

CODEX ALIMENTARIUS: OBCHODNÍ NORMY PRO POTRAVINY A ZEMĚDĚLSKÉ PRODUKTY V KONTEXTU DOPADU NA SPOTŘEBITELE A ŽIVOTNÍHO PROSTŘEDÍ

Světový den výživy 2023

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MINISTERSTVO ZEMĚDĚLSTVÍ
17. 10. 2023



CO JE TO CODEX ALIMENTARIUS

- Mezinárodní organizace založená v roce 1963 na základě spolupráce WHO a FAO
- Cílem Codexu Alimentarius je prosazovat ochranu spotřebitelů a usnadnit mezinárodní obchod s potravinami prostřednictvím potravinových norem, kodexů správné praxe a dalších pokynů.**
- Většina světové populace žije ve 189 zemích, které jsou členy CA a které se proto podílejí na návrhu norem a jejich zavádění na národní a regionální úrovni. Současně více než 200 mezinárodních nevládních organizací a mezivládních organizací má status pozorovatele.



- Normy a standardy Codexu jsou založeny na spolehlivých vědeckých poznatcích poskytovaných nezávislými mezinárodními orgány pro hodnocení rizik nebo na konzultacích organizovaných FAO a WHO.
- Normy nemají právní platnost, ale jsou uznávané a používané např. Organizace pro světový obchod (WTO) se odvolává na kodexové normy při mezinárodních sporech týkajících se potravin.
- Na národní úrovni jsou kodexové normy používány jako výchozí bod pro přípravu legislativy.
- Nejaktuálnějšími tématy jsou v současnosti např. potravinářské přídatné látky, rezidua veterinárním léčiv, kontaminanty, rezidua pesticidů atd.



Codex Alimentarius Commission										
CAC	Codex Alimentarius Commission									
Executive Committee										
CCEXEC	Executive Committee of the Codex Alimentarius Commission				CCEXEC85	Executive Committee of the Codex Alimentarius Commission	Rome Italy	20/11/2023	24/11/2023	
General Subject Committees										
CCCF	Codex Committee on Contaminants in Foods				CAC46	Codex Alimentarius Commission	Rome Italy	27/11/2023	02/12/2023	
CCFA	Codex Committee on Food Additives				CCSCH7	Codex Committee on Spices and Culinary Herbs		Kochi, Kerala India	29/01/2024	02/02/2024
CCFH	Codex Committee on Food Hygiene				CCFO28	Codex Committee on Fats and Oils		Kuala Lumpur Malaysia	19/02/2024	23/02/2024
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems				CCFH54	Codex Committee on Food Hygiene		Nairobi Kenya	11/03/2024	15/03/2024
CCFL	Codex Committee on Food Labelling				CCCF17	Codex Committee on Contaminants in Foods			15/04/2024	19/04/2024
CCGP	Codex Committee on General Principles				CCFA54	Codex Committee on Food Additives			22/04/2024	26/04/2024
CCMAS	Codex Committee on Methods of Analysis and Sampling				CCMAS43	Codex Committee on Methods of Analysis and Sampling		Budapest Hungary	13/05/2024	17/05/2024
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses				CCEURO33	FAO/WHO Coordinating Committee for Europe		Berlin Germany	27/05/2024	31/05/2024
CCPR	Codex Committee on Pesticide Residues				CCPR55	Codex Committee on Pesticide Residues		China	03/06/2024	08/06/2024
CCRVDF	Codex Committee on Residues of Veterinary Drugs in Foods				CCFO	Codex Committee on Fats and Oils				
Commodity Committees										
CCFFP	Codex Committee on Fish and Fishery Products				CCSCH	Codex Committee on Spices and Culinary Herbs				
CCFFV	Codex Committee on Fresh Fruits and Vegetables				CCFICS27	Codex Committee on Food Import and Export Inspection and Certification Systems		Cairns Australia	16/09/2024	20/09/2024
CCFO	Codex Committee on Fats and Oils				CCNFSDU44	Codex Committee on Nutrition and Foods for Special Dietary Uses		Dresden Germany	02/10/2024	06/10/2024
CCSCH	Codex Committee on Spices and Culinary Herbs				CCRVDF27	Codex Committee on Residues of Veterinary Drugs in Foods			21/10/2024	25/10/2024
FAO/WHO Coordinating Committees										
CCAFRICA	FAO/WHO Coordinating Committee for Africa				CCFL48	Codex Committee on Food Labelling			28/10/2024	01/11/2024
CCASIA	FAO/WHO Coordinating Committee for Asia									
CCEURO	FAO/WHO Coordinating Committee for Europe									
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean									
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific									
CCNE	FAO/WHO Coordinating Committee for Near East									

The step procedure for elaborating codex standards

Before a decision is made to undertake the development of a new standard or other text, a project proposal is prepared and discussed at Committee level.

GETTING STARTED

National Governments or Subsidiary Committees of Commission



Purpose and scope of the standard

Time frame, priority and relevance

Identify need for scientific advice and technical input

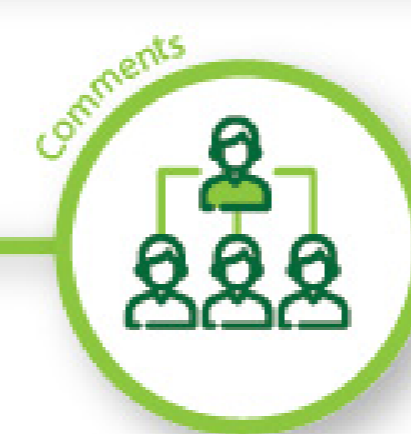


STEP 1
The Commission approves new work based on a Project Document and the recommendations of the Executive Committee.

ELABORATION



STEP 2
The Codex Secretariat arranges for the preparation of a proposed draft standard.



STEP 3
The proposed Draft text is circulated by the Codex Secretariat to Codex members and observers for comment.

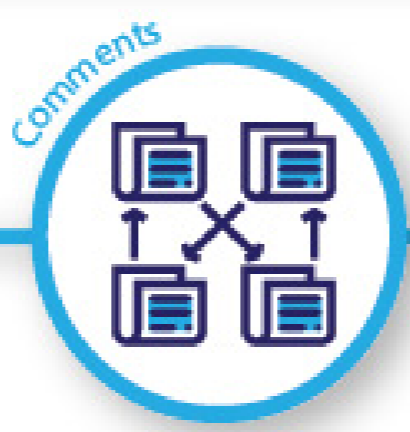


STEP 4
Comments received are sent by the Codex Secretariat to the body assigned the work for consideration. The proposed draft standard is amended.

CONCLUSION



STEP 5
The proposed draft standard is submitted to the Executive Committee for critical review and to the Commission for adoption at step 5.



STEP 6
The Draft text is circulated by the Codex Secretariat to Codex members and observers for another round of comments.

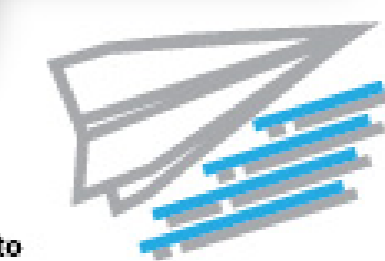


STEP 7
The body assigned the work considers the comments and amends the draft standard.



STEP 8
The draft standard is submitted to the Executive Committee for critical review and forwarded to the Commission for adoption as a Codex standard. It is then published on the Codex website.

Step 5/8: Increasingly subsidiary bodies are utilizing a Step 5/8 procedure. This entails texts being submitted for adoption at Step 5 having a recommendation that Steps 6 and 7 be omitted and that the text also be adopted at Step 8. This practice substantially speeds up the adoption process.



CXS 332R-2018	Regional Standard for Doogh	CCNE	2018	✓	✓	✓	✓	✓	✓
CXS 333-2019	Standard for Quinoa	CCCPL	2020	✓	✓	✓	✓	✓	✓
CXS 334R-2020	Regional Standard for fermented cooked Cassava-based products	CCAFRICA	2022	✓	⊘	⊘	✓	✓	✓
CXS 335R-2020	Regional Standard for fresh leaves of Gnetum spp.	CCAFRICA	2020	✓	✓	✓	✓	✓	✓
CXS 336R-2020	Regional Standard for kava products for use as a beverage when mixed with water	CCNASWP	2020	✓	✓	✓	✓	✓	✓
CXS 337-2020	Standard for fresh garlic	CCFFV	2020	✓	✓	✓	⊘	✓	✓
CXS 338-2020	Standard for kiwifruit	CCFFV	2020	✓	✓	✓	⊘	✓	✓
CXS 339-2020	Standard for ware potatoes	CCFFV	2020	✓	✓	✓	⊘	✓	✓
CXS 340-2020	Standard for yam	CCFFV	2020	✓	✓	✓	⊘	✓	✓
CXS 341R-2020	Regional Standard for mixed zaatar	CCNE	2020	✓	✓	✓	✓	✓	✓
CXS 342-2021	Standard for Dried Oregano	CCSCH	2022	✓	✓	✓	✓	✓	✓
CXS 343-2021	Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger	CCSCH	2022	✓	✓	✓	✓	✓	✓
CXS 344-2021	Standard for dried floral parts: Cloves	CCSCH	2022	✓	✓	✓	✓	✓	✓
CXS 345-2021	Standard for Dried Basil	CCSCH	2022	✓	✓	✓	✓	✓	✓
CXS 346-2021	General Standard for the labelling of non-retail containers of foods	CCFL	2021	✓	✓	✓	✓	✓	✓
CXS 347-2019	Standard for dried or dehydrated garlic	CCSCH	2022	✓	⊘	⊘	✓	✓	✓
CXS 348-2022	Standard for Onions and Shallots	CCFFV	2022	✓	✓	✓	✓	✓	✓
CXS 349-2022	Standard for Berry Fruits	CCFFV	2022	✓	✓	✓	✓	✓	✓
CXS 350R-2022	Regional Standard for Dried Meat	CCAFRICA	2022	✓	✓	✓	⊘	⊘	⊘
CXS 352-2022	Standard for Dried Seeds – Nutmeg	CCSCH	2022	✓	✓	✓	✓	✓	✓
CXS 353-2022	Standard for Dried or Dehydrated Chilli Pepper and Paprika	CCSCH	2022	✓	✓	✓	⊘	⊘	⊘

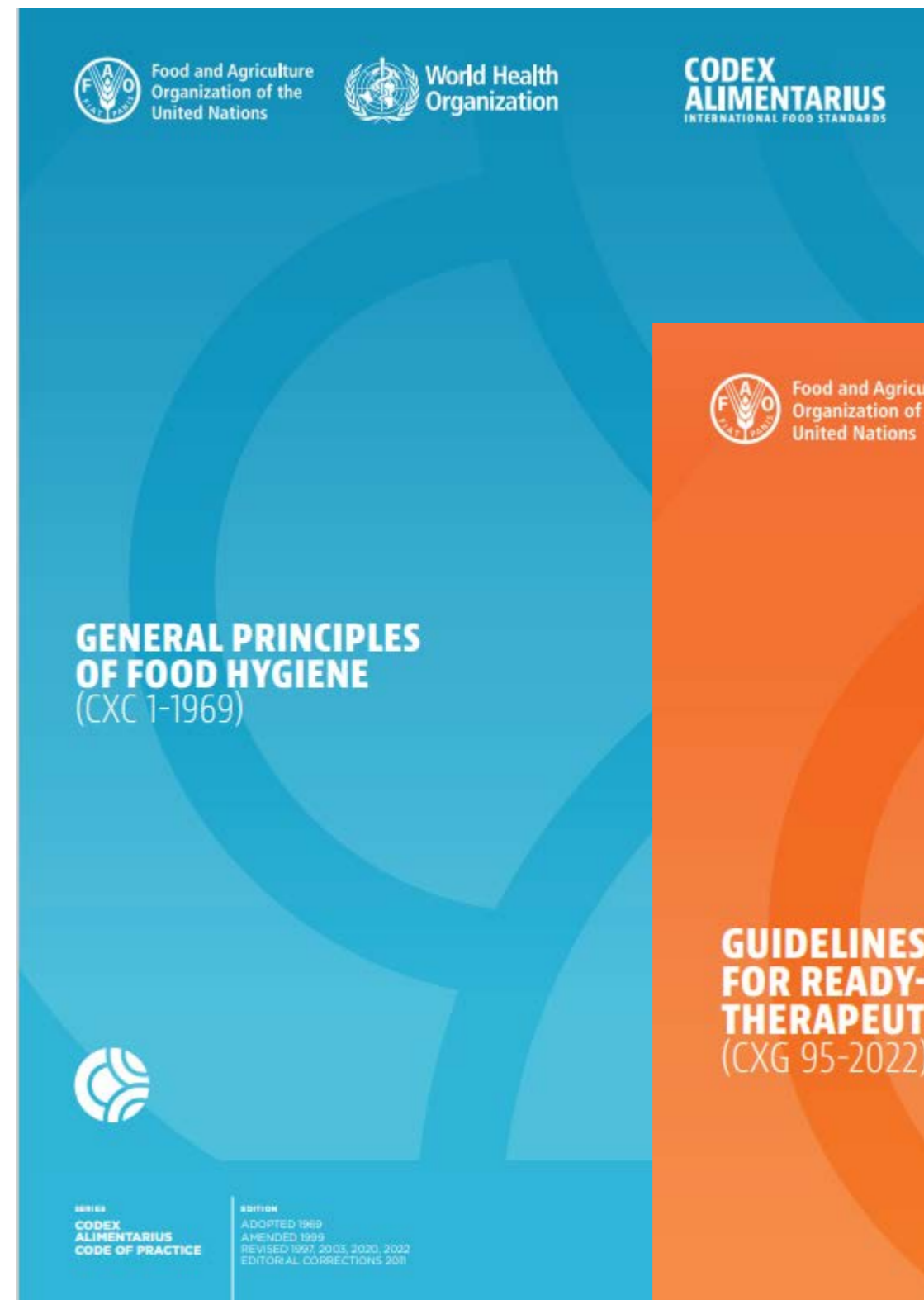
CXC 63-2007	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine	CCCF	2007	✓	✓	✓	✓	✓	✓			
CXC 64-2008	Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-HVPs and Products that Contain Acid- HVPs	CCCF	2008	✓	✓	✓	✓	✓	✓			
CXC 65-2008	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	CCCF	2008	✓	✓	✓	✓	✓	✓			
CXC 66-2008	Code of Hygienic Practice for Powdered Formulae for Infants and Young Children	CCFH	2009	✓	✓	✓	⊖	✓	✓			
CXC 67-2009	Code of Practice for the Reduction of Acrylamide in Foods	CCCF	2009	✓	✓	✓	✓	✓	✓			
CXC 68-2009	Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes	CCCF	2009	✓	✓	✓	⊖	✓	✓			
CXC 69-2009	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee	CCCF	2009	✓	✓	✓	✓	✓	✓			
CXC 70-2011	Code of Practice for the Prevention and Reduction of Ethyl Carbamate Contamination in Stone Fruit Distillates	CCCF	2011	✓	✓	✓	⊖	✓	✓			
CXC 71R-2013	Regional Code of Practice for Street-vended Foods (Near East)	CCNE	2013	✓	✓	✓	✓	✓	✓			
CXC 72-2013	Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Cocoa	CCCF	2013	✓	✓	✓	✓	✓	✓			
CXC 73-2013	Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products	CCCF	2013	✓	✓	✓	✓	✓	✓			
CXC 74-2014	Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed	CCCF	2014	✓	✓	✓	✓	✓	✓			
CXC 75-2015	Code of Hygienic Practice for Low-Moisture Foods	CCFH	CXG 80-2013	Guidelines on the Application of Risk Assessment for Feed	TFAF	2013	✓	✓	✓	✓	✓	✓
CXC 76R-2017	Regional Code of Hygienic Practice for Street-Vended Foods in Asia	CCASIA	CXG 81-2013	Guidance for Governments on Prioritizing Hazards in Feed	TFAF	2013	✓	✓	✓	✓	✓	✓
CXC 77-2017	Code of Practice for the Prevention and Reduction of Arsenic Contamination in Rice	CCCF	CXG 82-2013	Principles and Guidelines for National Food Control Systems	CCFICS	2013	✓	✓	✓	✓	✓	✓
CXC 78-2017	Code of Practice for the Prevention and Reduction of Mycotoxins in Spices	CCCF	CXG 83-2013	Principles for the Use of Sampling and Testing in International Food Trade	CCMAS	2015	✓	✓	✓	✓	✓	✓
CXC 79-2019	Code of Practice for the Reduction of 3-Monochloropropane-1,2- Diol Esters (3-MCPDEs) and Glycidyl Esters (GEs) in Refined Oils and Food Products Made With Refined Oils	CCCF	CXG 84-2012	Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of Maximum Residue Limits for Pesticides to Commodity Groups	CCPR	2017	✓	✓	✓	✓	✓	✓
CXC 80-2020	Code of Practice on Food Allergen Management for Food Business Operators	CCFH	CXG 85-2014	Guidelines for the Control of Taenia Saginata in Meat of Domestic Cattle	CCFH	2014	✓	✓	✓	✓	✓	✓
CXC 81-2022	Code of Practice for the Prevention and Reduction of Cadmium Contamination in Cocoa Beans	CCCF	CXG 86-2015	Guidelines for the Control of Trichinella Spp. in Meat of Suidae	CCFH	2015	✓	✓	✓	✓	✓	✓
			CXG 87-2016	Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat	CCFH	2016	✓	✓	✓	✓	✓	✓
			CXG 88-2016	Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites	CCFH	2016	✓	✓	✓	✓	✓	✓
			CXG 89-2016	Principles and guidelines for the exchange of information between importing and exporting countries to support the trade in food	CCFICS	2016	✓	✓	✓	✓	✓	✓
			CXG 90-2017	Guidelines on Performance Criteria for Methods of Analysis for the Determination of Pesticide Residues in Food and Feed	CCPR	2017	✓	✓	✓	✓	✓	✓
			CXG 91-2017	Principles and Guidelines for Monitoring the Performance of National Food Control Systems	CCFICS	2017	✓	✓	✓	✓	✓	✓
			CXG 92-2019	Guidelines for Rapid Risk Analysis Following Instances of Detection of Contaminants in Food where there is No Regulatory Level	CCCF	2019	✓	✓	✓	✓	✓	✓
			CXG 93-2021	Principles and Guidelines for the assessment and use of voluntary third-party assurance programmes	CCFICS	2021	✓	✓	✓	✓	✓	✓
			CXG 94-2021	Guidelines on integrated monitoring and surveillance of foodborne antimicrobial resistance	TFAMR	2021	✓	✓	✓	✓	✓	✓
			CXG 95-2022	Guidelines for ready-to-use therapeutic foods (RUTF)	CCNFSDU	2022	✓	⊖	⊖	✓	✓	✓
			CXG 96-2022	Guidelines on the Management of Biological Foodborne Outbreaks	CCFH	2022	✓	⊖	⊖	✓	✓	✓
			CXG 97-2022	Guidelines for the Recognition of Active Substances or Authorized Uses of Active Substances of Low Public Health Concern that are Considered Exempted from the Establishment of Maximum Residue Limits or do not give rise to Residues	CCPR	2022	✓	✓	✓	✓	✓	✓
			CXG 98-2022	Guidelines for Developing Harmonized Food Safety Legislation for the CCAFRICA Region	CCAFRICA	2022	✓	⊖	⊖	✓	✓	✓

UŽITEČNÉ ODKAZY A PUBLIKACE



MINISTERSTVO ZEMĚDĚLSTVÍ
ČESKÉ REPUBLIKY

<https://www.fao.org/fao-who-codexalimentarius/>





DĚKUJI ZA POZORNOST

Odbor potravinářský, Ministerstvo zemědělství

www.eagri.cz