

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
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Agenda Item 2

**CX/CF 09/3/2
February 2009**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOODS**

**Third Session
Rotterdam, the Netherlands, 23 – 27 March 2009**

**MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION
AND/OR OTHER CODEX COMMITTEES/TASK FORCES**

**A. MATTERS ARISING FROM THE 31st SESSION OF THE CODEX ALIMENTARIUS
COMMISSION**

Matters for information

Amendments to the Procedural Manual: “Format for the Codex Commodity Standards” and “Relations between Commodity Committees and General Subject Committees”¹

1. The Commission adopted the amendments to the “Format for the Codex Commodity Standards” and to the “Relations between Commodity Committees and General Subject Committees”. The amendments to these sections will be included in the 18th Edition of the Procedural Manual.

Standards and Related Texts adopted at Steps 8 and 5/8²

2. The Commission adopted the following standards and related texts:
 - Maximum Levels for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce);
 - Code of Practice for the Reduction of 3-MCPD during the Production of Acid-Hydrolyzed Vegetable Protein (acid HVPs) and Products that Contain Acid-HVPs (CAC/RCP 64-2008);
 - Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye;
 - Maximum Levels for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “For Further Processing” and “Ready-to-Eat”;
 - Aflatoxin Sampling Plans for Aflatoxin Contamination in Ready-to-Eat Treenuts and Treenuts Destined for Further Processing: Almonds, Hazelnuts and Pistachios;
 - Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (CAC/RCP 65-2008).
3. The following paragraphs provide additional information on relevant comments made and the decision taken by the Commission.

¹ ALINORM 08/31/REP, paras 13 – 18 and Appendices III - IV

² ALINORM 08/31/REP, paras 21 – 64 and Appendix VII

Draft Maximum Level for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce)

4. The Delegation of the European Community, supported by the Delegation of Norway, proposed to defer the adoption of the draft Maximum Level of 0.4mg/kg for 3-MCPD until a full re-evaluation of new scientific data on 3-MCPD release from 3-MCPD esters from all foods had been performed. The Delegation considered it important to review the maximum level for 3-MCPD in the light of forthcoming JECFA evaluation, currently under review by the European Food Safety Authority in relation to the dietary exposure to 3-MCPD associated with all food products containing 3-MCPD. The Commission adopted the draft Maximum Level of 0.4mg/kg for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) at Step 8 noting the reservation of the EC and Norway to this decision.

Draft Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye

5. The Delegation of India stated that the maximum level for Ochratoxin A (OTA) in raw wheat, barley and rye should be fixed at a higher level of 20µg/kg instead of 5µg/kg, arguing that, between these two levels, there was no significant difference in the impact on dietary exposure to OTA for the purpose of protecting consumers' health, according to the JECFA evaluations. The Delegation also emphasized the need to take into account the Codex decision to adopt the least trade restrictive measures. The Commission adopted the draft maximum level of 5µg/kg for OTA in raw wheat, barley and rye, noting the reservation of India on this decision.

Adoption of the Draft Standards and Related Texts at Step 5³

6. The Commission adopted the following texts at Step 5 and advanced them to Step 6:
- Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006); and
 - Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006).
7. The following paragraphs provide additional information on relevant comments made and the decision taken by the Commission.

Draft Code of Practice for the Reduction of Acrylamide in Food

8. The Delegation of Switzerland, while not opposing the adoption of the proposed draft Code of Practice at Step 5, expressed the view that the current proposed draft text did not provide clear prospects for substantive reduction of acrylamide in foods derived from potatoes with high sugar content, and therefore urged that scientific data on this matter needed to be fully taken into account by the next session of the Committee on Contaminants in Foods.
9. The Delegation stated that the selection of cultivars to achieve a reduced sugar content level of less than 0.3% in raw potatoes was not always feasible and that strict control of storage temperature and time was not always possible, particularly in developing countries.
10. The Committee adopted the proposed draft Code of Practice at Step 5 and advanced it to Step 6 and agreed to refer comments raised at the present session to the Committee on Contaminants in Foods for consideration.

Approval of new work for the elaboration of new standards and related texts⁴

11. The Commission approved the following new work by CCCF:
- Maximum Levels for Total Aflatoxins in Brazil Nuts (N11-2008)
 - Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee (N12-2008).
12. The following paragraphs provide additional information on relevant comments made and the decision taken by the Commission.

³ ALINORM 08/31/REP, paras 65-72, Appendix VIII

⁴ ALINORM 08/31/REP, paras 92-108, Appendix X

Maximum Levels for Total Aflatoxin in Brazil Nuts

13. The Delegation of Norway opposed the approval of new work to develop maximum levels for total aflatoxin in Brazil nuts, stating that the level of total aflatoxin could be achievable through the implementation of Good Agricultural Practices, Good Manufacturing Practices and codes of practice had not been clearly documented.

14. The Delegation of Brazil, supporting approval of the new work proposal, stated that all necessary data that are being generated would be provided to allow the consideration of new work.

15. The Commission endorsed the recommendation of the 61st Session of the Executive Committee⁵ and approved the new work proposal, noting the reservation of Norway on this decision.

Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee

16. The Commission, noting the view of many members supporting new work in order to provide clear guidance on how to reduce Ochratoxin A in the production of coffee, endorsed the recommendations of the 61st Session of the Executive Committee⁶ and approved the new work proposal.

17. The Commission noted the reservation expressed by the Delegation of Switzerland on this decision; in their view, the Committee on Contaminants in Foods should, before developing a Code of Practice, further assess the new for new work in the light of the existing guidance produced by FAO, namely the Guidelines for the Prevention of Mould Formulation in Coffee.

⁵ ALINORM 08/31/3A, para. 94

⁶ ALINORM 08/31/3A, para. 94