Food Composition and Trade

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Food Composition Regulatory Issues

• Food labelling
• Nutrition claims
• Food safety
• Food control
• Taxation
• Consumers
Organs

- World Trade Organization
  - SPS
  - TBT
- FAO
- Codex Alimentarius
- Regional Trading Blocks (ASEAN, SAARC)
- National Regulations

WTO

Agreement on Technical Barriers to Trade (TBT Agreement)
- The TBT Agreement calls on countries to use relevant international standards when they exist (Article 2.4).

Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement)
- The SPS Agreement calls on countries to harmonize their national standards with "international standards, guidelines or recommendations" (Article 3.1).
- SPS Measures must be based on scientific principles and sufficient scientific evidence
- Codex Standards are defined as "international standards, guidelines or recommendations" for food safety (Annex A).

- Codex has become the single most important international reference point for developments associated with food standards

8th International Food Data Conference
October 1-3, 2009
Bangkok, Thailand
The Codex Alimentarius Commission was created in 1963 by FAO and WHO to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Programme. The main purposes of this Programme are protecting health of the consumers and ensuring fair trade practices in the food trade, and promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations.

Codex Alimentarius

- Joint FAO/WHO activity
- Based in Rome at FAO HQ
- International regulatory environment for food trade
- Links nutrition, food safety/control, and trade
- 174 member nations + 1 member organization
- Committees
8th International Food Data Conference
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## Food Composition

- nutrient labelling, nutrition claims and health claims,
- relationship of quantities of nutrients to recommended intakes,
- identification of foods by a component (e.g. butter defined by fat content),
- identification of components and methodological standards (e.g. fat defined as TG equiv of FA; fibre determination by Prosky),
- proportion of food ingredients, additives and fortificants as compositional standards,
- processes that affect nutrient content, and
- units of measures and serving sizes.

## CC Food Labelling

- Meets yearly, Ottawa
- 39th session in 2009
- Mandatory nutrients
- Units
- Serving sizes
- Links with CCMAS and CCNFSDU
CC Methods of Analysis and Sampling

- Meets yearly, usually in Budapest
- 30th session in 2009
- Terminology for analyses
- Standardization of methods
- Acceptable methods

CC Nutrition and Foods for Special Dietary Uses

- Meets yearly, usually in Germany
- 30th session in 2008
- Current issues
  - Definition of dietary fibre by methods
  - Nutritional Risk Analysis Principles and Guidelines
  - Recommendations on the Scientific Substantiation of Health Claims
  - Additional or revised nutrient reference values for labelling
  - Addition of essential nutrients to foods
Food Composition

Technical Barrier to Trade

- Nutrient labelling, nutrition claims, health claims
- RDI’s, DV’s, % contributions
- Identification of food by component
- Identification of components and methods
- Proportion of ingredients as standards
- Processes affecting nutrient content
- Units of measure and serving size

### Detentions and Confiscations at US Borders

- **Decomposition** 1%
- **Microbiological Contamination** 16%
- **Food Additives** 4%
- **Pesticide Residues** 3%
- **Mold** 2%
- **Labelling** 21%
- **Heavy Metals** 2%
- **Others** 4%
- **Low Acid Canned Food** 38%

The total refusals due to nutrition labelling in 2007: 1564
Estimating the Distribution of Usual Exposures in Populations

Nutrients
- Food, water, supplements
- Form of the nutrient
- Population subgroup
- Time frame

Chemicals
- Food, water, supplements
- Form of the contaminant
- Population subgroup
- Time frame

Perspective, Issue 27, ERMA, Nov 2005

Linking Food Composition with Trade

- Benefits for
  - regulatory community
  - food composition community
  - many nutrition activities
  - Consumers
- Efficiencies in laboratories
- Economies in data generation
- Harmonization