



آیت نمبر 25-28

قرآنی دعائیں

سورۃ طہ

رَبِّ اشْرَحْ لِي صَدْرِي ۝ وَيَسِّرْ لِي أَمْرِي ۝
وَاحْلُلْ عُقْدَةً مِّنْ لِّسَانِي ۝ يَفْقَهُوا قَوْلِي ۝

پروردگار، میرا سینہ کھول دے، اور میرے کام کو میرے لیے
آسان کر دے اور میری زبان کی گرہ سلجھا دے تاکہ لوگ میری
بات سمجھ سکیں

رَبِّ زِدْنِي عِلْمًا

MY LORD! INCREASE ME IN KNOWLEDGE.

FOOD SAFETY AND QUALITY MANAGEMENT

DHND

YEAR-V

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Dr. Shahid Mahmood Rana
Associate Professor



INSTITUTE OF FOOD SCIENCE AND NUTRITION (IFSN)
UNIVERSITY OF SARGODHA, SARGODHA-PAKISTAN



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CODEX ALIMENTARIUS

CODEX ALIMENTARIUS COMMISSION

INTRODUCTION

- **Codex Alimentarius** is a group of **International Food Standards**, adopted by the **Codex Alimentarius Commission** and uniformly presented
- The very term Codex Alimentarius is taken from the **Latin** term **Codex Alimentarius**, meaning **Food Law** or **Legal Food Code**
- The Codex Alimentarius standards **cover** all **basic food types**, **raw**, **semi-processed** and **processed**, that are intended for distribution to the costumers

INTRODUCTION...

- The **regulations** of the Codex refer to **Food Hygiene** and **Quality**, including **Microbiological standards**, **Food additives**, **Pesticides** and residues from **Veterinary drugs**, **Contaminants**, **food Labeling** and **Marketing**, methods for **Sampling** and **Hazard analysis**, **food Import** and **Export**, **Certification system**, etc.

CODEX ALEMENTRIUS

- Ensures that **products** complying with **Codex standards** can be **sold** at the **International Market** without compromising **health or interests of consumers**
- Codex standards ensure that **product is safe** internationally
- Review of member laws based in *internationally accepted* scientific and technological standards

CODEX ALEMENTRIUS

- Developed **Codex in 1962**
- Subsidiary of Food and Agriculture Organization (**FAO**), United Nations (**UN**) and World Health Organization (**WHO**)
- Joint venture between FAO and WHO to formulate **Internationally Accepted Food Safety Standards** for protection of **human health** and to ensure **fair trade practices**

CODEX ALEMENTRIUS COMISSION

- **Coordination** of all food standards
- Initiation and **supervision** of draft standards
- **Finalization** of food standards
- **Publication** of standards worldwide
- Amend standards in face of **new technology**

STRUCTURE OF CODEX ALEMENTRIUS COMMISSION

- Inter- **governmental** body
- Open to all **UN member nations**
- ***Currently 165 members***
- **Executive Committee Oversees Commission**
activities (*Chair, 3 Vice Chairs and 7 Others*)
- *Secretariat* oversees **Executive Committee**
- *Located at* ***FAO in Rome***

PURPOSE OF CODEX COMISSION

- **To protect consumer health and economic interests and to secure fair trade practices in the food industry**

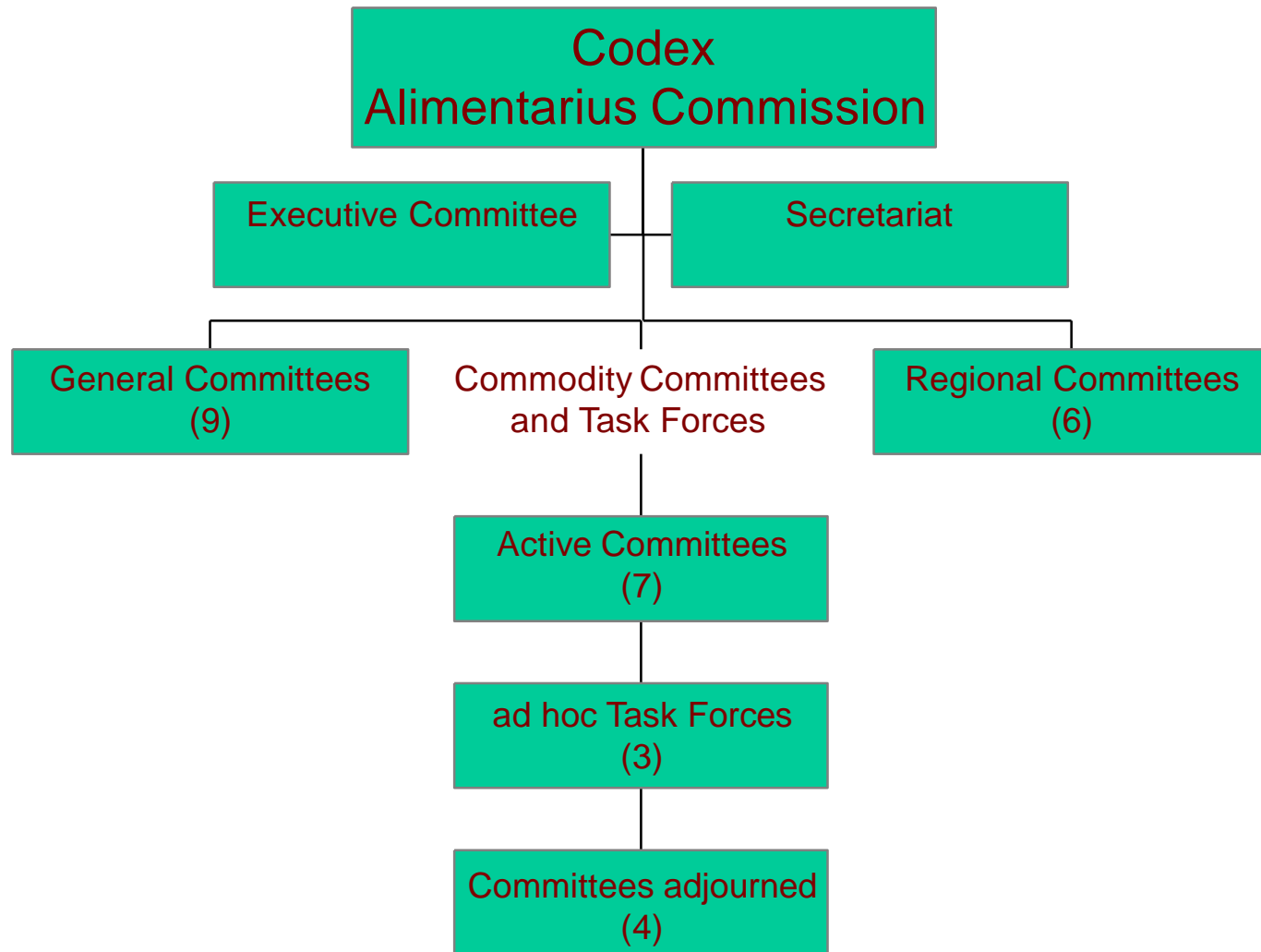
OBJECTIVES

- To protect the **health** of consumers
- To ensure **fair practices** in the food trade
- To coordinate **all work** regarding food standards
- To determinate the **priorities**
- To initiate the **preparation** of standards
- To **publish** the standards

SCOPE

- The Codex Alimentarius covers **all foods**, whether processed, semi-processed or raw
- In addition to standards for specific foods, the Codex Alimentarius contains **general standards** covering matters such as food **labeling**, food **hygiene**, food **additives** and **pesticide** residues, and **procedures** for assessing the safety of foods derived from modern biotechnology
- It also contains guidelines for the management of official i.e. governmental **import** and **export** inspection and **certification** systems for foods

STRUCTURE OF THE CODEX ALIMENTARIUS COMMISSION



CODEX ALIMENTARIUS COMMISSION STRUCTURE AND MANAGEMENT

1 The **Executive** Committee

2 The **Regional** Coordinating Committees

3 The **Secretariat** of the Commission

EXECUTIVE COMMITTEE

- Chairperson
- 3 Vice-Chairpersons
- 7 Regional Representatives
- 6 Regional Coordinators

REGIONAL COORDINATING COMMITTEES

- **6 Regional Committees – for**
Africa, Asia, Europe, Latin America & Caribbean,
North America & Southwest Pacific, Near East.
- Responsible for defining the problems and needs of the region
- Responsible for coordination of activities

SECRETARIAT OF THE COMMISSION

Responsible for:

- **Formulation** and development of FAO/ WHO standards
- **Administrative** support to the Commission
- **Relations** with the National Codex Contact Point

CODEX COMMITTEES

Commodities Committees

- *Fats and Oils*

General Subject Committees

- *Food Additives*

Regional Committees

- *Intra-regional matters and trade*

Regional Coordinating Committees

- *Africa, Europe, South West Pacific, Latin America, Caribbean, Near East, North America*

CODEX COMMITTEES ON GENERAL ISSUES

1. Codex Committee on **General Principles**:
2. Codex Committee on **Food Labelling**
3. Codex Committee on **Methods of Analysis** and **Sampling**
4. Codex Committee on **Food Hygiene**
5. Codex Committee on **Pesticide Residues**
6. Codex Committee on **Food Additives** and **Contaminants**
7. Codex Committee on Import – **Export**
8. Codex Committee on **Nutrition and Foods** for Special Dietary Uses.
9. Codex Committee on **Residues of Veterinary** Drugs in Foods

“FOOD” UNDER THE CODEX

- Any substance, whether processed, partly processed or raw, which is intended for human consumption and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics, tobacco or substances used solely as drugs

CODEX STANDARDS

- Food requirements intended to provide **consumers** with a **sound, wholesome** food product free from **adulteration, correctly** labeled and presented
- International acceptance most importance consideration next to safety
- Prescribed format used to develop each standard
- Must include:
 - *Name, scope, description, essential composition and quality factors, food additives, contaminants, hygiene, weights and measures, labeling and methods of analysis and sampling*

CODES OF PRACTICE

- **Advisory text** issued to all members.
- Designed to assist members in **achieving purposes** of Codex
- **Individual members** decide how to use code
- Typically describe “**hygiene**” requirements –
“**Adequate**”/“**Acceptable**”
- Considered “**checklist**” of requirements for enforcement authorities (Jurisdictional Prerequisites)

FOOD ADDITIVES UNDER THE CODEX

Codex General Standard for Food Additives

“Any substance not normally consumed as a food on its own and normally constituting a typical food ingredient, whether or not it has any nutritional value, the intentional addition of which to food for a technological purpose in the manufacturing or may reasonably be expected to result in it or its byproducts becoming a component of or otherwise affecting the characteristics of such foods”

FOOD LABELING UNDER THE CODEX

Codex General Standard for the Labeling of Prepackaged Foods

- Recognized labeling as important to both objectives of Codex
- **Label** = *“Any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled or of container of a food”*

FOOD LABELING REQUIREMENTS UNDER CODEX ALIMENTARIUS

- Name of the food
- List of ingredients (in descending order)
- Net content and drained weight
- Name and address of manufacturer
- Country of origin
- Lot identification
- Date marking and storage instructions
- Instructions for use