JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-first Session

Rome, Italy

2 – 7 July 2018

REPORT OF THE THIRTY-NINTH SESSION OF THE
CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

Berlin, Germany

4 – 8 December 2017
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<td>WHO Global Database on the Implementation of Nutrition Action</td>
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<td>Guidance upper level</td>
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<td>The Grading of recommendations assessment, development and evaluation</td>
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<td>Polyunsaturated fatty acids</td>
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<td>Physical Working Group</td>
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<td>Severe acute malnutrition</td>
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<td>Trans fatty acid</td>
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INTRODUCTION

1. The thirty-ninth Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) was held in Berlin, Germany, from 4 to 8 December 2017 at the kind invitation of the Federal Government of Germany. Dr Pia Noble and Ms Marie-Luise Trebes, Former Head and Head of Division of Special Foods, Food Supplements, Food Additives, Federal Ministry of Food and Agriculture of Germany, served as Chair and vice-Chair of the Session, respectively. The Committee was attended by 66 member countries, one member organisation and 39 observer organisations. A list of participants is given in Appendix I.

OPENING OF THE SESSION

2. Dr Maria Flachsbarth, Parliamentary State Secretary, Federal Ministry of Food and Agriculture, speaking on behalf of Mr Christian Schmidt, Federal Minister of Food and Agriculture, opened the Session and welcomed delegates. She indicated that the large number of participants to the meeting demonstrated both the interest in the work in contributing towards realisation of the UN Decade of Action on Nutrition (2016-2025) and further stressed the importance of science-based Codex standards in consumer protection and food trade. Ms Mariam Eid, Vice-Chairperson of the Codex Alimentarius Commission, also addressed the meeting and emphasised the importance of consensus in decision making for several crucial agenda items at this meeting.

Division of competence

3. The Committee noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II of the Rules of Procedure of the Codex Alimentarius Commission as presented in CRD1.

ADOPTION OF THE AGENDA (Agenda item 1)

4. The Committee adopted the Agenda with the following additions under agenda item 11 - Other business:
   i. General guidelines to establish nutritional profiles (Costa Rica and Paraguay);
   ii. Methods of analysis in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981) (the United States of America); and
   iii. Harmonised probiotic guidelines for use in foods and dietary supplements (International Probiotics Association).

Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Subsidiary Bodies (Agenda item 2)

5. The Committee noted that some matters were for information only, and that several matters would be considered under other relevant agenda items, and took the following decisions:

Method for Chromium, molybdenum and selenium: Infant formula

6. The Committee; noted the request of the Committee on Methods of Analysis and Sampling (CCMAS) concerning the possible retyping of the method for chromium, molybdenum and selenium provided validation data is submitted; and encouraged members to submit such validation data to CCMAS.

Criteria for endorsement of biological methods used to detect chemicals of concern

7. The Committee agreed to defer the discussion on this matter to its next session.

MATTERS OF INTEREST ARISING FROM FAO AND WHO (Agenda item 3)

8. The Representative of FAO called the attention of the Committee to various activities of FAO of interest to CCNFSDU: (1) FAO Expert Working Group on protein quality assessment in follow-up formula for young children and Ready to Use Therapeutic Foods, that was held in Rome from 6 to 9 November 2017; (2) FAO/WHO Global Individual Food Consumption Data Tool (GIFT), which provides simple and accurate food-based indicators, derived from sex and age disaggregated data on individual food consumption; (3) UN Decade of Action on Nutrition 2016 – 2025, under which the Milan Global Nutrition Summit has taken place on 4 November 2017; and (4) the International Symposium on Sustainable Food Systems for Healthy Diets and Improved Nutrition organised jointly by FAO and WHO in December 2016 and the Regional Symposia on the same theme organised in 2017 to further anchor the discussion around the actual challenges of each region.

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1 CRD1 (Annotated Agenda – Division of competence between the European Union and its Member States)
2 CX/NFSDU 17/39/1; CRD3 (Comments of IPA); CRD4 (Costa Rica, Paraguay); CRD14 (the United States of America); CRD21 (ISDI)
3 CX/NFSDU 17/39/2, CRD4 (Costa Rica, Paraguay)
4 CX/NFSDU 17/39/3
The Representative of WHO highlighted some of the activities of relevance to the ongoing work of the Committee. With reference to the UN Decade of Action on Nutrition, the Representative provided additional information which included: launching of Member States’ SMART commitment repository linked to WHO Global Database on the Implementation of Nutrition Action (GINA), establishment of Action Networks such as Global Action Network on Sustainable Food from the Ocean for Food Security and Nutrition led by Norway, Global Action Network on Nutrition Labelling led by France, Regional Action Network on enabling food environment led by Chile, Regional Action Network on childhood obesity led by the Pacific countries and Regional Action Network on school food procurement led by Thailand. She also called the attention of the Committee to the new World Health Assembly (WHA) resolution and decision – one being WHA70.11 on updated Appendix 3 (which lists “best buys” and other recommended interventions to address Non-communicable diseases (NCDs)) of the NCD Action Plan 2013 – 2020 and the WHA70 (19) on the implementation plan of the report of the Commission on Ending Childhood Obesity.

The Representative also provided updates: (i) on the work of the NUGAG Subgroup on Diet and Health, including planned launching of draft guidelines on saturated fatty acids and trans-fatty acids for public consultation; preparation of draft guidelines on non-sugar sweeteners, polyunsaturated fatty acids (including n-3, n-6 and total PUFA) and carbohydrates (starch and fibre); and ongoing evidence reviews on dietary patterns, as well as starting of the work of the NUGAG Subgroup on Policy Actions, including nutrition labelling policies, fiscal policies, trade and investment policies which affect diet and nutrition; and (ii) on WHO’s work on nutrient profiling, including the adaptations of nutrient profile models for different applications such as regulating food and beverages in schools and nutrition labelling, and the planned development of a regional nutrient profile model for the African Region.

The Representative of WHO further informed the Committee of three additional activities which were not included in the document CX/NFSDU 17/39/3. They were: (i) preparation of the 13th General Programme of Work which contains 5 nutrition-related targets (reduction in stunting, reduction in wasting, no increase of overweight/obesity in children and adolescents, elimination of industrially produced trans fatty acids (TFA) and reduction in salt/sodium intake) and will guide WHO’s work in 2019 – 2023; (ii) taking part in the implementation of the RESOLVE initiative which is a new global health initiative, aiming to save millions of lives by reducing preventable deaths from cardiovascular diseases (CVDs) through accelerating progress in improving treatments of high blood pressure, sodium reduction and elimination of industrially produced TFA; and (iii) updating of nutrient requirements for infants and young children (0 – 24 months) jointly with FAO.

The Delegation of France, supported by the United States of America and the EU, stated that the WHA “welcomed with appreciation”, but did not approve or endorse the WHA resolution on the WHO Guidance on Ending the Inappropriate Promotion of Foods for Infants and Young Children (WHA69.9) and therefore it was an error to state in CX/NFSDU 17/39/3 that WHA69.9 was approved by WHA. The Delegation of the United States of America further informed the Committee that it had dissociated from WHA Resolution 70.11 because the evidence underlying certain recommendations was not sufficient to support them.

In response, the Representative of WHO stated that there was no error as WHA69.9 was in fact approved by WHA. The Representative stated that resolutions and decisions of the WHO Governing Bodies (i.e. Executive Board, WHA) use various operative phrases to express their views regarding the substantive content contained in or annexed to the resolutions or decisions. After reviewing resolutions and decisions approved by WHA during the last 10 years, it was clearly noted that they do use various operative phrases and commonly used phrases are: adopts, approves, endorses, welcomes, noted with appreciation and notes. The Representative of the WHO reported that according to the WHO Department of Governing Bodies and External Relations, and Office of the Legal Counsel, it is possible to see these various phrases as lying on a spectrum expressing approval – with greater or somewhat less strength – on one side, and general recognition on the other and the terms “welcomes”, “welcomes with appreciation” (which was the term used in WHA69.9) and “notes with appreciation” express approval as well, although somewhat less strongly. She highlighted that regardless of different operative phrases used by various resolutions and decisions, there is one thing which is common to all these resolutions and decisions and that is they are the resolutions and decisions of the WHO which is the highest Governing Body of WHO. The Representative noted that at WHA in May 2017, there were 2 Member States which had disassociated themselves from WHA70.11 on Appendix 3 of the NCD Action Plan (2013 – 2020) which lists “best buys” and other recommended interventions to address NCDs, but no Member State had dissociated from WHA69.9.

One Observer commented that conflict of interest safeguards are embedded in all WHO policies and recommendations, and are highly relevant for the standard-setting procedures of Codex.

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6 http://apps.who.int/gb/ebwha/pdf_files/WHA70/A70(19)-en.pdf
15. Delegations noted that the document had been distributed late and requested that, in future, FAO and WHO should make available the document well in advance of the meeting to allow sufficient time to undertake thorough review and carry out consultations with their experts. A delegation, while noting the usefulness of the information, requested that the document should focus on joint work of FAO and WHO that can benefit the work of the Committee.

**REVIEW OF THE STANDARD FOR FOLLOW-UP FORMULA (CXS 156-1987) (Agenda item 4)**

16. The Chair of the electronic working group (EWG) New Zealand, introduced the item and briefly outlined the work undertaken.

17. The Committee agreed to focus discussion first on the essential composition of follow-up formula for older infants and for the "product" for young children before discussing the labelling, the name of the product, product definition, scope and preamble, noting the proposal of one observer that the preamble should be considered before other sections due to its importance.

**General**

18. An observer expressed the view that since the market growth of these products is strongest in developing countries, it is essential for these countries to assess the risks, safety and appropriateness of these products as a whole, in the local context, before allowing imports.

**Essential Composition of Follow-up Formula for older infants (6-12 months)**

19. The Chair of the EWG recalled that for follow-up formula for older infants aged 6-12 months the essential compositional requirements for protein and Docosahexaenoic acid (DHA) needed to be finalised.

20. The Committee considered the recommendations of the EWG, and made the following decisions and comments.

**Protein**

21. The chair of the EWG recalled that CCNFSDU38 had agreed to postpone decision on a minimum protein level in order to take into account the European Food Safety Authority (EFSA) opinion. She noted that while EFSA proposed a minimum protein level of 1.6 g/100 kcal, it was recognised that this was not a global value.

**Discussion**

22. Delegations, in particular those from developing countries, expressed a preference for a higher value (of protein level) of 1.8 g/100 kcal, noting that the high incidence of protein and energy malnutrition occurred during the weaning period and that intake of high quality protein was necessary; and other complementary foods in their region were often from sources with low protein content or quality and would therefore not provide sufficient levels of protein. These delegations were also of the view this would avoid countries having to carry out or to assess clinical trials in order to establish a higher protein level as stated in the associated footnote 6; this would be of particular difficulty for many countries. It was noted that 1.6 g/100 kcal was not a global recommendation as it had been evaluated for the European infant population only.

23. Those in favour of the protein level of 1.6 g/100 kcal noted that the associated footnote would state that below protein level of 1.8 g/100 kcal, the follow-up formula needed to be evaluated. It was further noted that competent authorities were not responsible for clinical trials, but the assessment or evaluation thereof.

24. Many delegations further noted that:
   a) all follow-up formula based on hydrolysed protein should be evaluated, and not only those containing less than 2.25 g of protein/100 kcal; and
   b) those products with protein levels falling between 1.6 g/100 kcal and 1.8 g/100 kcal should be evaluated for their safety and suitability and assessed based on clinical evidence.

**Conclusion**

25. The Committee agreed with a minimum protein value (level) of 1.8 g/100 kcal and an amended associated footnote 6.
Docosahexaenoic acid (DHA)

26. The chair of the EWG noted that DHA was agreed as an optional ingredient, but that some EWG members were of the view that it was necessary to ensure that when DHA is added, the levels should be effective. She further noted that there was a reference to arachidonic acid (ARA) in the associated footnote, and that although matching levels are critical for younger infants this may not be the case for older infants and young children due to the diversified diet of these age groups. The associated footnote was consistent with the footnote in the infant formula standard, but could be modified to suit the purpose of the product for older infants.

Discussion

27. A delegation expressed a preference for DHA to be mandatory, while another delegation was of the opinion that DHA was not needed at all as there was no substantial scientific basis for this optional ingredient. An observer noted that the voluntary addition of DHA could open up the possibility of claims which could create the impression that follow-up formula is needed to provide DHA, and noted that in her view there had been problems of acceptability of some infants and that all ingredients should be safe.

28. There was support for the Guidance Upper Limit (GUL) of 30 mg / 100 kcal, but proposals were made to raise the minimum level covered in the associated footnote to 20 mg /100 kcal, noting that follow-up formula was part of an increasingly diversified diet, with most complementary foods providing no or only very little DHA, and a minimum of 20 mg / 100 kcal would get close to the intake considered adequate by WHO (10 – 12 mg / kg body weight for the age group 6 – 24 months).

29. An observer expressed concern with the minimum level as the range between the GUL and minimum level was narrow and this would be difficult for manufacturers to achieve; and further questioned the link between DHA and ARA as there was no sufficient evidence to support this.

Conclusion

30. The Committee agreed with the GUL of 30 mg / 100 kcal and a minimum of 20 mg / 100 kcal and noted the reservation of Colombia to the decision on the minimum DHA level as in their view, there was sufficient evidence that 16 mg / 100 kcal was sufficient to achieve health benefits.

Other matters

JEMNU request for the establishment of nitrogen to protein conversion factors for soy and milk proteins

31. The Committee considered the proposal for scientific advice from JEMNU, prepared by Canada and the United States of America (CRD5), noting its previous discussion at CCNFSDU37 on the appropriateness of 5.71 as the nitrogen to protein conversion factor for soy protein and the recommendation of CCMAS that FAO and WHO could convene an expert panel to assess the scientific basis for nitrogen to protein conversion factors.

32. An observer proposed to not limit the work to soy-based and milk-based ingredients, however the Committee agreed to the proposal as presented.

Conclusion

33. The Committee agreed to the following request to JEMNU:

1. When determining the protein content of soy-based ingredients\(^1\) used in infant formula and follow-up formula, what is the appropriate science-based nitrogen to protein conversion factor to use when comparing protein content derived from nitrogen based methods to amino acid based methods?

2. When determining the protein content of milk-based ingredients\(^1\) used in infant formula and follow-up formula, what is the appropriate science-based nitrogen to protein conversion factor to use when comparing protein content derived from nitrogen based methods to amino acid based methods?

P – Soy-based or milk-based ingredients for infant formula and follow-up formula

I – Determining the protein content from nitrogen content using a conversion factor (of milk-based and soy-based ingredients)

C – Nitrogen based methods for deriving protein content compared to amino acid based methods

O – Determination of science-based nitrogen to protein conversion factor(s) for soy-based and milk-based ingredients.

\(^1\) A list of ingredients is being compiled which will be included with the PICO questions.
The essential composition of [name of the product] for young children (12-36 months)

34. The Chair of the EWG recalled that outstanding requirements for the essential composition of product for young children (12-36 months) included: i) minimum total fat level; ii) maximum available carbohydrates and associated sugar specifications in footnote 4; iii) whether a calcium-to-phosphorous ratio should be established; and iv) vitamin D minimum and maximum levels.

35. The Committee agreed that no calcium to phosphorous ratio was needed, and took the following decisions on minimum total fat, maximum available carbohydrates and vitamin D minimum and maximum levels.

Minimum total fat

36. Those in favour of a higher minimum total fat level of 4 g / 100 kcal expressed the opinion that this level would contribute to about 30% of energy from fat; and fat was an important contributor to child growth and development in the first three years of age.

37. Those in favour of a minimum total fat of 3.5 g / 100 kcal were of the opinion that:
   - this level was in line with public health advice to lower fat intake by young children
   - the level was consistent with low fat milk recommended as part of a diet for this age group; and
   - there was a problem with overweight, therefore the need for the lowest minimum level of fat.

38. An observer pointed out that a minimum total fat of 4 g / 100 kcal would result in a 36% of energy intake from fat. Another observer clarified that 28 – 29% of energy should come from fat and the product was part of a diversified diet.

39. It was also pointed out that all macronutrient options should be considered together and add up to 100% of needed kcal, i.e. the ranges of total fat, protein and maximum carbohydrates.

Maximum level for available carbohydrates

40. Those in favour of 12.5 g / 100 kcal (of available carbohydrates) expressed the following views:
   - that this level was closer to that of breastmilk and cow’s milk;
   - that the level was within the recommended range for available carbohydrates and would contribute to about 50% of energy which was aligned with the recommendations on energy; and
   - there was a need to limit the addition of sugars in order to avoid that young children consume products with too high sugar levels.

41. Those in favour of a higher maximum level of 14 g / 100 kcal (of available carbohydrates) expressed the following views:
   - that this was based on nutrient modelling;
   - was in line with international recommendations for nutrient range for young children; and
   - if taken with the agreed protein level, the proposed minimum total fat level, 14 g / 100 kcal, was appropriate to achieve 100kcal.

42. A delegation clarified that a product with 14 g / 100 kcal of available carbohydrate could result in a product with little protein and fat. Breastmilk had a high carbohydrate content, and this was the sole food for infants, whereas the product in question was part of a diversified diet with carbohydrates from other sources in the diet. Several observers noted that the carbohydrate content in breastmilk was different from that in these products.

43. In view of the discussion on the total available carbohydrate and fats, it was agreed to convene an in-session working group led by New Zealand to prepare further proposals for consideration.

44. The in-session working group proposed a minimum level of fat of 3.5 g / 100 kcal of fat (equivalent to 31.5% of energy), but could not conclude on the maximum level of available carbohydrate. It was noted that the product was considered a substitute for cow’s milk, the level of 14 g /100 kcal of available carbohydrate was too high, but would provide greater flexibility.

45. In view of this, consideration was given to the lower level available carbohydrates of 12.5 g / 100 kcal with the addition of a footnote to clarify that a maximum level of available carbohydrate up to 14 g / 100 kcal may be permitted by competent national and/or regional authorities for a product with a protein level below 3 g / 100 kcal.
Footnote 4

46. The Committee; agreed that lactose should be the preferred carbohydrate in the product and the need to limit the amount of mono- and disaccharides to reduce sweet taste; but could not agree on a proposal that for products not based on milk protein, carbohydrate sources that have no contribution to the sweet taste should be preferred. The Committee also noted that no non-carbohydrate sweeteners were permitted in this products.

47. There was agreement that the percentage limit for sugars is converted to an absolute amount based on energy density.

48. Further proposals considered were to include: (i) a text to clarify that the content of mono- and disaccharides, other than lactose, should not exceed 2.5 g / 100 kcal amounting to 20% of available carbohydrate; and (ii) that competent authorities may limit this level to 1.25 g / 100 kcal. The major discussion was on ensuring that when carbohydrates were added they were not added for the purpose of sweetening the product; and that the text should avoid making comparisons on sweetness as this would be difficult to implement and control due to a lack of internationally validated methods and it would be difficult to objectively measure sweetness. A delegation stated that the sensory profile could be measured in an objective way by ISO methods 3972 and 13299 and that in this context the sweetness level could be compared. Several observers expressed concern about the impact that sweet products have on the development of a child’s taste palate.

Conclusion

49. The Committee agreed with a minimum level for fat of 3.5 g / 100 kcal and for a maximum level for available carbohydrates of 12.5 g / 100 kcal with the addition of a new footnote to indicate that for a product with a protein level below 3 g / 100 kcal, a maximum level of available carbohydrate up to 14 g / 100 kcal may be permitted by national and/or regional competent authorities; and agreed to retain the amended footnote 4 in square brackets for further consideration.

Vitamin D

50. Some delegations supported the view for vitamin D to be an optional ingredient as increased levels of vitamin D could have toxic effects, especially in countries with high sunlight. However, some other delegations were of the opinion that vitamin D should be a mandatory ingredient.

51. Other delegations expressed support for the levels recommended by the EWG and noted that even in countries with high sunlight, vitamin D deficiency remained a problem. It was further noted that it was necessary to clarify which form of Vitamin D was referred to, either vitamin D2 or vitamin D3. While other delegations reiterated their position for lower levels of vitamin D, i.e. minimum of 1 µg / 100 kcal and maximum of 3 µg /100 kcal, noting that levels up to 4.5 µg /100 kcal could result in unsafe levels of vitamin D being consumed; that the lower levels would safeguard breast feeding. A delegation pointed out that there was a wide margin of safety between the maximum level and the upper level of 62.5 µg per day of vitamin D for this age group set by the US Institute of Medicine.

52. Noting the different requirements for vitamin D in different parts of the world, a proposal was made to allow competent authorities to deviate from the conditions appropriate for the nutritional needs of their local population.

Conclusion

53. The Committee noted the diverse views on the appropriate levels for vitamin D and the need to clarify in the text that the form of vitamin D was vitamin D3, the Committee agreed to retain the proposal in square brackets for further consideration at CCNFSDU40.

Labelling section: older infants

54. The Committee agreed with the sections: list of ingredients which was amended by deletion of reference to “optional ingredients”, declaration of nutritive value; and date marking and storage instructions which was aligned with the work on date marking finalised by Codex Committee on Food Labelling (CCFL); and made the following additional decisions or comments.

55. The Committee noted the diverse views on whether to include in the introductory text, explaining that the requirements included a prohibition on the use of nutrition and health claims, from the Guidelines for use of nutrition and health claims (CXG 23-1997). Those in favour of retaining the text noted that the proposed wording was consistent with the infant formula standard; and that it was necessary to reiterate and clarify that nutrition and health claims were not appropriate for older infants.

Conclusion

56. The Committee agreed to retain the last sentence of the introductory paragraph in square brackets for further consideration.
Section 9.1 name of product

57. The Committee agreed to sections 9.1.1, 9.1.2 and 9.1.3. Regarding 9.1.4, the Committee agreed to option 1, i.e. to split the provision 9.1.4 into two parts in order to clearly explain that the name of the food may also contain the reference to the source of protein. The proposal was further amended to indicate that in case of mixed source products, the source of both the animal and plant proteins should be indicated in the name of the product, with the main source being mentioned first. In addition, the Committee agreed to use the term “shall” in section 9.1.5 instead of “may”.

Section 9.5 – Information for use

58. The Committee noted and discussed the following views on section 9.5.1:

- that the product should be prepared with potable water; and that potable was a broader term to ensure both chemical and microbiological safety;
- whether to maintain the current wording as it was aligned with the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72 – 1981); or to refer to clean water for which a definition existed; and
- to maintain the current wording stating that water could be rendered safe by previous boiling and to include guidance that the water should be not less than 70 °C before reconstitution in line with WHO/FAO guidelines on the preparation, storage and handling of powdered infant formula and the guidance in the Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CXC 06-2008). This was especially important taking into account that the product was not sterile and could contain Enterobacter and Salmonella, amongst others.

59. It was agreed to retain the text “it is not to be used as a sole source of nutrition” in section 9.5.6.

Conclusion

60. The Committee agreed to insert reference to potable water and to maintain the text as proposed by the EWG.

Section 9.6 – Additional labelling requirements

61. The Committee considered the following points and views expressed:

- a proposal to insert in 9.6.1 c) an exception to introduce the product to infants under 6 months as there might be situations where the product could be introduced earlier under medical supervision. Delegations questioned this proposal noting that it would imply that the follow-up formula was meant to deal with special dietary needs for which it was not intended for. The Representative of WHO expressed concern over the ambiguity of the proposed wording, as it failed to qualify why and when exceptions are justified, thereby creating opportunities for inappropriate promotion of the product for use below 6 months of age. For infants below 6 months of age, who do not receive breastmilk for legitimate reasons, infant formula should be available up to, and where needed beyond, 6 months. Therefore WHO did not agree with the proposed wording.
- a question was also raised on why it was needed to refer to independent health workers, as all health workers were professionals and independent;
- the need to reference the International Code of Marketing of Breastmilk Substitutes and subsequent WHA resolutions, especially WHA69.9, in this section; and
- the need to finalise the preamble first, before the labelling provisions can be finalised.

Conclusion

62. The Committee agreed to retain the section in square brackets for further consideration.

Labelling for product for young children

63. Due to time constraints, the Committee did not discuss the proposals for the labelling of product for young children.

Preamble, scope, name of product and product definitions and structure: older infants and young children

64. The Committee did not take a decision on the definition for these two products, but agreed not to refer to the products as “specially” manufactured; and in the case of the definition for the product for young children to delete the last two sets of text in square brackets; and noted the following opinions:

- the name of the product should clearly state that the product for both older infants and young children was a breastmilk substitute.
the product for young children should not be considered breastmilk substitutes as it was not intended
to replace breastmilk and was not nutritionally adequate;

- the preference for other terms such as “formula for older infants” which would help to better define the
product for older infants; and that consideration should be given to combining the standard for infant
formula with that for older infants, and to have a separate standard for the product for young children;

- the term “follow-up” implied that one does follow up, which was not the case and consideration should
therefore be given to naming the product “drink for older infants”; and

- the product for young children was meant to be used as part of a diversified diet, but the product for
older infants could be part of the overall foods to meet nutritional requirements for this age group.

65. The Committee noted that consideration could be given to the structure of the standard as discussed at
CCNFSDU38.

66. The Committee noted that it was premature to discuss the name of the product for young children and the
scope, and agreed to hold a general exchange of views on the preamble to inform the ongoing work.

67. The Committee confirmed its decision to have a preamble to the standard. However, the chair noted that
several fundamental questions needed to be answered first on whether to have specific references to WHA
resolutions and WHO guidelines or whether to have a more general reference; that some of the WHA
resolutions went beyond the mandate of Codex and therefore was inappropriate to reference them; and
whether guidance from the CCEXEC or CAC might be needed before the wording of the preamble could be
refined.

68. The Committee noted the following views made by delegations but did not take any decisions:

- That relevant WHA resolutions, such as WHA69.9, 55.25 and 39.28, and the International Code of
Marketing of Breastmilk Substitutes, the Global Strategy for Infant and Young Child Feeding and the
Guidance on Ending the Inappropriate Promotion of Foods for Infants and Young Children should be
explicitly mentioned either in the preamble or the scope and such references would give credibility to
Codex standards;

- That inclusion of references to WHA resolutions could have implications under the World Trade
Organization (WTO) and that decision on the preamble was premature in view of ongoing discussions
in CAC on WHO and FAO policies in relation to Codex work;

- It was not the role of Codex to include references to WHO policies and some WHA resolutions that
may go beyond the scope of the standard and the mandate of Codex, and such inclusion could set a
risky precedent and could undermine the credibility of Codex standards;

- There was precedent in Codex to include WHA resolutions and WHO guidelines and it should be borne
in mind that the preamble was an introductory part to the standard to set the context for the standard;

- Governments that had adopted the 1981 Code of Marketing of Breastmilk Substitutes were under
obligation to promote breast feeding beyond 6 months and beyond, and reference to relevant WHO
policies in this regard could serve as reminder to governments;

- Resolutions of WHA state that Codex should give full consideration to WHA resolutions; and

- It was premature to discuss the preamble and that such a discussion would be informed once there
was more clarity on the structure of the standard.

69. The Secretariat clarified that CCEXEC73 had concluded its discussion on relations between FAO and WHO
policies, strategies and guidelines and Codex work9 and that the discussion at CAC was not on policy
coherece, but was on matters arising from FAO and WHO: policy and related matters8. The aim was to inform
members of the WHO and FAO policies and other related matters so that the work of FAO and WHO could be
taken into account at national and other levels, including Codex.

70. The Committee further noted that it was premature to request advice from CCEXEC and that work should
continue on the preamble, scope, product name and definitions in order to assess whether any further
guidance was needed. The Committee also recalled that CCNFSDU3810 had agreed that the reference to
relevant WHO guidelines and WHA resolutions could either be included in a preamble to the standard or in
the scope.

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8 REP17/EXEC2, paras 161 - 170
9 REP17/CAC, paras 168 - 184
10 REP17/NFSDU, para. 113 ii
Conclusion

71. The Committee agreed to:

- forward the essential composition requirements for older infants and young children agreed at this and previous sessions to Step 5 for adoption by CAC41 (Appendix II);
- to keep in bracket the preamble for further discussion at the next session of the CCNFSDU; and
- re-establish the EWG chaired by New Zealand, and co-chaired by France and Indonesia and working in English with the following terms of reference:
  i. finalise the labelling requirements for follow up formula for older infants (see Appendix III);
  ii. finalise the labelling requirements for [name of product] for young children (see Appendix III);
  iii. consider options for the structure of the standard/standards (e.g., whether one standard or two separate standards for the products for the two age groups);
  iv. develop a proposal for the scope sections for both follow-up formula for older infants and [name of product] for young children consistent with discussions at CCNFSDU39; and
  v. finalise the product definitions contained within section 2.1 for both follow-up formula for older infants and [name of product] for young children and finalise the name of the product for young children.

PROPOSED DRAFT DEFINITION FOR BIOFORTIFICATION (Agenda item 5)\(^\text{11}\)

72. Zimbabwe, as the co-chair of the EWG, introduced the item and noted that the EWG had focused on further development of the five criteria to assist in guiding the drafting of the definition. Accordingly the EWG had made six recommendations (five related to the draft criteria and one on the draft definition) for consideration by the Committee.

73. The Chair of the Committee reminded the Committee of the other outstanding issues from CCNFSDU38, i.e. how the definition would be used and where it would be placed, and that these would also need consideration. She proposed that the Committee first consider the draft definition (recommendation 6) since the criteria had been discussed several times and that these were tools developed to assist the EWG in coming up with the draft definition. She further noted that not all the specific wording in the five criteria would necessarily form part of the definition.

74. The Committee agreed with the proposal of the Chair to first consider the definition (recommendation 6) and noted the following general and specific comments made by delegations:

General Comments

75. The EU and its Member States, supported by two delegations, observed that before embarking on the elaboration of the definition, it would be important to first clarify how the definition would be used; the purpose of the work and where the definition would be placed, and that these would also need consideration. She proposed that the Committee first consider the draft definition (recommendation 6) since the criteria had been discussed several times and that these were tools developed to assist the EWG in coming up with the draft definition. She further noted that not all the specific wording in the five criteria would necessarily form part of the definition.

76. Some observers, expressed support for the views of the EU. In addition, it was noted that there was no Codex definition for the term “conventional fortification”. Some observers and one delegation noted that such a definition would open avenues for use of technologies including genetic modification (GM), that they consider harmful. These observers proposed that the work be discontinued and further expressed the view that the definition would also promote a single nutrient approach rather than a biodiverse diet.

77. The observer from NHF objected to the inclusion with definition of the words “any potential sources,” and “any method of production”, and the associated footnote 5 – “the methods of production may be determined by national authorities” - , in their view, this would allow use of techniques used in genetic modification to be employed for biofortification thereby misleading consumers who could view “biofortification” as a natural processes for enhancing the nutrient content of food. NHF further objected to the term itself as “bio” is already a term of art meaning “organic” and consumers would be confused by the two terms’ similarity.

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\(^{11}\) CX/NFSDU 17/39/5; CX/NFSDU 17/39/5 Add.1 (Comments of Albania, Australia, Brazil, Canada, Colombia, Costa Rica, Egypt, India, New Zealand, Paraguay, Philippines, Switzerland, Thailand, USA, IBFAN, ICBA, ICGMA, IFU, FAO); CX/NFSDU 17/39/5 Add.2 (Kenya, Malaysia, Tanzania and IACFO); CRD8 (EU, Nicaragua, Nigeria, African Union); CRD16 (Sierra Leone); CRD22 (NHF); CRD 25 (Mali); CRD26 (Mexico).
The observer from IFPRI reiterated their view expressed at previous committee sessions that the focus of biofortification was the breeding of conventional crops as one of the strategies to combat micronutrient deficiencies in the population. She explained that alternative, but equivalent terminologies to biofortification existed, e.g. agro-fortification, agri-fortification, nutri-fortification, and these could be used in different countries. To bring clarity around the definition, the observer proposed that the Committee could consider inserting a footnote: “Some member governments may prefer to use the equivalent terms agri-fortification, agro-fortification, nutri-fortification” to this effect.

A delegation expressed the view that the definition of biofortification was important for countries in developing their legislation and policies, particularly since biofortification is currently used to increase the vitamin A content of cassava, for example.

Noting the potential limitation to the use of the term biofortification in some regions/countries where it was associated with organic agriculture, the Committee therefore agreed that the use of alternative term(s) to “biofortification” be explored.

In response to the question about the definition of biofortification noted in the WHO e-Library of Evidence for Nutrition Actions (eLENA), the Representative of WHO clarified that there is in fact a title page on biofortification of staple foods where some information on biofortification can be found in eLENA. But it states clearly that currently there is no WHO guideline on biofortification and although the 2016 WHO/FAO technical consultation reviewed the definition of biofortification of staple crops among various other issues, it was not a guideline-development expert meeting and therefore did not develop any definitive recommendations.

The Chair of the Committee explained that the request for undertaking new work originated from CCFL, that CCFL was the right committee to make a recommendation on how the definition would be used and where it would be best placed, but that CCNFSDU could make proposals to CCFL. It was further clarified that the definition would exclude feed.

Specific comments

The Committee considered the proposed draft definition and exchanged views on the following elements:

- "Potential Source organisms"

Agreed that the definition should be simple, clear and concise, and that examples of potential source organisms, i.e. animal, plant, fungi, yeasts, bacteria should be included in a footnote.

- "Nutrient"

Noted that the term “nutrients” as defined in the Guidelines on Nutrition Labelling (CXG 2-1985) was more appropriate for use in the definition. The Committee noted that the term “nutrient”, instead of essential nutrient (as defined in the General Principles for the Addition of Essential Nutrients to Foods (CXG 9-1985)), should be used both in the definition and the associated footnote 1.

- "Related substances"

It was explained that the inclusion of the term “related substances” was intended to accommodate other substances such as phytochemicals and anti-nutritional factors that may not fall within the definition of nutrients. However, a concern was raised that including “related substances” in the definition would make the scope broader and thus complicate the situation, and that such substances needed to be clearly defined.

The Representative of FAO noted that there would be a need to clarify explicitly which substances fall within the category of related substances; how the health outcomes associated with these would be evaluated and proposed that this parameter be reconsidered.

It was thus proposed that these should be excluded from the definition.

- Increase of nutrient by measurable levels and nutrient bioavailability

It was mentioned that the intended positive health outcomes could be achieved either, through a quantitative increase in the desired nutrients, or through reduction of target anti-nutrients (e.g. phytate) and thus make the nutrients more bioavailable. However, from an enforcement point of view, it would be easier to measure the nutrient increase rather than nutrient bioavailability. Therefore the definition should focus on the expected outcome, i.e. measurable levels but also take into account nutrient bioavailability.

- Footnote 4 – Intended purpose

The Committee considered the suitability of the principles listed in section 3.1.1 of CXG 9-1987, and reaffirmed that the purpose of biofortification is to improve nutritional quality and confirmed that the principles as listed were applicable and suitable for use in the definition. To ensure clarity and precision of the definition, it was proposed the principles should be listed in a footnote as follows:
a) preventing/reducing the risk of, or correcting, a demonstrated deficiency of one or more essential nutrients in the population;  
b) reducing the risk of, or correcting, inadequate nutritional status or intakes of one or more essential nutrients in the population;  
c) meeting requirements and/or recommended intakes of one or more essential nutrients;  
d) maintaining or improving health; and/or  
e) maintaining or improving the nutritional quality of foods.

- **Method of production**

91. Some delegations expressed the view that production methods should not be part of the definition and that their inclusion would create potential trade barriers as competent authorities would seek verification of production methods. Other delegations noted that the definition should apply only to conventional plant breeding and should exclude GM techniques.

**Other considerations**

- **Allergenicity**

92. Concerns were also expressed on the potential increase in allergens in foods; and that there would be a need to specify the target population the products obtained from biofortification are intended for. It was clarified the allergenicity should be dealt with through labelling.

**Conclusion**

93. The Committee noted that a number of aspects in the definition needed further consideration, as well as the questions on where the definition would be placed and how it should be used, and agreed to re-establish the eWG, chaired by Zimbabwe and co-chaired by South Africa and working in English and French to:

a) refine the draft definition and its accompanying footnotes’ texts on the basis of the comments received and CCNFSDU39 recommendations (Appendix IV);  
b) explore other alternative terms to biofortification; and  
c) consider the request from CAC38 on how the definition would be used and where it would be best placed.

**PROPOSED DRAFT NRV-NCD for EPA and DHA LONG CHAIN OMEGA-3 FATTY ACIDS (Agenda item 6)**

94. The Russian Federation, as Co-Chair of the EWG, introduced the item and presented the results of the EWG.

95. The Co-Chair of the EWG reported that:

- the EWG proposal of 250 mg/day for EPA/DHA was based on two Joint FAO/WHO expert consultations and one FAO expert consultation in accordance with the general principles, in a similar way for establishing NRV-NCD for sodium and potassium;  
- ten RASBs whose opinion was recommended to be taken into account when discussing NRV-NCD for EPA and DHA had been identified; and  
- there were conflicting views on the RASB selection, i.e. whether opinions of RASBs which did not find convincing evidence for setting a daily intake reference value (DIRV) should also be considered or not.

96. The Committee was further informed that the two NUGAG documents (abridged versions) were also considered in the work of the EWG.

97. The Representative of WHO further clarified that with reference to NRV-NCD for sodium and potassium, the Committee established initially the values based on the outcome of the 2002 Joint WHO/FAO Expert Consultation on Diet, Nutrition and the Prevention of Chronic Diseases (TRS 916), but when the updated WHO guideline on sodium intake for adults and children (2012) became available, the Committee updated it to follow the 2012 WHO guideline as indicated in the reference to the NRV-NCD for sodium. In the same manner, NRV-NCD for potassium was developed based on the WHO guideline on potassium intake for adults and children (2012) as the 2002 Joint WHO/FAO expert consultation did not provide any specific value for potassium.

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12 CX/NFSDU 17/39/6; CRD9 (Comments of European Union, Thailand, GOED); CRD23 (Canada); CRD29 (Peru)
98. The Committee welcomed the side-event on evidence reviews on n-3 polyunsaturated fatty acids (PUFA): background reviews conducted for the work of NUGAG, considered the six recommendations of the EWG and made the following decisions and comments.

Recommendations 1 - 3

99. Delegations were of the view that: i) the systematic reviews conducted for the PUFA guideline development by the NUGAG Subgroup on Diet and Health (NUGAG documents) were: very comprehensive, but had been presented late to the EWG and more time would be needed to consider them; ii) risk assessors should consider the systematic NUGAG reviews rather than the Committee who were risk managers.

100. In response to the question on the publication process and status of the NUGAG documents, the Representative of WHO stated that it is planned that the n-3, n-6 and total PUFA randomised clinical trial (RCT) reviews on CVD related outcomes would be published as Cochrane reviews while RCT reviews on all other health outcomes and the reviews on cohort studies would be published in peer-reviewed journals in 2018.

101. The Committee agreed with recommendations 1, 2 and 3.

Recommendation 4 - 6

102. The Committee noted the explanation from WHO that the term “convincing” was included in the text of section 3.2.2 on NRV-NCD under general principles after the discussion took place at CCNFSDU32 (2010) based on the criteria used by the 2002 Joint WHO/FAO Expert Consultation on Diet, Nutrition and the Prevention of Chronic Diseases (TRS 916). The criteria for evaluating the strength of evidence using “critical, probably, possible and insufficient” was developed based on the criteria used by the World Cancer Research Fund, but with some modifications made by the 2002 Expert Consultation in an effort to evaluate the quality of evidence in a more systematic manner. But these criteria were used only at the 2002 Expert Consultation and again at the 2008 Joint FAO/WHO Expert Consultation on Fats and Fatty Acids in Human Nutrition. But since the implementation of the organisation-wide change in the guideline development process in WHO in 2010, WHO no longer uses such criteria as the evaluation of the quality of evidence is now required to be done through Grading of Recommendations Assessment, Development and Evaluation (GRADE). The Representative therefore suggested that the Committee might wish to consider whether it was still necessary to keep the term “convincing”.

103. The Committee agreed to recommendations 5 and 6 and that recommendation 4 should be further considered. The Committee also agreed that the clarification of sections 3.1 and 3.2 of the Annex: General Principles for Establishing Nutrient Reference Values for the General Population to the Guidelines on Nutrition Labelling (CXG 2-1985) would first focus on resolving the work on establishing NRV-NCD for EPA and DHA noting the interpretation of the principles might be applicable for other NRV-NCD in future.

Conclusion

104. The Committee agreed to establish an EWG, co-chaired by the Russian Federation and Chile, working in English with the following terms of reference:

(i) to complete the assessment of the most current scientific evidence as presented in the NUGAG systematic reviews taking into consideration further advice from FAO/WHO;

(ii) to clarify under Section 3.1 of the Annex: General Principles for Establishing Nutrient Reference Values for the General Population to the Guidelines on Nutrition Labelling (CXG 2-1985) if opinions from RASBs that did not set DIRVs could also be taken into account when establishing NRVs;

(iii) to discuss the first bullet of Section 3.2.2 of the Annex: General Principles for Establishing Nutrient Reference Values for the General Population to the Guidelines on Nutrition Labelling (CXG 2-1985) and clarify what level of evidence quality under the GRADE classification shall be considered as the “relevant convincing/generally accepted scientific evidence”;

(iv) to discuss if the definition of convincing evidence given in “Diet, Nutrition and the Prevention of Chronic Diseases: Report of a Joint FAO/WHO Expert Consultation, 2002” is applicable for the purpose of establishing an NRV-NCD; and

(v) to make proposals to CCNFSDU40.
PROPOSED DRAFT GUIDELINE FOR READY-TO-USE THERAPEUTIC FOODS (Agenda item 7)\textsuperscript{13}

105. South Africa as chair of the EWG, introduced the item and noted that based on written comments the chairs had prepared a revised proposal (CRD15).

106. The Committee considered the recommendations, made proposals, amendments and took the following decisions:

**Recommendation 1**

107. The Committee briefly discussed the preamble, and agreed that it would be considered after discussing the technical part of the guideline. The Committee noted the clarification from the Secretariat that the first paragraph should be deleted as the current wording was not appropriate and reference to the *Code of Ethics for International Trade in Food including Concessional and Food Aid Transactions* (CXC 20 – 1979) could be inserted at an appropriate point at the end of the preamble. Similar points were also raised by other delegations.

108. Concerns were raised that the guideline could result in increased marketing and sale of ready-to-use therapeutic food (RUTF) products, the Secretariat clarified that the project document clearly explained that the guideline for RUTF will provide a reference for industry, consumers and government regulatory authorities to follow and provide the needed framework for the supply of consistently safe and nutritionally appropriate emergency food aid products across borders and was therefore not for general sale. One delegation did not support the use of RUTF as enough evidence was not available for the use of commercially manufactured RUTF for the management of severe acute malnutrition (SAM) and strongly supported the use of local foods to manage the condition in accordance with national policy. Another delegation noted that RUTF should not be prioritised and noted that children with SAM needed adequate treatment and care.

**Recommendation 2 - Description**

4.1 Ready-to-Use Therapeutic Foods (RUTF)

109. The definition was amended to clearly indicate that RUTF should contain adequate protein and other essential nutrients. It was clarified that the term high energy was associated with high fats and high sugars and there was no need to specifically mention these two nutrients in the definition. The Committee generally supported this recommendation.

5. Raw materials and ingredients

110. Agreed to:
   - delete the words “powdered or ground ingredients” and instead refer to ingredients in general as this would provide for other ingredients that may exist in liquid form, and allow for innovative products and use of emerging technologies; and
   - support the recommendation

5.1.1 Milk and other Dairy Products

111. Agreed to:
   - amend section 5.1.1 (Milk and other Dairy Products) to include “other animal source products” to cater for other ingredients that could be sourced locally;
   - make reference to relevant Codex Standards on milk and milk products; and
   - support the recommendation.

5.1.2 Legumes and Seeds

112. Agreed to:
   - replace the term “pulses” with “seeds” as the raw materials were broadly classified into either legumes or seeds (e.g. sesame); and
   - include soybeans among the raw materials as soybeans were widely used as a source of protein.

113. An Observer noted there were a number of advisories on feeding children between 6 to 59 months on soy based products and such information should be taken into account.

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\textsuperscript{13} CX/NFSDU 17/39/7; CX/NFSDU 17/39/7 Add 1 (Albania, Brazil, Canada, Colombia, Costa Rica, Egypt, India, Paraguay, Philippines, USA, EU Specialty Food Ingredients, HKI, IBFAN, ICAAS, IDF, IOFI, ISDI, MSF, UNICEF); CX/NFSDU 17/39/7 Add.2 (Kenya, Malaysia, Tanzania, Thailand and IACFO); CRD10 (European Union, Nigeria, African Union); CRD15 (Proposal of EWG Chairs); CRD16 (Sierra Leone); CRD25 (Mali)
5.1.3 Fats and oils and 5.1.4 Cereals

114. Agreed with the proposed changes detailed in CRD 15.

5.1.5 Vitamins and Minerals

115. Noted that the list for nutrients compounds should:
   - be an open list to allow for its updating based on emerging science;
   - include clearly those vitamins and minerals that are recommended and those that should be avoided; and
   - make reference to the WHO Publication of 1999.

116. Agreed that minerals in general would require further consideration.

5.2.1 Available Carbohydrates

117. The Committee considered the footnote associated to available carbohydrates and noted the following issues for further consideration:
   - the quantity of free sugar in the product should be restricted and should be in accordance with WHO guidelines and WHA recommendations;
   - the value of 20% was too high and should be indicated on the label;
   - a statement to read “Any carbohydrate added for sweetness should be used sparingly” should be included in the footnote; and
   - glucose syrup and corn syrup should be grouped together, as their reported negative health implications were similar.

118. The Representative of WHO mentioned that there were clear recommendations to reduce the consumption of sugars and understanding that it may be possible to further reduce the content of sugars with future technological advances, clearer relevant language could be included in the guideline to address this issue.

119. The Representative of UNICEF explained that sugar was normally added to RUTF to enhance palatability of the product, and for technological reasons to act as a filler and a binder and extend the shelf-life. It was currently only possible to reduce sugar by 5%, but in future, with technological advances, sugar might be further reduced.

120. One observer said that countries should not be pressurised to accept globally traded RUTF, as locally made foods could be more nutritious and might not need the addition of such high levels of sugar.

121. The Committee agreed that available carbohydrates would require further consideration.

Contaminants

122. The EWG Chair noted that the section would cover all types of contaminants to be controlled in RUTF; however there were no set maximum levels for contaminants in the General Standard for Contaminants in Food and Feed (CXS 193-1995) (GSCTFF) for RUTF; and that the stepwise approach proposed to deal with contaminants.

123. The Representative of WHO expressed support for the proposals by the EWG to manage contaminants in products such as RUTF, and noted that one way would be to make a cross reference to the relevant standards where the ML could be found (such as CXS 193-1995). However to better help and guide producers of RUTF to comply with the ML for contaminants (stated in CXS 193-1995) consideration could be given to listing the relevant ML for contaminants for RUTF products in the guideline. He also stressed the importance of having proper risk management measures in place for contaminants, like aflatoxins, focusing more on the raw material, rather than in the finished product.

124. The Representative of FAO emphasised the important need to having safe RUTF. Yet, a ML might not always be the most suitable risk management measure, he encouraged the Committee to carefully consider the best measures to minimise the amount of contaminants present in RUTF. FAO reminded the Committee that the Committee on Contaminants in Food (CCCF) is the committee under the Codex system that focused on all aspects of contaminants in foods and CCNFSDU might consider to ask CCCF for advice on this critical question. FAO reminded the Committee further that contaminants are best controlled through a careful management of the ingredients and the supply chains in general, and pointed out that suitable provisions from various codes of practice, GAP, GMP and a close control of the ingredients used for the production of RUTF already existed. The Committee was encouraged to consider the suitability of these provisions in addition of or in place of a maximum level for contaminants in the final product.
125. The Secretariat clarified that while a reference to the GSCTFF was the preferred option as outlined in the *Format for Codex Commodity Standards* in the Procedural Manual, exceptions to this rule were allowed. However, any MLs would still require endorsement by CCCF and clear justification should be provided on why a general reference to the GSCTFF was not appropriate. She further explained that any MLs sent to CCCF should also be accompanied by an explanation on the scientific basis of the ML.

126. A delegation proposed that consideration be given to a ML for aflatoxin of 5 ppb as prescribed in the Joint Statement by the World Health Organization, the World Food Programme, the United Nations System Standing Committee on Nutrition and the United Nations’ Children’s Fund: Community-based Management of Severe Acute Malnutrition.

127. The Committee agreed with the proposed stepwise approach by the EWG, and that it would be the starting point for further work in this area.

**Other sections**

128. Due to time constraints, other sections could not be considered.

**Conclusion**

129. The Committee agreed to establish:

a) an EWG, Chaired by South Africa and co-chaired by Senegal and Uganda and working in English and French (with the support of France) to continue drafting the guidelines for RUTF taking into account the decisions and comments made at the session (Appendix V) and written comments submitted to CCNFSDU39, for comments and further discussion at the next session.

b) a PWG, to meet immediately prior to the next session, chaired by South Africa, and co-chaired by Senegal and Uganda, working in English, French and Spanish, to further elaborate the proposed draft guidelines for RUTF taking into account the conclusions and recommendations of the EWG and the comments received prior to CCNFSDU40.

**NRV-R FOR OLDER INFANTS AND YOUNG CHILDREN (Agenda item 8)**

130. The Chair introduced the item and recalled that while there was interest to continue this work, the Committee had been unable to find countries ready to lead the work in the previous two sessions. The Delegation of Australia urged the Committee to continue the work and proposed how it could be taken forward through an EWG as presented in CRD 2.

131. The Committee agreed to continue this work and considered the terms of reference of the EWG presented by Australia. The Committee made amendments to the terms of reference for clarity and feasibility.

**Conclusion**

132. The Committee agreed to establish an EWG chaired by Ireland, and co-chaired by Mexico and the United States of America, working in English and Spanish, with the following terms of reference:

A. Assess the need and value for the establishment of NRV-R for older infants and young children in Codex texts in relation to:

i. the purpose of such NRVs-R in the *Guidelines for Nutrition Labelling* (CXG 2-1985) and Codex texts for special dietary use for older infants and young children; and

ii. the specific age groups to which these NRV-R may apply.

Where a need is established under TOR A:

B. Analyse nutrition labelling provisions in Codex texts under TOR A (i) and, where appropriate, develop a request to CCFL to provide advice on the potential for amendments to provide further clarity.

**FOOD ADDITIVES – MECHANISM / FRAMEWORK FOR CONSIDERING TECHNOLOGICAL JUSTIFICATION AND OTHER MATTERS (Agenda item 9)**

133. The EU as chair of the EWG, reviewed the process followed by the EWG, and presented their results.

134. The Committee considered the three recommendations of the EWG and made the following decisions and comments.

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14 REP17/NFSDU, para.40; CRD2 (Discussion paper by Australia); CRD11 (Comments of Tanzania, Thailand, African Union, ISDI); CRD17 (Indonesia); CRD25 (Mali)

15 CX/NFSDU 17/39/8; CRD6 (ISDI); CRD12 (Canada, European Union, USA); CRD17 (Indonesia)
Recommendation 1 – Scope

135. One observer was of the view that the scope should be limited to standards with foods intended for infants and young children.

136. The Committee agreed that all foods within its mandate should be covered by the framework.

Recommendation 2 – criteria (Annex A)

137. The Committee noted the views that: i) the questions included in Annex A were overly complex and difficult to understand; ii) some questions went beyond technological justification, and should be considered by the Committee on Food Additives (CCFA); and iii) the three sub-titles were unnecessary.

138. After explaining the rationale for the three sections in Annex A, i.e. section I was to check the eligibility and intended use, Section II was to verify the compliance with the approach on the use of additives in foods intended for infants and young children, and section III was to verify the compliance with section 3.2 of the preamble to the General Standard for Food Additives (GSFA), the EU indicated that the order of sections II and III could be changed in view of the decision on the scope.

139. The Committee agreed to use Annex A, comments received at the meeting, and comments reflected in the CRDs as a basis for further consideration.

Recommendation 3 - continuation of the framework

140. In response to the concern on whether the framework could have an impact on special dietary foods such as gluten-free foods, it was clarified that the purpose of the development of the framework was to appraise the technological justification for food additives intended for JECFA evaluation rather than to prevent use of food additives.

141. The Committee agreed to continue the work on the framework.

142. On the proposed list of food additives for testing the framework, the Committee noted the explanation and views that:

- there had been concerns that several adopted food additive provisions for foods intended for infants below 12 weeks of age had no appropriate safety assessment (see CRD15 of CCFA49), and that the Committee was requested to consider this matter in its ongoing work on technological justification; depending on the outcome of technological justification, these food additives could be either deleted from the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981) or included in the JECFA priority list;

- testing of the framework should be focused first on xanthum gum (INS 415), pectin (INS 440) and gellan gum (INS 418); and that the food additives in CRD15 of CCFA49 should only be considered after the framework had been tested on the aforementioned three food additives; and

- the framework should be applicable to new food additive requests and not delay decision on pectin and xanthan gum for which JECFA has already undertaken safety assessments, and for which sufficient technological justification had already been provided.

143. In the spirit of compromise, the Committee agreed to evaluate the relevant food additives in CRD15 of CCFA49 as a next step.

Conclusion

144. The Committee agreed to establish an EWG, chaired by the EU, and co-chaired by the Russian Federation working in English with the following terms of reference:

(i) continue working on a mechanism or framework for considering the technological justification on the basis of CX/NFSDU 17/39/8 and taking into account the comments in the CRDs and the discussion at CCNFSDU39; and

(ii) test the agreed framework with the proposed use of xanthan gum (INS 415), pectin (INS 440) and gellan gum (INS 418).
DISCUSSION PAPER ON CLAIM FOR “FREE” OF TRANS FATTY ACIDS (Agenda item 10)\textsuperscript{16}

145. Canada introduced the item and recalled that CCNFSDU\textsuperscript{38} had been presented with a value for a free of TFAs claim of 1 g per 100 g of fat, and that three analytical methods for determining TFAs, had been referred to CCMAS for consideration. Canada further informed the Committee that CCMAS\textsuperscript{38} had replied that the three analytical methods could detect the levels of the proposed claim.

146. Based on the discussions of CCNFSDU\textsuperscript{38} and feedback from CCMAS\textsuperscript{38}, the discussion paper had been revised. The Committee considered an updated proposal of Canada that in order to carry a claim for "free of trans-fat" the food should contain no more than 1 g per 100 g of fat and must meet the conditions set for "low" in saturated fats.

Discussion

147. There was a general agreement on the value of 1 g per 100 g of fat. Several delegations and an observer, while in support of the level of 1 g per 100 g of fat, did not support the accompanying conditions for “low” in saturated fats based on a number of recent studies including a prospective cohort study in 18 countries (PURE study) in five continents that saturated fat consumption showed no association with CVD and mortality, hence the approach to limit the choice of TFA-free products to only those low in saturated fats would deprive consumers of the right choice of food.

148. The Representative of WHO supported the proposal made by Canada to include the conditions for low saturated fats in order to avoid increasing replacement of TFA with saturated fats. She also stated that the PURE study cited by some member countries as new scientific evidence had in fact been criticised by many experts and that WHO had also reviewed it carefully. It could be considered that an important strength of the PURE study might be the large sample size and inclusion of populations from various countries and regions throughout the world. But the pooling together of such diverse populations with diverse dietary patterns and other factors would pose challenges and concerns with respect to interpretation of the results presented in the study. WHO further found various concerns about their conclusion indicating that a higher intake of fats (including saturated fats) was associated with lower NCD events and mortality. Among others, a key limitation of the study was a lack of a clear definition of carbohydrates, whose consumption was compared with that of fats in the paper. It was not clear which carbohydrates were included in the analyses and they did not seem to distinguish carbohydrates with detrimental health effects (e.g. free sugars, refined grains) and those with health benefits (e.g. fibre rich wholegrains, legumes, vegetables and fruits). She stated, therefore, it should not be used as the evidence to promote the consumption of saturated fats.

149. The Committee further noted the following additional views expressed by delegations and observers:

- the condition for nutrient content claims for saturated fats requires that TFA should be taken into account, and therefore the same should be applied to the claim free of TFA for consistency;
- the two large-scale prospective cohort studies, the Nurses’ Health Study and the Health Professional Follow-up Study, found that increase in TFA by 1% was associated with 10% increase in total mortality whereas increase in saturated fats by 5% was associated with the same outcome: therefore, the ratio between TFA (1 g) and saturated fats (1.5 g) seemed to be an underestimation;
- the ingredient of concern was industrial trans fats; and that the methods should be sent back to CCMAS to obtain validation data per 100 g of fat; and
- the issue of trans fats was better addressed through warnings, rather than through health claims.

Conclusion

150. The Committee agreed to send the proposal for comments at Step 3 and further consideration at its next session (Appendix VI).

OTHER BUSINESS AND FUTURE WORK (Agenda item 11)\textsuperscript{17}

Methods of analysis for provisions in the *Standard for infant formula and formulas for special medical purposes intended for infants* (CXS 72-1981)

151. The United States of America introduced this item.

\textsuperscript{16} CX/NFSIU 17/39/9; CRD13 (Comments of Philippines, Tanzania, Thailand, USA, African Union); CRD17 (Indonesia); CRD18 (Malaysia); CRD19 (Republic of Korea); CRD20 (IFMA); CRD25 (Mali)

\textsuperscript{17} CRD3 (Comments of IPA); CRD4 (Costa Rica, Paraguay); CRD14 (USA); CRD21 (ISDI); CRD27 (Argentina).
The Committee agreed to:

(i) submit the methods for biotin, vitamin D, and chloride to CCMAS for typing, endorsement and inclusion in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) as these methods reflected the most recent scientific methods of analysis for these nutrients in infant formula and had been validated in this product (Appendix VII); and

(ii) request CCMAS to re-type the related existing methods for biotin, vitamin D and chloride in CXS 234-1999.

**Harmonised probiotic guidelines for use in foods and dietary supplements**

The observer of IPA introduced this item and proposed to develop guidelines with a harmonised framework for probiotics to ensure and sustain the quality of probiotic products on a global scale.

Argentina expressed their support to the proposal and their willingness to lead this work.

In view of the late receipt of the document, delegations were not in a position to fully discuss the proposal in order to make an informed decision on starting new work.

The Committee agreed that Argentina would prepare a discussion paper together with a project document for consideration at its next session.

**General guidelines to establish nutritional profiles**

Costa Rica, speaking also on behalf of Paraguay, introduced the item and explained that the guidelines to establish nutritional profiles would be used to complement the work on front of pack nutrition labelling (FOPL) in CCFL. Costa Rica proposed to establish an EWG to further scope the new work and refine the project document; or to issue a circular letter to collect information on models of nutritional profiles from members in order to have a global stock take.

Ecuador stated that they had lots of experience on this matter and would be willing to chair the EWG, if agreed.

In response to the question on the difference between FOPL and nutrition profiles, the Representative of WHO clarified that a nutrient profile model is a tool to classify or rank foods and are used to implement various applications including FOPL. The Representative also expressed their willingness to share the catalogue on models of nutrient profiles for different application compiled by WHO which needed to be updated.

While recognizing the importance of this work, delegations expressed their views that: i) the document was made available very late and more time for consultation and consideration would be needed; ii) it might be premature to discuss this item as CCFL had not reached decision on whether nutrient profiles were necessary; iii) there were already a number of agenda items and pending issues to be considered by this Committee; iv) a circular letter would be of assistance to analyse different nutritional profile systems and facilitate better understanding of this work.

The Committee agreed that:

(i) the discussion on this item be postponed to its next session; and

(ii) Costa Rica could look into the possible specific questions for the circular letter, if such a CL to be sent out after CCNFSDU40.

**DATE AND PLACE OF THE NEXT SESSION (Agenda item 12)**

The Committee was informed that the 40th Session was scheduled to be held in Berlin, Germany from 26 to 30 November 2018, the final arrangements being subject to confirmation by the host government in consultation with the Codex Secretariat.
LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

CHAIRPERSON – PRÉSIDENTE – PRESIDENTA

Dr Pia Noble
Federal Ministry of Food and Agriculture
Rochusstraße 1
53123 Bonn
Germany
Email: ccnfsdu@bmel.bund.de

VICE-CHAIRPERSON – VICE-PRÉSIDENTE – VICEPRESIDENTA

Ms Marie-Luise Trebes
Federal Ministry of Food and Agriculture
Rochusstraße 1
Bonn
Germany
Tel: +49 (0)228 99 529 3394
Email: ccnfsdu@bmel.bund.de

ASSISTANT TO THE CHAIRPERSON - ASSISTANTE DE LA PRÉSIDENTE - ASISTENTE DE LA PRESIDENTA

Ms Katharina Adler
Federal Ministry of Food and Agriculture
Rochusstraße 1
53123 Bonn
Germany
Tel: +49 228 99 529 4647
Email: ccnfsdu@bmel.bund.de

MEMBER COUNTRIES - PAYS MEMBRES - PAÍSES MIEMBROS

ALGERIA - ALGÉRIE - ARGELIA

Ms Henda Souilamas
Sous Directrice
Ministère du Commerce
Cité Zerhouni Mokhtar El Mohammadia Alger
Alger
Tel: 00 213 662 839 686
Email: heliumser19@yahoo.fr

ANGOLA

Mrs Lidia Morais
1ª Secretária Executiva Adjunta do Codex
Serviços de Saúde do EMG-FAA
Codex-Angola/Ministério da Defesa Nacional
Largo Antônio Jacinto-Ministério da Agricultura
Luanda
Angola
Tel: +244 923 31 66 78
Email: codexangola@yahoo.com.br

ARGENTINA - ARGENTINE

Ms Alejandra Larre
Asesora Tecnica
Punto Focal del Codex - Direccion Nacional de Relaciones Agroalimentarias Internacionales
Ministerio de Agroindustria
Azopardo 1025
Buenos Aires
Argentina
Tel: +54-11-4363-6272
Email: mlarre@magyp.gob.ar

AUSTRALIA - AUSTRALIE

Ms Jenny Hazelton
Manager, Labelling and Information Standards
Food Standards Australia New Zealand
PO Box 5423
Kingston ACT
Australia
Tel: +61262712623
Email: jenny.hazelton@foodstandards.gov.au
Ms Gillian Duffy  
Senior Nutritionist  
Food Standards Australia New Zealand  
PO Box 5423  
Kingston ACT  
Australia  
Tel: +61262712227  
Email: gillian.duffy@foodstandards.gov.au

Dr Michelle Farnfield  
Group Scientific & Regulatory Affairs Manager  
Aspen Pharmacare Australia Pty Ltd  
34-36 Chandos Street, NSW 2065  
St Leonards  
Australia  
Tel: +61 409 326 645  
Email: michelle.farnfield@aspenpharmacare.com.au

Ms Victoria Landells  
General Manager Group Regulatory Affairs  
Fonterra Australia Pty Ltd  
327 Ferntree Gully Road  
Mount Waverly, VIC  
Australia  
Tel: +61 3 8541 1327  
Email: Victoria.Landells@fonterra.com

Prof Barbara Meyer  
Director, Lipid Research Centre  
University of Wollongong  
Building 41, room 316, School of medicine, University of Wollongong  
Wollongong, NSW  
Australia  
Tel: +61 2 4221 3459  
Email: bmeyer@uow.edu.au

Ms Melissa Toh  
Nestle Australia Ltd  
Level 2, Building D 1 Homebush Bay Drive  
Rhodes, NSW  
Australia  
Tel: +61 411 162 459  
Email: melissa.toh@au.nestle.com

BELGIUM - BELGIQUE - BÉLGICA

Ms Isabelle Laquière  
Regulatory Expert  
Food, Feed and other consumption product  
FPS public health, Eurostation - Place victor horta, 40 bte 10  
Brussels  
Belgium  
Tel: +32 2 524 73 64  
Email: Isabelle.laquiere@health.belgium.be

BRAZIL - BRÉSIL - BRASIL

Ms Elisabete Goncalves Dutra  
Technical Assistant  
National Health Surveillance Agency - Anvisa  
SIA, TRECHO 5, ÁREA ESPECIAL 57- Brasília  
Brazil  
Email: elisabete.goncalves@anvisa.gov.br

Ms Ana Claudia Marquim Firmo De Araújo  
Specialist in Health Surveillance  
National Health Surveillance Agency - Anvisa  
SIA, Trecho 5, área especial 57-71.205-050  
Brasilia-DF  
Brazil  
Email: ana.firmo@anvisa.gov.br

Mr Alexandre Novachi  
ABIA’s Technical Consultant  
ABIA – Brazilian Association of Food Industries  
Av. Brigadeiro Faria Lima, 1478 – 11ª andar  
Sao Paulo  
Brazil  
Email: detec@abia.com.br

AUSTRIA - AUTRICHE

Mrs Lisa-Maria Urban  
Deputy Head of Department  
Federal Ministry of Health and Women’s Affairs  
Radetzkystraße 2  
Vienna  
Austria  
Tel: +43171100644793  
Email: lisa-maria.urban@bmgf.gv.at

Ms Judith Benedics  
Executive Officer  
Federal Ministry of Health and Women´s Affairs  
Radetzkystraße 2  
Vienna  
Austria  
Tel: +43171100644271  
Email: judith.benedics@bmgf.gv.at
Dr Virginia Resende S. Weffort  
Membership Country  
Brazilian Society of Pediatrics  
Universidade Federal do Triangulo Mineiro  
Rua Barão da Ponte Alta, 63  
Uberaba - MG  
Brazil  
Email: weffort@mednet.com.br

Mr Hélio Vannucchi  
University of Sao Paulo  
Av. Bandeirantes, 3900  
Ribeirão Preto - SP  
Brazil  
Email: hvannucc@fmrp.usp.br

 Prof Yanko Ivanov  
Director  
Risk assesment center on food chain  
bu."Tsar Boris" III" № 136 et.11,  
Sofia  
Bulgaria  
Tel: +359 888707720  
Email: YIvanov@mzh.government.bg

Mr Cyrille Sansan Régis Kambire  
Cadre Supérieur/Service du Contrôle  
Phytosanitaire et de la Qualité des Aliments  
Direction de la Protection des Végétaux et du Conditionnement  
Ministère de l'Agriculture  
Direction de la Protection des Végétaux et du Conditionnement (DPVC) 03 BP 5362  
Ouagadougou, Burkina Faso  
ouagadougu  
Burkina Faso  
Tel: 0022670890010  
Email: cyrille_kam@yahoo.fr

Ms Maya Villeneuve  
Associate Director  
Bureau of Nutritional Sciences  
Health Canada  
251 Sir Frederick Banting Driveway, AA.L.2203E,  
room E346  
Ottawa  
Canada  
Tel: 613-960-4740  
Email: Maya.Villeneuve@HC-SC.gc.ca

Ms Cassandra Pacheco Vásquez  
Punto de Contacto del Codex  
Agencia Chilena para la Inocuidad y Calidad Alimentaria (ACHIPIA)  
Ministerio de Agricultura  
Nueva York 17, piso 4  
Santiago  
Chile  
Tel: +56 2 27979900  
Email: cassandra.pacheco@achipia.gob.cl

Mr Héctor Cori Traverso  
Nutrition Science Director LatAm, DSM Nutritional Products  
Nutrition Science and Advocacy  
DSM Nutritional Products Chile S.A.  
Nueva Sucre 2544, Ñuñoa  
Santiago  
Chile  
Tel: 56 222375 4179  
Email: hector.cori@dsm.com
## CHINA - CHINE

Mr Bo Chen  
Deputy Director  
Department of Food Safety Standards  
Risk Surveillance and Assessment NHFPC of China  
No 1 Nanlu Xizhimen, Xicheng District  
Beijing  
China  
Tel: +86-10-68792402  
Email: spspgc@126.com

Mrs Junhua Han  
Professor  
China National Center for Food Safety Risk Assessment  
37 Guangqu Road, Building 2, Chaoyang  
Beijing  
China  
Email: Hanjhua@cfsa.net.cn

Ms Linan Hao  
Senior Manager  
Synlait  
Room 703, Shan Yuan Street, Haidian District  
Beijing  
China  
Email: lisa.hao@synlait.com

Mr Kwok Wai Ho  
Scientific officer  
Centre for Food Safety, Food and Environmental Hygiene Department, HKSAR Government  
3/F, 4 Hospital Road, Hong Kong  
China  
Email: kwho@fehd.gov.hk

Mrs Linlin Huo  
Chief Staff Member  
Hangzhou Entry Exit Inspection and Quarantine Bureau  
Room No. 1810, He Mao Building, No. 1116, South Xing Fu Road Economic and Technological Development Zone  
Hangzhou  
China  
Tel: +86-571-56758582  
Email: 82977598@qq.com

Mrs Hongru Jiang  
National Institute for Nutrition and Health, Chinese Center for Disease Control and Prevention  
Building 27, Nanwei Road, Xicheng District  
Beijing  
China  
Email: jianghr@ninh.chinacdc.cn

Mr Huzhong Li  
Assistant Researcher  
China National Center for Food Safety Risk Assessment  
37 Guangqu Road, Building 2, Chaoyang, Beijing  
Email: lihuzhong@cfsa.net.cn

Ms Dong Liang  
Assistant Researcher  
CHINA National Center for Food Safety Risk Assessment  
Building 2, No. 37 Guangqu Road, Chaoyang District  
Beijing  
China  
Email: liangdong@cfsa.net.cn

Mr Gang Wang  
China Nutrition and Health Food Association  
Baoneng Building, Futong East str 12, Chaoyang District  
Beijing  
China  
Email: wgang@cnhfa.org.cn

Mr Xiaoming Xu  
Principal Staff Member  
Department of Food Safety Supervision  
China Food and Drug Administration  
No 26 Xida Street, Xuanwu Men, Xicheng District, Beijing  
China  
Email: XUXM@cfda.gov.cn

Mr Weixing Yan  
Deputy Director  
China National Center for Food Safety Risk Assessment  
Building 2, no 37. Guangqu Road, Chaoyang District  
Beijing  
China  
Tel: +86-10-52165426  
Email: yanweixin@cfsa.net.cn

Mr Zhi Yan  
Consultant  
Department of Science Technology and Standards  
China Food and Drug Administration  
No 26 Xida Street, Xuanwumen, Xicheng District, Beijing  
China  
Tel: +86-10-88331064  
Email: yanzhi@cfda.gov.cn
Mr Shian Yin
Professor
National Institute for Nutrition and Health, Chinese Center for Disease Control and Prevention
Building 27, Nanwei Road, Xicheng District
Beijing
China
Tel: +86-10-83132932
Email: shianyin@126.com

Mr Bing Zhang
Deputy Director
National Institute for Nutrition and Health, Chinese Center for Disease Control and Prevention
Building 27, Nanwei Road, Xicheng District
Beijing
China
Tel: +86-10-66237008
Email: zhangbing@chinacdc.cn

Mrs Chaomin Zhao
Engineer
Shanghai Entry-Exit Inspection and Quarantine Bureau of the P.R. China (SHCIQ)
No.1208, Minsheng Road, Pudong New Area
Shanghai
China
Tel: +86-21-38620527
Email: zhaocm@shciq.gov.cn

COSTA RICA
Mrs Alejandra Chaverri Esquivel
Unidad de Normalización y Control Dirección de Regulación de Productos de Interés Sanitario
Ministerio de Salud
San José
Costa Rica
Tel: 506 2233 6922
Email: alejandra.chaverri@misalud.go.cr

Mrs Melina Flores Rodríguez
Asesor Codex
Codex Costa Rica
Ministerio de Economía Industria y Comercio
400 m al Oeste de la Contraloría General de la República, Sabana Sur.
San Jose
Costa Rica
Tel: 506-25491434
Email: mflores@meic.go.cr

CUBA
Mrs Yarisa Domínguez Ayllón
Jefa Departamento de Nutrición Comunitaria
Departamento de Nutrición Comunitaria
Instituto de Higiene Epidemiología y Microbiología INHEM
Infanta No. 1158e/ Clavel y LLinás Centrohabana
La Habana
Cuba
Tel: 78785919
Email: yarisa65@yahoo.com

DENMARK - DANEMARK - DINAMARCA
Mrs Dagny Løvoll Warming
Scientific Officer
Danish Veterinary and Food Administration
Stationsparken 31
Glostrup
Denmark
Tel: +45 7227 6900
Email: dlw@fvst.dk

Ms Sandra Fisker Tomczyk
Academic Officer
Danish Veterinary and Food Administration
Stationsparken 31
Glostrup
Denmark
Tel: +4572276900
Email: sanfi@fvst.dk
Mrs Louise Myhre Utzen  
Senior Advisor  
Danish Agriculture and Food Council  
Agro Food Park 13  
Århus N  
Denmark  
Tel: +4533394792  
Email: lomu@lf.dk

**ECUADOR - ÉQUATEUR**

Mr Carlos Andrés Cisneros Pazmiño  
Subsecretaría Nacional de Promoción de la Salud e Igualdad  
Ministerio de Salud Pública  
Av. República de El Salvador 36-64 y Suecia  
Quito  
Ecuador  
Tel: 593-2 381-4400  
Email: carlos.cisneros@msp.gob.ec

**EGYPT - ÉGYPTE - EGIPTO**

Eng Mohamed Naser  
Technical Secretariat for Foods for Special Dietary Uses Committee  
Food Standards  
Egyptian Organization for Standardization and Quality (EOS)  
16 Tadreeb Almudarbeen St, AlAmeriyah  
Cairo  
Egypt  
Tel: +201281337667  
Email: atch_toto3@yahoo.com

Prof Mervat Fouad  
Consultant of Herbs and medicinal plants & Foods for Special Dietary Uses  
National Nutrition Institute (NNI)  
53, Amman St, Dokki  
Giza  
Egypt  
Tel: +201005016726  
Email: mevo_73@hotmail.com

Dr Adel Ismail  
Research and Development Director  
Hero Middle East & Africa  
New Cairo  
Cairo  
Egypt  
Tel: +201223449563  
Email: adel.ismail@hero.com.eg

Dr Shaimaa Sarhan  
Regulatory Affairs Manager  
Wyeth Nutrition  
Nestle-Egypt  
Summit 44- ElShamaly 90 St., AlTagamooaa  
ElKhaled  
New Cairo  
Egypt  
Tel: +201281130888  
Email: shaimaa.sarhan@eg.nestle.com

**ESTONIA - ESTONIE**

Ms Siret Surva  
Counsellor for Agricultural Affairs  
Permanent Representation of Estonia to the EU  
Rue Guimard 11/13  
Brussels  
Belgium  
Tel: +32 (0) 224 307 027  
Email: Siret.Surva@mfa.ee

Prof Mervat Fouad  
Consultant of Herbs and medicinal plants & Foods for Special Dietary Uses  
National Nutrition Institute (NNI)  
53, Amman St, Dokki  
Giza  
Egypt  
Tel: +201281337667  
Email: atch_toto3@yahoo.com

Ms Ebe Meitern  
Chief Specialist  
Food Safety Department  
Ministry of Rural Affairs  
Lai tn 39 // Lai tn 41  
Tallinn  
Estonia  
Tel: (+372) 6256 231  
Email: ebe.meitern@agri.ee

Mr Alexander Rogge  
Policy Officer - Member of the Estonian Delegation  
General Secretariat of the Council of the European Union  
Council of the European Union  
Rue de la Loi, 175  
Bruxelles  
Belgium  
Tel: +32 (0)2 281 5349  
Email: alexander.rogge@consilium.europa.eu

Ms Airika Salumets  
Chief Specialist  
Food Department  
The Veterinary and Food Board  
Väike-Paala 3  
Tallinn  
Estonia  
Tel: +372 5694 1551  
Email: airika.salumets@vet.agri.ee

Ms Siret Surva  
Counsellor for Agricultural Affairs  
Permanent Representation of Estonia to the EU  
Rue Guimard 11/13  
Brussels  
Belgium  
Tel: +32 (0) 224 307 027  
Email: Siret.Surva@mfa.ee

Dr Shaimaa Sarhan  
Regulatory Affairs Manager  
Wyeth Nutrition  
Nestle-Egypt  
Summit 44- ElShamaly 90 St., AlTagamooaa  
ElKhaled  
New Cairo  
Egypt  
Tel: +201281130888  
Email: shaimaa.sarhan@eg.nestle.com

**ECUADOR - ÉQUATEUR**

Mr Carlos Andrés Cisneros Pazmiño  
Subsecretaría Nacional de Promoción de la Salud e Igualdad  
Ministerio de Salud Pública  
Av. República de El Salvador 36-64 y Suecia  
Quito  
Ecuador  
Tel: 593-2 381-4400  
Email: carlos.cisneros@msp.gob.ec

**EGYPT - ÉGYPTE - EGIPTO**

Eng Mohamed Naser  
Technical Secretariat for Foods for Special Dietary Uses Committee  
Food Standards  
Egyptian Organization for Standardization and Quality (EOS)  
16 Tadreeb Almudarbeen St, AlAmeriyah  
Cairo  
Egypt  
Tel: +201281337667  
Email: atch_toto3@yahoo.com

Prof Mervat Fouad  
Consultant of Herbs and medicinal plants & Foods for Special Dietary Uses  
National Nutrition Institute (NNI)  
53, Amman St, Dokki  
Giza  
Egypt  
Tel: +201005016726  
Email: mevo_73@hotmail.com

Dr Adel Ismail  
Research and Development Director  
Hero Middle East & Africa  
New Cairo  
Cairo  
Egypt  
Tel: +201223449563  
Email: adel.ismail@hero.com.eg
EUROPEAN UNION - UNION EUROPEENNE - UNIÓN EUROPEA

Ms Barbara Moretti
A Administrator
DG SANCO
European Commission
Rue Froissart 101
Brussels
Belgium
Email: barbara.moretti@ec.europa.eu

Ms Stephanie Bodenbach
Administrator
DG Sante E 1
European Commission
Rue Belliard 232
Brussels
Belgium
Tel: +32 229-80938
Email: Stephanie.BODENBACH@ec.europa.eu

Mr Valeriu Curtui
Head of Unit
Head of Nutrition Unit
EFSA
Via Carlo Magno 1A,
Parma
Italy
Tel: +39 0521 036 526
Email: Valeriu.CURTUI@efsa.europa.eu

Ms Sabine Pelsser
Administrator
DG SANTE
European Commission
Rue Froissart 101
Brussels
Belgium
Tel: +32 229 84746
Email: Sabine.PELSSER@ec.europa.eu

Mr Jiri Sochor
Administrator
Directorate General Health and Food Safety
European Commission
Rue Belliard 232
Brussels
Belgium
Tel: +32 229-76930
Email: jiri.sochor@ec.europa.eu

FINLAND - FINLANDE - FINLANDIA

Ms Anna Lemström
Senior Officer, Food Policy
Ministry of Agriculture and Forestry
P.O.Box 30 00023 Government FINLAND
Finland
Tel: +358 295 162 145
Email: anna.lemstrom@mnm.fi

FRANCE - FRANCIA

Ms Alice Stengel
DGCCRF
Ministère de l'économie, de l'industrie et du numérique
59, bd Vincent Auriol
Paris
France
Tel: 00 33 1 44 97 33 25
Email: Alice.STENGEL@dgccrf.finances.gouv.fr

Mrs Magali Bocquet
Secrétaire générale SFNS
@NutSpecialisee
9, bd Malesherbes 75008
PARIS
France
Tel: 00 33(0) 6 16 75 35 97
Email: mbocquet@alliance7.com
Mrs Mathilde Bridier  
Director of quality department  
Nutriset  
Email: mbridier@nutriset.fr

Mr Thomas Couaillet  
Deputy General Manager  
Nutriset  
Hameau du Bois Ricard  
Malaunay  
France  
Tel: +33 2 32 93 82 82  
Email: tcouaillet@nutriset.fr

Mrs Anja Broenstrup  
Federal Ministry for Food and Agriculture  
Rochusstraße 1  
Bonn  
Germany  
Tel: +49 228 99 529 4245  
Email: anja.broenstrup@bmel.bund.de

Dr Carolin Bendadani  
Food Chemist  
Federal Office of Consumer Protection and Food Safety (BVL)  
Mauerstr. 39 - 42  
Berlin  
Germany  
Tel: +49 30 18444 10117  
Email: carolin.bendadani@bvl.bund.de

Dr Evelyn Breitweg-Lehmann  
Head of Unit  
Federal Office of Consumer Protection and Food Safety (BVL)  
Mauerstr. 39 – 42  
Berlin  
Germany  
Tel: +49 30 18444 10100  
Email: Evelyn.Breitweg-Lehmann@bvl.bund.de

Ms Claudia Callies-Klüpfel  
Manager Global Regulatory & External Affairs  
Human Nutrition  
BASF SE  
Chemiestraße 22  
Lampertheim  
Germany  
Tel: +49 621 60 58377  
Email: claudia.callies-kluepfel@basf.com

Ms Klara Jirzik  
Food Chemist  
Federal Office of Consumer Protection and Food Safety (BVL)  
Mauerstr. 39 - 42  
Berlin  
Germany  
Tel: +49 30 18444 10128  
Email: klara.jirzik@bvl.bund.de

Dr Gert Krabichler  
Representing  
Merck Consumer Health Darmstadt  
Food-PharmaOTC Consult Bettingerstr. 116  
Grenzach  
Germany  
Tel: +49(0)160 97278931  
Email: gert.krabichler@merckgroup.com

Mr Norbert Pahne  
Managing Director  
Federation of German Dietetic Foods  
Godesberger Allee 142 - 145  
Bonn  
Germany  
Tel: +49 228 3085110  
Email: pahne@diaetverband.de

Ms Antje Preussker  
Manager Scientific and Regulatory Affairs  
German Federation for Food Law and Food Science  
Claire-Waldoff-Strasse 7  
Berlin  
Germany  
Tel: +49 30 206143 146  
Email: apreussker@bll.de

Mr Niklas Schulze Icking  
Deputy Head of Division  
German Codex Contact Point  
Federal Ministry of Food and Agriculture  
Wilhelmstr. 54  
Berlin  
Germany  
Tel: +4930185293515  
Email: niklas.schulze-icking@bmel.bund.de

Ms Inken Stark  
Jurist  
Federation of German Dietetic Foods  
Godesberger Allee 142 - 145  
Bonn  
Germany  
Tel: +49 228 3085111  
Email: stark@diaetverband.de
Ms Sabine Sulzer  
Manager Regulatory and Scientific Affairs  
Nestlé Deutschland AG  
Lyoner Straße 23  
Frankfurt am Main  
Germany  
Tel: +49 69 6671 2276  
Email: sabine.sulzer@de.nestle.com

Dr Susanne Veith  
EU Government Affairs Manager  
DuPont Deutschland Holding GmbH & Co. KG  
Unter den Linden 21  
Berlin  
Germany  
Tel: +49 (0) 30-2092-4130  
Email: Susanne.Veith@dupontholding.com

Dr Anke Weissenborn  
Unit Nutritional Risks, Allergies and Novel Foods  
Department of Food Safety  
German Federal Institute for Risk Assessment  
Max-Dohrn-Strasse 8-10  
Berlin  
Germany  
Tel: +49 30 18412-3812  
Email: Anke.Weissenborn@bfr.bund.de

Mrs Petra Wendorf-Ams  
Nutricia Research Early Nutrition Team  
Milupa Nutricia GmbH  
Germany  
Tel: 0049 6172 99 1186  
Email: petra.wendorf-ams@danone.com

GREECE - GRECE - GRECIA

Mr Emmanouil Soultanopoulos  
Embassy of Greece in Berlin  
Email: ecocom-berlin@mfa.gr

HUNGARY - HONGRIE - HUNGRÍA

Dr Éva Barna  
Expert Registration Referent  
National Institute of Pharmacy and Nutrition  
Albert Flórián út 3/a  
Budapest  
Hungary  
Tel: +36 1 476 6450  
Email: Barna.Eva@ogyei.gov.hu

INDIA - INDE

Mr Kms Khalsa  
Deputy Secretary  
Food and Public Distribution  
Ministry of Consumer Affairs, Food & PD  
Department of Food & Public Distribution Krishi Bhawan.  
New Delhi  
India  
Tel: +91 11 23383046  
Email: khalsakms@gmail.com

Mr Ganesh Vishweshwar Bhat  
Technical Officer  
Ministry of Health and Family Welfare  
Food Standards and Safety Authority of India  
FDA Bhawan, Kotla Road, Near BAL Bhawan  
New Delhi  
India  
Tel: +91 7834988648  
Email: fssai.ganesh@gmail.com

Ms Sukhmani Singh  
Technical Officer -Codex  
Ministry of Health and Family Welfare  
Food Standards and Safety Authority of India  
FDA Bhawan, Kotla Road, 110002  
New Delhi  
India  
Tel: +91 9560517397  
Email: sukhmax@googlemail.com

GHANA

Ms Maria Aba Lovelace-Johnson  
Chief Regulatory Officer  
Head Food Enforcement Department  
Food and Drugs Authority  
P. O. BOX CT 2783 Cantonments  
Accra  
Ghana  
Tel: +233 208115619  
Email: mariluv2004@hotmail.com

Mrs Gloria Aba Aryee  
Principal Regulatory Officer  
Food and Drugs Authority  
P. O. BOX CT 2783 Cantonments  
Accra  
Ghana  
Tel: +233 243 089522  
Email: ampaabaygh@yahoo.com
INDONESIA - INDONESIE

Mrs Yusra Egayanti
Deputy Director for Certain Food Standardization
Directorate of Food Products Standardization
National Agency of Drug and Food Control
Jl Percetakan Negara 23
Jakarta
Indonesia
Tel: +62-21-42875584
Email: yusra.egayanti@pom.go.id

Mrs Nani Hidayani
Secretary General
APPNIA
Souvereign Plaza 1st Floor Jl. RA Kartini
Jakarta
Indonesia
Tel: +62 21 29400269
Email: appnia@gmail.com

Dr Prima Sehanputri
Regulatory Affairs
GAPMMI
TS Office Tower Lt. 8 Unit 16 Nifarro Park, Jl. Raya KM. 18, Pasar Minggu
Jakarta
Indonesia
Tel: +6221 29517511
Email: prima.sehanputri@gmail.com

Mrs Roch Ratri Wandansari
Vice Chairman
Regulatory
The Indonesian Food and Beverages Association
ITS Office Tower 8th Fl, Unit 16, Nifarro Park Jl. Raya Pasar Minggu Km 18
Jakarta
Indonesia
Tel: +62 21 2951 7511
Email: rwandansari@yahoo.com

IRELAND - IRLANDE - IRLANDA

Dr Mary Flynn
Chief Specialist Public Health Nutrition
Food Safety Authority of Ireland
The Exchange George’s Dock IFSC, Dublin 1 D01 P2V6
Dublin
Ireland
Tel: +353 1 8171315
Email: akursite@fsai.ie

ITALY - ITALIE - ITALIA

Mr Ciro Impagnatiello
Codex Contact Point
Department of the European Union and International Policies and of the Rural Development
Ministry of Agricultural Food and Forestry Policies
Via XX Settembre, 20
Rome
Italy
Tel: +39 06 46654058
Email: c.impagnatiello@politicheagricole.it

JAPAN - JAPON - JAPÓN

Dr Megumi Haga
Deputy Director
Food Labelling Division
Consumer Affairs Agency
3-1-1,Kasumigaseki, Chiyoda-ku
Tokyo
Japan
Tel: +81-3-3507-8800
Email: g.codex-j@caa.go.jp

Mr Yoshiaki Sakai
Technical Officer
Office of International Food Safety Pharmaceutical Safety and Environmental Health Bureau
Ministry of Health, Labour and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo
Japan
Tel: +81-3-3595-2326
Email: codexi@mhlw.go.jp

Dr Yoshiko Ishimi
Senior Adviser
National Institute of Health and Nutrition, National Institutes of Biomedical Innovation, Health and Nutrition
1-23-1 Toyama, Shinjuku-ku
Tokyo
Japan
Tel: +81 3 3203 5721
Email: ishimi@nibiohn.go.jp

Prof Satoshi Ishizuka
Adviser
Laboratory of Nutritional Biochemistry Research
Faculty of Agriculture
Hokkaido University
Kita 9, Nishi 9, Kita-ku, Sapporo
Hokkaido
Japan
Tel: +81-11-706-2811
Email: g.codex-j@caa.go.jp

Ms Aya Orito-Nozawa
Section Chief
Food Safety Policy Division, Food Safety and Consumer Affairs Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku
Tokyo
Japan
Tel: *+81-3-3502-8732
Email: aya_orito460@maff.go.jp

Dr Hiroshi Tsuchita
Director
Nutrition Food Department
Japan Health & Nutrition Food Association
2-7-27, Ichigaya Sadohara-cho, Shinjuku-ku,
Tokyo
Japan
Tel: ' +81 3 3268 3132
Email: h.tsuchita@jhnfa.org

KUWAIT - KOWEIT

Dr Mona Alsumaie
Director
Department of Education and Community Nutrition Promotion
Public Authority of Food and Nutrition
Kuwait, Sabah Al Salem area
Mubarak Alkabeer
Kuwait
Tel: +965 99373776
Email: m.alsumaie@gmail.com

LEBANON – LIBAN – LÍBANO

Ms Mariam Eid
Vice-chair of the Codex Alimentarius Commission
Head of Department
Agro-Industries
Ministry of Agriculture
Beirut
Lebanon
Tel: 009613567542
Email: meid@agriculture.gov.lb

LITHUANIA - LITUANIE - LITUANIA

Dr Indre Makarskiene
Senior Specialist
Public Health Department
Ministry of Health
Vilniaus Str. 33
Vilnius
Lithuania
Tel: +370 5 219 3337
Email: indre.makarskiene@sam.lt

MALAYSIA - MALAISIE - MALASIA

Ms Zalma Abdul Razak
Director
Nutrition Division
Ministry of Health Malaysia
Level 1, Block E3, Parcel E, Federal Government Administration Centre
Putrajaya
Malaysia
Tel: +603-8892 4556
Email: zalma@moh.gov.my

Mr James Ojjambo Olumbe
Regulatory and scientific affairs Manager
Regulatory Affairs
Nestle Kenya Limited
P.O.Box 30265 Nairobi
Nairobi
Kenya
Tel: +254 20 3990000
Email: james.oojambo@ke.nestle.com

Mr Peter Mutua
Principle standard officer
Standard development
KENYA BUREAU OF STANDARDS
P.O. BOX 54974 POPO ROAD OFF MOMBASA ROAD
Nairobi
Kenya
Tel: +254 20 6948000
Email: mutuap@kebs.org

Ms Norrani Eksan
Deputy Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 4, Menara Prisma No 26, Jalan Persiaran Perdana, Precint 3
Putrajaya
Malaysia

KENYA

Mrs Alice Okelo Akoth Onyango
FAO/WHO CCAFRICA Coordinator Codex Contact Point
Kenya Bureau of Standards
P.O.Box 54974
Nairobi
Kenya
Tel: +254 722268 222/+2542006948303
Email: akothe@kebs.org

Mr James Ojjambo Olumbe
Regulatory and scientific affairs Manager
Regulatory Affairs
Nestle Kenya Limited
P.O.Box 30265 Nairobi
Nairobi
Kenya
Tel: +254 20 3990000
Email: james.oojambo@ke.nestle.com
Ms Rohaya Mamat  
Director  
Regulatory Affairs  
Federation of Malaysian Manufacturers  
Wisma FMM, No. 3, Persiaran Dagang PJU 9,  
Bandar Sri Damansara  
Kuala Lumpur  
Malaysia  
Tel: +6012-4880110  
Email: rohaya.mamat@mjn.com

Dr Kanga Rani Selvaduray  
Head of Nutrition Unit  
Product Development and Advisory Services Division  
Malaysia Palm Oil Board  
No 6, Persiaran Institusi Bandar Baru Bangi  
Kajang, Selangor  
Malaysia  
Tel: +603-87694216  
Email: krani@mpob.gov.my

Mr Mahmoud Abdoul Camara  
Chargé du Service Central de Liaison du Codex pour le Mali  
Ministère de la Santé et de l'Hygiène Publique  
Agence Nationale de la Sécurité Sanitaire des Aliments  
Centre Commercial, Quartier du Fleuve BPE: 2362  
Bamako  
Mali  
Tel: +223 66741504 /+223 20220747  
Email: dkiteoumou24@yahoo.fr

Ms Magda Cristina García Domínguez  
Sr. Manager Regulatory Science, México  
Mead Johnson Nutrition  
Lago Zurich No. 245, Edificio Presa Falcón, Piso 11, Col. Ampliación Granada, Del. Miguel Hidalgo  
CDMX  
Mexico  
Email: magcristine@hotmail.com

Ms Anecia Carmina Martinez Méndez  
Gerente de Asuntos Regulatorios North Latam  
Cámara Nacional de Industriales de la Leche, CANILEC  
Benjamín Franklin 134, Colonia Escándón, Delegación Miguel Hidalgo  
CDMX  
Mexico  
Email: AngelicaKarmina.MARTINEZ@danone.com

Ms Xochitl Morales Macedo  
Representante  
Cámara Nacional de Industriales de la Leche, CANILEC  
Benjamín Franklin 134, Colonia Escándón, Delegación Miguel Hidalgo  
CDMX  
Mexico  
Email: xochitl.moraes@danone.com
CDMX
Mexico
Email: xochiltmoralesmacedo@gmail.com

MOROCCO - MAROC - MARRUECOS

Mr El Mekroum Brahim
Chef de Département
Département Recherche et Développement
Société les Eaux Minérale d’Oulmes
les Eaux Minérales d’Oulmes S.A 20180
Bouskoura
Casablanca
Morocco
Tel: +212 661326698
Email: elmekroum@oulmes.ma

Mrs Khadija Haddad
Cadre au Service du Controle des Produits
Végétaux et d’origine Végétale
Office National de Sécurité Sanitaire des Produits Alimentaires
Avenue Hadj Ahmed Cherkaoui, Agdal Rabat
Morocco
Tel: 0661144014
Email: haddad_khadija@yahoo.fr

Dr Beqqali Himdi Ihssane
Chef de la Division de la Normalisation et des questions SPS
Département de l’Agriculture
Office National de Sécurité Sanitaire des Produits Alimentaires
Avenue Hadj Ahmed Cherkaoui, Agdal Rabat
Morocco
Tel: +212 537 676513
Email: ihssaneebeqqali@gmail.com

Mr Tannaoui Mohamed
Chef de la Section Agricole
Ministère de l’Agriculture et de la Pêche Maritime
Laboratoire Officiel d’Analyses et de Recherches Chimiques
25, Rue Nichakra (ex rue de Tours)
Casablanca
Morocco
Tel: +212 522 302007
Email: tannaoui1@yahoo.fr

Ms Bentahila Nawal
Présidente de l’AMNI
Association Marocaine de la Nutrition Infantile
Casablanca Business Center Mandarouna 300, 6ème étage N°63 Sidi Maârouf
Casablanca
Morocco
Tel: +212 661868220
Email: nawal.bentahila@amni.ma

Prof Mouane Nezha
Professeur en Pédriatrie surspécialité
Gastroentérologie Nutrition
Pédiatrie
Hôpital d’enfants Rabat – CH Ibn Sina
Hôpital d’enfants Avenue Ibn Rochd, Agdal Rabat
Morocco
Tel: +212 661208173
Email: nezhamouane@hotmail.com

Mr El Madrassi Youness
External Relations and policy Application Manager
NESTLE/AMNI
CasaNearshore, Bd AL Qods, Shore 10
Casablanca
Morocco
Tel: 00212661101943
Email: Youness.elmadrassi@ma.nestle.com

MR Suman Dhital
Senior Food Research Officer
Department of Food Technology and Quality Control
Ministry of Agricultural Development
Babarmahal
Kathmandu
Nepal
Tel: 009779842058220
Email: dhital8081@gmail.com

Dr Atul Upadhyay
Email: atul616@yahoo.com

NETHERLANDS - PAYS-BAS - PAÍSES BAJOS

Ms Erika Smale
Senior Policy Advisor
Ministry of Health, Welfare and Sports
PO Box 20350
The Hague
Netherlands
Tel: +31 (0)6 11370803
Email: bh.smale@minvws.nl

NEW ZEALAND - NOUVELLE-ZÉLANDE - NUEVA ZELANDIA

Ms Jenny Reid
Manager
Ministry for Primary Industries
25 The Terrace
Wellington
New Zealand
Email: jenny.reid@mpi.govt.nz

Ms Jane Broughton
Manager
Fonterra Co-operative Group Ltd
Private Bag 11029, Fitzherbert Dairy Farm Rd
Palmerston North
New Zealand
Email: jane.broughton@fonterra.com

Ms Charlotte Channer
Senior Adviser
Ministry for Primary Industries
25 The Terrace
Wellington
New Zealand
Email: charlotte.channer@mpi.govt.nz

Ms Dianne Lowry
Regulatory and Technical Liaison Manager
Dairy Goat Co-operative (NZ) Ltd
18 Gallagher Drive
Hamilton
New Zealand
Email: Dianne.Lowry@dgc.co.nz

NIGERIA - NIGÉRIA

Mrs Adeyinka Elizabeth Akinbinu
Principal Agric. Superintendent
Federal Department of Agriculture
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat, Area 11, Garki Abuja FCT
Abuja
Nigeria
Tel: +2348059607576
Email: akinadeli@yahoo.com

Mrs Margaret Efiom Eshiett
Head, Codex Contact Point (Nigeria)
Standards Organisation of Nigeria
Plot 13/14 Victoria Arobieke Street, Off Admiralty Way, Lekki Peninsula- Lekki Phase 1
Lagos
Nigeria
Tel: +2348023179774
Email: megesciell@yahoo.com

Mrs Olanrewaju Olaotan Olaobaju
Assistant Chief Regulatory Officer
Food Safety and Applied Nutrition Directorate
National Agency for Food and Drug Administration and Control (NAFDAC)
NAFDAC, Wuse Zone 7
Abuja
Nigeria
Tel: +2348034591774
Email: olanrewaju.olaobaju@nafdac.gov.ng

NORWAY - NORVÈGE - NORUEGA

Mrs Svanhild Vaskinn
Senior Adviser
Head Office
Norwegian Food Safety Authority
Brumunddal
Norway
Tel: 0047 22 40 00 00
Email: svvas@mattilsynet.no

Mrs Gry Hay
Senior Adviser, Dr.Philos
Norwegian Directorate of Health
Oslo
Norway
Tel: 0047 24 16 30 00
Email: Gry.Hay@helsedir.no

PHILIPPINES - FILIPINAS

Ms Helena Alcaraz
Food and Drug Regulation Officer V
Food and Drug Administration
Department of Health
Civic Drive Filinvest Corporate City, Alabang
Muntinlupa City
Philippines
Tel: 0063 9209499432
Email: hsalcaraz@fda.gov.ph

Ms Catherine Sarmiento
Official Representative
Infant Nutrition Association of the Philippines
Infant and Pediatric Nutrition Association of the Philippines
6A, 6/F DAO 1 Condominium, 189 Salcedo Street Legaspi Village
Makati City
Philippines
Tel: 639175312771
Email: cgsarmiento rnd@gmail.com

POLAND - POLOGNE - POLONIA

Dr Katarzyna Stos
Deputy Director
Food Safety and Food Supplements
National Food and Nutrition Institute
Powsinska Street 61/63
Warsaw
Poland
Email: kstos@izz.waw.pl

Ms Anna Janasik
Main Expert
International Co-operation Department, Codex Contact Point for Poland
Agricultural and Food Quality Inspection
30, Wspolna St.
Warsaw
Poland
Tel: +48 22 623 29 03
Email: ajanasik@ijhars.gov.pl

Dr Marta Tomaszewska Pielacha
Food & Nutrition Director
Polish Federation of Food Industry Union of Employers
8, Chalubinskiego str.,
Warsaw
Poland
Tel: +48 22 830 70 55
Email: m.tomaszewska@pfpz.pl

QATAR

Mr Faisal Al-Bader
Senior Food Standardizer
Standards and Metrology Department
Qatar General Organization for Standardization
Abou Hamour - Opposite the Medical Commission,
P.O Box 23277
Doha
Qatar
Tel: 00974 55553566
Email: frbader@mme.gov.qa

REPUBLIC OF KOREA - RÉPUBLIQUE DE CORÉE - REPÚBLICA DE COREA

Mrs Hyunsuk Jeong
Researcher
Dietary and Nutritional Safety Policy Division
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex
187, Osongsaengmyeong 2-ro, Osong-eup,
Heungdeok-gu, Cheongju-si, Chungcheongbuk-do,
28159, Korea
Cheongju-si
Republic of Korea
Tel: +82 43-719-2260
Email: jhs057@korea.kr

Dr Jungbong Kim
Senior Scientific Officer
National Institute of Agricultural Sciences
Ministry of Agriculture, Food and Rural Affairs
166, Nongsaengmyeong-ro, Iseo-myeon, Wanju-gun, Jeollabuk-do
Wanju-gun
Republic of Korea
Tel: 82-10-6263-9274
Email: jungbkim@korea.kr

Dr Chansoo Lee
Scientific Officer
Food Standard
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex
187, Osongsaengmyeong 2-ro, Osong-eup,
Heungdeok-gu, Cheongju-si, Chungcheongbuk-do
Cheongju-si
Republic of Korea
Tel: +82 43-719-2420
Email: cslee01@korea.kr

RUSSIAN FEDERATION - FÉDÉRATION DE RUSSE - FEDERACIÓN DE RUSIA

Dr Elena Smirnova
Scientific Secretary
Federal Research Centre of Nutrition,
Biotechnology and Food Safety
Ustyinsky proezd 2/14
Moscow
Russian Federation
Tel: +7 495 698 53 42
Email: smirnova@ion.ru

Dr Julia Kalinova
Expert
Consumer Market Participants Union
1-y Schipkovsky per., 20, 403a
Moscow
Russian Federation
Tel: +7 (499) 235-74-81
Email: yuliya.kalinova@yahoo.com

Mr Dmitriy Miklin
Regulatory Affairs Expert
Consumer Market Participants Union
1-y Schipkovsky per., 20, 403a
Moscow
Russian Federation
Tel: +7 (499) 235-74-81
Email: miklindm@mail.ru

Dr Alexey Petrenko
Expert
Federal Research Centre of Nutrition,
Biotechnology and Food Safety
Ustyinskiy proezd 2/14
Moscow
Russian Federation

SAUDI ARABIA - ARABIE SAOUDITE - ARABIA SAUDITA

Mr Fahad Albadr
Senior Nutrition Specialist
Executive Dept. of Technical Regulations and Standards
Saudi Food and Drug Authority (3292) North Ring Road - Al Nafal Unit (1)
Riyadh
Saudi Arabia
Tel: +966112038222
Email: codex.cp@sfd.gov.sa

SENEGAL - SÉNÉGAL

Dr Maty Diagne Camara
Chef Division Alimentation et Nutrition,
Coordonnatrice du Comité du Codex sur les Aliments Diététiques ou de Régime
Ministere Sante et Action Sociale
Direction de la Santé de la Reproduction et de la Survie de l'Enfant
Cité Keur Gorgui - VDN
DAKAR
Senegal
Tel: +221 77 566 70 30
Email: matydiagne@yahoo.com

Prof Mohamadou Guelaye Sall
Professeur Titulaire
Ministere Enseignement Superieur et de la Recherche
UCAD
BP 6251
Dakar
Senegal
Email: mgsall@gmail.com

Dr Ndeye Khady Toure
Nutritionniste
Primature
Cellule de Lutte Contre la Malnutrition
Dakar
Senegal
Email: nndiaye@clm.sn

SINGAPORE - SINGAPOUR - SINGAPUR

Ms Peik Ching Seah
Deputy Director
Regulatory Programmes Department, Regulatory Administration Group
Agri-Food & Veterinary Authority of Singapore
52, Jurong Gateway Road, #13-01
Singapore
Tel: +656805 2913
Email: seah_peik_ching@ava.gov.sg

Prof Marius Smuts
Senior Lecturer
School of Physiology, Nutrition and Consumer Science
North West University
Private Bag X 6001
Potchefstroom
South Africa
**SRI LANKA**

Dr Sapumal Dhanapala  
Director  
Environmental Health, Occupational Health and Food Safety  
Ministry of Health, Nutrition and indigenous Medicine  
No.464, T.B Jaya Mawatha, Colombo 10, Sri Lanka  
Colombo  
Sri Lanka  
Tel: 0094112672004  
Email: sapumald@gmail.com

**SUDAN - SOUDAN - SUDÁN**

Ms Thoria Elnageeb Akasha  
Chemist of Food  
Laboratory Sector  
Sudanese Standard & Metrology  
Eljamaa Street  
Khartoum  
Sudan  
Tel: +249912468700  
Email: elnagaka@hotmail.com

Mrs Maha Ibrahim  
Executive Office Manager  
Sudanese Standard & Metrology Organization  
Eljamaa Street  
Khartoum  
Sudan  
Tel: +249127460726  
Email: maabmoib2391960@gmail.com

**SWEDEN - SUÈDE - SUECIA**

Ms Cecilia Wanhainen  
Principal Regulatory Officer  
National Food Agency  
Box 622  
Uppsala  
Sweden  
Tel: +46 18 17 55 00  
Email: cecilia.wanhainen@slv.se

**SWITZERLAND - SUISSE - SUIZA**

Mr Didier Lusuardi  
Scientific Officer  
Food and Nutrition  
Federal Food Safety and Veterinary Office FSVO  
Bern

Dr Dirk Cremer  
Regulatory Affairs Manager  
DSM Nutritional Products Europe Ltd., Human Nutrition and Health  
P.O. Box 2676 Bldg. 242/2nd floor  
Basel  
Switzerland  
Tel: +41 61 815 79 65  
Email: dirk.cremer@dsm.com

Prof Manfred Eggersdorfer  
DSM Nutrition Products  
P.O. Box 2676  
Basel  
Switzerland  
Email: manfred.eggersdorfer@dsm.com

Dr Karola Krell Zbinden  
Managing Director  
Swiss Association of Nutrition Industries - SANI  
Worbstr. 52  
Muri bei Bern  
Switzerland  
Email: karola.krell@mepartners.ch

Mrs Marie-France Pagerey  
CT-Regulatory and Scientific Affairs  
Nestec SA  
Avenue Nestlé 55 Post Box  
Vevey  
Switzerland  
Tel: +41 21 924 64 29  
Email: MarieFrance.Pagerey@nestle.com

Prof Kraisid Tontisirin  
Senior Advisor  
National Bureau of Agricultural Commodity and Food Standards  
Ministry of Agriculture and Cooperatives  
50 Phaholyothin Road, Lad Yao, Chatuchak  
Bangkok  
Thailand  
Tel: +66 (2) 561 2277  
Email: kraisid.tontisirin@gmail.com

Ms Mayuree Ditmeytharoj  
Food and Drug Technical Officer, Professional Level  
Food and Drug Administration  
Ministry of Public Health  
Tiwonond Road  
Nonthaburi
Thailand
Tel: +66 (2) 590 7185
Email: bankyindy@gmail.com

Dr Pichet Itkor
Vice Chairman
Food Processing Industry Club
The Federation of Thai Industries
Queen Sirikit National Convention Center, Zone C
4th Floor, 60 New Rachadapisek Rd., Klongtoey
Bangkok
Thailand
Tel: +66 (2) 725 1093
Email: Pichet.itkor@mjn.com

Ms Malee Jirawongsy
Food and Drug Technical Officer, Expert Level
Food and Drug Administration
Ministry of Public Health
Mueang Nonthaburi District
Nonthaburi
Thailand
Tel: +6625907249
Email: fdamasy@gmail.com

Ms Sanida Khoonpanich
Standards Officer, Professional Level
National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives
50 Phaholyothin Road, Lad Yao, Chatuchak
Bangkok
Thailand
Tel: +66 (2) 561 2277 ext. 1445
Email: sanida.sk@gmail.com

TOGO

Dr Tchala Kazia
Codex Contact Point
Agriculture
Ministry of Agriculture
1, rue de l’Espérance
Lome
Togo
Tel: +22890023325
Email: kaziatchal@yahoo.fr

UGANDA - OUGANDA

Ms Irene Wanyenya
Food Safety Officer
Food Desk
National Drug Authority
Plot 46-48 Lumumba Avenue P.O. Box 23096
Kampala
Uganda
Tel: +256 712 478333
Email: iwanyenya@nda.or.ug

Mr Brian Rwabogo
Director
Reco Industries
Plot 34, Makubuya Road, Kampala
Kampala
Uganda
Tel: +256792194007
Email: brian@reco-industries.com

UNITED KINGDOM - ROYAUME-UNI - REINO UNIDO

Ms Pendi Najran
Senior Scientific Officer
Department for Environment, Food and Rural Affairs
Area 1A, Nobel House 17, Smith Square
London
United Kingdom
Tel: +44 (0) 2080263867
Email: pendi.najran@defra.gsi.gov.uk

Mrs Debby Webb
Department of Health, Population Health
Directorate 6th floor, 39 Victoria Street
London
United Kingdom
Tel: 020 7972 4742
Email: debby.webb@defra.gsi.gov.uk

Ms Beth White
Policy Advisor
Department for Environment, Food and Rural Affairs Area 1A, Nobel House 17, Smith Square
London
United Kingdom
Tel: 02080268845
Email: bethany.white@defra.gsi.gov.uk

TURKEY - TURQUIE - TURQUÍA

Mr Dursun Kodaz
Engineer
The General Directorate of Food and Control
The Ministry of Food, Agriculture and Livestock
Eskisehir Yolu 9. km Lodumlu
 Ankara
 Turkey
Tel: 00903122587755
Email: dursun.kodaz@tarim.gov.tr
UNITED STATES OF AMERICA - ETATS-UNIS D'AMÉRIQUE – ESTADOS UNIDOS DE AMÉRICA

Dr Douglas Balentine
Director
Office of Nutrition and Food Labeling
U.S. Food and Drug Administration
5001 Campus Drive, HPS-830
College Park, MD
United States of America
Tel: 240 402 2373
Email: douglas.balentine@fda.hhs.gov

Dr Paul Hanlon
Associate Director
Regulatory Affairs
Abbott Nutrition
3300 Stelzer Road
Columbus, Ohio
United States of America
Tel: +1 614-624-3213
Email: paul.hanlon@abbott.com

Mr John Allan
Vice President
Regulatory Affairs & International Standards
International Dairy Foods Association
1250 H Street, NW, Suite 900
Washington, Dc
United States of America
Tel: +1/202/220-3519
Email: JAllan@idfa.org

Ms Jeniece Alvey
Nutrition Advisor
Bureau for Global Health, Office of Maternal, Child Health and Nutrition
USAID
Washington DC
United States of America
Tel: 1-202-808-3784
Email: jalvey@usaid.gov

Ms Joanna Brown
International Economist
U.S. Department of Agriculture
Foreign Agriculture Service
1400 Independence Avenue, SW
Washington, DC
United States of America
Tel: (202) 690-0131
Email: joanna.brown@fas.usda.gov

Ms Julie Callahan
Senior Director, Agricultural Affairs
Executive Office of the President
Office of the U.S. Trade Representative
600 17th Street NW
Washington, DC
United States of America
Tel: +1 202-395-9582
Email: jcallahan@ustr.eop.gov

Dr Susan Carlson
AJ Rice Professor of Nutrition, Director
PhD Program in Medical Nutrition Science
Univ. of Kansas Medical Center
3901 Rainbow Blvd
Kansas City
United States of America
Tel: 913 588 5359
Email: scarlson@kumc.edu

Mrs Doreen Chen-Moulec
International Issues Analyst
Food Safety and Inspection Service; Office of CODEX
U.S. Department of Agriculture
1400 Independence Ave
Washington, DC
United States of America
Tel: 202-720-4063
Email: Doreen.Chen-Moulec@fsis.usda.gov

Dr Carolyn Chung
Nutritionist
Center for Food Safety and Applied Nutrition
U.S. Food and Drug Administration
5100 Paint Branch Parkway, HPS-830
College Park, MD
United States of America
Tel: 202 402 3068
Email: carolyn.chung@fda.hhs.gov

Ms Audrae Erickson
Vice President External and Public Affairs
Mead Johnson Nutrition 601 13th Street, NW,
Suite 730 South
Washington, DC
United States of America
Tel: (202) 393-4741
Email: audre.erickson@mjn.com

Ms Mallory Gage
Gage & Associates
United States of America
Tel: +1/202-320-9281
Email: mallorygage@gmail.com

Dr Cheryl Issa
Public Health Nutritionist
Infant Formula and Medical Foods, Staff HFS-850
Office of Food Safety and Applied Nutrition, U.S.
Food and Drug Administration
5100 Paint Branch Parkway
College Park, Maryland
United States of America
Tel: 124041441
Email: cheryl.issa@fda.hhs.gov

Ms Mary Frances Lowe
US Codex Manager
Department of Agriculture
Food Safety and Inspection Services
1400 Independence Avenue, SW Room 4861-S Bldg.
Washington
United States of America
Tel: +1-202-205-7760
Email: maryfrances.lowe@fsis.usda.gov

Dr Julie Moss
Deputy Director, International Affairs Staff
Health and Human Services
U.S. Food and Drug Administration
5100 Paint Branch Parkway HFS-550
College Park
United States of America
Tel: 240-402-2031
Email: julie.moss@fda.hhs.gov

Ms Mardi Mountford
Executive Vice President
International Formula Council
1100 Johnson Ferry Road, Suite 300
Atlanta, GA
United States of America
Tel: 1404 252 3663
Email: mmountford@kellencompany.com

Dr Pamela Pehrsson
Research Leader
USDA
ARS-Nutrient Data Laboratory
10300 Baltimore Avenue Bldg. 005, Room 105
Beltsville
United States of America
Tel: 3015040635
Email: pamela.pehrsson@ars.usda.gov

Dr Rufino Perez
USAID/FFP Senior Food Technology Advisor
U.S. Agency for International Development
Office for Food for Peace
180 West Manchester Drive
Wheeling, IL
United States of America
Tel: 571 225 4287
Email: ruperez@usaid.gov

VIET NAM

Mrs Thi Ngoc Dung Huynh
Manager
VINAMILK
No.10, Tan Trao Street, Tan Phu Ward, District 7
Ho Chi Minh
Viet Nam
Email: htndung@vinamilk.com.vn

Mrs Huyen Trang Ngo
Manager
Product Management Department
Eneright Vietnam Corporation
Villa 01, Lot 96, C2 Gamuda Gardens, Yen So Ward, Hoang Mai District
Hanoi
Viet Nam
Email: ngohuyentrang238@gmail.com

Mr Quoc Khanh Nguyen
Executive Director – R&D
VINAMILK
No 10, Tan Trao street, Tan Phu ward, District 7
Ho Chi Minh
Viet Nam
Tel:
Email: ngkhanh@vinamilk.com.vn

Mr Hong Uy Nguyen
Director
Abbott Laboratories SA
Handi Resco building 521 Kim Mā, Hà Nội
Hanoi
Viet Nam
Tel: 0913215626
Email: honguy.nguyen@abbott.com

Mrs Thuy Trang Nguyen
Regulatory Affairs Manager
Mead Johnson Nutrition Company
No. 1 Thang Long Boulevar
Hanoi
Viet Nam
Tel: 0933805098
Email: trang.nguyenthuy@mjn.com

Mrs Thi Ngoc Pham
Deputy of General Scretary
Vietnam Diary Association
205 Giang Vo Street, Dong Da District
Hanoi
Viet Nam
Tel: 0915247896
Email: phamngocthanhtra@yahoo.com.vn
Mrs Nguyen Thi Minh Ha  
Deputy Head  
Ministry of Health  
Vietnam Codex Office  
Lane 135 Nui Truc Street, Ba Dinh District. Hanoi  
Viet Nam  
Tel: 0917298786  
Email: codexvn@vfa.gov.vn

Mrs Thi Thuy Thu Truong  
Director  
Center for Food Safety Application  
Vietnam Food Administration  
135 Nui Truc Street  
Hanoi  
Viet Nam  
Tel: 0989211268  
Email: Thuythu_vfa@yahoo.com

Mr Ngoc Quynh Vu  
Secretary General  
Vietnam Dairy Association  
205 Giang Vo Street, Dong Da District  
Hanoi  
Viet Nam  
Tel: 913 552166  
Email: vungocquynh@vda.org.vn

ZIMBABWE

Mr Fredy Chinyavanhu  
Deputy Director-Food Control  
Gvt Analyst Laboratory  
Ministry of Health and Child Care  
P.O.Box CY 231, Causeway  
Harare  
Zimbabwe  
Tel: +263 772 426 084  
Email: nepfoodssafety_zw@gmail.com

Mrs Monica Muti  
Manager  
National Nutrition  
Ministry of Health and Child Care  
P.O.Box CY112, Causeway  
Harare  
Zimbabwe  
Email: nationalnutrition2@gmail.com

SPECIAL OBSERVERS - OBSERVATEURS SPÉCIAUX - OBSERVADORES ESPECIALES

PALESTINE – PALESTINA

Mr Mousa Alhalayqa  
Director of Nutrition Department  
Ministry of Health  
Tel: +970 562 401848  
Email: m_alhalayqa@yahoo.com

Ms Ghada Braika  
Technical Consultant  
Tel: +970 562 666147  
Email: ghada.braika@gmail.com

AFRICAN UNION (AU)

Mr John Oppong-Otoo  
Food Safety Officer  
Standards and Trade Secretariat, Interafrican Bureau for Animal Resources  
African Union  
Kenindia Business Park Westlands Road  
Nairobi  
Kenya  
Tel: +254203674338  
Email: john oppong-otoo@au-ibar.org

ASSOCIATION EUROPÉENNE POUR LE DROIT DE L’ALIMENTATION (AEDA/EFLA)

Mrs Nicole Coutrelis  
European Food Law Association (EFLA)  
Email: secretariat@efla-aeda.org

AOAC INTERNATIONAL (AOAC)

Mr Darryl Sullivan  
Secretary  
AOAC INTERNATIONAL  
2275 Research Blvd, Suite 300  
Rockville  
United States of America  
Email: darryl.sullivan@covance.com
Mr Wayne Wargo  
Principal Res Scientist  
AR&D and Food Safety  
Abbott Nutrition  
3300 Stelzer Road, D104110/RP4-2  
Columbus  
United States of America  
Email: wayne.wargo@abbott.com

**AMERICAN OIL CHEMISTS' SOCIETY (AOCS)**

Dr Scott Bloomer  
Director, Technical Services  
American Oil Chemists’ Society  
2710 Boulder Drive  
Urbana  
United States of America  
Tel: 2176934830  
Email: scott.bloomer@aocs.org

Ms Maya English  
Manager  
Education  
CRN  
1828 L St., NW Ste. 510  
Washington  
United States of America  
Tel: 202-204-7687  
Email: menglish@crnusa.org

**ASSOCIATION OF EUROPEAN COELIAC SOCIETIES (AOECS)**

Mrs Hertha Deutsch  
Codex and Regulatory Affairs  
AOECS  
Anton-Baumgartner-Strasse 44/C5/2302  
Vienna  
Austria  
Tel: +43/1 66 71 887  
Email: hertha.deutsch@gmx.at

Mr Harvey Kamil  
Vice Chairman  
CRN - NBTY, Inc.  
NBTY, Inc. 2100 Smithtown Avenue  
Ronkonkoma  
United States of America  
Tel: 631-200-2020  
Email: hkamil@nbty.com

**CALORIE CONTROL COUNCIL (CCC)**

Mr Wim Caers  
Director, Product Assurance & Reg. Affairs  
Calorie Control Council  
Tate & Lyle Plc 1 Kingsway London WC2B 6AT  
UK  
London  
United Kingdom  
Email: wim.caers@tateandlyle.com

Dr Daniel Marsman  
Head, Product Safety  
Product Safety  
CRN - Procter & Gamble  
P&G 8700 Mason-Montgomery Road  
Mason  
United States of America  
Tel: 513-698-6088  
Email: marsman.ds@pg.com

**COUNCIL FOR RESPONSIBLE NUTRITION (CRN)**

Dr James Griffiths  
Vice President  
Science & International Affairs  
CRN  
1828 L St., NW Ste. 510  
Washington  
United States of America  
Tel: 202-204-7662  
Email: jgriffiths@crnusa.org

Prof Berthold Koletzko  
Professor of Paediatrics  
LMU Ludwig-Maximilians-Universität Munich  
ESPGHAN  
Dr. von Haunersches Kinderspital Lindwurmstr. 4  
München  
Germany  
Tel: +49 89 4400 52826  
Email: office.koletzko@med.lmu.de
EUROPEAN ASSOCIATION OF POLYOL PRODUCERS (EPA)

Mrs Isabel Ortiz
Member
EPA - European Association of Polyol Producers
Avenue de Tervuren 13 A
Brussels
Belgium
Email: epa@ecco-eu.com

EUROPEAN SOCIETY FOR PAEDIATRIC GASTROENTEROLOGY HEPATOLOGY AND NUTRITION (ESPGHAN)

Prof Alexandre Lapillonne
ESPGHAN
Email: office@espghan.org

FEDERATION OF EUROPEAN SPECIALTY FOOD INGREDIENTS INDUSTRIES (EU SPECIALTY FOOD INGREDIENTS)

Ms Catherine Mignot
Member
EU Specialty Food Ingredients
Email: catherine.mignot@dsm.com

Ms Caroline Bustandi
Member
EU Specialty Food Ingredients
Email: caroline.bustandi@beneo.com

Prof Stewart Forsyth
Member
EU Specialty Food Ingredients
Email: info@specialtyfoodingredients.eu

Mr Petr Mensik
EU Specialty Food Ingredients
Email: nutrition@specialtyfoodingredients.eu

Dr Stephane Pasteau
Member
EU Specialty Food Ingredients
Email: Stephane_Pasteau@cargill.com

EUROPEAN VEGETABLE PROTEIN ASSOCIATION (EUVEPRO)

Mrs Susanne Meyer
Secretary General
EUVEPRO
Avenue Jules Bordet 142
Brussels
Belgium
Email: euvepro@kellencompany.com

FOODDRINKEUROPE

Ms Sara Lamonaca
Manager
Nutrition and Health
FoodDrinkEurope
Email: s.lamonaca@fooddrinkeurope.eu

Mrs Annie Loc’h
Danone
Email: annie.loch@danone.com

Ms Aleksandra Wesolowska
Email: awesolowska@coca-cola.com

GLOBAL ORGANIZATION FOR EPA AND DHA OMEGA-3S (GOED)

Dr Harry Rice
Global Organization for EPA and DHA Omega-3s (GOED)
1075 Hollywood Avenue Salt Lake City, Utah 84105
Salt Lake City
United States of America
Email: harry@goedomega3.com

Dr Aldo Bernasconi
Global Organization for EPA and DHA Omega-3s (GOED)
1075 Hollywood Avenue
Salt Lake City
United States of America
Email: aldo@goedomega3.com

Mr Paul Browner
Global Organization for EPA and DHA Omega-3s (GOED)
1075 Hollywood Avenue
Salt Lake City
United States of America
Email: paul.browner@dsm.com

Ms Sheila Gautier
Global Organization for EPA and DHA Omega-3s (GOED)
1075 Hollywood Avenue Salt Lake City, Utah 84105
United States of America
Email: sheila.gautier@dsm.com
Mr David Pineda Ereno  
Global Organization for EPA and DHA Omega-3s (GOED)  
1075 Hollywood Avenue Salt Lake City, Utah  
United States of America  
Email: davidpineda@dpeic.com

HELEN KELLER INTERNATIONAL (HKI)

Ms Jane Badham  
Consultant  
Hellen Keller International  
PO Box 67396 Bryanston 2021 South Africa  
Johannesburg  
South Africa  
Tel: 27114630679  
Email: jane@jbconsultancy.co.za

Dr Elhadji Issakha Diop  
Regional Nutrition Specialist  
Helen Keller International  
Yoff Toundoup Rya Lot 122 29898 Dakar-Yoff  
Senegal  
Dakar  
Senegal  
Tel: +221 33 869 10 63  
Email: EDiop@hki.org

Dr Chessa Lutter  
Consultant  
Helen Keller International  
1889 F Street, NW Washington, D.C. 20006 USA  
Washington  
United States of America  
Email: chessa.lutter@gmail.com

Mrs Elizabeth Zehner  
Director - ARCH Project  
Helen Keller International  
1889 F Street, NW Washington, D.C. 20006.  
United States  
Washington DC  
United States of America  
Email: EZehner@hki.org

INTERNATIONAL ASSOCIATION OF CONSUMER FOOD ORGANIZATIONS (IACFO)

Ms Patti Rundall  
Policy Director Baby Milk Action/IBFAN Global Advocacy/ IACFO  
Baby Milk Action IACFO  
4 Brooklands Avenue  
Cambridge  
United Kingdom

INTERNATIONAL ALLIANCE OF DIETARY/FOOD SUPPLEMENT ASSOCIATIONS (IADSA)

Ms Cynthia Rousselot  
International Alliance of Dietary/Food Supplement Associations (IADSA)  
One Pancras Square  
London  
United Kingdom  
Email: secretariat@iadsa.org

Mr Tomoji Igarashi  
Member  
International Alliance of Dietary/Food Supplement Associations (IADSA)  
One Pancras Square  
London  
United Kingdom  
Email: secretariat@iadsa.org

Mr Simon Pettman  
Executive Director  
International Alliance of Dietary/Food Supplement Associations (IADSA)  
One Pancras Square  
London  
United Kingdom  
Email: secretariat@iadsa.org

Mrs Michelle Stout  
Board Member  
International Alliance of Dietary/Food Supplement Associations (IADSA)  
One Pancras Square  
London  
Email: secretariat@iadsa.org

INTERNATIONAL BABY FOOD ACTION NETWORK (IBFAN)

Dr Jai Prakash Dadhich  
National Coordinator  
BPNI  
BP-33, Pitampura  
Delhi  
India  
Email: jpdadhich@bpni.org
Ms Elisabeth Sterken
Director
INFACT Canada/IBFAN North America
63 Butch’s Lane
Rockport
Canada
Email: esterken@infactcanada.ca

INTERNATIONAL CO-OPERATIVE ALLIANCE (ICA)

Mr Kazuo Onitake
Senior Scientist
Quality Assurance Division
Japanese Consumers’ Co-operative Union
CO-OP Plaza, Shibuya, Shibuya-Ku
Tokyo
Japan
Tel: +81 3-5778-8109
Email: kazuo.onitake@jccu.coop

Mr Hitoshi Inoue
Assistant Manager
Safety Policy Service
Japanese Consumers’ Co-opetative Union
CO-OP Plaza, 3-29-8, Shibuya, Shibuyaku
Tokyo
Japan
Tel: +81 3-5778-8109
Email: hitoshi.72.inoue@jccu.coop

INTERNATIONAL COUNCIL ON AMINO ACID SCIENCE (ICAAS)

Dr Masashi Nagata
Email: ICAAS@kellencompany.com

Dr Kaori Ono
ICAAS - International Council on Amino Acid Science
Email: ICAAS@kelleneurope.com

Mr Miro Smriga
Email: miro_smriga@ajinomoto.com

Mr Keiji Takahashi
Email: ICAAS@kellencompany.com

INTERNATIONAL COUNCIL OF BEVERAGES ASSOCIATIONS (ICBA)

Ms Joanna Skinner
Manager, Regulatory Labeling & Nutrition
Global Scientific & Regulatory Affairs
The Coca-Cola Company
One Coca-Cola Plaza
Atlanta

Ms Melissa San Miguel
Senior Director
Global Strategies
Grocery Manufacturers Association
1350 I ST NW
Washington
United States of America
Tel: +1 202-639-5982
Email: MSanMiguel@gmaonline.org

INTERNATIONAL DAIRY FEDERATION (IDF/FIL)

Ms Luisa Candido
Nutrition and Technical Manager
Dairy UK
United Kingdom
Email: lcandido@dairyUK.org
Ms Mélanie Lembert  
Regulatory Affairs Officer  
ATLA, French Dairy Producers’ Association  
42, rue de Chateaudun F-75009 Paris, France  
Email: melanie.janin@atla.asso.fr

Ms Laurence Rycken  
Technical Manager  
International Dairy Federation  
Boulevard Auguste Reyers 70B  
Brussels  
Belgium  
Email: lrycken@fil-idf.org

Mr Harrie Van Den Bijgaart  
Operations Manager Laboratories  
Qlip B.V.  
Oostzeestraat 2a, P.O. Box 119  
Zutphen  
Netherlands  
Tel: +31887547010  
Email: bijgaart@qlip.nl

INTERNATIONAL FEDERATION OF MARGARINE ASSOCIATIONS (IFMA)

Mrs Siska Pottie  
Secretary General  
IFMA  
Email: siska.pottie@imace.org

INSTITUTE OF FOOD TECHNOLOGISTS (IFT)

Prof Rosemary Walzem, RD, PhD  
Department of Poultry Science and Faculty of Nutrition  
Institute of Food Technologists  
101 Kleberg Center MS 2472 Texas A&M  
University College Station, TX 77843-2472  
Texas A&M University  
United States of America  
Tel: 979.847.7361  
Email: rwalzem@tamu.edu

INTERNATIONAL FRUIT AND VEGETABLE JUICE ASSOCIATION (IFU)

Mr John Collins  
Executive Director  
IFU - International Fruit and Veg. Juice Association  
57 Royal Sands Weston Super Mare  
Somerset  
United Kingdom  
Tel: +44 1934 627 844  
Email: john@ifu-fruitjuice.com

INTERNATIONAL LACTATION CONSULTANT ASSOCIATION (ILCA)

Mrs Maryse Arendt  
Lactation Consultant IBCLC  
ILCA Liaison to Codex  
ILCA  
17 rue Charlemagne  
Luxembourg  
Email: maryse.arendt@pt.lu

INTERNATIONAL LIFE SCIENCES INSTITUTE (ILSI)

Dr Flavia Goldfinger  
Executive Director  
ILSI Brasil  
Rua Dr. Paulo Ferraz da Costa Agular 1600 apt 62C Osasco  
Sao Paulo  
Brazil  
Tel: 55-11989752275  
Email: flavia@ilsi.org.br

Dr Rubens Feferbaum  
Professor  
Child Institute  
University of Sao Paulo  
Instituto da Crianca Faculadede de Medicina Universidade de Sao Paulo  
Sao Paulo  
Brazil  
Tel: 55-11-38625346  
Email: rfeferbaum@uol.com.br

Mr Takashi Shimizu  
Department Manager  
R&D Division  
Morinaga Milk industry Co., LTD  
5-1-83 Highashihara Zama  
Kanagawa  
Japan  
Tel: 81-46-252-3046  
Email: t_simizu@morinagamilk.co.jp

Mr Shigeru Taniguchi  
Executive Officer  
R&D Division  
Meiji Company, Ltd.  
540 Naruda Odawara  
Kanagawa  
Japan  
Tel: 81-465-37-3674  
Email: shigeru.taniguchi@meiji.com
INTERNATIONAL PROBIOTICS ASSOCIATION (IPA)

Mrs Aliah Abdul Wahab
Regional Regulatory Affairs Director, APAC
CHR. Hansen Singapore Pte Ltd
Email: SGAAW@chr-hansen.com

Dr Bart Degeest
Managing Director
Yakult Belgium
Email: bdegeest@yakult.be

Mrs Marjon Dey-Wolters
Regulatory Affairs Manager
Head office and Production
Yakult Europe
Email: mwolters@yakulteurope.com

Mr George Paraskevakos
Executive Director
International Probiotics Association (IPA)
1824 S. Robertson
Los Angeles
United States of America
Tel: 514-571-5949
Email: george@internationalprobiotics.org

Ms Cristine Bradley
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Jan Carey
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Edita De Leon
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Mary Friel
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Marie-Odile Gailing
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Louise Gottsche
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Mr Kaushik Janakiraman
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Mr Jean Christophe Kremer
Secretary General
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Marieke Lugt
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Nuria Moreno Odero
Regulatory Affairs Officer
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org

Ms Sabine Seggelke
Member
ISDI-International Special Dietary Foods Industries
Email: secretariat@isdi.org
INTERNATIONAL FOOD POLICY RESEARCH INSTITUTE

Ms Marilia Nutti
HarvestPlus Manager for Latin America and the Caribbean
HarvestPlus-IFPRI
Email: m.nutti@cgiar.org

Dr Anne Mackenzie
Head, Standards and Regulatory
HarvestPlus-IFPRI
6442 Aston Rd.
Ottawa
Canada
Tel: 613 6920211
Email: a.mackenzie@cgiar.org

MÉDECINS SANS FRONTIÈRES
INTERNATIONAL MSF (MSF)

Mrs Odile Caron
Quality
MSF International / Doctors without Borders
Email: odile.caron@msf.org

NATIONAL HEALTH FEDERATION (NHF)

Mr Scott Tips
President
National Health Federation
PO Box 688
Monrovia
United States of America
Tel: 6263572181
Email: starsend24@gmail.com

Ms Katherine Carroll
Executive Director
California
National Health Federation
PO Box 688
Monrovia
United States of America
Tel: 16263572181
Email: katacarroll@gmail.com

SPECIALISED NUTRITION EUROPE (SNE)

Ms Aurélie Perrichet
Specialised Nutrition Europe (SNE)
Brussels
Belgium
Tel: +32 2 508 10 74
Email: a.perrichet@specialisednutritioneurope.eu

Ms Laure De Hauteclercque
Specialised Nutrition Europe
Avenue des Nerviens 9-31
Brussels
Belgium
Email: secretariat@specialisednutritioneurope.eu

Ms Wioleta Dzieszuk-Brzozowska
Specialised Nutrition Europe
Avenue des Nerviens 9-31
Brussels
Belgium
Tel: +32 2 508 10 74
Email: secretariat@specialisednutritioneurope.eu

Mr Xavier Lavigne
Specialised Nutrition Europe
Avenue des Nerviens 9-31
Brussels
Belgium
Email: secretariat@specialisednutritioneurope.eu

Ms Sasha Lazidu
Specialised Nutrition Europe
Avenue des Nerviens 9-31
Brussels
Belgium
Tel: +32 2 508 10 74
Email: secretariat@specialisednutritioneurope.eu

Ms Mareike Preller
Specialised Nutrition Europe
Avenue des Nerviens 9-31
Brussels
Belgium
Tel: +32 2 508 10 74
Email: secretariat@specialisednutritioneurope.eu

UNITED STATES PHARMACOPEIAL CONVENTION (USP)

Mrs Kristie Laurvick
Senior Manager, Food Standards
Food Standards
U. S. Pharmacopeial Convention (USP)
12601 Twinbrook Parkway
Rockville MD
United States of America
Tel: +13018168356
Email: kxb@usp.org
UNITED NATIONS CHILDREN'S FUND  
(UNICEF) (UNICEF)

Ms Alison Fleet
Technical Specialist
Nutrition
UNICEF
Oceanvej 10-12
Copenhagen
Denmark
Tel: +45 45335642
Email: afleet@unicef.org

FAO PERSONNEL
PERSONNEL DE LA FAO
PERSONAL DE LA FAO

Dr Warren Lee
Senior Nutrition Officer & Group Leader
Nutrition and Food Systems Division (ESN)
FAO
Viale delle Terme di Caracalla
Rome
Italy
Tel: +39 06 570 54077
Email: warren.lee@fao.org

Mr Markus Lipp
Senior Food Safety Officer
Agriculture and Consumer Protection Department
Food and Agriculture Organization of the U.N.
Viale delle Terme di Caracalla
Rome
Italy
Email: Markus.Lipp@fao.org

Ms Maria Xipsiti
Nutrition Officer
Nutrition and Food Systems Division
Food and Agriculture Organization of the UN
Viale delle Terme di Caracalla
Rome
Italy
Tel: 0657056060
Email: maria.xipsiti@fao.org

WHO PERSONNEL
PERSONNEL DE L’OMS
PERSONAL DE LA OMS

Dr Chizuru Nishida
Coordinator, Nutrition Policy and Scientific Advice (NPU)
Department of Nutrition for Health and Development (NHD)
World Health Organization
Email: nishidac@who.int

Dr Lee Hooper
Reader in Research Synthesis, Nutrition and Hydration
Norwich Medical School
University of East Anglia NR4 7TJ Norwich United Kingdom of Great Britain and Northern Ireland
United Kingdom
Tel: +44 1603 591 268
Email: l.hooper@uea.ac.uk

Dr Cintia Lombardi
Specialist, Prevention of Childhood and Adolescent Obesity
Department of Noncommunicable Diseases and Mental Health
525 23rd Street NW Washington DC 20037 USA
Tel: +1 202 974-3280
Email: lombardic@who.int

Dr Jason Montez
Technical Officer
Department of Nutrition for Health and Development (NHD)
WORLD HEALTH ORGANIZATION
AVENUE APPIA, 20
GENEVA 27
Switzerland
Email: montezj@who.int

Mr Kim Petersen
Scientist
Food Safety and Zoonoses Department (FOS)
World Health Organization
20 Avenue Appia
Geneva
Switzerland
Tel: +41227911439
Email: kpetersen@who.int

Mr Marcus Stahlihofer
Technical Officer
Department of Maternal, Newborn, Child and Adolescent Health &
WORLD HEALTH ORGANIZATION
20, AVENUE APPIA
GENEVA 27
Switzerland
Tel: +41 22 791 2909
Email: stahlhoferm@who.int

CODEX SECRETARIAT
SECRÉTARIAT DU CODEX
SECRETARÍA DEL CODEX

Mrs Verna Carolissen-Mackay
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the United Nations (FAO)
Viale delle Terme di Caracalla
Rome
Italy
Tel: +39 06 5705 5629
Email: verna.carolissen@fao.org

Mr Patrick Sekitoleko
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the United Nations (FAO)
Viale delle Terme di Caracalla
Rome
Italy
Tel: +39 06 5705 6626
Email: patrick.sekitoleko@fao.org

Dr Rain Yamamoto
Food Standards Officer
FAO/WHO Codex Alimentarius Commission
Viale delle Terme di Caracalla
Rome
Italy
Tel: (+39) 06 5705 5868
Email: rain.yamamoto@fao.org

Ms Lingping Zhang
Food Standards Officer
Joint FAO/WHO Food Standards Programme Food and Agriculture Organization of the UN

Viale delle Terme di Caracalla Rome Italy
Roma
Italy
Tel: +39 06570 53218
Email: lingping.zhang@fao.org

CCNFSDU SECRETARIAT
SECRÉTARIAT DU CCNFSDU
SECRETARÍA DEL CCNFSDU

Ms Alina Steinert
Federal Ministry of Food and Agriculture
Rochusstraße 1
Bonn
Germany
Tel: +49 228 99 529 4459
Email: ccnfdu@bmel.bund.de

Mrs Ursula Siebert
Federal Ministry of Food and Agriculture
Rochusstraße 1
Bonn
Germany
Tel: +49 228 99 529 4109
Email: ccnfdu@bmel.bund.de
SECTION A: FOLLOW-UP FORMULA FOR OLDER INFANTS

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential composition

3.1.1 Follow-up formula for older infants is a product based on milk of cows or other animals or a mixture thereof and/or other ingredients which have been proven to be safe and suitable for the feeding of older infants. The nutritional safety and adequacy of follow-up formula for older infants shall be scientifically demonstrated to support growth and development of older infants.

3.1.2 When prepared ready for consumption in accordance with the instructions of the manufacturer, the products shall contain per 100 ml not less than 60 kcal (250 kJ) and not more than 70 kcal (295 kJ) of energy.

3.1.3 Follow-up Formula prepared ready for consumption shall contain per 100 kcal (100 kJ) the following nutrients with the following minimum and maximum or guidance upper levels (GUL) 1 as appropriate.

a) Protein 2), 3), 4)

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>g/100 kcal</td>
<td>1.8</td>
<td>3.0</td>
<td>-</td>
</tr>
<tr>
<td>g/100 kJ</td>
<td>0.43</td>
<td>0.72</td>
<td>-</td>
</tr>
</tbody>
</table>

2) For the purpose of this standard the calculation of the protein content of the final product ready for consumption should be based on N x 6.25, unless a scientific justification is provided for the use of a different conversion factor for a particular product. The protein levels set in this standard are based on a nitrogen conversion factor of 6.25. For information the value of 6.38 is used as a specific factor appropriate for conversion of nitrogen to protein in other Codex standards for milk products.

3) For an equal energy value the formula must contain an available quantity of each essential and semi-essential amino acid at least equal to that contained in the reference protein (breast-milk as defined in Annex I of the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981)); nevertheless for calculation purposes the concentrations of tyrosine and phenylalanine may be added together and the concentrations of methionine and cysteine may be added together.

4) Isolated amino acids may be added to follow-up formula only to improve its nutritional value for infants. Essential and semi-essential amino acids may be added to improve protein quality, only in amounts necessary for that purpose. Only L-forms of amino acids shall be used.

5) The minimum value applies to cows’ and goats’ milk protein. For follow-up formula based on non-cows’ or non-goats’ milk protein other minimum values may need to be applied. For follow-up formula based on soy protein isolate, a minimum value of 2.25 g/100 kcal (0.54 g/100 kJ) applies.

6) A lower minimum protein level between 1.6 and 1.8 g/100 kcal (0.38 and 0.43 g/100 kJ) in follow-up formula based on non-hydrolysed milk protein can be accepted. Such follow-up formula and follow-up formula based on hydrolysed protein should be evaluated for their safety and suitability and assessed by a competent national and/or regional authority based on clinical evidence.

b) Lipids

Total Fat 7), 8)

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>g/100 kcal</td>
<td>4.4</td>
<td>6.0</td>
<td>-</td>
</tr>
<tr>
<td>g/100 kJ</td>
<td>1.1</td>
<td>1.4</td>
<td>-</td>
</tr>
</tbody>
</table>

7) Partially hydrogenated oils and fats shall not be used in follow-up formula for older infants.

8) Lauric acid and myristic acids are constituents of fats, but combined shall not exceed 20% of total fatty acids. The content of trans fatty acids shall not exceed 3% of total fatty acids. Trans fatty acids are endogenous components of milk fat. The acceptance of up to 3% of trans fatty acids is intended to allow for the use of milk fat in infant formulae. The erucic acid content shall not exceed 1% of total fatty acids. The total content of phospholipids should not exceed 300 mg/100 kcal (72 mg/100 kJ).

Linoleic acid

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg/100 kcal</td>
<td>300</td>
<td>-</td>
<td>1400</td>
</tr>
<tr>
<td>mg/100 kJ</td>
<td>72</td>
<td>-</td>
<td>335</td>
</tr>
</tbody>
</table>
### α-Linolenic acid

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg/100 kcal</td>
<td>50</td>
<td>N.S.*</td>
<td>-</td>
</tr>
<tr>
<td>mg/100 kJ</td>
<td>12</td>
<td>N.S.</td>
<td>-</td>
</tr>
</tbody>
</table>

*N.S. = not specified

#### Ratio linoleic acid/ α-Linolenic acid

<table>
<thead>
<tr>
<th></th>
<th>Min</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5:1</td>
<td>15:1</td>
</tr>
</tbody>
</table>

### c) Carbohydrates

#### Available carbohydrates

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>g/100 kcal</td>
<td>9.0</td>
<td>14.0</td>
<td>-</td>
</tr>
<tr>
<td>g/100 kJ</td>
<td>2.2</td>
<td>3.3</td>
<td>-</td>
</tr>
</tbody>
</table>

9) Lactose and glucose polymers should be the preferred carbohydrates in formula based on cow’s milk protein and hydrolysed protein. Only precooked and/or gelatinised starches gluten-free by nature may be added. Sucrose and/or fructose should not be added, unless needed as a carbohydrate source, and provided the sum of these does not exceed 20% of available carbohydrate.

### d) Vitamins

#### Vitamin A

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg RE&lt;sup&gt;10&lt;/sup&gt;/100 kcal</td>
<td>75</td>
<td>180</td>
<td>-</td>
</tr>
<tr>
<td>µg RE&lt;sup&gt;10&lt;/sup&gt;/100 kJ</td>
<td>18</td>
<td>43</td>
<td>-</td>
</tr>
</tbody>
</table>

<sup>10</sup> expressed as retinol equivalents (RE)

1 µg RE = 3.33 IU Vitamin A = 1 µg trans retinol. Retinol contents shall be provided by preformed retinol, while any contents of carotenoids should not be included in the calculation and declaration of vitamin A activity.

#### Vitamin D

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg&lt;sup&gt;11&lt;/sup&gt; /100 kcal</td>
<td>1.0</td>
<td>3.0</td>
<td>-</td>
</tr>
<tr>
<td>µg&lt;sup&gt;11&lt;/sup&gt; /100 kJ</td>
<td>0.24</td>
<td>0.72</td>
<td>-</td>
</tr>
</tbody>
</table>

<sup>11</sup> Calciferol. 1 µg calciferol = 40 IU vitamin D.

#### Vitamin E

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg α-TE&lt;sup&gt;12&lt;/sup&gt;/100 kcal</td>
<td>0.5&lt;sup&gt;13&lt;/sup&gt;</td>
<td>-</td>
<td>5</td>
</tr>
<tr>
<td>mg α-TE&lt;sup&gt;12&lt;/sup&gt;/100 kJ</td>
<td>0.12&lt;sup&gt;13&lt;/sup&gt;</td>
<td>-</td>
<td>1.2</td>
</tr>
</tbody>
</table>

<sup>12</sup> 1 mg α-TE (alpha-locophorol equivalents) = 1 mg d-α-locophorol

<sup>13</sup> Vitamin E shall be at least 0.5 mg α-TE per g PUFA, using the following factors of equivalence to adapt the minimal vitamin E content to the number of fatty acid double bonds in the formula: 0.5 mg α-TE/g linoleic acid (18:2 n-6); 0.75 α-TE/g α-linolenic acid (18:3 n-3); 1.0 mg α-TE/g arachidonic acid (20:4 n-6); 1.25 mg α-TE/g eicosapentanoic acid (20:5 n-3); 1.5 mg α-TE/g docosahexaenoic acid (22:6 n-3).

#### Vitamin K

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>4</td>
<td>-</td>
<td>27</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>1.0</td>
<td>-</td>
<td>6.5</td>
</tr>
</tbody>
</table>

#### Thiamin

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>60</td>
<td>-</td>
<td>300</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>14</td>
<td>-</td>
<td>72</td>
</tr>
</tbody>
</table>

#### Riboflavin

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>80</td>
<td>-</td>
<td>500</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>19</td>
<td>-</td>
<td>119</td>
</tr>
</tbody>
</table>
### Niacin

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>300</td>
<td>-</td>
<td>1500</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>72</td>
<td>-</td>
<td>360</td>
</tr>
</tbody>
</table>

Niacin refers to preformed niacin

### Vitamin B₆

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>35</td>
<td>-</td>
<td>175</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>8.4</td>
<td>-</td>
<td>41.8</td>
</tr>
</tbody>
</table>

### Vitamin B₁₂

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>0.1</td>
<td>-</td>
<td>1.5</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>0.024</td>
<td>-</td>
<td>0.36</td>
</tr>
</tbody>
</table>

### Pantothenic acid

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>400</td>
<td>-</td>
<td>2000</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>96</td>
<td>-</td>
<td>478</td>
</tr>
</tbody>
</table>

### Folic acid

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>10</td>
<td>-</td>
<td>50</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>2.4</td>
<td>-</td>
<td>12</td>
</tr>
</tbody>
</table>

### Vitamin C

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>10</td>
<td>-</td>
<td>70</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>2.4</td>
<td>-</td>
<td>17</td>
</tr>
</tbody>
</table>

expressed as L-ascorbic acid

This GUL has been set to account for possible high losses over shelf-life in liquid formulas; for powdered products lower upper levels should be aimed for.

### Biotin

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>1.5</td>
<td>-</td>
<td>10</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>0.4</td>
<td>-</td>
<td>2.4</td>
</tr>
</tbody>
</table>

### e) Minerals and Trace Elements

#### Iron

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>1.0</td>
<td>2.0</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>0.24</td>
<td>0.48</td>
<td>-</td>
</tr>
</tbody>
</table>

For Follow-up formula based on soy protein isolate a minimum value of 1.5 mg/100 kcal (0.36/100 kJ) and maximum of 2.5 mg/100 kcal (0.6 mg/100 kJ) applies.

### Calcium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>50</td>
<td>-</td>
<td>180</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>12</td>
<td>-</td>
<td>43</td>
</tr>
</tbody>
</table>

### Phosphorus

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>25</td>
<td>-</td>
<td>100</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>6</td>
<td>-</td>
<td>24</td>
</tr>
</tbody>
</table>

This GUL should accommodate higher needs with Follow-up formula based on soy protein isolate.
### Ratio calcium/phosphorus

<table>
<thead>
<tr>
<th>Min</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:1</td>
<td>2:1</td>
</tr>
</tbody>
</table>

### Magnesium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>5</td>
<td>-</td>
<td>15</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>1.2</td>
<td>-</td>
<td>3.6</td>
</tr>
</tbody>
</table>

### Sodium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>20</td>
<td>60</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>5</td>
<td>14</td>
<td>-</td>
</tr>
</tbody>
</table>

### Chloride

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>50</td>
<td>160</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>12</td>
<td>38</td>
<td>-</td>
</tr>
</tbody>
</table>

### Potassium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>60</td>
<td>180</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>14</td>
<td>43</td>
<td>-</td>
</tr>
</tbody>
</table>

### Manganese

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>1.0</td>
<td>-</td>
<td>100</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>0.24</td>
<td>-</td>
<td>24</td>
</tr>
</tbody>
</table>

### Iodine

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>10</td>
<td>-</td>
<td>60</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>2.4</td>
<td>-</td>
<td>14.3</td>
</tr>
</tbody>
</table>

### Selenium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>2</td>
<td>-</td>
<td>9</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>0.48</td>
<td>-</td>
<td>2.2</td>
</tr>
</tbody>
</table>

### Copper

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>35</td>
<td>-</td>
<td>120</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>8.4</td>
<td>-</td>
<td>29</td>
</tr>
</tbody>
</table>

19) Adjustment may be needed in these levels for Follow-up formula made in regions with a high content of copper in the water supply.

### Zinc

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>0.5</td>
<td>-</td>
<td>1.5</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>0.12</td>
<td>-</td>
<td>0.36</td>
</tr>
</tbody>
</table>

20) For Follow-up formula based on soy protein isolate a minimum value of 0.75 mg/100 kcal (0.18 mg/100 kJ).

### 3.2 Optional Ingredients

#### 3.2.1 In addition to the compositional requirements listed under 3.1.3 Section A, other ingredients or substances may be added to follow-up formula for older infants where the safety and suitability of the optional ingredient for particular nutritional purposes, at the level of use, is evaluated and demonstrated by generally accepted scientific evidence.

#### 3.2.2 When any of these ingredients or substances is added the formula shall contain sufficient amounts to achieve the intended effect, taking into account levels in human milk.
3.2.3 The following substances may be added in conformity with national legislation, in which case their content per 100 kcal (100kJ) in the Follow-up Formula ready for consumption shall not exceed the levels listed below. This is not intended to be an exhaustive list, but provides a guide for competent national and/or regional authorities as to appropriate levels when these substances are added.

### Taurine

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>-</td>
<td>12</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>-</td>
<td>3</td>
<td>-</td>
</tr>
</tbody>
</table>

### Total nucleotides

Levels may need to be determined by national authorities.

### Docosahexaenoic acid 21)

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>-</td>
<td>-</td>
<td>30</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>-</td>
<td>-</td>
<td>7.2</td>
</tr>
</tbody>
</table>

21) If docosahexaenoic acid (22:6 n-3) is added to follow-up formula, a minimum level of 20 mg/100 kcal (4.8 mg/100 kJ) should be reached, and arachidonic acid (20:4 n-6) contents should reach at least the same concentration as DHA. The content of eicosapentaenoic acid (20:5 n-3), which can occur in sources of LC-PUFA, should not exceed the content of docosahexaenoic acid. Competent national and/or regional authorities may deviate from the above conditions, as appropriate for the nutritional needs.

### Choline

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>-</td>
<td>-</td>
<td>50</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>-</td>
<td>-</td>
<td>12</td>
</tr>
</tbody>
</table>

### Myo-inositol

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>-</td>
<td>-</td>
<td>40</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>-</td>
<td>-</td>
<td>9.6</td>
</tr>
</tbody>
</table>

### L-carnitine

Levels may need to be determined by national authorities.

### L (+) lactic producing cultures

Only L (+) lactic producing cultures may be used for the purpose of producing acidified follow-up formula for older infants. The acidified final formula product should not contain significant amounts of viable L (+) lactic acid-producing cultures, and residual amounts should not represent any health risk.

The safety and suitability of the addition of specific strains of L(+) lactic acid producing cultures for particular beneficial physiological effects, at the level of use, must be demonstrated by clinical evaluation and generally accepted scientific evidence. When added for this purpose, the final product ready for consumption shall contain sufficient amounts of viable cultures to achieve the intended effect.
SECTION B: [NAME OF PRODUCT] FOR YOUNG CHILDREN

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential composition

3.1.1 [Name of product] for young children is a product based on milk of cows or other animals or a mixture thereof and/or other ingredients which have been proven to be safe and suitable for the feeding of young children. The nutritional safety and adequacy of [Name of Product] for young children shall be scientifically demonstrated to support growth and development of young children.

3.1.2 When prepared ready for consumption in accordance with the instructions of the manufacturer, the products shall contain per 100 ml not less than 60 kcal (250 kJ) and not more than 70 kcal (295 kJ) of energy. National and/or regional authorities can deviate from the minimum energy content in line with national/regional dietary guidelines taking into account the nutritional needs of the local population.

3.1.3 (Name of product) for young children prepared ready for consumption shall contain per 100 kcal (100 kJ) the following nutrients with the following minimum and maximum or guidance upper levels (GUL)*, as appropriate. The general principles for establishing these levels are identified in Annex I of this standard.

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>g/100 kcal</td>
<td>1.8</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>g/100 kJ</td>
<td>0.43</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

1) For the purpose of this standard the calculation of the protein content of the final product ready for consumption should be based on N x 6.25, unless a scientific justification is provided for the use of a different conversion factor for a particular product. The protein levels set in this standard are based on a nitrogen conversion factor of 6.25. For information the value of 6.38 is used as a specific factor appropriate for conversion of nitrogen to protein in other Codex standards for milk products.

2) When determined by PER methodology, the quality of protein shall not be less than 85% of that of casein.

The protein quality shall be determined provisionally using the PER or PDCAAS and other methods that come available in the future.

b) Lipids 3)

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total fat</td>
<td>g/100 kcal</td>
<td>3.5</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>g/100 kJ</td>
<td>0.84</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>α-linolenic acid</td>
<td>mg/100 kcal</td>
<td>50</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>mg/100 kJ</td>
<td>12</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

3) Partially hydrogenated oils and fats shall not be used in [name of product] for young children.

c) Carbohydrates

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Available carbohydrates</td>
<td>g/100 kcal</td>
<td>-</td>
<td>12.5</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>g/100 kJ</td>
<td>-</td>
<td>3.0</td>
<td>-</td>
</tr>
</tbody>
</table>

* Guidance upper levels are for nutrients without sufficient information for a science-based risk assessment. These levels are values derived on the basis of meeting nutritional requirements of young children and an established history of apparent safe use. They may be adjusted based on relevant scientific or technological progress. The purpose of the GULs is to provide guidance to manufacturers and they should not be interpreted as goal values. Nutrient contents in [name of product] for young children should usually not exceed the GULs unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of [name of product] for young children or due to technological reasons. When a product type or form has ordinarily contained lower levels than the GULs, manufacturers should not increase levels of nutrients to approach the GULs.
4) Lactose should be the preferred carbohydrates in [name of product] based on milk protein. For products not based on milk protein, carbohydrate sources (like starch) that have no contribution to the sweet taste should be preferred. Mono- and disaccharides, other than lactose, either added as ingredients, or constituents of ingredients and/or increased above the amount contributed by the ingredients by some other means, should not exceed 2.5 g/100 kcal (0.60 g/100 kJ) of available carbohydrate. National and/or regional authorities may limit this level to 1.25 g/100 kcal (0.30 g/100 kJ). Sucrose and/or fructose or other carbohydrates contributing to the sweet taste of [name of product] should not be added, unless needed as a carbohydrate source. Other non-carbohydrate ingredients should not be added with the purpose of imparting or enhancing a sweet taste.

5) For [name of the product] for young children with a protein level below 3.0 g/100 kcal a maximum level of available carbohydrates up to 14 g/100 kcal (3.3 g/100 kJ) may be permitted by competent national and/or regional authorities.

d) Vitamins and Minerals

Iron

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>1.0</td>
<td>3.0</td>
<td>-</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>0.24</td>
<td>0.72</td>
<td>-</td>
</tr>
</tbody>
</table>

6) For [name of product] based on soy protein isolate a minimum value of 1.5 mg/100 kcal (0.36 mg/100 kJ) applies.

Vitamin C

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>10</td>
<td>-</td>
<td>70</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>2.4</td>
<td>-</td>
<td>17</td>
</tr>
</tbody>
</table>

7) expressed as L-ascorbic acid

Calcium

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>90</td>
<td>-</td>
<td>280</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>22</td>
<td>-</td>
<td>67</td>
</tr>
</tbody>
</table>

Riboflavin

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>80</td>
<td>-</td>
<td>650</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>19</td>
<td>-</td>
<td>155</td>
</tr>
</tbody>
</table>

Vitamin B12

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg /100 kcal</td>
<td>0.1</td>
<td>-</td>
<td>2.0</td>
</tr>
<tr>
<td>µg /100 kJ</td>
<td>0.024</td>
<td>-</td>
<td>0.48</td>
</tr>
</tbody>
</table>

Zinc

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>mg /100 kcal</td>
<td>0.5</td>
<td>-</td>
<td>1.5</td>
</tr>
<tr>
<td>mg /100 kJ</td>
<td>0.12</td>
<td>-</td>
<td>0.36</td>
</tr>
</tbody>
</table>

Vitamin A

<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg RE&lt;sup&gt;8)&lt;/sup&gt; /100 kcal</td>
<td>60</td>
<td>180</td>
<td>-</td>
</tr>
<tr>
<td>µg RE&lt;sup&gt;8)&lt;/sup&gt; /100 kJ</td>
<td>14</td>
<td>43</td>
<td>-</td>
</tr>
</tbody>
</table>

8) expressed as retinol equivalents (RE)

1 µg RE = 3.33 IU Vitamin A = 1 µg all-trans retinol. Retinol contents shall be provided by preformed retinol, while any contents of carotenoids should not be included in the calculation and declaration of vitamin A activity.
<table>
<thead>
<tr>
<th>Unit</th>
<th>Minimum</th>
<th>Maximum</th>
<th>GUL</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg[9]/100 kcal</td>
<td>[1.5]</td>
<td>[4.5]</td>
<td>-</td>
</tr>
<tr>
<td>µg[9]/100 kJ</td>
<td>[0.36]</td>
<td>[1.08]</td>
<td>-</td>
</tr>
</tbody>
</table>

[9] Competent national and/or regional authorities may deviate from the conditions as appropriate for the nutritional needs of their population.

[10] Calciferol. 1 µg calciferol = 40 IU vitamin D.

Sodium chloride should not be added to [name of the product] for young children.

3.1.4 National and/or regional authorities may add mandatory requirements for essential nutrients listed under 3.1.3, Section B. Any additional mandatory nutrients should be chosen from the essential composition of follow-up formula for older infants under 3.1.3 Section A. If additional mandatory nutrients are added, the nutrient levels must be based on the nutrient composition of follow-up formula for older infants (3.1.3 Section A) which is informed by the composition of breast milk, and take into account the inherent levels of nutrients in cows’ milk.

All nutrient levels may be amended if the nutritional needs of the local population and scientific justification warrants such deviation.

3.2 Optional Ingredients

3.2.1 In addition to the essential compositional requirements listed under 3.1.3 Section B, other ingredients, substances or nutrients may be added to [name of the product] for young children where the safety and suitability of the optional ingredient for particular nutritional purposes, at the level of use, is evaluated by national and/or regional authorities and demonstrated by generally accepted scientific evidence. Optional ingredients listed in 3.2.3 Section A are also permitted.

3.2.2 When any of these ingredients, substances or nutrients is added the formula shall contain sufficient amounts to achieve the intended effect.

3.2.3 Additional nutrients may also be added to [name of the product] for young children provided these nutrients are chosen from the essential composition of follow-up formula for older infants and levels are as per the minimum, maximum, GULs stipulated for follow-up formula for older infants (3.1.3 Section A) and take into account the inherent levels of nutrients in cows’ milk; or amended by national and/or regional authorities if the nutritional needs of the local population and scientific justification warrants such deviation.
PREAMBLE

[The Codex Alimentarius Commission acknowledges the need to [protect and support / recognize] breastfeeding as an unequalled way of providing ideal food for the healthy growth and development of infants. At the same time Codex acknowledges that numerous formulae have been produced, intended for use, where [necessary / appropriate], as a substitute for human milk in meeting the normal nutritional requirements of infants provided they are prepared under hygienic conditions and given in adequate amounts. In addition, various products have also been produced intended specifically for young children as they progress to a more diversified diet of family foods and these products should not discourage breastfeeding.

The production, distribution, sale and use of follow-up formula for older infants and [name of product] for young children should be consistent with national health and nutrition policies and relevant national/regional legislation, and take into account, [as appropriate,] the recommendations made in the International Code of Marketing of Breast-milk Substitute (1981) and the Global Strategy for Infant and Young Child Feeding. Relevant WHO guidelines and policies as well as relevant World Health Assembly (WHA) resolutions that have been [endorsed / supported] by member states [may also] provide guidance to countries in this context.

This Standard is divided into two sections. Section A refers to Follow-Up Formula for Older Infants (6 to 12 months of age), and Section B deals with [Name of Product] for Young Children (12 to 36 months of age). It does not apply to products covered by the Codex Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN.72 – 1981 CXS 72-1981).]

SECTION A: FOLLOW-UP FORMULA FOR OLDER INFANTS

1 [SCOPE

1.1 This section of the Standard applies to Follow-up Formula for Older Infants, as defined in Section 2.1, in liquid or powdered form.

1.2 This section of the Standard contains compositional, quality, safety, [labelling and analytical] requirements for Follow-up Formula for Older Infants.

1.3 Only products that comply with the criteria laid down in the provisions of this section of this Standard [should / shall] be presented as Follow-up Formula for Older Infants.]

2 DESCRIPTION

2.1 Product Definition

2.1.1 [Follow-up formula for older infants means a product, especially manufactured for use as a substitute for breastmilk, as a liquid part of a progressively diversified diet for older infants when complementary feeding is introduced.]

2.1.2 Follow-up formula [for older infants] is so processed by physical means only and so packaged as to prevent spoilage and contamination under all normal conditions of handling, storage and distribution in the country where the product is sold.

2.2 Other Definitions

2.2.1 The term infant means a person of not more than 12 months of age.

2.2.2 The term older infant means a person from the age of 6 months and not more than 12 months of age.

9. [LABELLING]

The requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985), the Guidelines on Nutrition Labelling (CXG 2-1985) and the Guidelines for Use of Nutrition and Health Claims (CXG 23-1997) apply to follow-up formula for older infants. [These requirements include a prohibition on the use of nutrition and health claims for foods for infants and young children except where specifically provided for in relevant Codex Standards or national legislation.]

9.1 The Name of the Product

9.1.1 The text of the label and all other information accompanying the product shall be written in the appropriate language(s).]
9.1.2 The name of the product shall be Follow-up Formula for Older Infants as defined in Section 2.1, or any appropriate designation indicating the true nature of the product, in accordance with national or regional usage.

9.1.3 The sources of protein in the product shall be clearly shown on the label.

a) If [name of animal] milk is the only source of protein, the product may be labelled ‘Follow-up Formula for Older Infants Based on [name of animal] milk [protein].

b) If [name of plant] is the only source of protein, the product may be labelled ‘Follow-up Formula for Older Infants Based on [name of plant] [protein].

c) If [name of animal] milk and [name of plant] are the sources of proteins, the product may be labelled ‘Follow-up Formula for Older Infants Based on [name of animal] milk protein and [name of plant] protein or ‘Follow-up Formula for Older Infants Based on [name of plant] protein and [name of animal] milk protein’.

[*] For clarity, addition of individual amino acids where needed to improve protein quality does not preclude use of the above labelling options.

9.1.5 A product which contains neither milk nor any milk derivative shall be labelled “contains no milk or milk products” or an equivalent phrase.

9.2 List of Ingredients

9.2.1 A complete list of ingredients including optional ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these ingredients may be arranged as separate groups for vitamins and minerals. Within these groups the vitamins and minerals need not be listed in descending order of proportion.

9.2.2 The specific name shall be declared for ingredients of animal or plant origin and for food additives. In addition, appropriate functional classes for these ingredients and additives may be included on the label. [The food additives INS number may also optionally be declared.]

9.3 Declaration of Nutritive Value

The declaration of nutrition information for follow-up formula for older infants shall contain the following information which should be in the following order:

a) the amount of energy, expressed in kilocalories (kcal) and/or kilojoules (kJ), and the number of grams of protein, carbohydrate and fat per 100 grams or per 100 millilitres of the food as sold [as well as] per 100 millilitres of the food ready for use, when prepared according to the instructions on the label.

b) the total quantity of each vitamin, and mineral as listed in paragraph 3.1.3 of Section A and any other ingredient as listed in paragraph 3.2 of Section A per 100 grams or per 100 millilitres of the food as sold [as well as] per 100 millilitres of the food ready for use, when prepared according to the instructions on the label.

c) In addition, the declaration of nutrients in a) and b) per 100 kilocalories (or per 100 kilojoules) is permitted.

9.4 Date Marking and Storage Instructions

9.4.1 (i) The “Best Before Date” or “Best Quality Before Date” shall be declared by the day, month and year except that for products with a shelf-life of more than three months, [at least] the month and year shall be declared. [The day and year shall be declared by encoded numbers with the year to be denoted by 2 or 4 digits, and the month shall be declared by letters or characters or numbers. Where only numbers are used to declare the date or where the year is expressed as only two digits, the competent authority should determine whether to require the sequence of the day, month, year, be given by appropriate abbreviations accompanying the date mark (e.g. DD/MM/YYYY or YYYY/DD/MM).]

(ii) In the case of products requiring a declaration of month and year only, the [date shall be introduced by the words “Best before end <insert date>; or “Best Quality Before end <insert date>.

9.4.2 In addition to the date, any special conditions for the storage of the food shall be indicated if [where they are required to support the integrity of the food and, where] the validity of the date depends thereon.

Where practicable, storage instructions shall be in close proximity to the date marking.
9.5  Information for Use

9.5.1  [Ready to use] products in liquid form **should** may be used [either] directly or in the case of concentrated liquid products [and powdered products], must be prepared with **potable** water that is safe or has been rendered safe by previous boiling before feeding, according to directions for use. [Products in powder form should be reconstituted with water that is safe or has been rendered safe by previous boiling for preparation.] Adequate directions for the appropriate preparation and handling should be in accordance with Good Hygienic Practice.

9.5.2  Adequate directions for the appropriate preparations and use of the product, including its storage and disposal after preparation, i.e. that [product] remaining after feeding should be discarded, shall appear on the label.

9.5.3  The label shall carry clear graphic instructions illustrating the method of preparation of the product.

9.5.4  The directions should be accompanied by a warning about the health hazards of inappropriate preparation, storage and use.

9.5.5  Adequate directions regarding the storage of the product after the container has been opened, shall appear on the label.

9.5.6  The label of follow-up formula for older infants shall include a statement that the product shall not be introduced before 6 months of age, is not to be used as a sole source of nutrition and that older infants should receive complementary foods in addition to the product.

9.6 Additional Labelling Requirements

9.6.1  Labels should not discourage breastfeeding. Each container label shall have a clear, conspicuous and easily readable message which includes the following points:

a)  the words "important notice" or their equivalent;
b)  the statement "Breast milk is the best food for your baby" or a similar statement as to the superiority of breastfeeding or breast milk;
c)  a statement that the product should only be used on advice of an [independent] health worker as to the need for its use [including any exception to the age of introduction of 6 months] and the proper method of use.}

d)  the statement; 'The use of this product must not replace breastmilk and lead to cessation of continued breastfeeding'.}

9.6.2  The label shall have no pictures of infants and women nor any other picture[,] or text[,] which idealizes the use of follow up formula. The label shall have no pictures images, text or other representation that might:

9.6.2.1  idealize the used of follow-up formula for older infants;
9.6.2.2  suggest use for infants under the age of 6 months (including references to milestones and stages);
9.6.2.3  recommend or promote bottle feeding;
9.6.2.4  undermine or discourage breastfeeding, that makes a comparison to breast milk, or suggests that the product is nearly equivalent to or superior to breast-milk;
9.6.2.5  convey an endorsement or anything that may be construed as an endorsement by a professional or any other body, unless this has been specifically approved by relevant national, regional or international regulatory authorities.}

9.6.3  The terms "humanized", "maternalized" or other similar terms shall not be used. [In addition, the product should not be compared to breast milk].

9.6.4  Products shall be labelled in such a way as to avoid any risk of confusion between infant formula, follow-up formula for older infants, (name of product) for young children, and formula for special medical purposes[, and to enable consumers to make a clear distinction between them, in particular as to the text, images and colours used.]]
SECTION B: [NAME OF PRODUCT] FOR YOUNG CHILDREN

1 [SCOPE

1.1 This section of the Standard applies to [name of product] for young children, as defined in Section 2.1, in liquid or powdered form.

1.2 This section of the Standard contains compositional, quality, safety, [labelling and analytical] requirements for [name of product] for young children.

1.3 Only products that comply with the criteria laid down in the provisions of this section of this Standard [should / shall] be presented as [name of product] for young children.

2 DESCRIPTION

2.1 Product Definition

2.1.1 [Name of product] for young children means a product specially [formulated and] manufactured for use [as a breastmilk substitute], as a liquid part of the [progressively] [diversified] diet of young children [in order to contribute to the nutritional needs of young children] [when nutrient intakes may not be adequate to meet nutritional requirements.]

2.1.2 [Name of product] for young children is so processed by physical means only and so packaged as to prevent spoilage and contamination under all normal conditions of handling, storage and distribution in the country where the product is sold.

2.2 Other Definitions

2.2.1 The term young child means a person from the age of more than 12 months up to the age of three years (36 months).

9. LABELLING

The requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985), the Guidelines on Nutrition Labelling (CXG 2-1985) and the Guidelines for Use of Nutrition and Health Claims (CXG 23-1997) apply to [Name of Product] for young children. These requirements include a prohibition on the use of nutrition and health claims for foods for infants and young children except where specifically provided for in relevant Codex Standards or national legislation.

9.1 The Name of the Product

9.1.1 The text of the label and all other information accompanying the product shall be written in the appropriate language(s).

9.1.2 The name of the product shall be [Name of Product] for Young Children as defined in Section 2.1, or any appropriate designation indicating the true nature of the product, in accordance with national [or regional] usage.

9.1.3 The sources of protein in the product shall be clearly shown on the label.

9.1.4 OPTION 1: Split provision 9.1.4 into two:

9.1.4(a) If [name of animal] milk is the only source of protein[*], the product may be labelled ['Name of Product] for Young Children based on [name of animal] milk [protein].

9.1.4(b) If [name of plant] is the only source of protein[*], the product may be labelled ['Name of Product] for Young Children based on [name of plant] [protein].

[* For clarity, addition of individual amino acids where needed to improve protein quality does not preclude use of the above labelling options.]

OR

OPTION 2: Delete provision 9.1.4 as it is covered by 9.1.3

9.1.5 A product which contains neither milk nor any milk derivative [shall] [may] be labelled "contains no milk or milk products" or an equivalent phrase.

9.2 List of Ingredients

9.2.1 A complete list of ingredients [including optional ingredients] shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these ingredients may be arranged as separate groups for vitamins and minerals. Within these groups the vitamins and minerals need not be listed in descending order of proportion.
9.2.2 The specific name shall be declared for ingredients of animal or plant origin and for food additives. [Food additives may also optionally declare the INS number].

9.3 Declaration of Nutritive Value

The declaration of nutrition information [for [name of product] for young children] shall contain the following information which should be in the following order:

a) the amount of energy, expressed in kilocalories (kcal) and/or kilojoules (kJ), and the number of grams of protein, carbohydrate and fat per 100 grams or per 100 millilitres of the food as sold [as well as] [or] per 100 millilitres of the food ready for use, when prepared according to the instructions on the label.

b) the total quantity of each vitamin, and mineral as listed in paragraph 3.1.3 of Section B and any other ingredient as listed in paragraph 3.2 of Section B per 100 grams or per 100 millilitres of the food as sold [as well as] [or] per 100 millilitres of the food ready for use, when prepared according to the instructions on the label.

c) In addition, the declaration of nutrients in a) and b) per [serving size and/or per] 100 kilocalories (or per 100 kilojoules) is permitted.

9.4 Date Marking and Storage Instructions

9.4.1 The “Best Before Date” or “Best Quality Before Date” date of minimum durability (preceded by the words "best before") shall be declared by the day, month and year in uncoded numerical sequence except that for products with a shelf-life of more than three months, [at least] the month and year [shall be declared] will suffice. The month may be indicated by letters in those countries where such use will not confuse the consumer. [The day and year shall be declared by uncoded numbers with the year to be denoted by 2 or 4 digits, and the month shall be declared by letters or characters or numbers. Where only numbers are used to declare the date or where the year is expressed as only two digits, the competent authority should determine whether to require the sequence of the day, month, year, be given by appropriate abbreviations accompanying the date mark (e.g. DD/MM/YYYY or YYYY/DD/MM).

In the case of products requiring a declaration of month and year only, and the shelf-life of the product is valid to the end of a given year, the expression "end (stated year)" may be used as an alternative.

9.4.2 In addition to the date, any special conditions for the storage of the food shall be indicated if [where they are required to support the integrity of the food and, where] the validity of the date depends thereon.

Where practicable, storage instructions shall be in close proximity to the date marking.

9.5 Information for use

9.5.1 [Ready to use] products in liquid form may be used [either] directly or in the case of concentrated liquid products [and powdered products], must be prepared with water that is safe or has been rendered safe by previous boiling before feeding, according to directions for use. [Products in powder form should be reconstituted with water that is safe or has been rendered safe by previous boiling for preparation.] Adequate directions for the appropriate preparation and handling should be in accordance with Good Hygienic Practice.

9.5.2 Adequate directions for the appropriate preparations and use of the product, including its storage and disposal after preparation, i.e. that formula [product] remaining after feeding should be discarded, shall appear on the label.

9.5.3 The label shall carry clear graphic instructions illustrating the method of preparation of the product. [Pictures of feeding bottles are not permitted on labels of (name of product) for young children.]

9.5.4 [The directions should be accompanied by a warning and about the health hazards of inappropriate preparation, storage and use].

9.5.5 Adequate directions regarding the storage of the product after the container has been opened, shall appear on the label.

9.5.6 The label of [name of product] for young children shall include a statement that the product shall not be introduced before 12 months of age and should be used as part of a [diversified] [balanced] diet.]
9.6 Additional Labelling Requirements

[9.6.1] The label of [name of product] for young children shall have no image, text or representation, [including pictures of feeding bottles,] that could undermine or discourage breastfeeding or which idealises the use of [name of product] for young children. The terms ‘humanized’, ‘maternalized’ or other similar terms must not be used on the label.

[9.6.2] Products shall be labelled in such a way as to avoid any risk of confusion between infant formula, follow-up formula for older infants, [name of product] for young children, and formula for special medical purposes[, and to enable consumers to make a clear distinction between them, in particular as to the text, images and colours used].]
PROPOSED DRAFT DEFINITION FOR BIOFORTIFICATION
(for further consideration by EWG)

Definition:

[Biofortification]* is the process whereby any nutrients\(^1\) are increased [by a measurable level] or become more bioavailable in all potential source organisms\(^2\) [for] OR [of] OR [and] foods are increased by a measurable level for the intended nutritional purposes\(^3\). The process applies to any method of production\(^4\) [and excludes conventional addition of nutrients to food\(^5\)].

\(^1\) Some Member governments may prefer to use the equivalent term of agro-fortification, agri-fortification or nutri-fortification.

\(^2\) Nutrient is defined by Guidelines on Nutrition Labelling (CAC/GL 2-1985) to mean: any substance normally consumed as a constituent of food: a) which provides energy; or b) which is needed for growth and development and maintenance of life; c) or a deficit of which will cause characteristic biochemical or physiological changes to occur.

\(^3\) Intended purposes:
- preventing/reducing the risk of, or correcting, a demonstrated deficiency in the population;
- reducing the risk of, or correcting, inadequate nutritional status or intakes in the population;
- meeting requirements and/or recommended intakes of one or more nutrients;
- maintaining or improving health; and/or
- maintaining or improving the nutritional quality of food.

\(^4\) Method of production should be determined by the competent National/Regional authority.

\(^5\) Biofortification does not include conventional fortification covered by CAC/GL 9/1987.]
PROPOSED DRAFT GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (RUTF)
(for further consideration by EWG)

1. PREAMBLE

The major objectives of the work of the Codex Alimentarius Commission are to protect the health of the consumer and ensure fair practices in the trade in food through the elaboration and harmonization of definitions and requirements for food. In order to realize this objective CAC developed a Code of Ethics for International Trade in Food including Concessional and Food Aid Transactions (CAC/RCP 20-1979) embodying the principles of sound consumer protection. The objective of this code is to establish standards of ethical conduct for all those engaged in international trade in food or those responsible for regulating food and thereby protecting the health of the consumers and promoting fair trade practices. It is within this context that all those engaging in the international trade in food with specific reference to Ready-to-Use Therapeutic Foods (RUTF) commit themselves to the provisions of the code.

Children affected by severe acute malnutrition (SAM) need adequate treatment and care OR safe, palatable foods with a high energy content and adequate amounts of vitamins, minerals and other critical nutrients. Children with SAM need timely treatment and RUTF is a critical part of the treatment. RUTF are high energy, fortified, ready to eat foods for special medical purposes suitable for the dietary management of children with SAM. RUTF are primarily intended for children with uncomplicated SAM from 6-59 months. Although RUTF are given to other age groups with various forms of malnutrition at the implementation level, the primary focus for these guidelines is children with SAM from 6-59 months. Since RUTF are prescribed according to weight, National Authorities may decide to include the provision of RUTF in their national protocols for use by other age groups.

2WHO. Child growth standards and the identification of severe acute malnutrition in infants and children, 2006

4. DESCRIPTION

4.1 Ready-to-Use Therapeutic Foods (RUTF) are foods for special medical purposes that are high-energy, fortified, ready-to-eat foods for special medical purposes and contain adequate protein and other essential nutrients for the dietary management of children from 6 to 59 months with severe acute malnutrition without medical complications and with appetite. These foods should be soft or crushable and should be easy for children to eat without any prior preparation.

4.2 Severe Acute Malnutrition is defined by weight for height (or length) less than –3 Z-score of the median WHO growth standards, or by mid upper arm circumference (MUAC)<11.5 cm, or by the presence of bilateral oedema.

5. RAW MATERIALS AND INGREDIENTS

RUTF are made of powdered or ground ingredients embedded in a lipid-rich matrix, [e.g. paste or biscuit], resulting in an energy and nutrient-dense food. The following raw materials, many of which can be sourced locally, are suitable ingredients for the production of RUTF under the specified conditions given below. The formulation of RUTF shall comply with Section 3 of the Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CXS 180-1991).

5.1 Basic Raw Materials and Ingredients

5.1.1 Milk and other Dairy Products OR “Animal source products”

Milk and other dairy products used in the manufacturing of RUTF must comply with the Standard for Milk Powders and Cream Powder (Codex STAN 207-1999) and the Standard for Whey Powders (CXS 289-1995), and other Codex milk and milk product standards as well as other guidelines and Codes of Practice recommended by Codex Alimentarius Commission which are relevant to these products. Relevant codes of practice include the Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004) and the Code of Hygienic Practices for Low-Moisture Foods (CXC 75-2015).
5.1.2 Legumes and [Pulses] Seeds

Legumes and pulses seeds, such as soybeans, lentils, chickpeas, cowpeas, beans, peanut, sesame and other types of legumes and pulses seeds must comply with the Standard for Peanuts (CODEX STAN 200-1995), Code of Hygienic Practice for Groundnut (Peanuts) (CAC/RCP 22-1979) and the Code of Hygienic Practices for Low-Moisture Foods (CAC/RCP 75-2015), and other relevant Codex Alimentarius texts when used in the manufacturing of RUTF.

Legumes and pulses must be appropriately processed to reduce, as much as possible, the anti-nutritional factors normally present, such as phytate, lectins (haemagglutinins), trypsin and chymotrypsin inhibitors.

6 Guidelines for Vitamin and Mineral Food Supplements (CXG 55-2005)
7 Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)
8 Guidelines on Formulated Complementary Foods for Older Infants and Young Children (CXG 8-1991)
9 Standard for Canned Baby Foods (CXS 73-1981)

5.1.3 Fats and Oils

Fats and oils used in the manufacturing of RUTF must comply with the relevant Codex Alimentarius texts. Fats and oils are incorporated as technologically feasible for the purpose of achieving the energy density and providing essential fatty acids. Care must be taken to avoid oxidized fat which will adversely affect nutrition, flavour and shelf life. The composition of fats and oils should allow for a product that flows during processing to have desirable consistency and ensures physical and chemical stability throughout the supply chain.

Partially Hydrogenated fats and oils (the major dietary source of industrially-produced trans fat in processed food,) should not be used in RUTF.

5.1.4 Cereals

All milled cereals suitable for human consumption may be used provided that [their processing reduces] they are processed in such a way that the fibre content is reduced, when necessary, and that The effects of anti-nutritional factors such as phytates, tannins or other phenolic materials, lectins, trypsin, and chymotrypsin inhibitors which can lower the protein quality and digestibility, amino acid bioavailability and mineral absorption should be removed or reduced, whilst retaining maximum nutrient value.

5.1.5 Vitamins and Minerals

All added vitamins and minerals must be in accordance with the principles of Advisory Lists of Nutrient Compounds for use in Foods for Special Dietary Uses Intended for Infants and Young Children (CXG 10-1979). Examples of minerals for RUTF can be found in WHO Management of severe Malnutrition: a manual for physicians and other senior health workers (1999).

5.2 Other Ingredients

5.2.1 [Available] Carbohydrates

The palatability of the RUTF can be increased by the addition of appropriate available carbohydrates. [Available] carbohydrates must adhere to the relevant Codex Alimentarius texts.

Honey should not be used in RUTF due to the risk of infant botulism from Clostridium botulinum.

1 [Sucrose, plant vegetable starch, [maltodextrin], glucose, glucose syrup] should be the preferred carbohydrates in RUTF. [Fructose and corn syrup as ingredients should [not be used] OR [be avoided] in RUTF, because of potential adverse effects in SAM children.] Only precooked and/or gelatinised starches [gluten-free] by nature may be added. [Any carbohydrate added for sweetness should be used sparingly.]
PROPOSED DRAFT CONDITIONS FOR A “FREE” OF TRANS FATTY ACIDS (TFAs) CLAIM IN THE GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS (CXG 23-1997)¹

(for comments at Step 3)

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<td>Trans fatty acids</td>
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<td>And must meet the conditions for “low” in saturated fats²</td>
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¹ To be inserted between Saturated Fat and Cholesterol within the Table of conditions for nutrient content claims in the Guidelines for Use of Nutrition and Health Claims (CXG 23-1997)

² As per the Table conditions for nutrient content claims in the Guidelines for Use of Nutrition and Health Claims, the conditions for “low” in saturated fats are as follows: 1.5 g saturated fat per 100 g (solids), 0.75 g saturated fat per 100 mL (liquids) and 10% of energy of saturated fat.
### METHODS OF ANALYSIS FOR PROVISIONS IN THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

(CXS 72-1981)

(for endorsement by CCMAS)

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