Cadmium in food commodities
Issued 25-July-2019
Date for submission
The submission of data is requested before
10 November 2019
Request for data on cadmium in
chocolates containing or declaring < 30% total cocoa solids on a dry matter basis
(including milk chocolate, family milk chocolate, milk chocolate couverture, Gianduja milk chocolate,
table chocolate, milk chocolate Vermicelli/milk chocolate flakes)

Background

The 41st Session of the Codex Alimentarius Commission (CAC41, 2018) adopted maximum levels (MLs) for cadmium for the following categories of chocolates as proposed by the 12th Session of the Codex Committee on Contaminants in Foods (CCCF12, 2018):

- ML of 0.9 mg/kg for chocolate containing or declaring ≥ 70% total cocoa solids on a dry matter basis
- ML of 0.8 mg/kg for chocolate containing or declaring ≥ 50% to < 70% total cocoa solids on a dry matter basis

CCCF13 (2019) agreed to advance to CAC42 the ML of 0.3 mg/kg for chocolates containing or declaring <30% total cocoa solids on a dry matter basis for final adoption.

CCCF13 further agreed to continue work on MLs for the categories for chocolate and chocolate products containing or declaring ≥30% to <50% total cocoa solids on a dry matter basis; and cocoa powder (100% total cocoa solids on a dry matter basis) for consideration by CCCF14 (2020) using a proportional approach (see JECFA call for data for cadmium in these categories, deadline 10 November 2020).

CAC42 (2019) did not adopt the ML of 0.3 mg/kg for chocolates containing or declaring <30% total cocoa solids on a dry matter basis and agreed to return the ML to CCCF14 for further consideration. Discussion would be limited to the ML of 0.3 mg/kg for the aforesaid category. The concept of proportionality as agreed by CCCF with respect to the adopted MLs by CAC41 should be maintained. If new additional information provided does not justify a change to the ML, CCCF14 will recommend the adoption of the ML of 0.3 mg/kg by CAC43 (2020). CAC42 confirmed that upon such recommendation by CCCF14, CAC43 shall adopt the ML without further discussion.

The full discussion on MLs for cadmium in chocolates and cocoa-derived products in CCCF and CAC are available in the reports of their meetings.[1]

The summary reports[2] of JECFA meetings and the full evaluations[3] and monographs[4] are available from the FAO and WHO websites.

REQUEST FOR DATA

This call for data is additional to the call issued by the JECFA Secretariat for the other categories of chocolates and cocoa-derived products for consideration at CCCF14 i.e. chocolate and chocolate products containing or declaring ≤ 30% to < 50% total cocoa solids on a dry matter basis and cocoa powder (100% total cocoa solids on a dry matter basis) in order to aid the discussion on the ML of 0.3 mg/kg for the category of chocolates containing or declaring <30% total cocoa solids on a dry matter basis at CCCF14 (including milk chocolate, family milk chocolate, milk chocolate couverture, Gianduja milk chocolate, table chocolate, milk chocolate Vermicelli/milk chocolate flakes).

We are requesting submission of further occurrence data on cadmium in cocoa and cocoa-derived products particularly for chocolates containing or declaring <30% total cocoa solids on a dry matter basis (including milk chocolate, family milk chocolate, milk chocolate couverture, Gianduja milk chocolate, table chocolate, milk chocolate

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[1]   CCCF reports: http://www.fao.org/fao-who-codexalimentarius/committees/committee/en/?committee=CCCF
        CAC reports: http://www.fao.org/fao-who-codexalimentarius/committees/cac/meetings/en/
[2]   http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/en/
[3]   https://www.who.int/foodsafety/publications/jecfa-reports/en/
[4]   https://www.who.int/foodsafety/publications/monographs/en/

Vermicelli/milk chocolate flakes). Submission of new or additional data should cover approximately the last 10 years. Data should be submitted by **November 10, 2019**, to allow time for data analysis by the JECFA Secretariat. WHO will be compiling data.

The Joint FAO/WHO JECFA Secretariats will perform an assessment of the exposure to cadmium from the category of chocolates containing or declaring <30% total cocoa solids on a dry matter basis considering the ML of 0.3 mg/kg [*and if possible an impact health assessment of this ML vis-à-vis lower MLs e.g. 02, 0.1 mg/kg to address safety concerns expressed by some delegations at CAC42 in relation to this ML for this category of chocolates*].

[*The JECFA Secretariat noted that the PTMI, since it had been recently reviewed, based on a large, worldwide dataset covering several years, is unlikely to be influenced by any new data that may have become available since the last evaluation. Therefore, no toxicological data but occurrence data is requested by means of this call.*]

The call for data can also be viewed online at http://www.who.int/foodsafety/en/ or http://www.fao.org/food/food-safety-quality/scientific-advice/calls-data-experts/en/.

All additional / new data must be uploaded in the GEMS database, which is easily accessible on the web.

To access the GEMS database, go to http://www.who.int/foodsafety/areas_work/chemical-risks/gems-food/en/. Please read the "GEMS/Food Database Manual" before attempting to submit data to GEMS. To submit data, you will need an account, and instructions on creating an account are found on page 2 of the manual. For technical questions about submitting data to GEMS, please contact Philippe Verger at WHO (vergerp@who.int).

Note that data already submitted to the GEMS Food Database do not need to be re-submitted.

When submitting data to the GEMS/Food database for this work, please:

- Provide complete information on the LOQ and LOD of analytical methods.
- Provide information in the "Local Food Identifier" or "Notes" fields of the database to allow more specific identification of samples, e.g., Is the food fresh or processed (e.g. chocolate)
- Provide information on "State of Food Analysed" e.g., cooked or raw.
- Provide information on concentration of total cocoa solids in the product.