CODEX ALIMENTARIUS COMMISSION



Food and Agriculture Organization of the United Nations



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Agenda Item 2

CX/SCH 19/4/2 Add.1 January 2019

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

## CODEX COMMITTEE ON SPICES AND CULINARY HERBS

#### **Fourth Session**

#### Thiruvananthapuram, India, 21 - 25 January 2019

#### MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES

MATTERS FOR INFORMATION

#### 12<sup>th</sup> Session of the Codex Committee on Contaminants in Foods (CCCF12)

Proposed draft maximum level for total aflatoxins and ochratoxin A in nutmeg, chili and paprika, ginger, pepper and turmeric<sup>1</sup>

1. CCCF12 agreed (i) to suspend work and to hold the maximum level of 20/30 µg/kg for aflatoxins and 20 µg/kg for ochratoxin A in nutmeg, chili and paprika, ginger, pepper and turmeric, respectively, at Step 4 to give time to countries to implement the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78- 2017); and (ii) that JECFA would issue a call for data in three-years' time.

2. CCCF12 also agreed that an EWG would be re-established once the data were submitted to prepare a proposal for consideration by a future CCCF.

# 24<sup>th</sup> Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS24)

## Food Integrity, food authenticity and food fraud<sup>2</sup>

3. CCFICS24 continued the discussions on the topic of food integrity, food authenticity and food fraud and noted that the work was broad and might overlap with the mandates of other committees and CCFICS could consider seeking advice from the Commission and relevant Committees.

4. CCFICS24 agreed to inform CCEXEC, the Commission and its subsidiary bodies of its ongoing discussions on this subject.

<sup>&</sup>lt;sup>1</sup> REP18/CF para119

<sup>&</sup>lt;sup>2</sup> REP19/FICS, paras 57-58