



---

## THE THIRD ARAB CODEX COLLOQUIUM

*11-13 June 2024, Amman, Jordan*

### Review of Outputs of Key Codex Committees (2024)

#### *CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF17)*

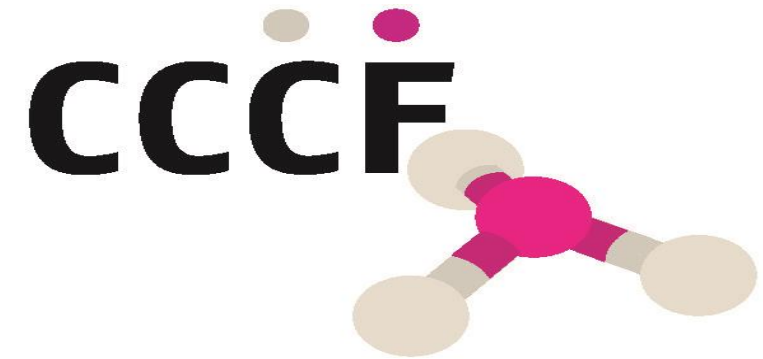
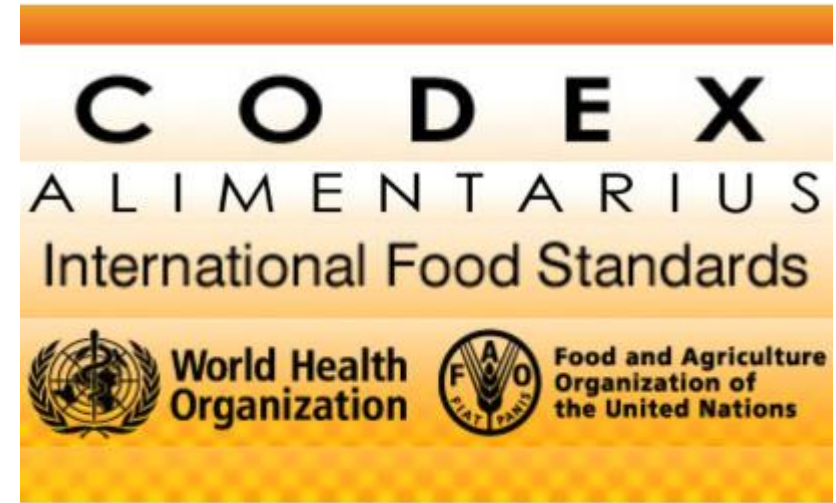
---

*Dr. Karima Zouine, Head of Risk Assessment Unit, ONSSA, Morocco*

*June 11, 2024*

## OUTLINE

- Background
- Priority Agenda Items
- Highlights of Discussions
- Key Recommendations
- Summary and Future Work



# BACKGROUND



## The Codex Committee on Contaminants in Foods

Held its 17th Session, in Panama City,  
from 15 to 19

April 2024, at the kind invitation of the  
Governments of Panama and Netherlands  
(Kingdom of the).



Dr **Sally Hoffer**, chaired the session attended by **54**  
Member countries (**6 countries** from Arab region), **one**  
Member organization and **7** Observer organizations.

EGYPT

ALGERIA

OMAN

MOROCCO

QATAR

SAUDI ARABIA

*Manager Safe and Sustainable Food,  
Ministry of Agriculture, Nature and Food Quality,  
Plant Agro , Chains and Food Quality,  
Netherlands (Kingdom of the)*

# CCCF17: More than 20 topics/agenda items

	Agenda item	Topic
Industrial, environmental, and naturally occurring toxicants	Agenda item 5	MLs for lead in spices and culinary herbs
	Agenda item 6	Sampling plans for methylmercury in fish
Toxins	Agenda item 7	Toxins Definition for ready-to-eat peanuts for the establishment of a maximum level for total aflatoxins in this product
	Agenda item 8	Sampling plans for total aflatoxins and ochratoxin A in certain spices
	Agenda item 9	Code of practice/guidelines for the prevention and reduction of ciguatera poisoning
Discussion paper	Agenda item 10	Discussion papers Pyrrolizidine alkaloids
	Agenda item 11	Tropane alkaloids
	Agenda item 12	Acrylamide in foods
	Agenda item 13	Cadmium and lead in quinoa
	Agenda item 14	Review of the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004)
	Agenda item 15	Review of the Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feeding stuffs for Milk-Producing Animals (CXC 45-1997)
	Agenda item 16	Development of a Code of practice for the prevention and reduction of cadmium contamination in foods
General Issues	Agenda item 17	General Issues Guidance on data analysis for development of maximum levels and for improved data collection
Future work	Agenda item 18	Future work Review of Codex standards for contaminants

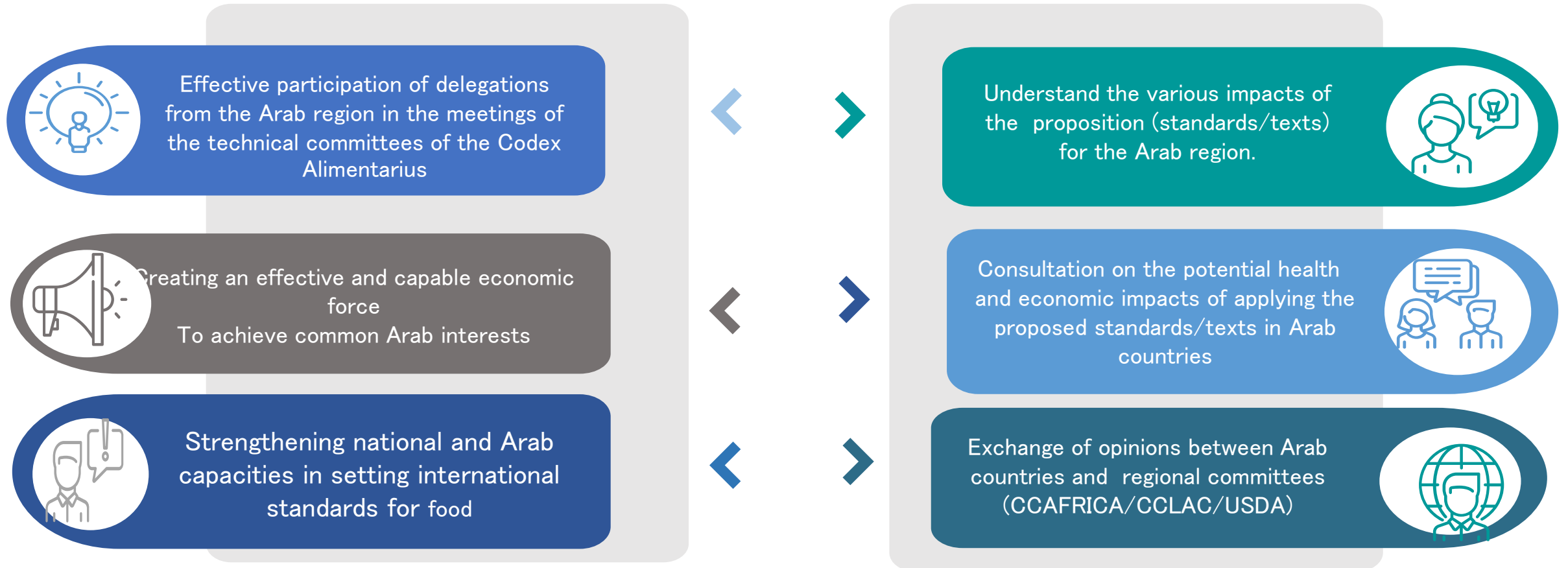
# PRIORITY AGENDA ITEMS

The Committee had discussed a number of important topics, which resulted in new CCCF standards and texts being forwarded to the 47th Codex Alimentarius Commission and in agreements on the development of new work.

7 discussion papers

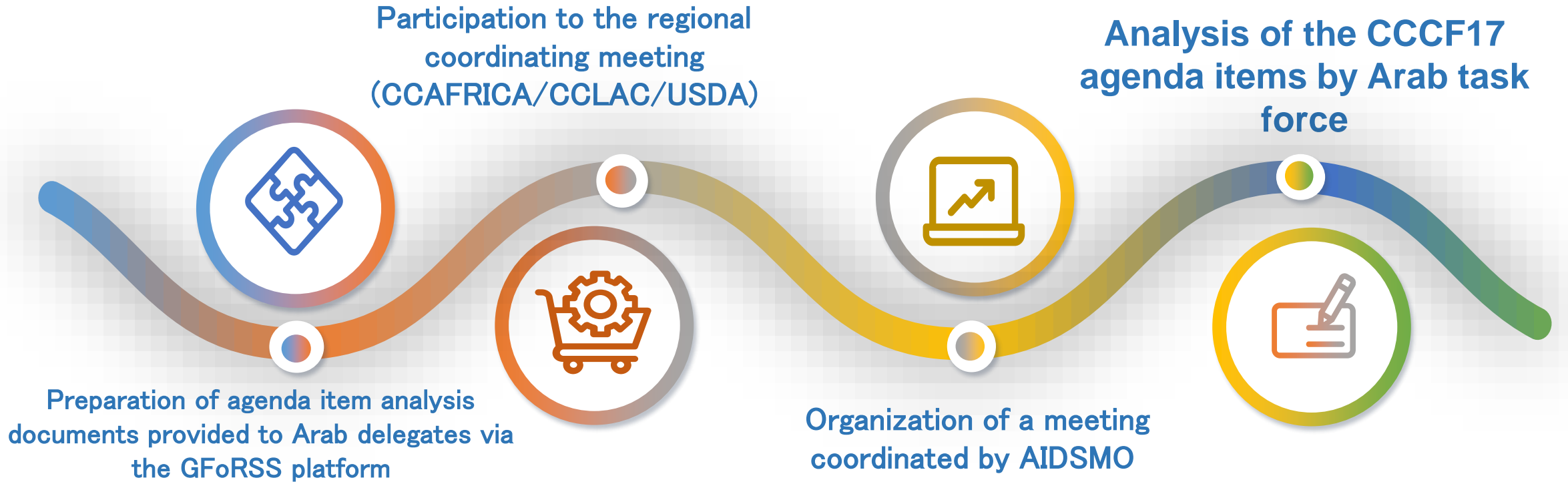
- New maximum levels (MLs) were agreed for lead in a variety of spices, and dried culinary herbs.
- New MLs were agreed for cadmium and lead in quinoa.
- the draft code of practice/guidelines for the prevention and reduction of ciguatera poisoning.
- the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts;
- the draft code of practice/guidelines for the prevention and reduction of Cadmium and lead in quinoa;
- the Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feeding stuffs for Milk-Producing Animals ;
- To develop a code of practice for the prevention and reduction of cadmium contamination in foods,
- to update of the Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed (CXC 74-2014) .
- To develop a code of practice to prevent and reduce the presence of the plant toxins, tropane alkaloids, in food.
- to revise the Code of Practice for the Reduction of Acrylamide in Foods (CXC 75-2009)

## The Arab Codex Initiative adopt a dynamic approach to support Arab countries in analyzing agenda items and strengthening their participation during committee meetings



The process of analyzing agenda items and organizing coordination meetings between national and regional committees is among the good practices followed by most developed countries in the world to support their positions and ensure effective participation in Codex committee meetings.

# منهجية اقتراح الحدود القصوى من قبل فرق العمل الالكترونية



# HIGHLIGHTS OF DISCUSSIONS

## Agenda Item 5

MAXIMUM LEVELS FOR  
LEAD IN CERTAIN FOOD  
CATEGORIES





# BACKGROUND

The work was done by EWG chaired by Brazil

**CODEx ALIMENTARIUS COMMISSION**  
 Food and Agriculture Organization of the United Nations | World Health Organization  
 Viale delle Terme di Caracalla, 00153 Rome, Italy | Tel: (+39) 06 57051 | E-mail: codex@fao.org | www.codexalimentarius.org  
 Agenda Item 5 | C/CF 24/17/5 | January 2024

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX COMMITTEE ON CONTAMINANTS IN FOODS**  
 17<sup>th</sup> Session  
 15-19 April 2024  
 Panama City, Panama

**MAXIMUM LEVELS FOR LEAD IN CERTAIN FOOD CATEGORIES**  
 (At Step 4)  
 (Prepared by the Electronic Working Group chaired by Brazil)

Codex members and observers wishing to submit comments at Step 3 on MLs for lead in certain food categories should do so as instructed in CL 2024-022-QF available on the Codex webpage<sup>1</sup>

**BACKGROUND**

- Lead exposure is associated with a wide range of toxic effects, including neurodevelopmental effects such as decreases in IQ and attention span in children, impaired renal function, hypertension, cardiovascular disease, impaired fertility, and adverse pregnancy outcomes. Fetuses, infants, and children are the subgroups that are most sensitive to lead. Based on the conclusions of the 73rd ECFA Meeting about dietary lead exposure in 2011, there is no safe level of lead. So, measures should be taken to identify major contributing sources and, if appropriate, to identify methods of reducing dietary exposure.
- Based on the conclusions of CCF13 (2011) about dietary lead exposure, revision of Maximum Levels (MLs) for lead established in the *General Standard for Contaminants in Food and Feed* (CXS 139-1995) was undertaken between the 6<sup>th</sup> and 13<sup>th</sup> Sessions of the Codex Committee on Contaminants in Foods (CCCF6, 2012 to CCCF13, 2019).
- CCCF11 (2017)<sup>2</sup> noted that the revision of MLs of lead was limited to those food categories listed in CXS 193 and there was wide support to continue working on new MLs for lead in other food categories. Since then, an Electronic Working Group (EWG) led by Brazil has been working on proposals for new MLs for lead in selected food commodities.
- CCCF12 (2018)<sup>3</sup> and CCCF13 (2019)<sup>4</sup> discussed the criteria to select new food categories for ML elaboration, considering international trade and potential exposure. CCCF13 agreed to focus on MLs proposals for lead in food for infants and young children (except those for which MLs have already been established in CXS 193, spices and aromatic herbs, eggs and sugars and confectionery, excluding cocoa). The EWG established at CCCF13 worked on lead data extracted from the Global Environment Monitoring System (GEMS/Food) from 2008 – 2019. MLs were proposed for several food categories including culinary herbs (fresh and dried) and spices (fruits and berries; fresh and dried rhizomes, bulbs, and roots; bark; floral parts; seed).

<sup>1</sup> Codex webpage/Circular Letters: <http://www.fao.org/codex/contaminants/contaminants/resources/circular-letters/en/>  
<sup>2</sup> Codex webpage/CCCF/Circular Letters: <http://www.fao.org/codex/contaminants/contaminants/resources/circular-letters/en/?p=contaminant-CCCF>  
<sup>3</sup> REP 17/CF11, para. 87-89  
<sup>4</sup> REP 18/CF13, para. 121

**CODEx ALIMENTARIUS COMMISSION**  
 Food and Agriculture Organization of the United Nations | World Health Organization  
 Viale delle Terme di Caracalla, 00153 Rome, Italy | Tel: (+39) 06 57051 | E-mail: codex@fao.org | www.codexalimentarius.org  
 Agenda Item 5 | C/CF 24/17/5 | April 2024

**CRD 02**

**REPORT OF THE PRE-5**  
 (Prepared by the Electronic Working Group chaired by Brazil)

**FOOD CATEGORIES**  
 (Brazil)

**INTRODUCTION**

The virtual working group (VWG) was held on 10 April 2024 to consider recommendations and issues to the proposed maximum levels for lead in a) (b) dried and fresh culinary herbs.

The Chair of the EWG from Brazil provided an overview of the work done. A call for data was issued opened for a larger period of time to countries would have time to submit data. Data of lead on the category herbs, spices and culinary herbs from 2011 to 2022 were extracted by the WHO administrator of GEMS/Food. Spices were grouped considering the discussions on the Codex Committee on Spices and Culinary Herbs (CCSH). Proposals of Maximum Levels (MLs) were done considering the whole categories, with exclusion of specific categories if a different contamination profile was observed and if there were enough sample size to evaluate contamination profile. The EWG used the approach "As Low As Reasonably Achievable" (ALARA) to propose MLs, with rejection rates of less than 5%. Two drafts were circulated in:

VWG held prior to the Session on Wednesday, 10 April 2024

<sup>1</sup> The chair of the EWG from Brazil provided an overview of the work done. A call for data was issued opened for a larger period of time to countries would have time to submit data. Data of lead on the category herbs, spices and culinary herbs from 2011 to 2022 were extracted by the WHO administrator of GEMS/Food. Spices were grouped considering the discussions on the Codex Committee on Spices and Culinary Herbs (CCSH). Proposals of Maximum Levels (MLs) were done considering the whole categories, with exclusion of specific categories if a different contamination profile was observed and if there were enough sample size to evaluate contamination profile. The EWG used the approach "As Low As Reasonably Achievable" (ALARA) to propose MLs, with rejection rates of less than 5%. Two drafts were circulated in:

**REP24/CF17-Appendix II** 32

**MAXIMUM LEVELS FOR LEAD IN CERTAIN FOOD CATEGORIES**  
(For adoption at Step 5/8)

Commodity/ Product name	Maximum level (ML) mg/kg	Portion of the commodity/ Product to which the ML applies	Notes/Remarks
Spices, dried aril	0.9	Whole, ground, powder, crushed	
Spices, dried floral parts	2.5	Whole, ground, powder, crushed	Relevant Codex commodity standard is CXS 344-2021.
Spices, dried fruit and berries	0.6	Whole, ground, powder, crushed	The ML does not apply to dried Sichuan pepper, star anise, dried paprika and sumac.
Spices, dried paprika and sumac	0.8	Whole, ground, powder, crushed	Relevant Codex commodity standard is CXS 353-2022.
Spices, Dried Sichuan pepper and Star anise	3.0	Whole, ground, powder, crushed	
Spices, dried rhizomes, and roots	2.0	Whole, ground, powder, crushed	Relevant Codex commodity standard is CXS 343-2021.
Spices, dried seeds	0.9	Whole, ground, powder, crushed	The ML does not apply to dried celery seeds. Relevant Codex commodity standards are CXS 327-2021 and CXS 352-2022.
Spices, dried celery seeds	1.5	Whole, ground, powder, crushed	

(For adoption at Step 5)

Commodity/ Product name	Maximum level (ML) mg/kg	Portion of the commodity/ Product to which the ML applies	Notes/Remarks
Spices, dried bark	2.5	Whole, ground, powder, crushed	-
Culinary herbs, dried	2.5	Whole commodity	MLs for fresh culinary herbs may be derived based on the moisture content of the fresh herb in relation to the dry herb.

CCCF17



The EWG used the approach "As Low As Reasonably Achievable" (ALARA) to propose MLs, with rejection rates of less than 5%.

# CCCF17 DECISIONS (1/2)

Forward to CAC47 the following : 8 LMs at step 5/8 and 2 LMs at step 5



Commodity/ Product Name	ML (mg/kg)	Step
<b>Spices, dried bark</b>	2.5	(5)
<b>Spices, dried flower parts</b> reservations of the European Union, Egypt, Turkey, and India	2.5	(5/8)
<b>Spices, dried fruits and berries (excluding Sichuan pepper, star anise, paprika and sumac) / reservation of India</b>	0.6	(5/8)
<b>spices, dried paprika and sumac</b>	0,8	(5/8)
<b>Sichuan pepper and dried Star anise</b> <u>reservations of the European Union</u>	3.0	(5/8)
<b>Spices, dried rhizomes, bulbs and roots</b> <u>reservations of the European Union, Indonesia, Egypt, and India</u>	2.0	(5/8)
<b>Spices, dried seeds(excluding celery seeds )/ <u>reservations of India</u></b>	0.9	(5/8)
<b>Dried celery seeds /reservations of the European</b>	1.5	(5/8)
<b>Dried culinary herbs</b>	2.5	(5)
<b>Spices, dried aril /<u>reservation of India</u></b>	0.9	(5)

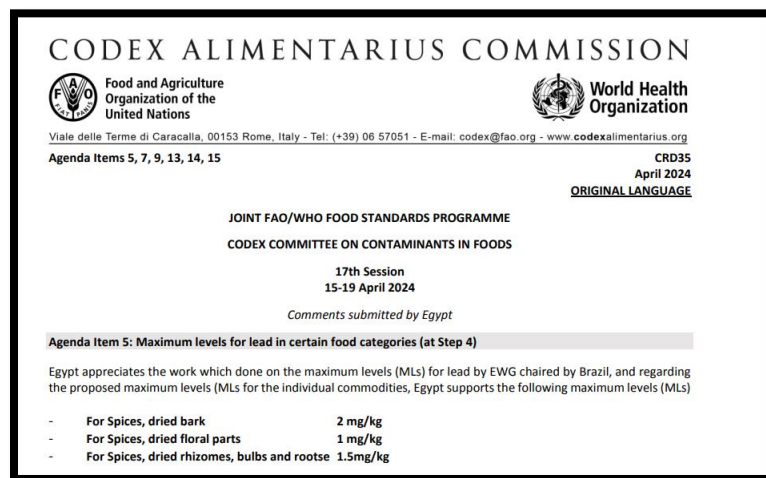
## CCCF17 DECISIONS (2/2)

- ❑ Discontinue work on the MLs for spices, dried flowers and for fresh culinary herbs and to inform CAC47 accordingly;
- ❑ Re-establish the EWG chaired by Brazil, to work on MLs for lead in dried bark and dried culinary herbs, to consider the relevance of the note on moisture content to the ML for fresh culinary herbs, for comments and consideration by CCCF18;
- ❑ Request JECFA to:
  - Issue a call for data for lead in spices, dried bark, including a note not to submit data that could be related to economic adulteration and for dried culinary herbs; and
  - Perform an analysis of the available data for spice mixtures for consideration by CCCF18; and
- ❑ Request the Secretariat to issue a CL requesting comments on application of MLs to multi-ingredient products.



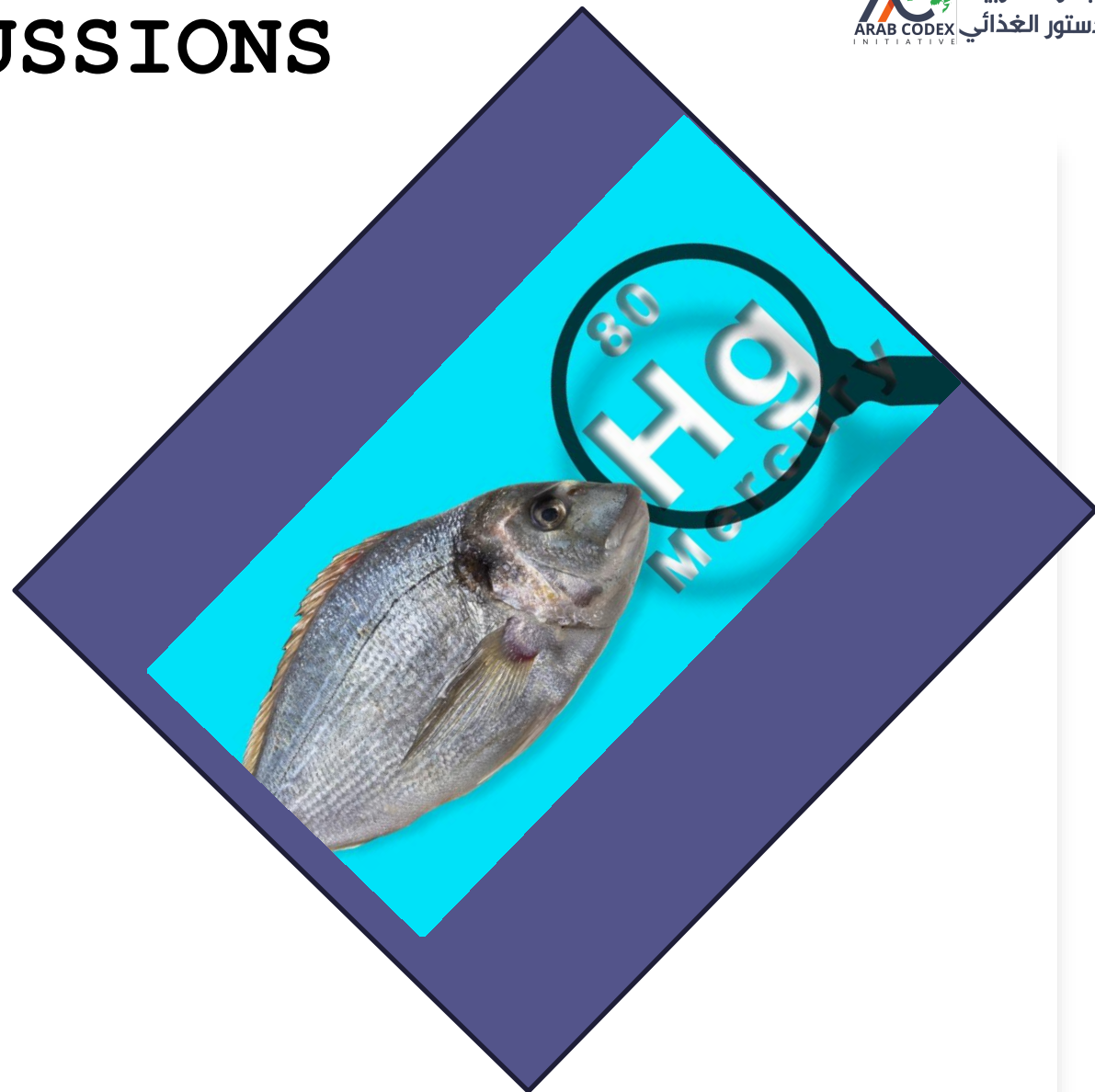
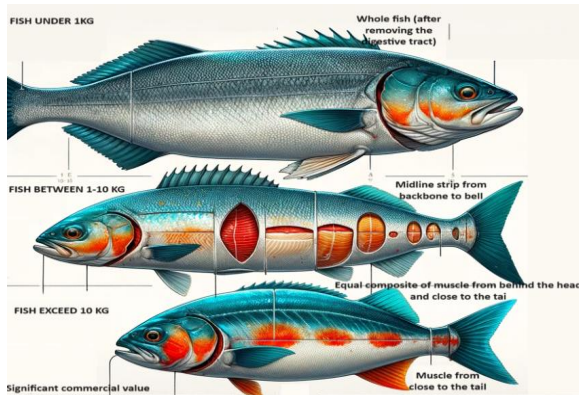
# POSITION OF ARAB COUNTRIES

- ❖ Support the establishment of MLs for Lead in Spices and Culinary Herbs given their important consumption in several diets, including the Arab diets and the potential detrimental health impact of Lead.
- ❖ 19 countries submitted their comments via CRD related to the EWG proposals, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

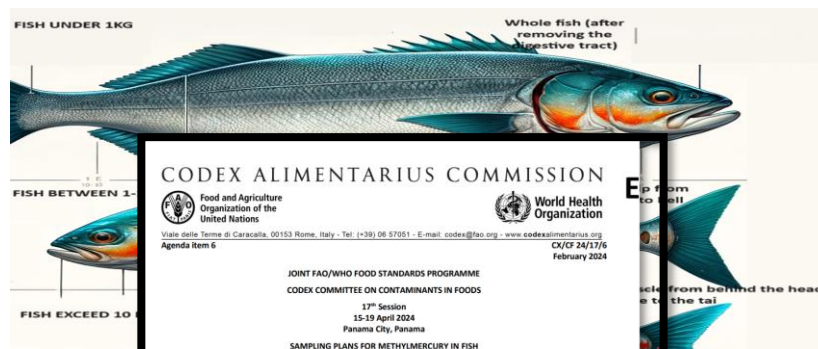
## Agenda Item 6: SAMPLING PLANS FOR METHYLMERCURY IN FISH



# Background/CCCF decisions

CCCF agreed to:

- (i) forward the sampling plan (Appendix II to CAC47 for adoption at Step 5/8; and



CODEX ALIMENTARIUS COMMISSION  
Food and Agriculture Organization of the United Nations  
World Health Organization  
Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org  
Agenda Item 6  
CX/CF 24/17/6  
February 2024

JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON CONTAMINANTS IN FOODS  
17th Session  
15-19 April 2024  
Panama City, Panama  
SAMPLING PLANS FOR METHYLMERCURY IN FISH

1. The conclusions of the 11<sup>th</sup> session of the CODEX Committee on Contaminants in Foods (CCC11, 2017) in terms of progressing maximum levels (MLs) for methylmercury in fish should be accompanied by sampling plans.
2. A general sampling plan for methylmercury in fish was developed using European Union (EU) Commission Regulation (EC) No 353/2007 as a basis. The draft sampling plan was discussed and presented to CCCF12 (2018) accompanying the proposed MLs for various fish species (CX/CF 18/12/2).
3. Following editorial amendments, CCCF12 agreed to send the sampling plans to the Codex Committee on Methods of Analysis and Sampling (CCMAS) for endorsement and to request advice on:

*(Prepared by the Electronic Working Group chaired by New Zealand and co-chaired by Canada)*

- ii. send the sampling plan to CCMAS43 for endorsement.

APPENDIX III  
SAMPLING PLAN FOR METHYLMERCURY CONTAMINATION IN FISH  
(For adoption at Step 5/8)

GENERAL CONSIDERATIONS  
DEFINITION

Lot	An identifiable quantity of a food commodity delivered at one time and determined by the official to have common characteristics, such as origin, variety, type of packing, packer, consignor, or markings. A lot of whole fish should consist of one species and the length and/or weight should be comparable. In case the length and/or weight of the fish is not comparable, the consignment may still be considered as a lot, but a specific sampling procedure has to be applied (as described in paragraph 8).
Sublot	Designated part of a larger lot in order to apply the sampling method on that designated part. Each sub-lot must be physically separate and identifiable.
Sampling plan	A procedure for sampling of food from a certain lot with a view of a specific chemical analysis of that lot, in order to ensure that the sample that is taken, is representative for the concentration of the concerned chemical within the lot.
Methylmercury test procedure	A methylmercury test procedure consists of three steps: sample selection, sample preparation and methylmercury quantification. It contains an accept/reject level.

Decision  
Increment  
Aggregate  
Laboratory  
Test port

MATERIAL

1. Each
2. Fresh tail sub
3. Lots in a

REPORT OF THE PRE-SESSION WORKING GROUP

CRD  
03  
CODEX COMMITTEE ON CONTAMINANTS IN FOODS  
17th Session  
15-19 April 2024  
REPORT OF THE PRE-SESSION WORKING GROUP ON THE SAMPLING PLANS FOR METHYLMERCURY IN FISH  
(Prepared by the Chair of the WG on the Sampling Plans for Methylmercury in Fish, New Zealand)

WVG held prior to the Session on Wednesday, 10 April 2024.

RECOMMENDATIONS

8. CCCF17 is invited to consider the sampling plan for methylmercury as presented in Appendix I and determine whether the sampling plan can be recommended for final adoption to Step 5/8.

# Overall Considerations

VWG: The changes made to the sampling plan addressed all written comments submitted and discussions in the EWG and VWG.

VWG: MLs for methylmercury in fish should be accompanied by sampling plans

VWG: Tissue distribution data for shark, alfonsino, marlin, orange roughy and pink cusk eel, this was not likely to become available in the near future.

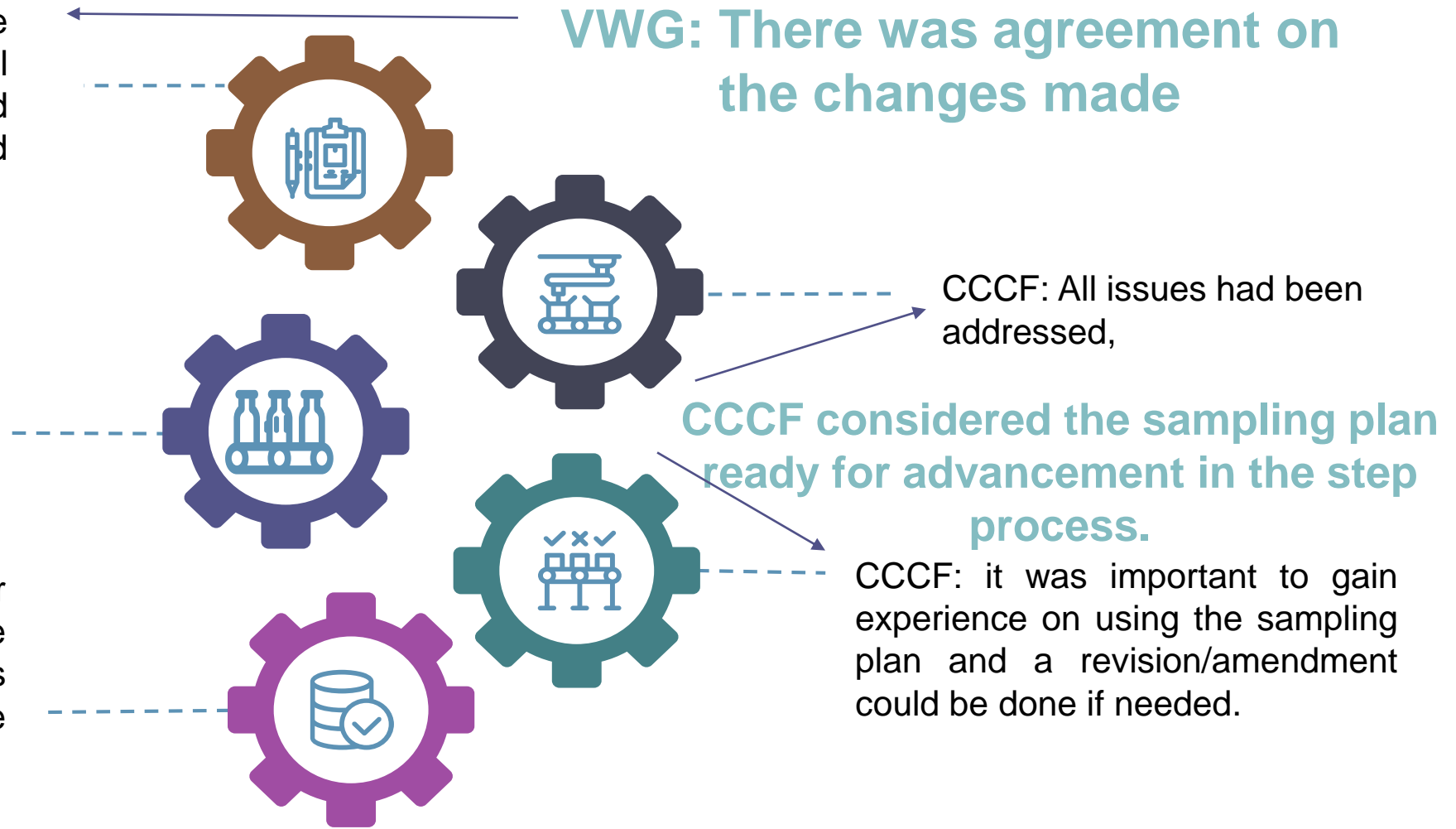
VWG: Practicality of the sampling plan will only be confirmed only once the sampling was in place

VWG: There was agreement on the changes made

CCCF: All issues had been addressed,

CCCF considered the sampling plan ready for advancement in the step process.

CCCF: it was important to gain experience on using the sampling plan and a revision/amendment could be done if needed.



# HIGHLIGHTS OF DISCUSSIONS

## Agenda Item 7:

DEFINITION FOR READY-TO-EAT PEANUTS FOR THE  
ESTABLISHMENT OF A MAXIMUM LEVEL FOR TOTAL  
AFLATOXINS IN THIS PRODUCT





# BACKGROUND

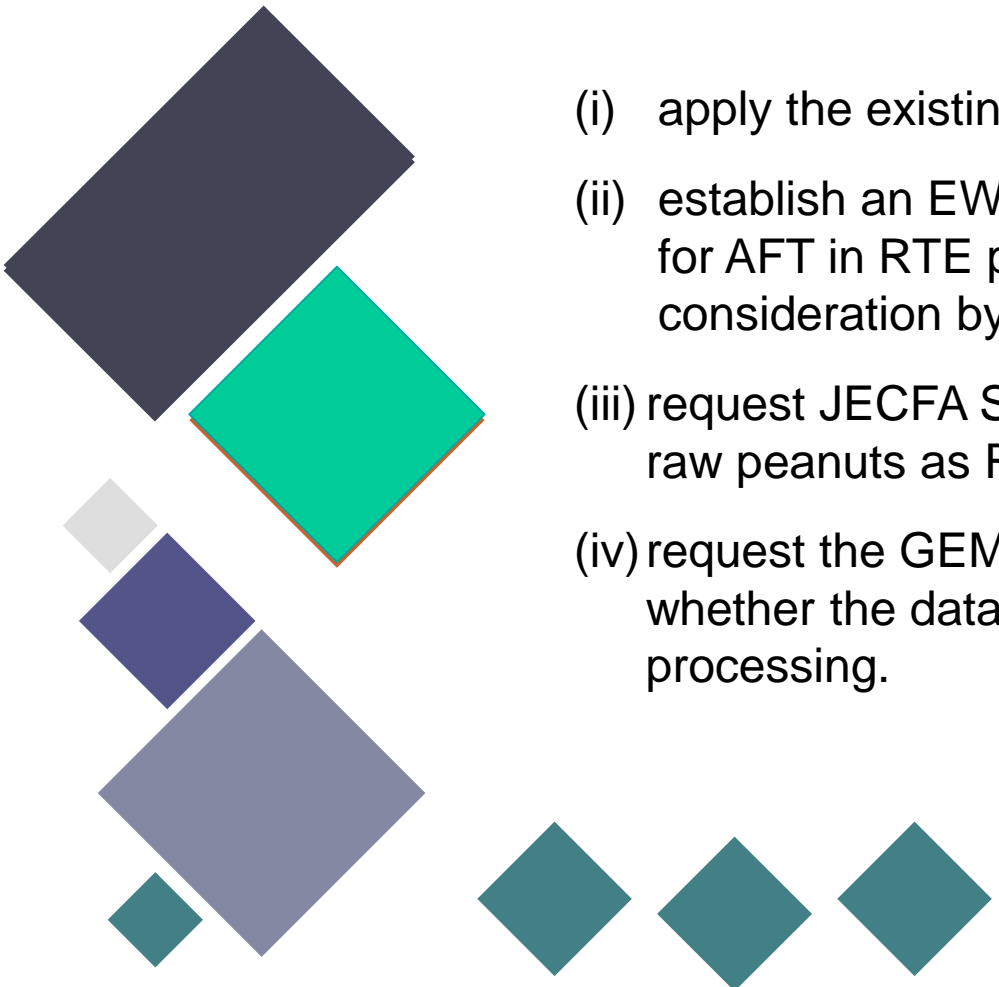


- The work was done by EWG chaired by India to develop a definition for ready to eat (RTE) peanuts,
- Should be followed by data compilation and analysis for the development of the ML and sampling plan for this category of peanuts.

## The new definition suggested by the EWG is the following:

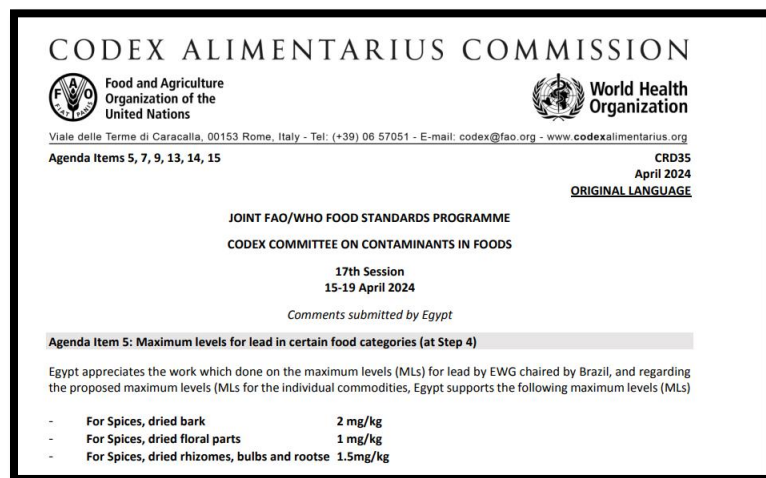
Ready-to-Eat Peanut is a product intended for direct human consumption, not intended to undergo an additional processing/treatment that has proven to reduce levels of aflatoxins, before being used as ingredients in foodstuffs, otherwise processed, packed in all types of packaging such as consumer or bulk, labeled as 'RTE Peanuts'. It includes but is not restricted to (i) raw shelled peanuts, (ii) raw in-shell peanuts, (iii) roasted in-shell peanuts, (iv) roasted/blanched shelled peanuts, (v) fried shelled peanuts with or without skin, (vi) coated peanuts, (vii) seasoned peanuts, (viii) smoked peanuts, (ix) salted and cooked peanuts, (x) peanut butter.

# CCCF17 DECISION

- 
- (i) apply the existing definition for RTE treenuts in CXS 193 to RTE peanuts;
  - (ii) establish an EWG chaired by India and co-chaired by USA, to develop the ML for AFT in RTE peanuts and the associated sampling plan for comments and consideration by CCCF18;
  - (iii) request JECFA Secretariat to issue a call for data, with a guidance to specify the raw peanuts as RTE or FFP; and
  - (iv) request the GEMS/Food database administrator to clarify with the submitters whether the data currently identified as unknown were RTE or for further processing.

# POSITION OF ARAB COUNTRIES

- ❖ 45 members from 24 countries participated to the EWG including one Arab country (SAUDI ARABIA)
- ❖ 16 countries submitted their comments via CRD related to the EWG proposal, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

## **Agenda Item 9:**

CODE OF PRACTICE/GUIDELINES FOR  
THE PREVENTION OR REDUCTION OF  
CIGUATERA POISONING



## Definition of CP poisoning

CP poisoning is caused by the ingestion of fish and seafood from tropical and subtropical regions, particularly the South Pacific and Indian and Caribbean oceans.

Accumulation of certain toxins (ciguatera toxin CTXx) in fish and seafood throughout the food chain.



## Source of poison

These fat-soluble toxins are produced by algae of the *Gambierdiscus* and *Fukuyoa* species.

CP poisoning was once limited to local residents and visitors in regions where toxic algae are known to accumulate in fish, but global trade of fish has caused CP illnesses to be reported by a wider range of countries.



## Effects on the health

Approximately 50,000 cases of ciguatera poisoning occur each year, with 1% being fatal.

The adverse effects of ciguatera poisoning can last for weeks, or even years.



# DECISIONS MADE DURING THE SESSION



## CCF17 agreed to

- (i) forward the code of practice for the prevention and reduction of ciguatera poisoning (Appendix V) to CAC47 for adoption at Step 5/8; and
- (ii) request the Codex Secretariat to publish the information on resources (examples of monitoring programs and training and guidance resources) with the relevant links, as an information document.



The objective is to present the background issues, approaches to prevention or reduction, and knowledge gaps and future challenges associated with ciguatoxins and ciguatera poisoning.

CCCF noted the general support to advance the CoP to Step 5/8 and in addition to some editorial corrections

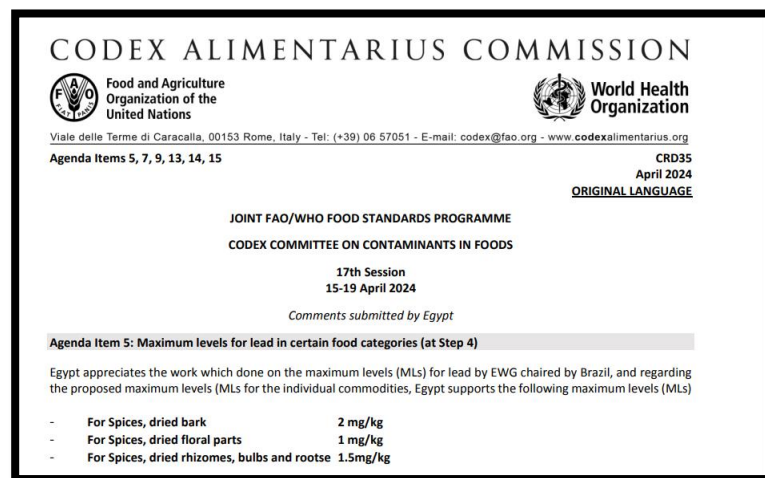
## EWG/PWG



- ✓ The Work was done during the EWG and PWG (Referring to CRD29 ) chaired by United States of America, co-Chairs by France, Panama, and Spain,
- ✓ The PWG had not identified any outstanding issues to be addressed and proposed that CCCF consider advancing the Code of Practice (CoP) to Step 5/8.

# POSITION OF ARAB COUNTRIES

- ❖ 32 countries participated to the EWG including three Arab countries (SAUDI ARABIA, Qatar and Egypt)
- ❖ 16 countries submitted their comments via CRD related to the EWG proposal, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

**Agenda Item 13:**

**DISCUSSION PAPER ON LEAD AND  
CADMIUM IN QUINOA.**





# Discussion/CCCF decision

✓ **Cereals are relevant contributor to the exposure of both cadmium and lead**

✓ *\*the tolerable weekly intake (TWI) could exceed for many consumers*

✓ *\*There was sufficient data for the establishment MLs for cadmium and lead in quinoa*

Separate MLs should be established as quinoa was not a cereal, but a pseudo-cereal

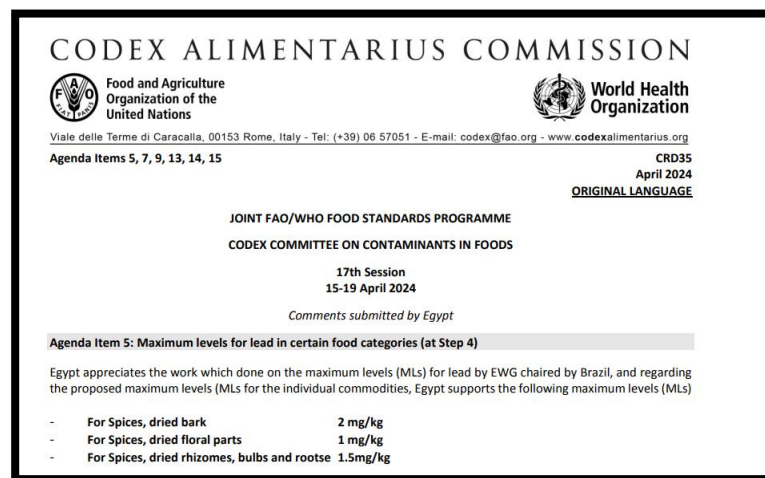
CCCF17 noted the general support for establishing separate MLs for cadmium and lead in quinoa

**MLs for cadmium should be set at levels following the ALARA principle**

MLs of 0.15 mg/kg for cadmium and 0.2 mg/kg for lead were proposed for adoption by CAC47 as these MLs would generate the lowest rejection rates worldwide

# POSITION OF ARAB COUNTRIES

- ❖ 12 countries and one organization (IUFOST) submitted their comments via CRD related to the EWG proposal, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

## Agenda Item 14:

DISCUSSION PAPER ON THE DEVELOPMENT OF A  
CODE OF PRACTICE FOR THE PREVENTION AND  
REDUCTION OF AFLATOXIN CONTAMINATION IN  
PEANUTS

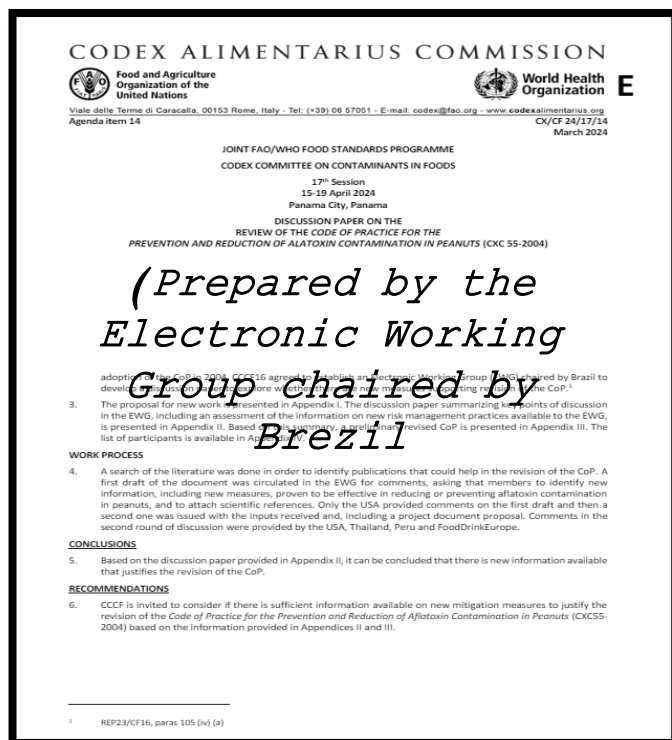


# Background

At CCCF16 (2023), the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004) was identified for possible revision.



**Establishment of (EWG) chaired by Brazil.**



At CCCF17: A discussion paper concerning the new work was presented by the EWG summarizing key points of discussion including:

- an assessment of the information on new risk management practices available; and
- a preliminary revised CoP.

EWG concluded that there is new information available that justifies the revision of the CoP

## Agenda Item 14



CCCF noted the general support to start new work on the revision of CXC 55 and agreed to:

Start new work on the revision of Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CXC 55-2004)

Forward the project document (Appendix VIII) to CAC47 for approval; and

Establish an EWG, chaired by Brazil and co-chaired by India, working in English, to prepare a proposed revision of the CoP for comments and consideration by CCCF18

# POSITION OF ARAB COUNTRIES

- ❖ 24 countries and one organization (FAO) participated to the EWG including three Arab countries (SAUDI ARABIA and Egypt).
- ❖ 13 countries and one organization (IUFOST) submitted their comments via CRD related to the EWG proposal, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

## Agenda Item 15:

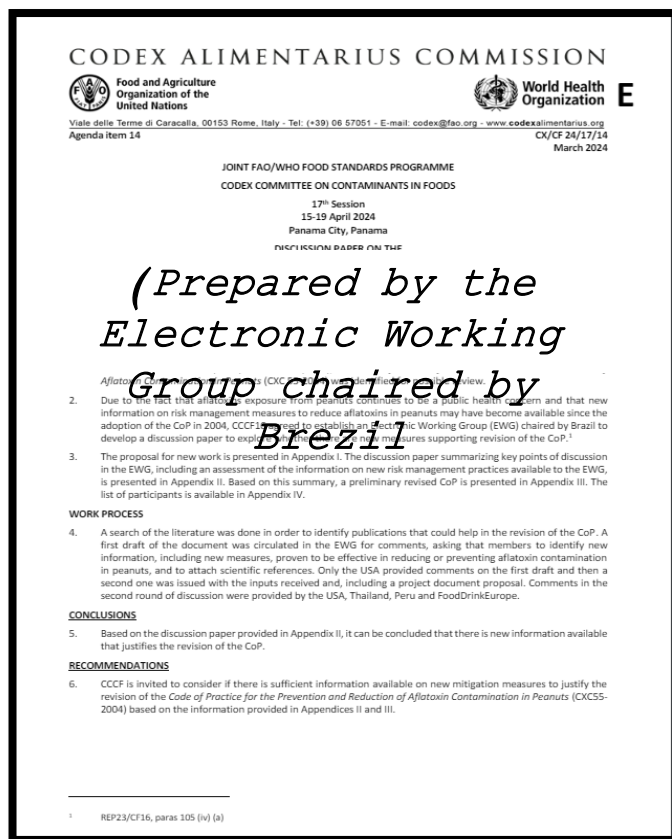
DISCUSSION PAPER ON REVIEW OF THE CODE OF PRACTICE FOR THE REDUCTION OF AFLATOXIN B1 IN RAW MATERIALS AND SUPPLEMENTAL FEEDINGSTUFFS FOR MILK-PRODUCING ANIMAL



# Background

CCCF15: agreed to develop a discussion paper on the review of the Code of practice for the reduction of aflatoxin B1 in raw materials and supplemental feeding stuffs for milk-producing animals (CXC 45-1997).

## Establishment of (EWG) chaired by Canada



At CCCF17: A discussion paper concerning the new work was presented by the EWG summarizing key points of discussion :

- revision of CX 45 would draw on information from other CoPs relevant to animal feed
- new/additional measures were identified to control AFB1 in raw materials and supplemental feeding stuffs for milk-producing animals and

EWG should be re-established to further develop the discussion paper and include a proposal for the revision of the CoP for consideration by CCCF18



## Agenda Item 15



**CCCF agreed that there was sufficient information available for the revision of the CoP and agreed with the recommendation to further develop the discussion paper and noted the following observations:**

**Concerns were raised with the use of some chemicals as mitigation measures and its possible impact on the quality of feed:**

**Other CoPs of relevance should be taken into account in the revision of the CXC 45. CXC 51 is of the most relevance and should be considered for alignment**

It was agreed to develop a discussion paper on the 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).

# CCCF17 Conclusion



01

re-establish the EWG chaired by Canada and co-chaired by Saudi Arabia working to revise the discussion paper, with a proposal for a revised CoP and a project document for new work.



02

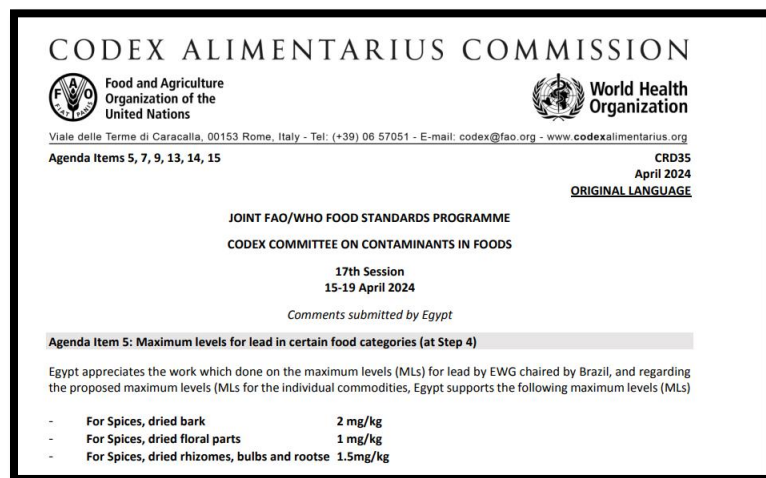
consider in future how the different CoPs could be integrated or merged to avoid overlap, inconsistencies, and redundancies



Continue the development of the discussion paper in the EWG in order to have another year of discussion, to allow inclusion of a draft CoP to have a better basis for decision on starting new work.

# POSITION OF ARAB COUNTRIES

- ❖ 33 countries and one organization (FAO) participated to the EWG including three Arab countries (SAUDI ARABIA , Qatar and Egypt.)
- ❖ 16 countries and one organization (IUFOST) submitted their comments via CRD related to the EWG proposal, including one Arab country (Egypt).



# HIGHLIGHTS OF DISCUSSIONS

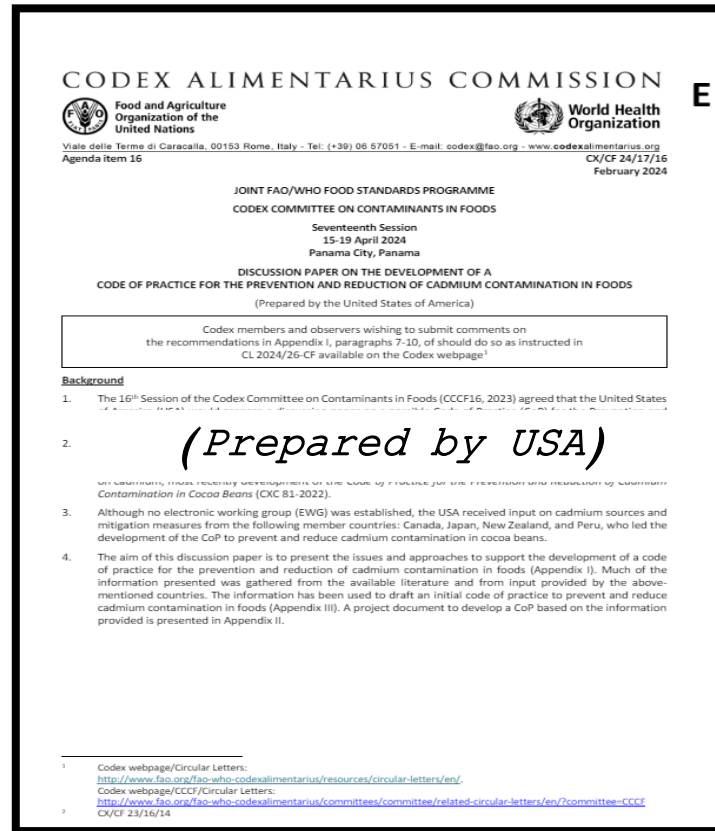
## Agenda Item 16

DISCUSSION PAPER ON THE DEVELOPMENT OF A  
CODE OF PRACTICE FOR THE PREVENTION AND  
REDUCTION OF CADMIUM CONTAMINATION IN  
FOODS.



# Background

## CCCF16: agreed that the United States of America (USA) would prepare a discussion paper on a possible Code of Practice (CoP) for the Prevention and Reduction of Cadmium Contamination in Foods for consideration by the CCCF17



### At CCCF17: USA presented the new work :

- there was sufficient data to support a code of practice;
- the aim of the discussion paper was to present risk management practices to support the development of a CoP for the prevention and reduction of cadmium contamination in foods.

The Code of Practice for the Prevention and Reduction of Cadmium Contamination in Cocoa Beans (CXC 81-2022) had served as a basis for the proposed CoP.

## General support for the development of a CoP for the prevention and reduction of cadmium contamination in foods.

### CCCF agreed to:

- (i) start new work on a code of practice for the prevention and reduction of cadmium contamination in foods,
- (ii) forward the project document to CAC47 for approval; and
- (iii) establish an EWG chaired by the United States of America, to develop a code of practice for the prevention of reduction of cadmium contamination in foods for comments and consideration by CCCF18; and to determine the need for development of annexes with commodity specific recommendations.

## Future Work



Follow-up work to the outcomes of JECFA evaluations and FAO/WHO expert consultations (Agenda item 19)

- (i) address the recommendations “Collect standardized data on fish contaminants” and “Develop, maintain and improve existing databases on levels and trends over time of specific contaminants, in particular MeHg, dioxins and dl-PCBs” in the frame of the ongoing discussions on the Guidance on data analysis for development of maximum levels and for improved data collection;
- (ii) reconsider the elaboration of a discussion paper on the need and feasibility of possible follow-up actions on ergot alkaloids and trichothecenes T-2, HT-2, and DAS at CCCF18 by integrating these evaluations in the inventory of follow-up to previous JECFA evaluations (paragraphs 161-162);
- (iii) merge this WG with the WG on the priority list of contaminants for evaluation by JECFA and that USA would chair this merged WG; and
- (iv) separate the inventory of the follow-up to JECFA evaluations and FAO/WHO expert in recent and older evaluations.

Review of Codex standards for contaminants (Agenda item 18)

- (i) agreed with the editorial amendments to Lists A, B and OHPL;
- (ii) to maintain the prioritization of existing Codex contaminant standards for review as an annual CCCF agenda item;
- (iii) to solicit information annually via a CL and that Canada would present recommendations to plenary;
- (iv) that the CL would also include a request for views on whether the request from CCMAS on the review of sampling plans was appropriate for this item or would best fit under another agenda item; and
- (v) to re-convene the WG chaired by Canada as needed.

Priority list of contaminants for evaluation by JECFA (Agenda item 20)

- endorse the priority list as amended;
- continue to request comments and/or information on the priority list for consideration by CCCF18; and
- re-convene the WG at CCCF18 chaired by the United States of America.

## Future Work

Priority list of contaminants for evaluation by JECFA (Agenda item 20)

- endorse the priority list as amended;
- continue to request comments and/or information on the priority list for consideration by CCCF18; and
- re-convene the WG at CCCF18 chaired by the United States of America.



## Other matters Foresight on emerging issues in food and feed safety relevant to contaminants (Agenda item 21)

- agreed to remove foresight as a standing agenda item of the Committee and to organize a side event at subsequent CCCF meetings to have further exchange on this topic;
- agreed to issue a circular letter annually to gather more information on emerging issues relevant to the work of the Committee





рахмат  
Bаярлалаа  
спасибо  
faafetai lava  
nami  
nandri  
kiitos  
dankie  
dhanyavad  
gracie  
hvala  
mauruuru  
kōszonóm

**danke**

mersi  
kia ora  
barka  
welalin  
tack  
spas  
謝謝

ngiyabonga

teşekkür ederim

vinaka  
спасиби  
blagodaram  
dank je  
misaotra  
matondo  
**thank you**  
akun  
dankon  
aciü

paldies  
grazzi  
mahalo  
**gracias**

tapadh leat

хвала  
asante  
manana  
obrigada  
tenki

enkosi  
bedankt  
sobodi  
dėkuji  
mesí

**obrigado**

dziękuję

chnorakaloutioun

gratias ago  
grācijas

sulpáy

djere dieuf  
tau

mochchakkeram  
mamnun

дякую  
**raibh maith agat**

chokrane  
murakoze



المبادرة العربية  
للدستور الغذائي

arigatō  
hanyavadagalu

takk

dakujem  
shukriya

trugarez  
merce  
мерси

**erci**

ΕΥ

شكر