

# What is Codex: Importance of International Food Standards in Ensuring Food Safety

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# What is Codex?

## A Process

- Codex Alimentarius Commission – where the world comes together
  - 189 Members (188 countries + the European Union)
  - 240 Observers (16 UN, 60 IGO, 164 NGO)
  - 100% Member driven



- Intergovernmental body established by FAO and WHO to set food safety and quality standards:
  - To protect consumer health
  - Ensure fair practices in food trade
  - Promote coordination of food standards development work



# What is Codex?

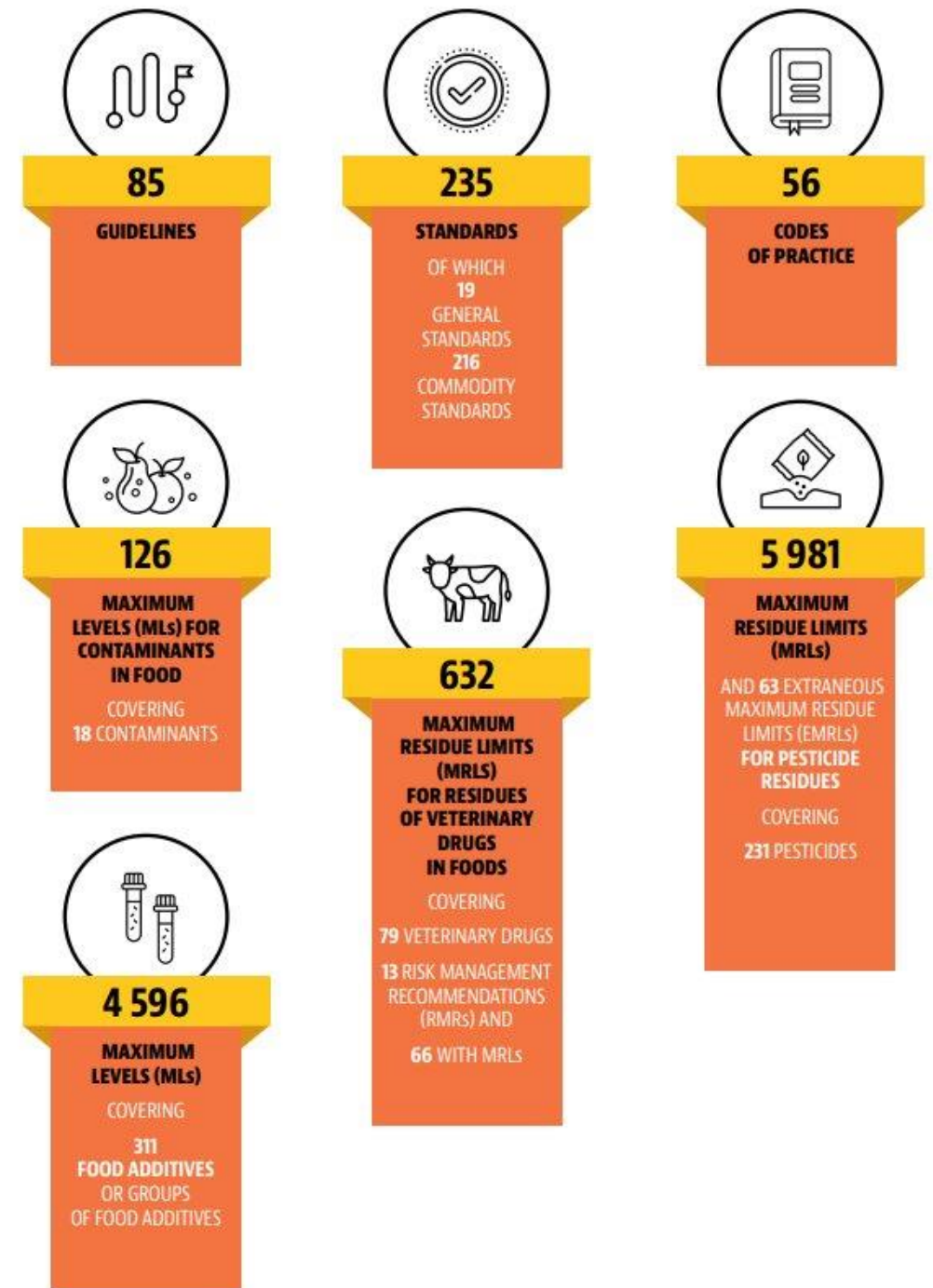
## A Product

- The Codex Alimentarius or “Food Code”
  - Standards – qualitative and quantitative
  - Guidelines
  - Codes of Practice

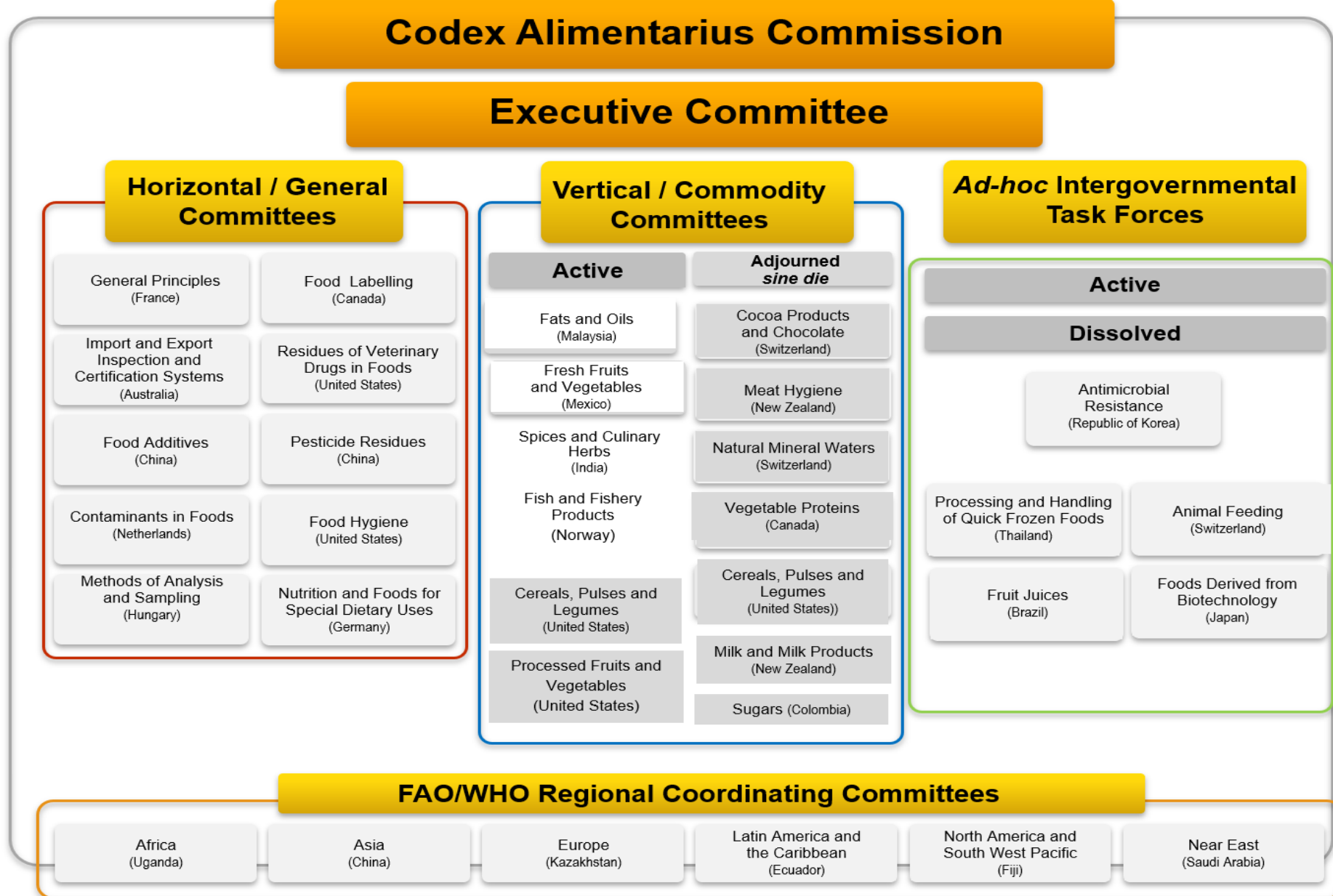


# The CODEX ALIMENTARIUS

- 6 languages
- Ongoing work to improve usability
- Codex score card (Post CAC45)



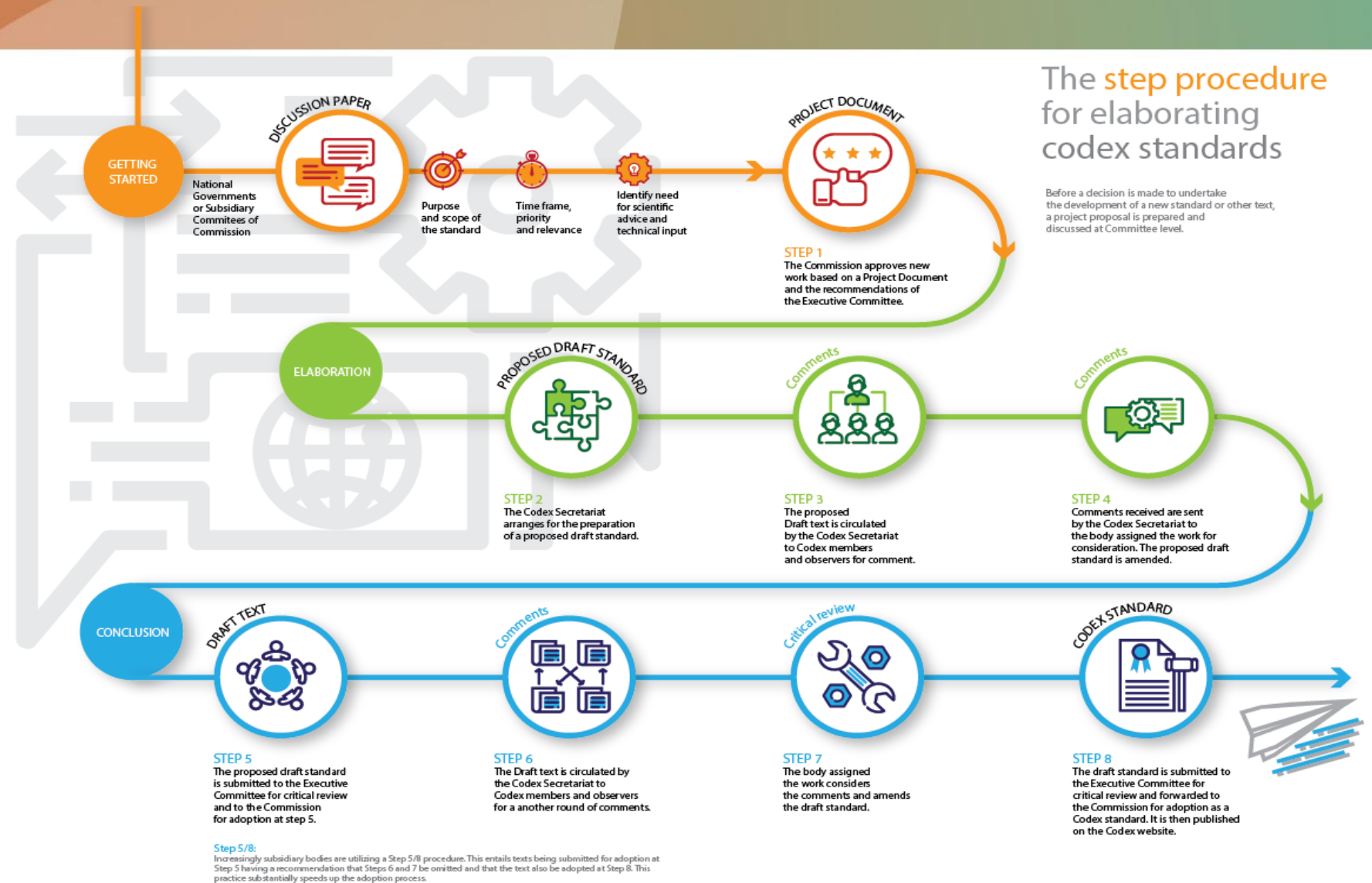
# How Codex standards are developed?



How standards are established



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## INCLUSIVENESS



## COLLABORATION



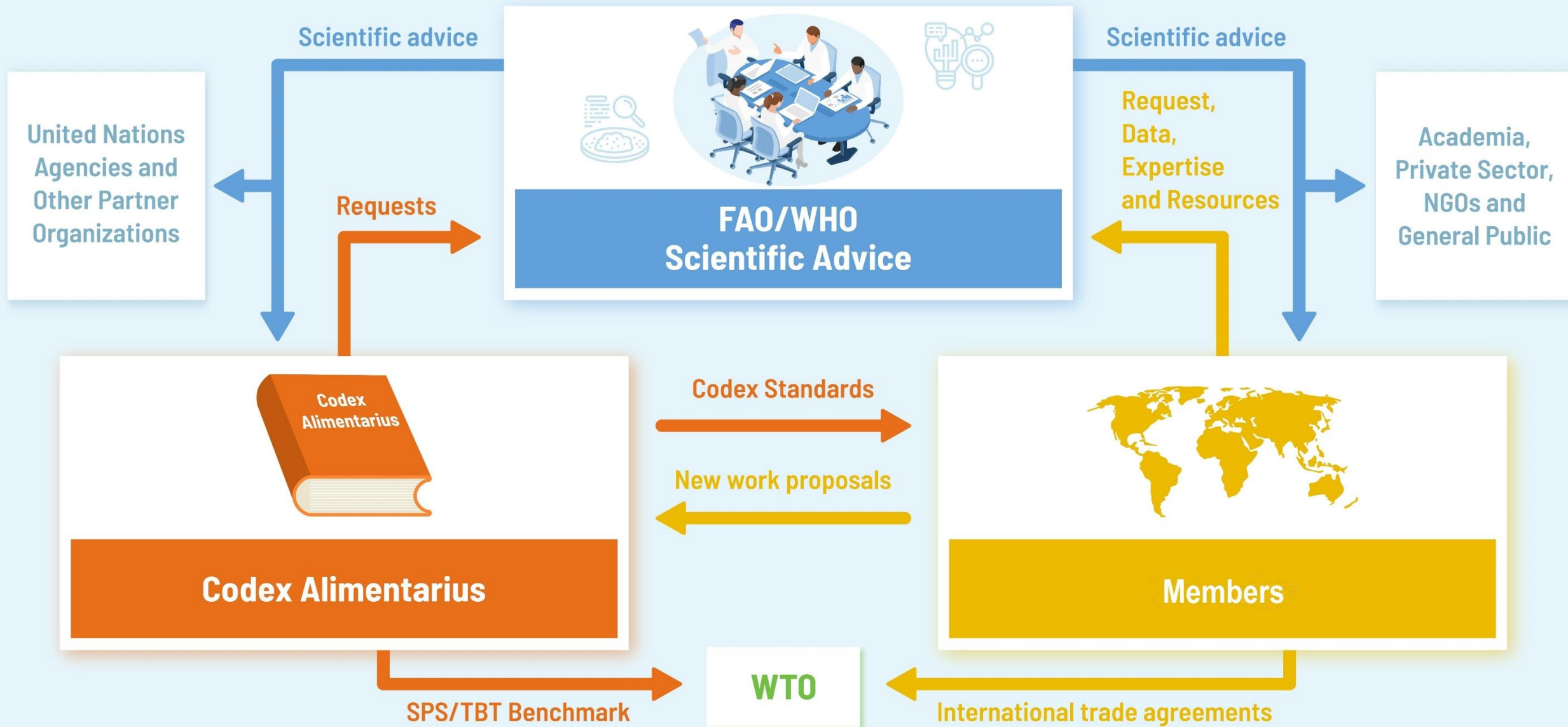
## CONSENSUS BUILDING<sup>5</sup>



## TRANSPARENCY



How standards are established



# Framework for Regulation at national level

Principles and  
Guidelines for  
National Food Control  
Systems – [CXG 82 -  
2013](#)

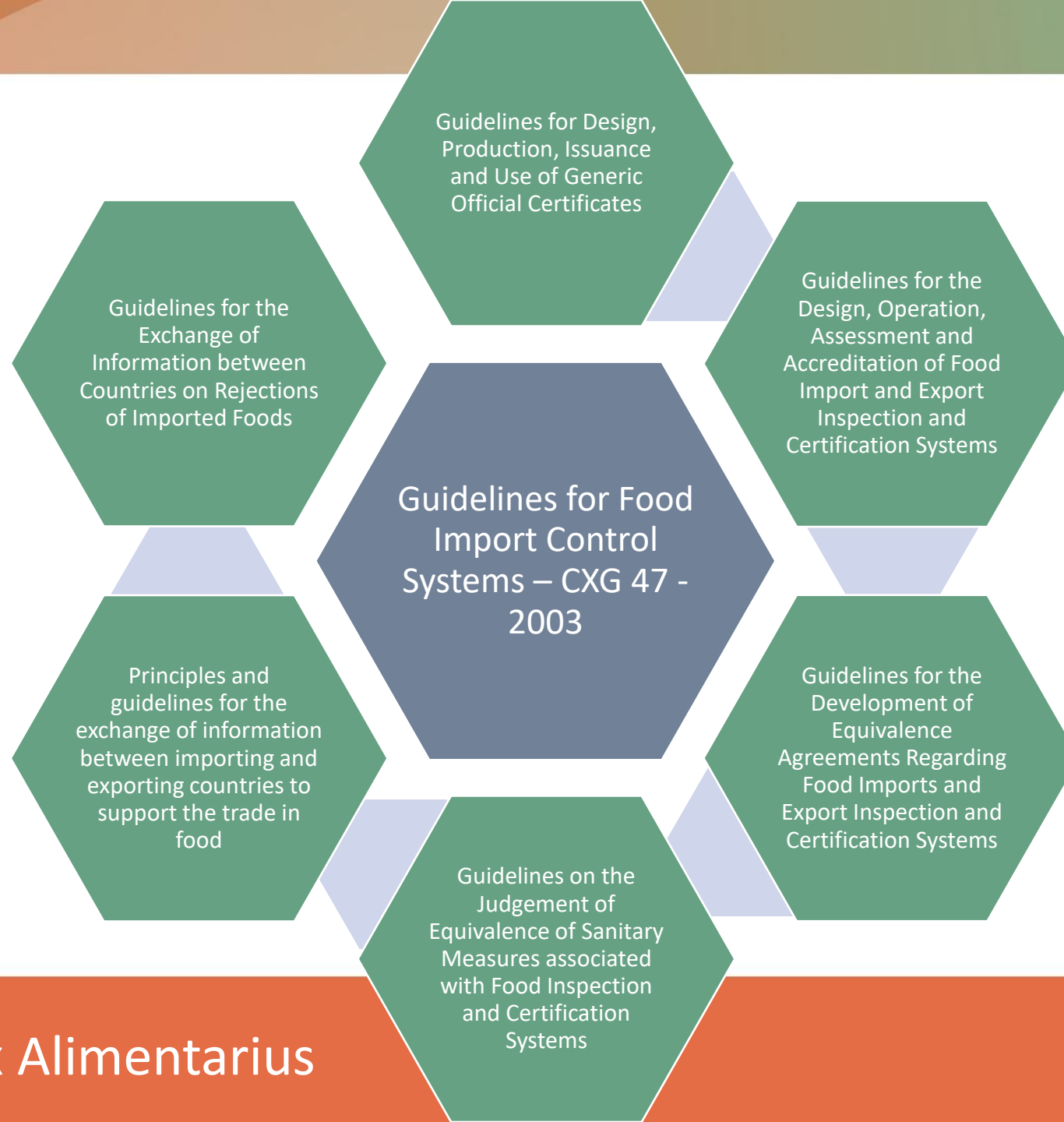
Working Principles for  
Risk Analysis for Food  
Safety for Application  
by Governments –  
[CXG 62 - 2007](#)

Principles and Guidelines  
for Monitoring the  
Performance of National  
Food Control Systems –  
[CXG 93 - 2021](#)

Principles and  
Guidelines for the  
assessment and use of  
voluntary third-party  
assurance programmes  
– [CXG 93- 2002](#)



# Framework for Regulation for international trade

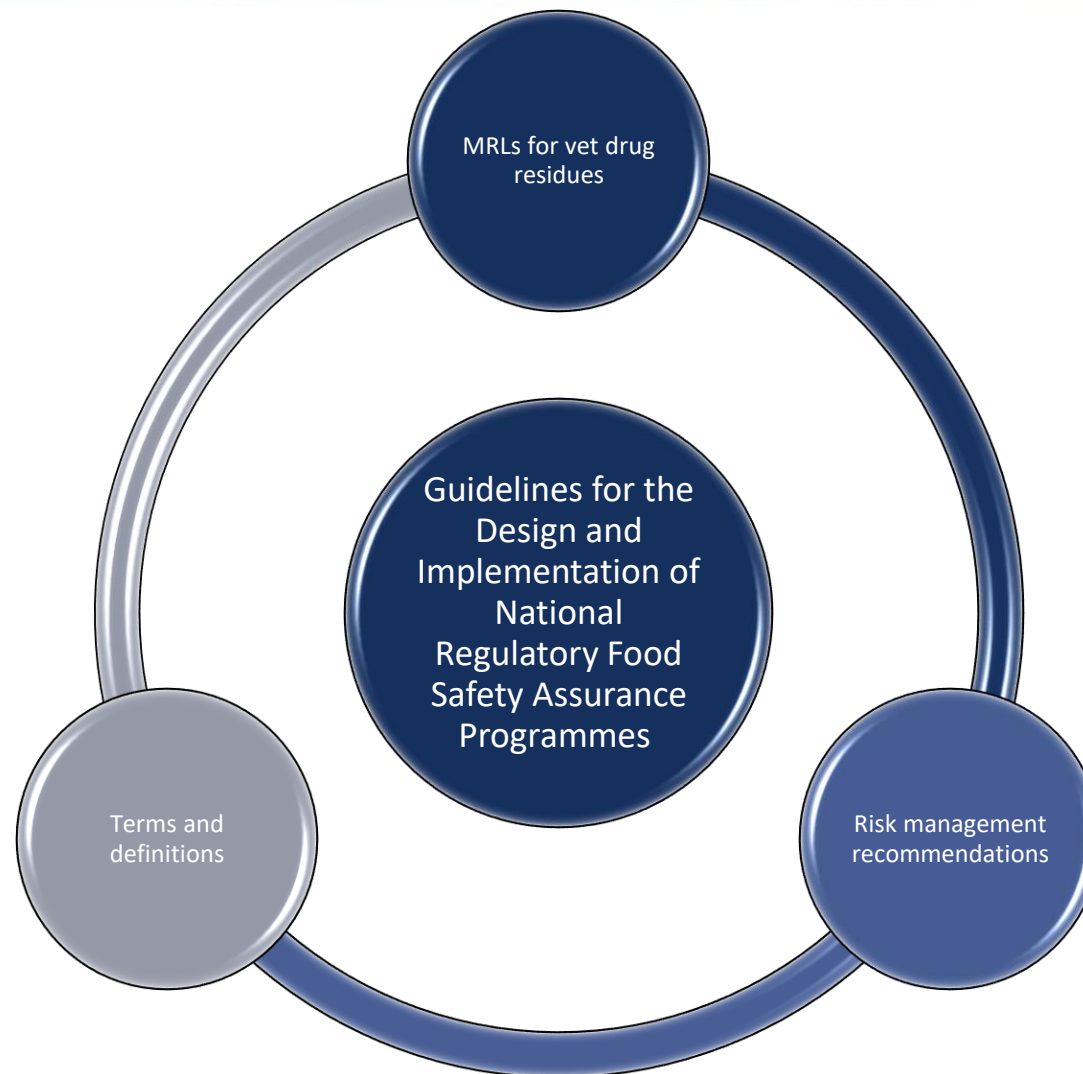


Use of the Codex Alimentarius

# Framework for good practices at the operational level e.g. food hygiene



# Tools for management of specific hazards at the national level e.g. vet drug residues



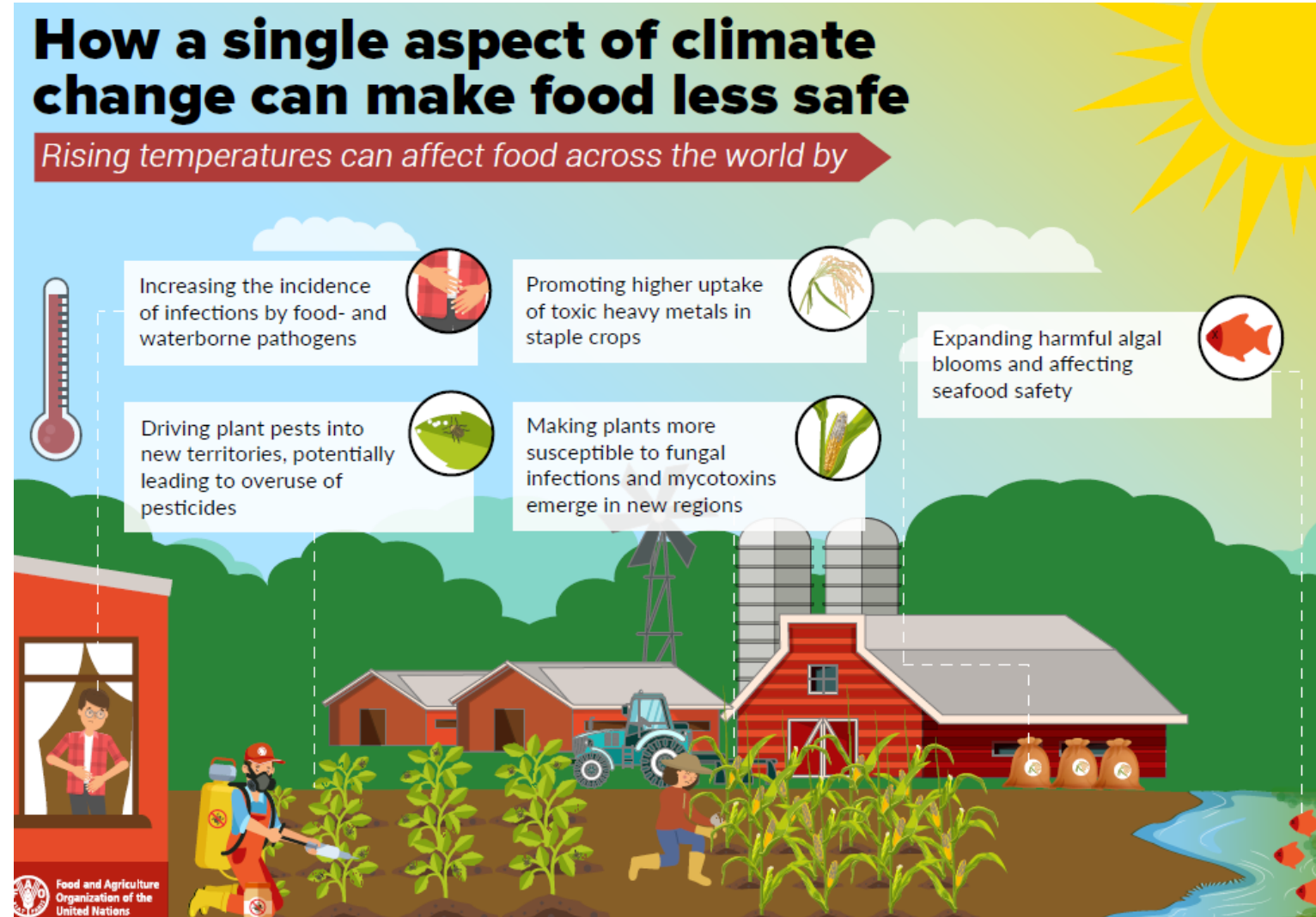


# Challenges and the future



Looking to the future

- Changing environment
- Changing production systems
- Evolving and emerging hazards
- Risk??



Looking to the future

- Changing access to information
- Changing ways of information sharing
- Changing technologies
- Impact on regulation, risk management



Looking to the future



# New food sources and production systems

**Plant based alternatives**



**Edible insects**



**Seaweed**



**Microalgae**



**Cell based foods**



**Fermentation derived ingredients**



**3-D printed foods**



**Vertical and indoor production systems**



Looking to the future

# Beyond food

- **Safe use and re-use of water**
  - Recognition that access to safe water cannot be assumed
  - Promoting a risk-based approach rather than a prescriptive approach
  - Water that is determined to be safe for an intended purpose
- **Recycled packaging**
  - Implications for food safety
  - What are the risks
  - Can they be mitigated
  - What do regulators need
  - Link to the broader sustainability





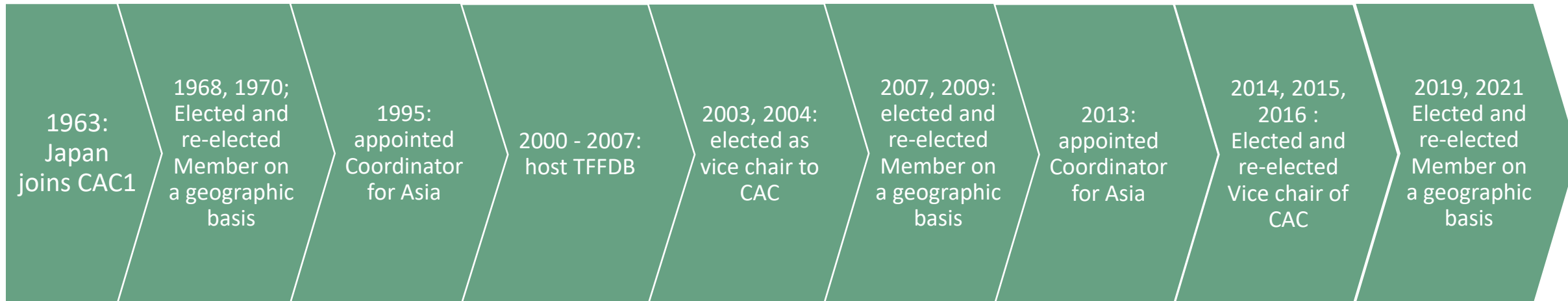


# ENGAGEMENT





# Some key milestones – Japan and Codex



# Building communities

- By Contact points, regions, topics, committees





# Building an engaged community

Information that is current, regularly updated reflects the work and views of the Membership and Observers

Access to Codex Standards and related resources

Providing training and support



Protecting health, facilitating trade



CODIX ALIMENTARIUS

# Thank you

-  Email: [codex@fao.org](mailto:codex@fao.org)
-  Webpage: <http://www.fao.org/fao-who-codexalimentarius/en/>
-  X: @FAOWHOCodex

