

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 14 (c)

CX/FAC 04/36/20
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-sixth Session

Rotterdam, The Netherlands, 22 -26 March 2004

**DRAFT CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN
CONTAMINATION IN PEANUTS**

COMMENTS AT STEP 6

The following comments have been received from: Mexico and Argentina
in response to CL 2003/33-FAC

MEXICO:

It is requested that the “degree of safe humidity” be replaced, because it does not exist, by “safe aqueous activity” which already has a definition, or by “a humidity percentage which reduces or eliminates the possibility of mycotoxin formation”. To be more precise, this value should be less than 12%. It is also proposed that the possibility be included of implementing measures such as assigning contaminated batches to cattle feed.

ARGENTINA:

The CCFAC, in its 34st session, agreed that a drafting group led by South-Africa was to prepare a discussion paper on the elaboration of a Code of Practice for the Reduction of the Contamination by Aflatoxins in Peanuts, which paper was to be distributed in order to invite comments and submit it to the examination of the Committee at its next session.

As regards this item, Argentina wishes to point out its coincidence with the terms used in paper CX/FAC 03/25, which includes the Proposed Draft of the Code of Practice for the Reduction of the Contamination by Aflatoxins in Peanuts and its subsequent amendments. We, therefore, do not have any contributions for amendments or additions.