

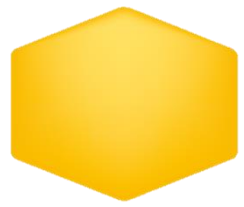
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Progress towards an ISO Standard – Royal Jelly

Stéphanie MULET-MARQUIS

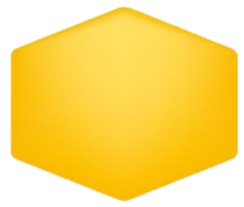
Groupement des Producteurs de Gelée Royale



Context

The Global Royal Jelly Market

- A market dominated by Asian producers (China and Thailand in particular)
- Much lower European production levels: in France, estimated at slightly more than 2 tons.
- Imports are estimated to represent about 99% of the French market.

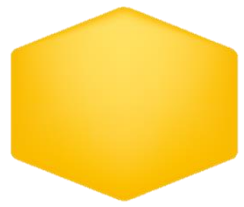


Context

The French Royal Jelly Producers Association

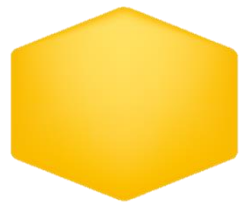
(Groupement des Producteurs de Gelée Royale = GPGR)

- The French production of royal jelly almost disappeared in the 80s with the arrival of high levels of much cheaper imported royal jelly.
- GPGR was created in 1995 as an association of professional royal jelly producers, by 5 beekeepers amongst the last royal jelly producers in the country.
- Only one chance to maintain the production: to differentiate the local product from the imported ones. This led to 2 main activities:
 - research projects (specifications of French royal jelly)
 - quality charter (guarantee of the quality of the product according to rules on production, traceability, and preservation).
- 2015: about 120 members in GPGR



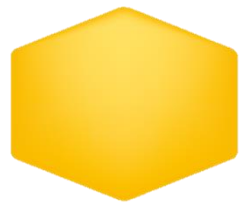
2008: Beginning of the Standardisation Project – “Royal Jelly – Specifications”

- Chinese initiative – SAC (Standardization Administration of China)
- ISO procedures:
 - Organised in “technical committees” → In this case: ISO/TC 34: technical committee on food products.
 - Within these TCs, international working groups of experts.
→ In this case: ISO / TC 34 / WG 13, under Chinese leadership.
 - Project reference: ISO 12824, “Royal Jelly – specifications”
- Consensus based procedures: a consensus must be reached within the international working group.



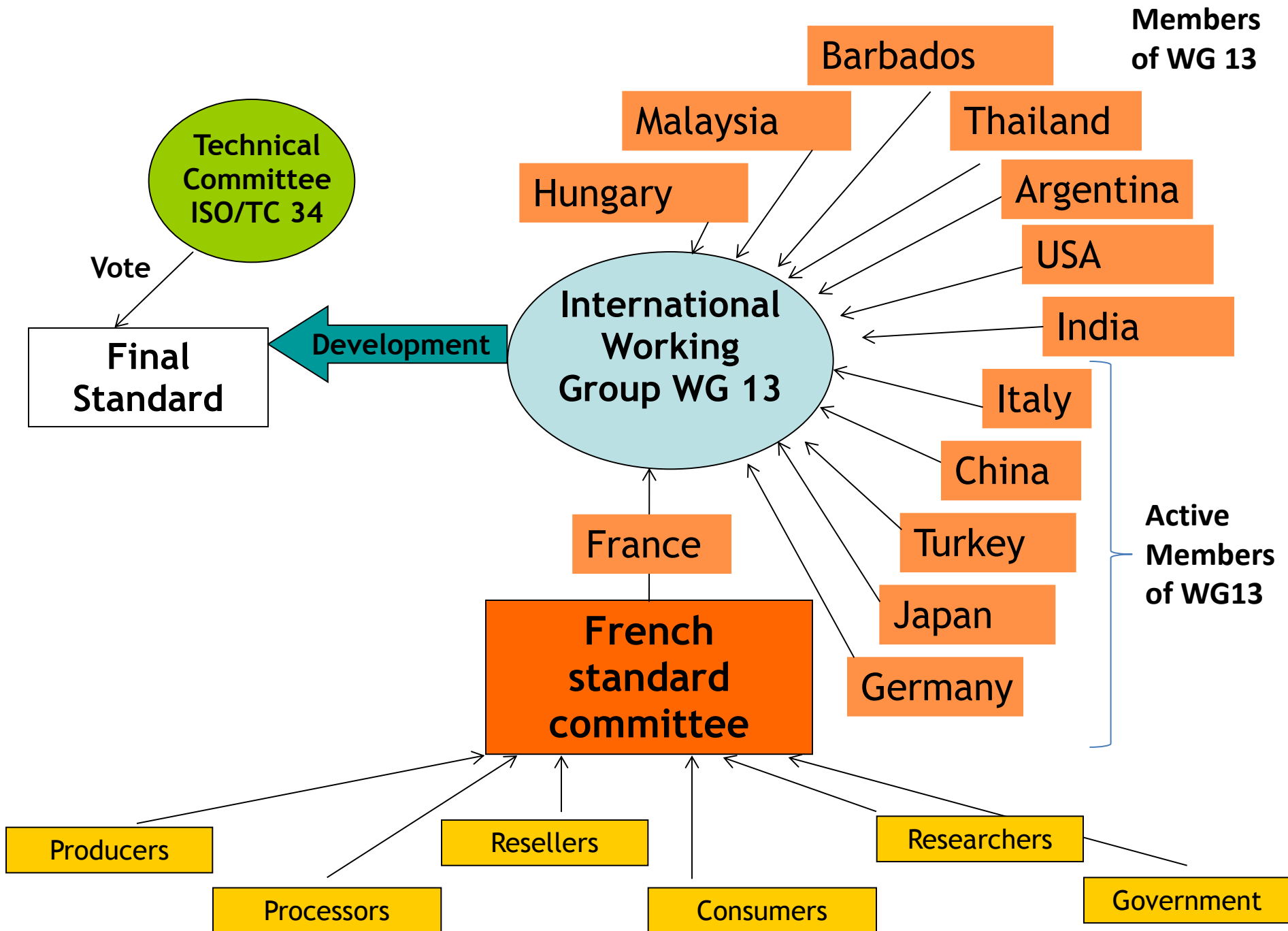
What's at stake?

- As any ISO standard, the royal jelly standard would be applied on a voluntary basis.
- However, as no specific international or European set of rules defines or applies to royal jelly production at present, the parameters set by this norm will become references.

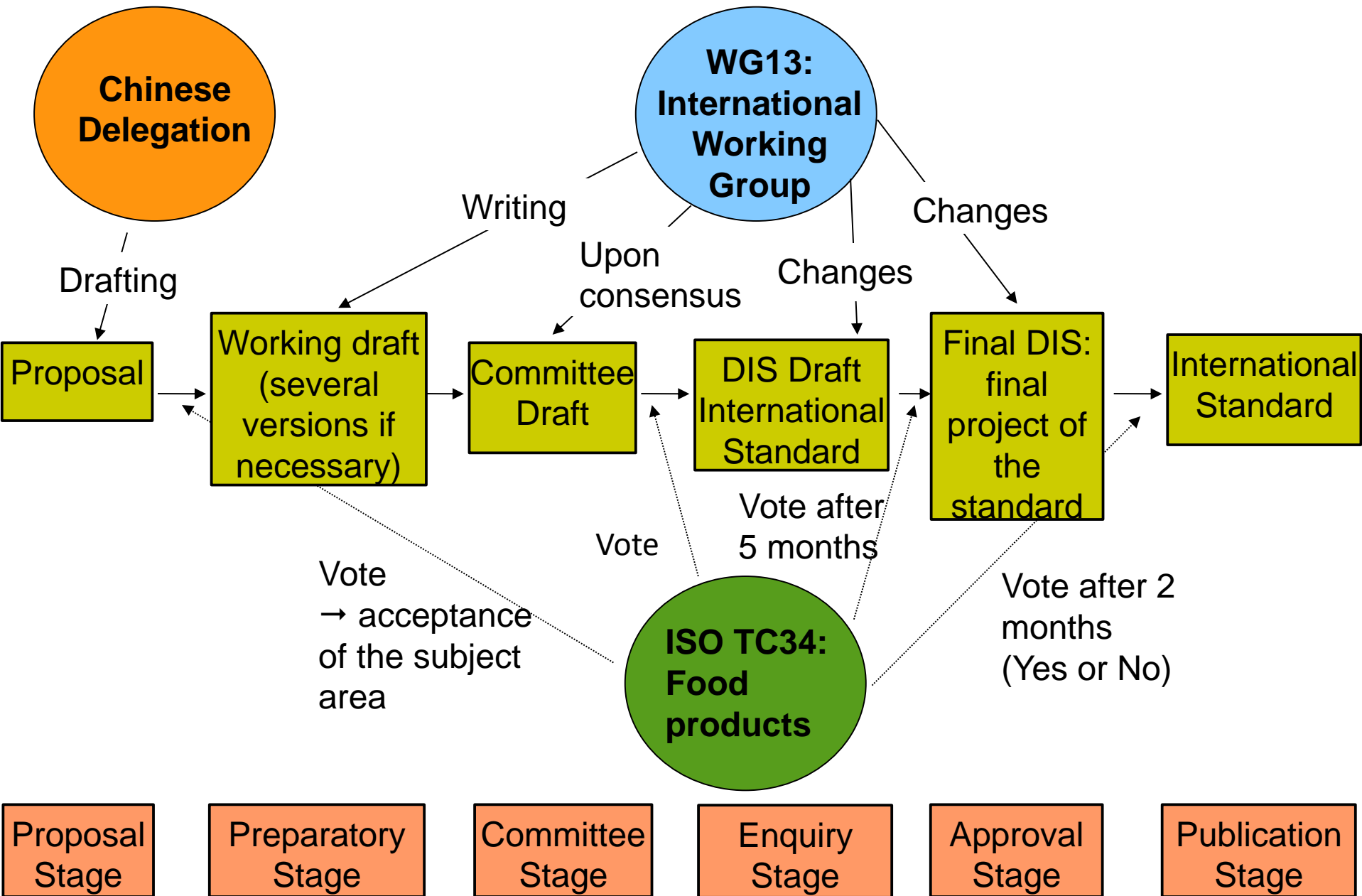


French national committee

- At the request of French professionals, creation of a French committee to follow the work of the ISO / TC 34 / WG 13.
- AFNOR = French Standardization Organisation (*Association française de normalisation*)
 - Committee made up of members of the royal jelly industry (producers, importers, distributors, ...)
 - Chaired by Michel Waroude (professional royal jelly producer) / Secretary: Didier Nicol (project manager at AFNOR)



Steps of the Procedure

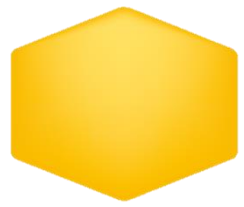




2009

First Meeting of the International WG

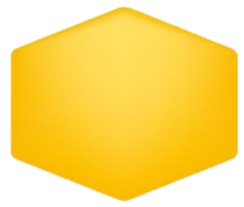
- 25 October 2009, Nanjing (China)
3 participating countries: China, Japan, France.
- Disagreements on several items: definition of the product, physicochemical properties, preservation methods.
- French position:
 - Composition= only secretions from hypopharyngeal and mandibular glands of worker bees, **free from any additive**
 - No use of sugar to feed the bees during the production period
 - Need for a physicochemical description of the product
 - Permissibility of preservation between +2°C and +5°C instead of freezing.
 - Need for more scientific data before moving to the next stage.



2010

Second Meeting of the International WG


- 25-26 October 2010, Paris
5 participating countries: France, Japan, China, Turkey and Italy.
- French proposal to organise international inter-laboratory ring trial tests, to reach an agreement on methods for analyses of humidity, 10-HDA, proteins, sugar and lipid levels, and isotopic ratios.



2011

Third Meeting of the International WG

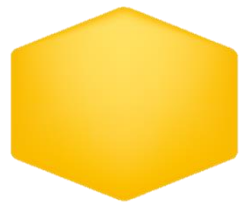
- 12-13 December 2011, Istanbul
5 participating countries: France, Japan, China, Turkey and Italy.
- Discussion on the results of the ring trial tests → decision on reference analytical methods.
- Debates on the definition of the product, and about sugar feeding of the bees during the production period.
- Committee draft, and “European” counter-proposal (France, Italy, Turkey)



2012-2013

Fourth Meeting of the International WG

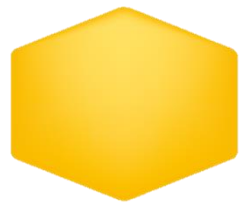
- Lack of progress on the standard since 2008
 - ⇒ March 2013: ISO / TC 34 removed the project from the work programme, according to ISO rules.
- Decision on a last chance meeting to try and reach a consensus.
 - ⇒ 22-23 July 2015: fourth meeting of the international WG, in Tokyo (Chinese, Japanese and Turkish experts), and via a videoconference for the European experts (France, Germany, Italy).
- More flexible positions of the participating countries, and compromise reached on the description of 2 types of royal jelly, as previously proposed by the ISO Central Secretariat:
 - type 1 = with only bee's natural foods (pollen, nectar and honey) during the production period.
 - type 2 = other nutrients allowed.
- ⇒ New standard draft .



2014

Finalising the Draft Standard

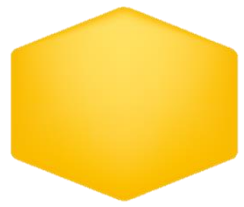
- Public consultation of the 75 countries, members of ISO / TC 34 (20 in favour, 37 abstention, 0 opposed)
⇒ Royal Jelly Standard re-added to the ISO agenda.
- April 2014: ISO / TC 34 Bangkok meeting and decision to submit the text directly at the DIS (Draft International Standard) stage.
- In parallel: comments by the participating countries on the draft standard and successive new versions drafted until the end of 2014, when the DIS was submitted to the ISO.



End of 2014 - 2015

Consultation on the Draft International Standard

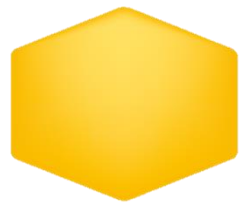
- Submission to all the ISO member countries to vote and comment on the text, from 15/12/2014 to 16/03/2015.
 - ⇒ Result of the vote: DIS approved, with a number of comments. (ISO rule: standard approved if two-thirds of the P-members are in favour and no more than a quarter of the total number of votes cast are negative)
 - ⇒ Sum up of all the national comments by the Chinese leadership.
- 2 options: the DIS can go straight to publication, or to a FDIS (“Final Draft International Standard”) stage if needed to take the comments into account.



What Next?

Towards the Publication of the Standard

- French position: an acceptable draft standard, even though some items could be improved.
- In case of an FDIS stage, the Final Draft will be circulated to all ISO members for a vote. ⇨ Approved if two-thirds of the P-members are in favour and no more than a quarter of the total number of votes cast are negative.
- Possible publication of the final document by the ISO Central Secretariat as an International Standard in 2015 or 2016?
- The next step: towards a European Standard?



Thank you for your attention!

For any further exchange or question:

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