

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 8

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOODS**

Third Session

Rotterdam, The Netherlands, 23 – 27 March 2009

**DRAFT CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A
CONTAMINATION IN COFFEE**

(N12-2008)

Comments at Step 3 submitted by Colombia and CIAA

Colombia

We recommend the following changes to the text:

1. Title of the document: to give more clarity to the document we propose the following title "Anteproyecto de Código de Prácticas para prevenir y Reducir la Contaminación del Café por la Ocratoxina A" [Proposed Draft Code of Practice for the Prevention and Reduction of Contamination in Coffee by Ochratoxin A].
2. Para. 1, second last line: change “nutrición” [nutrition] to “nutrimento”.
3. Subtitle 2: change “Elaboración de las Bayas de Café” [Processing of coffee cherries] to “Procesamiento or Beneficio de los Frutos”.
4. Paras. 5, 6 and following: change “beneficiado” [processing] to “beneficio”.
5. Change “fruta” to “fruto” all throughout the entire text.
6. Change “baya” to “drupa” or “fruto” throughout the entire text and graphics. Botanically coffee is not a “baya” [cherry].
7. Para. 11, under a): change “fuerza” to “vigor”.
8. Para. 16: change “velocidad” to “duración” or “lapso”.
9. Para. 17, second last line: insert “sorting by mechanical means” after “visual sorting”
10. Numerals and subtitles 3.4 and 3.5: “Beneficio en Seco” [Dry processing] and “Beneficio en Húmedo” [Wet processing] instead of “Beneficiado en Seco” and “Beneficiado en Húmedo”.
11. Para. 27, third line: we propose “agrios” [sour] instead of “(amargos)” [bitter].
12. Para. 32 and in other places in the text: For the drying of coffee the use of earth or bare soil is not recommended under any climatic conditions or in any regions, both for fruits and parchment beans.

13. Para. 37: The concept is correct for OTA producing fungi. In any case the safe limit for protecting parchment coffee from damage by fungi is in general from aw 0.67 to 0.7 and a humidity not greater than 12.5% on a wet basis.

14. Para. 38, letter d): Modify the data relating to the depth of 3 to 5 cm in fresh or wet parchment coffee; these must be 20 to 30 kg/m²

15. Para. 43: We propose the following change at the beginning of this paragraph: In lower grades of coffee it has been observed that fruits with black defects and sour taste contained the highest levels of OTA.

16. Vocabulary and graphics 1 and 2, Granos vanos [Floating coffee]: In wet processing this refers to small, damaged, very light and immature cherries which are separated from the parchment coffee after the washing process. The damaged and light cherries which are separated by buoyancy before pulping are called “flotes” [floats].

17. Vocabulary, mesocarp: We propose that “pectináceo” [pectinaceous] be deleted. It is not an adjective, but an expression.

18. Vocabulary, mucilage: Delete “disappears”; mucilage does not disappear.

19. Vocabulary, wet process: we propose that this concept be modified. Drying of parchment coffee with its mucilage is not a wet process; it is a semi-dry process.

20. Vocabulary, roasting: change “color” [colour] to “calor” [heat]

21. Figure 3: We suggest that the terms for describing the parts of the coffee cherries be unified; either generic names or botanical terms can be used.

* The skin is the epidermis or the epicarp or pericarp

* The stalk is not what is marked, it is the peduncle

* change silver skin to silver film

CIAA

We would suggest one minor amendment to Para. 47 of the text currently reads: “Coffee is still transported from producing to consuming countries in bags or in bulk, usually in 18 to 22 tonnes capacity containers.” The word ‘still’ appears out of place, as it implies that the situation is about to change. This is not the case, however: containerized transport as described will remain the almost exclusive mode of transport for the foreseeable future. CIAA would therefore propose that the word ‘still’ is deleted.