



8 July 2013

(13-3568)

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Committee on Technical Barriers to Trade

Original: Spanish

NOTIFICATION

The following notification is being circulated in accordance with Article 10.6.

1.	Notifying Member: <u>DOMINICAN REPUBLIC</u> If applicable, name of local government involved (Articles 3.2 and 7.2):
2.	Agency responsible: <i>Instituto Dominicano para la Calidad, INDOCAL</i> (Dominican Institute for Quality) Calle Oloff Palme esquina Av. Núñez de Cáceres Santo Domingo, República Dominicana Tel.: (+1) 809 686-2205; Fax: (+1) 809 688-3843 Website: http://www.indocal.gob.do/ ; E-mail: INDOCAL@indocal.gob.do Name and address (including telephone and fax numbers and e-mail and website addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:
3.	Notified under Article 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], other:
4.	Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable): International Classification for Standards (ICS) No. 67.020
5.	Title, number of pages and language(s) of the notified document: <i>NORDOM 67:33:2-020, Código de prácticas para reducir la contaminación por Hidrocarburos Aromáticos Policíclicos (HAP) en los alimentos producidos por procedimientos de ahumado y secado directo</i> (Dominican Standard (NORDOM) No. 67:33:2-020: Code of Practice for the reduction of contamination of food with polycyclic aromatic hydrocarbons (PAH) from smoking and direct drying processes) (13 pages, in Spanish).
6.	Description of content: Definitions; General principles for reducing PAH contamination in food; Evaluation of compliance with relevant legislation; General remarks on smoking and direct drying processes; Smoking; Important points to consider and recommendations on smoking; Direct drying; Important points to consider and recommendations on direct drying, except sun drying.
7.	Objective and rationale, including the nature of urgent problems where applicable: The notified Code of Practice aims to provide guidance for national authorities and manufacturers to prevent and reduce contamination of food with PAH in commercial smoking and direct drying processes.
8.	Relevant documents: Codex Alimentarius Commission/Recommended Code of Practice (CAC/RCP) 68-2009: "Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes".
9.	Proposed date of adoption: Undetermined Proposed date of entry into force: Undetermined

10. Final date for comments: 13 September 2013

11. Texts available from: National enquiry point [X], or address, telephone and fax numbers and e-mail and website addresses, if available, of other body:

Instituto Dominicano para la Calidad, INDOCAL
Calle Oloff Palme esquina Av. Núñez de Cáceres
Santo Domingo, República Dominicana
Tel.: (+1) 809 686-2205; Fax: (+1) 809 688-3843
Website: <http://www.indocal.gob.do/>; E-mail: INDOCAL@indocal.gob.do