CODEX ALIMENTARIUS COMMISSION E







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Agenda Item 1

CX/CF 18/12/1(REV) February 2018

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

Twelfth Session Utrecht, The Netherlands, 12 - 16 March 2018

To be held at the Jaarbeurs, Utrecht, The Netherlands

PROVISIONAL AGENDA

Agenda Item	Subject Matter	Doc. Reference No.	
1	Adoption of the Agenda	CX/CF 18/12/1	
2	Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies	CX/CF 18/12/2	
3	Matters of interest arising from FAO and WHO (including JECFA)	CX/CF 18/12/3	
4	Matters of interest arising from other international organisations	CX/CF 18/12/4 CX/CF 18/24/4-Add.1	
Industrial and Environmental Contaminants			
5	Proposed draft and draft maximum levels of lead in selected commodities in the <i>General Standard for Contaminants and Toxins in Food and Feed</i> (CXS 193-1995) (at Steps 7 and 4)	CL 2018/1-CF CX/CF 18/12/5	
	- Comments at Steps 6 and 3	CX/CF 18/12/5-Add.1	
6	Proposed draft maximum levels for cadmium in chocolate and cocoa-derived products (at Step 4)	CL 2018/2-CF CX/CF 18/12/6	
	- Comments at Step 3	CX/CF 18/12/6-Add.1	
7	Proposed draft maximum levels for methylmercury in fish including associated sampling plans (at Step 4)	CL 2018/3-CF CX/CF 18/12/7	
	- Comments at Step 3	CX/CF 18/12/7-Add.1	
8	Proposed draft revision of the Code of practice for the prevention and reduction of dioxins and dioxin-like PCBs in food and feed (CXC 62-2006) (at Step 4)	CL 2018/4-CF CX/CF 18/12/8	
	- Comments at Step 3	CX/CF 18/12/8-Add.1	
9	Proposed draft Code of practice for the reduction of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) in refined oils and products made with refined oils, especially infant formula (at Step 4)	CL 2018/5-CF CX/CF 18/12/9	
	- Comments at Step 3	CX/CF 18/12/9-Add.1	

Please note that there will be no distribution of working documents through the Codex mailing list (Codex-L). Only the invitation and the provisional agenda will be distributed to members and observers. All working documents, and any subsequent new documents not referenced on this Provisional Agenda, including any other information for delegates, will be published on the Codex website as they become available. Working documents will not be printed and delegates are kindly requested to bring with them to the meeting all documents which have been distributed as no printed copies will be made available at the session.

Website meeting page - CCCF12

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Subject Matter	Doc. Reference No.		
Toxins			
Proposed draft maximum level for total aflatoxins in ready-to-eat peanuts and associated sampling plan (at Step 4)	CL 2018/6-CF CX/CF 18/12/10		
- Comments at Step 3	CX/CF 18/12/10-Add.1		
Proposed draft maximum levels for total aflatoxins and ochratoxin A in nutmeg, chili and paprika, ginger, pepper and turmeric and associated sampling plans (at Step 4)	CL 2018/7-CF CX/CF 18/12/11		
- Comments at Step 3	CX/CF 18/12/11-Add.1		
Other issues			
Proposed draft Guidelines for risk analysis of chemicals inadvertently present in food at low levels (at Step 4)	CL 2018/8-CF CX/CF 18/12/12		
- Comments at Step 3	CX/CF 18/12/12-Add.1		
Discussion Papers			
Discussion paper on maximum level(s) for hydrocyanic acid in cassava and cassava-based products and mycotoxin contamination in these products	CX/CF 18/12/13		
Discussion paper on future work on maximum levels for lead for inclusion in the <i>General Standard for Contaminants and Toxins in Food and Feed</i> (CXS 193-1995)	CX/CF 18/12/14		
Discussion paper on aflatoxins and sterigmatocystin contamination in cereals	CX/CF 18/12/15		
Discussion paper on the development of a Code of practice for the prevention and reduction of cadmium contamination in cocoa	CX/CF 18/12/16		
General Issues			
Priority list of contaminants and naturally occurring toxicants for evaluation by JECFA	REP17/CF, Appendix XII		
- Comments (in reply to CL 2017/80-CF)	CX/CF 18/12/17		
Forward plan for the Committee on Contaminants in Foods	CX/CF 18/12/18		
Other business and future work			
Date and place of next session			
Adoption of the report			
	Toxins Proposed draft maximum level for total aflatoxins in ready-to-eat peanuts and associated sampling plan (at Step 4) - Comments at Step 3 Proposed draft maximum levels for total aflatoxins and ochratoxin A in nutmeg, chili and paprika, ginger, pepper and turmeric and associated sampling plans (at Step 4) - Comments at Step 3 Other issues Proposed draft Guidelines for risk analysis of chemicals inadvertently present in food at low levels (at Step 4) - Comments at Step 3 Discussion Papers Discussion paper on maximum level(s) for hydrocyanic acid in cassava and cassava-based products and mycotoxin contamination in these products Discussion paper on future work on maximum levels for lead for inclusion in the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995) Discussion paper on aflatoxins and sterigmatocystin contamination in cereals Discussion paper on the development of a Code of practice for the prevention and reduction of cadmium contamination in cocoa General Issues Priority list of contaminants and naturally occurring toxicants for evaluation by JECFA - Comments (in reply to CL 2017/80-CF) Forward plan for the Committee on Contaminants in Foods Other business and future work Date and place of next session		

INFORMATION DOCUMENTS

Document for information and use in discussions related to contaminants and toxins of the GSCTFF (Doc. Ref. CF/12 INF/1): An updated version of the document for information and use to support discussions on contaminants and toxins during the Session will be made available.

INFORMATION NOTES

Pyrrolizidine alkaloids (PAs): Work on PAs following the JECFA80 evaluation may be considered subject to availability of the monograph (REP17/CF, paragraph 150).