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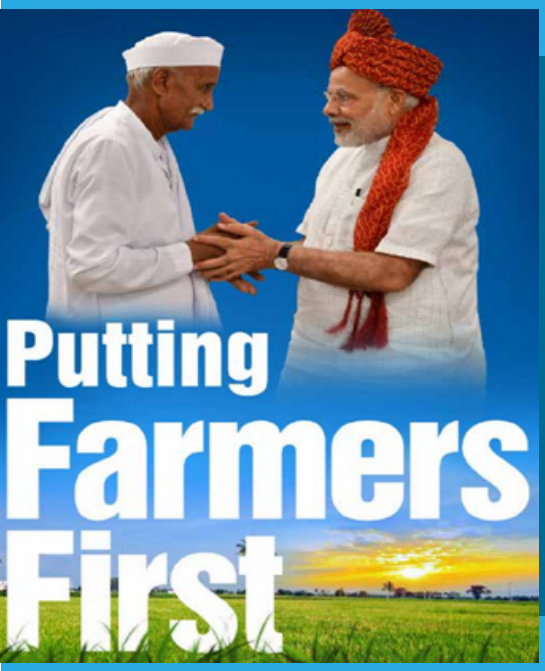
Association of Indian Organic Industry

NEWS LETTER



"Our policy interventions are aimed at helping farmers at every step- Beej Se Bazaar Tak."

PM Narendra Modi

INSIDE THIS EDITION

FROM THE CEO'S DESK

Dear Friends,

AIOI Wishes all our readers a very Happy and Safe New Year 2021…

After the dystopian 2020, we are all looking forward to 2021 for this nightmare of COVID-19 to end. No one knows for sure when and how it will end but post Covid even with certain constraints our lives are appearing to be very promising in this new ecosystem. Let us expect the best time in 2021.

Talking about food business, the trend is attracting consumers to eat more organic food for health and immunity. Consumers are using more organic products than ever before. According to the market research reports of 2020, the global organic market is expected to be ***272.18 billion USD by 2027*** (Meticulous Research, USA) and the research report of EMR (USA), the Indian organic food market is valued at 849. 5 million USD. The forecast for domestic market is further expected to enhance at a CAGR of about 20.5% between 2020-2026 with a estimated value of ***2601 million for India*** by 2026. So, let us expect the best time for the organic industry from 2021 onwards.

As usual, this e-newsletter edition has diverse topics of interest for our readers. It covers a well-known method of farming ***'Biodynamic Farming'*** which is a step beyond Organic Farming by working with the "life force" of Mother Nature to heal the earth and grow nutrient-dense foods without the use of chemicals. This method of agriculture also incorporates astrological influences which can be related to our Hindu 'Panchang', wherein we believe the astrological influences of the moon and other planets on the earth in our lives during the various seasons of the year.

The second topic covers the covers the various initiatives taken by the Government for Driving Commercial Organic Farming in the Northeastern states under a specific scheme '***Mission Organic Value Chain Development for North Eastern Region (MOVCDNER)'.***

The third topic covers the importance of International food standards adopted by **"Codex Alimentarius"** which is considered to be the reference standard for developing National regulations for safety of consumers and facilitating global business.

For your interest we have also enclosed the catalogue related to the recent farm bill introduced in India, which highlights the 4-pronged strategy of the Government to achieve the goal of doubling farmers income. I hope you enjoy reading this Newsletter with the latest updates.

Best wishes to you all and family, safe and good health in 2021.

AIOI family

OVERVIEW OF DEVELOPMENT OF BIODYNAMIC AGRICULTURE IN ITALY

Dr. Mariella Sandini

Carlos Bazzocchi

The Numbers

Compared to 10 years ago, farms and enterprises that converted into biodynamic agriculture and adhered to a brand that promotes biodynamic quality in Italy have doubled: they are now about 1.000 on an area of almost 15,000 hectares. Italy is the first exporting country of biodynamic products *(certificated by a trade mark)* in the world, the second for the cultivated areas and the third in Europe, after Germany and France, for production. Italy is, therefore, one of the world leaders in the sector, and surely one of the most important in Europe, exporting also to Japan, USA and Scandinavian countries.

The products certified as biodynamic are in all sectors, from horticulture to husbandry, flowers and wine; wine making, in particular, is the most successful in Italy, registering about 20% of the total. Biodynamic produces are promoted in Italy by various brands, the most important, but not the only ones, being *Demeter, Agri BioDinamica, Verdéa-Agricoltura Biodinamica, I Vinibiodinamici.*

Almaverde bio (owner of the brand *Verdéa - Agricoltura Biodinamica*) is a consortium of organic operators, which includes also biodynamic producers, and it is one of the most important Italian realities in the sector, with a consolidated system of sales on line.

The biodynamic grape production and wine making are among the successful business in biodynamic sector.

Multi-species green manure in a biodynamic vineyard: in biodynamic sector.

EU recalls of US organic sesame seeds due to presence of Ethylene oxide

Some consignments of organic sesame seeds exported by 15 Indian exporters to the EU market were recalled due to the presence of Ethylene oxide, a component of plant protection product. Its use is prohibited under the EU regulations since 1991. Ethylene oxide is a genotoxic carcinogen after regular consumption.

Ethylene oxide is used as a fumigant to control insects in spices, seasonings, and foodstuffs. and is used by the U.S. spice industry to prevent microbial contaminants such as *Salmonella* and *E. coli* to reduce bacterial loads, yeast and mould, coliforms and other pathogens. It is registered in Canada for use on whole or ground spices and processed natural seasonings. In late 2019, Health Canada's Pest Management Regulatory Agency proposed to establish MRL of 7ppm for ethylene oxide in dried vegetables and sesame seeds, which is the same as US tolerances. There are no Codex MRLs listed for ethylene oxide in any commodity.

The Method

Biodynamic agriculture has a reference starting year: 1924, when the principles for a new agriculture, capable to bring life and fertility to the soil and to provide human beings with the best possible quality of food, were formulated. The ideas and concepts came from Rudolf Steiner, stimulated by the Anthroposophy *(Anthropo - human; and Sophia - wisdom),* a philosophy that he developed based on the science of sensibility and spirituality for the development of free human being. In the construction of Anthroposophy, he was inspired also by oriental philosophies, including Ayurvedic principles applied to farming. Until few years ago biodynamic farmers were considered Utopians, today they are a consolidated reality.

Those who decided to convert to this new approach of agriculture production have also changed radically their vision of the world, and consequently, their life style. The method of biodynamic production is totally based on nature, where the soil is managed without application of chemical products, but relying on techniques like rotation and vegetal fertilisers. Only 10 substances, historical so called "Biodynamic preparations", are utilised for fertilising purposes and for plant development.

In order to understand and apply the biodynamic methods, it is important to observe the nature and soil under different points of view. Biodynamic agronomic techniques start from the assumption of creating balances and not of finding ways to treat symptoms: it is important to find the causes and to make the soil more vital in order to have healthier plants.

The pivotal point is soil nutrition, as the soil is considered a living organism, and not to target the nutrition of plants directly. The soil ecosystem and the environment ecosystem must be in harmony, and this role of coordination is carried out by the biodynamic farmer, who wisely works with natural rhythms, substances and forces, depending on needs. Nevertheless, this method takes also advantage of the most modern scientific insights and is open to the discovery of new frontiers of knowledge.

The farm is considered as an agricultural organization in which we must find the inner forces of life through the closed cycle of substances, without introducing products from outside or making use of them in the least possible extent; in this context, fertilizations must come from the internal agricultural context, e.g., trough green manure or farm animal compost.

Compost making through heap method: Distribution of Preparation'507'

Machine for the distribution of preparation '501', adapted to be used in fruit fields

Hand dynamisation

Mechanical dynamisation

Farmers preparing the product '500'

Procedures for the preparation of product '500'
(*cowdung composted inside cow horns*)

Current legislation

The biodynamic agriculture is not, presently, regulated by any Italian or European Regulation. Therefore, the standards are private and certification is based on these private standards. The term "biodynamic" is of common use and thus cannot be officially registered at the EU trade mark office. There is only one point in the EU Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products where biodynamic agriculture is mentioned in Article 12 Point c, which says: "the use of biodynamic preparations is allowed". This means that if a farmer uses the biodynamic preparation it is in compliance with the EU organic regulation. In conclusion, the biodynamic method is known and verifiable, but not regulated.

The Italian regulator has recognised the utilisation and commercialisation of biodynamic preparations, by including them among the "invigorating" inputs or technical means at the service of organic farming. From a trading point of view, there is still wide confusion between the biodynamic method, which is not regulated, and the trade mark brand that is included is in its production standard.

Consumer choices

Italian consumers buy biodynamic products for a wide number of reasons, going from environment respect to health concern. Here is a brief list:

- Cultivated with methods respectful of the environment
- Cultivated with methods which improve soil fertility
- Cultivated with methods respectful of human health
- Superior to organic products
- Natural products
- The consumption of biodynamic products improves the psycho-physical health
- Controlled and safe
- Not produced in an industrial manner
- Ethic, as it helps the activities of small farmers
- Italian origin
- Tasty

Although the cost may be higher in comparison to organic products, the perceived benefits in terms of health and human protection justify it, particularly for consumers of middle-high education.

The authors:

Mariella Sandini *has a long experience in organic agriculture at international level, she was member of the international Federation of Organic Agriculture Movements (IFOAM) and consultant for APEDA in a programme of technical assistance, funded by the European Union, to develop national certification bodies internationally recognised.*

Carlo Bazzocchi *has been involved in organic and biodynamic agriculture for more than 30 years, including applied research programmes; he is a member of various ministerial committees involved in regulation of organic farming. He is presently technical consultant for farmers and other organic and biodynamic value chain stakeholders in Italy and abroad.*

GOTS and UK Organic Trade Board announce their alliance

GOTS (Global Organic Textile Standard) and the UK OTB (Organic Trade Board) have entered into an alliance to create awareness of GOTS in the UK. GOTS is a textile processing standard for organic fibres, including ecological and social criteria, backed up by independent certification of the textile supply chain.

The partnership will facilitate promotion, marketing and campaigns to raise awareness of the benefits of organic textiles for the benefit of OTB members with the aim of making organic a lifestyle, not just a purchase. The partnership with GOTS reinforces the OTB commitment to bring the organic industry together for enhancing sales of organic sectors.

MISSION ORGANIC VALUE CHAIN DEVELOPMENT FOR NORTH EASTERN REGION (MOVCDNER)

*A.K. Yadav

Public sector support is crucial to the development of organic sector in India and has contributed significantly to the growth of organic farming. Transformation of Sikkim into 100% certified organic state is a brilliant example of Govt. support and determination. Growing demand in international and national markets is driving the current growth which is witnessing a phenomenal growth, 19% in exports and 17-20% CAGR in the domestic market since last 5 years.

After the transformation of the state of Sikkim as 100% organic, efforts are being made by the Central Government and State Governments to transform the entire North Eastern Region of India, comprising of 8 states, as hub for commercial organic farming. To aid the process and to ensure that the transformed area is really converted to certified organic with commercial crops and commercial handling and processing facilities, the Government of India launched a support scheme entitled "Mission Organic Value Chain Development for North Eastern Region (MOVCDNER)" during 2015-16 with an initial allocation of INR 4000 million in the first phase starting April 2015 and another INR 4000 million in second phase starting April 2018. Major support components envisaged in the scheme under the 3 - step value chain programme are as follows:

01 Value Chain Production

- # Cultivated with methods respectful of the environment Developing commodity centric concentrated clusters and transformation of clusters into Farmer Producer Companies
- # Replacement of seed and planting material for quality improvement
- # Creation of on-farm input production infrastructure and support for procurement of off-farm organic inputs for each and every farmer
- # Hiring resource institutions for capacity building, training and certification

02 Value Chain Processing setup

- # Collection and aggregation centers
- # Small transportation vehicles for collection and aggregation
- # Warehouse, pack houses and packaging centers
- # Cold chain components such as cold store, pre-cooling, ripening chambers, refrigerated vans and walk-in cold chambers, wherever needed
- # Integrated processing unit

03 Value Chain Marketing

- # Branding, labeling, packaging, publicity and certification of processing and handling facilities
- # Participation in seminars, conferences/ workshop, national and international trade fairs, auction meetings and organic food festivals
- # Consumer awareness and information dissemination
- # Temporary hiring of space in premium markets for promotion of brand NE Organic Food.

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The first stage implementation is over and the second phase is nearing completion. Now, the scheme is entering its third phase. Major achievements of the first and second phases are as follows:

i. *169 Farmer Producer Companies (FPC) have been established, each having a dedicated 500 ha area and each company having 350-500 farmers as member owners;*
ii. *79,445 ha area has been brought under organic certification with target crops;*
iii. *Commercial crops identified include: ginger, turmeric, red and black rice, king chilly, pineapple, large cardamom, oranges and kiwi;*
iv. *All the FPCs have been equipped with collection and aggregation centers and transportation facilities. So far 141 processing and pack house entities have been created under FPO/FPCs and private ownership and 40 transportation vehicles have been provided to them;*
v. *Massive market exposure to FPC members and publicity have been done through participation in trade fairs, buyer-seller meets, workshops, seminars & conferences;*
vi. *State wise area covered and FPCs formed are mentioned in the below table:*
vii. *Market networking is being done and ginger, turmeric and pineapple has already started to reach major domestic markets. Marketing facilitation of ginger, turmeric, pineapple and king chili have been major success and FPCs have been supported with buyback agreements. The export of king chilli sauce, pineapple (canned) and ginger flakes to UK, USA, Australia, France and Swaziland have already started;*
viii. *Many exporters and domestic retail chain operators are entering into negotiations with producers to conclude long term supply contracts. Contract production of Ginger and Turmeric with 100% buyback assurance finalized with 3FPOs in Arunachal Pradesh with Parvata Foods. Contract cultivation of other high value crops such as Perilla, black Thai ginger and Calendula flowers is under process;*
ix. *Except Assam, all the seven states developed their own brands;*
x. *Industry mentorship model with necessary infrastructure development with 3 FPCs;*

S. No.	States	Area covered (ha)	FPCs/FPOs formed	Farmers mobilised
1.	Arunachal Pradesh	9000	21	8960
2.	Assam	10000	20	10165
3.	Manipur	12500	24	12330
4.	Mizoram	10053	26	11735
5.	Meghalaya	6430	12	6000
6.	Nagaland	13000	26	13647
7.	Sikkim	12435	28	13444
8.	Tripura	6027	12	6815
	Total	79445	169	83096

Though it is early to assess the overall outcome of the integrated efforts to create farmer owned end-to-end organic value chain, but initial efforts indicate the emergence of farmers owned and farmers operated organic enterprises with niche commodities, ready to capture markets domestically and in exports.

Rejections of Spices by EU and US in November 2020

Several consignments of organic spices consignments are reported to have been rejected in Europe and the US in November 2020. 20 consignments in Europe and 14 in the US were rejected due to the presence of *Salmonella* and Aflatoxin, specially in black pepper and chili.

Most of the shipments rejected in the EU are understood to have been from Brazil and four were from India. Out of 14 consignments rejected in the US, six are reported to have been from India due to the presence of *Salmonella* in Ginger.

CODEX STANDARDS APPLICABLE TO ORGANIC FOOD BUSINESSES

* *Sanjay Dave*

With expanding world economy, liberalization of food trade, growing consumer demand, developments in food science and technology, and improvements in transport and communication, the international trade in fresh and processed food has increased rapidly.

To a large extent, due to more accessibility of countries to food export markets, health protection measures have taken a prominent place. The process has been facilitated by the coming into force on 1st January 1995 of the WTO Agreement under which the Agreement on Application of Sanitary and Phyto-Sanitary (SPS) Measures and Agreement on Technical Barrier to Trade (TBT) that cover food safety and quality, respectively, are important.

Under the WTO Agreement, the SPS Agreement has a two-fold mandate, namely,

* Countries have a right to protect the life and health of its plants, animals and human beings;
* While doing so, member countries should ensure that they do not create unnecessary barriers to trade.

The key provisions of the SPS Agreement are:

1. All WTO member countries are required to follow a non-discriminatory approach, whereby, they cannot discriminate between imported food products and those produced domestically. This means that the same regulations will apply to food products of domestic origin and imported foods. It also means that customs clearance of imported food products is subject to the provisions of the food legislations. Once cleared at the ports of entry, the imported food products come under the purview of routine regulatory control including monitoring of the food inspectors.

2. The exporting countries have to comply with the standards (Regulations) of the importing countries. There could be instances when food importers might argue that their products are compliant with the standards of developed countries like the EU or US and, therefore, such products should be accepted in the market. However, this is not correct. It is only the food regulations notified by the national food regulatory body that are supreme.

3. In the context of food products, international standards in the framework of WTO are **ONLY** the Codex standards. While Codex standards are international standards, these are voluntary in nature and the SPS Agreement encourages all WTO members to align their National standards (regulations) with Codex standards. The Codex standards can be adopted by a country with or without modifications as necessary. This process is generally known as the harmonization of National standards with Codex. The Up-gradation of food standards *(and notified as Regulations)* via the harmonization process should be dynamic and continues on the basis of current science, needs National regulations and procedures.

4. It is clearly mentioned that Codex standards are the reference standard in the framework of WTO. As mentioned above, under the SPS Agreement, countries are expected to align their National standards (Regulations) with those of Codex. However, countries also have a right to adopt standards which are stricter than Codex provided such standards are developed in a transparent manner and with sound scientific justification. Nonetheless, such standards should be strict only to the extent necessary in the context of food safety *(the principle of ALOP -- Appropriate Level of Protection)*.

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* *Mr. Sanjay Dave is the former Chairman of Codex Alimentarius Commission and former Advisor to the Food Safety and Standards Authority of India.*

5 While adopting stricter standards, countries are required to ensure that they do not create unnecessary barriers to trade. Such barriers are against the spirit of WTO and can be challenged in the WTO system.

6 While setting standards, countries are required to take into account the concerns (technical and economic feasibility) of developing countries. It is, however, noted that on several occasions, this step remains on paper and such concerns are not taken into account in their true spirit.

7 In any case, if an exporting country finds it difficult to comply with the standards of the importing country due to lack of technical capacity, it can seek technical assistance / for building capacity to meet the requirements of the importing country. The importing country has an obligation to provide the required technical assistance to the exporting country.

International Standards Setting Bodies

In order that countries can exercise their right to protect the life and health of its plants, animals and human beings without creating unnecessary barriers to trade, the SPS Agreement has recognised the following three international standards-setting bodies. These are also termed as the "Three Sisters of the SPS Agreement".

i. **International Plant Protection Convention (IPPC),** based in Rome sets international standards **for plant health.** IPPC works to prevent the introduction and spread of pests of plants and plant products, and to promote appropriate mitigation measures for their control.

ii. **Office International des Epizooties (OIE),** also known as the World Organization for Animal Health, is based in Paris and sets international standards **for animal health**. OIE's primary objective is to protect the health of animals and to ensure a safe and fair trade in animals and animal products worldwide, by ensuring transparency in the global animal disease situation and by publishing health standards for international trade. It also sets guidelines for animal welfare although this mandate does not fall under the SPS Agreement.

iii. **Codex Alimentarius Commission (CAC),** based in Rome, is a body jointly set-up by FAO and WHO for setting international standards for food safety for human health. The CAC develops harmonized international food standards, codes of practice and guidelines with the twin mandate, (i) to protect the health of consumers, *and,* (ii) to ensure fair practices in the food trade. Codex safety standards are based on science and scientific opinion provided by independent international risk assessment groups of FAO and WHO.

The Codex Alimentarius is a compilation of international standards and codes of practice for foods and guidelines on the basis of which a number of countries have developed their own national food regulatory policies and regulations.

"Codex Alimentarius" includes standards for all the principal foods, whether processed, semi-processed or raw, for distribution. The Codex Alimentarius also includes provisions in respect of food hygiene, food additives, residues of pesticides and veterinary drugs, contaminants, labelling and presentation, methods of analysis & sampling, and import & export inspection & certification; as well as codes of practice to prevent / reduce contamination in foods.

Importing into the UK after 31st December 2020

The UK Organic Regulation are slated to come into force in January, 2021. To ensure a smooth transition process till 31st December 2021, UK will accept products from all the 13 EU approved third countries *(Annex III of the EC 1235/2008 Organic Regulation).* However, countries listed in the Annex are not approved for all product categories.

The new exporting rules will apply from 1st January 2021 in respect of third countries where equivalency is not established.

Benefits of Codex

1. It is easy for countries to align the national legislations to be in sync with global standards.
2. It provides flexibility in adaptation with international standards.
3. It saves financial resources in carrying out scientific risk assessment for framing standards (Regulations).
4. Exchange of information between two or more countries is standardized and is easy.
5. It saves time and facilitates trade.
6. It helps countries to settle differences with the trading partners.

Committees of Codex Alimentarius Commission

Codex Alimentarius Commission is assisted in its work by its subsidiary bodies that include General Subject Committees, Commodity Committees, an *Ad-hoc* Inter-Governmental Task Force and Regional Coordinating Committees. The General Subject Committees carry out work that has relevance for all food commodities while Commodity Committees develop standards for specific foods or classes of food. Task Forces work on specific issues that do not fall under the purview of any other Codex Committee and have a limited scope of work.

Verbatim information about the functions of different Codex Committees is given in the Codex Procedural Manual. All the General Subject Committees, Commodity Committees and Regional Committees have greatly contributed to Codex work in terms of adoption of Standards, Codes of Practice and Guidelines, and all are extremely important for ensuring food safety and facilitating trade. Development of these texts is a dynamic process and food businesses should regularly update their information by visiting the Codex website.

Codex Standards applicable to Organic Foods

Organic Products are covered by the Codex Committee on Food Labeling (CCFL) that has developed Guidelines for the Production, Processing, Labeling and Marketing of Organically Produced Foods and can be accessed at the link given below. It should be noted that these are in the form of guidelines and countries are expected to develop their own organic regulations.

Organic foods are also required to be safe. As such, these are also expected to comply with several other conditions based on national regulatory requirements of food safety. Some of these relate to food hygiene; food additives; food contaminants; nutrition; residues of pesticides and veterinary drugs; food labeling; inspection & certification; and methods of analysis & sampling. In addition, there are quality standards. Some of the Codex texts that form the basis of national regulations concerning food safety are listed below and can be found on the Codex website.

1. Codex Committee on Food Hygiene (CCFH)

CCFH forms the basis of setting microbiological limits in food products for human safety. The most important text developed by CCFH in 1969 and revised several times until 2003, is the "General Principles of Food Hygiene". The current text can be accessed at the following link, though it and its HACCP Annexes have been revised in 2020.

In addition, there are several Codes of Hygienic Practice that are listed below:

1. Code of Hygienic Practice for Fresh Fruits and Vegetables *(annexes are added)*
2. Code of Hygienic Practice for Packaging and Transport of Fresh Fruits and Vegetables
3. Code of Hygienic Practice for Milk and Milk Products
4. Code of Hygienic Practice for Low - Moisture Foods
5. Code of Practice on Food Allergen Management for Food Business Operators
6. Guidelines for the Validation of Food Safety Control Measures

2. Codex Committee on Food Additives (CCFA)

CCFA has elaborated acceptable Maximum Levels for individual food additives for various food categories, sub-categories and individual food items. There are specific limits or their use is permitted at GMP level. There is also a list of food items in which the use of food additives is not acceptable, or where the use should be restricted. The details of "General Standard for Food Additives" (**GSFA**) can be accessed at this link.

It is important to note that all food additives are allowed to be used in organic products and their use is governed by national legislations.

3. Codex Committee on Contaminants in Food (CCCF)

Presence of contaminants in food are extremely harmful to human health and adversely affect market access. Most countries are concerned about their presence in food products. It is, therefore, advisable that the Food Business Operators ensure implementation of best practices along the entire value chain in order to minimize the presence of contaminants in food.

CCCF has established Maximum Levels or Guideline Levels of various contaminants like mycotoxins (Aflatoxins and other Mycotoxins in peanuts, dried figs and spices, DON in cereals, Ochratoxin A in coffee, Fumonisins, etc.; heavy metals; radionuclides; and other contaminants like HCN, melamine. The details of "General Standard for Contaminants and Toxins in Food and Feed" (**GSCTFF**) can be accessed at this link.

In addition, CCCF has elaborated several Codes of Practice for the prevention and reduction of various contaminants like Patulin in apple juice, HCN in cassava, Lead in foods, Aflatoxin in peanuts, Acrylamide in foods, Ochratoxin A in coffee, Mycotoxins in spices, Tin in canned foods, Dioxin, Polychlorinated Biphenyls (PCBs) and Polycyclic Aromatic Hydrocarbons (PAHs) in food and feed, Arsenic in rice, etc.. These can be accessed at this link.

4. Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)

This is one of the most important Committees for facilitating trade, in particular, market access with the help of food import and export inspection processes and food certification. CCFICS has developed the Principles relating to Food Import and Export Inspection & Certification, Principles for Traceability / Product Tracing, guidelines for exchange of information on rejections of imported foods and also in food safety emergency situations, guidelines on determination of equivalence of SPS measures associated with food inspection and certification, etc.. All these can be accessed at this link.

India took the benefit of CCFICS texts for entering into equivalence arrangements with the EU and Switzerland for facilitating export of organic products to these countries.

5. Codex Committee on Food Labeling (CCFL)

In addition to Guidelines for the Production, Processing, Labeling and Marketing of Organically Produced Foods referred to above, the CCFL has developed several guidelines related to marketing of organically produced foods, nutrition labeling, use of Nutrition and Health Claims as well as for Labeling of Pre-packaged foods. All these can be accessed at this link.

6. Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)

The CCNFSDU examines the nutritional problems associated with the global population and is of great importance to several developing and least developed countries due to anaemia, malnutrition and under-nutrition of infants and young children, women and even men. It is reported that a huge population in such countries is food insecure (*they get less than 80% of the their energy requirements*) and are largely short of their micro-nutrient needs. This Committee has, therefore, focused on the nutritional requirements of the younger generation and has recommended guidance for people with special dietary needs, for instance, medical purposes, persons intolerant to gluten, and for weight reduction purposes, canned baby foods, follow-up formula and guidelines on formulated complementary foods. The standards and guidelines developed by CCNFSDU can be accessed at this link.

CCNFSDU is currently working on elaborating Guidelines for Ready-to-Use Therapeutic Foods.

7. Codex Committee on Pesticide Residues (CCPR)

Generally, bio-pesticides are used in the production of organic products. In respect of organic foods, there are no MRLs adopted by Codex for pesticide residues but production guidelines are adopted by CCFL referred to above. However, countries have defined their own legislations to account for traces of pesticides in foods.

8. Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF)

Codex recommends use of veterinary drugs for therapeutic purposes. Countries have defined their own legislations to account for traces of veterinary drugs in foods and use of growth promoters are not permitted. However, productions guidelines adopted by CCFL can be referred to for a better understanding.

Commodity Committees

There are product-specific Codex Committees that have adopted Quality standards for products, for instance, fresh and processed fruits and vegetables, milk & milk products, fish and fishery products, spices & culinary herbs, fats and oils, cereals, pulses & legumes, natural mineral waters, sugars, cocoa products & chocolates, etc. These Codex standards have generally formed the basis of setting national standards applicable in the domestic market.