

*The World Food Law Institute at Howard University School of Law, the U.N. Food and Agriculture Organization, the American Society of International Law and the American Bar Association Section of International Law
Present*

**THE ROLE OF STANDARDS IN INTERNATIONAL FOOD TRADE:
QUALITY, SAFETY, SUSTAINABLE DEVELOPMENT
2007 WORLD FOOD LAW SYMPOSIUM**

Tuesday, October 16, 2007

9:00 a.m. – 2:30 p.m.

The Cosmos Club, 2121 Massachusetts Avenue, N.W.

RSVP: worldfoodlaw@law.howard.edu

The 2007 World Food Law Symposium will provide a venue for the discussion of the role, importance and impact of food and beverage standards, the increase in private standards and the relevant international law.

Keynote Speaker

Yves Rey

Corporate Quality General Manager

Groupe Danone

“Global Harmonization of Food Safety Standards to Ensure Safe and Fair International Trade”

9:30 a.m.

****Panel I - Standards: Safety, Quality and Sustainable Development***

10:10 a.m. - 11:30 a.m.

Leah Porter (Invited)

Vice President, Scientific Affairs

Chocolate Manufacturers Association

Regina Hildewine (Invited)

Director, Food Labeling and Standards

Grocery Manufacturers Association - Food Products Association

**Panel II—Standards and International Law*

11:45 a.m. - 1:00 p.m.

Gary Horlick

Partner

Wilmer Cutler

Peggy A. Clarke

Partner

Powell Goldstein

Michael T. Roberts

Of Counsel

Venable LLP

** Lunch - Standards and Global Trade*

1:15 pm - 2:30 pm

Guest Speaker

John Wilson

The World Bank

Co-Editor, FOOD STANDARDS & GLOBAL TRADE

Round Table: A Standards Case Study

By Invitation Only

2:30 pm – 4:00 pm

Public food and beverage standards have been the traditional means for regulating and harmonizing food quality and safety rules. National and regional regulations continue to play the major role both legally and economically. The Codex Alimentarius has been a key to internationalizing safety and quality norms. More recently, the World Trade Organization – particularly through its SPS and TBT Agreements – has joined the institutions that affect the international meaning of these safety and quality standards. Environmental agreements also are playing a role in standard setting for these products. The interplay among these rules and institutions is not fully understood, especially when examining the food safety and environmental law intersect.

At the same time, a growing body of private food and beverage standards crafted by businesses and others in the private sector is having a direct effect on food production, processing and trade, especially for developing country exporters. The private standards and their procedures (e.g., inspections and certifications) have supporters and detractors. The cost of compliance with these standards has become a major issue. As the private food and beverage standards proliferate, lawyers and policymakers are trying to understand their relationship to existing rules, including those of the TBT Agreement.

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