



PUBLICATIONS¹

- **ISO 664:2008**, Oilseeds – Reduction of laboratory sample to test sample

This International Standard specifies the procedure for obtaining a test sample from a laboratory sample of oilseeds.

It was developed under the responsibility of ISO/TC 34/SC 2, **Oleaginous seeds and fruits and oilseed meals**.

- **ISO 7304-2:2008**, Alimentary pasta produced from durum wheat semolina – Estimation of cooking quality by sensory analysis – Part 2: Routine method

This part of ISO 7304 specifies a method for assessing, by sensory analysis, the quality of cooked alimentary pasta in the form of long, solid strands (e.g. spaghetti) or short, hollow strands (e.g. macaroni) produced from durum wheat semolina, expressed in terms of the starch release, liveliness and firmness characteristics (i.e. texture) of the pasta. It does not apply to pasta in the form of small strands usually consumed in soups.

The method may also be applied to alimentary pasta made from common wheat or a mixture of common wheat and durum wheat, as long as the appropriate national regulations allow these products to be used in alimentary pasta.

The method has been specifically developed to provide a procedure for the daily evaluation of pasta samples based on the use of reference samples.

The test result does not express a preference, but gives only an estimate of the cooking quality of the pasta after it has been cooked for the optimum cooking time.

It was developed under the responsibility of ISO/TC 34/SC 4, **Cereals and pulses**.

- **ISO 707:2008**, Milk and milk products – Guidance on sampling

¹ Main publications of last months.

This International Standard gives guidance on methods of sampling milk and milk products for microbiological, chemical, physical and sensory analysis, except for (semi)automated sampling.

It was developed under the responsibility of ISO/TC 34/SC 5, **Milk and milk products**.

- **ISO 1003:2008**, Spices – Ginger (*Zingiber officinale* Roscoe) – Specification

This International Standard specifies requirements for ginger (*Zingiber officinale* Roscoe).

Annex A specifies a method for the determination of calcium. Recommendations for storage and transport conditions are given in Annex B.

It was developed under the responsibility of ISO/TC 34/SC 7, **Spices, culinary herbs and condiments**.

- **ISO 21527-2:2008**, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of yeasts and moulds – Part 2: Colony count technique in products with water activity less than or equal to 0,95

This part of ISO 21527 specifies a horizontal method for the enumeration of viable osmophilic yeasts and xerophilic moulds in products intended for human consumption or feeding of animals that have a water activity less than or equal to 0,95 (dry fruits, cakes, jams, dried meat, salted fish, grains, cereals and cereal products, flours, nuts, spices and condiments, etc. [Annex A]), by means of the colony count technique at 25 °C ± 1 °C (Reference [3]).

This part of ISO 21527 does not apply to dehydrated products with water activity less than or equal to 0,60 (dehydrated cereals, oleaginous products, spices, leguminous plants, seeds, powders for instant drinks, dry products for domestic animals, etc.) and does not allow the enumeration of mould spores (Reference [3]).

Neither the identification of fungal flora nor the examination of foods for mycotoxins lie within the scope of this part of ISO 21527. The method



specified in this part of ISO 21527 is not suitable for enumeration of halophilic xerophilic fungi (i.e. *Polypaecilum pisce*, *Basipetospora halophila*) such as may be found in dried fish.

It was developed under the responsibility of ISO/TC 34/SC 9, **Microbiology**.

- **ISO 8586-2:2008**, Sensory analysis – General guidance for the selection, training and monitoring of assessors – Part 2: Expert sensory assessors

This part of ISO 8586 specifies criteria for choosing people with particular sensory skills from selected assessors or from product, process or marketing specialists who themselves satisfy the selection criteria specified in ISO 8586-1. It specifies principles and procedures for choosing them and expanding their knowledge and abilities to the levels required of expert sensory assessors.

This part of ISO 8586 sets out requirements for expert sensory assessors to establish sensory profiles of products and materials through the use of descriptors. Specific knowledge of products or materials by expert sensory assessors is not necessary to fulfil these requirements.

This part of ISO 8586 supplements the information given in ISO 6658.

It was developed under the responsibility of ISO/TC 34/SC 12, **Sensory analysis**.

- **ISO 6668:2008**, Green coffee – Preparation of samples for use in sensory analysis

This International Standard specifies a method for the roasting of green coffee, grinding the roasted coffee, and the preparation — from the ground coffee — of a beverage to be used in sensory analysis.

The sensory analysis carried out following this preparation may be used to determine the acceptance or rejection of a shipment of coffee, subject to agreement between the parties concerned. Generally, the sample will require a light roast for assessment of defects, and a medium roast for assessment of flavour and colour.

A beverage prepared in accordance with this International Standard can be used not only for purposes of quality control, but also for purposes of comparative assessment of different samples, in which case an identical procedure can be followed for each of the samples.

It was developed under the responsibility of ISO/TC 34/SC 15, **Coffee**.

NWIP and DIS launched²

- **ISO/NWIP**, Royal Jelly – Specifications

This International Standard specifies the production and sanitary requirements for royal jelly, establishes a series of organoleptic and chemical testing standards to control royal jelly quality. It also specifies the requirements of transport, storage, packaging and marking for royal jelly. The standard is applicable to the royal jelly production collecting, preliminary processing and packaging and trade links, but not to royal jelly products which is mixed with other foods.

This document has been approved (ISO 12824) and will be developed by WG 13 under the direct responsibility of ISO/TC 34, **Food products**. A call for experts will be launched among ISO/TC 34 member bodies.

Current stage date: 2008-09-05

- **ISO/DIS 26642**, Food products – Determination of the glycemic index (GI) and relevant classification

This International Standard sets out a method for determination of the glycemic index of carbohydrates in foods, the classification of foods into low, medium and high GI and defines the glycemic index (GI), outlines qualifying factors and requirements for its application.

Current stage date: 2008-09-15

ACTIVITIES WITHIN ISO/TC 34 and ISO

- **ISO Chair conference**

More than one hundred persons were present at the Committee Chair Conference that took place in Geneva on June 5th and 6th 2008, including five from ISO/TC 34: TC 34 chair and Brazilian secretariat and SC4's, SC5's and SC15's chairs. During these two work days, by alternating presentation and work groups, five issues were discussed:

- **Sustainability**: do we have to include that in our works? A presentation was done by ISO/TC 224 (Water services) chair. After discussion and work group it appears than any work can be related to

² Main NWIPs and DIS launched during last months.



sustainability, even if sustainability is not always the driving force.

- **Communicating and net working:** we need to communicate on our works, where are our limits? ISO Marketing and Communication department explained what they do, how they can help us. In conclusion it's very important to have a good communication on our works, by concrete presentation ("success story"). Good communication will help us to find experts.
- **Conformity assessment and standards:** to what extent are our works involved with CA and CA important for our industry? After the presentation of ISO/CASCO's chair, TC 34's chair explained why ISO/TC 34 has developed ISO/TS 22003, linked with ISO 17021. For participants, CA is not always linked with their work, but may be the key to the implementation of the standard.
- **Standards in regulations and policy:** are our standards used for regulation, what barriers, how we involve regulators? ISO/TC 8's chair (Ships and marine technology) explained how TC should do that and the importance of "reactivity" of TC (not too long work; need to prepare the decision ...). After discussion, many standards are used for regulation, directly or not (problem of the price of standard if it's regulation). It's important to involve regulators, but in standard (it's a business activity) we have to take into account client's needs.
- **Managing and organizing standards development:** what joint work we have with IEC or other SDOs, how review and improve new work items prior to voting? ISO/TC 229's chair (Nanotechnologies) and ISO/TC 184/SC 4's chair (Industrial data) presented their approach on these points. It is important to be coordinated with complementary SDOs and to avoid duplicating work with other SDOs but also inside ISO (information of CAG members for example). Preparation of voting includes also finding experts.
- **General participation:** what experiences do the leaderships have to share? The ISO/TC 34 had an active participation during the debates that took place in the petit committees established. Some of the current initiatives of ISO/TC 34 have been received with great interest as, for example, the previous circulation of the NWIPs through the CAG members, the efforts to increase the participation of members and the actions to strengthen the liaison with important SDOs, like Codex Alimentarius.

ACTIVITIES OUTSIDE ISO

- **ISO standards contribute to meeting World Food Day 2008 challenge**

World Food Day 2008 addresses what has been categorized by many as one of the greatest challenges of our time: climate change and its impact on food security. ISO has here an important contribution to make, not only through its numerous International Standards on food related issues, but also through standards that help quantify and mitigate climate change.

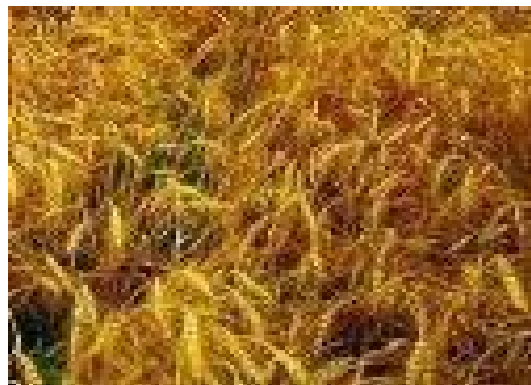
World Food Day is organized by the United Nations Food and Agriculture Commission (FAO) each year on the 16 October.

ISO's portfolio of environmental standards provides practical tools for addressing these issues. Among these are ISO 14001, ISO 14064 and ISO 14065.

ISO Secretary-General Alan Bryden comments: "Climate change mitigation, energy efficiency, water supply and food security are inter-related challenges – all of which ISO addresses through its existing standards and current developments".

Issues directly related to food are mainly addressed through ISO/TC 34, Food products. The committee currently offers 725 standards and related documents.

Other ISO committees develop standards that can contribute to the goals of World Food Day, including ISO/TC 234, Fisheries and aquaculture.



For more details see http://www.iso.org/iso/events_chairsconference.htm



NOMINATIONS

- ISO/TC 34 has re-appointed Mr. Bertrand LOMBARD as Chairman of ISO/TC 34/SC 9, **Microbiology**.
The current term of Mr. LOMBARD ends on 2010-12-31.
- ISO/TC 34 has re-appointed Mr. Jacob DE JONG as Chairman of ISO/TC 34/SC 10, **Animal feedingstuffs**.
The current term of Mr. DE JONG ends on 2009-01-31.
- ANSI has appointed Mr. Richard CANTRILL as secretary of the newly established subcommittee ISO/TC 34/SC 16, **Horizontal methods for the detection of molecular biomarkers**.

MEETING CALENDAR

CAG meeting (October 15th, 2008) – PARIS

Plenary meeting of ISO/TC 34 (October 16th to 17th, 2008) – PARIS

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