

Food Composition and Trade

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Food Composition Regulatory Issues

- Food labelling
- Nutrition claims
- Food safety
- Food control
- Taxation
- Consumers



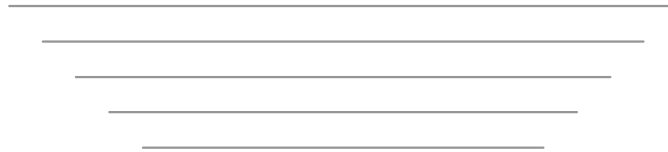
8th International Food Data Conference

October 1-3, 2009

Bangkok, Thailand

Organs

- World Trade Organization
 - SPS
 - TBT
- FAO
- Codex Alimentarius
- Regional Trading Blocks (ASEAN, SAARC)
- National Regulations



WTO

Agreement on Technical Barriers to Trade (TBT Agreement)


- The TBT Agreement calls on countries to use relevant international standards when they exist (Article 2.4).

Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement)

- The SPS Agreement calls on countries to harmonize their national standards with “international standards, guidelines or recommendations” (Article 3.1).
- SPS Measures must be based on scientific principles and sufficient scientific evidence
- Codex Standards are defined as “international standards, guidelines or recommendations” for food safety (Annex A).

- **Codex has become the single most important international reference point for developments associated with food standards**





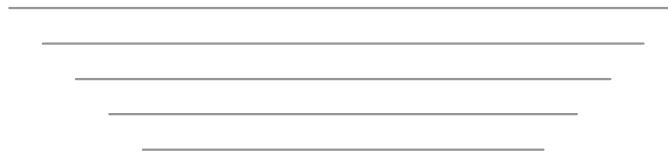

FAO/WHO Food Standards

ENGLISH | FRANÇAIS | ESPAÑOL


CODEX alimentarius

ABOUT CODEX MEETINGS AND EVENTS OFFICIAL STANDARDS

The Codex Alimentarius Commission was created in 1963 by FAO and WHO to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Programme. The main purposes of this Programme are protecting health of the consumers and ensuring fair trade practices in the food trade, and promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations.



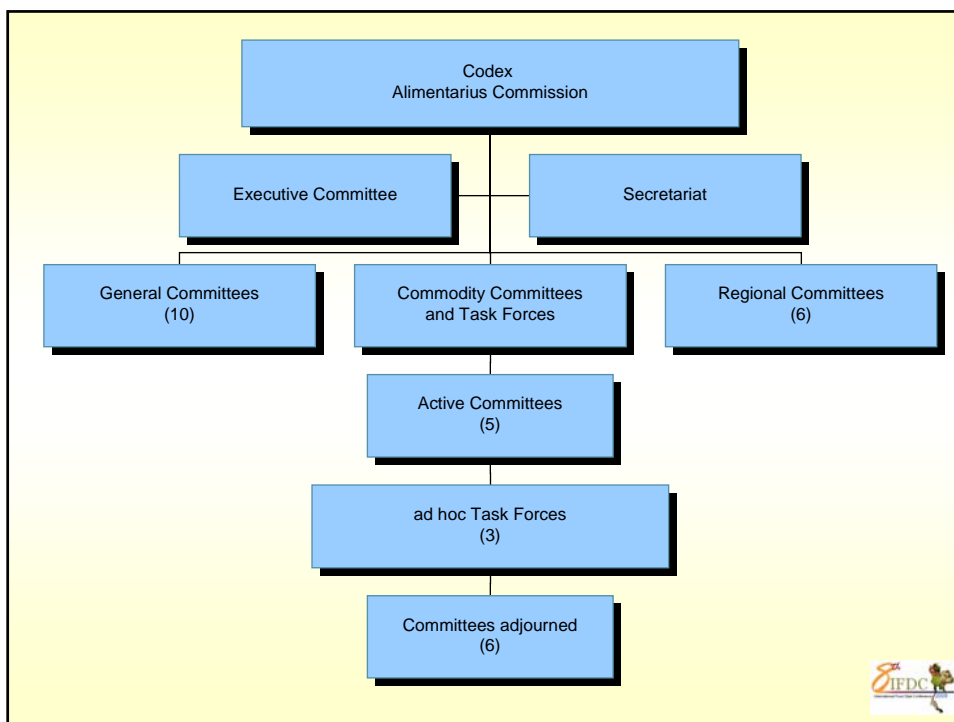
Codex Alimentarius

- Joint FAO/WHO activity
 - Based in Rome at FAO HQ
 - International regulatory environment for food trade
 - Links nutrition, food safety/control, and trade
 - 174 member nations + 1 member organization
 - Committees
- 

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Codex organizational chart

CODEX ALIMENTARIUS COMMISSION					
Executive Committee			Secretariat		
General Subject Committees		Commodity Committees		ad hoc Intergovernmental Task Forces	
General Principles (France)	Methods of Analysis and Sampling (Hungary)	active		Biotechnology (Japan)	Antimicrobial Resistance (Republic of Korea)
Food Additives (China)	Pesticide Residues (China)	Milk and Milk Products (New Zealand)	Processed Fruits and Vegetables (USA)	Processing and Handling of Quick Frozen Foods (Thailand)	
Contaminants in Foods (Netherlands)	Residues of Veterinary Drugs in Foods (USA)	Fish and Fishery Products (Norway)	Fresh Fruit and Vegetables (Mexico)		
Food Hygiene (USA)	Food Labelling (Canada)	Fats and Oils (United Kingdom)	adjourned		
Food Import and Export Inspection and Certification Systems (Australia)	Nutrition and Foods for Special Dietary Uses (Germany)	Sugars (United Kingdom)	Meat Hygiene (New Zealand)	Regional Coordinating Committees	
		Cereals, Pulses and Legumes (USA)	Vegetable Proteins (Canada)	Africa (Morocco)	Latin America and the Caribbean (Argentina)
		Natural Mineral Waters (Switzerland)	Cocoa Products and Chocolate (Switzerland)	Asia (Republic of Korea)	North America and the Southwest Pacific (Samoa)
				Europe (Switzerland)	Near East (Jordan)

Food Composition

- nutrient labelling, nutrition claims and health claims,
- relationship of quantities of nutrients to recommended intakes,
- identification of foods by a component (e.g. butter defined by fat content),
- identification of components and methodological standards (e.g. fat defined as TG equiv of FA; fibre determination by Prosky),
- proportion of food ingredients, additives and fortificants as compositional standards,
- processes that affect nutrient content, and
- units of measures and serving sizes.



CC Food Labelling

- Meets yearly, Ottawa
- 39th session in 2009
- Mandatory nutrients
- Units
- Serving sizes
- Links with CCMAS and CCNFSDU



CC Methods of Analysis and Sampling

- Meets yearly, usually in Budapest
- 30 th session in 2009
- Terminology for analyses
- Standardization of methods
- Acceptable methods



CC Nutrition and Foods for Special Dietary Uses

- Meets yearly, usually in Germany
- 30 th session in 2008
- Current issues
 - Definition of dietary fibre by methods
 - Nutritional Risk Analysis Principles and Guidelines
 - Recommendations on the Scientific Substantiation of Health Claims
 - Additional or revised nutrient reference values for labelling
 - Addition of essential nutrients to foods



Food Composition

Technical Barrier to Trade

- Nutrient labelling, nutrition claims, health claims
- RDI's, DV's, % contributions
- Identification of food by component
- Identification of components and methods
- Proportion of ingredients as standards
- Processes affecting nutrient content
- Units of measure and serving size

Nutrition Facts

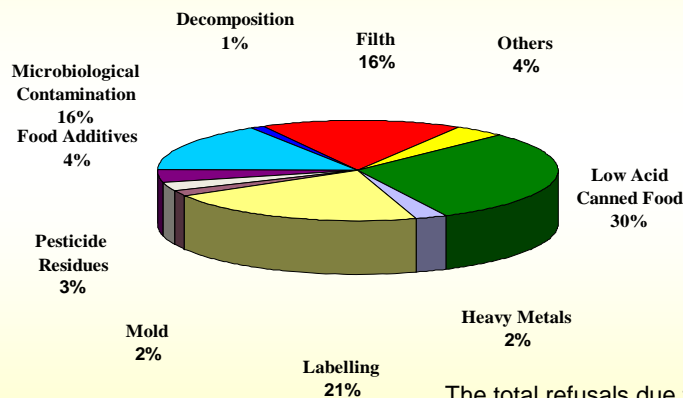
Serving Size 1 Packet (85g)
Servings Per Container 14

Amount Per Serving		Calories from Fat 45	
		% Daily Value*	
Total Fat	5g		8%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	15mg		5%
Sodium	350mg		15%
Potassium	1570mg		45%
Total Carbohydrate	25g		8%
Dietary Fiber	6g		24%
Sugars	3g		
Protein	40g		
Vitamin A	100%	Vitamin C	830%
Calcium	50%	Iron	10%
Vitamin D	50%	Vitamin E	100%
Vitamin K	50%	Thiamin	50%
Riboflavin	50%	Niacin	50%
Vitamin B6	50%	Folate	50%
Vitamin B12	50%	Biotin	50%
Pantothenic Acid	50%	Phosphorus	35%
Iodine	50%	Magnesium	120%
Zinc	50%	Selenium	100%
Copper	25%	Manganese	25%
Chromium	50%	Molybdenum	50%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Detentions and Confiscations at US Borders



The total refusals due to nutrition labelling in 2007: 1564



Estimating the Distribution of Usual Exposures in Populations

Nutrients

- Food, water, supplements
- Form of the nutrient
- Population subgroup
- Time frame



Chemicals

- Food, water, supplements
- Form of the contaminant
- Population subgroup
- Time frame

Perspective, Issue 27, ERMA, Nov 2005



Linking Food Composition with Trade

- Benefits for
 - regulatory community
 - food composition community
 - many nutrition activities
 - Consumers
- Efficiencies in laboratories
- Economies in data generation
- Harmonization



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