

Codex and You

Codex Standards bring to the fore issues such as:

1. Labeling rules
2. Limits for contaminants in foods
3. Hygiene practices in food production.



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- Labeling is important because it provides relevant information to the consumer. It tells the consumer the nature of the product as well as its ingredients, manufacturing and expiring dates, among others. Firstly, labeling of food products helps consumers to know what they are consuming into their bodies. Secondly, it prevents deception

where consumers are given wrong information about products.

- Again, Codex is concerned with safe limits for contaminants. Such specifications help consumers to avoid pesticide residues, heavy metals and mycotoxins at unsafe levels.
- Furthermore, food products ought to be packaged in a hygienically accepted manner.
- This helps to prevent contamination, thereby ensuring food safety and ultimately a healthy populace.

**“ WE DON'T JUST NEED FOOD
BUT QUALITY ONE TO MAKE
OUR PEOPLE HEALTHY AND STRONG ”**

*- Dr. Owusu Afriyie Akoto,
Hon. Minister of Food and Agriculture*

The full benefits from the use of Codex Standards cannot be realised by all countries if, as stakeholders, we do not involve ourselves in their effective implementation. Each country needs to commit itself to the efficient implementation of Codex Standards. If stakeholders at all levels engage in this and comply with sanitary and phyto-sanitary requirements there will be smooth interaction among all players in the food value chain. This will include national food authorities, suppliers and vendors, consumers as well as the academia.



The high disease burden in some regions

- The high disease burden in some regions is the result of inefficient food safety management systems. Many disease can be avoided if efforts are made to implement food safety standards.

Indeed, developing countries have no choice but to participate effectively in Codex activities, including making financial contributions, so as to ensure that the entire world, is involved in enforcing Codex Standards. This way, we all help to build strong and sustainable national Codex Standards capacity.

The collective ownership of Codex Standards

Codex Standards are collectively owned by all stakeholders. They are openly developed by all stakeholders in a collaborative and consensus-based manner, thereby being characterised by inclusiveness and transparency. Again, to encourage more global consensus by all interested parties, Codex Standards are science-based and made accessible to the public free of charge. In fact, ensuring that Codex food standards are based on sound scientific analysis is the best protection for human health and at the same time guarding against food safety hazards.

Death from food-borne disease is unacceptable

Food contaminated with biological, chemical and physical hazards is unsafe for human consumption because it can result in death. Such unsafe food may be produced domestically or imported. The situation is unacceptable and can be prevented.

To be able to improve the situation, policy and law makers ought to carefully study the incidences of food poisoning within countries and ensure that adequate resources are made available for that purpose. This will

bring about efficient and effective national food control systems. We should also not forget the role of other stakeholders in the food value chain towards food safety.

In view of the dangers posed by unsafe food, there is the need to raise the issue of food safety and place it



above all other matters. World Food Safety Day, for

example, ought to be used as an occasion to create massive awareness in all countries about the importance of food safety.

In addition, we have a responsibility to make Codex more visible. It is a vital responsibility that we must embrace.

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