
UNIT 7 OTHER INTERNATIONAL STANDARD SETTING BODIES

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7.0 OBJECTIVES

After reading this unit, we shall be able to:

- 1 understand the role played by the voluntary standard formulating bodies in ensuring the quality and safety of food products.

7.1 INTRODUCTION

The food quality has become a necessity for survival and success. Quality ensures safety of food. Food born disease can be fatal to human beings and can damage trade and tourism. All the stockholders of the food i.e. producer, handlers, manufactures, processors, distributors and consumers and law enforcement agencies have a responsibility to ensure that food is safe and suitable for consumption

appliance of quality standards. Particularly international standards adds value to the products in the global market. Food standards are divided into two broad categories, namely mandatory standards in other terms food laws enacted by the governments and the voluntary standards in other terms internationally adopted practices by the food producer, at international level the mandatory standards are the Codex Alimentarius Standards enacted by Codex Alimentarius Commission. On the other hand, there are several other agencies at international level which formulate the standards that ensure desirable characteristics of products and services, quality through quality management system, safety through food safety management system and friendliness through environmental management system.

7.2 ROLE OF INTERNATIONAL BODIES IN SETTING FOOD SAFETY AND QUALITY STANDARDS

Different international agencies like, International Standards Organisation (ISO), International Dairy Federation (IDF), World Organisation for Animal Health (OIE), International Plant Protection Convention (IPPC) and International Trade Centre (ITC) are very effectively involved in formulating standards for different food products.

7.2.1 International Organisation for Standardization (ISO)

The International Organisation for Standardization (ISO), a non-governmental organisation, is a network of the national standards institutes of 157 countries, on the basis of one member per country, with a Central Secretariat in Geneva, Switzerland, that coordinates the system. The word 'ISO', the short form of the organisation, has been derived from the Greek isos, meaning "equal". ISO's principal activity is the development of technical standards and it is the world's largest developer of standards. ISO standards are voluntary. As a non-governmental organisation, ISO has no legal authority to enforce their implementation.

ISO develops only those standards for which there is a market requirement. The work is carried out by experts from the industrial, technical and business sectors which have asked for standards, and which subsequently put them to use. The experts may be joined by others with relevant knowledge, such as representatives of government agencies, consumer organisation, academia and testing laboratories.

ISO has published more than 16,000 International standards. ISO's work ranges from standards for traditional activities, such as agriculture and construction, through mechanical engineering, to medical devices, to the newest information technology developments, such as the digital coding of audio-visual signals for multimedia applications. An ISO standards carries the ISO logo and the designation, "International Standard".

The vast majority of ISO standards are highly specific to a particular product, material or process. The ISO 9000 and ISO 14000 are the most popular "generic management system standards". ISO 9000 series are quality management and quality assurance standards. The principle of these standards is, "if the system (input, process, output) through which the product is produced, is perfect

then the product coming-out of the system will also be perfect”. The ISO 14000 family is primarily concerned with “environmental management”. This means what the organisation does to: (a) minimize harmful effects on the environment caused by its activities, and to (b) achieve continual improvement of its environmental performance. Both ISO 9000 and ISO 14000 concern with the way an organisation goes about its work, and not directly result of this work. In other words, they both concern processes, and not directly result of this work. In other words, they both concern processes, and not products- at least, not directly. The main principal of achieving this certification is ‘SAY what you do and do what you SAY’. A few important ISO standards are as follows:

- a) ISO 9000 series: Under this series, the three standards ISO 9001, ISO 9002 and ISO 9003 have been integrated into the new ISO 9001: 2000. It specifies requirements for a quality management system for any organisation aiming for product that meets customer and applicable regulatory requirements. It also outlines the measures to enhance customer satisfaction by improving the quality management system. The standards is used for certification/ registration and contractual purposes by organisation seeking recognition of their quality management system. The ISO 9004:2000 is used to extend the benefits obtained from ISO 9001:2000 to all other associated parties such as employees, owners, suppliers. etc. and may include society in general. The standards recognizes that the word “product” applies to services, processed material, hardware and software intended for, or required by, the customer.
- b) ISO 14000 series: The ISO 14000 family consists of standards relating to environmental management systems and others which are specific tools for realizing environmental policy and achieving objectives and targets. ISO 14001: 2004 specifies the requirements and guidelines for use.
- c) ISO 22000 is first in family of food safety management system standards. ISO 22000:2005, is a new International Standards designed to ensure safe food supply chains worldwide.
- d) ISO/PAS 28000:2005 is for supply chain security management.

ISO Support to International Bodies

ISO has a close relationship with the World Trade Organization (WTO) which particularly appreciates the contribution of ISO’s standards to reducing technical barriers to trade. ISO collaborates with the United Nations (UN) Organization and its specialized agencies and commissions, particularly those involved in the harmonization of regulations and public policies, such as:

- 1 CODEX Alimentarius, on food safety measurement, management and traceability.
- 1 UN Economic Commission for Europe (UN/ECE), on the safety of motor vehicles and the transportation of dangerous goods.
- 1 World Health Organization (WHO), on health technologies.
- 1 International Maritime Organization (IMO), on transport security.
- 1 World Tourism Organization (UNWTO), on the quality of services related to tourism.

In addition, ISO cooperates with UN organizations that provide assistance and support to developing countries, such as:

- 1 United Nations Conference on Trade and Development (UNCTAD),
- 1 United Nations Industrial Development Organization (UNIDO), and
- 1 International Trade Centre (ITC).

ISO's technical committees have formal liaison relations with over 600 international and regional organizations. ISO has reinforced its links, too, with international organizations representing different groups of stakeholders, including:

- 1 World Economic Forum (WEF),
- 1 Consumers International (CI),
- 1 World Business Council for Sustainable Development (WBCSD), and
- 1 International Federation of Standards Users (IFAN)

Last but not the least; ISO also collaborates regularly with the major international organizations for metrology, quality and conformity assessment.

7.2.2 International Dairy Federation (IDF)

Founded in 1903, the International Dairy Federation (IDF) is an organisation created by dairy sector worldwide where dairy specialists of all kinds meet to resolve common issues and exchange ideas and experience. The Head Office is at Brussels, Belgium. The major activities are:

- a) Provides science-based information on which Governments and legislators can develop policy and regulations;
- b) Collects, compiles and disseminates information on all issues of interest to the dairy sector;
- c) Provides a discussion forum on all aspects of production, distribution, consumption and trade of milk and milk products;
- d) Bolsters the work of other international organisations such as Codex by providing scientific and technical advice on dairy issues; and
- e) Formulate standards for milk and milk products and methods of determinations for milk and milk products.

7.2.3 World Organisation for Animal Health (OIE)

The World Organisation for Animal Health (OIE) created to fight animal diseases at global level led to the creation of the Office International Epizooties through the international Agreement signed on January 25th 1924. In May 2003 the Office became the World Organisation for Animal Health but kept its historical acronym OIE. The OIE is the intergovernmental organisation responsible for improving animal health worldwide. It is recognised as a reference organisation by the World Trade Organization (WTO) and as of January 2008, had a total of 172 Member

Countries and Territories. The OIE maintains permanent relations with 36 other international and regional organisations and has Regional and sub-regional Offices on every continent.

Function of OIE

The organisation is placed under the authority and control of an International Committee consisting of Delegates designated by the Governments of all Member Countries. The day-to-day operation of the OIE is managed at the Headquarters situated in Paris (France) and placed under the responsibility of a Director General elected by the International Committee. The Headquarters implements the resolutions passed by the International Committee and developed with the support of Commissions elected by the Delegates: (i) Administrative Commission, (ii) Regional Commissions and (iii) Specialist Technical Commissions. Financial resources are accumulated from annual contributions backed up by voluntary contributions from Member Countries and Territories. OIE database is used by the member countries as an authentic source of information with respect to animal health, diseases, and disease outbreak and control measures established by the other member country to negotiate trade for animal products of animal origin. Department of Animal Husbandry, Ministry of Agriculture represents India in the treaty.

7.2.4 International Plant Protection Convention (IPPC)

The International Plant Protection Convention (IPPC) is an international treaty to secure action to prevent the spread and introduction of pests of plants and plant products, and to promote appropriate measures for their control. IPPC is governed by the Commission on Phyto-sanitary Measures (CPM) which adopts International Standards for Phyto-sanitary Measures (ISPMs). The CPM has confirmed the IPP as the preferred forum for national IPPC reporting and the exchange of more general information among the Phyto-sanitary community. The IPPC Secretariat coordinates the activities of the Convention and is provided by the FAO.

The International Plant Protection Convention is an international treaty relating to plant health, to which 170 governments (as of 10th September 2008) currently adhere. The Convention has been deposited with the Director-General of the Food and Agriculture Organization of the United Nations (FAO) since its initial adoption by the Conference of FAO at its Sixth Session in 1951. Plant Protection Adviser to the Government of India (PPA) in the Ministry of Agriculture represents India in the treaty.

Role of IPPC

The purpose of the IPPC is to secure common and effective action to prevent the spread and introduction of pests of plants and plant products, and to promote appropriate measures for their control. The Convention provides a framework and a forum for international cooperation, harmonization and technical exchange between contracting parties. Its implementation involves the collaboration of national plant protection organizations (NPPOs), which are the official services established by governments to discharge the functions specified by the IPPC, and regional plant protection organizations (RPPOs), which may function as coordinating bodies on a regional level for participation in the activities to achieve the objectives of the IPPC. The application of the IPPC is much wider than the protection of

cultivated plants. The Convention extends to the protection of natural flora and plant products. It includes both direct and indirect damage by pests including weeds. The provisions extend to cover conveyances, containers, storage places, soil and other objects or material capable of harbouring or spreading pests.

7.2.5 International Trade Centre (ITC)

The International Trade Centre (ITC) is the joint agency of the World Trade Organization and the United Nations. ITC enables small business export success in developing countries by providing, with partners, sustainable and inclusive trade development solutions to the private sector, trade support institutions and policymakers. ITC enterprises and strengthen the international competitiveness of enterprises trade support institutions, develop the capacity of trade service providers to support businesses, support policymakers in integrating the business sector into the global economy. ITC's primary aim has always been to assist enterprises by helping to make the policy environments friendlier for export business by strengthening the institutions which provide services to exporters by helping small export enterprises to become more competitive.

Congratulate

The International Trade Centre is located in Geneva and is the largest multilateral team dedicated entirely to trade-related technical assistance. ITC works in partnership with the World Trade Organisation and the United Nations Conference on Trade and Development, supporting their regulatory, research and policy strategies and helping to turn them into practical projects. ITC reaffirmed the priorities established in paragraph 38 of the Doha Ministerial Declaration for the delivery of technical assistance and urge the Director-General to ensure that programmes focus accordingly on the needs of beneficiary countries and reflect the priorities and mandates adopted by members. In particular, ITC encourage all Members to cooperate with the International Trade Centre, which complements WTO work by providing a platform for business to interact with trade negotiators, and practical advice for small and medium-sized enterprises (SMEs) to benefit from the multilateral trading system. ITC enables small business export success in developing countries by providing, with partners, trade development solutions to the private sector, trade support institutions and policy-makers by:

- 1 Providing methodologies and tools for designing and implementing export strategies.
- 1 Assisting decision-makers to establish institutional frameworks and mechanisms that improve business and trade environment.
- 1 Developing capacity of trade support institutions to support small and medium export business.
- 1 Building capacities in trade information services; providing market analysis and intelligence.
- 1 Assisting small enterprises and communities to reach global markets with products and services.

7.3 ROLE OF NON-GOVERNMENT ORGANIZATIONS (NGOs) IN FOOD SAFETY AND QUALITY STANDARDS

Majority of the organisations engaged in development and contribution towards food safety and quality standards are either in the Government set up or Government sponsored or influenced by the food manufacturers and regulators. There are very few non-governmental organisations engaged in food safety and quality. Another draw back of the NGO's is support/sponsorship to enable them to contribute to food safety and quality standards. However, considerable number of NGOs are engaged in Codex Alimentarius process. The main focus of the NGOs is towards protection of the consumer rights rather than contribution towards development of food quality and safety standards.

7.3.1 Association of Official Analytical Chemists (AOAC)

Association of Official Analytical Chemists (AOAC) was founded in 1884 as the Association of Official Agricultural Chemists, under the auspices of the US Department of Agriculture (USDA), to adopt uniform methods of analysis for fertilizers. In 1885, a Convention establishing AOAC as an independent organisation was held in Philadelphia, Pennsylvania, USA. Its membership was restricted to analytical chemists in state and federal government positions only a membership requirement that remained for nearly 100 years. AOAC provides and facilitate development, use and harmonization of validated analytical methods and laboratory quality assurance programs and services. AOAC is also a primary resource for knowledge exchange, networking, and high-quality laboratory information for its members and customers.

AOAC Programs and Objectives

AOAC has two methods validation programs, the AOAC Official Methods Program and the AOAC Performance Tested Methods Program. AOAC is focusing very closely on streamlining its methods review process and providing new methods in areas of increasing international interest, including dietary supplements, Genetically Modified Organisms (GMOs), and biological threat agents such as Bacillus anthracis. International laboratory accreditation as a requirement for participation in the global marketplace has given AOAC an opportunity to undertake a leadership role in developing criteria for laboratory accreditation. Members of the AOAC Laboratory Accreditation Criteria Committee (ALACC) have provided laboratory managers with the guidance they need to meet ISO 17025 requirements. The AOAC Laboratory Proficiency Testing Program is also playing a key role by providing laboratories with a means for proving the accuracy and reliability of their test results to both their customers and accrediting bodies. Laboratories must depend on the results from a proficiency-testing program to maintain their business. The AOAC Laboratory Proficiency Testing Program has earned the confidence of its customers by being among the first accredited proficiency testing programs. The program is the only one of its kind in the United States.

AOAC Publications

AOAC also provides a number of key publications, hosts technical meetings and

conferences and offers training courses in the areas of laboratory management, quality assurance, accreditation, statistics, and measurement uncertainty. Publications include the *Journal of AOAC INTERNATIONAL*, a scientific, bimonthly online and print publication containing peer-reviewed articles; *Inside Laboratory Management*, a bimonthly magazine, which keeps members up-to-date with the latest association news and highlights of activities related to AOAC analytical communities and contract efforts; and the *Official Methods of Analysis of AOAC (OMA)*, the compendium of methods adopted by AOAC, which contains over 3000 methods, is distributed throughout the world, and is considered the most authoritative volume in its field. Once the best method is chosen, AOAC recommends undergoing single lab validation based on a study protocol that is reviewed by the Expert Review Panel and the appropriate AOAC methods committee. Single laboratory validation shows how a method performs within one laboratory. A full collaborative study shows how a method performs in many laboratories. The value of single laboratory validation is that it can give a good idea of method performance and provide some measure of its ability to successfully complete a full collaborative study. But it is important to note that single laboratory validation should not be viewed as an endpoint.

To ensure the success of the full collaborative study involving 8–10 laboratories, the method protocol is designed using AOAC Official Methods Program guidelines and is approved by the appropriate AOAC methods committee and General Referee. The ERP also provides review comments. AOAC volunteer methods committees are composed of seven or more experts in the topic area who review recommendations of the General Referee, Study Director and ERP, and provide overall written reviews of the study. After the study is completed, the Study Director analyzes the data and based on the results, writes the collaborative study manuscript and submits it for method committee review. If successfully completed, the study is then submitted to the AOAC Official Methods Board for review and first action approval of the method. The methods are published in the *Journal of AOAC INTERNATIONAL*, and in OMA if approved “First Action.” They will also be posted on AOAC’s Website for widest possible distribution. Methods are available for comment for 1 year. The methods need to be continuously reviewed and updated by community stakeholders to ensure currency and relevancy to the analytical community.

7.3.2 American Society for Testing and Materials (ASTM)

American Society for Testing and Materials (ASTM) is one of the largest voluntary standards development organisations in the world and trusted source for technical standards for materials, products, systems and services. Known for their high technical quality and market relevancy, ASTM International standards have an important role in the information infrastructure that guides design, manufacturing and trade in the global economy.

ASTM is located at 100 Barr Harbor Drive, West Conshohocken, Pennsylvania, USA was formed over a century ago, when a forward-thinking group of engineers and scientists got together to address frequent rail breaks in the burgeoning rail road industry. Their work led to standardization on the steel used in rail construction, ultimately improving rail road safety for the public. As the century progressed and new industrial, governmental and environmental developments created new standardization requirements, ASTM answered the call with consensus standards that have made products and services safer, better and more cost-effective. The

proud tradition and forward vision that started in 1898 is still the hallmark of ASTM International.

ASTM has a leadership role in addressing the standardization needs of the global marketplace. Known for its best in class practices for standards development and delivery, ASTM is at the forefront in the use of innovative technology to help its members do standards development work, while also increasing the accessibility of ASTM International standards to the world.

ASTM is standards forum of a diverse range of industries that come together under the ASTM umbrella to solve standardization challenges. In recent years, stakeholders involved in issues ranging from safety in recreational aviation, to fiber optic cable installations in underground utilities, to homeland security, have come together under ASTM to set consensus standards for their industries.

Standards developed at ASTM are the work of over 30,000 ASTM members. These technical experts represent producers, users, consumers, government and academia from over 120 countries. Participation in ASTM International is open to all with a material interest, anywhere in the world.

7.3.3 International Life Sciences Institute (ILSI)

International Life Sciences Institute (ILSI) was founded in 1978 headquartered in Washington, DC. ILSI is a non-profit, worldwide foundation that seeks to improve the well-being of the general public through the advancement of science. Its goal is to enhance the understanding of scientific issues relating to nutrition, food safety, toxicology, risk assessment, and the environment by bringing together scientists from academia, government and industry. ILSI has identified four key issues:

- 1 Overweight/obesity
- 1 Food biotechnology
- 1 Functional foods
- 1 Risk assessment

These are in addition to ongoing efforts to provide new knowledge on:

- 1 Role of nutrition in human health;
- 1 Alleviation of worldwide micronutrient deficiency;
- 1 Safety of food ingredients and additives; and
- 1 Evaluation of water purification methodologies and standards.

ILSI disseminates science-based knowledge by which scientific leaders can evaluate products, technologies, and public health strategies. To that end, ILSI collaborates with international health organizations in projects that encourage global cooperation to develop science-based consensus. ILSI is recognized for the quality of the research it supports. ILSI is affiliated with the World Health Organization (WHO) as a non-governmental organization and is involved in projects with WHO's International Agency for Research on Cancer (IARC) and the International

Programme on Chemical Safety (IPCS). ILSI also has special consultative status with the Food and Agriculture Organization (FAO) of the United Nations. By bringing together scientists from academia, government, industry and the public sector, ILSI is able to foster a balanced approach to solving health and environmental problems of common global concern. ILSI Health and Environmental Sciences Institute, focuses on global issues of human health, toxicology, risk assessment and the environment. ILSI is the primary conduit for information transfer between ILSI and WHO and FAO. The International Food Biotechnology Committee, formed in 1997 in response to science related to the development, distribution, safety and public acceptance of foods and food products produced by biotechnology, provides an important forum for gathering information on scientific and regulatory developments worldwide as they relate to food biotechnology.

7.4 ROLE OF DEVELOPED COUNTRIES IN SETTING FOOD SAFETY AND QUALITY STANDARDS

The Sanitary and Phyto-sanitary Agreement (SPS) provides opportunity to the member country of the World Trade Organisation (WTO) to set food quality and safety standards to provide appropriate level of protection to its community. On the one hand, these provisions are used by the developed countries like EU, USA, Japan, etc. as technical barrier to the trade (TBT) by setting indiscriminate food safety standards, on the other, majority of the food safety issues emerged and addressed through these provisions. The regulators of the developed countries prescribe stringent food safety requirements e.g. maximum residue limits (MRLs) of chemical, physical and microbiological contaminants in food commodities produced and traded which could be hazardous to human health. Thereby the entire development of food safety standards has provided a new dimension to the food production and trade.

7.4.1 U.S. Food and Drug Administration (USFDA)

The U.S. Food and Drug Administration (USFDA) established as a separate agency from the USDA to protect public health. USFDA is supported by Joint Institute for Food Safety and Applied Nutrition and National Centre for Food Safety and Technology. All food produced and traded in the North American territory has to be governed by USFDA. USFDA norms are also to be complied with by the food trading establishments from outside North America those willing to trade food into the North American territory.

7.4.2 European Union (EU)

The European Union came into existence with the objective to facilitate trade between the European countries and harmonize all the systems including food quality and safety. Food and Veterinary Office (FVO) looks after matters concerning to animal health. European Food Safety Authority (EFSA) looks after remaining areas of food safety and quality. All the EU Regulations concerning to food and feed for food producing animals are equally applicable to the EU member countries as well as third countries exporting food and feed to the EU countries. EU is the main organisation to initiate development of food safety standards for its community which apparently to be followed by the third countries trading food and feed into EU.

7.4.3 Food Safety Authority of Australia and New Zealand (FSANZ)

Like USFDA and EU, Food Safety Authority of Australia and New Zealand came into existence to facilitate trade and establish food safety and quality standards for its community and the food traded into its territory by the other countries.

Check Your Progress Exercise 1



Note: a) Use the space given below for your answers.

b) Check your answers with those given at the end of the unit.

1) What is the need for Food Standards?

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2) Describe role of international standards setting bodies in food safety and quality?

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3) Describe functions of OIE?

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4) Illustrate functions of IPPC?

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7.6 LET US SUM UP



Food safety and quality has gained importance amongst the growing consumer concerns in fresh and processed food trade. The importing countries, be it developed or developing and big supermarket chains are demanding implementation of Good Agriculture Practices (GAP), traceability and food safety system to

ascertain food safety and quality at all the levels of food chain. The entire food chain starting from farm to final consumption and comprising of farmers, transporters, processors, retailers and consumers, needs to be strengthened. Application of appropriate food safety systems and standards at each level shall only ensure compliance as per need of the consumers as well as continuous upgradation and integration of these systems into food chain as more contaminants emerge by virtue of detection technology.

7.7 KEY WORDS

QMS	: Quality Management System (voluntary standards such as (ISO-9001, etc.).
EMS	: Environment Management System (voluntary standards such as ISO-1401).
FSMS	: Food Safety Management System (voluntary standards such as ISO- 22000, HACCP, BRC, etc.).
GAP	: Good Agriculture Practices (voluntary standards such as Global GAP, etc.).
India GAP	: National Programme on Good Agricultural Practices (voluntary standard to ensure good agriculture practices at primary production and pre-requisite plans of food safety management systems).
GMP	: Good Manufacturing Practices (mandatory if enacted by the Government, voluntarily adopted by food manufacturers).
GHP	: Good Hygienic Practices (mandatory if enacted by the Government, voluntarily adopted by food manufacturers).
HACCP	: Hazard Analysis & Critical Control Points (mandatory if enacted by the Government, voluntarily adopted by food manufacturers).
BRC	: British Retail Consortium (in process quality and food safety management standard voluntarily adopted by food manufacturers globally).
GI	: Geographical Indications (mandatory if enacted by the Government, voluntarily adopted by food manufacturers).
ISO	: International Organization for Standardization (generally voluntary standards).
OIE	: World Organisation for Animal Health (World forum for consensus on animal health - a reference point).
IPPC	: International Plant Protection Convention (World forum for consensus on plant protection related issues – a reference point).
EFSA	: European Food Safety Authority (food safety and standards setting authority set up by the European Union member countries to facilitate harmonization of existing food standards and food laws within EU).

USFDA : U.S. Food and Drug Administration (US food safety and standards setting organisation).

**Other International
Standard Setting
Bodies**

7.8 ANSWERS TO CHECK YOUR PROGRESS EXERCISE

Your answer should include following points:

Check Your Progress Exercise 1

- 1)
 - 1 Foods is susceptible to adulteration and spoilage due to various reasons.
 - 1 The adulterated food can affect a large number of population and at times hazards may occur.
 - 1 The consumer must get the product for which he/she has paid. It should neither be of inferior quality nor adulterated.
 - 1 The processor may add any prohibited preservative or add a permitted additive in excess of the prescribed limit to extend shelf life of food.
 - 1 Therefore, it is essential to set the minimum quantities of desirable characteristic required and the maximum quantities of undesirable characteristics that the food should contain.
- 2) The role of international standards setting bodies like Codex and ISO etc. is to formulate the standards, get these published and implement the same.
- 3) OIE collect the information and create a databank on source of information with respect to animal health, diseases and diseases out break and control measure adopted by the member countries. This database is used as authentic source of information by the other member countries.
- 4) The functions of IPPC are to secure common and effective action to prevent the spread and introduction of pests of plant and plant products and to promote appropriate measures for their control.

7.9 SUGGESTED READING

ISO <http://www.iso.org/iso/home.htm>

OIE http://www.oie.int/eng/en_index.htm

IPPC <https://www.ippc.int/IPP/En/default.jsp>

APEDA <http://www.apeda.com/apedawebsite/>

Bureau of Indian Standards <http://www.bis.org.in/>

Quality Council of India <http://www.qcin.org>

EFSA <http://www.efsa.europa.eu>

USFDA <http://www.fda.gov/>