

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 13 (a)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

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PROPOSED DRAFT APPENDIX TO THE CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXINS CONTAMINATION IN TREE NUTS

Comments at Step 3 by Brazil

BRAZIL

In Annex 1 “Proposed draft Appendix for the prevention and Reduction of Aflatoxins Contamination in Brazil Nuts”, some minor editorial changes (deleted text is ~~striketrough~~, new text in **bold**) .

Paragraph 1

1. The formulation and acceptance of an appendix to the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts will provide uniform guidelines for producing countries to consider in attempting to control and manage contamination by aflatoxins of Brazil Nuts. In order for these measures to be effective, it will be necessary for collectors, processors and other members of the productive chain to consider the general principles established by the Code, while taking into account the extractivistic practices associated with the Brazil nuts (*Bertholletia excelsa*). This specie exists all over the Amazon Region, however, the largest concentration is in Brazilian Amazon.

Paragraph 3

3. Before ~~the starting~~ of the crop season **starts** extractivists should clear the area under the Brazil nut trees, removing residual pods and nuts from the former crop. Pods left from the last crop season ~~must~~ **should** never be mixed with pods from the present crop season, as they represent a focus of contamination with *Aspergillus*.

Paragraph 5

5. The pods should be sorted to remove broken and damaged ones, and gathered in piles or preferentially in thin layers, for ~~the~~ only a short period of time.

Paragraph 8

8. At the location of the primary storage, nuts must be submitted to a reduction of their original/primary humidity. For this purpose nuts should be spread out in thin layers, in open air, on clean surfaces, above ground level, and exposed to sun drying and/or a **to** natural air circulation, with a regular revolving. The nuts should be protected against rain and animals, such as birds, rodents and insects.

Paragraph 9

9. After primary drying, the nuts should be placed in a storage facility that has floors that are at least 50 cm above ground level; **is** protected against rain and animals and allows good air circulation. For the purpose of identification and traceability nuts from different origins and/or days of collection, in bulk or in bags, should be handled and kept separated until the final processing and packaging.

Paragraph 10

10. Second transportation (ground or water) of the nuts, ~~should be~~ **being** in bulk or in bags, either to an intermediary location or to a processing facility, should be done separated from other goods, in containers that are clean, dry, protected against humidity and free of insects and visible fungal growth. Conveyances for transporting nuts should be made of material that will permit thorough cleaning and maintenance so as not to constitute a source of contamination for the Brazil nuts.