JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION

Thirtieth Session
Roma, Italy, 2-7 July 2007

REPORT OF THE 1st SESSION OF THE
CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Beijing, China
16-20 April 2007

Note: This report includes Codex Circular Letter CL 2007/13-CF
To: Codex Contact Points
   Interested International Organizations

From: Secretary,
      Codex Alimentarius Commission,
      Joint FAO/WHO Food Standards Programme,
      Viale delle Terme di Caracalla,
      00153 Rome, Italy

Subject: Distribution of the Report of the First Session of the Codex Committee on Contaminants in Foods (ALINORM 07/30/41)

The Report of the First Session of the Codex Committee on Contaminants in Foods is attached. It will be considered by the Thirtieth Session of the Codex Alimentarius Commission (Rome, Italy, 2-7 July 2007).

MATTERS FOR ADOPTION BY THE 30TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

1. Draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages at Step 8 (ALINORM 07/30/41 para. 82 and Appendix IX)


Governments and interested international organizations wishing to submit comments on the above texts should do so in writing, preferably by E-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org; Fax +39 06 570 54593) before 30 May 2007.

Proposed Draft Standards and Related Texts at Step 5 of the Procedure

3. Proposed Draft Maximum Levels for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) (N08-2004) at Step 5 (ALINORM 07/30/41 para. 88 and Appendix X)

4. Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs (N09-2005) at Step 5 (ALINORM 07/30/41 para. 93 and Appendix XI)

Governments and interested international organizations wishing to submit comments on the above texts should do so in writing, preferably by E-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org; Fax +39 06 570 54593) before 30 May 2007.
Proposed amendments to the Procedural Manual

5. Proposed amendments to the Terms of Reference of the Codex Committee on Contaminants in Foods (ALINORM 07/30/41 para. 15 and Appendix II)

6. Proposed amendments to the “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants (ALINORM 07/30/41 para. 18 and Appendix III)

7. Proposed amendments to the “CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups (ALINORM 07/30/41 para. 18 and Appendix IV)

8. Definition for “Codex Maximum Level for a Contaminant in Food or Feed Commodity” (ALINORM 07/30/41 para. 38 and Appendix V)

Governments and international organizations wishing to submit comments on the above proposed amendments and definition should do so in writing, preferably by E-mail to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, fax : +39 06 57054593) before 30 May 2007.
The First Session of the Codex Committee on Contaminants in Foods reached the following conclusions:

**SUMMARY AND CONCLUSIONS**

**Matters for consideration by the Commission**

**Draft and Proposed draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure**

The Committee agreed to forward:

- Draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages to the Commission for adoption at Step 8 (para. 82 and Appendix IX); and


**Proposed Draft Standards and Related Texts at Step 5 of the Procedure**

The Committee agreed to forward the following texts to the Commission for adoption at Step 5:

- Proposed Draft Maximum Levels for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (excluding Naturally Fermented Soy Sauce) (N08-2004) (para. 88 and Appendix X); and

- Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs (N09-2005) (para. 93 and Appendix XI).

**Proposed amendments to the Procedural Manual**

The Committee agreed to forward the following three proposed amendments and one definition to the Commission for adoption and inclusion in the Procedural Manual:

- Proposed amendments to the Terms of Reference of the Codex Committee on Contaminants in Foods (para. 15 and Appendix II);

- Proposed amendments to the “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants (para. 18 and Appendix III);

- Proposed amendments to the “CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups” (para. 18 and Appendix IV); and

- Definition for “Codex Maximum Level for a Contaminant in Food or Feed Commodity” (para. 38 and Appendix V).

**Proposals for new work**

The Committee agreed to submit to the Commission, through the Executive Committee, the proposal for new work on a “Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs” (paras 120 – 121 and Appendix XIII).

**Others**

The Committee agreed:

- to forward the proposed amendments to Schedule I of the General Standards for Contaminants and Toxins in Foods to the Commission for adoption (para. 46); and

- to recommend that the Commission revoke CODEX STAN 248-2005 (para.46).

**Matters for consideration by other committees and task forces**

The Committee agreed:

- to forward to the Codex Committee on Methods of Analysis and Sampling (CCMAS) the ranges for the determination of dioxin and PCBs as well as the matrices for which these levels were to be applied and to request the CCMAS to also indicate for the different methods the highest level that can be reliably analysed (para. 24 and Appendix XIV Part 1); and

- to forward to the CCMAS the general remark on the Method of Analysis for Determination of Dioxins and PCBs”(para. 25. and Appendix XIX Part 2).
Matters of Interest to the Commission

The Committee agreed:

- that the proposed draft Revision of the Preamble of the GSCTF (N04-2006) be returned to Step 2 for redrafting by an electronic working group, with a view to circulation at Step 3 and consideration at Step 4 at the next session of the Committee (para. 43);

- to retain the draft maximum levels for Ochratoxin A in wheat, barley and rye at Step 7 (see Appendix VI) and inform the Executive Committee that work on this item would be completed by 2007 (para. 50);

- to hold at Step 7 both draft maximum level of 15 μg/kg for total aflatoxins in almonds, hazelnuts and pistachios “for further processing” and the draft maximum level of 8 μg/kg for total aflatoxin in almonds, hazelnuts and pistachios “ready-to-eat” and to resume discussion on these draft maximum levels at its next session, after the results of the forthcoming 68th JECFA evaluation are available (para. 57 and Appendix VII);

- that the proposed draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil nuts, Hazelnuts and Pistachios (N07-2004) be returned to Step 2 for redrafting by an electronic working group, with a view to circulation at Step 3 and consideration at Step 4 at the next session of the Committee (para. 62);

- to return the proposed draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006) to Step 2 for redrafting by an electronic working group, with a view to circulation for comments at Step 3 and consideration at Step 4 at the next session of the Committee (para. 97);

- to return the proposed draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Process (N07-2006) to step 2 for redrafting by an electronic working group, with a view to circulation for comments at Step 3 and consideration at Step 4 at the next session of the Committee (para. 102);

- to establish an electronic working group to prepare a draft proposed Code of Practice on the Prevention and Reduction of Aflatoxin contamination in Dried Figs at Step 2, with a view to its circulation for comments at Step 3 and its consideration at Step 4 at the next session of the Committee, pending the formal approval of new work by the Commission (para. 121); and

- to update / revised the following discussion papers for consideration at the next session of the Committee:
  - Discussion Paper on Maximum Levels for Total Aflatoxins in “Ready-to-eat” Almonds, Hazelnuts and Pistachios (para. 58);
  - Discussion Paper on Aflatoxin Contamination in Brazil nuts (para. 66);
  - Discussion Paper on Ochratoxin A in coffee (para. 113); and
  - Discussion Paper on Ochratoxin A in Cocoa (para. 117).

The Committee reaffirmed the decision made by the 38th Session of the Committee on Food Additives and Contaminants (ALINORM 06/29/12 para.192) to postpone consideration of the need to revise the guideline levels for methylmercury in fish pending the outcomes of a joint FAO/WHO expert consultation on health risks associated with methylmercury and dioxins and dioxin-like PCBs in fish and the health benefits of fish consumption and to retain the current Codex guideline levels for the time being (para. 35).

Other matters

The Committee endorsed the priority list of contaminants and naturally occurring toxicants for JECFA evaluation (see Appendix XIII). The Committee recommended that an in-session working group be convened during the next session of the Committee, in order to review the priority list in light of comments received (para. 134).
<table>
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<tr>
<td>3-MCPD</td>
<td>3-monochloropropane-1,2-diol</td>
</tr>
<tr>
<td>CCCF</td>
<td>Codex Committee on Contaminants in Foods</td>
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<td>CCFAC</td>
<td>Codex Committee on Food Additives and Contaminants</td>
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<td>CCMAS</td>
<td>Codex Committee on Methods of Analysis and Sampling</td>
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<tr>
<td>CL</td>
<td>Circular Letter</td>
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<tr>
<td>CRD</td>
<td>Conference Room Document</td>
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<tr>
<td>DON</td>
<td>Deoxynivalenol</td>
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<tr>
<td>FAO</td>
<td>Food and Agriculture Organization of the United Nations</td>
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<tr>
<td>GEMS</td>
<td>Global Environment Monitoring System</td>
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<tr>
<td>GSCTF</td>
<td>General Standard for Contaminants and Toxins in Foods</td>
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<td>GLs</td>
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<td>GSFA</td>
<td>General Standard for Food Additives</td>
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<td>HVP</td>
<td>Hydrolyzed Vegetable Protein</td>
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<tr>
<td>JECFA</td>
<td>Joint FAO/WHO Expert Committee on Food Additives</td>
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<tr>
<td>OIV</td>
<td>International Organisation of Vine and Wine</td>
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<tr>
<td>OTA</td>
<td>Ochratoxin A</td>
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<tr>
<td>PAH</td>
<td>Polycyclic Aromatic Hydrocarbons</td>
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<tr>
<td>PCBs</td>
<td>Polychlorinated biphenyls</td>
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<tr>
<td>PTWI</td>
<td>Provisional Tolerable Weekly Intake</td>
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<tr>
<td>TEF</td>
<td>Toxic Equivalency Factors</td>
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<td>WHO</td>
<td>World Health Organization</td>
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INTRODUCTION

1. The First Session of the Codex Committee on Contaminants in Foods was held in Beijing, China, from 16-20 April 2007, at the kind invitation of the Government of the Netherlands in cooperation with the Government of the People’s Republic of China. Mr Ger de Peuter, Deputy Director of Food Quality and Animal Health, Ministry of Agriculture, Nature and Food Quality of the Netherlands, chaired the Session. The Session was attended by 171 delegates representing 59 Member Countries, one Member Organization, and 16 International Organizations. The List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. Mr Dirk Jan van den Berg, the Ambassador of the Netherlands in China, welcomed the establishment of the new Codex Committee on Contaminants in Foods and thanked the Government of China for its hospitality in holding the First Session of this Committee in Beijing. He stressed the importance of broad participation of Members and Observers in the Committee, especially developing countries. In this regard, he invited potential and current donor countries to provide or continue to provide their support to the Codex Trust Fund for Enhanced Participation. He stressed the need to generate scientific data and to support the provision of scientific advice as the basis of the work of the Committee.

3. Mr Ma Xiaowei, the Vice-Minister of Health of the People’s Republic of China, welcomed the participants and highlighted the growing importance of food safety issues for public health and fair practices in international food trade. Physical, chemical and biological contaminants remain a prominent issue of concern. The Government of China is giving high priority to the development of new policies and legislation to promote food safety. He emphasized the importance of science-based and technologically sound worldwide standards on contaminants in food. Finally, he thanked Codex Members for their support of the nomination of China as host country of the Codex Committees on Food Additives and on Pesticide Residues.

Division of Competence

4. The Committee noted the division of competence between the European Community and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)

5. The Committee noted that the proposal from Japan and the Netherlands requesting the inclusion of a specific item on the Agenda had been placed on a supplementary list. The Committee, after noting that the concrete proposals were provided in document CX/CF 07/1/6 and noting that the proposals were linked to Provisional Agenda Item 5, agreed to discuss the additional item as a new Agenda Item 5(b) as part of Agenda Item 5.

6. The Committee also agreed that the Agenda Items below would be discussed together because they were interrelated:
   - Item 7(a), 7(b), and 7(c);
   - Item 7(d) and 7(e);
   - Item 4(b) and 4(c).

7. The Committee adopted the Provisional Agenda as the Agenda for the Session with the amendments noted above.

8. The Committee agreed to establish an in-session physical working group on the priority list of contaminants and naturally occurring toxicants proposed for evaluation by JECFA under the Chairmanship of the Netherlands, with the understanding that its report would be considered under Agenda Item 15.

APPOINTMENT OF THE RAPPORTEUR (Agenda Item 2)

9. The Committee agreed to appoint Dr Kelly Hislop (Canada) as Rapporteur for the Session.
10. The Committee noted that most of the information presented in document CX/CF 07/1/2 was for information purposes. The Committee also noted that document CX/CF 07/1/2 Add.1, prepared by the Codex Secretariat, proposed changes to the two texts on risk analysis relevant to the Committee, contained in the Procedural Manual.

11. In particular, the Committee commented and/or made decision on the following matters:

Terms of Reference of the Codex Committee on Contaminants in Foods

12. The Committee noted the request of the 29th Session of the Commission to review its Terms of Reference at its First Session.

13. The Committee considered the proposal from the Delegation of Germany, speaking on behalf of the Member States of the European Community, to delete the reference to guideline levels (GLs) in point (a) of its Terms of Reference to align it with the Commission’s decision that the preferred format of a Codex standard for a contaminant in food or feed was a maximum level. In this regard, it was noted that the deletion of the reference to GLs would also imply the conversion of GLs already contained in the General Standard of Contaminants and Toxins in Foods (GSCTF) into maximum levels, which might require further discussion. While acknowledging that in the future no new GLs would be elaborated by the Committee and that the current GLs should eventually be reviewed for consideration as maximum levels, the Committee agreed that it was premature to delete the reference to GLs from its Terms of Reference at this stage. It was therefore agreed to revise point (a) to read “To establish or endorse permitted maximum levels, and where necessary revise existing guideline levels, for contaminants and naturally occurring toxicants in food and feed” to reflect the current status of work of the Committee.

14. The Committee agreed to revise point (c) to better clarify that the Committee could initiate elaboration of methods of analysis and sampling for the determination of contaminants and naturally occurring toxicants in food and feed and for consistency with the language used in point (d) in relation to the consideration and elaboration of standards or codes of practice for related subjects.

15. The Committee agreed to forward the proposed amendments to its Terms of Reference to the 30th Session of the Commission, through the 59th Session of the Executive Committee, for consideration and approval (see Appendix II).

Proposed Changes to the “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants” and the “CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups”

16. The Committee noted that the proposed changes in “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants” and “CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Group”, as presented in document CX/CF 07/1/2 Add.1, were intended to reflect the split of the Codex Committee on Food Additives and Contaminants into two Committees and were in line with the changes proposed in paragraphs 3-5 of document CX/CF 07/1/7-rev. “Proposed draft revision of the Preamble of the General Standard for Contaminants and Toxins in Foods (GSCTF)”. The Committee also noted that an identical proposal for changes to “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants” would be considered by the 39th Session of the Codex Committee on Food Additives, to be held on 24-28 April 2007.

17. The Committee agreed to the changes proposed by the Codex Secretariat with a few minor editorial changes. It also agreed to replace “GEMS/Food Regional diets” with “GEMS/Food Consumption Cluster Diet” throughout the text on “CCCF Policy for Exposure Assessment in Contaminant and Toxins in Foods or Food Groups”.

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2 CX/CF 07/1/2, CX/CF 07/1/2 Add.1, CRD 7 (comments of European Community), CRD 13 (comments of Cuba)
18. The Committee agreed to forward the proposed amendments to the “Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants” and “CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups” to the 30th Session of the Commission, through the 59th Session of the Executive Committee, for adoption and inclusion in the Procedural Manual (see Appendices III and IV).

Questions from the 27th Session of the Codex Committee on Methods of Analysis and Sampling

19. The Committee noted that the Codex Committee on Methods of Analysis and Sampling (CCMAS) had agreed at its 27th Session to request the Committee on Contaminants in Foods to provide precise information on the range of levels to be considered as well as on the matrices for which these levels were to be applied, in order to resume its work on the Methods of Analysis for the Determination of Dioxins and PCBs for the screening of the presence of dioxins and dioxin like-PCBs in feed and food.

20. The Committee agreed to establish an in-session working group, chaired by the Delegation of the European Community, and working in English, to prepare a draft reply to the request of the 27th Session of the CCMAS.

21. The Delegation of the European Community, speaking as the Chair of the in-session working group, informed the Committee that the working group had prepared a list of matrices and corresponding ranges of levels to be considered, based on the information contained in CRD 7.

22. The Committee further noted that the proposed ranges of levels probably covered all levels found in surveys but, ranges might eventually need to be enlarged in light of the results of other surveys. An updated list might be prepared, if necessary, at the next session of the Committee.

23. The Committee agreed that all levels be expressed using the 2005 World Health Organization (WHO) Re-evaluation of Human and Mammalian Toxic Equivalency Factors (WHO 2005 TEF).

24. The Committee agreed to forward to the CCMAS the ranges for the determination of dioxin and PCBs as well as the matrices for which these levels were to be applied (see Appendix XIV, Part 1) and to request the CCMAS to also indicate for the different methods the highest level that can be reliably analysed.

25. The Committee also agreed to forward to the CCMAS the general remarks on the document CX/MAS 06/27/8 “Methods of Analysis for the Determination of Dioxins and PCBs” (see Appendix XIV, Part 2).

INFORMATION ON MATTERS OF INTEREST ARISING FROM FAO, WHO AND OTHER INTERNATIONAL INTERGOVERNMENTAL ORGANIZATIONS (Agenda Item 4a)

26. The Representatives of FAO and WHO, referring to documents CX/CF 07/1/3 and CX/CF 07/1/3 Add.1 rev., informed the Committee of activities undertaken by FAO and WHO on scientific advice and capacity building, which were of interest to the Committee. It was reported that total diet study training courses were planned by WHO for several regions in 2007, including Africa, Eastern Mediterranean and Southeast Asia. In addition the fourth WHO-coordinated global survey of human milk for persistent organic pollutants was ongoing and countries were encouraged to participate.

27. Among others, the Committee noted that FAO and WHO had started a preparatory process for organizing an expert consultation on the health risks associated with methylmercury and dioxins and dioxin-like PCBs in fish and the health benefits of fish and other seafood consumption. Countries were also encouraged to promote and support total diet studies at the national level. The Committee noted that FAO and WHO had started the organization of an expert consultation on the use of ‘active chlorine’ in food processing, as requested by the Committees on Food Additives and Contaminants and on Food Hygiene. It was emphasized that it was important to provide expertise and information in response to the calls for information and for experts as published on the FAO and WHO websites.

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3 CRD 7 (comments of the European Community), CRD 19 (report of the in-session working group to prepare a reply to CCMAS on their request as regard the determination of dioxins and PCBs)
4 Canada, Belgium, France, China, Finland, Germany, Hungary, Japan, Madagascar, the Netherlands, the Philippines, United Kingdom, United States of America, CIAA, IDF, IFT and WHO participated in the in-session working group.
5 CX/CF 07/1/3, CX/CF 07/1/3 Add.1 rev., CRD 13 (comments of Cuba)
6 ALINORM 06/29/41 para.195, ALINORM 06/29/12 para.191
28. One delegation requested additional capacity building activities in support of total diet studies in Latin America and Caribbean region.

29. The Committee noted that it was essential for countries to submit relevant data to FAO and WHO in order to assist them in the timely provision of scientific advice. The Committee also noted that developing countries require technical assistance to build capacities in laboratory analysis so as to generate scientific data.

MATTERS OF INTEREST OF THE 67TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 4b)

ACTION REQUIRED AS A RESULT OF CHANGES IN TOXICOLOGICAL RECOMMENDATIONS (Agenda Item 4c)

30. The WHO Representative, speaking on behalf of FAO and WHO JECFA Secretariats, informed the Committee of the outcome of the evaluation, conducted by the 67th JECFA, for the following three substances; i) Aluminium; ii) Chloropropanols; and iii) Methylmercury in 2006, in response to the requests made by the Codex Committee on Food Additives and Contaminants. The highlight of the discussion and decisions of the Committee on those three substances is as follows:

i) Aluminium

31. A delegation noted that food contact utensils and containers made of aluminium could contribute to human exposure of aluminium and asked whether this issue had been considered by JECFA. The WHO Representative clarified that exposure through food contact utensils and containers had also been considered during the evaluation by JECFA and that it was concluded that they were not main contributors for human exposure to aluminium.

ii) Chloropropanol

32. The Committee was reminded that the outcome of the JECFA evaluation on 3-chloro-1,2-propanediol (3-MCPD) and 1,3-dichloro-2-propanol (DCP) would be taken into consideration during discussion under Agenda Items 10 and 11 at the present session of the Committee.

iii) Methylmercury

33. The Committee was informed that JECFA concluded that the setting of guideline levels for methylmercury in fish might not be an effective way of reducing exposure for the general population. In this regard, a delegation wondered whether the current Codex guideline levels for methylmercury in fish would not sufficiently protect the health of consumers against risks associated with methylmercury in fish.

34. The WHO Representative explained that JECFA’s conclusion with respect to guideline levels must be considered in relation to the fact that guidelines already in place in some national jurisdictions had already influenced the range of observed mercury concentrations by eliminating fish containing high concentrations of mercury from the market.

35. The Committee reaffirmed the decision made by the 38th Session of the Committee on Food Additives and Contaminants to postpone consideration of the need to revise the guideline levels for methylmercury in fish pending the outcomes of a joint FAO/WHO expert consultation on health risks associated with methylmercury and dioxins and dioxin-like PCBs in fish and the health benefits of fish consumption and to retain the current Codex guideline levels for the time being.

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7 CX/CF 07/1/4, CRD 13 (comments of Cuba)
8 CX/CF 07/1/5
9 ALINORM 06/29/12 para.192
36. The Delegation of the European Community, as the Chair of the Working Group on the Revision of the Preamble of the General Standard for Contaminants and Toxins in Foods (GSCTF), described the proposed revisions to the Preamble of the GSCTF, as presented in document CX/CF 07/1/7 rev. The need for these revisions arose as a result of the recent incorporation of two policy documents on the working principles of the former Codex Committee on Food Additives and Contaminants (CCFAC) (i.e. Risk Analysis Principles applied by the CCFAC and CCFAC Policy for Exposure Assessment of Contaminants and Toxins in Food or Food Groups) into the Procedural Manual. The splitting of the former CCFAC into the Codex Committees on Food Additives and on Contaminants in Foods also caused the need for textual changes in these two working principles documents. In revising the Preamble of the GSCTF, the guiding rationale was that texts relevant only to the Codex Alimentarius Commission and its subsidiary bodies should be incorporated in the Procedural Manual whereas texts that constitute recommendations for member governments should remain in the Preamble.

37. It was acknowledged that the 29th Session of the Codex Alimentarius Commission had already agreed on some text changes in the Procedural Manual because of the replacement of the CCFAC by the new Codex Committees on Food Additives and on Contaminants in Foods, and the Committee noted that the required changes to the text of the policy documents, as described above, had been agreed upon by the Committee under Agenda Item 3 (see para. 18).

38. The Committee agreed to the proposal in paragraph 7 of the working document and decided to recommend to the Commission to include the definition of a Codex maximum level for a contaminant in the Procedural Manual, in the section on Definitions (see Appendix V).

39. The proposed amendments to the Preamble as set out in Appendix I of the working document were discussed in detail. The second sentence, regarding pesticide residues, in the second bullet point of Section 1.2.2 “Contaminant” was proposed to be deleted because the Codex Committee on Pesticide Residues also deals with pesticide residues resulting from former agricultural or other uses. The wording for exclusion of processing aids from the scope of the General Standard on Contaminants and Toxins in Foods should be further studied.

40. Several delegations advocated retention of the definition of “guideline levels” as well as the footnote regarding possible conversion of existing and proposed “guideline levels” to “maximum levels”. In their view, guideline levels should not be converted to maximum levels without proper review. Since “guideline levels” would therefore continue to exist in the GSCTF, it was agreed that both texts would be retained in a footnote.

41. The texts contained in sections 1.4.2 and 1.4.3, which had been proposed for deletion, were considered by several delegations to be suitable for retention because these provisions were not present in the Risk Analysis section of the Procedural Manual. The Delegation of the European Community indicated that these sections could be incorporated in the proposed Appendix II of the working document, which would be transferred to the Procedural Manual. It was suggested that it be verified that the texts were in line with existing texts in the Risk Analysis section of the Procedural Manual.

42. In the discussion on the proposed deletion of Annex II of the Preamble, a delegation proposed the retention of the risk management decision scheme, because this was not recorded in the Risk Analysis Principles section of the Procedural Manual. It was agreed to further consider this issue, recognizing that updates to the scheme might be necessary.
Status of the proposed draft Revision of the Preamble of the General Standard for Contaminants and Toxins in Foods (GSCTF) (N04-2006)

43. The Committee noted that there were still a number of proposed changes to the Preamble of the GSCTF that had not been fully considered and discussed by the Committee and that the time for reflection had been too brief because of the late circulation of the working document. It was therefore agreed that the proposed draft Revision be sent back to Step 2 for redrafting by an electronic working group, led by the Delegation of the European Community, working in English, in light of the comments made at the present session, with a view to circulation of the revised proposal for comments at Step 3 and consideration at Step 4 by the next session of the Committee.

PROPOSAL TO AMEND SCHEDULE I OF THE GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS (Agenda Item 5b)

44. The Delegation of Japan presented document CX/CF 07/1/1 Add.1 as submitted by Japan and the Netherlands. Specific proposals, as presented in document CX/CF 07/1/6, consisted of a proposal for two amendments to Schedule I of the General Standard for Contaminants and Toxicants in Foods (GSCTF) and a proposal for recommending to the Commission that it formally revoke CODEX STAN 248-2005 concerning maximum levels for cadmium in a number of commodities, since Schedule I also contained these maximum levels.

45. The first proposed amendment to Schedule I concerned replacing certain commodity standard references by the year of adoption by the Codex Alimentarius Commission. The second proposed amendment to Schedule I was to change the categorization of the contaminants included in Schedule I, by renaming the category ‘heavy metals’ to ‘metals’ and adding a separate category ‘radionuclides’.

46. The Committee agreed to endorse the recommendation of the ad hoc Working Group on Contaminants and Toxins in Foods, which met prior to the current session of the Committee, to accept the proposed amendments to Schedule I. The Committee therefore decided to forward for adoption by the Commission the following amendments to Schedule I: 1) deletion of references ‘CS 248-2005’ and their replacement by the adoption year ‘2005’; 2) reorganization of contaminants into the following four categories: metals, mycotoxins, other chemicals and radionuclides. It was also decided to recommend that the Commission revoke CODEX STAN 248-2005 concerning the maximum levels for cadmium in Brassica vegetables; bulb vegetables; fruiting vegetables, cucurbits; fruiting vegetables, other than cucurbits; leafy vegetables; potato; root and tuber vegetables; stalk and stem vegetables; and wheat.

47. It was suggested that the Committee consider bringing the presentation of Schedule I in line with the General Standard for Food Additives (GSFA), which is published on the Codex website and on CD-ROM in the form of a database. In this presentation of the GSFA, no references regarding the adoption year or to associated commodity standards were included. It was noted that currently the inclusion of references for maximum levels in Schedule I was prescribed in the Preamble of the GSCTF, while the adoption year was contained in the working document for Information and Use in Discussions related to Contaminants and Toxins of the GSCTF (CX/CF 07/1/6), which is presented at each session of the Committee.

48. A delegation indicated that the food categorization system for the GSCTF was not yet completed and, for the time being, the references in Schedule I to commodity standards provided useful guidance. In consideration of the fact that revisions to the Preamble to the GSCTF were still under examination, it was agreed by the Committee that the issue of the format of Schedule I would be discussed at the next session of the Committee.

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11 The procedures for the operation of working groups are provided in the Codex Procedural Manual.
12 Australia, Belgium, Brazil, France, India, Japan, Malaysia, the Netherlands and the Philippines expressed their willingness to participate in the electronic working group.
13 CX/CF 07/1/1 Add.1, CX/CF 07/1/6, CX/CF 07/1/6 Add.1 Corrigendum, CRD 2 (Report of the ad hoc Working Group on Contaminants and Toxins in Foods)
49. The Committee noted that the Maximum Level for Ochratoxin A (OTA) in wheat, barley and rye had been included in the agenda of the present session for procedural reasons. It further noted that JECFA would re-evaluate OTA during its 68th meeting in June 2007 and that the summary report and the full draft report of the meeting would be available in electronic form by end of July/August 2007 and January/February 2008 respectively.

**Status of the draft Maximum Level for Ochratoxin A in wheat, barley and rye**

50. The Committee agreed to retain the draft Maximum Level for Ochratoxin A at Step 7 (see Appendix VI) and to inform the Executive Committee that work on this item would be completed by 2009.

**DRAFT MAXIMUM LEVEL FOR TOTAL AFLATOXINS IN ALMONDS, HAZELNUTS AND PISTACHIOS “FOR FURTHER PROCESSING” (at Step 7) (Agenda Item 7a)**

**DRAFT MAXIMUM LEVEL FOR TOTAL AFLATOXINS IN ALMONDS, HAZELNUTS AND PISTACHIOS “READY-TO-EAT” (at Step 7) (Agenda Item 7b)**

**DISCUSSION PAPER ON MAXIMUM LEVELS FOR TOTAL AFLATOXINS IN “READY-TO-EAT” ALMONDS, HAZELNUTS AND PISTACHIOS (Agenda Item 7c)**

51. The Committee recalled that the Codex Committee on Food Additives and Contaminants, at its 38th Session, agreed to hold the Draft Maximum Level of 15 μg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios for further processing at Step 7. The Committee also recalled that the 29th Session of the Codex Alimentarius Commission adopted the Proposed Draft Maximum Level of 8 μg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” at Step 5 and advanced it to Step 6 for comments and consideration at Step 7 at the First Session of the Committee.

52. The Committee, at the present session, discussed these draft maximum levels, taking into account the information as presented in document CX/CF 07/1/9 and the written comments received.

53. Some delegations stated that, as a compromise, an alternative draft maximum level of 10 μg/kg for “ready-to-eat” was acceptable and proposed to forward this draft maximum level to the Commission for adoption, in consideration of the European Food Safety Authority (EFSA) evaluation which concluded that changing the maximum levels for total aflatoxins from 4 to 8 or 10 μg/kg in almonds, hazelnuts and pistachios would have minor effect on the estimates of dietary exposure for the general population.

54. A number of delegations expressed the view that the Committee should discuss the draft maximum levels at the next session of the Committee in light of the forthcoming outcomes of the 68th JECFA meeting to evaluate the potential impact on exposure of different aflatoxin maximum levels of 4, 8, 10, and 15 μg/kg as well as 20 μg/kg if there is sufficient data. The Delegation of the European Community expressed their reservation to the inclusion of the hypothetical maximum level of 20 μg/kg in the JECFA evaluation. The JECFA Secretariat noted that the summary and the full draft reports of the JECFA meeting would be available in electronic form in July/August 2007 and January/February 2008, respectively.

55. Several delegations noted that EFSA could not accurately evaluate the health risk for certain population sub-groups which could be more vulnerable, such as children, due to the scarcity of consumption data available for such sub-groups. Giving the EFSA report, the Delegation of European Community stated that it was important to have more detailed, concrete information on the impact of the application of the code of practice on the levels of aflatoxin contamination so that maximum levels be set as low as reasonably achievable.

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14 ALINORM 04/27/12 Appendix XVII, CRD 4 (comments of the European Community), CRD 15 (comments of Indonesia)
15 ALINORM 06/29/12 Appendix XXII, CL 2006/42-CF, CX/CF 07/1/8, CX/CF 07/1/9, CX/CF 07/1/9 Add.1, CRD 5 (comments of the Philippines), CRD 8 (comments of the European Community), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 16 (comments of Turkey)
16 ALINORM 06/29/12 para.132
17 ALINORM 05/28/41 paras 97 and 104 and Appendix V
56. One observer expressed the view that levels lower than 10 μg/kg would not be achievable for industry by applying the code of practice during the production of almonds, hazelnuts and pistachios. The observer expressed willingness to provide comprehensive data on aflatoxin contamination being collected in the previous two years so as to assist in identifying the lowest achievable level of aflatoxin in these products.

**Status of the draft maximum level for total aflatoxins in almonds, hazelnuts and pistachios “for further processing” and the draft maximum level for total aflatoxins in almonds, hazelnuts and pistachios “ready to eat”**

57. The Committee agreed to hold both the draft maximum level of 15 μg/kg for total aflatoxins in almonds, hazelnuts and pistachios “for further processing” and the draft maximum level of 8 μg/kg for total aflatoxin in almonds, hazelnuts and pistachios “ready-to-eat” at Step 7 (see Appendix VII) and to resume discussion on these draft maximum levels at its next session, after the results of the forthcoming 68th JECFA evaluation are available.

58. The Committee also agreed to establish an electronic working group led by the European Community, working in English, to update the discussion paper which would provide useful information for further discussion on the maximum levels at its next session.

**PROPOSED DRAFT SAMPLING PLAN FOR AFLATOXIN CONTAMINATION IN ALMONDS, BRAZIL NUTS, HAZELNUTS AND PISTACHIOS (N07-2004) (at Step 4) (Agenda Item 7d)**

59. The Committee recalled that the 38th Session of the Committee on Food Additives and Contaminants had agreed to retain the proposed draft Sampling Plan for Aflatoxin in Almonds, Brazil Nuts, Hazelnuts and Pistachios at Step 4.

60. The Delegation of the United States of America introduced this item, noting that further work on the proposed draft Sampling Plan was closely linked to progress on the establishment of maximum levels of aflatoxins in these commodities.

61. Several delegations pointed out that further review was required of the proposed draft Sampling Plan, and in particular of the sampling design, taking into account the influence of sample size relative to lot size and weight and number of incremental samples composing aggregate samples and of sampling method on the Sampling Plan’s accuracy.

**Status of the Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil nuts, Hazelnuts and Pistachios (N07-2004)**

62. The Committee agreed that the Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil Nuts, Hazelnuts and Pistachios be returned to Step 2 for redrafting by an electronic working group, led by the United States of America, working in English, with a view to circulation at Step 3 and consideration at Step 4 at the next session of the Committee. It was also agreed that the working document to be considered at the next session of the Committee incorporate a revised proposed draft Sampling Plan as well as an explanatory text in support of the consideration of the proposed draft Sampling Plan.

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18 Brazil, Iran, India, Indonesia, Turkey, United Kingdom, United States of America, WHO and INC expressed their willingness to participate in the electronic working group.
19 ALINORM 06/29/12 Appendix XXI, CRD 8 (comments of the European Community), CRD 16 (comments of Turkey)
20 ALINORM 06/29/12, paras 124-126
21 Brazil, European Community, Iran, Turkey, United Kingdom, and INC expressed their willingness to take part in the working group.
DISCUSSION PAPER ON AFLATOXIN CONTAMINATION IN BRAZIL NUTS (Agenda Item 7e)  

63. The Delegation of Brazil, speaking as the Chair of the electronic Working Group, introduced the revised discussion paper. One delegation noted that they had limited data suggesting that aflatoxin contamination of Brazil nuts was associated more with the kernel of Brazil nuts than with the shell. Support was also expressed to the recommendation of the discussion paper that further study be carried out on in-shell versus kernel contamination.

64. In regard to the recommendation b) in Part IV, paragraph 49 of the discussion paper, the Delegation of the European Community opposed to inclusion of a hypothetical standard of 20 $\mu$g/kg in the forthcoming JECFA dietary exposure assessment on aflatoxins in tree nuts since there was no evidence that this was the lowest achievable level.

65. The Representative of WHO, speaking on behalf of the FAO and WHO JECFA Secretariats, clarified that the JECFA Secretariats had already made the decision to consider the hypothetical maximum level of 20 $\mu$g/kg if the data were sufficient to permit this. This would also allow to put the assessment in the context of the previous JECFA assessment which included 20 $\mu$g/kg. The Representative of WHO also explained that countries were entitled to make requests for evaluation directly to JECFA and that the JECFA Secretariat itself could forward a request to JECFA, as appropriate, without formal request from the Committee on Contaminants in Foods.

66. The Committee endorsed the recommendations a), c), and d) in Part IV, paragraph 49 of the discussion paper. The Committee agreed that the Discussion Paper on Aflatoxin Contamination in Brazil nuts would be updated by the Delegation of Brazil, incorporating additional data that would become available on the contribution of the shell to aflatoxin contamination of Brazil nuts, for consideration at the next session of the Committee.

PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN WINE (N05-2006) (at Step 4) (Agenda Item 8)  

67. The Observer from the International Organisation of Vine and Wine (OIV) presented to the Committee the proposed draft Code of Practice as contained in document CX/CF 07/1/11. The Committee noted that the proposed draft Code had been developed based on the OIV “Code of sound vitivicultural practices in order to minimize levels of Ochratoxin A in vine based products”, adopted by the OIV Member States in October 2005. The draft Code addressed all measures that had been proven to prevent and reduce Ochratoxin A (OTA) contamination in wine and that covered all stages of the production chain. It was also noted that the preventive measures in the Code were meant to be applied in viticulture in regions where OTA had been found at significant levels in wine. A specific statement to this effect was included in the section on Cultivation Practices in the Vineyards, as agreed by the 38th Session of the Codex Committee on Food Additives and Contaminants.

68. The Delegation of the United Kingdom, speaking as the Chair of the ad hoc physical Working Group on Contaminants and Toxins in Foods, which met immediately prior to the current session of the Committee, informed the Committee that the ad hoc Working Group had considered document CX/CF 07/1/11, had proposed some editorial and other amendments to the proposed draft Code on the basis of the comments received, and had recommended to advance the proposed draft Code to Step 5/8.

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22 CX/CF 07/1/10, CX/CF 07/1/10 Add.1 (comments at Step 4 submitted by the European Community), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia)
23 CX/CF 07/1/11, CX/CF 07/1/11 Add.1 (comments of Kenya), CX/CF 07/1/11 Add.2 (comments of the European Community), CRD 2 (Report of the ad hoc physical Working Group on Contaminants and Toxins in Foods), CRD 13 (comments of Cuba), CRD 14 (comments of China), CRD 17 (comments of Brazil), CRD 18 (comments of Côte d’Ivoire)
24 ALINORM 06/29/12 para. 140
25 Attended by delegates of 50 Members (Australia, Austria, Belgium, Brazil, Cameroon, Canada, China, Côte d’Ivoire, Cuba, Denmark, Egypt, European Community, Finland, France, Gambia, Germany, Ghana, Greece, Hungary, Indonesia, Iran, Iraq, Ireland, Italy, Japan, Kenya, Malaysia, Mali, Morocco, Mozambique, Netherlands, New Zealand, Nigeria, Norway, Oman, Philippines, Poland, Republic of Korea, Romania, Russian Federation, Saudi Arabia, South Africa, Sudan, Sweden, Switzerland, Thailand, Turkey, United Kingdom, United
69. The Committee agreed to examine, paragraph by paragraph, the proposed draft Code on the basis of the text prepared by the *ad hoc* physical Working Group on Contaminants and Toxins in Foods, as contained in Annex 1 to CRD 2.

70. The Committee agreed to the amendments proposed by the *ad hoc* physical Working Group as well as to the following additional changes:

**Training of Producers**

71. The Committee added in the second bullet point “or the presence of mould spoilage, especially black mould” to recognize that small producers might not always possess the laboratory equipment and expertise necessary to identify ochratoxinogenic fungi.

**Vineyard establishment**

72. The Committee replaced the second sub-bullet of the second bullet point to read “avoid direct contact of grape bunches with the soil” to more clearly describe this requirement.

**Pest and Disease Control**

73. The Committee added a new bullet point regarding the removal of shrivelled/desiccated berries. In the last bullet point, the Committee clarified the first sentence by adding “using appropriate management to avoid fungal resistance”; and in the second sentence, the term “specific” was replaced with “appropriate”.

**Fermentation treatments**

74. In the last bullet point, the Committee specified that the recommendation applied to the production of red wine. This amendment was made in order to avoid possible contradiction with the provisions in the section on “maturing and clarification treatments”.

**Maturing and clarification treatments**

75. The Committee deleted the last bullet point recognizing that this particular recommendation was not specific to the prevention of OTA in wine.

**General Conditions for Food Contact Materials**

76. The Committee specified that food contact materials should not give rise to either contaminant migration or cross-contamination.

**Status of the proposed draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine (N05-2006)**

77. The Committee agreed to forward the proposed draft Code of Practice to the 30th Session of the Codex Alimentarius Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix VIII).

**DRAFT MAXIMUM LEVELS FOR TIN IN CANNED FOODS (OTHER THAN BEVERAGES) AND IN CANNED BEVERAGES (at Step 7) (Agenda Item 9)**

78. The Committee recalled that the 29th Session of the Codex Alimentarius Commission had adopted proposed draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages at levels of 250 mg/kg and 150 mg/kg respectively at Step 5 and had advanced them to Step 6, as proposed by the 38th Session of the Codex Committee on Food Additives and Contaminants.
79. The Delegation of the European Community stated that it maintained the reservation expressed at the 38th Session of the Codex Committee on Food Additives and Contaminants and at the 29th Session of the Codex Alimentarius Commission, and proposed maximum levels of 100 mg/kg and 200 mg/kg for canned beverages and canned foods (other than beverages) respectively, because acceptance of higher levels than those proposed could lead to an exceedance the JECFA PTWI for certain vulnerable groups, such as toddlers and small children of the population. The Delegation also stated that, in accordance with the criteria mentioned in the Preamble of the Codex General Standard for Contaminants and Toxins in Foods (GSCTF), maximum levels should be set as low as reasonably achievable and that data available in the European Community had shown that lower levels were actually achievable. The Delegation further noted that the functional / technological need of tin for some canned products did not provide a justification for the levels currently proposed by the Committee. This position was supported by some other delegations. It was also noted that the proposed maximum did not provide a margin against analytical uncertainty. Moreover, it was stated that a high level of tin might result in a metallic taste.

80. Several delegations supported the advancement of the draft maximum levels for adoption at Step 8 by the 30th Session of the Codex Alimentarius Commission. They stated that the levels proposed were reasonable and technologically justified and that the available data and information indicated that the proposed maximum levels did not present a significant health risk for consumers. It was noted that, according to the conclusion of the 64th JECFA, there were insufficient data to establish an acute reference dose; that according to the 55th JECFA, the mean dietary intakes of tin reported by seven countries were considerably lower than the PTWI set by the 33rd JECFA and that, according to the 64th JECFA, there was no information available as to whether there were sub-populations that were particularly sensitive to tin. In this regard, it was also noted that the toxic effects of tin are relatively minor. In addition, it was stated that lowering the maximum levels of tin could have a negative impact on product shelf-life because tin coating was important for ensuring adequate shelf-life and the year-round availability of certain seasonal products (e.g. pineapple) in international trade.

81. One delegation stated that after the adoption of Maximum Levels for Tin, the maximum levels for tin for food in non-tin layered containers would become unnecessary.

**Status of the draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages**

82. The Committee agreed to forward the draft Maximum Levels in Tin to the 30th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix IX). The Delegations of the European Community and Switzerland reserved their position to this decision. The Committee also noted that the eventual adoption by the Commission of the draft Maximum Level for Tin in Canned Foods (other than beverages) would result in consequential changes to maximum levels for tin in certain canned products (i.e. products in tin-layered cans), currently included in Schedule I of the Codex General Standard for Contaminants and Toxins in Foods (GSCTF).

**PROPOSED DRAFT MAXIMUM LEVEL FOR 3-MCPD IN LIQUID CONDIMENTS CONTAINING ACID-HYDROLYZED VEGETABLE PROTEINS (EXCLUDING NATURALLY FERMENTED SOY SAUCE) (N08-2004) (at Step 4) (Agenda Item 10)**

83. The Committee recalled that the Codex Committee on Food Additives and Contaminants, at its 38th Session, had agreed to maintain the proposed draft Maximum Level of 0.4 mg/kg at Step 4, and agreed to establish an electronic working group for updating the discussion paper on chloropropanols derived from the manufacture of acid-HVP and the heat processing of foods in view of the results of the JECFA evaluation and other information relevant for discussion. It was agreed to reconsider the proposed Maximum Level in light of this revised document.

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28 ALINORM 06/29/12 Appendix XXVII, CX/CF 07/1/13, CX/CF 07/1/13 Add. 1 (comments of the European Community and Norway), CRD 5 (comments of the Philippines), CRD 9 (comments of Japan), CRD 12 (comments of Thailand), CRD 13 (comments of Cuba), CRD 14 (comments of China), CRD 15 (comments of Indonesia)

29 ALINORM 06/29/12 para.175-177
84. The Delegation of the United Kingdom, speaking as the Chair of the electronic Working Group, briefly introduced the revised discussion paper, which included the outcome of the 3-MCPD evaluation by the 67th JECFA. It was noted that a 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 was currently being developed (see Agenda Item 11).

85. Several delegations indicated that they would consider a draft Maximum Level of 0.1 mg/kg to be acceptable, recognizing the technological difficulties and costs, especially in developing countries, to achieve lower levels.

86. The Committee noted recent results from Japan, as described in CRD 9, on 3-MCPD levels in acid-HVPs and soy sauces made with acid-HVPs, mainly produced by small-scale plants. The results showed that under strictly controlled manufacturing parameters, the level of 3-MCPD could be reduced. One delegation informed the Committee that its Government and industries work together in modifying the process of production and brought the levels down considerably. Currently, the levels of 3-MCPD in about 25% of products coming from industries were above the current proposed draft Maximum Level, but mostly below 1 mg/kg. The delegation, therefore, proposed that a Codex Maximum Level of 0.4 mg/kg be maintained and be considered again a few years after the finalization and implementation of a Code of Practice.

87. Several other delegations supported the proposal to maintain the proposed draft Maximum Level of 0.4 mg/kg and await the completion of the Code of Practice and the collection of surveillance data after its implementation by Codex Members. Some delegations brought it to the attention of the Committee that simplified methods of analysis should be developed in order for developing countries to be able to monitor the levels of 3-MCPD in acid-HVPs and soy sauce.

**Status of the proposed draft Maximum Level for 3-MCPD in Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) (N08-2004)**

88. The Committee agreed to forward the proposed draft Maximum Level of 0.4 mg/kg to the 30th Session of the Codex Alimentarius Commission for adoption at Step 5 (see Appendix X). It was agreed that the draft Maximum Level should be further considered in light of finalization and implementation of the 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.

89. The European Community and Norway expressed their reservation to the decision to advance the draft Maximum Level of 0.4 mg/kg.

PROPOSED DRAFT CODE OF PRACTICE FOR THE REDUCTION OF 3-MONOCHLOROPROPANE-1,2-DIOL (3-MCPD) DURING THE PRODUCTION OF ACID-HYDROLYZED VEGETABLE PROTEINS (ACID-HVPs) AND PRODUCTS THAT CONTAIN ACID-HVPS (N09-2005) (at Step 4) (Agenda Item 11)30

90. The Committee recalled that the Codex Committee on Food Additives and Contaminants at its 38th Session agreed to return the renamed proposed draft Code of Practice for the Reduction of monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (HVPs) and Products that Contain acid-HVPs to Step 2 for revision by an electronic Working Group led by the United Kingdom, for circulation, comments at Step 3 and consideration at Step 4 at the First Session of the Codex Committee on Contaminants in Foods31.

91. The Committee agreed to examine the proposed draft Code on the basis of the text prepared by the ad hoc physical Working Group on Contaminants and Toxins in Foods, as contained in Annex 2 to CRD 2.

30 ALINORM 06/29/12, CX/CF 07/1/14, CX/CF 07/1/14 Add. 1 (Comments of Japan), CX/CF 07/1/14 Add. 2 (corrigendum to the working document CX/CF 07/1/14), CX/CF 07/1/14 Add. 3 (comments of the European Community), CRD 2 (Report of the ad hoc Working Group on Contaminants and Toxins in Foods ), CRD 5 (comments of the Philippines), CRD 9 (comments of Japan), CRD 12 (comments of Thailand), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 20 (coments of Nigeria)

31 ALINORM 06/29/12 paras 173-174
92. The Committee agreed to most of the amendments proposed by the ad hoc physical working group and to the following additional changes:

- In paragraph 14, the last sentence proposed by the ad hoc physical working group was replaced with “at the national level, manufacturers may need to adjust the measures in their own production processes”;
- In paragraph 21, the last sentence regarding the results of a survey on soy sauce manufactured using low 3-MCPD acid-HVP was deleted.

**Status of the proposed draft Code of Practice for the Reduction of 3-Monochloropropene-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs (N09-2005).**

93. The Committee agreed to forward the proposed draft Code of Practice, as amended at the present session, to the 30th Session of the Codex Alimentarius Commission for adoption at Step 5 (see Appendix XI).

**PROPOSED DRAFT CODE OF PRACTICE FOR THE REDUCTION OF ACRYLAMIDE IN FOOD (N06-2006) (at Step 4) (Agenda Item 12)**

94. Document CX/CF 07/1/15 was introduced by the Delegation of the United States of America, which had led an electronic working group, together with the United Kingdom, that prepared the proposed draft Code of Practice at Step 2. The proposed draft had subsequently been circulated for comments at Step 3. The Delegation explained that the proposed draft contained measures that were still being researched as well as measures that were established and shown to be effective for the reduction of acrylamide during the processing of food.

95. The Committee was informed that the ad hoc Working Group on Contaminants and Toxins, which had met immediately prior to the present session of the Committee, had discussed whether recommendations to national authorities on consumer practices as described in paragraphs 52 and 53 of the proposed draft Code of Practice should be retained in the Code. Since consumer practices were considered to add significantly to acrylamide exposure and similar recommendations had already been incorporated in other codes of practice, it was decided to maintain paragraphs 52 and 53. The Committee noted that data from a Japanese study on the formation of acrylamide by consumer practices would be available in 2009 and that correct references for paragraph 7 would be provided by the JECFA Secretariat.

96. The Committee, noting the opinion of the ad hoc physical working group that this document was not yet ready for advancement in the Codex Procedure, agreed that a revised proposed draft should be prepared, taking account of additional data and information which would become available in the coming year from ongoing studies.

**Status of the Proposed Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006)**

97. The Committee agreed to return the proposed Draft Code of Practice to Step 2 for redrafting by an electronic working group chaired by the United States of America and the United Kingdom, and working in English, on the basis of the written comments received and the discussion in the ad hoc Working Group and in the present session of the Committee, with a view to circulation for comments at Step 3 and consideration at Step 4 at the next session of the Committee.

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32 CX/CF 07/1/15, CX/CF 07/1/15 Add.1 (comments of Brazil), CX/CF 07/1/15 Add. 2 (comments of the European Community and Kenya), CRD 2 (Report of the ad hoc Working Group on Contaminants and Toxins, CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia)

33 Australia, Belgium, Canada, China, Cuba, Denmark, the European Community, Germany, Japan, the Netherlands, Philippines, Republic of Korea, Sweden, Switzerland, Thailand, Turkey, CIAA, ICGMA, IFT, FAO, and WHO expressed their willingness to take part in the working group.
PROPOSED DRAFT CODE OF PRACTICE FOR THE REDUCTION OF CONTAMINATION OF FOOD WITH POLYCYCLIC AROMATIC HYDROCARBONS (PAH) FROM SMOKING AND DIRECT DRYING PROCESSES (N07-2006) (at Step 4) (Agenda Item 13)³⁴

98. The Delegation of Denmark, as the Chair of the electronic working group on the Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAHs) from Smoking and Direct Drying Processes,³⁵ introduced the proposed draft code of practice as presented in working document CX/CF 07/1/16. It was mentioned that the ad hoc Working Group on Contaminants and Toxins in Foods that had met immediately before the session, had recommended that smoke flavours be addressed in the introductory part only. The Committee agreed to the recommendations of the ad hoc physical working group.

99. The Delegation indicated that the proposed draft code of practice aimed at providing tools to optimize smoking and direct drying processes in the production of foods and that more information was required for the further development of the Code, such as on the type of wood used as fuel in the smoking which would reduce contamination of PAHs. The Delegation of the United Kingdom, speaking as the Chair of the ad hoc physical working group, stated that many improvements were still necessary by incorporating new data into the proposed draft Code.

100. Some delegations offered to contribute additional information so that this proposed draft Code of Practice should be further developed with respect to products such as cereals, vegetables, fats and oils.

101. Another delegation expressed the opinion that the use of active carbon should be required for oil seed and pomace olive oil as the only way to reduce the content of PAHs when direct drying processing was used.

Status of the proposed draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006)

102. The Committee agreed to return the proposed Draft Code of Practice to Step 2 for redrafting by an electronic working group led by Denmark,³⁶ working in English, with a view to circulation for comments at Step 3 and consideration at Step 4 at the next session of the Committee.

DISCUSSION PAPER ON DEOXYNIVALENOL (DON) (Agenda Item 14a)³⁷

103. The Committee recalled that the 38th Session of the Committee on Food Additives and Contaminants re-established an electronic working group led by the United States of America to revise and update the Discussion Paper on Deoxynivalenol (DON).³⁸

104. The Delegation of the United States of America introduced document CX/CF 07/1/17, which contained an update on toxicology, sampling, analysis, occurrence of deoxynivalenol in cereals and in processed products and on relevant studies, regulatory framework and ongoing research.

105. The Committee noted the conclusions of the discussion paper which identified the need for data from surveys of levels of DON, for more research on resistant cereal cultivars and strategies aimed at preventing the production of trichothecenes in cereals grains, on methods to prevent and/or reduce contamination of cereals in the field and for the development and validation of methods capable of detecting multi-mycotoxin residues.

³⁴ CX/CF 07/1/16, CX/CF 07/1/16 Add.1, CRD 2 (Report of the ad hoc physical Working Group on Contaminants and Toxins in Foods), CRD 4 (comments of the European Community), CRD 5 (comments of Philippines), CRD 11 (comments of Latvia), CRD 12 (comments of Thailand), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 20 (comments of Nigeria)
³⁵ ALINORM 06/29/12 para.188
³⁶ Australia, Austria, Belgium, Cuba, European Community, France, Germany, Ghana, Italy, Japan, the Netherlands, Nigeria, Philippines, Poland, Republic of Korea, South Africa, Spain, Thailand, the United Kingdom, the United States of America and CPA expressed their willingness to participate in the electronic working group.
³⁷ CX/CF 07/1/17, CRD 4 (comments of the European Community), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia)
³⁸ ALINORM 06/29/12 para. 138
106. The Committee was informed that the data from Brazil on occurrence of deoxynivalenol as contained in the document referred to both domestic and imported products. Other delegations highlighted the importance of securing best practices throughout the entire food chain in order to reduce the presence of deoxynivalenol; that the selection of cultivars should also aim to control factors for other trichothecenes; and that research should have a holistic and consistent approach. It was noted that the PTWI could be exceeded by children consuming a high quantity of cereals, and that efforts should be made to reduce the presence of trichothecenes in cereals and to possibly develop a code of practice in the future.

107. The WHO Representative welcomed the submission of data on DON to the GEMS/Food Databases and clarified that all GEMS/Food data on a contaminant were provided automatically to JECFA when the substance was scheduled for evaluation.

108. The Committee agreed with the conclusions and recommendations in paragraphs 92-97 of the discussion paper. In view of the need for more occurrence data, including regional data on incidence and levels of DON in cereals over a period of several years, and for adequate information on consumption patterns for various countries as a pre-requisite to developing international standards, the Committee agreed to discontinue consideration of this item for the time being and to encourage countries to submit data on DON contamination to GEMS/Food Databases electronically and in the prescribed format.

DISCUSSION PAPER ON OCHRATOXIN A (OTA) IN COFFEE (Agenda Item 14b)

109. The Committee recalled that the 38th Session of the Committee on Food Additives and Contaminants established an electronic working group led by Brazil to prepare a discussion paper on OTA in coffee, for consideration at the First Session of the Committee on Contaminants in Foods.

110. The Delegation of Brazil introduced document CX/CF 07/1/18 and stated that there was the need for developing a Code of Practice for the prevention and reduction of OTA in coffee, and that at a later stage the establishment of a maximum level should be considered. Several delegations supported this position.

111. An observer questioned the need for a Codex Code of Practice, noting that FAO had already published the document “Guidelines for the Prevention of Mould Formation in Coffee”, while some delegations suggested that if the Committee was to start new work, the FAO document could be used as a starting point, thus avoiding duplication of efforts. It was also stated that various climate and other agricultural conditions of coffee production should be taken into account when developing a code of practice.

112. Some delegations stated that the establishment of a maximum level might not be necessary, or should be considered after several years’ experience of implementing a future Code of Practice had been gained. One delegation stated that should a maximum level for OTA in coffee be developed, the accompanying sampling plans should ensure that sufficiently appropriate representative sample be collected.

113. After some discussion, the Committee decided to establish an electronic working group, to be chaired by Brazil, working in English, to prepare a revised discussion paper for consideration at the next session of the Committee. The revised discussion paper should incorporate new data and other relevant information including those submitted to the present session of the Committee, and be accompanied by a project document proposing new work and possibly an outline of the proposed draft Code of Practice.

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40 CX/CF 07/1/18, CX/CF 07/1/18 Add.1 (comments of Japan, Peru and ICO), CX/CF 07/1/18 Add.2 (comments of the European Community), CRD 5 (comments of the Philippines), CRD 10 (comments of Vietnam), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 18 (comments of Côte d’Ivoire)
41 ALINORM 06/29/12 para. 145
42 Available at http://www.coffee-ota.org.
43 Cameroon, China, Côte d’Ivoire, the European Community, Ghana, Madagascar, the Philippines, Sweden, Switzerland, Thailand, Uganda, the United Kingdom and FAO expressed their willingness to participate in the working group.
DISCUSSION PAPER ON OCHRATOXIN A (OTA) IN COCOA (Agenda Item 14c)\(^{44}\)

114. The Committee recalled that the 38\(^{th}\) Session of the Committee on Food Additives and Contaminants established an electronic working group led by Ghana to prepare a discussion paper on OTA in cocoa for circulation, comments and consideration at the First Session of the Committee on Contaminants in Foods so that the Committee could decide whether it would be appropriate to develop a Code of Practice\(^{45}\).

115. The Delegation of Ghana introduced document CX/CF 07/1/19 and acknowledged the written comments contained in the addenda to the document as well as in conference room documents. While noting that cocoa represented a relatively small proportion of the overall dietary exposure to OTA, the Delegation stressed the need for developing internationally harmonized, appropriate methods of analysis and for collecting more data on the occurrence of OTA in cocoa. Such data would be important for any future request to JECFA for an evaluation and would help to facilitate the elaboration of a Code of Practice. Additionally, more research was desirable, for example, on identifying lactobacillus strains that inhibited growth of OTA producing moulds. In light of these circumstances, it was recommended that the need for a code of practice be considered by the Committee at a later stage.

116. The Committee agreed that it was premature to initiate the development of a code of practice and a decision in this regard should wait until more data had been collected. One observer stated that if the Committee was to consider the establishment of a maximum level in the future, such decision should be taken after producers, of which many were small holders, have had sufficient time to implement a code of practice. Another observer, noting that some of the data contained in the discussion paper were dated and did not reflect the current situation, offered to contribute new data.

117. After some discussion, the Committee decided to establish an electronic working group\(^{46}\), to be chaired by Ghana, working in English, to update the discussion paper with new data and other relevant information, and taking into account the comments made at the present session, for consideration at the next session of the Committee.

DISCUSSION PAPER ON AFLATOXIN IN DRIED FIGS (Agenda Item 14d)\(^{47}\)

118. The Delegation of Turkey, referring to document CX/CF 07/1/20, highlighted the importance of dried figs in international trade and the significance of potential food safety problems associated with dried figs, for which aflatoxin contamination was known to occur in all producing countries.

119. Many delegations supported the initiation of new work on the elaboration of a code of practice for the prevention and reduction of aflatoxin contamination in dried figs, but were of the opinion that it was premature to consider the need for a maximum level for aflatoxins in dried figs, which should be considered only after a code of practice had been developed and implemented in producing regions and countries.

120. The Committee agreed to forward the project document proposing new work (see Appendix XII) to the 59\(^{th}\) Session of the Executive Committee for critical review and for approval by the 30\(^{th}\) Session of the Commission.

121. The Committee also agreed to establish an electronic working group led by Turkey\(^{48}\), working in English, to prepare a draft proposed Code of Practice on the Prevention and Reduction of Aflatoxin Contamination in Dried Figs at Step 2, with a view to its circulation for comments at Step 3 and its consideration at Step 4 at the next session of the Committee, pending the formal approval of new work by the Commission.

\(^{44}\) CX/CF 07/1/19, CX/CF 07/1/19 Add.1, CX/CF 07/1/19 Add.2, CRD 5 (comments of the Philippines), CRD 6 (comments of Ghana), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 18 (comments of Côte d’Ivoire), CRD 20 (comments of Nigeria)

\(^{45}\) ALINORM 06/29/12 para 145

\(^{46}\) Belgium, Brazil, Cameroon, Côte d’Ivoire, the European Community, Nigeria, Sweden, Switzerland, Togo, CIAA, CPA and WHO and expressed their interest in taking part in the working group.

\(^{47}\) CX/CF 07/1/20, CRD 4 (comments of the European Community), CRD 13 (comments of Cuba), CRD 15 (comments of Indonesia), CRD 16 (comments of Turkey)

\(^{48}\) The European Community, Greece, Iran, Spain, Sweden, Thailand, the United Kingdom and INC expressed their willingness to participate in the electronic working group.
PRIORITY LIST OF CONTAMINANTS AND NATURALLY OCCURRING TOXICANTS PROPOSED FOR EVALUATION BY JECFA (Agenda Item 15)\footnote{CL 2006/46-CF, CX/CF 07/1/21, CRD 3 (Report of the in-session working group on priority list of contaminants and naturally occurring toxicants proposed for evaluation by JECFA)}

122. The Delegation of the Netherlands, speaking as the Chair of the in-session physical working group on the priority list of contaminants and naturally occurring toxicants proposed for evaluation by JECFA\footnote{Australia, Belgium, Brazil, Canada, China, France, the European Community, Finland, Denmark, Ireland, Iran, Japan, Malaysia, Norway, Philippines, Poland, Turkey, Netherlands, New Zealand, Thailand, Sweden, United Kingdom, United States of America, CIAA, ICBA, ICGMA, IFAC, IFT, OIV and WHO participated in the working group.}, introduced the report of the working group as presented in CRD 3. The Delegation emphasized the importance of giving due regard to the criteria for prioritization listed in paragraph 20 of the Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants when the Committee discussed the priority list of substances for JECFA evaluation. It was suggested to indicate these criteria in the Codex Circular Letter requesting comments on the priority list.

123. The Representatives of FAO and WHO, on behalf of the JECFA Secretariats, stressed that prioritization processes in the Committee were important in order to allow JECFA to efficiently plan and make arrangements within its limited resources. Governments were urged not only to provide scientific data in response to specific requests for data but also to submit to the JECFA Secretariat information on the progress of new data submission and the timing of data availability. The Committee was reminded that a call for data submission is launched approximately one year before each JECFA meeting.

124. Based on the above discussion, the Committee recommended that a Codex Circular Letter on the priority list explicitly request comments and information on: i) new substances for nomination, and ii) substances already included in the priority list, including the expected timeline for data availability. Furthermore, the Circular Letter should list the criteria shown in paragraph 20 of the Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants, included in the Procedure Manual.

125. The Committee discussed the substances contained in CRD 3. Highlights of the discussion and conclusion are as follows:

i) Deoxynivalenol

126. The Committee noted that sufficient data on deoxynivalenol occurrence in food and fate at processing would not be available before the end of 2008 and that no information was provided on the availability of toxicological data. The Committee agreed that deoxynivalenol remain on the priority list.

ii) Patulin

127. The Committee agreed to take patulin out of the priority list, noting that there was an existing maximum level and this topic was no longer considered a high priority.

iii) Phenyl hydrazines

128. The Committee agreed to retain phenyl hydrazines on the priority list but with low priority.

129. It was pointed out that phenyl hydrazines were found in one of the most commonly cultivated mushroom of the Agaricus species (e.g. in the European region). The mushroom was eaten raw as well as traded in dried form internationally.

iv) Furan

130. The Committee noted that furan was formed in food during thermal processing and was detected in many foods, including canned food. It was an animal carcinogen and classified as a probable human carcinogen by International Agency for Research on Cancer (IARC). In view of data being made available by 2008, the Committee agreed to include furan in the priority list with the indication that it was of high priority.
v) Perchlorate

131. The Committee noted that perchlorate was both a naturally occurring and man-made chemical that could contaminate food through water and soil. In light of the fact that occurrence data were being collected, the Committee agreed to include perchlorate in the priority list with the indication of high priority (but of slightly lower priority than deoxinivalenol and furan).

132. It was clarified that effects on thyroid function observed in a recent study on perchlorate was related to women of child bearing age with sub-optimal iodine uptake.

133. The Committee endorsed the priority list of contaminants and naturally occurring toxicants for JECFA evaluation, as amended above (see Appendix XIII).

134. The Committee recommended that an in-session physical working group be convened during the next session of the Committee, in order to review the priority list in light of comments received.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 16)

Fumonisins

135. Some delegations proposed the inclusion of fumonisins on the priority list for JECFA evaluation in order to update the exposure/risk assessment, since high corn consumption may lead to increased exposure to fumonisins. In this regard, the Representative of WHO, speaking on behalf of the JECFA Secretariats, clarified that there was no plan for JECFA to update the risk assessment conducted by the 56th JECFA meeting and that an updated risk assessment could be conducted only when new data became available.

Food Category System in the General Standard of Contaminants and Toxins in Foods (GSCTF)

136. A delegation, noting that the ongoing revision of the Codex Classification of Foods and Animal Feeds by the Committee on Pesticide Residues was focused on inclusion of specialty crops, proposed that the Committee take the lead in including, in the supplementary list of the food categorization system, some products of relevance to the GSCTF, such as fish and fish products. The Committee noted that this work would fall within the terms of reference of the electronic working group on the revision of the Preamble of the GSCTF (see para. 43) and invited interested Members to actively contribute to the work of the working group regarding the possible revision of the food category system.

Ethyl carbamate

137. One delegation proposed that the Committee consider ethyl carbamate contamination at its next session. The Committee noted that the 64th JECFA had concluded that health risks for the general population were low and that only sub-populations consuming a high quantity of specific alcoholic beverages might be exposed to certain health risks.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 17)

138. The Committee was informed that the Second Session of the Committee would be held probably in the Netherlands, from 31 March to 4 April, 2008. The exact venue and date would be determined by the Codex Secretariat in consultation with the host government.

139. A delegation suggested that the next session of the Committee be held back-to-back with the 40th Session of the Committee on Food Additives in order to facilitate the participation of delegates from developing countries in both Codex committees. The Committee noted that this suggestion would be recorded but that the dates and venues of Codex sessions would have to be determined within the overall session planning process.
140. Some delegations wondered whether an *ad hoc* working group on the Codex General Standard for Contaminants and Toxins in Foods would be convened immediately prior to the next session of the Committee next year. The Committee noted that during the present session it did not make a decision to establish a physical working group that would meet prior to the next session of the Committee. In this connection, the Committee recalled that the Codex Alimentarius Commission had decided to divide the former Codex Committee on Food Additives and Contaminants into two committees, in order to allocate sufficient time to discuss all agenda items during the formal session of the Committee, where full interpretation and document translation is available, thereby ensuring maximum transparency and participation of Members, including non-English speaking delegates. The Committee noted that there would be no *ad hoc* physical working group that would meet prior to the next session of the Committee and that the Committee would evaluate the need for working groups on an *ad hoc* basis base on the need of such working groups in the future.
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LIST OF PARTICIPANTS
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LISTA DE PARTICIPANTES

CHAIRPERSON/PRÉSIDENT/PRESIDENTE

Mr Ger DE PEUTER
Deputy Director
Ministry of Agriculture, Nature and Food Quality
P.O. Box 20401
2500 EK The Hague
NETHERLANDS
Tel.: +31 70 378 5686
Fax.: +31 70 378 6141
E-mail: g.de.peuter@minlnv.nl

MEMBERS
MEMBRES
MIEMBROS

AUSTRALIA
AUSTRALIE

Mr Ed KLIM
Manager
Department of Agriculture, Fisheries and Forestry
Product Integrity Animal and Plant Health
P.O. Box 858
ACT 2601 Canberra
AUSTRALIA
Tel.: +61 2 627 255 07
Fax.: +61 2 627 256 97
E-mail: ed.klim@daff.gov.au

Mr Paul BRENT
Acting Chief Scientist
Food Standards Australia New Zealand
2610 Canberra
AUSTRALIA
Tel.: +61 2 627 122 22
Fax.: +61 2 627 122 78
E-mail: paul.brent@foodstandards.gov.au

Mr Stephen CROSSLEY
Strategic Science Manager
Food Standards Australia New Zealand
P.O. Box 7186 Barton
ACT 2610 Canberra
Australia
Tel.: +61 2 627 126 24
Fax.: +61 2 627 122 78
E-mail: steve.crossley@foodstandards.gov.au

AUSTRIA
AUTRICHE

Mr Dieter JENEWEIN
Austrian Federal Ministry of Health,
Family and Youth
Radetzkystrasse 2
1030 Vienna
AUSTRIA
Tel.: +43 664 839 8030
E-mail: dieter.jenewein@ages.at

BELGIUM
BELGIQUE
BÉLGICA

Ms Christine VINKX
Expert additives and contaminants
Federal Public Service of Health,
Food Chain Safety and Environment
Place Victor Horta 40, Box 10
1060 Brussels
BELGIUM
Tel.: +32 2 524 7359
Fax.: +32 2 524 7399
E-mail: Christine.vinkx@health.fgov.be

Ms Emmanuelle MOONS
Engineer Expert
Federal Agency for the Safety of Food Chain/ Control policy
WTCIII Bd. S. Bolivar, 30
1000 Brussels
BELGIUM
Tel.: +32 2 208 4737
Fax.: +32 2 208 4743
E-mail: emmanuelle.moons@afsca.be
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BRAZIL
BRÉSIL
BRASIL

Ms Ligia SCHREINER
Expert on Regulation
National Health Surveillance Agency
SEPN 511, BLOCO A, Edificio Bittar II
70750-541 Brasilia
BRAZIL
Tel.: +55 613 448 6292
Fax.: +55 613 448 6274
E-mail: ligia.schreiner@anvisa.gov.br

Ms Daniela ARQUETE
Expert on Regulation
National Health Surveillance Agency
SEPN 511, Bloco A, Edificio Bittar II
70750-541 Brasilia
BRAZIL
Tel.: +55 613 448 6290
Fax.: +55 613 448 6274
E-mail: daniela.arquete@anvisa.gov.br

Ms Adriana Claudia CHAGAS
Agricultural Inspector
MAPA
Esplanada dos Ministerios, Anexo B,
Bloco D, Sala 438
70043-900 Brasilia
BRAZIL
Tel.: +55 613 218 2052
Fax.: +55 613 218 2697
E-mail: adrianachagas@agricultura.gov.br

Mr Mauricio LYRIO
Head of Trade Policy
Embassy of Brazil
BRAZIL
E-mail: lyrio@brazil.org.cn

Mr Rogério PEREIRA DA SILVA
Food Inspector
Ministry of Agriculture, Livestock and Food Supply
Esplanada dos Ministerios, Bloco D,
Edificio Sede, Sala 347
70043-900 Brasilia
BRAZIL
Tel.: +55 613 218 2834
Fax.: +55 613 225 4738
E-mail: rogeriops@agricultura.gov.br

Ms Angela PIMENTA PERES
Director
Ministry of Agriculture, Livestock and Food Supply
Esplanada dos Ministerios, Bloco D,
Anexo B, Sala 337
70043-900 Brasilia
BRAZIL
Tel.: +55 613 218 2323
Fax.: +55 613 226 9842
E-mail: angelaperes@agricultura.gov.br

Ms Marta TANIWAKI
Science Researcher
Instituto de Tecnologia de Alimentos (ITAL)
Av. Brasil 2880
13070-178 Campinas
BRAZIL
Tel.: +55 193 743 1819
Fax.: +55 193 743 1822
E-mail: mtaniwaki@ital.sp.gov.br

CAMEROON
CAMEROUN
CAMERÚN

Mr Michael NDOPING
Chief Executive Officer
National Cocoa and Coffee Board
P.O. Box 3018
Douala
CAMEROON
Tel.: +237 342 0002
Fax.: +237 342 0002
E-mail: ndoping@yahoo.com

Mr Pierre ETOA ABENA
Conseiller Technique
National Cocoa and Coffee Board
P.O. Box 3018
Douala
CAMEROON
Tel.: +237 342 5727/9428757
Fax.: +237 342 0002
E-mail: pierreetoa@yahoo.fr

CANADA
CANADÁ

Mr Samuel Benrejeb GODEFROY
Director
Bureau of Chemical Safety, Food Directorate, Health
Canada
2203G2, 251 Sir Frederick Banting Driveway
K1A 0K9 Ottawa
CANADA
Tel.: +1 613 957 0973
Fax.: +1 613 954 4674
E-mail: CHHAD_BCS@HC-SC.GC.CA
Mr Ronald GUIRGIUS
Senior Vice President & Partner
Fleishman-Hillard (NGO)
K1P 1J9 Ottawa
CANADA
Tel.: +1 613 238 2090
Fax.: +1 613 238 9380
E-mail: ron.guirguis@fleishman.ca

Ms Kelly HISLOP
Scientific Evaluator
Chemical Health Hazard Assessment
Division, Bureau of Chemical Safety, Food Directorate
Health Canada
2201B1, 251 Sir Frederick Banting Driveway
K1A 0K9 Ottawa
CANADA
Tel.: +1 613 957 3835
Fax.: +1 613 990 1543
E-mail: CHHAD_BCS@HC-SC.GC.CA

Mr John SALMINEN
Chief
Chemical Health Hazard Assessment
Division, Bureau of Chemical Safety, Food Directorate
Health Canada
2201B1, 251 Sir Frederick Banting Driveway
K1A 0K9 Ottawa
CANADA
Tel.: +1 613 957 1700
Fax.: +1 613 990 1543
E-mail: CHHAD_BCS@HC-SC.GC.CA

Mr Carl STROWBRIDGE
Scientific Evaluator
Chemical Health Hazard Assessment
Division, Bureau of Chemical Safety, Food Directorate
Health Canada
2201B1, 251 Sir Frederick Banting Driveway
K1A 0K9 Ottawa
CANADA
Tel.: +1 613 957 1701
Fax.: +1 613 990 1543
E-mail: CHHAD_BCS@HC-SC.GC.CA

Ms Danna CHEN
Sector Chief Researcher
Hubei Food and Drug Administration
136 DongHu Lu
430070 Wuhan
CHINA
Tel.: +86 278 725 3567
Fax.: +86 278 725 3567
E-mail: cdn234@hotmail.com

Mr Rong JI
Professor and Dept Director
Chinese Center for Disease Control and Prevention
7 Panjiayuan Nanli, Chao Yang District
100050 Beijing
CHINA
Tel.: +86 106 777 9342
Fax.: +86 106 771 813
E-mail: jirong36@126.com

Mr Foowing LEE
Senior Chemist
Center for Food Safety
43/F Queensway Government Offices
66 Queensway
Hong Kong
CHINA
Tel.: +85 228 675 022
Fax.: +85 228 106 717
E-mail: fwlee@fehd.gov.hk

Mr Shengqing LIN
Professor
Department of Food Safety
Fujian Provincial Center for Disease Control and Prevention
76 Jingtai Road
350001 Fuzhou
CHINA
Tel.: +86 059 187 531 507
Fax.: +86 059 187 670 235
E-mail: lintn@21cn.com

Mr Hongming LIU
Chief Health Inspector
Center for Food Safety
43/F Queensway Government Offices,
66 Queensway
Hong Kong
CHINA
Tel.: +85 228 675 569
Fax.: +85 225 214 784
E-mail: hmliu@fehd.gov.hk

Mr Yongning WU
Professor and Dept Director
National Institute of Nutrition and Food Safety, China CDC
Nanwei Road 29, Xuanwu District
100050 Beijing
CHINA
Tel.: +86 108 313 2933
Fax.: +86 108 313 2933
E-mail: chinacdc@bbn.cn
Ms Wen LIU  
Senior Engineer  
China National Institute of Standardization (CNIS)  
4 Zhicun Road, Haidian District  
100088 Beijing  
CHINA  
Tel.: +86 105 881 1655  
Fax.: +86 105 881 1655  
E-mail: liuwen@cnis.gov.cn

Mr Jieping SHI  
Director of Division of Surveillance of Standard  
State Food and Drug Administration  
A38 Beilishi Road, Xicheng District  
100810 Beijing  
CHINA  
Tel.: +86 106 833 0509  
Fax.: +86 106 837 0947  
E-mail: shijp@sd.gov.cn

Mr Nailu WANG  
Engineer  
Standardization Administration of China (SAC)  
6 Madiandonglu, Haidian District  
100088 Beijing  
CHINA  
Tel.: +86 108 226 2654  
Fax.: +86 108 226 0687  
E-mail: wangnl@sac.gov.cn

Mr Xuewan XU  
Engineer  
Ministry of Agriculture  
18 Maizidian Street, Chaoyang District  
100026 Beijing  
CHINA  
Tel.: +86 106 419 5082  
Fax.: +86 106 419 4550  
E-mail: xuxuewan@agri.gov.cn

Mr Shuming YANG  
Professor  
Chinese Academy of Agricultural Sciences  
12 Zhongguancunndajie  
100081 Beijing  
CHINA  
Tel.: +86 106 897 5902  
Fax.: +86 106 897 5906  
E-mail: smyang@foss.com.cn

Ms Joan YAU  
Scientific Officer  
Center for Food Safety  
43/F, Queensway Government Offices  
66 Queensway  
Hong Kong  
CHINA  
Tel.: +85 228 675 608  
Fax.: +85 228 933 547  
E-mail: jeywu@fehd.gov.hk

Ms Yanxia ZHAO  
Director  
Ministry of Commerce  
2 Dongchangan Street  
100731 Beijing  
CHINA  
Tel.: +86 106 519 7242  
Fax.: +86 106 519 7061  
E-mail: zhaoyanxia@mofcom.gov.cn

CÔTE D’IVOIRE

Mr APIA Edmond N’DRI  
Directeur des productions Alimentaires et de la Diversificat  
Ministere de l’Agriculture  
P.O. Box 82  
225 Abidjan  
COTE D’IVOIRE  
Tel.: +225 20 22 24 81  
Fax.: +225 20 22 80 01  
E-mail: ndriapia@yahoo.fr

Mr Mahama BAMBA  
Directeur de la Promotion de la Qualite’et de la Normalisation  
Ministry of Industry  
BP V65  
Abidjan  
COTE D’IVOIRE  
Tel.: +225 076 934 63  
Fax.: +225 203 354 26  
E-mail: bamba_mahama@yahoo.fr

Mr Ardjouma DEMBELE  
Scientific Coordinator  
Ministry of Agriculture  
04 BP 612 Abidjan 04  
Abidjan  
COTE D’IVOIRE  
Tel.: +225 212 439 95  
Fax.: +225 202 271 17  
E-mail: ardjouma@yahoo.fr

CROATIA

Mr Boris ANTUNOVIC  
Director  
Croatian Food Agency, Risk Assessment  
Kapucinska 40  
31 000 Osijek  
CROATIA  
Tel.: +385 31 214 900  
Fax.: +385 31 214 901  
E-mail: hah@os.t-com.hr
CUBA

Mr Miguel Oscar GARCIA ROCHÉ
Researcher
Institute of Nutrition and Food Hygiene
Infanta 1158
10300 Havana
CUBA
Tel.: +53 7 878 2880
Fax.: +53 7 873 8313
E-mail: miguelgarcia@infomed.sld.cu

DENMARK
DANEMARK
DINAMARCA

Ms Bente FABECH
Scientific Adviser
Danish Veterinary and Food Administration
Morkhoj Bygade 19
2860 Soborg
DENMARK
Tel.: +45 3 395 6195
Fax.: +45 3 395 6001
E-mail: bfa@fvst.dk

Ms Gudrun HILBERT
Scientific Adviser
Danish Veterinary and Food Administration
Morkhoj Bygade 19
2860 Soborg
DENMARK
Tel.: +45 3 395 6000
Fax.: +45 3 395 6001
E-mail: guh@fvst.dk

ECUADOR
ÉQUATEUR

Mr Luis Fernando ROJAS
Commercial Consellour of Ecuadorian Embassy
Ecuadorian Embassy
Sanlitun Diplomatic Compound, Unit 2, office 62
100600 Beijing
CHINA
Tel.: +86 106 532 5118
Fax.: +86 106 532 0440
E-mail: corpechina@126.com

EGYPT
ÉGYPTE
EGIPTO

Mr Aly RADY
Senior Food Standards Specialist
Atomic Energy Authority
3 Ahmed El Zomor Street, El Zohoor District
11787 Cairo
EGYPT
Tel.: +202 462 0810
Fax.: +202 287 6031
E-mail: alryady@yahoo.com

Mr Mohamed KHALIFA
Senior Food Standards Specialist
Egyptian Organization for Standardization and Quality
16 Tadreeb El-Modarrebeen Street, Ameriya
Cairo
EGYPT
Tel.: +20 284 5531
Fax.: +20 284 5504
E-mail: moi@idsc.net.eg

ESTONIA
ESTONIE

Ms Maia RADIN
Chief Specialist
Ministry of Agriculture, Food and Veterinary Department
Lai Street 39/41
15056 Tallinn
ESTONIA
Tel.: +372 625 6529
Fax.: +372 625 6210
E-mail: maia.radin@agri.ee

EUROPEAN COMMUNITY (MEMBER ORGANIZATION)
COMMUNAUTE EUROPÉENNE
(ORGANISATION MEMBRE)
COMUNIDAD EUROPEA (ORGANIZACIÓN MIEMBRO)

Ms Eva ZAMORA ESCRIBANO
Administrator responsible for CODEX issues
European Commission
Reu Froissart 101
1049 Brussels
BELGIUM
Tel.: +32 2 299 8682
Fax.: +32 2 299 8566
E-mail: eva-maria.zamora-escribano@ec.europa.eu
Ms Almut BITTERHOF
Administrator
European Commission
Rue Froissart 101
1049 Brussels
BELGIUM
Tel.: +32 2 298 6758
Fax.: +32 2 299 1856
E-mail: almut.bitterhof@ec.europa.eu

Mr Frans VERSTRAETE
Administrator
European Commission, Health and Consumer Protection DG
Rue Froissart 101
1049 Brussels
BELGIUM
Tel.: +32 2 295.6359
Fax.: +32 2 299 1856
E-mail: frans.verstraete@ec.europa.eu

Ms Liisa RAJAKANGAS
Senior Adviser
Ministry of Trade and Industry
P.O. Box 32
00023 Helsinki
FINLAND
Tel.: +358 916 063 730
Fax.: +358 916 062 670
E-mail: liisa.rajankangas@ktm.fi

Ms Anja HALLIKAINEN
Senior Officer, Food Control
Finnish Food Safety Authority Evira
Mustialankatu 3
00790 Helsinki
FINLAND
Tel.: +358 503 868 433
Fax.: +358 207 724 277
E-mail: anja.hallikainen@evira.fi

Mr Pascal AUDEBERT
Point de Contact du Codex alimentarius en France
Premier Ministre Secrétariat Général
des Affaires Européenne
2, Boulevard Diderot
75572 Paris Cedex 12
FRANCE
Tel.: +33 144 871 603
Fax.: +33 144 871 604
E-mail: pascal.audebert@sgae.gouv.fr

Ms Charlotte GRASTILLEUR
Expert Contaminants in Food
Ministry of Agriculture and Fisheries
251, Rue de Vaugirard
75732 Paris Cedex 15
FRANCE
Tel.: +33 149 555 007
Fax.: +33 149 555 948
E-mail: charlotte.grastilleur@agriculture.gouv.fr

Mr Andreas LERNHART
Principal Administrator
General Secretariat of the Council of the European Union
Rue de la Loi 175
1048 Brussels
Belgium
Tel.: +32 2 281 6241
Fax.: +32 2 281 7928
E-mail: andreas.lernhart@consilium.europa.eu
Mr Walther QUASIGROCH
Administrator
Federal Ministry of Food, Agriculture & Consumer Protection
Rochusstrasse 1
53123 Bonn
GERMANY
Tel.: +49 228 529 4362
Fax.: +49 228 529 4943
E-mail: walther.quasigroch@bmelv.bund.de

Mr Jemmy TAKRAMA
Senior Research Officer
Cocoa Research Institute of Ghana
P.O. Box 8
Tafo-Akim
GHANA
Tel.: +233 243 847 913
Fax.: +233 277 900029
E-mail: jtkramaj@yahoo.com

Mr Kwamina VAN-ESS
Deputy Chief Executive (Food Division)
Food & Drugs Board
P.O.Box, CT 2783
Cantonments, Accra
GHANA
Tel.: +233 219 107 61
Fax.: +233 216 603 89
E-mail: fdb@ghana.com/kwaminav@yahoo.com

Ms Eleni PAPANTONIOU
Head of Unit for Quality Standards
Hellenic Food Authority (EFET)
124 Kifissias Avenue & 2 Iatridou Street
11474 Athens
GREECE
Tel.: +30 210 697 1552
Fax.: +30 210 697 1501
E-mail: epapantoniou@efet.gr

Mr Vasileios KONTOLAIMOS
Legal Advisor
Ministry of Rural Development and Food
29 Acharnon Street
10439 Athens
GREECE
Tel.: +30 210 825 0307
Fax.: +30 210 825 4621
E-mail: cohalka@otenet.gr

Mr Panagiotis PAPAGEORGIOS
Rapporteur
Ministry of Rural Development and Food
Acharnon Street 2
10176 Athens
GREECE
Tel.: +30 210 212 4345
Fax.: +30 210 523 8337
E-mail: ax2u051@minagric.gr

Ms Loréna KOVACSICS
Head of Food Residues Toxicological Laboratory.
Central Food Residues Toxicological Laboratory (NRL)
P.O. Box 1740
1465 Budapest
HUNGARY
Tel.: +36 145 630 21
Fax.: +36 121 568 58
E-mail: kovacsil@oai.hu

Mr Shaminder Pal SINGH
Head FICCI-CIFTI Codex Cell/V.P. Scientific & Regulatory Affairs
CIFTI-FICCI
PepsiCo Foods Private Limited, R&D
1st floor, Tower A, Building No. 8, Cyber City, DLF Phase 2
Gurgaon- 122002
INDIA
Tel.: +91 981 060 8422
Fax.: +91 124 453 9200
E-mail: shaminder.singh@intl.pepsico.com
shamindr@gmail.com

Mr GASILAN
Head of Sub-Directorate
National Agency of Drug and Food Control
JL Percetakan Negara No. 23, Jakarta Pusat
10560 Jakarta
INDONESIA
Tel.: +62 214 287 5584
Fax.: +62 214 287 5780
E-mail: subdit.bb btp@yahoo.com
IRAN (ISLAMIC REPUBLIC OF)
IRAN (REPUBLIQUE ISLAMIQUE D')
IRÁN (REPÚBLICA ISLÁMICA DEL)

Mr Navid ARJMAND
Assistant to the Head of Delegation
Kerman Chamber of Commerce,
Mines, and Industry
Apt.5, #37 Babak Bahrami St., Africa Ave.
Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 913 340 1158
Fax.: +98 218 896 6518
E-mail: arjmand_n@hotmail.com

Ms Giti ABOHOSSAIN
Head of Toxicology Department, Food and Drug
Control Lab
Ministry of Health, Food Educate and
Drug Control Labs
Imam Khomeini Ave, No 31
11136 Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 216 407 566/6400081
Fax.: +98 216 404 330
E-mail: gitiab@yahoo.com

Hamid FEIZI
Member of Iran’s CCFC
Ministry of Jihad e Agriculture
Taleghani AVE, No. 908, Building 2
Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 216 458 2908
Fax.: +98 216 458 2910
E-mail: hfeizi@yahoo.com

Ms Mansooreh MAZAHERY
Senior Expert
Institute of Standard and Industrial Research of Iran
P.O. BOX 31585 163
Karaj
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 261 280 3870
Fax.: +98 261 280 3870
E-mail: man2r2001@yahoo.com

Ms Aazamosadat MESHKANI
Managing Director
Marjaan Khatam Co (Quality Control Lab)
No. 72, Shaghayegh St., Abdollahzadeh Ave.
Keshavarz Blvd
1415633341 Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 21 889 821 325
Fax.: +98 21 889 665 18
E-mail: a.meshkani@marjankhatam.com

Ms Faezeh NOROUZISADEH
Member of Iran’s CCFC
Trade Promotion Organization
P.O. Box 1148, Tajrish
Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 212 266 3887
Fax.: +98 212 266 4047
E-mail: fnoroozi2002@yahoo.com

Mr Mohammad Mehdi TABATABAI
Member
Iran Dried Fruit Exporters Association
Tehran
IRAN (ISLAMIC REPUBLIC OF)
Tel.: +98 218 831 13845
Fax.: +98 218 882 3000
E-mail: mittrdg@dpimail.net

IRAQ

Mr Safauldeen Abdul Rahman
Ahmed AL-DAHHAN
Manager
Food Sampling Section
Ministry of Health, Health Audit Department
Ministry of Health Building
Baghdad
IRAQ
Tel.: +964 790 563 7685
E-mail: safaaaws@yahoo.com

IRELAND

Mr Rhodri EVANS
Chief Specialist in Toxicology
Food Safety Authority of Ireland
Abbey Court, Lr. Abbey Street
Dublin 1
IRELAND
Tel.: +353 181 713 03
Fax.: +353 181 712 03
E-mail: revans@fsai.ie
ITALY
ITALIE
ITALIA

Mr Ettore CONI
Senior Researcher
National Center for Food Quality and Risk Assessment
Viale Regina Elena 299
00161 Rome
ITALY
Tel.: +39 064 990 2712
Fax.: +39 064 990 2712
E-mail: ettore.coni@iss.it

Ms Brunella LO TURCO
Codex Contact Point
Ministere delle Politiche Agricole e Forestali
Via XX Settembre 20
00187 Rome
ITALY
Tel.: +39 646 656 042
Fax.: +39 648 802 73
E-mail: b.loturco@politicheagricole.it

JAPAN
JAPON
JAPÓN

Mr Kenji ASAKURA
Coordinator Risk and Crisis Management
Ministry of Agriculture Forestry and Fisheries
1-2-1 Kasumigaseki Chiyoda-ku,
100-8950 Tokyo
JAPAN
Tel.: +81 335 022 319
Fax.: +81 335 970 329
E-mail: kenji_asakura@nm.maff.go.jp

Mr Tomokazu HASHIGUCHI
Senior Researcher
National Research Institute of Brewing
3-7-1 Kagamiyama
739-0046 Higashihiroshima, Hiroshima
JAPAN
Tel.: +81 824 200 814
Fax.: +81 824 200 804
E-mail: hashiguchi@nrib.go.jp

Mr Yoshichika HIRAHARA
Deputy Director
Food Safety Commission Secretariat
2-13-10 Nagata-cho, Chiyoda-ku
100-8989 Tokyo
JAPAN
Tel.: +81 335 519 166
Fax.: +81 335 912 236
E-mail: yoshichika.hirahara@cao.go.jp

Mr Hidekazu ISHIWATA
Assistant Chief (Analysis and Brewing Technology)
National Tax Agency, Taxation Department
3-1-1 Kasumigaseki, Chiyoda-ku
100-8978 Tokyo
JAPAN
Tel.: +81 335 810 180
Fax.: +81 335 814 747
E-mail: hidekazu.ishiwata@nta.go.jp

Mr Eisaku KIKUCHI
Section Chief
Food Safety Commission Secretariat
Prudential Tower 6F 2-13-10 Nagata-cho
Chiyoda-ku
100-8989 Tokyo
JAPAN
Tel.: +81 352 519 166
Fax.: +81 335 912 236
E-mail: eisaku.kikuchi@cao.go.jp

Terumasa MATSUOKA
Deputy Director
Ministry of Health, Labour and Welfare
Standards and Evaluation Division
1-2-2 Kasumigaseki, Chiyoda-ku
100-8916 Tokyo
JAPAN
Tel.: +81 335 952 341
Fax.: +81 335 014 868
E-mail: codexj@mhlw.go.jp

Mr Hidemasa NOMOTO
Director, Technical Advisory Office
Tokyo regional Taxation Bureau
2-6-30 Takinogawa, Kitaku
114-0023 Tokyo
JAPAN
Tel.: +81 339 106 235
Fax.: +81 339 103 398
E-mail: hidemasa.nomoto@tok.nta.go.jp

Mr Masahiro SEGAWA
Deputy Director
Plant Products Safety Division
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku
100-8950 Tokyo
JAPAN
Tel.: +81 335 025 968
Fax.: +81 335 808 950
E-mail: masahiro_segawa@nm.maff.go.jp
Mr Tetsuo URUSHIYAMA
Technical Officer
Food Safety and Consumer Policy Division
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku
100-8950 Tokyo
JAPAN
Tel.: +81 335 025 722
Fax.: +81 335 970 329
E-mail: tetsuo.urushiyama@nm.maff.go.jp

Mr Robert KILONZO
Public Health Officer
Ministry of Health, Enviromental Health
P.O. Box 30016
00100 Nairobi
KENYA
Tel.: +254 202 717 077
Fax.: +254 202 710 055
E-mail: rmkilonzo@yahoo.co.uk

Ms Lantoniaina Béatrice RALIJE RSON
Chief of Laboratory
TIKO/member of Madagascar Codex committee
Andranomanelanatra
110 Antsirabe
MADAGASCAR
Tel.: +261 331 147 319
Fax.: +261 442 443 3
E-mail: beatrice@tiko.mg

Ms Zaleenah ZAINUDDIN
Senior Principal Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 835 518
Fax.: +60 388 893 815
E-mail: zaleenahzain@yahoo.com

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my

Ms Ruhana ABDUL LATIF
Assistant Director
Ministry of Health Malaysia
Federal Government Administration Centre
Precint 1
62590 Putrajaya
MALAYSIA
Tel.: +60 388 833 552
Fax.: +60 388 893 815
E-mail: ruhana.latif@moh.gov.my

Ms Siti Noorbaiyah ABDUL MALEK
Assoc Prof Dr
Food Technology Programme
Faculty of Applied Science, Universiti Teknologi MARA
40450 Shah Alam
MALAYSIA
Tel.: +60 355 444 611
Fax.: +60 355 444 562
E-mail: sitin865@salam.uitm.edu.my

Ms Norizah HALIM
Research Officer
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 972
Fax.: +60 389 221 742
E-mail: norizah@mpob.gov.my

Ms Ainie KUNTOM
Senior Research Fellow
Malaysian Palm Oil Board (MPOB)
6 Persiaran Institusi Bandar Baru Bangi
43000 Kajang
MALAYSIA
Tel.: +60 387 694 607
Fax.: +60 389 221 742
E-mail: ainie@mpob.gov.my
Mr Sékouba KEITA  
Chef de Division Agence Nationale de la Securite Sanitaire des Aliments  
Ministère de la Santé  
P.O. Box 2362  
Bamako  
MALI  
Tel.: +223 222 0754  
Fax.: +223 222 0747  
E-mail: scodexmail@yahoo.fr

MONGOLIA  
MONGOLIE

Mr Batsuuri NANTSAG  
State Secretary  
Ministry of Food and Agriculture Mongolia  
Peace Avenue 16a  
210349 Ulaanbaatar  
MONGOLIA  
Tel.: +976 112 628 02  
Fax.: +976 114 525 54  
E-mail: ng_batsuuri@yahoo.com

MOZAMBIQUE

Ms Maria Luiz FERNANDES  
Head of Fish Inspection Laboratory Department  
Ministry of Fisheries  
Rua de Bagamoyo 143  
Maputo  
MOZAMBIQUE  
Tel.: +258 214 281 94  
Fax.: +258 213 152 30  
E-mail: conceicao_romana_benigna@yahoo.co.uk

Mr Gustavo MUHACHA  
Quality Manager at Private Fisheries Company  
Private Fisheries Company  
Rua de Bagamoyo 143  
Maputo  
MOZAMBIQUE  
Tel.: +258 214 281 94  
Fax.: +258 213 152 30  
E-mail: gs.muhacha@yahoo.com.br

Mr Carlos RUIXIO  
Scientific Researcher  
Ministry of Fisheries  
Rua de Bagamoyo 143  
Maputo  
MOZAMBIQUE  
Tel.: +258 214 281 94  
Fax.: +258 213 152 30  
E-mail: criquixo@yahoo.co.uk

NEPAL

Mr Arunanand MISHRA  
Deputy Director General  
Ministry of Agriculture and Cooperatives  
Babar Mahal  
Kathmandu  
NEPAL  
Tel.: +977 142 627 39  
Fax.: +977 142 623 37  
E-mail: dftqc@mail.com.np

NETHERLANDS  
PAYS-BAS  
PAÍSES BAJOS

Mr Harrie STORMS  
Policy Advisor  
Ministry of Health, Welfare and Sport  
P.O. Box 20350  
2500 EJ The Hague  
NETHERLANDS  
Tel.: +31 70 340 6225  
Fax.: +31 70 340 5554  
E-mail: hf.storms@minvws.nl

Mr David G. KLOET  
Special Adviser  
Ubbergseveldweg 95  
6522 HE Nijmegen  
NETHERLANDS  
Tel.: +31 24 323 0570  
E-mail: dagkloet@xs4all.nl

NEW ZEALAND  
NOUVELLE-ZÉLANDE  
NUEVA ZELANDIA

Mr John REEVE  
Principal Adviser (Toxicology)  
New Zealand Food Safety Authority, Science Group  
P.O. Box 2835, 86 Jervois Quay  
6011 Wellington  
NEW ZEALAND  
Tel.: +64 4 894 2533  
Fax.: +64 4 894 2530  
E-mail: john.reeve@nzfsa.govt.nz
Mr John VAN DEN BEUKEN  
Programme Manager (Composition)  
New Zealand Food Safety Authority, Food Standards Group  
P.O. Box 2835, 86 Jervois Quay  
6140 Wellington  
NEW ZEALAND  
Tel.: +64 4 894 2581  
Fax.: +64 4 894 2583  
E-mail: john.vandenbeuken@nzfsa.govt.nz

OMAN
OMÁN

Mr Salah Mahmood AL-ZADJALI  
Director  
Directorate General for Specifications and Measurements  
550  
113 Muscat  
OMAN  
Tel.: +968 248 132 38  
Fax.: +968 248 159 92  
E-mail: dgsm123@omantel.net.om

NIGERIA
NIGÉRIA

Ms Talatu Kudi ETHAN  
Assistant Chief Standards Officer  
Standards Organisation of Nigeria  
13/14 Victoria Arobieke Street. Lekki Phase 1  
Lagos  
NIGERIA  
Tel.: +234 803 337 8217  
Fax.: +234 127 082 46  
E-mail: talatuethan@yahoo.com

PHILIPPINES
FILIPINAS

Ms Alicia LUSTRE  
Director  
National Food Authority, Food Development Center  
FTI cor. DBP Avenue, FTI Complex  
Taguig City  
PHILIPPINES  
Tel.: +63 2 838 4715  
Fax.: +63 2 838 4692  
E-mail: lustre@pacific.net.ph

Mr Anders THARALDSEN  
Scientific Adviser  
Norwegian Food Safety Authority  
P.O. Box 383  
2381 Brumunddal  
NORWAY  
Tel.: +47 232 167 78  
Fax.: +47 232 168 01  
E-mail: antha@mattilsynet.no

Ms Cristina ANAYRON  
Senior Science Research Specialist  
Philippine Coconut Authority, Diliman  
Quezon City  
PHILIPPINES  
Tel.: +63 2 928 4501  
Fax.: +63 2 926 7631  
E-mail: caanayron@yahoo.com

Mr Arne VIDNES  
Senior Adviser  
Norwegian Food Safety Authority  
P.O. Box 383  
2381 Brumunddal  
NORWAY  
Tel.: +47 232 167 59  
Fax.: +47 232 168 01  
E-mail: arvid@mattilsynet.no

Mr Edgar CALBITAZA  
Food and Drug Regulation Officer IV  
Bureau of Food and Drugs  
Department of Health  
Civic Drive, Filinvest Corporate City, Alabang  
1780 Muntinlupa City  
PHILIPPINES  
Tel.: +63 2 842 4584  
Fax.: +63 2 842 4625  
E-mail: e_calbitaza@yahoo.com

NORWAY
NORVÈGE
NORUEGA

Ms Elzbieta BRULINSKA-OSTROWSKA  
Deputy Head of the Laboratory  
National Institute of Hygiene (PZH)  
Chocimska Street 24  
00-791 Warsaw  
POLAND  
Tel.: +48 22 542 1314  
Fax.: +48 22 542 1225  
E-mail: ebrulinska@pzh.gov.pl
KOREA, REPUBLIC OF
CORÉE, RÉPUBLIQUE DE
COREA, REPÚBLICA DE

Mr Jongok LEE
Director
Korea Food and Drug Administration
194, Tongil-ro, Eunpyeong-gu
122704 Seoul
REPUBLIC OF KOREA
Tel.: +82 238 016 69
Fax.: +82 238 013 59
E-mail: lee2713@kfda.go.kr

Ms Dongmi CHOI
Director
Korea Food and Drug Administration
194, Tongil-ro, Eunpyeong-gu
122704 Seoul
REPUBLIC OF KOREA
Tel.: +82 238 016 64
Fax.: +82 238 248 92
E-mail: mechoi@kfda.go.kr

Mr Jong Gyeong CHOI
Researcher & PhD
National Agricultural Products Quality Management Service
568 3st Ua-Dong Dukjingu
561823 Cheonju Chellabukdo
REPUBLIC OF KOREA
Tel.: +82 632 439 530
Fax.: +82 632 439 531
E-mail: choibell@naqs.go.kr

Mr Mun Cheol HA
Veterinary Officer
National Veterinary Research & Quarantine Service
480 Anyang 6-dong, Manan-gu
430824 Anyang City
REPUBLIC OF KOREA
Tel.: +82 314 671 834
Fax.: +82 314 671 989
E-mail: hamec@nvqrs.go.kr

Mr Hansob JANG
National Agricultural Products Quality Management Service
560, 3ga Dangsan-Dong, Youngdeungpo-Gu
150804 Seoul
REPUBLIC OF KOREA
Tel.: +82 221 656 134
Fax.: +82 221 656 008
E-mail: jjhs@naqs.go.kr

Mr Kwang Jin KIM
Scientific Officer
Food and Drug Administration
194 Tongil-ro, Eunpyeong-gu
122704 Seoul
REPUBLIC OF KOREA
Tel.: +82 235 246 41
Fax.: +82 235 200 46
E-mail: toxicology@kfda.go.kr

Ms Woojung KWON
Assistant Director
Korea Food and Drug Administration
Juan 1 Dong, Nam-Gu, Inchon
402835 Inchon
REPUBLIC OF KOREA
Tel.: +82 324 503 356
Fax.: +82 324 424 619
E-mail: kwonwj@korea.go.kr

Mr Sang Won PARK
Scientific Researcher
Ministry of Agriculture and Forestry of Korea
249 Seodun-Dong, Suwon
441707 Kyoung Ki-Do
REPUBLIC OF KOREA
Tel.: +82 312 900 526
Fax.: +82 312 900 506
E-mail: swpark@rda.go.kr

Ms Ghinea ANA
Expert
Institute of hygiene and Veterinary Public Health Bucharest
Cimpul Mosilor Street 5, District 2
Bucharest
ROMANIA
Tel.: +40 212 524 651
Fax.: +40 212 520 061
E-mail: ana.ghinea@yahoo.com

Mr Gennady IVANOV
Chief of the Unit
Rospotrebnadzor, MOH SD RF
Bldng. 18/20, Vadkovskiy per.
127994 Moscow
RUSSIAN FEDERATION
Tel.: +7 499 973 2753
Fax.: +7 499 973 1398
E-mail: ivanov_ge@gsen.ru
Mr Konstantin ELLER
Head of Division
Institute of Nutrition, Food Analytical
Chemistry Division
Ustinsky proezd 2/14
109240 Moscow
RUSSIAN FEDERATION
Tel.: +7 495 698 5392
Fax.: +7 495 698 5407
E-mail: eller@ion.ru

SINGAPORE
SINGAPOUR
SINGAPUR

Kwok Onn WONG
Head, Survey & Safety Review Branch
Agri-Food and Veterinary Authority
Maxwell Road 5, #18-00, Tower Block,
MND Complex
069110 Singapore
SINGAPORE
Tel.: +65 632 512 13
Fax.: +65 632 445 63
E-mail: wong_kwok_onn@ava.gov.sg

Ms Sheot Harn Joanne CHAN
Dy Director (Food Division)
Health Sciences Authority
Centre for Analytical Science
Outram Road 11
169078 Singapore
SINGAPORE
Tel.: +65 621 307 22
Fax.: +65 621 307 49
E-mail: Chan_Sheet_Harn@HSA.gov.sg

SOUTH AFRICA
AFRIQUE DU SUD
SUDÁFRICA

Ms Maryke HERBST
Assistant Director
Department of Health
Private Bag X828
0001 Pretoria
SOUTH AFRICA
Tel.: +27 123 120 164
Fax.: +27 123 123 180
E-mail: herbstm@health.gov.za

Ms Moira BYERS
Researcher
Consumer Goods Council of South Africa
P.O. Box 41417
2040 Johannesburg
SOUTH AFRICA
Tel.: +27 117 895 777
Fax.: +27 865 144 190
E-mail: mby@cgcsa.co.za

SPANISH
ESPAGNE
ESPAÑA

Mr Victorio TERUEL
Jefe de Área de Gestión de Riesgos Químicos
Ministerio de Sanidad Y Consumo
Alcalá 56
28071 Madrid
SPAIN
Tel.: +34 91 338 0122
Fax.: +34 91 338 0169
E-mail: vteruel@msc.es

SUDAN
SOUDAN
SUDÁN

Mr Kamal Elhadi Mohamed ABDALLA
Executive Office Manager
Sudanese Standard, Executive Office
13573
249 Khartoum
SUDAN
Tel.: +249 183 771 486
Fax.: +249 18 377 4852
E-mail: kamallhadi1958@hotmail.com

SWEDEN
SUEDE
SUECIA

Ms Kierstin PETERSSON GRAWÉ
Senior Administrative Officer
Ministry of Agriculture, Food and Fisheries
103 33 Stockholm
SWEDEN
Tel.: +46 8 405 3763
Fax.: +46 8 20 6496
E-mail: kierstin.petersson-grawe@agriculture.ministry.se

Mr Lars-Boerje CROON
Chief Government Inspector
National Food Administration, Legal Division
P.O. Box 622
726 52 Uppsala
SWEDEN
Tel.: +46 181 755 64
Fax.: +46 181 058 48
E-mail: lbc@slv.se
SWITZERLAND
SUISSE
SUIZA

Mr Michel DONAT
Head of Section Foodstuff and Commodities (Health Officer)
Swiss Federal Office of Public Health,
Consumer Protection
Seilerstrasse 8
3003 Bern
SWITZERLAND
Tel.: +41 31 322 9581
Fax.: +41 31 322 9574
E-mail: michel.donat@bag.admin.ch

Ms Afsaneh MOHAMMAD SHAFII
Regulatory Advisor
Nestec Ltd., Regulatory Affairs
Avenue Nestlé 55
1800 Vevey
SWITZERLAND
Tel.: +41 21 924 3982
Fax.: +41 21 924 4547
E-mail: afsaneh.shafii@nestle.com

THAILAND
THAILANDE
TAILANDIA

Songsak SRIANUJATA
Advisor
Institute of Nutrition Mahidol University
Salaya, Putthamonthon
73170 Nakhon Pathom
THAILAND
Tel.: +66 800 238 0311
Fax.: +66 244 193 44
E-mail: rasen@mahidol.ac.th

Ms Churairat ARPANANTIKUL
Deputy Secretary-General of Food Processing Industry Club
The Federation of Thai Industries
Queen Sirikit National Conv.Centre
Zone C 4th Fl 60,
New Ratchadapisek Rd
10110 Bangkok
THAILAND
Tel.: +66 894 808 381
Fax.: +66 234 512 81
E-mail: churairat.arpanantikul@intl.pepsico.com

Nareerat JUNTHONG
Senior Technical Officer
Thai Frozen Foods Associations
92/6 6th fl. Sathorn Thani II, North Sathorn Rd. Silom,
Bangkrak
10500 Bangkok
THAILAND
Tel.: +66 223 556 22
Fax.: +66 223 556 25
E-mail: nareerathai-frozen.or.th

Korwadee PHONKLIANG
Standards Officer
Ministry of Agriculture and Cooperatives
Rajadamnern Nok Avenue
10200 Bangkok
THAILAND
Tel.: +66 228 316 00/1180
Fax.: +66 228 038 99
E-mail: korwadeep@hotmail.com

Ms Laddawan ROJANAPANTIP
Medical Scientist 8
Ministry of Public Health
Tiwanon Road
11000 Nonthaburi
THAILAND
Tel.: +66 295 110 23
Fax.: +66 295 110 23
E-mail: laddawanl@dmsc.moph.go.th

Tharathorn THANAWANICHNARM
Technical Administrator
Thai Food Processors Association
170/21-22, 9th Floor Ocean Tower, Klongtoey
10500 Bangkok
THAILAND
Tel.: +66 226 126 84
Fax.: +66 226 129 96
E-mail: technical@thaifood.org

Jiraratana THE SASISILPA
Food Technologist
Food and Drug Administration
Meung District
11000 Nonthaburi
THAILAND
Tel.: +66 259 071 83
Fax.: +66 259 184 60
E-mail: jiraratana@gmail.com

Kitsukchit VORANUCH
Standards Officer
Ministry of Agriculture and Cooperatives
Rajadamnern Nok Avenue
10200 Bangkok
THAILAND
Tel.: +66 228 316 00/1177
Fax.: +66 228 038 99
E-mail: kvoranuch@yahoo.com
TOGO

Egue KOKOU
Directeur des Laboratoires
Institut Togolais de Recherche Agronomique
P.O. Box 1163
Lomé
TOGO
Tel.: +228 225 2148
Fax.: +228 225 1559
E-mail: eguekokou@yahoo.fr

TURKEY
TURQUIE
TURQUÍA

Mr Nevzat ARTIK
Deputy of General Directorate
Ministry of Agriculture and Rural Affairs
Akay Cad. 3, Bakanliklar
06640 Ankara
TURKEY
Tel.: +90 312 418 7022
Fax.: +90 312 418 3246
E-mail: nartik@kkgm.gov.tr

Mr Ömer Faruk DOGAN
Deputy Undersecretary
Prime Ministry Undersecretariat for Foreign Trade
Inönü Bulvari 36, Balgat
06100 Ankara
TURKEY
Tel.: +90 312 212 8731
Fax.: +90 312 212 8738
E-mail: doganof@dtm.gov.tr

Mr Fatih Turgay ELDEM
Foreign Trade Expert
Prime Ministry Undersecretariat for Foreign Trade-DG of Standardisation
Inönü Bulvari
06100 Ankara
TURKEY
Tel.: +90 312 204 8077
Fax.: +90 312 212 6864
E-mail: eldemf@dtm.gov.tr

Ms Canan INANC
Deputy Secretary General
Aegean Exporters' Associations
Ataturk Cad 382, Alsancak
35220 Izmir
TURKEY
Tel.: +90 232 488 6015
Fax.: +90 232 488 6152
E-mail: c.inanc@egebirlik.org.tr

Mr M. Kamran SAMLI
Member
Southeast Anatolian Exporters’ Associations
Inönü Cad. Keles Hoca SK 1, Sahinbey
27200 Gaziantep
TURKEY
Tel.: +90 342 227 2286
Fax.: +90 342 227 8112
E-mail: k.samli@asimsamli.com

Mr Ramazan TOKER
Food Engineer
Ministry of Agriculture and Rural Affairs
Akay Cad. 3, Bakanliklar
06640 Ankara
TURKEY
Tel.: +90 312 417 4176
Fax.: +90 312 419 8325
E-mail: codex@kkfm.gov.tr

Mr Murat YAZICI
Foreign Trade Expert
Prime Ministry Undersecretariat for Foreign Trade
Inönü Bulvari 36
06100 Ankara
TURKEY
Tel.: +90 312 204 7681
Fax.: +90 312-212 8881
E-mail: yazicim@dtm.gov.tr

UGANDA
OUGANDA

Mr Onen GEOFFREY
Senior Government Analyst
Government Chemist & Analytical Laboratory
P.O. Box 2174
256 Kampaala
UGANDA
Tel.: +256 71 283 2871
E-mail: onengff1@yahoo.com

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

Ms Wendy MATTHEWS
Head of Branch, Food Standards Agency
Chemical Safety Division
Room 702c, Aviation House, Kingsway, 125
WC2B 6NH London
UNITED KINGDOM
Tel.: +44 207 276 8707
Fax.: +44 207 276 8717
E-mail: wendy.matthews@foodstandards.gsi.gov.uk
Ms Simona ORIGGI
Senior Scientific Officer
Food Standards Agency, Chemical Safety Division
Room 707c, Aviation House, Kingsway, 125
WC2B 6NH London
UNITED KINGDOM
Tel.: +44 207 276 8722
Fax.: +44 207 276 8717
E-mail: simona.origgi@foodstandards.gsi.gov.uk

Mr Raymond Nicholaus WIGENGE
Coordinator zonal Offices and Local Government Authority
Tanzania Food and Drugs Authority
P.O. Box 77150
Dar Es Salaam
UNITED REPUBLIC OF TANZANIA
Tel.: +255 754 286 094
Fax.: +255 22 245 0793
E-mail: raywigenge@yahoo.com

Mr. Nega BERU
Director, Office of Food Safety Center for Food Safety and Applied Nutrition
Food and Drug Administration
5100 Paint Branch Parkway, College Park
MD 20740
UNITED STATES OF AMERICA
Tel.: +1 301 436 1700
Fax.: +1 301 436 2651
E-mail: nega.beru@fda.hhs.gov

Mr Kyd BRENNER
Partner
DTB Associates, LLP
901 New York Avenue, NW, 3rd Floor
20001 Washington DC
UNITED STATES OF AMERICA
Tel.: +1 202 661 7098
Fax.: +1 202 661 7093
E-mail: kbrenner@dtbassociates.com

Mr Kerry DEARFIELD
Scientific Advisor for Risk Assessment
U.S. Department of Agriculture
1400 Independence Avenue SW
380 Aerospace Building
20250 Washington DC
UNITED STATES OF AMERICA
Tel.: +1 202 690 6451
Fax.: +1 202 690 6337
E-mail: kerry.dearfield@fsis.usda.gov

Mr Dennis M. KEEFE
Manager International Activities
Center for Food Safety and Applied Nutrition, U.S.F.D.A.
5100 Paint Branch Parkway, College Park
MD 20740
UNITED STATES OF AMERICA
Tel.: +1 301 436 1284
Fax.: +1 301 436 2972
E-mail: dennis.keefe@fda.hhs.gov

Mr Henry KIM
Supervisory Chemist
Center for Food Safety and Applied Nutrition
Food and Drug Administration
5100 Paint Branch Parkway, College Park
MD 20740
UNITED STATES OF AMERICA
Tel.: +1 301 436 2023
Fax.: +1 301 436 2651
E-mail: henry.kim@fda.hhs.gov

Ms Mari KIRRANE
Wine Technical Advisor
Alcohol & Tobacco Tax & Trade Bureau
221 Main Street, Suite 1340
94105 San Francisco CA
UNITED STATES OF AMERICA
Tel.: +1 415 625 5793
Fax.: +1 415 625 5781
E-mail: Mari.Kirrane@ttb.gov

Ms Dawn A. WILLIAMS
International Trade Specialist
FAS/USDA, Office of Scientific and Technical Affairs
1400 Independence Avenue, SW, Room 5633
20250 Washington DC
UNITED STATES OF AMERICA
Tel.: +1 202 720 0897
Fax.: +1 202 720 3799
E-mail: dawn.williams@fas.usda.gov

Mr Hamed Mohammed ALSUFYANI
Human Source Manager
Yemen Help Commetee
19184
YEMEN
Tel.: +96 777 707 0707
Fax.: +96 715 055 20
E-mail: alhamedgrand@yemen.net.ve
INTERNATIONAL INTERGOVERNMENTAL ORGANIZATIONS

ORGANISATIONS GOUVERNEMENTALES INTERNATIONALES

ORGANIZACIONES GUBERNAMENTALES INTERNACIONALES

CPA/Alliance des pays producteurs de cacao

Mr Hope Sona EBAI
Secretary General
Cocoa Producers' Alliance
Tafawa Balewa Square, National Assembly Complex
Lagos, NIGERIA
Tel.: +234 1 263 5574
Fax.: +234 1 263 5684
E-mail: secgen@copal-cpa.org

FAO/Organisation des Nations Unies pour l'alimentation en l'agriculture/Organización de las Naciones Unidas para la Agricultura y la Alimentación

Ms Annika WENNBERG
Senior Officer
FAO JECFA Secretary
Food and Nutrition Division
Food and Agriculture Organization of the United Nations
Viale delle Terme di Caracalla
Roma, ITALY
Tel.: +39 6 5705 3612
Fax.: +39 6 5705 4593
E-mail: annika.wennberg@fao.org

OIV/Organisation internationale de la vigne et du vin

Mr Jean-claude RUF
Head of Scientific and Technical Department
International Organisation of Vine and Wine (OIV)
Rue d’Aguesseau 18
75008 Paris, FRANCE
Tel.: +33 1 44 94 80 94
Fax.: +33 1 42 66 90 63
E-mail: ruf@oiv.int

WORLD HEALTH ORGANIZATIONS (WHO)
Organisation Mondiale de la Santé (OMS)/Organización Mundial de la Salud (OMS)

Ms Angelika TRITSCHER
WHO JECFA Secretary
International Programme on Chemical Safety
World Health Organization
Avenue Appia 20
CH-1211 Geneva 27
SWITZERLAND
Tel.: +41 22 791 3569
Fax.: +41 22 791 4848
E-mail: tritschera@who.int

Ms Myoengsin CHOI
Scientist
World Health Organization (WHO)
Avenue Appia 20
CH-1211 Geneva 27
SWITZERLAND
Tel.: +41 22 791 913 698
Fax.: +41 22 791 4848
E-mail: choim@who.int

Mr Gerald G. MOY
GEMS/Food Manager
Food Safety Department Zoonoses and Foodborne Diseases
World Health Organization
Avenue Appia, 20
CH-1211 Geneva 27
SWITZERLAND
Tel.: +41 22 791 913 698
Fax.: +41 22 791 4848
E-mail: moyg@who.int

Mr Seongsoo PARK
Scientist
Food Safety Department Zoonoses and Foodborne Diseases
World Health Organization
Avenue Appia, 20
CH-1211 Geneva 27
SWITZERLAND
Tel.: +41 22 791 913 698
Fax.: +41 22 791 4848
E-mail: parks@who.int
INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS

ORGANISATIONS NON-GOUVERNEMENTALES INTERNATIONALES

ORGANIZACIONES INTERNACIONALES NO GUBERNAMENTALES

CIAA/Confédération des industries agro-alimentaires de l'UE

Mr Andy CRIMES
Regulatory Affairs Manager - Contaminants
Unilever R&D Colworth
Sharnbrook
MK44 1LQ Bedford
UNITED KINGDOM
Tel.: +44 123 422 2328
Fax.: +44 123 422 2007
E-mail: andy.crimes@unilever.com

IADSA

Mr. Peter Berry Ottaway
Technical Advisor
50 Rue de l'Association
1000 Brussels
BELGIUM
Tel: +32 2 209 1155
Fax: +32 2 223 3064
E-mail: secretariat@iadsa.be

ICA/Alliance coopérative internationale

Mr Kazuo ONITAKE
Head of Unit Safety Policy Service
Japanese Consumers' Co-operative Union
3-29-8 Co-op Plaza, Shibuya-Ku, Shibuyaku
150-8913 Tokyo
JAPAN
Tel.: +81 3 577 881 09
Fax.: +81 3 577 880 02
E-mail: kazuo.onitake@jccu.coop

ICBA

Mr Henry CHIN
Advisor
Japan Soft Drinks Association
3-3-3 Nihonbash-Muramachi Chuo-Ku
103-0022 Tokyo
JAPAN
Tel.: +81 3 327 073 00
Fax.: +81 3 327 073 06
E-mail: hechin@na.ko.com

Shuji IWATA
Technical Advisor
Japan Soft Drinks Association
3-3-3 Nihonbash-Muramachi Chuo-Ku
103-0022 Tokyo
JAPAN
Tel.: +81 3 332 707 300
Fax.: +81 3 332 707 306
E-mail: shuji_iwata@suntory.co.jp

Mr Motomitsu SAWADA
Technical Advisor
Japan Soft Drinks Association
3-3-3 Nihonbash-Muramachi Chuo-Ku
103-0022 Tokyo
JAPAN
Tel.: +81 3 3270 7300
Fax.: +81 3 3270 7306
E-mail: motomitsu_sawada@suntory.co.jp

ICGMA

Ms Peggy ROCHETTE
Senior Director, International Affairs
Grocery Manufacturers/Food Products Association (ICGMA)
1350 I Street NW
20005 Washington DC
UNITED STATES OF AMERICA
Tel.: +1 202 639 5921
Fax.: +1 202 639 5991
E-mail: prochette@fpa-food.org

Mr Kenneth FALCI
Senior Director
Regulatory Operations
Kellogg's
235 Porter Street, Porter Street Office Complex
49014 Battle Creek MI
UNITED STATES OF AMERICA
Tel.: +1 269 961 3632
Fax.: +1 269 660 4549
E-mail: ken.falci@kellogg.com

Ms Wu LI
Corporate Toxicologist
Food Safety
7701 Legacy Drive, 3T-611
75024 Plano, Texas
UNITED STATES OF AMERICA
Tel.: +1 973 334 4204
Fax.: +1 972 334 6830
E-mail: wu.li@fritolay.com
Mr Martin SLAYNE  
Director International Food Safety & Nutrition  
PepsiCo International.  
7701 Legacy Drive  
75024 Plano, Texas  
UNITED STATES OF AMERICA  
Tel.: +1 972 334 4832  
Fax.: +1 972 334 6271  
E-mail: martin.slayne@intl.pepsico.com

Mr Thomas TRAUTMAN  
Fellow, Toxicology and Regulatory Affairs  
General Mills  
One General Mills Blvd, W 01-B  
55426 Minneapolis MN (Minnesota)  
UNITED STATES OF AMERICA  
Tel.: +1 763 764 7584  
Fax.: +1 763 764 4242  
E-mail: tom.trautman@genmills.com

Jun BAO  
Professor/Vice-President  
Northeast Agricultural University  
59 Mucai Street Xiangfang  
150030 District Harbin  
CHINA  
Tel.: +86 451 551 901 58  
E-mail: jbao@neau.edu.cn

Ms Aurélie DUBOIS  
Assistant to the Technical Director  
International Dairy Federation  
80 Boulevard, A. Reyers  
1030 Brussels  
BELGIUM  
Tel.: +32 2 706 8645  
Fax.: +32 2 733 0413  
E-mail: adubois@fil-idf.org

Ms Meiyan YU  
International Dairy Federation (IDF)  
337 Xuefu Road  
150086 District Harbin  
CHINA  
Tel.: +86 451 866 614 98  
Fax.: +86 451 866 614 98  
E-mail: meiyanyu@vip.163.com

IFAC  
Mr Charles D. JOHNSON  
President  
The Aluminum Association  
1515 Wilson Boulevard  
22209 Arlington  
UNITED STATES OF AMERICA  
Tel.: +1 703 358 2981  
Fax.: +1 703 358 2861  
E-mail: cjohnson@aluminum.org

IFT  
Mr James R. COUGHLIN  
President  
Institute of Food Technologists/Coughlin & Associates  
La Paz Road 27881, Suite G, PMB 213  
92677 Laguna Niguel CA  
UNITED STATES OF AMERICA  
Tel.: +1 949 916 6217  
Fax.: +1 949 916 6218  
E-mail: jrcoughlin@cox.net

Ms Gloria BROOKS-RAY  
Advisor  
Codex and International Regulatory Affairs  
Exponent Food Safety and Nutrition  
P.O. Box 97  
07046 Mountain Lakes NJ  
UNITED STATES OF AMERICA  
Tel.: +1 973 334 4652  
E-mail: gbrooksray@exponent.com

Mr Cory BRYANT  
Senior Research Scientist  
Institute of Food Technologists  
1025 Connecticut Avenue, NW, Suite 503  
20036 Washington DC  
UNITED STATES OF AMERICA  
Tel.: +1 202 330 4978  
Fax.: +1 202 315 5168  
E-mail: cmbryant@ift.org

Mr James HOW  
Delegate  
Institute of Food Technologists (IFT)  
1025 Connecticut Avenue NW, Suite 503  
20036 Washington DC  
UNITED STATES OF AMERICA  
Tel.: +1 861 084 863 191  
Fax.: +1 861 084 863 868  
E-mail: james_how@cargill.com

IFU/Fédération internationale des producteurs de jus de fruits  
Mr Hany FARAG  
Vice Chairman  
Legislative Committee  
International Federation of Fruit Juice Producers (IFU)  
Boulevard des Capucines, 23  
75002 Paris  
France  
Tel.: +33 1 4742 8280  
Fax.: +33 1 4742 8281  
E-mail: hany_farag@na.dole.com
IGTC

Mr Masanori KOHMURA
Manager
Ajinomoto Co., Inc
15-1 Kyobashi, 1-Chome, Chuo-ku
104-8315 Tokyo
JAPAN
Tel.: +81 3 5250 8184
Fax.: +81 3 5250 8403
E-mail: masanori_kohmura@ajinomoto.com

Mr Yoichi UEDA
Associate General Manager
Ajinomoto Co., Inc.
15-1 Kyobashi, 1-Chome, Chuo-ku
104-8315 Tokyo
JAPAN
Tel.: +81 3 5250 8678
Fax.: +81 3 5250 8403
E-mail: yoichi_ueda@ajinomoto.com

IHPC

Ms Julia C. HOWELL
President, J.C. Howell Consulting, LLC
International Hydrolyzed Protein Council
1681 Villa Rica Road, SW
Powder Springs, Georgia (GA) 30127
UNITED STATES OF AMERICA
Tel.: +1 770 439 6119
Fax.: +1 770 439 7977
E-mail: jchowell1@aol.com

INC

Mr Giuseppe CALCAGNI
Chairman Scientific and Government Affairs Committee
INC
Via Ferrovia 210
80040 San Gennaro Vesuviano
ITALY
Tel.: +39 818 659 111
Fax.: +39 818 657 651
E-mail: giuseppe.calcagni@besanagroup.com

Ms Julie ADAMS
Senior Director
Almond Board of California
1150 9th Street, Suite 1500
95354 Modesto CA
UNITED STATES OF AMERICA
Tel.: +1 209 343 3238
Fax.: +1 209 549 8267
E-mail: jadams@almondboard.com

SECRETAIRIAT

SECRETARIAT
SECRETARÍA

CODEX SECRETARIAT
CODEX SECRÉTARIAT
CODEX SECRETARÍA

Dr Kazuaki MIYAGISHIMA
Secretary Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Roma
ITALY
Tel.: +39 657 054 390
Fax.: +39 657 054 593
E-mail: kazuaki.miyagishima@fao.org

Ms Noriko ISEKI
Senior Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Roma
ITALY
Tel.: +39 657 053 195
Fax.: +39 657 054 593
E-mail: noriko.iseki@fao.org

Ms Annamaria BRUNO
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Via delle Terme di Caracalla
00153 Roma
ITALY
Tel.: +39 6570 56254
Fax.: +39 6570 54593
E-mail: annamaria.bruno@fao.org

Mr Ym Shik LEE
Food Standards Officer
Joint FAO/WHO Food Standards Officer
Viale delle Terme di Caracalla
00153 Roma
ITALY
Tel.: +39 657 055 854
Fax.: +39 657 054 593
E-mail: Ymshik.lee@fao.org
Ms Xiumei LIU  
Professor Chief Scientist  
National Institute, Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 108 313 2928  
Fax.: +86 106 771 1813  
E-mail: xmliu01@yahoo.com.cn

Ms Fei GUO  
National Institute of Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 106 779 1259  
Fax.: +86 108 772 0035

Mr Ling LI  
National Institute of Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 106 779 1259  
Fax.: +86 108 772 0035

Mr Huancheng LIU  
National Institute of Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 106 779 1259  
Fax.: +86 108 772 0035

Ms Xuedan MAO  
National Institute of Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 106 779 1259  
Fax.: +86 108 772 0035

Ms Jing TIAN  
National Institute of Nutrition and Food Safety, China  
CDC  
7 Panjiayuan Nanli, Chaoyang District  
100021 Beijing  
CHINA  
Tel.: +86 106 779 1259  
Fax.: +86 108 772 0035
Mr Jianho ZHANG
National Institute of Nutrition and Food Safety, China
CDC
7 Panjiayuan Nanli, Chaoyang District
10002 Beijing
CHINA
Tel.: +86 106 779 1259
Fax.: +86 108 772 0035

Ms Lei ZHU
National Institute of Nutrition and Food Safety, China
CDC
7 Panjiayuan Nanli, Chaoyang District
100021 Beijing
CHINA
Tel.: +86 106 779 1259
Fax.: +86 108 772 0035

Ms Lihua ZHU
National Institute of Nutrition and Food Safety, China
CDC
7 Panjiayuan Namli, Chaoyang District
100021 Beijing
CHINA
Tel.: +86 106 779 1259
Fax.: +86 108 772 0035
Appendix II

PROPOSED AMENDMENTS TO THE TERMS OF REFERENCE OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Terms of reference:

(a) to establish or endorse permitted maximum levels, or where necessary revise existing guideline levels, for contaminants and naturally occurring toxicants in food and feed;

(b) to prepare priority lists of contaminants and naturally occurring toxicants for risk assessment by the Joint FAO/WHO Expert Committee on Food Additives;

(c) to consider and elaborate methods of analysis and sampling for the determination of contaminants and naturally occurring toxicants in food and feed;

(d) to consider and elaborate standards or codes of practice for related subjects; and

(e) to consider other matters assigned to it by the Commission in relation to contaminants and naturally occurring toxicants in food and feed.
PROPOSED AMENDMENTS TO THE RISK ANALYSIS PRINCIPLES APPLIED BY THE CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS
(For adoption and inclusion in the Procedural Manual)

RISK ANALYSIS PRINCIPLES APPLIED BY THE CODEX COMMITTEE ON FOOD ADDITIVES AND THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS

SECTION 1. SCOPE

1) This document addresses the respective applications of risk analysis principles by the Codex Committee on Food Additives and Contaminants (CCFAC), Codex Committee on Food Additives (CCFA) and the Codex Committee on Contaminants in Foods (CCCF) and the Joint FAO/WHO Expert Committee on Food Additives (JECFA). For matters which cannot be addressed by JECFA, this document does not preclude the possible consideration of recommendations arising from other internationally recognized expert bodies, as approved by the Commission.

2) This document should be read in conjunction with the Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius.

SECTION 2. CCFAC CCFA/CCCF and JECFA

3) CCFAC CCFA/CCCF and JECFA recognize that communication between risk assessors and risk managers is critical to the success of their risk analysis activities.

4) CCFAC CCFA/CCCF and JECFA should continue to develop procedures to enhance communication between the two committees.

5) CCFAC CCFA/CCCF and JECFA should ensure that their contributions to the risk analysis process involve all interested parties and are fully transparent and thoroughly documented. While respecting legitimate concerns to preserve confidentiality, documentation should be made available, upon request, in a timely manner to all interested parties.

6) JECFA, in consultation with CCFAC CCFA/CCCF, should continue to explore developing minimum quality criteria for data requirements necessary for JECFA to perform risk assessments. These criteria are used by CCFAC CCFA/CCCF in preparing their Priority List for JECFA. The JECFA Secretariat should consider whether these minimum quality criteria for data have been met when preparing the provisional agenda for meetings of JECFA.

SECTION 3. CCFAC CCFA/CCCF

7) CCFAC CCFA/CCCF are primarily responsible for recommending risk management proposals for adoption by the CAC.

8) CCFAC CCFA/CCCF shall base their risk management recommendations to the CAC on JECFA’s risk assessments, including safety assessments1, of food additives, naturally occurring toxicants, and contaminants in food.

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1 A Safety Assessment is defined as a scientifically-based process consisting of: 1) the determination of a NOEL (No Observed Effect Level) for a chemical, biological, or physical agent from animal feeding studies and other scientific considerations; 2)
9) In cases where JECFA has performed a safety assessment and CCFA/CCCF or the CAC determines that additional scientific guidance is necessary, CCFA/CCCF or CAC may make a more specific request to JECFA to obtain the scientific guidance necessary for a risk management decision.

10) CCFA/CCCF’s risk management recommendations to the CAC with respect to food additives shall be guided by the principles described in the Preamble and relevant annexes of the Codex General Standard for Food Additives.

11) CCFA/CCCF’s risk management recommendations to the CAC with respect to contaminants and naturally occurring toxicants shall be guided by the principles described in the Preamble and relevant annexes of the Codex General Standard for Contaminants and Naturally Occurring Toxins in Food.

12) CCFA/CCCF’s risk management recommendations to the CAC that involve health and safety aspects of food standards shall be based on JECFA’s risk assessments and other legitimate factors relevant to the health protection of consumers and to ensuring fair practices in food trade in accordance with the 

13) CCFA/CCCF’s risk management recommendations to the CAC shall take into account the relevant uncertainties and safety factors described by JECFA.

14) CCFA/CCCF shall endorse maximum use levels only for those additives for which 1) JECFA has established specifications of identity and purity and 2) JECFA has completed a safety assessment or has performed a quantitative risk assessment.

15) CCFA/CCCF shall endorse maximum levels only for those contaminants for which 1) JECFA has completed a safety assessment or has performed a quantitative risk assessment and 2) the level of the contaminant in food can be determined through appropriate sampling plans and analysis methods, as adopted by Codex. CCFA/CCCF should take into consideration the analytical capabilities of developing countries unless public health considerations require otherwise.

16) CCFA/CCCF shall take into account differences in regional and national food consumption patterns and dietary exposure as assessed by JECFA when recommending maximum use levels for additives or maximum levels for contaminants and naturally occurring toxicants in food.

17) Before finalising proposals for maximum levels for contaminants and naturally occurring toxicants, CCFA/CCCF shall seek the scientific advice of JECFA about the validity of the analysis and sampling aspects, about the distribution of concentrations of contaminants and naturally occurring toxicants in foods and about other relevant technical and scientific aspects, including dietary exposure, as necessary to provide for a suitable scientific basis for its advice to CCFA/CCCF.

18) When establishing its standards, codes of practice, and guidelines, CCFA/CCCF shall clearly state when it applies any other legitimate factors relevant to the health protection of consumers and to ensuring fair practices in food trade in accordance with the 

the subsequent application of safety factors to establish an ADI or tolerable intake; and 3) comparison of the ADI or tolerable intake with probable exposure to the agent (Temporary definition to be modified when JECFA definition is available).
19) **CCFAC CCFA/CCCF**’s risk communication with JECFA includes prioritising substances for JECFA review with the view towards obtaining the best available risk assessment for purposes of elaborating safe conditions of use for food additives and elaborating safe maximum levels or codes of practice for contaminants and naturally occurring toxicants in food.

20) **CCFAC CCFA/CCCF** shall consider the following when preparing its their priority list of substances for JECFA review:

- Consumer protection from the point of view of health and prevention of unfair trade practices;
- **CCFAC CCFA/CCCF**’s Terms of Reference;
- JECFA’s Terms of Reference;
- The Codex Alimentarius Commission’s Strategic Plan, its relevant plans of work and *Criteria for the Establishment of Work Priorities*;
- The quality, quantity, adequacy, and availability of data pertinent to performing a risk assessment, including data from developing countries;
- The prospect of completing the work in a reasonable period of time;
- The diversity of national legislation and any apparent impediments to international trade;
- The impact on international trade (i.e., magnitude of the problem in international trade);
- The needs and concerns of developing countries; and,
- Work already undertaken by other international organizations;

21) When referring substances to JECFA, **CCFAC CCFA/CCCF** shall provide background information and clearly explain the reasons for the request when chemicals are nominated for evaluation;

22) **CCFAC CCFA/CCCF** may also refer a range of risk management options, with a view toward obtaining JECFA’s guidance on the attendant risks and the likely risk reductions associated with each option.

23) **CCFAC CCFA/CCCF** requests JECFA to review any methods and guidelines being considered by **CCFAC CCFA/CCCF** for assessing maximum use levels for additives or maximum levels for contaminants and naturally occurring toxicants. **CCFAC CCFA/CCCF** makes any such request with a view toward obtaining JECFA’s guidance on the limitations, applicability, and appropriate means for implementation of a method or guideline for **CCFAC CCFA/CCCF**’s work.

**SECTION 4. JECFA**

24) JECFA is primarily responsible for performing the risk assessments upon which **CCFAC CCFA/CCCF** and ultimately the CAC base their risk management decisions.

25) JECFA’s scientific experts should be selected on the basis of their competence and independence, taking into account geographical representation to ensure that all regions are represented.
26) JECFA should strive to provide CCFAC CCFA/CCCF with science-based risk assessments that include the four components of risk assessment as defined by CAC and safety assessments that can serve as the basis for CCFAC CCFA/CCCF’s risk-management discussions. For contaminants and naturally occurring toxicants, JECFA should determine to the extent possible the risks associated with various levels of intake. Because of the lack of appropriate information, including data in humans, however, this may be possible in only a few cases for the foreseeable future. For additives, JECFA should continue to use its safety assessment process for establishing ADIs.

27) JECFA should strive to provide CCFAC CCFA/CCCF with science-based quantitative risk assessments and safety assessments for food additives, contaminants, and naturally occurring toxicants in a transparent manner.

28) JECFA should provide CCFAC CCFA/CCCF with information on the applicability and any constraints of the risk assessment to the general population to particular sub-populations and should as far as possible identify potential risks to populations of potentially enhanced vulnerability (e.g., children, women of child-bearing age, the elderly).

29) JECFA should also strive to provide CCFAC CCFA with specifications of identity and purity essential to assessing risk associated with the use of additives.

30) JECFA should strive to base its risk assessments on global data, including data from developing countries. These data should include epidemiological surveillance data and exposure studies.

31) JECFA is responsible for evaluating exposure to additives, contaminants, and naturally occurring toxicants.

32) When evaluating intake of additives or contaminants and naturally occurring toxicants during its risk assessment, JECFA should take into account regional differences in food consumption patterns.

33) JECFA should provide to CCFAC CCCF its scientific views on the validity and the distribution aspects of the available data regarding contaminants and naturally occurring toxicants in foods which have been used for exposure assessments, and should give details on the magnitude of the contribution to the exposure from specific foods as may be relevant for risk management actions or options of CCFAC CCCF.

34) JECFA should communicate to CCFAC CCFA/CCCF the magnitude and source of uncertainties in its risk assessments. When communicating this information, JECFA should provide CCFAC CCFA/CCCF with a description of the methodology and procedures by which JECFA estimated any uncertainty in its risk assessment.

35) JECFA should communicate to CCFAC CCFA/CCCF the basis for all assumptions used in its risk assessments including default assumptions used to account for uncertainties.

36) JECFA’s risk assessment output to CCFAC CCFA/CCCF is limited to presenting its deliberations and the conclusions of its risk assessments and safety assessments in a complete and transparent manner. JECFA’s communication of its risk assessments should not include the consequences of its analyses on trade or other non-public health consequence. Should JECFA include risk assessments of alternative risk management options, JECFA should ensure that these are consistent with the Working Principles for Risk Analysis for the Application in the Framework of the Codex Alimentarius and Risk Analysis Principles applied by the Codex Committee on Food Additives and Contaminants Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods.
37) When establishing the agenda for a JECFA meeting, the JECFA Secretariat work closely with CCFAC CCFA/CCCF to ensure that CCFAC CCFA/CCCF’s risk management priorities are addressed in a timely manner. With respect to food additives, the JECFA Secretariat should normally give first priority to compounds that have been assigned a temporary ADI, or equivalent. Second priority should normally be given to food additives or groups of additives that have previously been evaluated and for which an ADI, or equivalent, has been estimated, and for which new information is available. Third priority should normally be given to food additives that have not been previously evaluated. With respect to contaminants and naturally occurring toxicants, the JECFA Secretariat should give priority to substances that present both a significant risk to public health and are a known or expected problem in international trade.

38) When establishing the agenda for a JECFA meeting, the JECFA Secretariat should give priority to substances that are known or expected problems in international trade or that present an emergency or imminent public health risk.
Appendix IV

PROPOSED AMENDMENTS TO THE CCFAC POLICY FOR EXPOSURE ASSESSMENT OF CONTAMINANTS AND TOXINS IN FOODS OR FOOD GROUPS

(For adoption and inclusion in the Procedural Manual)

CCFAC POLICY OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS FOR EXPOSURE ASSESSMENT OF CONTAMINANTS AND TOXINS IN FOODS OR FOOD GROUPS

SECTION 1. INTRODUCTION

1. Maximum Levels Limits (MLs) do not need to be set for all foods that contain a contaminant or a toxin. The Preamble of the Codex General Standard for Contaminants and Toxins in Foods (GSCTF) states in Section 1.3.2 that “maximum levels (MLs) shall only be set for those foods in which the contaminant may be found in amounts that are significant for the total exposure of the consumer. They should be set in such a way that the consumer is adequately protected”. Setting standards for foods that contribute little to dietary exposure would mandate enforcement activities that do not contribute significantly to health outcomes.

2. Exposure assessment is one of the four components of risk assessment within the risk analysis framework adopted by Codex as the basis for all standard-setting processes. The estimated contribution of specific foods or food groups to the total dietary exposure to a contaminant as it relates to a quantitative health hazard endpoint (e.g., PMTDI, PTWI) provides further information needed for the setting of priorities for the risk management of specific foods/food groups. Exposure assessments must be guided by clearly articulated policies elaborated by Codex with the aim of increasing the transparency of risk management decisions.

3. The purpose of this Annex is to outline steps in contaminant data selection and analysis undertaken by JECFA when requested by CCFAC the Codex Committee on Contaminants in Foods (CCCF) to conduct a dietary exposure assessment.

4. The following components highlight aspects of JECFA’s exposure assessment of contaminants and toxins that contribute to ensuring transparency and consistency of science-based risk assessments. Exposure assessments of contaminants and toxins in foods are performed by JECFA at the request of CCFAC CCCF. CCFAC CCCF will take this information into account when considering risk management options and making recommendations regarding contaminants and toxins in foods.

SECTION 2. ESTIMATION OF TOTAL DIETARY EXPOSURE TO A CONTAMINANT OR TOXIN FROM FOODS/FOOD GROUPS

5. JECFA uses available data from member countries and from GEMS/Food Operating Program for analytical laboratories system on contaminant levels in foods and the amount of foods consumed to estimate total dietary exposure to a contaminant or toxin. This is expressed as a percentage of the tolerable intake (e.g., PMTDI, PTWI, or other appropriate toxicological reference point). For a carcinogen with no clear threshold, JECFA uses available data on intake combined with data on carcinogenic potency to estimate potential population risks.

6. Median/mean contaminant levels in foods are determined from available analytical data submitted by countries and from other sources. These data are combined with information available for the GEMS/Food Regional diets GEMS/Food Consumption Cluster Diets to generate dietary exposure estimates for regions in the world. JECFA provides an estimate as to which of the GEMS/Food Regional diets GEMS/Food Consumption Cluster Diets are likely to approach or exceed the tolerable intake.

7. In some cases, available national contaminant and/or individual food consumption data may be used by JECFA to provide more accurate estimates of total dietary exposure, particularly for vulnerable groups such as children.

8. JECFA performs exposure assessments if requested by CCFAC CCCF using the GEMS/Food Regional diets GEMS/Food Consumption Cluster Diets and, if needed, available national consumption data to estimate the impact on dietary exposure of proposed alternative maximum levels to inform CCFAC CCCF about these risk management options.
SECTION 3. IDENTIFICATION OF FOODS/FOOD GROUPS THAT CONTRIBUTE SIGNIFICANTLY TO TOTAL DIETARY EXPOSURE OF THE CONTAMINANT OR TOXIN

9. From dietary exposure estimates JECFA identifies foods/food groups that contribute significantly to the exposure according to JECFA's criteria for selecting food groups that contribute to exposure.

10. The CCFAC determines criteria for selecting foods/food groups that contribute significantly to total dietary exposure of a contaminant or toxin. These criteria are based upon the percentage of the tolerable intake (or similar health hazard endpoint) that is contributed by a given food/food group and the number of geographic regions (as defined by the GEMS/Food Regional diets) for which dietary exposures exceed that percentage.

11. The criteria are as follows:

a) Foods or food groups for which exposure to the contaminant or toxin contributes approximately 10% or more of the tolerable intake (or similar health hazard endpoint) in one of the GEMS/Food Regional diets; or,

b) Foods or food groups for which exposure to the contaminant or toxin contributes approximately 5% or more of the tolerable intake (or similar health hazard endpoint) in two or more of the GEMS/Food Regional diets; or,

c) Foods or food groups that may have a significant impact on exposure for specific groups of consumers, although exposure may not exceed 5% of the tolerable intake (or similar health hazard endpoint) in any of the GEMS/Food Regional diets. These would be considered on a case-by-case basis.

SECTION 4. GENERATION OF DISTRIBUTION CURVES FOR CONCENTRATIONS OF THE CONTAMINANT IN SPECIFIC FOODS/FOOD GROUPS (CONCURRENT WITH SECTION 2, OR SUBSEQUENT STEP)

12. If requested by JECFA, JECFA uses available analytical data on contaminant or toxin levels in foods/food groups identified as significant contributors to dietary exposure to generate distribution curves of contaminant concentrations in individual foods. JECFA will take this information into account when considering risk management options and, if appropriate, for proposing the lowest achievable levels for contaminants/toxins in food on a global basis.

13. Ideally, individual data from composite samples or aggregated analytical data would be used by JECFA to construct the distribution curves. When such data are not available, aggregated data would be used (for example mean and geometric standard deviation). However, methods to construct distribution curves using aggregated data would need to be validated by JECFA.

14. In presenting the distribution curves to JECFA, JECFA should, to the extent possible, provide a comprehensive overview of the ranges of contamination of foods (i.e., both the maximum and outlier values) and of the proportion of foods/food groups that contain contaminants/toxins at those levels.

SECTION 5. ASSESSMENT OF THE IMPACT OF AGRICULTURAL AND PRODUCTION PRACTICES ON CONTAMINANT LEVELS IN FOODS/FOOD GROUPS (CONCURRENT WITH SECTION 2, OR SUBSEQUENT STEP)

15. If requested by JECFA, JECFA assesses the potential impact of different agricultural and production practices on contaminant levels in foods to the extent that scientific data are available to support such assessments. JECFA takes this information into account when considering risk management options and for proposing Codes of Practice.

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1 Rounded to the nearest 1/10th of a percent.
16. Taking this information into account, CCFACCCCCF proposes risk management decisions. To refine them, CCFACCCCCF may request JECFA to undertake a second assessment to consider specific exposure scenarios based on proposed risk management options. The methodology for assessing potential contaminant exposure in relation to proposed risk management options needs to be further developed by JECFA.
DEFINITION FOR “CODEX MAXIMUM LEVEL FOR A CONTAMINANT IN A FOOD OR FEED COMMODITY”

(For adoption and inclusion in the Procedural Manual)

Codex maximum level for a contaminant in a food or feed commodity is the maximum concentration of that substance recommended by the Codex Alimentarius Commission to be legally permitted in that commodity.
DRAFT MAXIMUM LEVEL FOR OCHRATOXIN A IN RAW WHEAT, BARLEY, AND RYE

(At Step 7 of the Procedure)

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<th>ML (µg/kg)</th>
<th>Step</th>
<th>Remarks</th>
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<td>7</td>
<td></td>
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<td>Raw Wheat, Barley, and Rye</td>
<td>5</td>
<td>7</td>
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<tr>
<td>GC 0650</td>
<td>Raw Wheat, Barley, and Rye</td>
<td>5</td>
<td>7</td>
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DRAFT MAXIMUM LEVELS FOR TOTAL AFLATOXINS IN ALMONDS, HAZELNUTS AND PISTACHIOS “FOR FURTHER PROCESSING” AND “READY-TO-EAT”

(At Step 7 of the Procedure)

<table>
<thead>
<tr>
<th>Code No.</th>
<th>Food</th>
<th>ML(µg/kg)</th>
<th>Step</th>
<th>Remarks</th>
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<tr>
<td></td>
<td>Almonds, Hazelnuts and Pistachios “for further processing”</td>
<td>15</td>
<td>7</td>
<td></td>
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<tr>
<td></td>
<td>Almonds, Hazelnuts and Pistachios “ready-to-eat”</td>
<td>8</td>
<td>7</td>
<td></td>
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</tbody>
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PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN WINE
(N05-2006)
(At Step 5/8 of the Procedure)

1. PREAMBLE
Mycotoxins, in particular Ochratoxin A (OTA), are secondary metabolites produced by filamentous fungi found in soil and organic matter, which spread and thrive on grapes during the berry ripening phase.

The formation of OTA in grapes is mainly due to berry contamination by certain mould species, and particular strains thereof, belonging essentially to the *Aspergillus* species (in particular *A. carbonarius* species and to a lesser extent *A. niger*).

The presence and spread of such fungi in vineyards are influenced by environmental and climatic factors, nocturnal dampening condition of grapes, grape bunch shape, susceptibility of vine varieties, aeration level of grape bunches, health status of grapes and berry injuries which are the main entry points for ochratoxinogenic fungi.

2. CULTIVATION PRACTICES IN THE VINEYARDS
Application of the following preventive measures is recommended, in viticulture regions in which the climatic conditions are favourable to the formation of OTA in vine products in order to reduce endemic risk which favours the onset of the most damaging vine diseases:

2.1 REGIONAL RISK INFORMATION
- Ensure that regional authorities and grower organisations:
  - analyse and identify the species and strains of toxinogenic fungi present in their region;
  - combine this information with regional risk factors including meteorological data and viticultural techniques and propose appropriate management;
  - communicate this information to growers.

2.2 TRAINING OF PRODUCERS
- Ensure training of producers with regards to:
  - risk of mould and mycotoxins;
  - the identification of ochratoxinogenic fungi or the presence of mould spoilage, especially black mould, and period of infection;
  - knowledge of preventive measures to be applied to vineyards and wineries.

2.3 VINEYARD ESTABLISHMENT
- Favour vine establishment in well aerated areas while avoiding very humid areas.
- Draw up plots of land with adequate planting disposition, and vegetation architecture (trellising system) to:
  - facilitate planting operations,
  - avoid direct contact of grapes bunches with the soil,
  - ensure good pest and disease control,
  - minimise the risk of grapes sun burn,
promote the uniform ripening of the grape.

2.4 PLANT MATERIAL

- Choose less vigorous rootstock and varieties which are less prone to developing mould and grape rot.
- Choose clones or biotypes within a variety which are better adapted to climatic and soil conditions in specific cultivation areas and less sensitive to mould and rot development, which are oftentimes characterised by less compact grape bunches.
- Lay out homogeneous plots of land (varieties, clones) to facilitate growing operations and to ensure better crop and disease control and to obtain uniform ripening of the grapes.

2.5 GROWING TECHNIQUES

- Apply management practices which favour leaf/fruit balance for vines and which reduce excess vigour, in particular, avoiding inappropriate nitrogenous fertilizer applications.
- Favour vegetation or organic cover of soils and avoid working the soil between the beginning of the grape ripening and grape harvest period in order to limit the transfer of soil particles and the associated fungi to the grapes.
- Favour placing grape bunches in an orderly manner to avoid overcrowding.
- If water input is necessary, irrigate as regularly as possible in order to avoid berry splitting and the onset of cracks on the skin which are sources of mould penetration and development especially in warm regions.
- Avoid using marc containing toxinogenic fungi as a fertilizer in the vineyards.

2.6 PEST AND DISEASE CONTROL

- Carry out leaf removal in the grape cluster zone whilst recognising the need to limit the risk of sun burn. This must enable the aeration of clusters. This is particularly necessary under hot and humid weather conditions while the grapes are ripening.
- Avoid lesions on the berries and skin damage caused by diseases, insects, phytotoxicity and sun burn.
- Remove shriveled/desiccated berries.
- Apply vine protection plans in order to control dangerous fungal diseases affecting grape quality (oidium disease, acidic rot).
- Prevent attacks of grape berry moths, grape mealybugs and grape leafhoppers which favour mould development on damaged berries; pest control needs to be carried out according to biological and epidemic risk; under high risk conditions preventive treatments must be applied by using specific products and taking into account the warnings of plant protection regional services.
- Apply appropriate and registered protective programmes against grape rot and mould using appropriate management to avoid fungal resistance. Appropriate treatments are recommended in all situations which are favourable to the development of toxin producing species.

3. PRACTICES AT HARVEST

Only a healthy grape harvest can ensure optimal quality and safety of vitivinicultural products. Consequently, only a healthy grape harvest can be used for human consumption without the risk of quality loss and without food safety problems for consumers.

The date of harvest must be decided taking into account grape ripeness, sanitary level, and forecasted climatic changes and endemic risk. In high risk OTA areas, it is recommended to advance the harvest date.

When grapes are extensively contaminated by mould:
  - the grapes can not be used for making concentrated musts or wine;
the grapes can only be used for distillation.

3.1 PRODUCTION OF RAISINED GRAPES FOR WINE PRODUCTION

For production used to obtain raisined grapes for wine production (sweet wine), the following actions are recommended:

- Ensure the hygiene of containers to be used for the harvest and/or the drying of grapes.
- Use only grapes not damaged by insects and not contaminated by mould.
- Sort grapes by eliminating damaged or contaminated grapes.
- Place grapes to be dried or raisined in just one layer to avoid overstacking.
- Favour progressive and uniform drying of all parts of the grape bunch.
- Take the necessary measures to avoid development of fruit fly infestation.
- For particular conditions of drying in open air, it is recommended to dry in well ventilated conditions and to cover the grapes at night to prevent condensation and humidity.

3.2 PRODUCTION OF WINE GRAPES

The following actions are recommended when the harvest is moderately contaminated with toxinogenic mould and is to be used in wine production:

- Grapes damaged by insects, mould, or contaminated by dirt particles must be eliminated before the harvest or at harvest time depending on harvesting technique.
- Grapes need to be sorted, in order to separate the damaged grape bunches or parts of bunches. It is important to discard grapes with black mould.
- Harvested grapes must be transported as quickly as possible to the winery in order to avoid extended waiting, especially for grapes with a high proportion of juice.
- It is important to clean containers after each load, especially in the case of harvests where the containers may have been used to harvest grapes that may be rotten.

4. TREATMENT AT THE WINERY

Under conditions with a risk of OTA contamination, it is recommended to measure the level of OTA in the musts to be used in winemaking.

4.1 PRE-FERMENTATION OPERATIONS AND TREATMENTS

- Avoid skin maceration in the case of OTA high risk harvests or carry out short maceration.
- In the case of a significant contamination of red grapes, evaluate possibility of carrying out rosé winemaking.
- Adapt pressing rate to the health status of the grape; in case of contamination, carry out small volume, low pressure quick pressings. Avoid continuous press.
- In the case of contaminated grapes, avoid using pectolytic enzymes for racking must or maceration. Quick clarifications with must filtration, centrifugation and flotation are preferable.
- Avoid harvest heating treatments and aggressive and prolonged macerations.
- In the case of contamination, it is preferable to treat the grapes and the musts with the lowest possible and most effective doses of oenological charcoal in order to avoid possible loss of aromatic and polyphenolic compounds when the treatment is carried out on wine.

4.2 FERMENTATION TREATMENTS

- Carry out, as much as it is possible, fermentation and maturing in smooth walled containers to avoid sources of contamination linked to previous fermentations or maturing and in order to facilitate cleaning.
• Dry active yeasts or inactive yeasts can help reduce the OTA level.
• For alcoholic or malolactic fermentations, use yeasts or bacteria which have adsorbent properties for OTA; ensure that these characteristics are guaranteed by the supplier. Note that the usage of these products only enables a partial reduction of OTA.
• It is recommended to devat as quickly as possible following fermentation for red wine.

4.3 MATURING AND CLARIFICATION TREATMENTS

• Maturing on lees can help in reducing the OTA level. The risks of this technique related to the organoleptic quality of wine must be evaluated.
• Current clarification products (organic or inorganic fining agents) have variable levels of efficiency for reducing the level of OTA:
  - Oenological charcoal is the most effective.
  - Certain cellulose and silica gels associated with fining with gelatine only enable a partial reduction

Before usage:
  - Become informed of effectiveness of product used and application technology,
  - Carry out trials with different dosages to ascertain sensorial repercussions and application rate.

5. GENERAL CONDITIONS FOR FOOD CONTACT MATERIALS

Food contact materials used during harvesting, transport and production in the winery should not give rise to contaminant migration or cross-contamination which can endanger human health.

6. CONCLUSION

These recommendations are based on current knowledge and can be updated according to the findings of research to be pursued.

Preventive measures are essentially carried out in vineyards and treatments undertaken at the wineries are solely corrective measures.
# Appendix IX

## DRAFT MAXIMUM LEVELS FOR TIN
IN CANNED FOODS (OTHER THAN BEVERAGES)
AND IN CANNED BEVERAGES

(At Step 8 of the Procedure)

<table>
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<th>Code No.</th>
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<td>Canned Beverages</td>
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**PROPOSED DRAFT MAXIMUM LEVEL FOR 3-MCPD IN LIQUID CONDIMENTS CONTAINING ACID-HYDROLYZED VEGETABLE PROTEINS (EXCLUDING NATURALLY FERMENTED SOY SAUCE)**

(N08-2004)

(At Step 5 of the Procedure)

<table>
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<th>Code No.</th>
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<td>Liquid condiments containing acid-hydrolyzed vegetable proteins (excluding naturally fermented soy sauce)</td>
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Appendix XI

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)

(At Step 5 of the Procedure)

INTRODUCTION

1. The purpose of this Code of Practice is to describe and disseminate best practice for the manufacture of acid-HVP and soy sauces and related condiments, whose production involves acid hydrolysis, with the aim of facilitating a reduction in the levels of 3-MCPD.

2. 3-Monochloropropane-1,2-diol (3-MCPD) is one of a series of compounds referred to as chloropropanols. These compounds are contaminants that are formed during the processing and manufacture of certain foods and ingredients. They were originally discovered in acid hydrolysed vegetable protein (acid-HVP) in the 1980s. Subsequent research in the 1990s revealed their presence in soy sauces manufactured using acid-HVP as an ingredient.

3. Acid-HVPs are produced via the hydrolysis of various proteinaceous vegetable and animal materials with hydrochloric acid. They are used widely as flavour enhancers and as ingredients in processed savoury food products and pre-prepared meals. Typical levels in foods range from ca. 0.1 to 20 %.

4. The occurrence of chloropropanols in acid-HVP arises from their formation during the hydrochloric acid mediated hydrolysis step of the manufacturing process. During this hydrolytic stage the acid also reacts with residual lipids and phospholipids present in the raw material, resulting in the formation of chloropropanols. It has been industry experience that chloropropanol formation cannot be avoided through the use of defatted protein sources.

5. In addition to formation of chloropropanols during the manufacture of acid-HVP for use as an ingredient, chloropropanols may also be formed in those soy sauces, and related condiments, where the manufacturing process of the sauce itself includes hydrochloric acid treatment of soybean meal. As with acid-HVP the mode of formation also involves acidic hydrolysis of residual lipids and phospholipids.

6. A range of techniques may be employed in the manufacture of soy sauces. Generally, products made exclusively by means of fermentation do not contain chloropropanols, or, if present, they only occur in trace amounts. Indeed, a recent Japanese survey of 104 samples of naturally fermented soy sauce showed that levels in 93 of the samples were less than the limit of quantification (0.004 mg/kg). It is those products that utilise acid-HVP as an ingredient that may contain chloropropanols. Soy sauces, and related products, that are subject to acid treatment during manufacture may also contain chloropropanols.

7. Generally, 3-MCPD is the most widely occurring chloropropanol in foods that contain acid-HVP. It is present as a racemic mixture of (R) and (S) isomers in protein hydrolysates. Other chloropropanols that can occur, albeit usually in smaller amounts, are 2-monochloropropane-1,3-diol (2-MCPD), 1,3-dichloro-2-propanol (1,3-DCP) and 2,3-dichloro-2-propanol (2,3-DCP).

8. The presence of chloropropanols in food is of concern owing to their toxicological properties. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) considered 3-MCPD and 1,3-DCP in June 2001 and assigned a provisional maximum tolerable daily intake (PMTDI) for 3-MCPD of 2 g/kg bw/day. The Committee re-evaluated chloropropanols in June 2006 and decided to retain the previously established PMTDI. On evaluating 3-MCPD, the Committee commented that reduction in the concentration of 3-MCPD in soy sauce and related products made with acid-HVP could substantially reduce the intake of this contaminant by consumers of these condiments.
9. It should be noted that different regional markets may require products with different organoleptic qualities to accommodate specific regional tastes. The individual approaches and combinations thereof, outlined later in this document, to minimise levels of 3-MCPD will have different effects on the organoleptic qualities of the final product and as such, manufacturers should take these effects into account when selecting a strategy to minimise 3-MCPD formation. Some manufacturers of acid-HVP have stated that, whilst it is technically possible to reduce 3-MCPD levels to below 0.1 mg/kg, the organoleptic qualities of such products are adversely affected. Some producers of acid-HVP containing soy sauces stated that the flavour and taste (umami) directly reflect the quality of the acid-HVP. This is particularly true in aged acid-HVP products.

10. Manufacturers have implemented measures to reduce the levels of chloropropanols in acid-HVPs and related products. (Details of the general procedures used to manufacture acid-HVPs with low levels of chloropropanols are given in the following section.) Many western European manufacturers undertook reformulation of their products during the early 1990s so that the effects of changes in organoleptic properties experienced when using the improved methods of manufacture could be minimised. Other manufacturers modified the production processes to result in products with lower levels of chloropropanols whilst minimising the effect on organoleptic properties. It should be noted that implementing manufacturing procedures to reduce 3-MCPD in acid-HVP to low levels can be technically difficult and very expensive, often with new equipment being required. Reformulation of the recipes for processed foods made using acid-HVP may also be necessary.

11. Chloropropanols have also been detected in a range of other foods that are not subject to acid hydrolysis during manufacture. These foods include processed fruits and vegetables, cereals and bakery products, processed meats, smoked fish and beer. Chloropropanols have also been observed in food ingredients produced using methods that do not involve acid hydrolysis of vegetable proteins; examples of such ingredients include meat extracts, malts, modified starches and seasonings. Recent studies have shown that production of chloropropanols in these foods and ingredients, is promoted by high temperatures and low water content. Manufacture of these products is not covered by this Code of Practice.

RECOMMENDED PRACTICES BASED ON GOOD MANUFACTURING PRACTICE (GMP)

Acid-HVPs

12. The manufacturing process for acid-HVPs will vary depending on the desired organoleptic properties of the end product. The source of the raw material, molarity of the acid, temperature of the reaction, time of the reaction and other factors can all affect the organoleptic properties of the final product. A generalised description of the acid-HVP manufacturing process can be given (see fig. 1). Common vegetable raw materials used in the production of acid-HVP include defatted oil seeds (soy and peanut), and protein from corn maize, wheat, casein, yeast and rice. These are hydrolysed with hydrochloric acid ranging from below 4 M to 9 M, at a temperature between 70 °C and 135 °C for up to 8 hours, although times of up to 20 – 35 hours have been reported, at pressures usually greater than atmospheric pressure. After cooling, the hydrolysate is neutralised with either sodium carbonate or sodium hydroxide to a pH of 5 to 9 at a temperature between 90 to 100 °C for 90 to 180 minutes and then hydrochloric acid is added to the mixture to adjust the pH to between 4.8 and 5.2. The hydrolysate is filtered to remove the insoluble carbohydrate fraction (humin) and then bleached or refined. Activated carbon treatment can be employed to remove both flavour and colour components, to the required specification. Following further filtration, the acid-HVP may, depending upon the application, be fortified with additional flavouring components. Thereafter, the product can be stored as a liquid at 30 – 50 % dry matter (corresponding to 2 – 3 % total nitrogen), or alternatively it may be vacuum dried, spray-dried, or steamed and stored as a solid (97 – 98 % dry matter).

Methods that can be employed to reduce the levels of 3-MPCD in acid-HVP

13. Three main approaches may be adopted to minimise the concentration of 3-MCPD in the final product. The first of these involves careful control of the acid hydrolysis step; the second, subsequent neutralisation to minimise 3-MCPD formation; and the third employs the use of sulfuric acid as a substitute for hydrochloric acid in the hydrolysis step. These methods can reduce the levels of 3-MCPD in acid-HVPs.
14. Manufacturers should consider the three options below and decide which are most suitable for their method of acid-HVP production. The three approaches are detailed in the following paragraphs, with specific examples given. These approaches are based on a limited amount of information that is available in the public domain; therefore, it has not been possible to provide a full account of how to manufacture low 3-MCPD acid-HVP. The information that follows is general advice; at the national level, manufacturers may need to adjust the measures in their own production processes.

15. With regard to the first strategy, the temperature and the heating time of the acid hydrolysis step must be simultaneously controlled and careful attention paid to the reaction conditions in the subsequent neutralisation step. Typically,16,21,25 the hydrolysis reaction is initially carried out at a temperature between 60 and 95 °C for up to 150 minutes. The temperature of the reaction is then increased gradually until a temperature of 103 - 110 °C is attained. Once this maximum temperature is reached, it should be maintained for 2 - 35 hours and then the resulting hydrolysate cooled over 3 hours, neutralised and filtered. Careful control of the acid hydrolysis step has been shown to reduce levels of 3-MCPD in the hydrolysate to below 10 mg/kg.21

16. 3-MCPD that is formed during the acid hydrolysis step may be removed by a secondary alkaline hydrolysis.23,24,21,25,26,27 This alkaline treatment is, in essence, an extension of the neutralisation process that follows acid hydrolysis of the starting material; it causes degradation of the chloropropanols present in the hydrolysate. The alkaline treatment can be performed before or after filtration of the hydrolysate, although alkaline treatment is preferable before filtration because the residue will also then be free of 3-MCPD. The hydrolysed protein is treated with food-acceptable alkali such as potassium hydroxide, sodium hydroxide, ammonium hydroxide or sodium carbonate to increase the pH to 8 – 13. This mixture is then heated in the range 110 – 140 °C for up to 5 minutes, other reported conditions involved heating in the range 60 - 100°C for 90 - 900 minutes. Generally, alkaline treatments at higher pH and temperature will require shorter processing times. After cooling, the pH of the resulting hydrolysate should be alkaline (ideally above pH 8 at 25 °C); if the pH is lower, the treatment was most probably not effective and corrective measures should be taken. Following alkaline treatment, the pH of the hydrolysed protein is readjusted to a pH of 4.8 – 5.5 using a suitable acid (e.g., hydrochloric acid) at a temperature of 10 – 50 °C. The hydrolysate may now be filtered to remove any insoluble residues and the final product obtained. Use of an alkaline treatment when manufacturing acid-HVP has been shown to yield a final product with 3-MCPD levels below 0.01 mg/kg.23 It should be noted that a harsh alkaline treatment will reduce the organoleptic qualities of the final products; therefore, it is advised to start the alkaline treatment with a hydrolysate with low levels of 3-MCPD, which can be achieved through careful control of the acid hydrolysis step. Of course, it is important to pay attention to possible recontamination if secondary alkaline hydrolysis is used to further reduce the 3-MCPD content of acid-HVP produced by careful control of the acid hydrolysis step. The alkali treated hydrolysate (with low levels of 3-MCPD) must be kept away from equipment (e.g., reaction vessels, pipes, pumps and filter presses) that is used when performing the initial acid hydrolysis step.

17. It is possible to manufacture acid-HVP using sulfuric acid, thus eliminating the presence of chloride ions that lead to the formation of 3-MCPD.28 Soybean meal and sulfuric acid are mixed together for 8 hours at a pressure of 10 psi. The resulting hydrolysate is neutralised and the final product is filtered and washed. The diminished organoleptic properties of sulfuric acid-HVP are improved by combination of the final product with flavourings e.g., monosodium glutamate, caramel, disodium inosinate, disodium guanylate and lactic acid).

Soy sauces and related products

18. A number of different manufacturing processes are employed in the production of soy sauces29,30 and the method used will impact on whether the product contains 3-MCPD.
Soy sauces produced by fermentation

19. Soy sauces that are produced solely by fermentation contain non-quantifiable or, in rare cases, extremely low levels of 3-MCPD. Soybeans (whole or defatted) and other cereal grains such as wheat are the main ingredients used for naturally fermented soy sauce. At the start of the process these materials are pre-cooked, mixed and inoculated with *Aspergillus oryzae* and/or *Aspergillus sojae*. After incubation for 1 to 3 days, at 25 – 30°C, salt water is added and the mixture is fermented and aged at a temperature below 40°C for not less than 90 days. Short-term fermented soy sauce is produced in a similar manner except that the salt water fermentation/ageing stage takes place at or above 40°C and the process is completed within 90 days.10,31,32

Soy sauces whose manufacture involves an acid treatment stage

20. Alternatively, soy sauces may be manufactured using acid-HVP and other ingredients such as sugars and salt.30 These products may contain 3-MCPD and measures to prevent its occurrence are described above for acid-HVP. Use of these processes will yield products with low levels of 3-MCPD.

21. A further manufacturing technique involves mixing fermented soy sauces with those derived from acid-HVP.30 Manufacture of some products involves ageing after mixing. Such products (commonly known as semi-chemical soy sauces) may also contain 3-MCPD and appropriate measures to minimise its presence in the acid-HVP are described earlier.
Defatted soybean flakes, whet gluten, and/or corn meal

1st stage: Heated to between 60 and 95°C for up to 150 min.
2nd stage: heated at 103 – 110°C for 20-35 hours
3rd stage: cooled to room temperature over 3 hours

Dropped into a reaction tank over 2-3 hours
Heated to higher than 95°C

Mixture is kept at pH 8-13 and 110 – 140°C for 5 minutes or 60-100°C for 90-900 minutes.

3-MCPD: < 0.1 mg/kg in final product
(30-50% dry matter)

Fig: Manufacturing process of acid-HVP at commercial scale.
REFERENCES


3. International Hydrolysed Protein Council: Submission to the JECFA’s secretariat of data and comments on 3-MCPD levels in acid-HVP products and soy sauces (2005)


5. Ministry of Agriculture, Forestry and Fisheries of Japan: Submission to the JECFA's secretariat of the surveillance data on chloropropanols (2006)

6. Food and Environmental Hygiene Department: Submission to the JECFA's secretariat of the occurrence data for chloropropanols in soy sauce and related products (2005)


Proposal for new work on a “Code of practice for the prevention and reduction of aflatoxin contamination in dried figs.”

1. The purpose and scope of the standard
To develop a Code of Practices for the prevention and reduction of aflatoxin contamination in dried figs. The code will cover cultivation practices, drying, storage and transportation of dried figs.

2. Its relevance and timeliness
Measures can be taken to prevent and reduce the presence of aflatoxin in dried figs. Aflatoxins, especially aflatoxin B₁ (AFB₁) are genotoxic carcinogens, hazardous to human health. They can be formed in many foodstuffs including milk and dried fruits. JECFA concluded at its 49th session that reducing the permitted quantity of AFB₁ in peanuts from 20 µg/kg to 10 µg/kg would not result in any observable difference in rates of liver cancer. The 38th Session of CCFAC agreed to request JECFA to conduct a dietary exposure assessment on tree nuts (ready to eat), in particular, almonds, hazelnuts, pistachios and Brazil nuts, and the impact on exposure of taking into account hypothetical maximum levels of 4, 8, 10 and 15 µg/kg, putting in the context of exposure from other sources and previous exposure assessments on maize and groundnuts.

3. The main aspects to be covered
The Code of Practice will cover all possible measures that have been proven to prevent and reduce aflatoxin contamination in dried figs. It will also cover all stages of the production chain (cultivation, harvesting, drying, storage, transportation).

4. An assessment against the criteria for the establishment of work priorities
This proposal is consistent with the following criteria for the establishment of work priorities:

a) Consumer protection from the point of view of health by minimizing consumer dietary exposure to aflatoxin from dried figs.

5. Relevance to Codex strategic objectives
This proposal is consistent with the Strategic Vision statement of the strategic Framework 2003 – 2007.

6. Information on the relationship between the proposal and other existing Codex documents
This new work is recommended in the Discussion Paper on Aflatoxin in Dried Figs to be presented and discussed at the 1st Session of Codex Committee on Contaminants in Foods (CCCF).

7. Identification of any requirement for and availability of expert scientific advice
Not currently available.

8. Identification of any need for technical input to the standard from external bodies
As the International Tree Nut Council has “Observer Status” in the Codex Alimentarius Commission (CAC) and participates in the activities of CAC and will continue to participate in the activities of CCCF, there is no need for additional technical input from external bodies.

9. The proposed time line for completion of the new work, including the start date, proposed date for adoption at step 5/8 and the proposed date for the adoption by the Commission
If the Commission accepts, in 2007, the proposal for new work, the draft Code of Practice will be drafted and will be circulated for consideration at step 3 at the 2nd meeting of CCCF. Adoption at Step 5 is planned for 2009 and adoption at Step 8 can be expected in 2010.
## PRIORITY LIST OF CONTAMINANTS AND NATURALLY OCCURRING TOXICANTS PROPOSED FOR EVALUATION BY JECFA

<table>
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<th>Data availability (when, what)</th>
<th>Proposed by</th>
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<td>Sufficient occurrence and processing data not before end 2008</td>
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<td>Phenyl hydrazines (including agaritine)</td>
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\(^1\) High priority for evaluation by JECFA
**Appendix XIV**

Reply to the Question from the 27th Session of the Codex Committee on Methods of Analysis and Sampling

Part. 1 - Ranges and Matrices for the Determination of Dioxin and PCBs

All levels are expressed in World Health Organization (WHO) toxic equivalent using the 2005 WHO-TEFs (toxic equivalency factors)

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<td></td>
<td></td>
</tr>
<tr>
<td>Meat and meat products (incl. poultry)</td>
<td>0.2 – 12 pg/g fat</td>
<td>0.2 – 12.0 pg/g fat</td>
<td>0.3-24.0 pg/g fat</td>
</tr>
<tr>
<td>Fish and fishery products (incl. shell fish)</td>
<td>0.3 – 8.0 pg/g fresh weight*</td>
<td>1.0 – 12.0 pg/g fresh weight*</td>
<td>1.0 – 18.0 pg/g fresh weight*</td>
</tr>
<tr>
<td>Milk and dairy products</td>
<td>0.5 – 6.0 pg/g fat</td>
<td>0.5 – 6.0 pg/g fat</td>
<td>1.0 – 12.0 pg/g fat</td>
</tr>
<tr>
<td>Eggs and egg products</td>
<td>0.5 – 6.0 pg/g fat</td>
<td>0.5 – 6.0 pg/g fat</td>
<td>1.0 – 12.0 pg/g fat</td>
</tr>
<tr>
<td>Animal fat</td>
<td>0.2 – 12.0 pg/g fat</td>
<td>0.2 – 12.0 pg/g fat</td>
<td>0.3 – 24.0 pg/g fat</td>
</tr>
<tr>
<td>Vegetable oils and fats</td>
<td>0.15 – 1.5 pg/g fat</td>
<td>0.15 – 1.5 pg/g fat</td>
<td>0.3 – 3.0 pg/g fat</td>
</tr>
<tr>
<td>Marine oils</td>
<td>0.4 – 4.0 pg/g fat</td>
<td>1.5 – 12.0 pg/g fat</td>
<td>2.0 – 15.0 pg/g fat</td>
</tr>
<tr>
<td>Fruits, vegetables, nuts and cereals and derived products</td>
<td>0.1 – 1.0 pg/g fresh weight*</td>
<td>0.1 – 0.5 pg/g fresh weight*</td>
<td>0.2 – 1.5 pg/g fresh weight*</td>
</tr>
<tr>
<td>Foods for infants and young children</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- infant formulae</td>
<td>0.2 – 1.5 pg/g fat</td>
<td>0.1 – 1.5 pg/g fat</td>
<td>0.2 – 3.0 pg/g fat</td>
</tr>
<tr>
<td>- baby food (meat, egg and dairy based)</td>
<td>0.2 – 2.0 pg/g fat</td>
<td>0.2 – 2.0 pg/g fat</td>
<td>0.3 – 4.0 pg/g fat</td>
</tr>
<tr>
<td>- baby food (grain, vegetable, fish based)</td>
<td>0.025 – 0.2 pg/g product*</td>
<td>0.025 – 0.2 pg/g product*</td>
<td>0.05 – 0.4 pg/g product*</td>
</tr>
<tr>
<td>Food supplements</td>
<td>0.15 – 4.0 pg/g fat</td>
<td>0.15 – 12.0 pg/g fat</td>
<td>0.3 – 15.0 pg/g fat</td>
</tr>
</tbody>
</table>

* Ranges of levels are expressed on a fresh weight or product basis given the very wide range of fat content that can be observed in the concerned foodstuffs or the very low content of fat in the foodstuff. If results are expressed on a fat/lipid basis, the lower end of the range remains valid but much higher levels than the upper end of the range can be observed.
All levels are expressed in World Health Organization (WHO) toxic equivalent using the 2005 WHO-TEFs (toxic equivalency factors)

<table>
<thead>
<tr>
<th>Matrix</th>
<th>Dioxins and furans</th>
<th>Dioxin-like PCBs</th>
<th>Sum of dioxins, furans and dioxin-like PCBs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feed materials of plant origin</td>
<td>0.15 -1.5 pg/g product**</td>
<td>0.15 -1.5 pg/g product**</td>
<td>0.25 -2.5 pg/g product**</td>
</tr>
<tr>
<td>Feed materials and additives of mineral origin, trace elements</td>
<td>0.2 – 10 pg/g product**</td>
<td>0.2 – 10 pg/g product**</td>
<td>0.3 – 20 pg/g product**</td>
</tr>
<tr>
<td>Animal fat</td>
<td>0.2 – 6 pg/g product**</td>
<td>0.2 – 6 pg/g product**</td>
<td>0.3 – 9 pg/g product**</td>
</tr>
<tr>
<td>Feed materials of animal origin other than fat</td>
<td>0.15 –1.5 pg/g product**</td>
<td>0.15 –1.5 pg/g product**</td>
<td>0.25 –2.5 pg/g product**</td>
</tr>
<tr>
<td>Fish meal</td>
<td>0.25 – 4 pg/g product**</td>
<td>0.5 – 15 pg/g product**</td>
<td>0.75 – 16 pg/g product**</td>
</tr>
<tr>
<td>Fish oil</td>
<td>1– 12 pg/g product/fat</td>
<td>3 – 24 pg/g product/fat</td>
<td>4 – 30 pg/g product/fat</td>
</tr>
<tr>
<td>Fish feed / pet food</td>
<td>0.5 – 4.5 pg/g product**</td>
<td>1 – 10 pg/g product**</td>
<td>1 – 10 pg/g product**</td>
</tr>
<tr>
<td>Premixtures</td>
<td>0.2 – 10 pg/g product**</td>
<td>0.2 – 10 pg/g product**</td>
<td>0.3 – 20 pg/g product**</td>
</tr>
<tr>
<td>Compound feed</td>
<td>0.15 –1.5 pg/g product**</td>
<td>0.15 –1.5 pg/g product**</td>
<td>0.3 – 3 pg/g product**</td>
</tr>
</tbody>
</table>

** Levels are relative to a feedingstuff with a moisture content of 12 %. Ranges of levels are expressed on product basis given the very wide range of fat content that can be observed in feed materials / feedingstuffs or the very low content of fat in the feed materials / feedingstuffs. If results are expressed on a fat/lipid basis, the lower end of the range remains valid but much higher levels than the upper end of the range can be observed.
Part. 2 - General Remarks on the Document CX/MAS 06/27/8 “Methods of Analysis for the Determination of Dioxin and PCBs

The Codex Committee on Contaminants in Foods wishes to make at this stage the following non-exhaustive remarks as regards document CX/MAS 06/27/8:

- In the background section, 3rd paragraph, The Code of Practice for the Prevention and Reduction of Dioxin and Dioxin-like PCB Contamination in Food and Feeds was adopted by the Codex Alimentarius Commission at its 29th session, Geneva Switzerland, 3-7 July 2006;

- In the background section, it is proposed to delete the last three paragraphs as they contain inaccurate information;

- In the document the reference to GC/MS, HR GC-MS, HRGC/HRMS should be used in a more structured and consistent manner to avoid any confusion.

- In the section "Methods used to determine dioxins and related compounds", reference should be made to the recently adopted new 2005 WHO-TEF values\(^1\). Furthermore the statement that "data for these dioxin-like PCB congeners are still scarce" seems to be no longer true.

- The concept of "methods of analysis fit for the purpose" has to be better reflected in the method description section.


- It has to be made clear that the criteria mentioned in the Annex 1, such as the criterion as regards the limit of quantification, are not to be regarded as required criteria.

- It is noted that the validated method referred to in footnote 9 of the document is not mentioned in the Annex 2 of the document "Methods reported by governments and organisations".

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