

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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 14 (h)

CX/FAC 06/38/36, Add. 2

April 2006

(English only)

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

Thirty-eighth Session

The Hague, the Netherlands, 24 – 28 April 2006

DISCUSSION PAPER ON POLYCYCLIC AROMATIC HYDROCARBONS (PAH)
CONTAMINATION

Comments submitted by European Community

EUROPEAN COMMUNITY

The JECFA reviewed at its 64th meeting in February 2005 all information relevant to toxicology, epidemiology, intake assessment, analytical methodology, formation, fate and occurrence of PAHs in food. JECFA derived margins of exposure (MOEs) of 25000 and 10000 for mean and high intakes respectively and concluded based on these MOEs that the estimated intakes of PAHs were of low concern for human.

Nevertheless, due to the genotoxic potential of many PAHs, JECFA recommended that efforts should be done to reduce contamination with PAHs during drying and smoking processes.

The European Community and its Member States (ECMS) therefore fully support the elaboration of a Code of Practice for reducing contamination of foods with PAHs. The ECMS are in favour of option a) mentioned in § 51 of the discussion paper CX/FAC 06/38/36. The code should focus on ways to prevent and/or reduce PAHs in food and food products by addressing good manufacturing and processing practices as regards drying, smoking, ...

As regards the option for reduction of the content of PAH in barbecued food via advice to the public (§ 42), the ECMS propose to postpone the discussion on this point until the more general discussion on risk communication strategies and in particular on the scope for development of a worldwide general guidance for risk communication has taken place in CCFAC.

In addition, the ECMS wish to make the following comments on the document:

§13, last sentence: it is proposed to replace the last sentence by the following (changes highlighted)

“However, smoking has an influence on the shelf life of food because the smoke may inhibit growth of some micro-organisms or **minimize fat deterioration**, depending on the contents of some components like phenols in the smoked food.”

§ 15: it is proposed to add the following information at the end of the paragraph:

“With regard to indirect smoking, it has to be taken into consideration that there are two types of smoke generators. The first type of generators includes those which generate smoke in a separate chamber and then the smoke is delivered to a chamber with the ready-to-be-smoked products. The second type generator uses liquid smoke by transforming it into a hot aerosol and imitates in that way traditional smoking.”

§ 16: it is proposed to add at the end of the paragraph the following sentence:

“It has to be noted that the PAH content is not the only parameter to evaluate the safety of a smoking process.”

§ 17: it is proposed to add at the end of the paragraph the following sentence:

“The PAH content is however not the only safety criterion for smoke flavourings.”

§ 19: it is proposed to change the last sentence of the paragraph as follows (changes highlighted):

“An example being direct drying of **seeds or olive residues** ~~vegetable oils (including residue oils)~~ where oil has been contaminated with PAH during technological processes.”

§ 38: it is proposed to replace the first sentence of the paragraph by the following (changes highlighted):

“Replacing direct smoking with indirect smoking can significantly reduce contamination of smoked foods **with regard to PAH content.**”

§ 39: it is proposed to replace the first sentence of the paragraph by the following (changes highlighted):

“**Insofar the used smoke flavourings have undergone a toxicological evaluation by an independent scientific instance and have been assessed to be safe,** use of smoke flavourings is generally considered to be of a lesser health concern than the traditional smoking process, as it may minimize PAH contamination.”