



30 April
16:00 CET
3, 4, 5, 6, 7
& 13 May 2021
13:00-16:00 CET

Languages: English, French and Spanish

CCCF14 Codex Committee on Contaminants in Foods Fourteenth Session (Virtual)

Dear participants of CCCF14,

Please find below the timetable for the virtual session of CCCF14. I look forward to welcoming you all in these challenging times! Due to the virtual nature of the meeting I am very happy that we can accommodate more participants than in the regular physical meetings, making this CCCF more inclusive than ever. But we also have to reckon with the limitations of such a virtual meeting, especially with regards to the limited time frames for discussion.

We have eight items in the step procedure and several discussion papers that may lead to new work in the future. I kindly encourage Codex Members to carefully look at the timetable which facilitates the consideration of the agenda items in the virtual plenary. For your preparation we will focus the discussions on the recommendations in the different papers. In this way we hope to achieve timely consensus on how to progress in the forthcoming year and provide guidance to all the electronic working group chairpersons. However, where there is room to make progress in the step procedure, we should as a committee try to submit items for adoption by the Commission. I count on Codex Members to support me in these endeavors.

Please be advised that you will also find some useful links below, such as to the provisional agenda with working documents; to the cadmium webinar which was held on the 17th of March, and to the working document for information and use in discussions on the General Standard for Contaminants and Toxins in Food and Feed.

Please pay also special attention to Friday 30th of April when all first-time delegates are invited for a pre-meeting on how CCCF meetings work. Please register at the email address below. In joining this first-time delegate session, you will get the opportunity to learn how the proceedings will take place. I will also be there to meet you.

Stay safe and healthy.

Yours sincerely,

Sally Hoffer Chairperson of CCCF

USEFUL LINKS

JECFA91 summary and conclusions:

FAO: http://www.fao.org/food-safety/resources/publications/en/WHO: www.who.int/foodsafety/publications/jecfa/en/

Cadmium webinar, provisional agenda and working papers for CCCF14:

 $\underline{\text{http://www.fao.org/fao-who-codexalimentarius/meetings/detail/en/?meeting=CCCF\&session=14}$

Registration for First time delegates session:

info@codexalimentarius.nl

Timetable (tentative)

16:15 CET

Friday 30 April 16:00 CET		Introduction for First time delegates
Monday 3 May 13:00-16:00 CET		Opening and housekeeping
	AGENDA 1	Adoption of the Agenda
	2	Matters referred to CCCF by CAC and/or its subsidiary bodies
	3	Matters of interest arising from FAO and WHO including JECFA
	4	Matters of interest arising from other international organizations
	16	Radioactivity in food and feed (including drinking water) in non-emergency circumstances
	11	ML for total aflatoxins in ready-to-eat peanuts and associated sampling plan (Held at Step 4)
	12	MLs for total aflatoxins and ochratoxin A in nutmeg, dried chili and paprika, ginger, pepper and turmeric and associated sampling plans (Held at Step 4)
	15	MLs for cadmium and lead in quinoa
Tuesday 4 May 13:00-16:00 CET	8	MLs for lead in selected commodities for inclusion in the General Standard for Contaminants in Food and Feed (CXS 193-1995) (at Step 4)
	10 (a/b)	MLs for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children (at Step 4)
	9	Code of Practice for the prevention and reduction of lead contamination in foods (CXS 56-2004) (revision) (at Step 4)

Virtual reception

Wednesday 5 May 13:00-16:00 CET	7	Code of practice for the prevention and reduction of cadmium contamination in cocoa beans (at Step 4)
	5	ML for cadmium for chocolates containing or declaring, <30% total cocoa solids on a dry matter basis (at Step 7)
	6	MLs for cadmium in chocolate and chocolate products containing or declaring ≥30% to <50% total cocoa solids on a dry matter basis; and cocoa powder (100% total cocoa solids on a dry matter basis) (at Step 4
	13	Methylmercury in fish
Thursday 6 May	14	Hydrocyanic acid and mycotoxin contamination in cassava and cassava-based products
13:00-16:00 CET	18	Structured approach to identify the need for review of Codex standards and related texts for contaminants in foods
Friday 7 May 13:00-16:00 CET	20	JECFA evaluations
	20 (a)	Priority list of contaminants for evaluation by JECFA
	20 (b)	Follow-up work to the outcomes of JECFA evaluations
	21	Other business and future work
	22	Date and place of next session
		Discussion if time allows
	17	General guidance on data analysis for ML development and for improved data collection
	19	Forward work-plan for CCCF
	19 (a)	Review of staple food-contaminant combinations for future work of CCCF
	19 (b)	Project plan for the evaluation of implementation of codes of practice of CCCF
Thursday 13 May 13:00-16:00 CET	23	Adoption of the report

