

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items 6, 8, 14, 15, 16

CRD40

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ORIGINAL LANGUAGE

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

17th Session
15-19 April 2024

Comments submitted by Republic of Korea

Agenda Item 6: Sampling plans for methylmercury in fish (at Step 4)

The Republic of Korea would like to consider sampling the muscles of a fish could also be representative.

We suggest that the recommendation allowing sampling from specific parts of the fish in Table 4 in APPENDIX I should only be used as an example in this document.

Agenda Item 8: Sampling plan for total aflatoxins and ochratoxin A in certain spices (at Step 4)

The Republic of Korea suggests the development of a reasonable sampling plan based on the General Guidelines on Sampling(CXG 50-2004) and the General Standard for Contaminants and Toxins in Food and Feed(CXC 193-1995).

Furthermore, We would like to revise the name of Appendix I "Maximum levels for total aflatoxins and ochratoxin A in nutmeg, dried chili and paprika, ~~ginger, pepper, and turmeric~~ and associated sampling plans"

Justification: Since there are some species(ginger, pepper, and turmeric) for which ML has not been set in previous discussions, the name of the appendix will need to be revised.

Agenda Item 14: Review of the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004)

The Republic of Korea supports the proposal for new work on the revision of the CoP for the Prevention and Reduction of Aflatoxin Contamination in Peanuts.

Regarding Appendices, we would like to suggest some modifications including editorial correction as indicated in the table.

	Original	Justification
Appendix I		
3) Main aspects to be covered	It will also address information to contextualize aflatoxin formation in peanuts such as the identification of aflatoxigenic species and the stages of peanut reproductive growth.	It is less relevant to the 'Main aspects' of contents and also it's close to supplementary part not integral one in the document.
Appendix II		
3.2 Harvest. 10	An illustration is included in order to elucidate the stages of peanut reproductive growth.	The illustrations which demonstrate the stages of reproductive growth of peanuts is suggested to be deleted as it's not essential.

Appendix III		
2	<p>Drought stress and elevated temperatures (> 22°C) during seed filling and plant development are among the most important factors that influence aflatoxigenic fungal infection and aflatoxin production.</p> <p>→ (move) para 18.</p>	<p>Considering the flow of the content, it is advisable to move before the second sentence in paragraph 18.</p> <p>Because it's about heat and drought stress.</p>
3.	<p>Water activity of peanuts should be maintained to below 0.70 at 25C ~~~ until further processing, e.g., roasting.</p> <p>→ (move) para 34.</p> <p>-----</p> <p>Colour sorting, blanching and roasting are processing stages used for aflatoxin reduction in the peanut production chain.</p>	<p>It is about quality control during storage.</p> <p>-----</p> <p>It would be appropriate to delete this part or move it to another paragraph, such as the need for a code of practice.</p>
8.	micro-organisms	microorganisms
14	<i>A. flavus/A. parasiticus</i> → Aflatoxigenic fungi	A larger category that can cover a variety of fungi is more adequate than referring to specific fungi.
17	and microbial and fungal → microbial	To avoid repetition of meanings, as the fungi is microbe.
27.	enhance aflatoxin formation.	<p>If there's a scientific relation between the breakdown of equipment and aflatoxin formation, it can be used as original.</p> <p>If not, it will be more adequate to delete or change the verb "enhance"</p>
29.	Whole sentence in para 29 (figure 1 description) → Delete	<p>This entire sentence is additional information that is not directly related to the CoP and appears that is not necessary for understanding.</p> <p>The relationship between the reproductive growth stages of peanuts and aflatoxin reduction is not included in the CoP.</p>
4.2 Sorting	4.2 Sorting	5.2 Sorting
61, 64, 65	<p>61. nuts</p> <p>64. blanched nuts</p> <p>65. damaged / sorting nuts</p>	<p>peanuts</p> <p>blanched peanuts</p> <p>damaged / sorting peanuts</p>
69	Aflatoxins in peanuts is	Aflatoxins in peanuts are

Agenda Item 15: Review of the Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals (CXC 45-1997)

The Republic of Korea would like to suggest some modifications regarding para. 5 of the appendix as follows:

5. Relevance of the Codex strategic goals

c) Goal 3:

(Before) The warm climate of many geographic regions worldwide lends itself to aflatoxin formation in feedingstuffs

(After) The warm climate of many geographic regions worldwide and high humidity during storage lends itself to aflatoxin formation in feedingstuffs

(d) Goal 4: ~~The warm climate of many regions worldwide lends itself to aflatoxin formation in feedingstuffs~~

Justification : To avoid the duplication of sentences in (d) Goal 4.

Agenda Item 16: Development of a Code of practice for the prevention and reduction of cadmium contamination in foods

The Republic of Korea welcomes and agrees on the discussion paper on the development of the Code of Practice for the Prevention and Reduction of Cadmium Contamination in Foods.

In this regard, we note that since there is already an existing CoP for the Prevention and Reduction of Cadmium Contamination in Cocoa Beans when considering document accessibility, we would like to propose adopting the existing CoP as an annex to this discussion paper, rather than as a separate document.

Justification: the mechanism of cadmium contamination varies depending on the agricultural product.