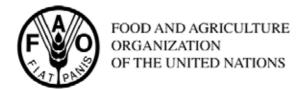
## codex alimentarius commission





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Agenda Item 17 (f)

CX/FAC 05/37/31-Add. 1 April 2005 ORIGINAL LANGUAGE ONLY

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

**Thirty-seventh Session** 

The Hague, the Netherlands, 25 – 29 April 2005

3-MCPD ON ACID-HVPS AND ACID HVP-CONTAINING PRODUCTS

(I) PROPOSALS FOR MAXIMUM LEVELS

(SUBMITTED IN RESPONSE TO CL 2004/9-FAC)

The following comments have been received: Cuba and CIAA

## Cuba:

We do not have new criteria. We are in agreement with the following opinions of the EU:

- a- Maximum levels for 3-MCPD in hydrolysed vegetable protein (HVP) and soy sauce.
- b- 1,3 DCP does not require a maximum level.
- c- It would be suitable to know the 3-MCPD levels in other foods.

## CIAA:

This data clearly shows that the intake of 3-MCPD through the consumption of HVP is measurable but relatively low.

Even the worst scenario with a level of 3-MCPD not exceeding 1 mg/kg and taking into account the consumption of a child of 40 kg, only 1/40th of the safe dose will be contributed by HVP.

CIAA therefore suggest to introduce a limit of 1 mg/kg for liquid HVP (40% dry matter) for products sold to the consumer as well as for products for use as ingredient in food products.

A limit of 1 mg/kg is sufficient to fulfil all safety requirements.

Regarding dichloropropanols (DCP) CIAA is of the opinion that the levels of DCP's can be set at 0.02 mg/kg. This opinion is based on the fact that with proper production processes this contaminant is, if at all, always present at levels below this value which represents the current analytical limit of detection.

We respectfully ask you to take into considerations the above stated comments in your evaluation of chloropropanols, and remain available for further elaboration if so desired.