

Bangladesh Food Safety Authority
Ministry of Food, Govt. of Bangladesh
Dhaka

Harmonization of Bangladesh's Food Safety Standards with
Codex Standards and other international best practices

BFSA was established under Section 5 of The Food Safety Act, 2013 of the People's Republic of Bangladesh with the mandate of making *"provisions for the establishment of an efficient and effective authority and for regulating, through coordination, the activities relating to food production, import, stock supply, marketing and sales, so as to ensure the rights toward access to safe food through appropriate application of scientific process, upon repealing and enacting the existing laws connected thereto."*

Section 13(1) also states that the main duties and functions of BFSA shall be *"to regulate and monitor the activities related to manufacture, import, processing, storage, distribution and sale of food so as to ensure access of safe food through exercise of appropriate of scientific methods, and to coordinate the activities of all organizations concerned with food safety management."* It is also clear from Section 13(4) that BFSA shall make Regulations to carry out the purposes of Section 13 of the Act. Thus, it is clear that BFSA shall make all kinds of regulations that meet the objectives of the Act and support organizations in updating and upgrading the existing standards.

A number of regulatory standards have been notified both by BFSA and Bangladesh Standards and Testing Institution (BSTI) and more are required to be framed and notified. The work on the standardization process has evolved globally over these years. Codex standards are used as a reference standard in the framework of WTO and are taken as international standards in the eyes of WTO. It is noted that a number of standards in Bangladesh are either out-dated or are not based on scientific work carried out by scientific persons having expertise in the relevant subject areas. Thus, there is demand for review of these standards taking into account the latest development in food science, food consumption pattern, new specifications, presence of new contaminants and toxins as well as use of new food additives and ingredients required by the producers and manufacturers.

In view of the above, one of the immediate tasks at hand seems to be to review our food safety standards situation. We also need to consider development of new standards and texts, where necessary, while taking cognizance of the developments in an environment of open market in Bangladesh. Needless to say that the WTO encourages harmonization of national food regulatory standards, guidelines and best practices needs with those of the Codex and provide an equal opportunity to all stakeholders in food business.

To address the above, BFSA has framed a strategy for taking up this work in a time bound manner. A copy of this **STRATEGY PAPER** for harmonization is annexed with this invitation (please see **Annex – 1**). You might observe from this paper that this is a massive exercise, and would require participation of all relevant experts in the country be they in the field of food regulatory affairs,

scientific research, food and nutrition, food technology, policy affairs, academia, etc. It is evident that the process of harmonization cannot be completed with the active contribution and co-operation of all relevant experts in the country. Such experts in Bangladesh have to be identified on the basis of their interest in contributing and experience in the subject matter as they would utilize the available scientific and regulatory information for the expected outcome. To facilitate the process, it is also necessary to identify the current areas and volume of work involved explaining the strategy, scope of work, guidelines for working groups, timelines, format and procedure for forwarding nominations, selection criteria, etc. Detailed documents have been prepared and are shown as several icons (Attachment 1 to 15) contained in **Annex – 2** (**GUIDANCE FOR DEVELOPMENT OF BFSA STANDARDS**).

BFSA invites interested individuals to participate in this harmonization / standardization process. We suggest that interested experts may please study the **Annex – 2**, which explains, in detail, the contribution involved in the entire process. This will enable experts take a decision on the role that he / she would like to play in Bangladesh's food standards development process. Those committed to contribute to this work are invited to forward their nominations in the prescribed **NOMINATION FORM (Annex – 3)** to the Bangladesh Food Safety Authority by e-mail to a specially created e-mail ID: harmonisation@bfsa.gov.bd by **15th April, 2019**.

BFSA reserves the right to accept or reject any or all of the nominations at any stage of the process without assigning any reason and no claim / dispute in this respect shall be admissible.



Dhaka

31st March, 2019

Mohammad Mahfuzul Hoque
Chairman (Additional Secretary)
Chairman, BFSA

**STRATEGY FOR HARMONISATION OF BANGLADESH'S
DOMESTIC FOOD STANDARDS WITH CODEX STANDARDS**

Main Provisions of the Food Safety Act, 2013

As per Section 13(1) of the Food Safety Act, 2013 of the People's Republic of Bangladesh, it is the duty of Bangladesh Food Safety Authority (BFSA) **"to regulate and monitor the activities related to manufacture, import, processing, storage, distribution and sale of food so as to ensure access of safe food through exercise of appropriate of scientific methods,"**

Under Section 13(2)(a), it is stated that BFSA shall **"scientifically define all the available food.... and provide support to the concerned authorities or organizations in updating quality parameters, and monitor the implementation of their activities to ensure food safety;"**

Under Section 13(2)(b), it is stated that BFSA shall **"render necessary support to the concerned authorities or organizations in updating and upgrading the food standards or guidelines to the highest level of safety done by the same under existing laws;"**

Under Section 13(2)(c), it is stated that BFSA shall **"specify food standards and formulate guidelines, where no quality and safety parameter or guideline of such food is determined under existing laws;"**

Similarly, under Section 13(2) (d), (e), (f), (g), (h), (j), (k) and (l), it is stated that BFSA shall carry out similar functions in respect of various **Horizontal** issues -- Food Additives, Processing Aids, Food Contaminants (heavy metals, mycotoxins), Pesticide Residues, Veterinary Drug Residues, microbiological contaminants, Naturally Occurring Toxic Substances, Nutrition and Functional Foods, Food Fortification, Packaging / Labelling / Claims, testing methods and procedures. sampling procedures, accreditation procedures, etc..

As per various sub-sections of Section 13(3) of the Act, BFSA shall take steps to *inter alia* provide scientific advice and technical support to the Government in formulating food and nutrition policy or rules, or regulations; analyse scientific and technical information concerning the risks to human health; develop methods of risk assessment and to co-operate with international organizations in relation to food safety, quality and testing; **harmonize safety and quality standards with international food articles.**

Section 13(4) of the Act requires BFSA to make Regulations to carry out the purposes of Section 13 of the Act.

Under Section 17(1), it is stated that BFSA may form required number of Technical Committees consisting of subject matter experts to assist and advise the BFSA in conducting its functions. A list of Technical Committees that may be formed is given in Section 17(2). Under Section 17(3), it is stated that the Technical Committees may, if necessary, invite the relevant industry and

consumer representatives and experts in the meeting. Section 17(6) also states that the composition and Terms of Reference of the Technical Committees shall be prescribed by rules. Under Section 19(1), it is stated that BFSA may **”issue directives related to food safety and quality to any authority, organization or person concerned directly or indirectly with food safety management, and such authority, organization or person shall be bound to comply with such directives.”** .

Current Status of Setting Standards in relation to the Act

A number of regulatory standards have been notified both by BFSA and Bangladesh Standards and Testing Institution (BSTI) and more are required to be framed and notified. The work on the standardisation process has evolved over these years. The standards are, essentially, based on Codex or ISO. BSTI has largely been using ISO standards as it is a member of ISO. However, ISO sets only voluntary standards. On the other hand, Codex standards are used as a reference standard in the framework of WTO and are taken as international standards in the eyes of WTO. It is noted that a number of standards are either out-dated or are not based on scientific work carried out by scientific persons having expertise in the relevant subject areas.

There is an on-going demand for review of these standards taking into account the latest development in food science, food consumption pattern, new specifications, presence of new contaminants and toxins as well as use of new food additives and ingredients required by the producers and manufacturers.

It is important to note that the Preamble to the Act as well as Section 13(1) mention that the main duties and functions of BFSA shall be **”to regulate and monitor** the activities related to manufacture, import, processing, storage, distribution and sale of food so as to ensure access of safe food through exercise of appropriate of scientific methods,”. It is also clear from Section 13(4) that BFSA shall make Regulations to carry out the purposes of Section 13 of the Act. Thus, it is clear that BFSA shall make all kinds of regulations that meet the objectives of the Act and support organizations in updating and upgrading the existing standards.

It is further clear that it is the responsibility of BFSA to promote consistency with the relevant international standards. This would facilitate trade and ensure availability of safe food to the consumers. As mentioned above, the standards and other guidance texts adopted by Codex Alimentarius Commission are the relevant international standards and are also the reference point within the framework of WTO. It is incumbent upon member nations to apply the national treatment clause, meaning thereby, all imported foodstuff will be given a treatment equal to those applicable to the domestic producers, manufacturers and the market. The FAO and WHO of the United Nations regularly encourage countries to harmonise their standards with those of the Codex.

In light of the above, it is considered appropriate to review Bangladesh's standards and regulations, and harmonise them with the Codex to the extent possible taking into account the health concerns. In doing so, it is necessary to review the existing standards and draft new standards and codes of practice for implementation in the country. The process would also require sufficient amount of

capacity building among the stakeholders to ensure proper implementation (enforcement) and monitoring. With a view to achieving this objective, the following strategy is proposed to be followed by BFSA:

1. Scope of Work

The work involved in this respect is expected to be as follows:

- (a) Review of existing BFSA and BSTI standards and standards of other countries; and identifying areas requiring improvement;
- (b) Harmonization of such national standards with the established international standards;
- (c) To develop an approach for undertaking the required changes in the existing standards as well as introduction of new standards; *and*
- (d) On the basis of identified needs, to recommend new standards and codes of practice as well as revision in existing standards.-

2. Process proposed for Harmonisation of Standards

Taking into account the Food Categorization system that are internationally applied for all Codex work and regulatory standards of different countries, and taking into account the work done by BSTI in setting quality and safety standards, it is proposed to follow the following two approaches:

- Revision or Formulation of Vertical Standards for different food products or group of food products;
- Revision or Formulation of Horizontal Standards.

a) Vertical Standards: Vertical Standards would mean quality standards of food products, e.g. Fresh and processed fruits and vegetables, milk and milk products, meat and meat products, fish and fish products, poultry products, fats and oils, etc. In this context, category specific and / or product specific food safety standards (additives, contaminants, pesticide residues, hygiene requirements, residues of veterinary drugs, labelling etc.) will also be reviewed. The following four-pronged strategy is proposed to be followed in the following hierarchy:

- i) Identify the products where we do not have domestic standards under BFSA / BSTI but a relevant Codex standard is available. In such cases, it is proposed to adopt / adapt such Codex standards based on Bangladesh's needs;
- ii) Identify the products where we do have domestic standards under BFSA / BSTI but need a revision / harmonisation. In such cases, it is proposed to review the international standards and identify the necessary changes required for harmonisation with the Codex standards;
- iii) There are several products for which there are neither domestic standards under BFSA / BSTI nor are there Codex standards, e.g., ethnic foods or foods produced in the South Asian region and are consumed in Bangladesh. In such cases, it is proposed to take

- up identification of products and the process for their standardization in consultation with sector specific experts; *and*
- iv) Identify the products where we have domestic standards under BFSA / BSTI, but these do not require an immediate review (*prioritization*). The necessary review is proposed to be taken up in the next phase.

In respect of (i) and (ii) above, it is also proposed to review the internationally followed standards adopted by the EU, USFDA, India, Malaysia, etc. while framing the proposals for standards.

- b) Horizontal Standards: Horizontal Standards are those which apply across all products categories. For instance, food additives, processing aids, food contaminants (heavy metals, toxins, etc.), food hygiene (microbiological standards), pesticide residues, residues of veterinary drugs, food labelling, food inspection and certification, methods of sampling and analysis, and nutrition / fortification requirements. These would also need to be equipped with relevant Codes of Practice for uniform application across all vertical standards.

With regard to horizontal standards, it is proposed to prioritize the work in such a manner that we first take up review of standards and their harmonisation in respect of food additives generally recognized as safe (the concept of harvesting low hanging fruits). Such additives are listed in the Table 3 of the General Standards for Food Additives (GSFA) under the Codex. Simultaneously, it is proposed to review and harmonise ingredients / nutrients and which are also generally recognized as safe.

- c) In addition, it is proposed to develop and notify Codex of Practice, such as application of GAP, GMP, GHP, GLP, FSMS, ISO standards, control of contaminants like heavy metals, aflatoxins, microbial contaminants in high risk foods, etc.

3) Procedure proposed to be followed

After the identification work referred to above is completed, it is proposed to utilize the knowledge available in the country in terms of experts in BFSA / BSTI, food industry (small, medium, large), relevant Government scientific institutions, commodity experts, academicians, consumer organisations as well as the representatives of trade bodies (FICCI, etc.). Some initiative may have already been taken for identifying experts, but because of the volume of work involved, several experts are required to be identified to carry forward the work in a collaborative spirit. Meetings / presentations on the strategy are proposed to be organised in 2 - 3 cities in Bangladesh to sensitize stake-holders about the exercise.

It is also proposed that the work be carried out by electronic working groups (e-WG) and, in case, they really need to meet physically for a discussion to clear any outstanding issues, BFSA may facilitate this. BFSA may agree to bear the travel and stay expenses subject to prior approval. In this regard, nominations are proposed to be invited by placing an invitation on the BFSA website. While submitting nominations, applicants should state the following:

- They have relevant experience in handling matters related to BFSA / BSTI standards and regulations and other Bangladesh regulations in force;

- They have adequate exposure to food safety, quality and standards issues;
- They should be willing to work collaboratively as a member of a Working Group as assigned;
- They should be available, willing and are capable of working with BFSA for at least one year for successful execution of the work, so assigned; *and*
- They are aware of the international food standards, laws, rules and regulations, like those of CODEX, USFDA, EU, India, Malaysia, China, etc.

The WGs should draft standards and codes of practice and provide to BFSA. The BFSA Secretariat will review the proposals and draft documents in the form of agenda and place before the BFSA Technical Committees for their review. Thereafter, further steps as per procedures will be taken for notification of standards in the form of Regulations.

4) Terms of Reference of the Working Groups

The task that would be assigned to the Working Groups is proposed to be as follows:

- (a) Study and identify changes required in BFSA / BSTI standards;
- (b) Review the internationally followed best practices and standards;
- (c) To provide inputs in the given format on suggested changes;
- (d) Use facts, data and information available and draft revisions in the task allotted to the WG in a defined format as followed by Codex;
- (e) Can use an alternate template if found more suitable, but reason to be recorded;
- (f) If need to re-write a standard, this can be done provided justification is available.

5) Criteria for Formation of Working Groups

After receiving the nominations, a number of working groups will be constituted for the sectors / sub sectors to complete the work proposed. There will be no process of zonal distribution /selection involved in the short-listing process. The selection process of an individual will be based on personal capabilities, knowledge and experience, irrespective of his residing place. The following criteria are proposed to be applied for the formation of subject-specific Working Groups:

- (a) There must be one person from a Government organisation / Ministry, who will function as the Chair of the Working Group;
- (b) One person from a scientific institution / academia familiar with the subject;
- (c) One person, preferably, from a consumer group / NGO;
- (d) Two or more members of the industry familiar with the subject matter;
- (e) In case of industry members, the number of members from the SME sector should be at least one more than those from the large scale sector;
- (f) The member should have understanding of food businesses in different parts of the country;
- (g) Should be available and willing to contribute his / her time and participate in subsequent consultations.

6) Proposed Time Frame

The work involved is quite substantial. Based on the date announcing the strategy on the website, it is proposed to adhere to the following timeframe for completion of the activities. This will help in monitoring the progress.

1 month: Receipt of nominations of experts;

Next 2 months: Consideration of nominations by BFSA and work assignment;

Next 3 months: Receipt of draft standards and codes of practice;

Next 2 months: Review by BFSA Secretariat and submission to concerned Technical Committees;

Subsequent steps: As per procedure.

GUIDANCE FOR DEVELOPMENT OF BFSA STANDARDS

VERTICAL STANDARDS

- (a) While developing the vertical standards, it is proposed to cover products where
 - (i) there are domestic standards under BFSA / BSTI, which need a revision / harmonization with those of the Codex; or
 - (ii) those which are voluntary in nature and need to be made mandatory; or
 - (iii) there are no domestic standards under BFSA / BSTI, but relevant Codex standards may be available
- (b) To take up this work, it is proposed to follow the current standards list given in the BFSA / BSTI. This needs to be reviewed based on Codex GSFA Food Categorization system.
- (c) The list of 'Vertical Standards' not specifically provided for by BFSA / BSTI but adopted by Codex Alimentarius Commission is to be prepared as per format in **Attachment 1**.



Attachment 1-List of vertical standards not

- (d) **Format for Vertical standards:** The following format is proposed to be adopted on a uniform basis. It indicates the statements which should be included in standards as appropriate under the relevant headings and may be modified to meet the intended objectives:

1. **Name of the Standard**
2. **Scope**
3. **Description**
4. **Composition and Quality Factors**
5. **Food Additives**
6. **Contaminants, Toxins and Residues**
7. **Hygiene**
8. **Packaging, Labeling and Claims**
9. **Methods of Analysis and Sampling**
10. **Processing Aids**

Notes on the Headings:

1. Name of the Standard

The name of the standard should be clear (unambiguous) and as concise as possible.

2. Scope

This section should contain a clear, concise statement as to the food or foods to which the standard is applicable. In case of a general standard covering more than one specific product, it should be made clear as to which specific product the standard applies.

3. Description

This section should contain a definition of the product or products with an indication, where appropriate, of the raw materials from which it is derived and any necessary references to the manufacturing processes. It may also include references to types and styles of products and packaging. There may also be additional definitions for clarity.

4. Composition and Quality Factors

This section should contain all quantitative and/or other requirements as to composition including, where necessary, identity characteristics, provisions on packing media and/or requirements with regard to the compulsory and optional ingredients.

It may also include quality factors, which are essential for the designation, definition or composition of the product concerned. Such factors may also include the quality of the raw material, quality criteria for the finished products and/or provisions on taste, odour, colour and texture.

5. Food Additives

This section should contain a general reference to the corresponding standards of food additives or, in its absence, Codex General Standard for Food Additives (GSFA). A brief guidance for providing inputs suitable for this part of the standards or products mentioned herein or category for this section is in **Attachment 2** below.



Attachment
2_Guidance documen

This section needs to be commented on and developed in two parts:

- (i) Excel sheets (**Attachments 3 and 4**) are required to be filled up for food categories under the current BFS / BSTI standards and will require inputs of allowances mainly from CODEX (Table 2 of GSFA) and other national regulations. GSFA document is at **Attachment 5**. The objective is to prepare the list of food additives in respective food standards / categories.



Attachment
3_Format for Additive



Attachment
4_Format for Additive



Attachment 5 Codex
Standard on Food Add

- (ii) Excel sheet (**Attachment 6**) is required to be filled up for current food standards/categories and will require inputs of allowances mainly from CODEX (Table 3 of GSFA) and other national regulations. The objective is to prepare the list of food additives to be used on GMP basis. The GSFA Table 3 (additives permitted as per GMP) is at **Attachment 7**.



Attachment
6_Format for Additive



Attachment 7 - Codex
GSFA Table 3.pdf

6. Contaminants, Toxins and Residues

This section should contain a general reference to the current BFSA Contaminants, Toxins and Residues Regulations. This section needs to be commented in the Excel sheets (**Attachments 8 and 9**) provided below and be based on the Codex General Standard for Contaminants and Toxins in Food and Feed (**Attachment 10**) and other national/ international regulations.



Attachment
8_Format for Contam



Attachment
9_Format for Contam



Attachemnt 10 Codex
standards for contami

A section on Pesticide Residues is also to be added by referring to the Codex database at the following link:

<http://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/>

7. Hygiene

This section should provide Specific requirements for the product based on Recommended Code of Practice given by Codex or International Commission for Microbiological Specifications for Foods (ICMSF). Working groups may refer to Codex Standards, Guidelines or limits for any microbial contaminants for filling up this section. A comparative statement for these limits with national regulations should also be provided. Suggestions for microbiological criteria should be given in the respective Excel sheets given as **Attachments 8 and 9**.

8. Packaging, Labeling and Claims

Any specific labeling requirements for the product should be provided under this section. The Codex Guideline on General Labeling, Nutritional Labeling and Claims including guidelines on Health Claims are given in **Attachments 11, 12, 13 and 14**. Suggestions must be based on the attached Codex guidelines or any other international models for claims and justification for the same should also be provided as a separate document.



Attachment 11 Codex
General Standard for



Attachment 12 Codex
Guideline on Nutrition



Attachment 13 Codex
General Guideline on



Attachment 14 Codex
(Nutrition and Health Cl

9. Methods of Analysis and Sampling

Under this section, please include internationally validated references (like AOAC, ISO, Codex, IAEA) to be used for regulatory/enforcement purposes. The limit of quantification of such methods should be adequate as per the regulatory limits proposed. Care must be taken to see that the laboratories performing these methods must be complying with ISO/ IEC- 17025. The methods under this section must be provided only for those parameters, which are specific to the respective standards. This section may also contain a reference to the current analysis method if any recommended by BFSA.

10. Processing Aids

This section should specify any processing aid(s) suitable for the products or food category. Suggestions for Processing Aids should be provided in Excel sheets in **Attachments 8 and 9**.

- (e) The format for commenting on changes required in vertical standards currently available under BSTI and may need harmonization is given as **Attachment 15**.



Attachment 15 -
changes required in ci

RECOMMENDATIONS:

- (1) Working Groups should be constituted to work on the suggested standards and expected to prepare a complete draft standard for food products as applicable.
- (2) Information on Sections 5 to 10 of the vertical standards need to be given in formats given in the relevant attachments.
- (3) The substance(s) which may need to be restricted for these standards and/or products mentioned herein may be provided. The scientific rationale (links/references from expert consultations of JECFA / JMPR / JEMRA / JEMNU or other information source from peer reviewed scientific journals or other regulatory agencies) should also be provided.
- (4) If a Working Group on a particular standard is of the view that risk assessment is needed for particular parameter(s) like Contaminants, Food Additives or Microbiological Criteria, this may be mentioned in the relevant sections by the Working Group.

HORIZONTAL STANDARDS

- (a) While working on horizontal standards, it is suggested that the Working Groups that have been assigned such work should review the BFSR Regulations, GSFA, GSCTFF and other relevant CODEX texts including the FAO/WHO expert consultation documents (JECFA / JMPR / JEMRA) as well as regulations of other countries like USA, EU, India, Malaysia, any other Asian Country, etc.
- (b) The Working Groups should develop standards / maximum levels for relevant food categories. These standards should be developed bearing in mind the overall needs for such standards for the broader categories of Codex.
- (c) The Working Groups should develop standards/ maximum levels in both situations, viz., (i) where there are no Food Standards / Regulations in Bangladesh but CODEX standards exist; and (ii) where there are Food Standards / Regulations in Bangladesh but need to be updated or harmonized with CODEX.

NOTE:

It needs to be understood that there will be some duplication of work being done by the two kinds of Working Groups, those working on vertical standards and those working on horizontal standards. It is suggested that reconciliation may be done after the relevant Working Groups have completed their work.

NOMINATION FORM

(Please scan and e-mail form to)

To,

Chairman
Bangladesh Food Safety Authority
Dhaka
(Bangladesh)

Dear Sir,

Kindly refer to your post on the BFSA website for harmonization of Bangladesh food safety standards with international best practices. I wish to submit my nomination to work as a part of Working Group as assigned by BFSA. My particulars are given below:

S. No.	Contact Details (please print)	
1.	Name	
2.	Designation	
3.	Name of Organization	
4.	Address of Organization	
5.	Residence Address	
6.	Phone (Office)	
7.	Phone (Residence)	
8.	Mobile	
9.	E-mail Address	

I certify the following:

- (a) I have understood the Strategy for Development of BFSA Standards;
- (b) I have relevant experience in handling matters related to BFSA / BSTI standards and regulations and other Bangladesh regulations in force;

- (c) I have adequate exposure to food safety, quality and standards issues;
- (d) I am willing to work collaboratively as a member of a Working Group as assigned;
- (e) I am available, willing and capable of working with BFSA for at least one year for successful execution of the work, so assigned and will be available for any subsequent consultations;
- (f) I am aware of the relevant international food standards, laws, rules and regulations, like those of CODEX, USFDA, EU, India, Malaysia, China, etc.; *and*
- (g) My employers are aware of the work involved and I have permission from them to submit this nomination to BFSA.

Date:

(Signature)

Place:

DEVELOPMENT OF STANDARDS AS PER CODEX

Products which do not have standards in BFSA / BSTI, but Codex has a standard.

TITLE	CODEX STANDARD
Mention each category name	
Mention the CODEX standards under each category	Provide link to the corresponding standard on Codex site
Mention each category name	
Mention the CODEX standards under each category	Provide link to the corresponding standard on Codex site

Codex Guidelines

CODEX GUIDELINES	REFERENCE
General Guidelines on Claims	<u>CAC/GL 1-1979</u>
Guidelines on Nutrition Labelling	<u>CAC/GL 2-1985</u>
Guidelines for Simple Evaluation of Food Additive Intake	<u>CAC/GL 3-1989</u>
General Guidelines for the Utilization of Vegetable Protein Products (VPP) in Foods	<u>CAC/GL 4-1989</u>
Guidelines for Formulated Supplementary Foods for Older Infants and Young Children	<u>CAC/GL 8-1991</u>
General Principles for the Addition of Essential Nutrients to Foods	<u>CAC/GL 9-1987</u>
Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children	<u>CAC/GL 10-1979</u>
Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System	<u>CAC/GL 13-1991</u>
Guide for the Microbiological Quality of Spices and Herbs Used in Processed Meat and Poultry Products	<u>CAC/GL 14-1991</u>
Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects	<u>CAC/GL 17-1993</u>
Guidelines for the Exchange of Information in Food Control Emergency Situations	<u>CAC/GL 19-1995</u>
Principles for Food Import and Export Certification and Inspection	<u>CAC/GL 20-1995</u>
Principles for the Establishment and Application of Microbiological Criteria for Foods	<u>CAC/GL 21-1997</u>
Regional Guidelines for the Design of Control Measures for Street-Vended Foods (Africa)	<u>CAC/GL 22R-1997</u>
Guidelines for Use of Nutrition and Health Claims	<u>CAC/GL 23-1997</u>
General Guidelines for Use of the Term Halal	<u>CAC/GL 24-1997</u>
Guidelines for the Exchange of Information between Countries on Rejections of Imported Foods	<u>CAC/GL 25-1997</u>
Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems	<u>CAC/GL 26-1997</u>
Guidelines for the Assessment of the Competence of Testing Laboratories Involved in the Import and Export Control of Foods	<u>CAC/GL 27-1997</u>
International Harmonized Protocol for the Proficiency Testing of (Chemical) Analytical Laboratories	<u>CAC/GL 28-1995</u>
Principles and Guidelines for the Conduct of Microbiological Risk Assessment	<u>CAC/GL 30-1999</u>
Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories	<u>CAC/GL 31-1999</u>
Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods	<u>CAC/GL 32-1999</u>
Recommended Methods of Sampling for Pesticide Residues for the Determination of Compliance with MRLs	<u>CAC/GL 33-1999</u>

Guidelines for the Development of Equivalence Agreements Regarding Food Imports and Export Inspection and Certification Systems	CAC/GL 34-1999
Class Names and the International Numbering System for Food Additives	CAC/GL 36-1989
Harmonised IUPAC Guidelines for the Use of Recovery Information in Analytical Measurement	CAC/GL 37-2001
Guidelines for Design, Production, Issuance and Use of Generic Official Certificates	CAC/GL 38-2001
Guidelines on Good Laboratory Practice in Pesticide Residue Analysis	CAC/GL 40-1993
Analysis of Pesticide Residues: Portion of Commodities to which Codex MRLS Apply and which is Analyzed	CAC/GL 41-1993
African Regional Guidelines for Codex Contact Points and National Codex Committees	CAC/GL 43R-2003
Principles for the Risk Analysis of Foods Derived from Modern Biotechnology	CAC/GL 44-2003
Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants	CAC/GL 45-2003
Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms	CAC/GL 46-2003
Guidelines for Food Import Control Systems	CAC/GL 47-2003
Model Certificate for Fish and Fishery Products	CAC/GL 48-2004
Harmonized IUPAC Guidelines for Single-Laboratory Validation of Methods of Analysis	CAC/GL 49-2003
General guidelines on sampling	CAC/GL 50-2004
Guidelines for Packing Media for Canned Fruits	CAC/GL 51-2003
Guidelines on the Judgement of Equivalence of Sanitary Measures associated with Food Inspection and Certification Systems	CAC/GL 53-2003
Guidelines on Measurement Uncertainty	CAC/GL 54-2004
Guidelines for Vitamin and Mineral Food Supplements	CAC/GL 55-2005
Guidelines on the Use of Mass Spectrometry (MS) for Identification, Confirmation and Quantative Determination of Residues	CAC/GL 56-2005
Regional Guidelines for Codex Contact Points and National Codex Committees (Asia)	CAC/GL 57R-1999
Regional Guidelines for Codex Contact Points and National Codex Committees (Near East)	CAC/GL 58R-2005
Guidelines on Estimation of Uncertainty of Results	CAC/GL 59-2006
Principles for Traceability / Product Tracing as a Tool Within a Food Inspection and Certification System	CAC/GL 60-2006
Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Ready-to-Eat Foods	CAC/GL 61-2007
Working Principles for Risk Analysis for Food Safety for Application by Governments	CAC/GL 62-2007

Principles and Guidelines for the Conduct of Microbiological Risk Management	CAC/GL 63-2007
Protocol for the Design, Conduct and Interpretation of Method Performance Studies	CAC/GL 64-1995
Harmonized Guidelines for Internal Quality Control in Analytical Chemistry Laboratories	CAC/GL 65-1997
Guidelines for the Use of Flavourings	CAC/GL 66-2008
Model Export Certificate for Milk and Milk Products	CAC/GL 67-2008
Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Animals	CAC/GL 68-2008
Guideline for the Validation of Food Safety Control Measures	CAC/GL 69-2008
Guidelines for Settling Disputes on Analytical (Test) Results	CAC/GL 70-2009
Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals	CAC/GL 71-2009
Guideline on Analytical Terminology	CAC/GL 72-2009
Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood	CAC/GL 73-2010
Guidelines on performance criteria and validation of methods for detection, identification and quantification of specific dna sequences and specific proteins in foods	CAC/GL 74-2010
Guidelines on Substances used as Processing Aids	CAC/GL 75-2010
Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology	CAC/GL 76-2011
Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance	CAC/GL 77-2011
Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat	CAC/GL 78-2011
Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food	CAC/GL 79-2012

Codex Codes of Practices

CODEX CODES OF PRACTICES	REFERENCE
General Principles of Food Hygiene	<u>CAC/RCP 1-1969</u>
Code of Hygienic Practice for Canned Fruit and Vegetable Products	<u>CAC/RCP 2-1969</u>
Code of Hygienic Practice for Dried Fruits	<u>CAC/RCP 3-1969</u>
Code of Hygienic Practice for Desiccated Coconut	<u>CAC/RCP 4-1971</u>
Code of Hygienic Practice for Dehydrated Fruits and Vegetables including Edible Fungi	<u>CAC/RCP 5-1971</u>
Code of Hygienic Practice for Tree Nuts	<u>CAC/RCP 6-1972</u>
Code of Practice for the Processing and Handling of Quick Frozen Foods	<u>CAC/RCP 8-1976</u>
Code of Hygienic Practice for Eggs and Egg Products	<u>CAC/RCP 15-1976</u>
Code of Practice for Radiation Processing of Food	<u>CAC/RCP 19-1979</u>
Code of Ethics for International Trade in Food including Concessional and Food Aid Transactions	<u>CAC/RCP 20-1979</u>
Code of Hygienic Practice for Groundnuts (Peanuts)	<u>CAC/RCP 22-1979</u>
Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods	<u>CAC/RCP 23-1979</u>
Code of Hygienic Practice for the Processing of Frog Legs	<u>CAC/RCP 30-1983</u>
Code of Hygienic Practice for the Storage and Transport of Edible Oils and Fats in Bulk	<u>CAC/RCP 36-1987</u>
Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering	<u>CAC/RCP 39-1993</u>
Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods	<u>CAC/RCP 40-1993</u>
Code of Hygienic Practice for Spices and Dried Aromatic Plants	<u>CAC/RCP 42-1995</u>
Regional Code of Hygienic Practice for the Preparation and Sale of Street Foods (Latin America and the Caribbean)	<u>CAC/RCP 43R-1995</u>
Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables	<u>CAC/RCP 44-1995</u>
Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals	<u>CAC/RCP 45-1997</u>
Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-Life	<u>CAC/RCP 46-1999</u>
Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food	<u>CAC/RCP 47-2001</u>
Code of Hygienic Practice for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)	<u>CAC/RCP 48-2001</u>
Code of Practice Concerning Source Directed Measures to Reduce Contamination of Foods with Chemicals	<u>CAC/RCP 49-2001</u>
Code of Practice for the Prevention and Reduction of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages	<u>CAC/RCP 50-2003</u>

Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals, including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes	CAC/RCP 51-2003
Code of Practice for Fish and Fishery Products	CAC/RCP 52-2003
Code of Hygienic Practice for Fresh Fruits and Vegetables	CAC/RCP 53-2003
Code of Practice on Good Animal Feeding	CAC/RCP 54-2004
Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts	CAC/RCP 55-2004
Code of Practice for the Prevention and Reduction of Lead Contamination in Foods	CAC/RCP 56-2004
Code of Hygienic Practice for Milk and Milk Products	CAC/RCP 57-2004
Code of Hygienic Practice for Meat	CAC/RCP 58-2005
Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts	CAC/RCP 59-2005
Code of Practice for the Prevention and Reduction of Tin Contamination in Canned Foods	CAC/RCP 60-2005
Code of Practice to Minimize and Contain Antimicrobial Resistance	CAC/RCP 61-2005
Code of Practice for the Prevention and Reduction of Dioxin and Dioxin-like PCB Contamination in Food and Feeds	CAC/RCP 62-2006
Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine	CAC/RCP 63-2007
Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid- HVPs	CAC/RCP 64-2008
Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs	CAC/RCP 65-2008
Code of Hygienic Practice for Powdered Formulae for Infants and Young Children	CAC/RCP 66-2008
Code of Practice for the Reduction of Acrylamide in Foods	CAC/RCP 67-2009
Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes	CAC/RCP 68-2009
Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee	CAC/RCP 69-2009
Code of Practice for the Prevention and Reduction of Ethyl Carbamate Contamination in Stone Fruit Distillates	CAC/RCP 70-2011

GUIDANCE DOCUMENT ON FOOD ADDITIVES

Table 2 (**Attachment 5** of this Guidance Document) of the CODEX General Standards for Food Additives (GSFA) specifies, for each food category the maximum use levels for Food additive(s) or food additive group(s), in the alphabetical order, where the additive is permitted for use. Unless otherwise specified, maximum use levels for additives in Tables 2 are set in the final product as consumed. This table should be considered for recommending maximum use levels for food additives for food products under BFSA / BSTI.

Table 3 (**Attachment 7** of this Guidance Document) of the CODEX General Standards for Food Additives (GSFA) lists additives that are acceptable for use in foods in general, when used in accordance with the principles of Good Manufacturing Practice. This table should be considered for recommending food additives to be used in food products in accordance with GMP. Necessary recommendations are required in respect of BFSA / BSTI Regulations.

Attachment 3

Format for Food Additives (Part 1)
[Please see para 5(i)]

Table 2: Food Categories or Individual Food Items in which Food Additives are Permitted

(Note - Please provide the Maximum Level of additives recommended in national regulation. Also, please indicate the permitted Maximum Level of Additives in national and other countries' regulations as given in Attachment 4)

Bangladesh Food Categorisation	No/Name of each Standard (as available)	Food Additives allowed in each standard	INS No	JECFA Evaluation (Monograph link)	Recommended Max. Level	Rationale for Permitted Maximum Level
Cereals, pulses and their Products (incl. bakery products)						
Oilseeds and their products						
Milk and Milk products						
Fish and Fisheries products						
Meat and Poultry and their products						

Edible ices and sorbet							
Ready-to-eat food products							
Foodstuff for Nutrition and Special Dietary Purposes							
Miscellaneous (incl. traditional foods, animal / bird feed)							

Attachment 8

Format for Contaminants (Part 1)

(Please see Paras 6, 7 and 10)

(Note - Please provide the Maximum Limit of Contaminants recommended in BFSA regulation. Also, indicate the permitted Maximum Limit of Contaminants in Bangladesh and other countries' regulations in Attachment 9)

Mycotoxins

S. No.	Name of Mycotoxin	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (µg/kg)	Sampling Procedure	Analytical Method	JECFA Evaluation (Link)
1	Aflatoxin (B+G)						
2	Aflatoxin M1						
3	Patulin						
4	Ochratoxin						
5	Deoxynivalenol (DON)						

Naturally Occurring Toxins (NOTS)

S. No.	Name of NOTS	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (mg/kg)	Sampling Procedure	Analytical Method	JECFA Evaluation (Link)
1	Hydrocyanic acid						
2	Hypericine						
3	Safrole						
4	Agaric acid						

Metal Contaminants

S. No.	Name of Metal Contaminants	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (mg/kg)	Sampling Procedure	Analytical Method	JECFA Evaluation (Link)
1	Lead						
2	Arsenic						
3	Tin						

4	Cadmium						
5	Mercury						
6	Methyl Mercury						
7	Chromium (VI)						
8	Nickel						

Pesticide Residues							
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Sl. No.	Name of Pesticide Residue	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (mg/kg)	Sampling Procedure	Analytical Method	JMPR Evaluation (Link)
1							
2							

Veterinary Drug Residues/ Antibiotic Residues/ Pharmacologically Active Substances							
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Sl. No.	Name of Veterinary Drug Residue/ Antibiotic Residues/ Pharmacologically Active Substances	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (mg/kg)	Sampling Procedure	Analytical Method	JECFA Evaluation (Link)
1							
2							

Microbiological Contaminants							
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Sl. No.	Name of Microbiological Contaminant	Name of food/ Commodity	Current BFSA Regulation	Maximum Limit (mg/kg)	Sampling Procedure	Analytical Method	JEMRA Evaluation (Link)
1							
2							
3							
4							

Residues of Processing Aids

Sl. No.	Name of Processing Aid	Name of food/ Commodity	Current BFSA Regulation	Maximum limit (mg/kg)	Sampling Procedure	Analytical Method	Comments if any
1							
2							
3							
4							

Others

Sl. No.	Name of Contaminant	Name of food/ Commodity	Current BFSA Regulation	Maximum limit (mg/kg)	Sampling Procedure	Analytical Method	JECFA Evaluation (Link)
1	Melamine						
2	Vinyl Chloride						
3	Chlororpropynols						
4	Acrylo nitrite						

BSTI Standards		Existing Regulation	Change proposed	Justification	Rationale	International Standards reference					
Stand No.	Product name					CODEX	EU	USDA/USFDA/ (Please specify)	Malaysia	India	
1	Carcass of goats										
2	Dressed Chicken										
3	Code of Hygiene Practice for Fresh meat etc.										
6: Spices and condiments (37 standards)											
1	Ginger whole										
2	Turmeric powder										
3	Chilies										
4	etc.										
7: Tea and Coffee (23 standards)											
1	Soluble coffee powder										

BSTI Standards		Existing Regulation	Change proposed	Justification	Rationale	International Standards reference				
Stand ard No.	Product name					CODEX	EU	USDA/ USFDA/ (Please specify)	Malaysia	India
2	Roasted and ground coffee									
3	Black tea									
4	etc.									
8: Sugar and Sugar products										
1	Refined Sugar									
2	Cane molasses									
3	Cube sugar									
4	etc									
9. Fruit and Vegetable products (94 standards)										
1	Canned and bottled Fruits									
2	Fruit Squashes									
3	Etc									

BSTI Standards		Existing Regulation	Change proposed	Justification	Rationale	International Standards reference			
Stand No.	Product name					CODEX	EU	USDA/USFDA/ (Please specify)	Malaysia
10: Starch derivatives and their Byproducts (42 standards)									
1	Maize Starch								
2	Barley Powder								
3	etc								
11. Soft Drinks and Beverages									
1	Carbonated Beverages								
2	Drinking Water								
3	Natural Mineral Water								
4	etc.								