

WORLD TRADE ORGANIZATION

G/TBT/N/ARG/249
11 May 2009

(09-2279)

Committee on Technical Barriers to Trade

Original: Spanish

NOTIFICATION

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

1. Member to Agreement notifying: <u>ARGENTINA</u> If applicable, name of local government involved (Articles 3.2 and 7.2):
2. Agency responsible: <i>Comisión Nacional de Alimentos, CONAL</i> (National Food Commission) Name and address (including telephone and fax numbers, 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: Enquiry point
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): Camomile for use as an infusion
5. Title, number of pages and language(s) of the notified document: <i>Proyecto de Resolución Modificatorio del Capítulo XV "Productos Estimulantes o Fruitivos" del Código Alimentario Argentino (CAA) sobre Manzanilla para infusiones</i> (Draft Resolution amending Chapter XV "Stimulating or pleasure-giving products" of the Argentine Food Code in respect of camomile for use as an infusion) (3 pages, in Spanish).
6. Description of content: The notified draft Resolution seeks to incorporate into Chapter XV of the Argentine Food Code the definition and characteristics of camomile for use as an infusion, as follows: "Article 1192 <i>bis</i> : The generic name "camomile" or "German camomile" shall be understood to mean exclusively the product obtained by the appropriate processing of inflorescences of the species <i>Matricaria chamomilla</i> (formerly referred to as <i>Matricaria recutita</i>). Camomile intended for the preparation of infusions and extraction shall be obtained by means of harvesting, drying, cleaning and grading. Camomile shall have the following characteristics: <ul style="list-style-type: none">(a) Loss on drying (at 100°C-105°C): max. 12%;(b) Foreign plant matter: max. 2%. Absence of toxic species;(c) Up to 20% of the aerial parts of the same plant, including calyx and peduncle;(d) Total ash content (at 500°C-550°C): max. 12%;(e) Ash insoluble in hydrochloric acid at 10%: max. 1.5%".

7. Objective and rationale, including the nature of urgent problems where applicable:	Updating of the Argentine Food Code
8. Relevant documents:	See point 5 above
9. Proposed date of adoption:	Upon publication in the <i>Boletín Oficial</i> (Official Journal)
Proposed date of entry into force:	Eight days after publication in the Official Journal
10. Final date for comments:	12 June 2009
11. Texts available from: National enquiry point [X] or address, telephone and fax numbers, E-mail and website addresses, if available, of other body:	<p>Punto Focal de la Republica Argentina Dirección Nacional de Comercio Interior Avda. Julio. A. Roca 651, Piso 4°, Sector 2 (C1067ABB) Ciudad Autónoma de Buenos Aires Tel.: 54 11 4349 4067 Fax: 54 11 4349 4072 E-mail: focalotc@mecon.gov.ar Text available at: http://www.puntofocal.gov.ar/notific_arg.htm</p>