

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 12

CRD23

April 2024

ORIGINAL LANGUAGE

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

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

Comments submitted by IFT

Agenda Item 12: Discussion paper on acrylamide in foods

IFT thanks the CCCF for the opportunity to comment on agenda item 12 for the 17th session of CCCF regarding the discussion paper on acrylamide CX/CF 24/17/12 prepared by India and co-chaired by Saudi Arabia, dated April 2024 and being considered during CCCF 17 and appreciates member and observer consideration of our input to the discussion.

Acrylamide in food has been discussed extensively by CCCF and risk management provisions have been adopted, based on the JECFA global risk assessments and global data referenced in the discussion paper. Past investigations into the presence of acrylamide in food have already determined the complexity of its formation and presence in food, due to usual cooking practices of certain foods, as elaborated under CCCF. In response to the formation of acrylamide in food, this issue was risk managed by establishing the Code of Practice for the Reduction of Acrylamide in Foods (CXC 67-2009).

Numerous chemicals are formed during the Maillard reaction, which involves the browning of many foods during cooking at high temperatures, linked to foods high in carbohydrate, low in moisture, and the presence of the amino acid asparagine. Foods involved largely include those high in carbohydrate that may be roasted, toasted, grilled, or fried, under high heat, with low moisture, and low protein. While every food is not specifically listed in the Code of Practice, the principles and guidance which can be applied to different types of food are already thoroughly described. Measures to mitigate formation are available in the guidance and can be applied to all types of food involved in the formation of acrylamide.

The IFT sees no value in a new risk assessment on acrylamide in food, as JECFA has already completed relevant scientific assessments and there is minimal new scientific information to drive any significant changes in our view. For risk management, the Code of Practice established through CCCF can be leveraged to mitigate the formation of acrylamide in food, without the need for separate specific measures. We would encourage the use of the principles and guidance already outlined in the established Code of Practice.