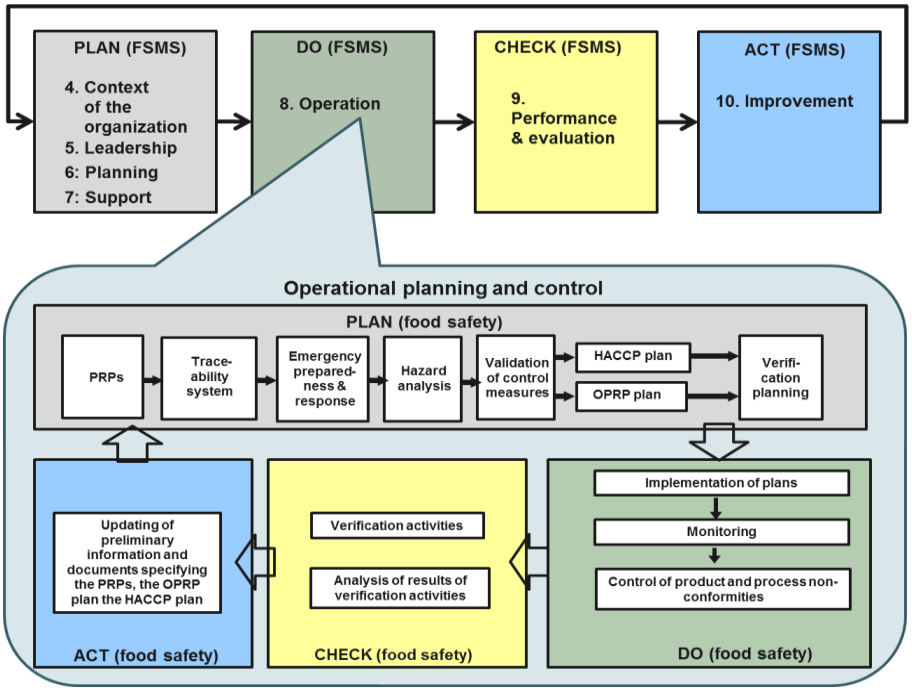
As Codex should also "contribute to the safety, quality, and fairness of the international food trade", the CCFO has recently added a Code of Practice on the Storage and Transport of Fats and Oils in Bulk by Sea. This Code includes sections on storage conditions and quality and ISO/TC 34/SC 11 has recently confirmed or amended a number of standards which are used to measure these quality parameters. Examples are the standards for measuring anisidine values and the resistance to rancidity of refined oil.

The Codex Code also includes an important section on contamination, and SC 11 has issued some important standards in this area this year. Edible oil has been adulterated with mineral oil causing significant trade incidents over the past ten years and the publication of ISO 17780, *Determination of aliphatic hydrocarbons in vegetable oils* has been welcomed enthusiastically by the trade and the regulators. Similarly, the first of a trio of standards for measuring the concentration of a group of recently highlighted process contaminants, chloropropanediols, has been published, facilitating research on the mitigation steps to reduce the resulting levels.

ISO/TC 34/SC 17, Management systems for food safety

29. ISO/TC 34/SC 17 is in charge of standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption (ISO 22000 series).

A key objective that governed the first drafting of ISO 22000 and which also governs the revision process is not to contradict, but to add value to Codex food safety control principles and guidelines. This includes the HACCP principles and the (public health) risk analysis principles. To achieve this objective, all requirements relating to food hygiene and hazard control is retained within one clause of the overall structure as shown in the figure below.



The revised ISO 22000 encompasses two Plan-Do-Check-Act (PDCA) cycles[2]; one PDCA cycle for the overall food safety management system (FSMS) embracing clauses 4, 5, 6, 7, 9 and 10 of the standard, and another PDCA cycle within clause 8 for the planning, implementation and maintenance of food safety control.

The food safety PDCA cycle enables an organization to establish, implement and maintain an updated food control program that consistently delivers safe end products.

The revised ISO 22000 standard will continue to integrate the HACCP principles and application steps developed by Codex and will attempt to adopt any changes that the CCFH may foresee during the revision of the General Principles for Food Hygiene and its HACCP annex, a specific challenge considering the different timeframes for the revision processes of ISO 22000 and the GPFH, respectively.

ISO/TC 34/SC 17 also developed a technical specification for Feed and animal food production (ISO/TS 22002-6). The feed and animal food production sector is by this publication given access to a PRP-program enabling them to implement ISO 22000.

ISO/TC 34/SC 18, Cocoa

30. The secretariat of SC 18 is held within a twinning arrangement between Ghana Standards Authority (GSA) and the Netherlands Standardization Institute (NEN). The chairmanship is shared between The Netherlands and Côte d'Ivoire. SC 18 is working on standards for sustainable and traceable cocoa (ISO 34101 series). This standard currently contains 4 parts (*Requirements for sustainability management systems, Requirements for performance, Requirements for traceability,* and *Requirements for certification schemes*). The first three parts will be balloted among ISO members as DIS in the course of 2016.

In addition SC 18 works on standards for the quality and sampling of cocoa beans:

- ISO/DIS 2292, *Cocoa beans — Sampling*
- ISO/CD 2451, *Cocoa beans — Specification and quality requirements*

ISO/TC 147, Water quality

31. As water plays an important role in food processing (all kinds of cleaning purposes, preparation of half-finished food products, production of beverages like beer and lemonades), many standards elaborated in ISO/TC 147/SC 2 and SC 4 are or should be taken into account.

32. Standards in ISO/TC 147/SC 2 range from metal determinations (single or multicomponent methods), anions, cations, to methods for organic substances like plant treatment agents, or methods for ubiquitary pollutants like phthalates or polycyclic hydrocarbons, PAH.

33. In the investigations on the quality of food products, standards from ISO/TC 147 may be used as basic standards because water is – compared with all food products – the less difficult matrix to be investigated. On the other hand standards for water analysis have to reflect the very low occurrence of microbiological target organisms or chemical contaminants in the sample, especially with samples of drinking water. Therefore standards for water analysis differ from food standards mainly regarding sample preparation and concentration procedures.

34. It should be stressed as well that all methods from ISO/TC 147/SC 2 have been validated by interlaboratory trials according to ISO 5725-2 *Accuracy (trueness and precision) of measurement methods and results — Part 2: Basic method for the determination of repeatability and reproducibility of a standard measurement method* and are only accepted as standards if the results have been found satisfactory.

35. In addition, standards on analytical quality control are available.

36. In respect to microbiological methods (ISO/TC 147/SC 4), special importance is given to methods on the investigation of microorganisms by culture, e.g. existing standards on the determination of *Salmonella*, *Campylobacter*, *Coliforms* (*E. coli* and other organisms) and moreover on the determination of *Legionella*. Growing importance is observed concerning standards for quality assurance (e.g. joint work with ISO/TC 34/SC 9 on quality control of media and reagents) as well as adopting molecular methods e.g. quantitative RT-PCR.

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[2] The PDCA cycle can be briefly described as follows:

- ***Plan**: establish the objectives of the system and its processes, and the resources needed to deliver intended results in accordance with customers' requirements and the organization's policies*
- ***Do**: implement what was planned;*
- ***Check**: Verify and (where applicable) measure processes and the implemented activities against policies, objectives, requirements and plans, and document the results;*
- ***Act**: take actions to update and improve performance, as necessary*

Codex and ISO/TC 234, *Fisheries and aquaculture*

37. The increasing importance of seafood as a protein source for the world population, and the increasing internationalization of both seafood production and trade, have led to a need for international standards to enable sustainable development and environmental compatibility of the fisheries and aquaculture sectors.

38. In the process leading to the establishment of ISO/TC 234, it was stressed that the work of the committee should be complementary to and not in competition with ongoing standardization under the auspices of other non-governmental or governmental organizations.

ISO/TC 34/SC 17 and ISO/TC 234 work closely together on aquaculture food safety issues and on traceability issues in order to be efficient, use the knowledge available and not duplicate work.

39. ISO/TC 234 held its ninth plenary meeting in Silver Spring, USA in October 2015.

40. More information about the scope, structure, contact details as well as quick links to the work programme and business plan of ISO/TC 234 is available on the ISO website. The following recent standards and projects could be of interest to CAC:

- ISO 18538:2015, *Traceability of molluscan products — Specifications on the information to be recorded in farmed molluscan distribution chains*
- ISO 18539:2015, *Traceability of molluscan products — Specifications on the information to be recorded in captured molluscan distribution chains*
- ISO 16741:2015, *Traceability of crustacean products — Specifications on the information to be recorded in farmed Crustacean distribution chains*
- ISO 18537:2015, *Traceability of crustacean products — Specifications on the information to be recorded in captured crustacean distribution chains*
- ISO 16541:2015, *Methods for sea lice surveillance on marine finfish farms*
- Project ISO/AWI 19565, *Fisheries — Minima requirements for fisheries labels: environmental aspects*

Conclusion

41. It is recognized that the Commission's members, as governments, have the authority to regulate at the national level and that ISO, as a producer of voluntary International Standards, does not. In the framework of good regulatory practice, as promoted at international and regional levels, International Standards and Guides may be considered useful by regulators as effective and efficient tools to achieve important regulatory mandates, manage risk and address market confidence.

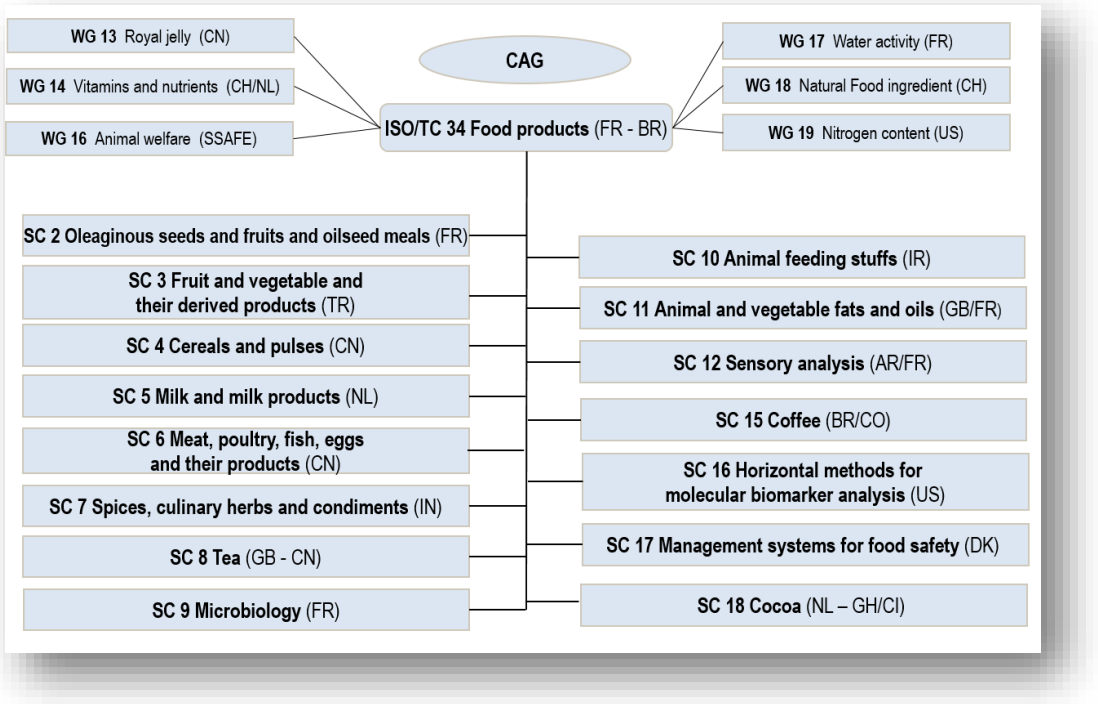
42. ISO considers that by using its International Standards, regulatory authorities will achieve their aims in public health and safety at less cost to manufacturers and consumers. Using International Standards also assists countries to meet their WTO TBT and SPS Agreement obligations.

For any further information on technical developments within ISO that have been reported in this paper, please do not hesitate to contact Mrs. Marie-Noëlle Bourquin at ISO Central Secretariat (bourquin@iso.org).

Annex 1

Structure of ISO/TC 34, *Food products*

ISO/TC 34 comprises 77 Participating countries and 57 Observing countries. ISO/TC 34 secretariat is held jointly by France and Brazil (twinning arrangement). ISO/TC 34 has established several substructures as follows:



Selected ISO/TC 34 projects having changed status during the past twelve months (as of April 2016)

Project number	Title	Status
ISO 20633	*Infant formula and adult nutritionals — Determination of vitamin E and vitamin A by normal phase high performance liquid chromatography*	Published in 2015
ISO 20634	*Infant formula and adult nutritionals — Determination of vitamin B12 by reversed phase HPLC (RP-HPLC)*	Published in 2015
ISO 20637	*Infant formula and adult nutritionals — Determination of myo-inositol by liquid chromatography and pulsed amperometry*	Published in 2015
ISO 20638	*Infant formula and adult nutritionals — Determination of nucleotides by liquid chromatography*	Published in 2015
ISO 20639	*Infant formula and adult nutritionals — Determination of pantothenic acid by UHPLC-MS/MS*	Published in 2015
ISO 16958 | IDF 231	*Milk, milk products, infant formula and adult nutritionals — Determination of fatty acids composition -- Capillary gas chromatographic method*	Published in 2015
ISO 20647 | IDF 234	*Infant formula and adult nutritionals — Determination of total iodine — ICP-MS* *Inductively coupled plasma mass spectrometry (ICP-MS)*	Published in 2015
ISO 20649 | IDF 235	*Infant formula and adult nutritionals — Determination of chromium, selenium and molybdenum -- Inductively coupled plasma mass spectrometry (ICP-MS)*	Published in 2015
ISO 21415-2	*Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten and gluten index by mechanical means*	Published in 2015
ISO 11085	*Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*	Published in 2015
ISO 18743	*Microbiology of the food chain — Detection of Trichinella larvae in meat by artificial digestion method*	Published in 2015

ISO 17604	*Microbiology of the food chain — Carcass sampling for microbiological analysis*	Published in 2015
ISO 12966-4	*Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 4: Determination by capillary gas chromatography*	Published in 2015
ISO 17780	*Animal and vegetable fats and oils — Determination of aliphatic hydrocarbons in vegetable oils*	Published in 2015
ISO/TS 22002-6	*Prerequisite programmes on food safety — Part 6: Feed production*	Published in 2016
ISO/CD 22000	*Food safety management systems — Requirements for any organization in the food chain*	Under revision
ISO/DIS 19657	*Definition of criteria for a food ingredient to be considered as natural*	Under development
ISO/CD 2451	*Cocoa beans — Specification and quality requirements*	Under revision
ISO/DIS 2292	*Cocoa beans — Sampling*	Under revision