

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 1

CX/CF 08/2/1-Rev.1
March 2008

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOODS
Second Session
The Hague, The Netherlands, 31 March – 4 April 2008**

To be held at the “World Forum Convention Center” The Hague, The Netherlands

PROVISIONAL AGENDA

Agenda Item	Subject Matter	Doc. Reference No.
	Opening of the Session	
1	Adoption of the Agenda	CX/CF 08/2/1
2	Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Codex Committees/ Task Forces	CX/CF 08/2/2
3	Matters of Interest Arising from FAO and WHO	CX/CF 08/2/3 rev. 1
	Matters of Interest Arising from other International Intergovernmental Organizations	CX/CF 08/2/3 Add.1
4	Matters of Interest of the 68 th Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)	CX/CF 08/2/4
	<u>Codex General Standard for Contaminants and Toxins in Foods (GSCTF)</u>	
5	Proposed draft Revision of the Preamble of the GSCTF (N04-2006) at Step 4	CX/CF 08/2/5
	- Comments at Step 3	CX/CF 08/2/5 Add.1
	Preliminary draft of the revised Complementary Food Categorization System for the GSCTF	CX/CF 08/2/5 Add.2
	<u>Industrial and Environmental Contaminants in Foods</u>	
6	Draft Maximum Levels for 3-MCPD in Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (acid-HVPs) (excluding naturally fermented soy sauce) (N08-2004) (at Step 7)	CL 2007/29- CF ALINORM 07/30/41 Appendix X

Working documents will be uploaded onto the Codex website:
www.codexalimentarius.net/web/index_en.jsp

Delegates are kindly requested to bring with them to the meeting all documents which have been distributed, as the number of additional copies which can be made available at the session is limited.

Agenda Item	Subject Matter	Doc. Reference No.
	- Comments at Step 6	CX/CF 08/2/6
7	Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-DIOL (3-MCPD) during the Production of Acid Hydrolyzed Vegetable Proteins (acid-HVPs) and Products that Contain acid-HVPs (N09-2005) at Step 7	CL 2007/30- CF ALINORM 07/30/41 Appendix XI
	- Comments at Step 6	CX/CF 08/2/7
8	Proposed Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006) at Step 4	CX/CF 08/2/8
	- Comments at Step 3	CX/CF 08/2/8 Add.1 CX/CF 08/2/8 Add.2
9	Proposed draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) at Step 4	CX/CF 08/2/9
	- Comments at Step 3	CX/CF 08/2/9 Add.1 CX/CF 08/2/9 Add.2
<u>Mycotoxins in Foods</u>		
10	Draft Maximum Level for Ochratoxin A in wheat, barley and rye (being held at Step 7)	ALINORM 07/30/41 Appendix VI
11 (a)	Draft Maximum Level for Total Aflatoxins in almonds, hazelnuts and pistachios for further processing (being held at Step 7)	ALINORM 07/30/41 Appendix VII
11 (b)	Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” (being held at Step 7)	ALINORM 07/30/41 Appendix VII
11 (c)	Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil nuts, Hazelnuts and Pistachios (N07-2004) at Step 4	CX/CF 08/2/10
	- Comments at Step 3	CX/CF 08/2/10 Add.1
11 (d)	Discussion Paper on Maximum Levels for Total Aflatoxins in “ready-to-eat” Almonds, Hazelnuts and Pistachios	CX/CF 08/2/11-Rev.1
11 (e)	Discussion Paper on Aflatoxin Contamination in Brazil Nuts	CX/CF 08/2/12-Rev.1
12	Proposed draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (N10-2007) at Step 4	CX/CF 08/2/13
	- Comments at Step 3	CX/CF 08/2/13 Add.1
<u>Discussion Papers for issues not under elaboration procedure</u>		
13 (a)	Discussion Paper on Ochratoxin A (OTA) in coffee	CX/CF 08/2/14
13 (b)	Discussion Paper on Ochratoxin A (OTA) in cocoa	CX/CF 08/2/15
<u>General Issues</u>		
14	Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA	CL 2007/33-CF ALINORM 07/30/41 Appendix XIII
	- Comments (in response to CL 2007/33-CF)	CX/CF 08/2/16
15	Other Business and Future Work	
16	Date and Place of Next Session	

Agenda Item	Subject Matter	Doc. Reference No.
17	Adoption of the Report	

INFORMATION DOCUMENT

The following document will be presented at the plenary.

- **Document for Information and Use in Discussions related to contaminants and toxins of the GSCTF (Doc. Ref. [CF/2 INF/1](#)):** An updated version of the document for information and use to support discussions on contaminants and toxins during the Second Session of the Codex Committee on Contaminants in Foods (hereinafter referred to as “the Committee”) will be placed.

ANNOTATION TO THE PROVISIONAL AGENDA

Item 1 – Adoption of the Agenda (Doc. Ref. CX/CF 08/2/1): In accordance with VII.2 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda. The Committee will be invited to adopt the Provisional Agenda as the Agenda for the Session.

Item 2 – Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Codex Committees/Task Forces (Doc. Ref. CX/CF 08/2/2): The Committee will consider matters arising from the 30th Session of the Codex Alimentarius Commission and sessions of other Codex Committees / Task Forces that met since the First Session of the Committee, April 2007.

Item 3 –Matters of Interest arising from FAO and WHO (Doc. Ref. CX/CF 08/2/3): The Committee will be informed of work done and/or being done by FAO and WHO (excluding JECFA) with regard to issues on Contaminants.

Item 4 – Matters of Interest of the 68th Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (Doc. Ref. CX/CF 08/2/4): The Committee is invited to take note of the outcome of the 68th JECFA meeting (Geneva, Switzerland, 19-28 June 2007). The highlight of the Report of 68th JECFA is contained in CX/CF 08/2/4. The summary report of the JECFA meeting is available at both: http://www.fao.org/ag/agn/agns/files/jecfa68_final.pdf and <http://www.who.int/entity/ipcs/food/jecfa/summaries/summary68.pdf>.

Codex General Standard for Contaminants and Toxins in Foods (GSCTF)

Item 5 – Proposed draft Revision of the Preamble of the GSCTF (N04-2006) (Doc. Refs. CX/CF 08/2/5 and CX/CF 08/2/5 Add.1): The Committee, at its First Session, agreed to return the proposed draft Revision to Step 2 for redrafting by an electronic working group, led by the European Community, in light of the comments mad at the First Session of the Committee, with a view to circulation of the revised proposal for comments at Step 3 and consideration at Step 4 by the Second Session of the Committee (see ALINORM 07/30/41 para. 43).

Industrial and Environmental Contaminants in Foods

Item 6 – Draft Maximum Levels for 3-MCPD in Liquid Condiments Containing Acid Hydrolyzed Vegetable Proteins (acid-HVPs) (excluding naturally fermented soy sauce) (N08-2004) (Doc. Refs. CL 2007/29-CF, ALINORM 07/30/41 Appendix X and CX/CF 08/2/6): The Committee, at its First Session, agreed to forward the proposed Draft Maximum Level of 0.4 mg/kg for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) to the Codex Alimentarius Commission for adoption at Step 5 (ALINORM 07/30/41 para.88 and Appendix X). The Commission, at its 30th Session (July 2007), adopted the above proposed Draft Maximum Level at Step 5 and advanced it to Step 6 (ALINORM 07/30/REP paras 80 and 94, and Appendix V). Circular Letter CL

2007/29-CF requests members and international organizations for submission of comments at Step 6 on the draft Maximum Level, for consideration at Step 7 at the Second Session of the Committee.

Item 7 –Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-DIOL (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Proteins (acid-HVPs) and Products that Contain acid-HVPs (N09-2005) (Doc. Refs. CL 2007/30-CF, ALINORM 07/30/41 Appendix XI and CX/CF 08/2/7): The Committee, at its First Session agreed to forward to the Codex Alimentarius Commission the Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid- HVPs for adoption at Step 5 (See ALINORM 07/30/41 para.93 and Appendix XI). The Commission, at its 30th Session (July 2007), adopted the above proposed Draft Code of Practice at Step 5 and advanced it to Step 6 (ALINORM 07/30/REP, para. 80 and Appendix V). Circular Letter CL 2007/30-CF requests members and international organizations for submission of comments at Step 6 on the draft Code of Practice, for consideration at Step 7 at the Second Session of the Committee.

Item 8 – Proposed Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006) (Doc. Refs. CX/CF 08/2/8 and CX/CF 08/2/8 Add.1) : The Committee, at its First Session, agreed to return the proposed Draft Code of Practice to Step 2 for redrafting by an electronic working group, led by the United States of America and the United Kingdom, with a view to circulate for comments at Step 3 and consideration at Step 4 at its Second Session (see ALINORM 07/30/41 para. 97).

Item 9 – Proposed Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) (Doc. Refs. CX/CF 08/2/9 and CX/CF 08/2/9 Add.1) : The Committee, at its First Session, agreed to return the proposed Draft Code of Practice to Step 2 for redrafting by an electronic working group, led by Denmark, with a view to circulate for comments at Step 3 and consideration at Step 4 at its Second Session (see ALINORM 07/30/41 para. 102).

Mycotoxins in Foods

Item 10 – Draft Maximum Level for Ochratoxin A in wheat, barley and rye (Doc. Ref. ALINORM 07/30/41 Appendix VI): The Committee, at its First Session, agreed to retain the draft Maximum level of 5 µg/kg for Ochratoxin A (OTA) in wheat, barley and rye at Step 7 (see ALINORM 07/30/41 para. 50 and Appendix VI). The Committee, at its Second Session, will consider the Draft Maximum Level in the light of the outcome of the 68th JECFA evaluation of OTA.

Item 11 (a) – Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “for further processing” (Doc. Ref. ALINORM 07/30/41, Appendix VII): The Committee, at its First Session agreed to hold the Draft Maximum Level of 15 µg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios for further processing at Step 7 (see ALINORM 07/70/41 para. 57 and Appendix VII). The Committee will consider this Item at its Second Session in the light of the outcome of 68th JECFA evaluation on aflatoxin contamination in tree nuts.

Item 11 (b) – Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” (Doc. Ref. ALINORM 07/30/41 Appendix VII): The Committee, at its First Session agreed to hold the Draft Maximum Level of 8 µg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” at Step 5 and advance it to Step 6 (see ALINORM 07/30/41 para. 57 and Appendix VII). The Committee will consider the Draft Maximum Level in the light of the outcome of 68th JECFA evaluation on aflatoxin contamination in tree nuts.

Item 11 (c) – Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil Nuts, Hazelnuts and Pistachios (N07-2004) (Doc.Refs. CX/CF 08/2/10 and CX/CF 08/2/10 Add.1): The Committee, at its First Session, agreed to return the Proposed Draft Sampling Plan at Step 2 for redrafting by an electronic working group, led by the United States of America, with a view to circulation at Step 3 and consideration at Step 4 at its Second Session. It was also agreed that an explanatory text in support of the consideration of the proposed draft Sampling Plan prepared by the electronic working group would be considered (see ALINORM 07/30/41 para. 62) .

Item 11 (d) – Discussion Paper on Maximum Levels for Total Aflatoxins in “ready-to-eat” Almonds, Hazelnuts and Pistachios (Doc. Ref. CX/CF 08/2/11): The Committee, at its First Session, agreed to establish an electronic working group, led by the European Community, to update the discussion paper which would provide useful information for further discussion on the maximum levels at its next Session.

Item 11 (e) – Discussion Paper on Aflatoxin Contamination in Brazil Nuts (Doc. Ref. CX/CF 08/2/12): The Committee, at its First Session, agreed that the Delegation of Brazil would update the discussion paper on aflatoxin contamination in Brazil nuts, incorporating additional data that would become available on the contribution of the shell to aflatoxin contamination of Brazil nuts, for consideration at its next session (see ALINORM 07/30/41 para. 66).

Item 12 – Proposed draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (N10-2007) (Doc. Refs. CX/CF 08/2/13 and CX/CF 08/2/13 Add.1) : At its 30th Session, the Codex Alimentarius Commission approved the elaboration of a Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (N10-2007) as new work for the Committee (see ALINORM 07/30/REP, para. 96 and Appendix VII). As agreed by the Committee at the First Session, the electronic working group led by Turkey prepares the Proposed Draft Code of Practice for comments at Step 3 and consideration at Step 4 at the Second Session of the Committee. The outcome of the 68th JECFA evaluation on aflatoxin contamination in dried figs will be taken into consideration for this Item.

Discussion Papers for issues not under elaboration procedure

Item 13 (a) – Discussion Paper on Ochratoxin A (OTA) in coffee (Doc. Ref. CX/CF 08/2/14): The Committee, at its First Session, agreed to establish an electronic Working Group, led by Brazil, to prepare a revised discussion paper that is to be accompanied by a project document proposing new work and an outline of the proposed draft Code of Practice, for consideration at its Second Session (see ALINORM 07/30/41, para. 113).

Item 13 (b) – Discussion Paper on Ochratoxin A (OTA) in cocoa (Doc. Ref. CX/CF 08/2/15): The Committee, at its First Session, agreed to establish an electronic Working Group, led by Ghana, to prepare a discussion paper on OTA in cocoa, for consideration at its Second Session (see ALINORM 07/30/41 para. 117).

General Issues

Item 14 – Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA (Doc. Refs. CL 2007/33-CF, ALINORM 07/30/41 Appendix XIII and CX/CF 08/2/16): The Committee, at its First Session, endorsed the priority list of contaminants and naturally occurring toxicants for JECFA evaluation (see ALINORM 07/30/41 para. 133 and Appendix XIII). Comments submitted by members and interested international organizations in response to CL 2007/33-CF are contained in CX/CF 08/2/16. An in-session physical working group will meet and prepare a report on the Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA, as a conference room document, subject to the agreement on the establishment of the working group by the Committee at its Second Session.

Item 15 – Other Business and Future Work: The Committee will discuss issues, raised under Item 1, as other business and/or proposals for future work.

Item 16 – Date and Place of Next Session: The Committee will be advised of the tentative dates and place of the next Session.

Item 17 – Adoption of the Report: In accordance with Rule X.1 of the Commission’s Rules of Procedure, the Committee shall adopt a report of its Second Session based on a draft provided by the Codex Secretariat.

