



هيئة أبوظبي للزراعة والسلامة الغذائية ABU DHABI AGRICULTURE AND FOOD SAFETY AUTHORITY



#### **DAIRY OLYMPICS**

# The Development of International Camel Milk Standard Under Codex Alimentarius

Engineer. Sonia Baldi Agriculture Policies and Regulation Expert Abu Dhabi Agriculture and Food Safety Authority 07 April 2024

#### **SPEAKER INTRODCUTION**

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# OUTLINE

1-General Context
2-Amenability of Camel Milk to International
Standardization
3-Codex Step Procedure For Standard Development
4-Camel Milk Standard Advancement
5-Steps forward: CAC47 Recommendations

#### CODEX ALIMENTARIUS



World Health Organizatior







Raised Interest in Camelids as source of food

Through the provision of milk and meat Camelids contribute to significantly achieve the FAO Sustainable Development Goals (SDG)

NO	2 ZERO
Poverty	HUNGER
<b>Ň</b> ¥ <b>Ť</b> ŤŧŤ	<u> </u>

SDG (1): No poverty SDG (3): Good health and well being



The amenability of camel milk commodity to standardization based on the Criteria set by Codex



The Distinctive characteristics of this commodity and the possibility of adulteration

CONTEXT	COMMITMENT	ALIGNMENT	AMENABILITY	DISTINCTIVENESS



#### **Amenability of Camel Milk to International Standard**

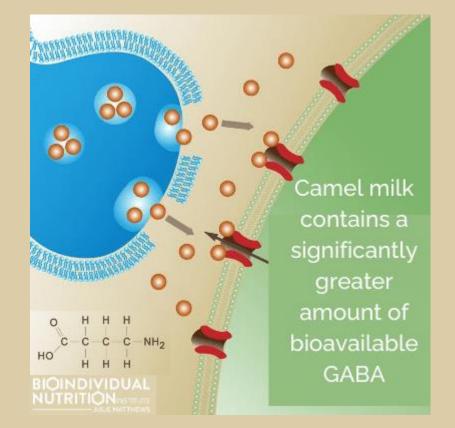




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#### **Camel Milk Benefits**

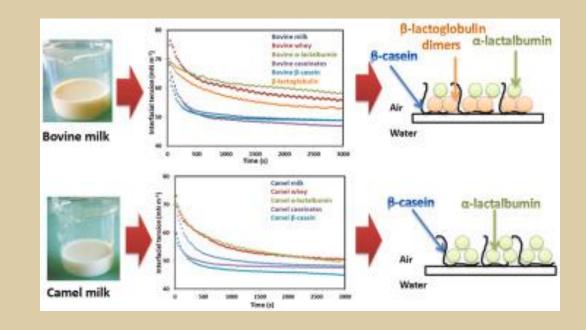
#### **Camel Milk** Benefits 1 . Helpful for those with food allergies 2. Contains superior nutritional properties 3. Reduces inflammation 4. Fights infections 5. Rehabilitates the immune system to calm autoimmune conditions 6. Supplies beneficial bacteria 7. Improves gastrointestinal health 8. Supports healthy blood sugar and insulin levels 9. Helps reduce anxiety via GABA 10. Benefits people with autism





#### **The Unique Attributes of Camel Milk**

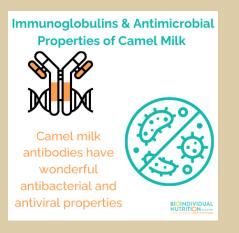
# 1- The absence of $\beta$ -lactoglobulin: one of the main milk allergens and a highly prevalent protein found in whey products





#### **The Unique Attributes of Camel Milk**

**2- Characteristics closer to human milk**: with a lower allergenic potential that places such products in **high market demand**.





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#### **Fraud Possibilities**

3- Increased interest and trade opportunities making this product subject to **illicit manufacturing** and false representation practices

leading to consumer deception and fraud;



Threatening the integrity of this valuable commodity's supply chain.



## **Current Environment of Camel Milk**

Increased production and demand

Produced in different geographical regions





Distinctive Methods of Production

Several Camel Milk Products



R

Large portion of the production is NOT included in the FORMAL trade

#### 4/8/2025

#### **National Level Camel Milk Standards**

	Criteria	UAE	GSO	Kenya	Morocco	Kazakhstan	Tunisia	Mongolia
Ту	pe of Camel	Pasteurized	<ul> <li>Pasteurized</li> </ul>	Raw whole	Pasteurized	Powder Camel	Raw whole	Raw whole
Mi	ilk targeted	Camel Milk	Camel Milk	Camel Milk	Camel Milk	Milk	Camel Milk	Camel Milk
in	the	Raw Camel Milk	Raw Camel	Pasteurized		Camel Milk for	<ul> <li>Pasteurized</li> </ul>	<ul> <li>Pasteurized</li> </ul>
sta	Indards	included in raw	Milk included	Camel Milk		Processing	Camel Milk	Camel Milk
		milk standard	in raw milk	Fermented				<ul> <li>Fermented</li> </ul>
			standard	Camel Milk		Camel Milk for		Camel Milk
						Processing		
				<b>-</b>	-			
	steurized	<ul> <li>UAE.S/GSO 1970</li> </ul>	GSO 1970:	• DKS 2062:	■ NM	<ul> <li>CT PK-</li> </ul>	NT 14.261(2009)	
	mel Milk	:2010(PCM)	2021 (PCM)	2016	08.4.300:20	3386-2019	NT 14.297	
sta	Indards	UAE.S GSO	■ GSO		16	CT PK-166-	(2010)	
		174:2021 (RM)	174:2021			2015		
			(RM)					
Sco	ope for	Pasteurized Camel	Pasteurized Camel	Pasteurized	Pasteurized	Pasteurized	Pasteurized Camel	Pasteurized
pa	steurized	Milk from Camelus	Milk from Camelus	Camel Milk	Camel Milk from	Camel Milk from	Milk from Camelus	Camel Milk
Ca	mel Milk	dromedarius — One	dromedarius -One	from any Kind	any kind of	any kind of	dromedarius— One	from any kind of
sta	Indards	hump camel	hump camel	of Camels (One	Camels (One or	Camels (One or	hump camel	Camels (One or
	4/8/2025			or Two humps)	Two humps)	Two humps)		Two humps)
	4/0/2020							11

# Strategic Objectives from Proposing a New Codex Work on Camel Milk

- **\*** To protect the commodity
- To prevent Fraud and Adulteration
- To address specificities of camel milk/ camel Milk Production
- To support Producing countries to develop this product and its perspectives of market access
- To level the playing field between countries in perspectives of Product development
- To prevent the proliferation of national standards that may become divergent





#### **Codex Step Procedure For Standard Development**

#### CODEX ALIMENTARIUS



World Health Organization

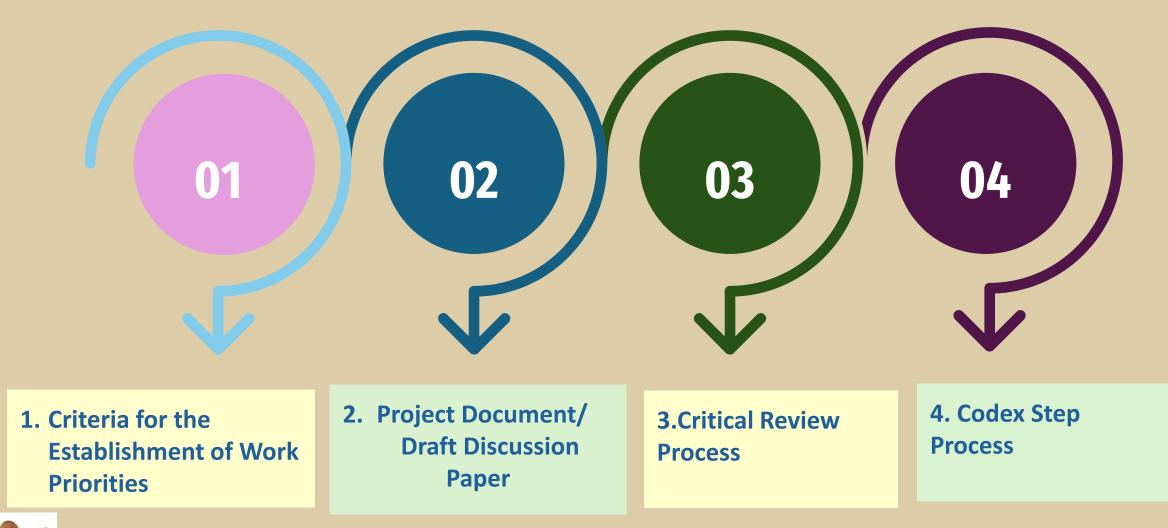
### **CODEX PROCEDURAL MANUAL**

The Procedural Manual of the Codex Alimentarius Commission sets out: The basic Rules of Procedure, procedures for the elaboration of Codex standards and related texts, basic definitions and guidelines for the operation of Codex committees.





### **Process to Develop/Revise Codex Text**





## **1. Criteria for the Establishment of Work Priorities**

Consumer protection from the point of view of health, food safety and fair practices in food trade

Consideration of the global magnitude of the commodity

Work already undertaken by other international organizations

Volume of production and consumption in individual countries and volume/pattern of trade between countries

Justification for new work proposals (aspects related to potential or real barriers to trade)



3

4

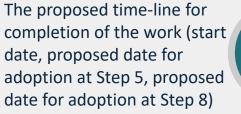
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## 2. Project Document Must Include



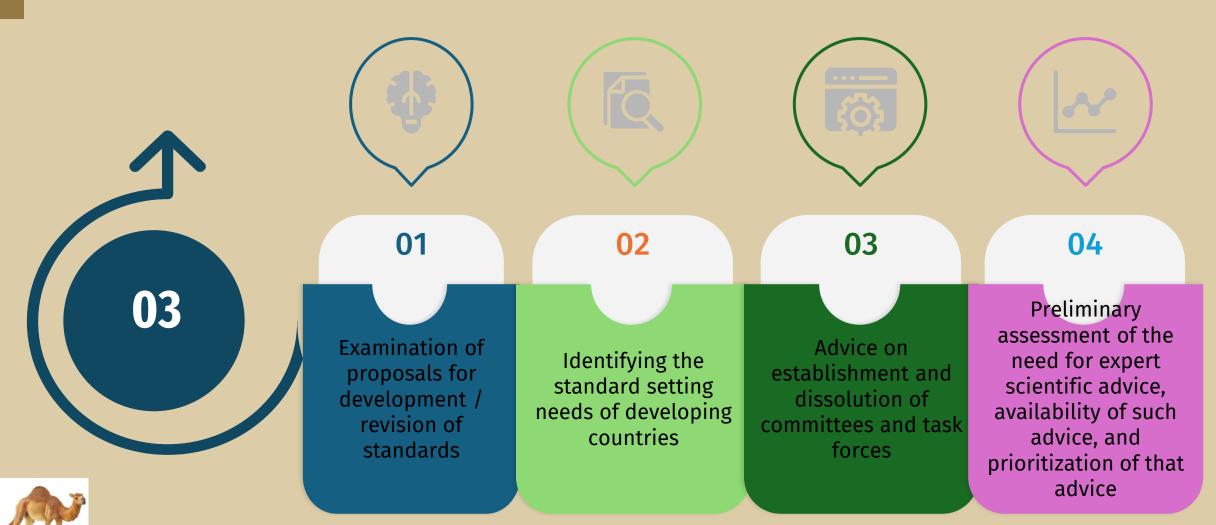


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### 3. Critical Review (Done by CCEXEC)



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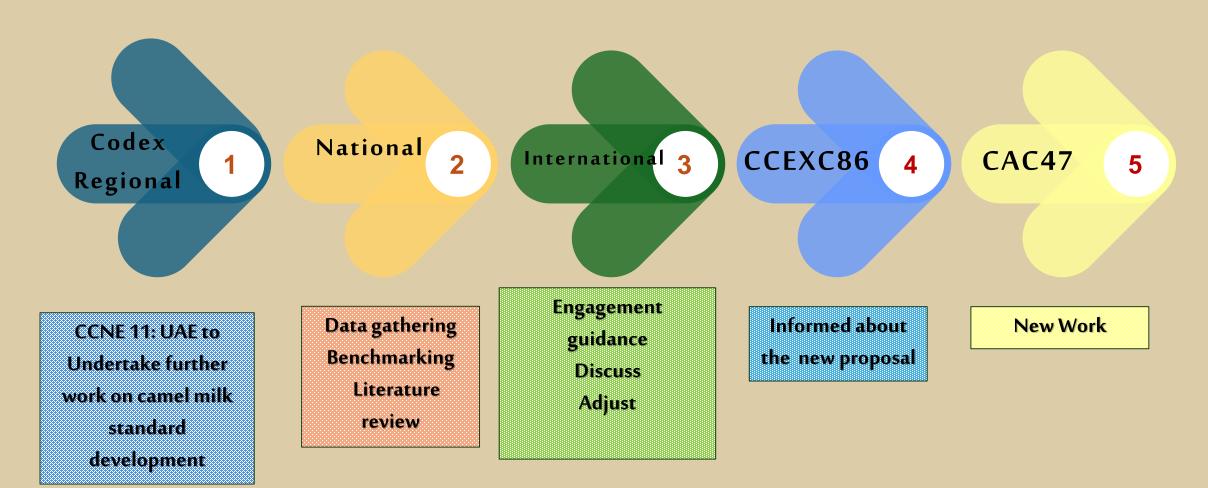
#### **Camel Milk Standard Advancement**



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#### **Pathway Towards a Standard Development**





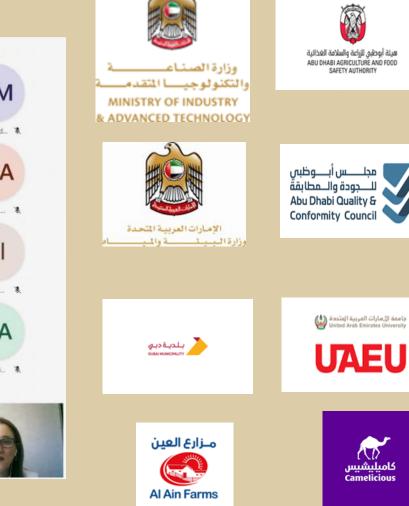
#### **Standard Development Requirements: global work (Multi-stakeholders)**





# **Technical Expert Working Group – National**







## **Standard Development Workflow: drafts developing**

Literature Review on Characteristics of Camel Milk: identification of nutritional distinctive criteria

Documenting conditions of production of Camel Milk, with focus on the requirements of the CCMMP

Review of existing Standards established at regional and international level

Gather data related to trade and other economic aspects related to Camel Milk





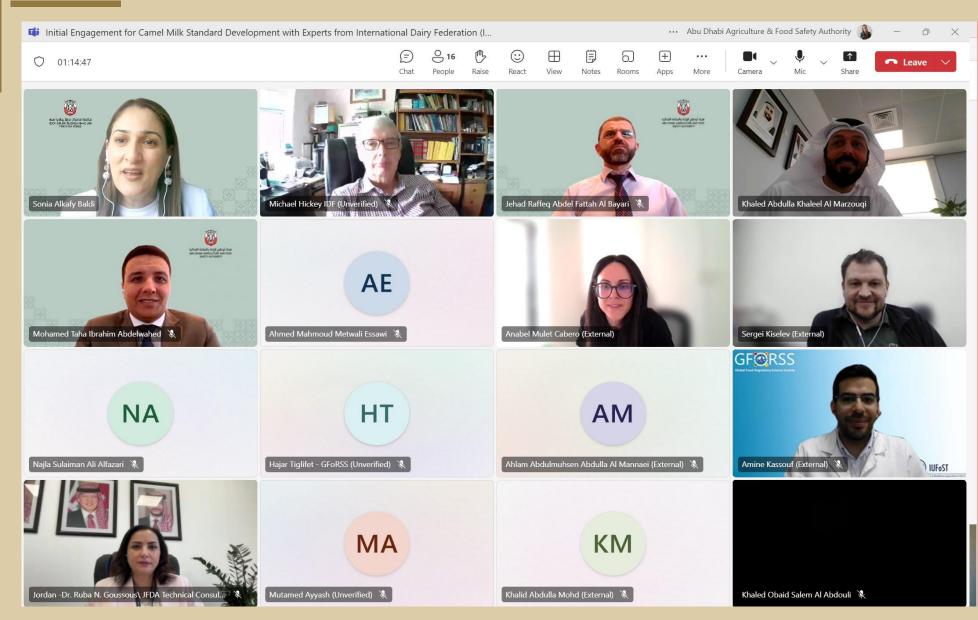




-Practices in camel farming and milk processing

-Challenges facing the industrials in both research or innovation or regulation levels

# **International Consultations**





Codex Secretariat

CCMMP

IDF

#### **Consultatiom Meetings with Codex Regional Committees**



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### **Output Of International Consultations**



1- Highlight the efforts done by UAE in seeking guidance and support

- 2- Support the proposal on Camel Milk products standard that will promote the trade on this commodity
- 3- Provide comments on the drafts
- 4- Participate in the co-authoring
- 5- Contribute actively in promoting the proposal

<b>•</b> •					
Country:	Sultanete of Oman				
Organization:	Ministry of Agricultural Wealth, Fisheries and Water Resources				
Date	31/10/2024				
Data Source: Link or reference	ali.alghafri@mafwr.gov.om				
	Н	erd details (	( official st	atistics)	
Number of Camels (Unit= Millions)					0.296
Number of milking Camels(Unit= Millions)					0.4
Types of Herd (If known)				one	e humped
Average Age of the Camels					40 - 50
Main diseas and corresponding vaccines	Pruce	losis (vaccir	ne Rv1), Tr	epansomas	is ( treatment ) , Jhons (paratuperclosis vaccine)
			duction		
Item (Unit= Tons)	2020	2021	2022	2023	(1-9) 2024
Production of Raw Camel Milk	0	0	1149.7	2367.15	3755
Production of pasteurized Camel Milk	0	0	1149.7	2367.15	3755
Production of Powder Camel Milk	0	0	0	0	0
Production of ice cream	0	0	0	0	0
Production of ghee	0	0	0	0	0
Production of other camel milk products	0	0	0	0	0
			xport		
Item (Unit= Tons)	2019	2020	2021	2022	2023
Quantity of Camel Milk Exported	0	0	0	0	2367
Country Exporter	0	0	0	0	KSA
Camel Milk Properties (as per standard)	Full cream	low fat	skimmed		
Protein content %	0	2.65	0		
lactose	0	3.2 - 3.6	0		
total ash	0	0	0		
Total solids %	0	MIN 10	0		
total non -fat solids (%)	0	MIN 8.0	0		
Fatty acid profile	0	Fat max 2	0		
Casein (%)	0	0	0		

#### The International Symposium :Supporting The Development of Camel Milk Sector



Alimentarius Commission, as proposed by the United Arab Emirates in Codex discussions. The first day of the symposium included scientific interventions provided by experts and academics in the field of camel milk addressing the compositional, nutritional and health properties of camel milk as well as the best practices for its production and its

development opportunities. It also involved discussion panels regarding the latest research on the distinct characteristics of camel milk. The discussion panels were moderated by experts in food safety from both ADAFSA and GFoRSS.

The second day was dedicated to the introductory notes provided by the coordinators of Codex Committees for the Near East and Africa, in addition to interventions delivered by representatives of government agencies and international organizations related to food standards. The last part of the second day's activities focused on discussing the camel milk standard drafted by the UAE aiming to ensure consistency among the stakeholders.



FAO Organizational Chart Worldwide offices

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CODEX ALIMENTARIUS World Health support 0000 Organization World Food Safety Day 🐐 About Codex + Codex Texts + Themes + Committees + Meetings + Resources + Publications News and Events Login orlevalimentariais > News and Events > News details Categories . (11) • (19) (15) • (3) Animal Feed (B) Antimicrobial Resistance (43) Antimicrobial Resistance (84) Codex Texts (18) Codex Trust Fund (1) Contaminants (13) Contaminants (10) COVID-19 (64) Elections (6) Food Safety (131) Labelling (12) Monitoring (9) Abu Dhabi symposium held on "Supporting the development and trade of Nutrition and Labelling (6) the Camel Milk sector" Nutrition and Labelling (7) 21/10/2024 Observers (26) Pesticides (9) The Abu Dhabi Agriculture and Food Safety Authority (ADAFSA), in collaboration with the Global Society for Food Regulatory Science (GFoRSS), Standards (82) organized an international symposium titled "Supporting the Development of the Camel Milk Sector" 24-25 September 2024 in the Emirate of Abu World Food Safety Day (162) Dhabi. The event featured representatives from international organizations, government agencies, and the private sector, coinciding with the United Nation's declaration of 2024 as the International Year of Camelids. The symposium emphasized the importance of camel milk production and included presentations by the Codex Regional Coordinator of the Near East, Mr Khalid Al Zahrani, and the Regional Coordinator of Africa, Mr Hakim Mufumbiro, who discussed the economic significance of camel milk for the Near East and Africa regions and the importance of following Codex procedures while undertaking new proposals for standard development. The technical sessions covered the distinctive compositional characteristics and nutritional benefits of camel milk as well production practices of camel milk in different regions. The symposium witnessed notable contributions from Dr Gaukhar Konuspayeva, Dr Mutamed Ayyash and Dr Bernard Faye, and also Prof. Samuel Godefroy, the President of the International Union of Food Science and Technologies (IUFoST). The symposium offered the opportunity to discuss a proposal for new work related to camel milic drafted by the United Arab Emirates (UAE), according to insights given by the experts and UAE camel milk producers. Read more News from the CCNE region

Photo @ ADAFSA

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#### Discussion paper on the development of new work on a camel milk commodity standard

DISCUSSION PAPER - New Work on a Camel Milk Commodity Standard - CCMMP

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Discussion Paper on the Development of New Work on

A Camel Milk Commodity Standard

Author: United Arab Emirates,

Co-authors: Kenya, Chad, Mali, Niger, Somalia, China, Oman, Tunisia, Morocco Kazakhstan, Mongolia, Bahrain, Syria, Qatar, Iraq, Iran, Jordan, Egypt and the International Union of Food Science and Technology<sup>1</sup> (UEQST)

#### 1. Background

The United Nations has designated 2024 as the International Year of Camelids (IYC 2024) to spotlight the overlooked potential of camelids.

Raising awareness and encouraging increased investment in the camelid sector aligns with the objectives of this year, with added support to research, capacity development, and the adoption of innovative practices and technologies in the food production sector. Camelids, through the provision of milk and meat, contribute significantly to the advancement of Sustainable Development Goals (SDGs), specifically those addressing hunger, the elimination of extreme poverty, the empowerment of women, and the sustainable utilization of terrestrial ecosystems.

Furthermore and during the 11<sup>th</sup> session of the Codex Committee for the Near East (CCNE11), which was held at FAO Headquarters, Rome, Italy, from 18 September to 22 September 2023, the United Arab Emirates (UAE) introduced a proposal to develop a regional standard for pasteurized Camel Milk of the species *Camelus dromedarius* (onehumped camel), highlighting the increase in Camel Milk production and trade, at regional

<sup>1</sup> Through the contribution of UERSTA disciplinary group on food regulatory science: the Global Food Regulatory Science Society (GFORSS).

#### Prepared by United Arab Emirates

18 Co-authors

Kenya, Chad, Mali, Niger, Somalia, China, Mongolia, Oman, Tunisia, Morocco, Kazakhstan, Qatar, Bahrain, Iraq, Iran, Jordan, Egypt and the International Union of Food Science and Technology (IUFoST)

# **Steps Forward: CAC47 RECOMMENDATIONS**



Codex Secretariat and Host of CCMMP to **review the discussion paper and the project document**.



UAE, New Zealand and IDF will conduct a GAP ANALYSIS



Codex secretariat will issue a **Circular Letter** for comments (Members, observers)



CCEXEC89 to conduct a critical review on the Project Document and Discussion Paper incorporating any further refinements based on the comments received to the CL



# Thank you

شكرا جزيلا

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