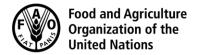
CODEX ALIMENTARIUS COMMISSION





Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.**codex**alimentarius.org

Agenda Item 9

CRD16 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 FAO

Agenda Item 9: Code of practice/guidelines for the prevention and reduction of ciguatera poisoning (at Step 4)

It would be important to specify that dinoflagellates are motile unicellular algae at the very beginning of the Code of Practice (CoP).

It should be noted that sub-chronic exposure to ciguatoxic animals, although non-predatory, could lead to similar toxic effects. This might be a relevant point for certain nations and regions. FAO considers that this concept should be reflected in a future Code of Practice (CoP) and suggests adding it to paragraph 1.

At the end of paragraph 3, FAO considers that it is important to specify that toxin analysis is required to determine the presence and concentration of the different CTX analogues. In this regard, in the *Report of the Expert Meeting on Ciguatera Poisoning*, we commonly refer to analogues instead of Isoforms. FAO considers we should use this term for consistency.

It would be critical to consider ciguatoxic fish when developing inspection protocols. FAO believes that it is important to reflect this in the code and suggest adding inspection protocols at the end of paragraph 6.

Women are present in the fisheries sector, and although men represent the majority of the workforce in wild-capture fisheries, FAO considers that fishers is a more inclusive term and this should be reflected in the CoP.

Notifications about the opening and closure of the areas are very relevant for the fish industry, recreational fisheries, and for subsistence fisheries. FAO believes that subsistence fisheries should also be mentioned in paragraph 15.

The collection of information by national and regional authorities is of great relevance to risk management. Information about the anatomical parts consumed when an intoxication occurs will help in the understanding of the risks associated with ciguatoxic fish consumption. FAO suggests specifically adding the inclusion of anatomical parts of the fish consumed for the data collection when there are human illnesses mentioned in paragraph 17.