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2.4.2 Food control and monitoring equipment.

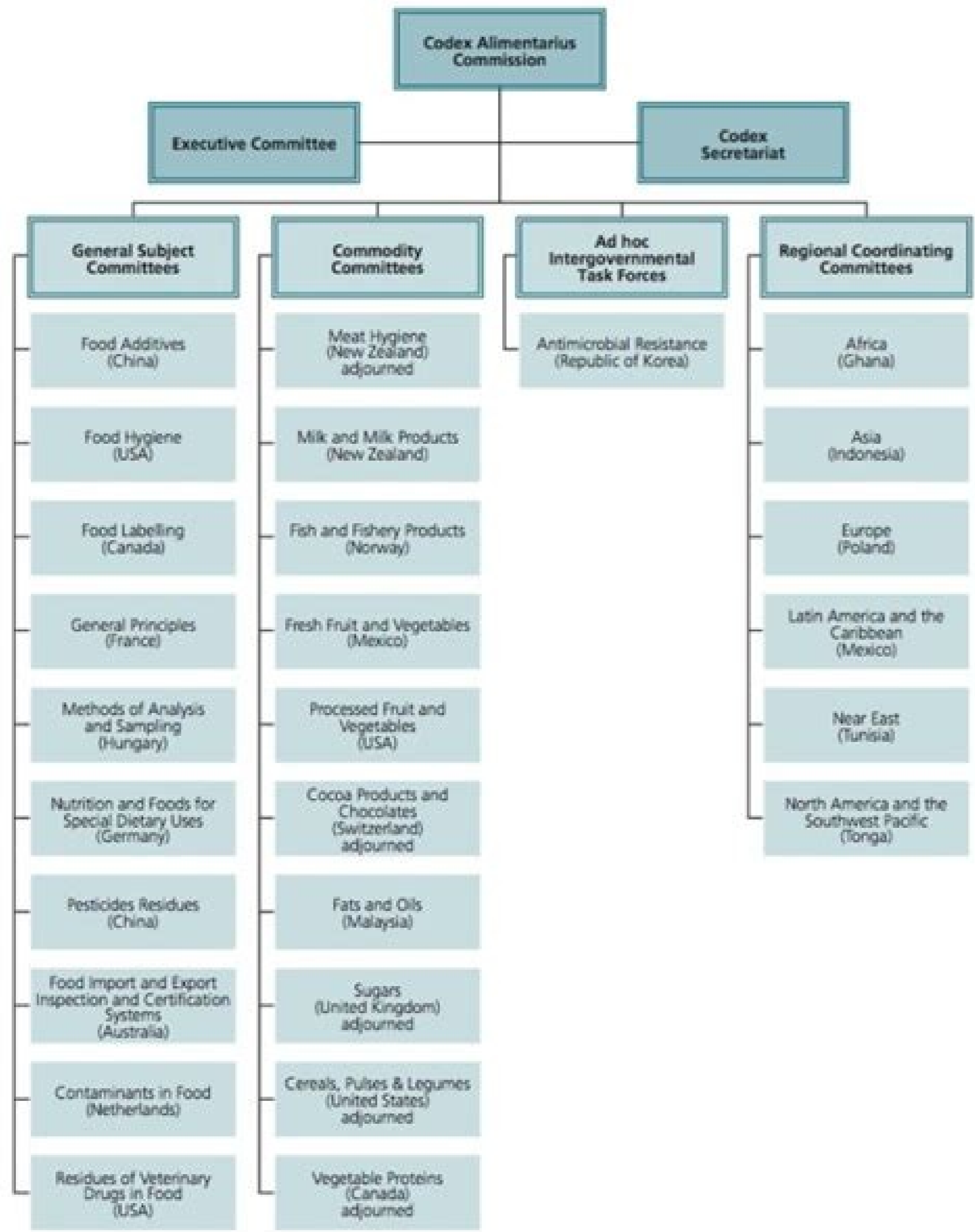
- Equipment used to cook, heat treat, cool, store or freeze food achieve the required food temperatures maintain them effectively.
- Allow temperatures to be monitored and controlled.
- Effective means of controlling and monitoring humidity, air-flow.
- Harmful or undesirable micro-organisms or their toxins are eliminated or reduced to safe levels or their survival and growth are effectively controlled.

GAC32 on private standards

- Concern to many members as compliance/ certification was difficult, especially for developing countries.
- Need to see how private standards relate to Codex standards. Codex standards should be benchmarks for these private standards. International harmonization of food safety provisions should be based on Codex standards.
- Forum to address the legal implications of private standards is the WTO SPS committee.
- CAC will work with OIE and IPPC should consult on a common strategic position on this matter
- Study to analyse the role, cost and benefits of private standards especially with respect to the impact on developing countries

C O D E X A L I M E N T A R I U S

International Food Standards



Note: Regional Coordinator Positions rotate among members of the regions. Tonga is the Regional Coordinator for the NASWP Region for 2009-2011.

Food additives functional class	Technological purpose
Acidity regulator	Acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
Anticaking agent	Anticaking agent, antistick agent, drying agent, dusting powder, release agent
Antifoaming agent	Antifoaming agent
Antioxidant	Antioxidant, antioxidant synergist, sequestrant
Bulking agent	Bulking agent, filler
Colors	Color
Color retention agent	Color fixative, color stabilizer
Emulsifier	Clouding agent, dispersing agent, emulsifier, plasticizer, surface active agent, surfactant, wetting agent
Emulsifying salt	Melding salt, sequestrant
Firming agent	Firming agent
Flavor enhancer	Flavor enhancer, flavor modifier, tenderizer
Flour treatment agent	Bleaching agent, dough improver, flour improver

Codex alimentarius list of standards. Codex alimentarius standards and guidelines. Codex alimentarius guidelines cac/gl 32. Codex alimentarius standards for microbiological. Codex alimentarius commission standards. Codex alimentarius guidelines.

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CCMAS2001CXG 40-1993Guidelines on Good Laboratory Practice in Pesticide Residue AnalysisCCPR2010CXG 21-1997Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to FoodsCCPH2013CXG 44-2003Principles for the Risk Analysis of Foods Derived from Modern BiotechnologyTFFBT2011CXG 45-2003Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA PlantsTFFBT2008CXG 46-2003Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms TFFBT2003CXG 47-2003Guidelines for Food Import Control SystemsCCFICS2006CXG 48-2004Model Certificate for Fish and Fishery Products CCFPF2004CXG 84-2012Principles and Guidance on the Selection of Representative Commodities for the Extrapolation of Maximum Residue Limits for Pesticides to Commodity GroupsCCPR2017CXG 85-2014Guidelines for the Control of Taenia Saginata in Meat of Domestic CattleCCFH2014CXG 36-1989Class Names and the International Numbering System for Food AdditivesCCFA2021CXG 70-2009Guidelines for Settling Disputes on Analytical (Test) ResultsCCMAS2009CXG 72-2009Guidelines on Analytical Terminology
CCMAS2009CXG 74-2010Guidelines on Performance Criteria and Validation of Methods for Detection, Identification and Quantification of Specific DNA Sequences and Specific Proteins for Food AdditivesCCFA2021CXG 70-2009Guidelines for the labelling of foods derived from modern biotechnologyCCFL2011CXG 77-2011Guidelines for the Use of the Term "Halal"CCFL1997CXG 64-1995Protocol for the Design, Conduct and Interpretation of Method Performance StudiesCCMAS1997CXG 65-1997Harmonized Guidelines for Internal Quality Control in Analytical Chemistry LaboratoriesCCMAS1997CXG 68-2008Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA AnimalsTFFBT2008CXG 79-2012Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in FoodCCFH2012CXG 82-2013Principles and Guidelines for National Food Control Systems CCFICS2013CXG 86-2015Guidelines for the Control of Trichinella Spp. in Meat of SuidaeCCPH2015CXG 87-2016Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork MeatCCFH2016CXG 92-2019Guidelines for Rapid Risk Analysis Following Instances of Detection of Contaminants in Food where there is No Regulatory LevelCCF2019CXG 71-2009Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing AnimalsCCRVDF2014CXG 83-2013Principles for the Use of Sampling and Testing in International Food TradeCCMAS2015CXG 88-2016Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne ParasitesCCFH2016CXG 89-2016Principles and guidelines for the exchange of information between importing and exporting countries to support the trade in foodCCFICS2016CXG 90-2017Guidelines on Performance Criteria for Methods of Analysis for the Determination of Pesticide Residues in Food and FeedCCPR2017CXG 91-2017Principles and Guidelines for Monitoring the Performance of National Food Control SystemsCCFICS2017CXG 8-1991Guidelines on Formulated Complementary Foods for Older Infants and Young ChildrenCNFSDU2017CXG 13-1991Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase SystemCCMMP1991CXG 17-1993Guidelines Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable DefectsCCFPV1993CXG 10-1979Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young ChildrenCNFSDU2015CXG 20-1995Principles for Food Import and Export Inspection and Certification CCFICS1995CXG 38-2001Guidelines for Design, Production, Issuance and Use of Generic Official CertificatesCCFICS2021CXG 49-2003Harmonized IUPAC Guidelines for Single-Laboratory Validation of Methods of AnalysisCCMAS2003CXG 62-2007Working Principles for Risk Analysis for Food Safety for Application by GovernmentsCCGP2007CXG 66-2008Guidelines for the Use of FlavouringsCCFA2008CXG 67-2008Model Export Certificate for Milk and Milk ProductsCCMMP2010CXG 69-2008Guidelines for the Validation of Food Safety Control MeasuresCCPH2013CXG 53-2003Guidelines on the Judgement of Equivalence of Sanitary Measures associated with Food Inspection and Certification SystemsCCFICS2008CXG 55-2005Guidelines for Vitamin and Mineral Food SupplementsCCNFSDU2005CXG 57R-1999Regional Guidelines for Codex Contact Points and National Codex Committees (Asia)CCASIA1999CXG 80-2013Guidelines on the Application of Risk Assessment for Food Safety to the Validation of Food Safety Control. (Codex Alimentarius Commission, Rome, Italy) Centers for Disease Control and Prevention (2004). Outbreak of Salmonella serotype Enteritidis infections associated with raw almonds - United States and Canada, 2003-2004. Morb. Mortal. Wkly. Rep. 53 (22): 484-487. However, the Commission has followed the Codex Alimentarius guideline 'Principles for the establishment and application of microbiological criteria for foods CAC/GL 21 — 1997' and in addition, the advice of the SCVPH and the SCF in laying down microbiological criteria. Codex provides guidance on the compositional requirements of foods so that they are nutritionally safe. Codex also provides guidance on general labelling of foods and the health or nutrient claims producers make on labels, with terms such as "low fat", "high fat" etc. Codex guidance ensures that consumers understand what they are buying and that "it is what it says it ... CAC (Codex Alimentarius Commission). (2007). Guidelines on the application of general principles of food hygiene to the control of Listeria monocytogenes in foods. Annex I: Recommendations for an environmental monitoring program for Listeria monocytogenes in processing areas. CAC/GL 61-2007. (Accessed on August 31, 2010). Jan 16, 2013 · Codex Alimentarius Commission. General guidelines on sampling. CAC/GL 50; 2004. 15. Grigg N, Walls L. The role of control charts in promoting organizational learning: new perspectives from a food industry study. The TQM Magazine 2007; 19(1): 37-49. 16. Mizuno S. Company-wide quality control activities in Japan. The Codex Alimentarius Commission's Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants is ... (CAC, 2003:2). The Codex guideline also makes clear that a safety assessment of a new food based on the concept ... (0.32 percent pepsin, pH 1.2, 37°C), under the premise that an undigested ... Dec 12, 2009 · Codex (2008). 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En esta nueva edición de Química de los alimentos, totalmente actualizada, participan prestigiosos investigadores-profesores de reconocidas instituciones educativas. Aunque se mantiene la estructura del libro, se han revisado, concienzudamente y de Guidelines for Simple Evaluation of Dietary Exposure to Food Additives: CCFA: 2014: ... Regional Guidelines for Codex Contact Points and National Codex Committees (Africa) CCAFRICA: 2003: ... CXG 32-1999: Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: CCFL: 3.32 Límite máximo. ... 13.1 Codex Alimentarius. ALINORM 01/18. ... 14.25 Directrices del Codex para la evaluación sensorial de pescados y los mariscos en laboratorio CAC/GL 31-1999. The Codex Alimentarius Commission's Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants is ... (CAC, 2003:2). The Codex guideline also makes clear that a safety assessment of a new food based on the concept ... 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