codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 11

CX/CF 07/1/14 Add.3
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOODS
First Session
Beijing, China, 16 - 20 April 2007

PROPOSED DRAFT CODE OF PRACTICE FOR THE REDUCTION OF 3-MONOCHLOROPROPANE-1,2-DIOL (3-MCPD) DURING THE PRODUCTION OF ACID-HYDROLYSED VEGETABLE PROTEINS (ACID-HVPs) AND PRODUCTS THAT CONTAIN ACID-HVPs
(N09-2005)

Comments at step 3 submitted by the European Community

This document contains late submissions of comments received after the deadline, but those were submitted before 1 April 2007.

EUROPEAN COMMUNITY

As mentioned in the comments to the previous version of the Code of Practice (CX/FAC 06/38/31) the European Community and its Member States (ECMS) fully support the elaboration of this Code of Practice for the reduction of 3-MCPD during the production of acid-hydrolysed vegetable proteins (acid-HVPs) and products that contain acid-HVPs as the presence of 3-MCPD in food is of concern due to its toxicological properties.

The ECMS wish to make the following general comments on the draft Code of Practice (CX/CF/ 07/1/14):

Industry has provided some additional, but rather general information on reduction methods of 3-MCPD in acid-HVP. Therefore the description of the three approaches for reduction of the levels of 3-MCPD in acid-HVP outlined in §§ 15-17 could not be described in more detail.

However, the ECMS think that the Code of Practice gives some useful general advice to manufacturers. This advice needs to be adapted by manufacturers to suit their individual production processes.

The ECMS are of the opinion that the draft Code of Practice should be advanced in the Codex Elaboration Procedure.

In addition the ECMS have the following editorial comments:

§ 8: The paragraph should only refer to 3-MCPD, not the whole group of chloropropanols.
§ 14, second line: Replace "flowing paragraphs" by "following paragraphs".