THE FOURTH ARAB CODEX COLLOQUIUM

CODEX ARAB WORKING GROUP MEETING ON CCCF (CAWG)

Preparation of the 18th session of CCCF

Dr. Karima ZOUINE, GFoRSS

April 19, 2025

Introduction

The Codex Committee on Contaminants in Foods (CCCF) will held its 18th Session, in Bangkok, Thailand, from 23 to 27 June 2025.

The first meeting of the CODEX ARAB WORKING GROUP (CAWG) on Codex committee on food contaminants (CCCF) within the Arab initiative for CODEX.

THE GOAL / AGENDA

- Comprehensive review of the CCCF18 agenda to identify the most relevant priority items for the Arab region.
- Focus on analyzing one or two selected agenda items in-depth, exploring the associated challenges and implications.
- Scheduling the Upcoming Activities of the CAWG.

By the end of the session,

to develop a collaborative approach and actionable methodology within the Codex Arab working group (AWG) that will help enhance our competencies in addressing the region's most challenges, particularly in the adoption of Codex Standards and to formulate a unified position that will strengthen our influence in the decision-making process of CODEX standards.

CAWG Agenda: *timeline*


CODEX ALIMENTARIUS COMMISSION

11h- 11h 15

To review the agenda of the CCCF18

11h15 - 11h 45

To identify priority agenda items for the region

11h45- 12h 15

To select 1 or 2 key agenda items and review the corresponding working documents

12h15- 12h30

To prepare recommendations for the Arab Codex delegations on the selected item(s)

12h30- 13h00

Scheduling the Upcoming Activities of the CAWG

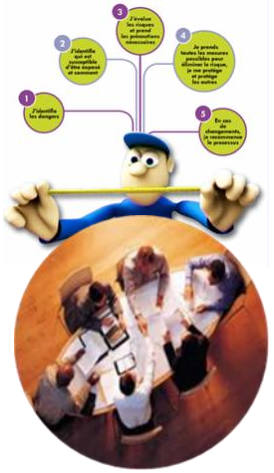
REVIEW OF THE CCCF18'S AGENDA AND IDENTIFICATION OF PRIORITY AGENDA ITEMS FOR THE ARAB REGION

By using a clear, systematic, and objective method for identifying the most critical items for the region.

Deadline: 11h to 11h45

PRIORITY ASSESSMENT FRAMEWORK

HOW TO APPLY THE SCORING SYSTEM IN PRACTICE ?



Objectif of the work: To evaluate and prioritize CCCF18 agenda items, with a particular focus on the public health, food safety, regulatory and trade concerns relevant to Arab countries. By applying a set of predefined criteria,

The aim is to determine which Items should be addressed by CAWG, ensuring that decisions align with regional needs and capacities.

The task and approach: To give a scoring for the tree criteria (according to the related question) for each agenda item of CCCF18.

1. **Public Health Relevance:** How critical is this item in terms of improving public health, addressing health risks, or promoting food safety?
2. **Regional Impact:** Is there any impact of the standard for the Arab countries (e.g., Dietary Habits, Specific Risks, trade issues, etc.)?
3. **Implementation Capacity:** How feasible is it to implement this item across Arab countries; does it require significant effort, training, or resources?

PRIORITY ASSESSMENT FRAMEWORK

HOW TO APPLY THE SCORING SYSTEM IN PRACTICE ?

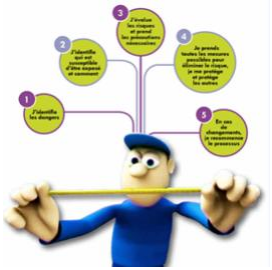
*Each item is evaluated by using **prioritization criteria** and assigning a score based on how relevant or impactful that item is in each criterion.*

1. **Team Discussion**: To present and discuss each item in terms of the defined criteria add to assign scores based on the appreciation/opinion of the participant and the regional context and need.
2. **Final Scoring**: Each participant can suggest scores, a consensus can be reached for each criterion.
3. **Total Calculation**: Once the scores are assigned for each criterion, the total score is calculated.
4. **Review and Prioritize**: the highest-scoring items should be prioritized.

***NB**: Items with total scores of 8 or above would typically be considered high priority, while those with scores below 6 may be considered lower priority.*

Each criterion is scored on a scale of **1 to 3**, where:

- **1 = Low**: The item has very little relevance or impact for the specific criterion.
- **2 = Moderate**: The item has a moderate level of relevance or impact for the criterion.
- **3 = High**: The item has a high relevance or impact for the criterion.



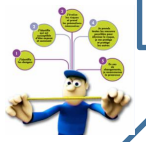
REVIEW OF THE CCCF18 AGENDA ITEMS

Agenda item	Subject matter
12	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)
13	Development of a Code of practice for the prevention and reduction of tropane alkaloids in food and feed
	General issues
14	Guidance on data analysis for the development of maximum levels and for improved data collection
	• Comments in reply to CL 2025/14-CF
15	Review of numeric performance criteria for methods of analysis for total aflatoxins utilizing the sum of components concept in relevant sampling plans
	• Comments in reply to CL 2025/15-CF
16	Application of maximum levels to multi-ingredient products
	• Comments in reply to CL 2025/03-CF
17	Analysis of occurrence data of lead in spice mixtures
18	Analysis of occurrence data of aflatoxins in cereals
	Future work
19	Review of Codex standards for contaminants
	• Comments in reply to CL 2025/08-CF
20	Follow-up work on the outcomes of JECFA evaluations and FAO/WHO expert consultations
21	Priority list of contaminants for evaluation by JECFA
	• Comments in reply to CL 2025/04-CF
	Other matters
22	Other business
23	Date and place of next session
24	Adoption of the report

Agenda item	Subject matter
1	Adoption of the agenda
2	Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies
3	Matters of interest arising from FAO and WHO including the Joint FAO/WHO Expert Committee on Food Additives
4	Matters of interest arising from other international organizations
	Industrial, environmental, and naturally occurring toxicants
5	Maximum levels for lead in certain food categories (at Step 7)
	• Comments at Step 6 in reply to CL 2025/09-CF
6	Code of practice for the prevention and reduction of cadmium contamination in foods (at Step 4)
	• Comments at Step 3 in reply to CL 2025/10-CF
	Toxins
7	Sampling plans for total aflatoxins and ochratoxin A in certain spices (at Step 7)
	• Comments at Step 6 in reply to CL 2025/11-CF
8	Maximum level and associated sampling plan for total aflatoxins in ready-to-eat peanuts (at Step 4)
	• Comments at Step 3 in reply to CL 2024/12-CF
9	Revision of the *Code of practice for the prevention and reduction of aflatoxin contamination in peanuts* (CXC 55-2004) (at Step 4)
	• Comments at Step 3 in reply to CL 2025/13-CF
	Discussion papers
10	• Review of the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014)
	• Guidance on sampling and analysis performance characteristics for the collection of data for submission to the GEMS/Food database
11	Review of the *Code of practice for the reduction of acrylamide in foods* (CXC 67-2009)

ANALYSIS OF THE AGENDA

IDENTIFICATION OF PRIORITY AGENDA ITEMS FOR THE ARAB REGION



3	Matters of interest arising from FAO and WHO including the Joint FAO/WHO Expert Committee on Food Additives	CX/CF 25/18/3
4	Matters of interest arising from other international organizations	CX/CF 25/18/4

Public Health	Regional Impact	Implementation Capacity	Total score
2	1	1	4
2	1	1	4

REVIEW OF THE CCCF18 AGENDA

		Public Health	Regional Impact	Implementation Capacity	Total score
Contaminants	5 Maximum levels for lead in certain food categories (at Step 7) • Comments at Step 6 in reply to CL 2025/09-CF	3	3	3	9
	6 Code of practice for the prevention and reduction of cadmium contamination in foods (at Step 4) • Comments at Step 3 in reply to CL 2025/10-CF	3	1	2	6
TOXINS	7 Sampling plans for total aflatoxins and ochratoxin A in certain spices (at Step 7) • Comments at Step 6 in reply to CL 2025/11-CF	3	2	3	8
	8 Maximum level and associated sampling plan for total aflatoxins in ready-to-eat peanuts (at Step 4) • Comments at Step 3 in reply to CL 2024/12-CF	3	3	3	9
	9 Revision of the *Code of practice for the prevention and reduction of aflatoxin contamination in peanuts* (CXC 55-2004) (at Step 4) • Comments at Step 3 in reply to CL 2025/13-CF	3	3	2	8
Discussion papers	10 • Review of the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014) • Guidance on sampling and analysis performance characteristics for the collection of data for submission to the GEMS/Food database	2	1	1	4
	11 Review of the *Code of practice for the reduction of acrylamide in foods* (CXC 67-2009)	3	3	3	9
	12 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)	3	3	3	9
	13 Development of a Code of practice for the prevention and reduction of tropane alkaloids in food and feed	3	3	3	9

REVIEW OF THE CCCF18 AGENDA

		Public Health	Regional Impact	Implementation Capacity	Total score
General issues	14 Guidance on data analysis for the development of maximum levels and for improved data collection	3	2	3	8
	• Comments in reply to CL 2025/14-CF				
	15 Review of numeric performance criteria for methods of analysis for total aflatoxins utilizing the sum of components concept in relevant sampling plans	2	3	3	8
	• Comments in reply to CL 2025/15-CF				
	16 Application of maximum levels to multi-ingredient products	3	3	3	9
	• Comments in reply to CL 2025/03-CF				
	17 Analysis of occurrence data of lead in spice mixtures	3	3	3	9
	18 Analysis of occurrence data of aflatoxins in cereals	3	3	3	9
Future work	19 Review of Codex standards for contaminants	1	2	2	5
	• Comments in reply to CL 2025/08-CF				
	20 Follow-up work on the outcomes of JECFA evaluations and FAO/WHO expert consultations	2	2	2	6
	21 Priority list of contaminants for evaluation by JECFA	2	2	2	6
	• Comments in reply to CL 2025/04-CF				

IDENTIFICATION OF PRIORITY AGENDA ITEMS FOR THE ARAB REGION

ITEMS	SUBJECT
5	Maximum levels for lead in certain food categories (at Step 7)
7	Sampling plans for total aflatoxins and ochratoxin A in certain spices (at Step 7)
8	Maximum level and associated sampling plan for total aflatoxins in ready-to-eat peanuts (at Step 4)
9	Revision of the Code of practice for the prevention and reduction of aflatoxin contamination in peanuts (CXC 55-2004) (at Step 4)
11	Review of the Code of practice for the reduction of acrylamide in foods (CXC 67-2009)
12	Review of the Code of practice for the reduction of aflatoxin B1 in raw materials and supplemental feeding stuffs for milk-producing animals
13	Development of a Code of practice for the prevention and reduction of tropane alkaloids in food and feed
15	Reviewing of numeric performance criteria for methods of analysis for total aflatoxins utilizing the sum of components concept in relevant sampling plan
16	Application of maximum levels to multi-ingredient products
17	Analysis of occurrence data of lead in spice mixtures
18	Analysis of occurrence data of aflatoxins in cereals

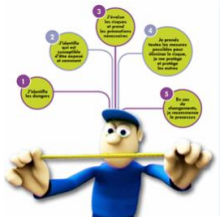
SELECTION AND ANALYSIS OF 1 OR 2 KEY AGENDA ITEMS
REVIEW OF THE CORRESPONDING WORKING DOCUMENTS

Deadline: 11h45 to 12h30

METHODOLOGY FOR REVIEWING AND ANALYZING A CODEX DOCUMENT

OBJECTIVE is to evaluate the Codex document proposal, with particular attention to the needs of the Arab region, food safety challenges and trade concerns.

GOAL IS TO



i) analyze the document in terms of its relevance and applicability to the Arab region;
ii) evaluate the scientific validity and technical soundness of the proposed Codex standard;
iii) Examine the potential impact of the proposal on regional trade,
iv) Provide a structured analysis that synthesizes the findings and leads to conclusions and recommendations;
v) Present the analysis, conclusions, and recommendations in a clear, concise report for Arab region.

AGENDA ITEM 9

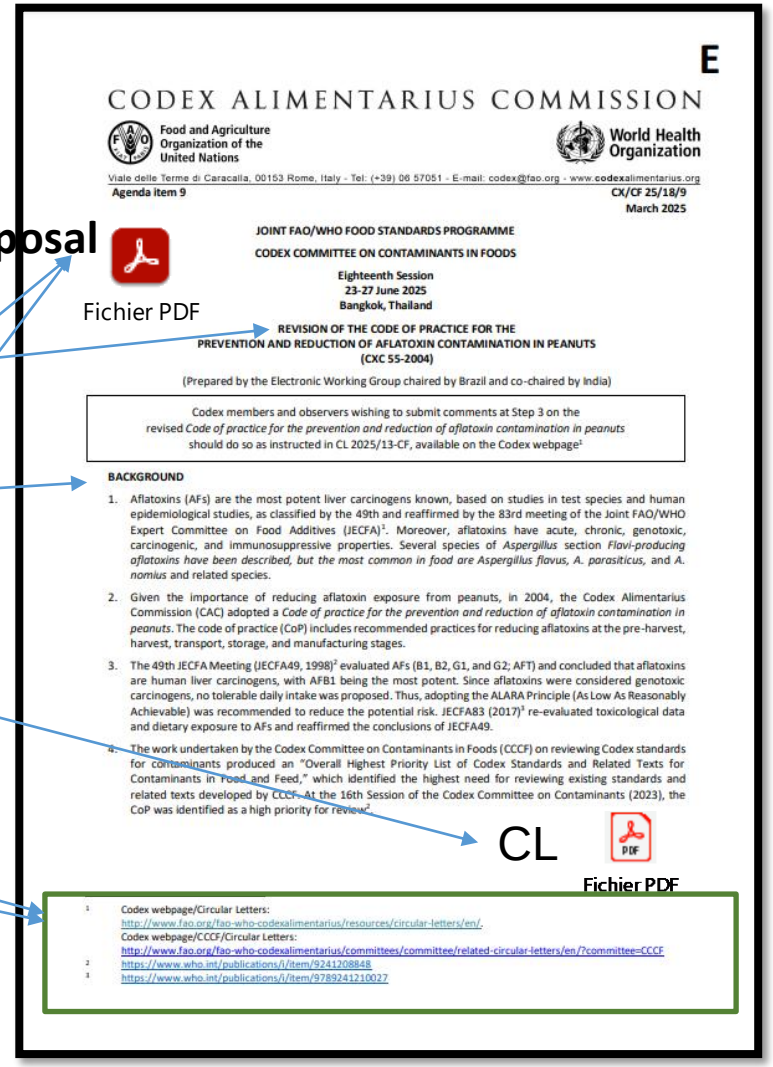
REVISION OF THE CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN PEANUTS

ANALYSIS OF CODEX DOCUMENTS AND STANDARDS FOR THE ARAB REGION

INITIAL REVIEW AND UNDERSTANDING OF THE CODEX DOCUMENT

DOCUMENT READING

- The **proposal's goals** (e.g., controlling contaminants, setting food safety limits, etc.).
- **Background** of the work
- **The main aspect** that will be presented and discussed during the intendant meeting
- The **discussion and key element of the proposal**.
- **Scientific findings** or recommendations that are presented.



E

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 9

CX/CF 25/18/9

March 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Eighteenth Session

23-27 June 2025

Bangkok, Thailand

REVISION OF THE CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN PEANUTS (CXC 55-2004)

(Prepared by the Electronic Working Group chaired by Brazil and co-chaired by India)

Codex members and observers wishing to submit comments at Step 3 on the revised *Code of practice for the prevention and reduction of aflatoxin contamination in peanuts* should do so as instructed in CL 2025/13-CF, available on the Codex webpage[1]

BACKGROUND

1. Aflatoxins (AFs) are the most potent liver carcinogens known, based on studies in test species and human epidemiological studies, as classified by the 49th and reaffirmed by the 83rd meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)[2]. Moreover, aflatoxins have acute, chronic, genotoxic, carcinogenic, and immunosuppressive properties. Several species of *Aspergillus* section *Flavi-producing aflatoxins have been described, but the most common in food are Aspergillus flavus, A. parasiticus,* and *A. nomius* and related species.
2. Given the importance of reducing aflatoxin exposure from peanuts, in 2004, the Codex Alimentarius Commission (CAC) adopted a *Code of practice for the prevention and reduction of aflatoxin contamination in peanuts*. The code of practice (CoP) includes recommended practices for reducing aflatoxins at the pre-harvest, harvest, transport, storage, and manufacturing stages.
3. The 49th JECFA Meeting (JECFA49, 1998)[2] evaluated AFs (B1, B2, G1, and G2; AFT) and concluded that aflatoxins are human liver carcinogens, with AFB1 being the most potent. Since aflatoxins were considered genotoxic carcinogens, no tolerable daily intake was proposed. Thus, adopting the ALARA Principle (As Low As Reasonably Achievable) was recommended to reduce the potential risk. JECFA83 (2017)[3] re-evaluated toxicological data and dietary exposure to AFs and reaffirmed the conclusions of JECFA49.
4. The work undertaken by the Codex Committee on Contaminants in Foods (CCCF) on reviewing Codex standards for contaminants produced an "Overall Highest Priority List of Codex Standards and Related Texts for Contaminants in Food and Feed," which identified the highest need for reviewing existing standards and related texts developed by CCCF. At the 16th Session of the Codex Committee on Contaminants (2023), the CoP was identified as a high priority for review[4].

1 Codex webpage/Circular Letters: http://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/. Codex webpage/CCCF/Circular Letters: http://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCCF

2 https://www.who.int/publications/i/item/9241208848

3 https://www.who.int/publications/i/item/9789241210027

ANALYSIS OF CODEX DOCUMENTS AND STANDARDS FOR THE ARAB REGION

Analysis of the document

UNDERSTANDING OF THE CODEX DOCUMENT
SUMMARY OF THE BACGROUND

JECFA49 (1998)	Aflatoxins are human liver carcinogens with AFB1 as the most potent one. No tolerable daily intake was proposed since aflatoxins were considered genotoxic carcinogens. Adoption of ALARA (as low as reasonably achievable) principle was recommended to reduce the potential risk.
JECFA83 (2017)	Re-evaluation of toxicological data and dietary exposure to AFs and reaffirmed the conclusions of the JECFA49 meeting.
CCCF16 (2023)	The COP was identified was identified as a high priority for review; establishment of an Electronic Working Group (EWG) chaired by Brazil.
CCCF17 CAC47 (2024)	- Forward the project document to CAC47 for approval - Establishment of an EWG to prepare a proposed revision of the Code for comments and consideration by CCCF18. - CAC47(2024) approved the new work proposal.
CCCF18 (2025)	To consider the revised CoP prepared by the EWG and to advance The COP in the Step Procedure for adoption by CAC48

The updated, discussion and key element of the proposal

Topic	Details
Modification of Existing Practices	No changes to practices from CXC 55-2004 unless supported by new literature. Editorial changes made.
New Sections Added	- **Introduction and General Recommendations**: Summarizes aflatoxin formation and related practices. - **Related Codex Texts**
Revised Definitions	Definitions aligned with Codex texts and additional relevant definitions included.
Feed Included in Scope	Peanut by-products considered for feed, addressing aflatoxin contamination concerns.
Literature-Based Measures	**Measures identified by Codex members to prevent/reduce aflatoxin contamination were included.**
Removal of Irrelevant Information	Removed content unrelated to aflatoxin production, such as soil erosion and irrigation water quality.
Separation of Post-Harvest and Pre-Harvest Practices	Post-harvesting subsections were placed under Good Manufacturing Practices (GMP), while Good Agricultural Practices (GAP) focused on pre-harvesting and harvesting.
Peanut Growth Stages Table	**A table added to clarify peanut reproductive growth stages and optimal harvesting maturity to minimize aflatoxin risk.**
Moisture Content Disagreement	Debate occurred regarding the appropriate moisture content for peanuts after drying; the revised CoP recognizes divergent views on acceptable moisture content in peanuts post-drying. One member proposed aligning with CXS 200-1995's moisture levels of 10% for in-pod peanuts and 9% for kernels. However, the Standard acknowledges that lower limits may be necessary in relation to climatic conditions, transport duration, and storage environments—especially in tropical and hot regions where aflatoxin formation remains a risk even below 9% moisture.
Roasting as Aflatoxin Control	**A new section added on the effect of roasting in reducing aflatoxin contamination.**
Revised Risk Management Section	Replaced "Complementary Management System" with "Risk Management for Aflatoxin Control in Peanut Chain," with clearer text and examples.

key factors Arab countries should consider in adopting the revised CoP principles

Topic	Context for Arab Countries	Recommendation
Existing Practices	Arab countries (MENA) are involved in peanut production and trade, particularly Egypt, Sudan.	Ensure that the new version of the CoP is clearly communicated and adapted for local contexts, considering varying peanut production levels and aflatoxin management practices in different Arab countries.
Inclusion of New Sections	The **Introduction** and **General Recommendations** sections may need to be tailored to reflect local knowledge and challenges, such as peanut cultivation practices.	Arab countries may benefit from more specific examples of aflatoxin-producing species and stages in peanut production that are prevalent in the region. These details help tailor best practices to regional needs.
Related Codex Texts	Codex guidelines are referenced, but Arab countries should ensure they align with local regulatory measures.	Arab countries should ensure Codex texts align with local regulatory dispositions. Adapt recommendations to regional standards where necessary.
Revised Definitions	Revised definitions are essential, but Arab countries may have variations in agricultural terminology and aflatoxin-related standards.	Conduct a review of the revised definitions to ensure compatibility with regional agricultural definitions and ensure alignment with updated CoP.
Feed Included in Scope	Peanut by-products are used for livestock feed, and aflatoxin contamination in feed is a growing concern.	Emphasize aflatoxin control in feed products. Launch awareness campaigns about aflatoxin risks in peanut-based animal feeds.
Literature-Based Measures	Some Arab countries may lack resources to apply all literature-based measures identified.	Tailor the document to include practical, region-specific measures that can be implemented with limited resources. Focus on low-cost, effective practices suitable for small-scale farmers.
Post-Harvest and Pre-Harvest Practices	Many Arab countries may lack post-harvest infrastructure.	Prioritize **GAP** (Good Agricultural Practices) in Arab countries, focusing on pre-harvest stages like drying and moisture control. Provide simplified guidance for regions with limited post-harvest infrastructure and more detailed guidance for advanced processing facilities.

key factors Arab countries should consider in adopting the revised CoP principles

Topic	Context for Arab Countries	Recommendation
Moisture Content Disagreement *Moisture content is a key issue linked to aflatoxin development, especially in hot, dry climates where drying can be challenging.*	Arab countries characterized by **High ambient temperatures, extended dry seasons, limited access to climate-controlled storage and varying humidity levels** (coastal vs. desert areas). **Favorable environment for aflatoxin production**, even when peanuts are dried to the Codex-recommended 9.0% moisture level.	Given the regional climate and infrastructure limitations, a stricter **moisture limit (8.0%) is justified** and recommended to effectively reduce the risk of aflatoxin contamination in peanuts. This adjustment would support food safety, enhance marketability (especially for export), and protect public health across the region. To consider practical drying solutions, such as drying facilities or low-tech methods suitable for small farmers.
Roasting as Aflatoxin Control	Roasting peanuts is widely practiced in Arab countries, especially for local snack production.	Highlight roasting as an effective aflatoxin reduction method. Provide clear guidelines on roasting temperatures and times for small and medium-scale processors in the region.
Revised Risk Management Section	Risk management in the peanut supply chain may not be as formalized in many Arab countries.	Provide clear examples of risk management practices in the peanut supply chain. Focus on practical steps for smaller farmers and processors. Offer examples of how Arab countries can implement these practices within their own regulatory frameworks.

Recommendations for the Arab Codex delegations on the selected item

The Arab codex delegations might support the recommendations of the EWG to update the CoP with new scientific data and effective measures for aflatoxin management in peanuts, reflecting advancements in research and current applications across regions.

General recommendations for the adoption of the revised CoP

- ✓ **Encourage the adoption of the CoP**: adopt the revised CoP as a foundational framework for managing aflatoxin contamination in peanuts. This adoption will help align national standards with international Codex recommendations, ensuring consistent food safety and quality practices across the region.
- ✓ **Develop National Aflatoxin Control Programs**: establish or update national aflatoxin control programs based on the revised CoP. This includes introducing specific regulations for aflatoxin monitoring, early detection, and contamination control, particularly in high-risk production areas.
- ✓ **Develop and adopt risk management practices** within the peanut supply chain, with a focus on actionable steps for small-scale farmers and processors. Highlight how these practices can be adapted and applied within the regulatory frameworks of Arab countries;
- ✓ **Capacity Building and Training**: by organizing training programs, workshops, and seminars for farmers, food processors, and regulatory bodies. These programs should focus on the principles of the revised CoP, aflatoxin risks, control measures, and how to implement best practices in local contexts.
- ✓ **Regional Collaboration and Knowledge Sharing**: Encourage collaboration between Arab countries to share knowledge, experiences, and best practices related to aflatoxin control. Regional forums or working groups could be established to facilitate discussions and create a unified Arab version of the CoP approach for managing aflatoxin contamination.
- ✓ **Provide Support for Infrastructure Development**: Invest in the necessary infrastructure, such as improved drying and storage facilities, to ensure proper aflatoxin management in peanuts. This is particularly important for regions with high humidity or temperature fluctuations that make it difficult to control moisture levels during harvest and storage.

المبادرة العربية للدستور الغذائي
ARAB CODEX INITIATIVE

AGENDA ITEM 12

REVIEW OF THE CODE OF PRACTICE FOR THE REDUCTION OF AFLATOXIN B1 IN RAW MATERIALS AND SUPPLEMENTAL FEEDING STUFFS FOR MILK-PRODUCING ANIMALS

ANALYSIS OF CODEX DOCUMENTS AND STANDARDS FOR THE ARAB REGION

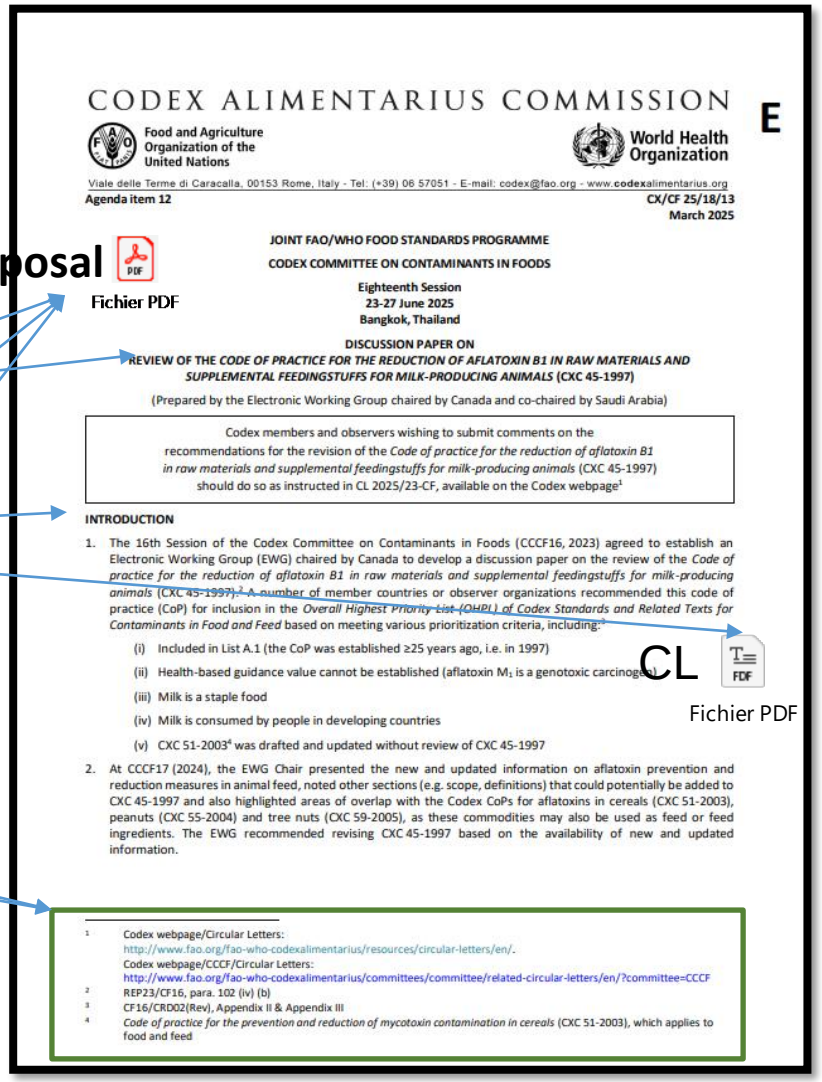
INITIAL REVIEW AND UNDERSTANDING OF THE CODEX DOCUMENT

DOCUMENT READING

- The **proposal's goals** (e.g., controlling contaminants, setting food safety limits, etc.)
- **Background** of the work
- **The main aspect** that will be presented and discussed during the intendant meeting
- The **discussion and key element of the proposal**.
- **Scientific findings** or recommendations that are presented.

Proposal

Fichier PDF



CODEX ALIMENTARIUS COMMISSION

E

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 12

CX/CF 25/18/13

March 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON CONTAMINANTS IN FOODS

Eighteenth Session

23-27 June 2025

Bangkok, Thailand

DISCUSSION PAPER ON

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)

(Prepared by the Electronic Working Group chaired by Canada and co-chaired by Saudi Arabia)

Codex members and observers wishing to submit comments on the recommendations for the revision of the *Code of practice for the reduction of aflatoxin B1 in raw materials and supplemental feedingstuffs for milk-producing animals* (CXC 45-1997) should do so as instructed in CL 2025/23-CF, available on the Codex webpage[1]

INTRODUCTION

1. The 16th Session of the Codex Committee on Contaminants in Foods (CCCF16, 2023) agreed to establish an Electronic Working Group (EWG) chaired by Canada 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).[2] A number of member countries or observer organizations recommended this code of practice (CoP) for inclusion in the *Overall Highest Priority List (OHPL) of Codex Standards and Related Texts for Contaminants in Food and Feed* based on meeting various prioritization criteria, including:[3]
   (i) Included in List A.1 (the CoP was established ≥25 years ago, i.e. in 1997)
   (ii) Health-based guidance value cannot be established (aflatoxin M_1 is a genotoxic carcinogen)
   (iii) Milk is a staple food
   (iv) Milk is consumed by people in developing countries
   (v) CXC 51-2003[4] was drafted and updated without review of CXC 45-1997
2. At CCCF17 (2024), the EWG Chair presented the new and updated information on aflatoxin prevention and reduction measures in animal feed, noted other sections (e.g. scope, definitions) that could potentially be added to CXC 45-1997 and also highlighted areas of overlap with the Codex CoPs for aflatoxins in cereals (CXC 51-2003), peanuts (CXC 55-2004) and tree nuts (CXC 59-2005), as these commodities may also be used as feed or feed ingredients. The EWG recommended revising CXC 45-1997 based on the availability of new and updated information.

1 Codex webpage/Circular Letters: http://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/. Codex webpage/CCCF/Circular Letters: http://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCCF
2 REP23/CF16, para. 102 (iv) (b)
3 CF16/CRD02(Rev), Appendix II & Appendix III
4 *Code of practice for the prevention and reduction of mycotoxin contamination in cereals* (CXC 51-2003), which applies to food and feed

CL

Fichier PDF

GFORSS | GLOBAL FOOD REGULATORY SCIENCE SOCIETY

UNDERSTANDING OF THE CODEX DOCUMENT
SUMMARY OF THE BACGROUND

CCCF13, (2019) chaired by Canada and co-chaired by Japan and USA	Establish (EWG), with a view to determining an approach for the revision of existing Codex standards developed by the CCCF, for consideration at the 14th session of the CCCF.
CCCF14, (2021)	Establish Codex standards monitoring lists, an approach and prioritization criteria for recommending the revision of existing Codex standards on contaminants, and implement this approach for a three-year trial period (2022-2024).
CCCF15, (2022) No new work to revise an existing Codex standard	-Maintain, without establishing new priorities, monitoring lists A and B and create a global list of the highest priority Codex standards and related texts relating to contaminants in foods intended for human and animal consumption (the "OHPL"), -Proposals for inclusion in this list must be based on prioritization criteria or other clear and reasonable criteria.
CCCF16, (2023) Chaired by Canada	Create a (EWG) to develop a working document on the revision of the Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Feeds for Dairy Livestock (CXC 45-1997).
CCCF17, (2024)	agreed to re-establish the EWG, chaired by Canada and co-chaired by Saudi Arabia to: (i) revise the discussion paper; (ii) propose revisions to CXC 45-1997; (iii) consider how other related Codex CoPs of practice could be integrated or merged to avoid overlap, inconsistencies, and redundancies; and (iv) prepare a project document for new work.
CCCF18, (2025)	To be completed by the CAWG

UNDERSTANDING OF THE CODEX DOCUMENT
SUMMARY OF THE BACGROUND

At the CCCF18, (2025)

The EWG will invite CCCF to consider initiating a revision of the *Code of Practice for the Reduction of Aflatoxin B1 (CXC 45-1997)*. If agreed, CCCF should:

- ✓ Review and adjust the project document for submission to CAC48 (2025).
- ✓ Assess the proposed outline, especially:

  Integration with related Codex Codes to avoid overlaps.
  Appropriateness of revisions and availability of supporting data.
- ✓ Consider issuing a ***circular letter*** to gather relevant risk management practices and data.
- ✓ Re-establish the EWG ***to further develop the Code for review at CCCF19*** (2026).

Several documents support this proposal for new work and are presented in the proposal as an annex:

Appendix	Content
Appendix I	Project document proposing new work to revise CXC 45-1997
Appendix II	Proposed revisions to the CoP: new text is underlined; deletions shown in strikethrough. Yellow highlights show integrated text from CXC 51-2003.
Appendix III	Key references used in drafting the updated CoP
Appendix IV	Voluntarily submitted national control strategies
Appendix V	National regulations for aflatoxin B1 in animal feed

ANALYSIS OF CODEX DOCUMENTS AND STANDARDS FOR THE ARAB REGION

Point	Details
General Consensus	There was overall agreement among EWG members on the technical content, structure, and integration approach for the proposed revisions.
Support for Revision	The EWG supports revising CXC 45-1997 due to the significant amount of new and updated information available since its drafting 28 years ago.
Improved Practical Guidance	An updated CoP would more accurately and comprehensively provide practical aflatoxin B1 control measures in feed for milk-producing animals.
Alignment with Other Codex Texts	The revised CoP aims to align with recently updated Codex CoPs on aflatoxins in cereals and other feed ingredients, avoiding overlap, inconsistencies, and redundancy.
Integration of Relevant Measures	Measures from CXC 51-2003 applicable to non-cereal crops (e.g., legumes, oilseeds) have been incorporated, along with a new 'Related Guidance' section listing relevant Codex texts.
Concerns About Document Length	Some members commented on the lengthiness of the revised CoP and recommended internal streamlining where possible.
Streamlining and Redundancy	Efforts will continue to reduce redundancy within and between Codex texts if the revision is approved as new work.
Need for More Data and Participation	Broader input, especially from tropical regions, is needed to enhance the CoP. ***A circular letter (CL) requesting additional aflatoxin management information may be necessary.***

ANALYSIS OF CODEX DOCUMENTS AND STANDARDS FOR THE ARAB REGION

Key considerations for Arab countries

Arab countries have strong reason to engage in the proposed revision of Codex CXC 45-1997 due to their climatic, agricultural, and food safety realities:

The region is characterized by semi-arid to humid climates, which make crops and feed more susceptible to aflatoxin B1 contamination, a major concern for public health and trade. Additionally, many Arab countries have growing dairy and livestock sectors, where contaminated feed can directly affect milk safety and consumer health.

Arab countries might give their support to the EWG's proposal. The revised CoP presents an opportunity to shape international guidance that reflects regional conditions and supports harmonized food safety standards:

By contributing local data, Arab countries can ensure the updated Code of Practice is both **effective and relevant** for their context. Participation also strengthens the region's voice within Codex, helping ensure **fair and applicable global standards**.

RECOMMENDATIONS FOR CCCF18

Delegates may agree to EWG's proposal for the review and update of the code of practice (CXC 45-1997)

Continue to explore the different possibilities for updating document CXC 45-1997 with a view to limiting redundancies in Codex texts.

RECOMMENDATIONS FOR THE ARAB CODEX DELEGATIONS ON THE SELECTED ITEM

To be completed by the CAWG

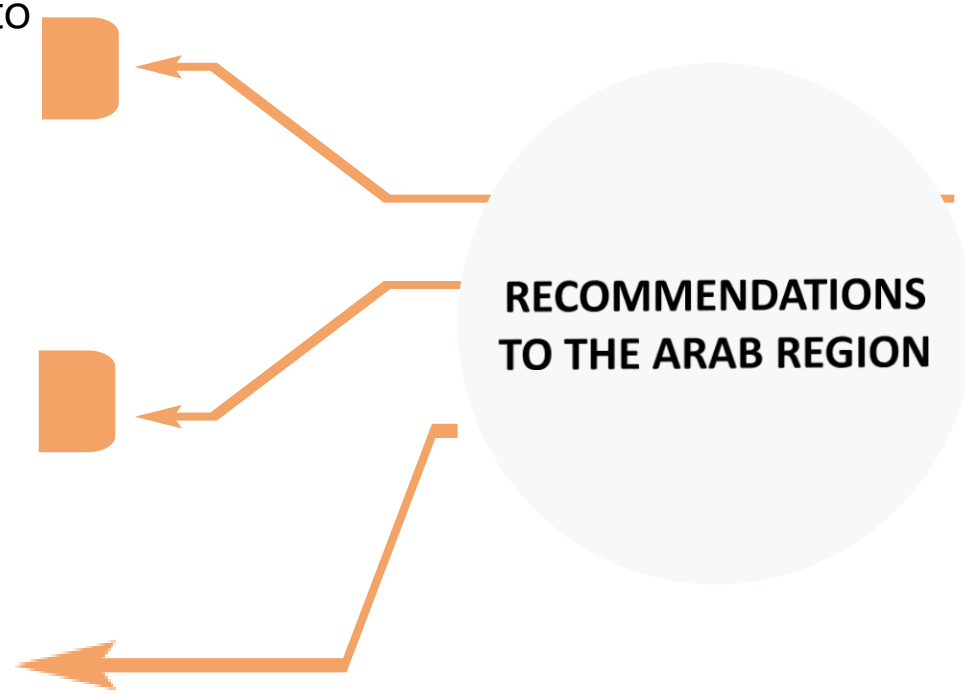
RECOMMENDATIONS

Participate in the Electronic Working Group (EWG) and to respond to the upcoming **Circular Letter (CL)**

Promote Regional Coordination and to develop a joint Arab Codex position to strengthen impact and foster regional policy alignment;

Support Implementation of the CoP locally: Invest in capacity-building and training for feed producers, especially small and medium-scale operations.

Strengthen national surveillance and regulatory systems for aflatoxin control.



Scheduling the Upcoming Activities of the CAWG

Upcoming agenda for CAWG

To be completed by the CAWG

Next Activity Schedule for the CAWG

Next Steps

- Drafting and finalizing Arab analysis documents of agenda items and Arab position papers
- Scheduling a follow-up meeting before CCCF18
- Preparation for the Regional meetings (presentations) for the schedule on 03 June 2025

Identification of Contributors to the Agenda Items Analysis

ITEMS	SUBJECT	Arab expert responsible for analysing the Agenda item
5	Maximum levels for lead in certain food categories (at Step 7)	Lebanon + Qatar
7	Sampling plans for total aflatoxins and ochratoxin A in certain spices (at Step 7)	Bahrain
8	Maximum level and associated sampling plan for total aflatoxins in ready-to-eat peanuts (at Step 4)	Egypt + Jordan + Iran
9	Revision of the Code of practice for the prevention and reduction of aflatoxin contamination in peanuts (CXC 55-2004) (at Step 4)	**Zouine Karima, Morocco**
11	Review of the Code of practice for the reduction of acrylamide in foods (CXC 67-2009)	**Palestine + Oman**
12	Review of the Code of practice for the reduction of aflatoxin B1 in raw materials and supplemental feeding stuffs for milk-producing animals	**Zouine Karima, Morocco**
13	Development of a Code of practice for the prevention and reduction of tropane alkaloids in food and feed	**Morocco**
15	Reviewing of numeric performance criteria for methods of analysis for total aflatoxins utilizing the sum of components concept in relevant sampling plan	**Tunisia**
16	Application of maximum levels to multi-ingredient products	**Zouine Karima, Morocco**
17	Analysis of occurrence data of lead in spice mixtures	Oman + Qatar
18	Analysis of occurrence data of aflatoxins in cereals	Libya

Timetable for the CAWG's Upcoming Activities

Step-by-Step Roadmap for CAWG

Step	Activity	Responsible	Timeline
1	Kick-off meeting / Task distribution/ prioritization of the agenda items Clarify expectations, assign sections/themes	Coordinator + all experts	19/04/2024
2	First draft contributions Experts submit initial inputs on their assigned sections	Individual experts	D-28 (30/04)
3	Compilation of draft analysis document Coordinator consolidates contributions into one working document	Coordinator	D-26 (02/05)
4	Internal peer review Circulate draft among all members for review and comments	All experts	D-24 (06/05)
5	Working meeting (virtual) Discussion of feedback, resolving inconsistencies, reaching consensus	Expert group	D-20 (09/05)
6	Final drafting and editing Incorporate changes and finalize analysis report	Coordinator/experts	D-18 (13/05)
7	Preparation of the presentation Create PowerPoint slides based on the final analysis	Assigned presenter(s)	D-15 (16/05)
8	Review of the presentation Group reviews and validates the content & messaging	All experts	D-10 (22/05)
9	Submission of final documents Send finalized analysis + presentation to regional coordination team	Coordinator	D-7 (27/05)
10	Regional coordination meeting (3 June 2025) Present the expert group's findings and recommendations	Delegated presenters	D-Day (3 june 2025)

Reference documents

- **METHODOLOGY FOR ANALYZING AND ASSESSING A CODEX DOCUMENT FOR THE ARAB REGION:**
- **AGENDA ITEM PRIORITIZATION FRAMEWORK : METHODOLOGY;**
- **ANALYSIS DOCUMENT OF AGENDA ITEM 9:** REVISION OF THE CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN PEANUTS**.**
- **CODEX ARAB WORKING GROUP (CAWG)–WORK REPORT (POWERPOINT AND SUMMARY).**


thank you
danke
謝謝
ngiyabonga
teşekkür ederim
gracias
merci
obrigado
bedankt
dziękuje
sukriya
kop khun krap
go raibh maith agat
mochchakkeram
terima kasih
arigatô
dakujem
grazie
tapadh leat
mauruuru
hvala
dank je
рахмат
Баярлалаа
спасибо
faafetai lava
mersi
kia ora
barka
welalin
tack
spas
vinaka
blagodaram
спасибі
misaotra
matondo
paldies
grazzi
mahalo
хвала
asante
manana
obrigada
tenki
murakoze
chokrane
mamnun
дякую
djiere dieuf
tau
kiitos
dankie
nanni
nandri
dhanyavad
bayarlalaa
gràçie
köszönöm
enkosi
sobodi
děkuji
mèsi
didi madloba
sagolun
chnorakaloutioun
gratias ago
gràcies
sulpáy
taiku
akun
dankon
aćiū
najis tuke
kam sah hamnida
rahmat
ありがとう
tanemirt
rahmet
diolch
dhanyavadagalu
shukriya
mercé
мерси
trugarez
takk
ευχαριστώ
xièxie
감사합니다
তোমাকে ধন্যবাদ
شكرا