

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 12

CRD28

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ORIGINAL LANGUAGE

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

**17th Session
15-19 April 2024**

Comments submitted by FoodDrinkEurope

Agenda Item 12: Discussion paper on acrylamide in foods

FoodDrinkEurope¹ appreciates the work initiated by the eWG chaired by India and co-chaired by Saudi Arabia to prepare a discussion paper on acrylamide (AA) in foods for consideration by CCCF17.

Food safety is our shared priority and the European industry, represented by FoodDrinkEurope, has been fully committed to reducing the presence of acrylamide in food to as low as is reasonably achievable (ALARA) for over 20 years. We have worked with the EU Institutions and Member States to investigate its formation and mitigation since acrylamide emerged as an issue in 2002, and the FoodDrinkEurope Acrylamide Toolbox² remains a central pillar of our industry efforts to share knowledge on potential interventions. At international level FoodDrinkEurope (previously CIAA) contributed to the development of the FAO/WHO Codex Alimentarius Code of Practice ([CAC/RCP 67-2009](#)) and we continue to consider the Code of Practice as a critical measure for enabling acrylamide management globally.

Acrylamide formation and mitigation pose unique challenges for food business operators (FBOs) owing to the complexity of factors involved, including the natural variations inherent in raw materials across geographies, seasons and climates that can lead to differences in acrylamide formation even when cooking and other processes are well-controlled. Together with product specificities, including that some are cooked at home or in restaurants, each food requires a tailored approach to minimise acrylamide to ALARA and measures such as the Code of Practice have been helpful in enabling this.

Building on two decades of extensive collaboration, the European food industries remain committed to continue managing acrylamide to ALARA and to sharing their experience with the global CODEX community, including through the work of the eWG.

In the meantime, we would like to take this opportunity to emphasise the value and importance of the Codex Code of Practice which we consider to be a critical enabler for minimising acrylamide that should continue to be implemented and supported by the global Codex community.

We also note the suggestion to initiate a new call for data on long-term toxicity studies. Our understanding is that comprehensive safety studies have already been completed and evaluated by JECFA and more recently by other authoritative bodies and that therefore additional studies may be unnecessary.

FoodDrinkEurope reiterates its commitment in playing our part to help FBOs to control acrylamide and achieve minimum possible levels to protect consumers.

¹ [FoodDrinkEurope](#)

² FoodDrinkEurope's Acrylamide Toolbox 2019 ([link](#))