

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

CRD34

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 Brazil

Agenda Item 8: Sampling plans for total aflatoxins and ochratoxin A in certain spices (at Step 4)

RECOMMENDATIONS

9. CCCF is invited to:
 - a. have further discussion on the sampling plan (Appendix I) taking into account the further points of discussion in paras 5 - 7; and.
 - b. consider consultation with other expert body consultation and suggestions from CCMAS.

Position: Brazil would like to appreciate the work done by India in proposing sampling plans for total aflatoxins and ochratoxin A in certain spices. We support that further discussion on the sampling plan is needed, especially on the classification of spices based on the particle size. The sampling plans proposed is divided on large and small particle sizes and powdered spices. Nevertheless, there is no definition of what is being considered as small or large. Additionally, a classification of small / large based on peanut size is subjective and can be subject to multiple interpretation.

Another point of attention is that in Appendix I, the title mentions "Sampling Plan Maximum levels for total aflatoxins and ochratoxin A in nutmeg, dried chili and paprika, ginger, pepper, and turmeric and associated sampling plans". However, CCCF agreed on maximum levels (MLs) for total aflatoxins in nutmeg and dried (20 µg/kg) and for ochratoxin A in chili pepper, paprika and nutmeg (20 µg/kg). Consequently, the sampling plans should be restricted to those spices taking.

Regarding method performance criteria, we support the addition of the Table below to align with sampling plans for other mycotoxins in the General Standard for Food Contaminants in Food and Feed and taking into account the Codex Alimentarius Manual Procedure:

Table X: Method performance criteria for the a analysis of total aflatoxins and ochratoxin A in spices.

Commodity	Analyte	ML (µg/kg)	LOD (µg/kg)	LOQ (µg/kg)	Precision (%)	Minimal applicable range (µg/kg)	Recovery (%)
Chilli pepper, nutmeg	AF B1+B2+G1+G2	20	≤4	≤8	<44	11.2 - 28.8	60-115
	AFB1	-	≤1.0	≤2.0	<44	2.8 – 7.2	40-120
	AFB2	-	≤1.0	≤2.0	<44	2.8 – 7.2	40-120
	AFG1	-	≤1.0	≤2.0	<44	2.8 – 7.2	40-120
	AFG2	-	≤1.0	≤2.0	<44	2.8 – 7.2	40-120
Chilli pepper, paprika and nutmeg	OTA	20	≤4	≤8	<44	11.2 - 28.8	60-115