CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 7 **CF/10 CRD 8**

ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Tenth Session
Rotterdam, The Netherlands, 4-8 April 2016

(Comments submitted on by Thailand and USA)

Proposed draft Code of practice for the prevention and reduction of arsenic contamination in rice (at Step 4)

THAILAND

Thailand agrees to postpone the elaboration of code of practice for the prevention and reduction of arsenic contamination in rice. The work should be resumed when the studies on the effectiveness of measures to prevent and reduce arsenic concentration in rice are completed and the results become available. In addition, we would like to inform you that we also started the researches on risk management of arsenic contamination in rice production of Thailand. The studies are as the following:

- Suitable management for rice production to reduce arsenic accumulating in paddy rice.
- Effects of degree of polishing to reduce arsenic concentration in rice grain.

The results may be ready in early 2018.

USA

The United States does not agree with postponing the Code of Practice (COP), but suggests moving forward with developing a simple COP to be finalized in 2017, as proposed in the original project document. Establishing a COP in 2017 is important to support CCCF work on MLs for arsenic in polished and husked rice.

As outlined in the Proposed Draft COP, the COP could include source directed measures (such as identifying sources of pollution and elevated arsenic in irrigation water), agricultural measures (such as aerobic growth, intermittent ponding, and identifying rice cultivars that contain or absorb arsenic at low levels), and risk communication for reducing arsenic during processing and cooking (such as use of water containing low arsenic levels for washing and cooking and cooking in large volumes of water).

CCCF can update the COP in the future, as additional information and data become available.