

3rd Capacity Building Meeting of SWP Codex Contact Points

CCCF19

Agenda and Selected Items

Cairo, Egypt | 19–23 October 2026

Items 5, 7, 9, 10, 12, 14 and 15

SESSION OVERVIEW

Provisional Agenda



1–4 Opening and information

Adoption of agenda; referrals from Codex; FAO/WHO and other organizations

5–8 Codes of practice

Cadmium; tropane alkaloids; aflatoxin B1 in feed; pyrrolizidine alkaloids

9–15 Discussion papers

Tuna methylmercury; cereal aflatoxins; acrylamide; OTA in dried fruits; other toxins; recycled plastics; spice mixtures

16–23 General, future and closing matters

Methods and data guidance; standards review; JECFA priorities; follow-up; report adoption

MEETING LOGISTICS

Participation and Sunday pre-events

SUNDAY 18 OCTOBER

WHO training on the GEMS/Food database (time to be confirmed on the meeting page)

New findings on contaminants in the region, 13:00–17:00 Cairo time

First-time delegates' seminar, 17:30–18:00. Email info@codexalimentarius.nl to register.

PLENARY AND PARTICIPATION

Opening: Monday 19 October at 09:00 Cairo time. Arabic, English, French and Spanish.

Zoom interventions are available in plenary. In-session working groups are limited to delegates on site.

Webcast is listening only. Documents are online; no printed working papers. Check the meeting page for venue details and updates.

ITEM 5 · AT STEP 4



Cadmium in foods: draft code of practice

Why this work

- Cadmium is a toxic metal that occurs in the environment both from natural and anthropogenic sources.
- Food contamination can arise through soil, water, air deposition, processing and food-contact materials.
- Food is the primary source of cadmium exposure.

Scope

The draft addresses mitigation across food production and processing. It includes general provisions and specific annexes for rice and seaweed.

Current status

CCCF18 returned the text for redrafting. No additional commodity annexes were developed because supporting mitigation information was not submitted.

ITEM 5 · DISCUSSION



Cadmium CoP: points for CCCF19

Completeness

Are the general provisions and the rice and seaweed annexes sufficiently complete? Identify any precise gaps for CCCF20.

Cocoa integration

Confirm how CXC 81-2022 enters the broader code, retaining cocoa-specific measures where needed without reopening the existing cocoa text.

Next step

Decide whether to stop adding annexes, align definitions with Codex usage, and re-establish the EWG for a revised text in 2027.

ITEM 7 · REVISION AT STEP 4

Aflatoxin B1 in feed for milk-producing animals

Rationale

The 1997 code predates later mycotoxin guidance. Aflatoxin B1 in feed can lead to aflatoxin M1 in milk.

What has changed

The revision expands guidance on forage and silage, storage, animal feeding, detoxifying agents, and treatment or disposal of contaminated feed.

Open issue

The draft does not endorse blending contaminated feed; it directs users to competent authorities and national rules. Traceability remains addressed by related Codex texts.



ITEM 7 · DISCUSSION

Aflatoxin B1 in feed: points for CCCF19

Practical reach

Check whether silage and forage provisions work across diverse production systems, including low-resource settings.

Clarity

Confirm the treatment of blending, detoxifying agents, and contaminated-feed disposal without implying universal authorization.

Advancement

If comments are adequately resolved, consider advancing the revised code in the Codex Step Procedure.



ITEM 9 · DISCUSSION PAPER

Review of the Maximum Level for Methylmercury in Tuna and the associated Sampling Plan



Current standard

The Codex maximum level for methylmercury in tuna is 1.2 mg/kg. The existing fish sampling plan was finalized in 2024.

Why revisit it

Newer data have limited species and regional coverage. The available evidence does not yet support a robust reassessment of the tuna ML.

Data needed

Fresh and frozen tuna, identified by species, ideally with paired total-mercury and methylmercury results and useful sample metadata.

ITEM 9 · DISCUSSION

MeHg in Tuna: decision on data collection



Commitment before a call

Assess whether enough countries can collect representative data for a possible late-2029 JECFA call.

Alternative timetable

Revisit commitments at CCCF20 in 2027 if feasibility and coverage remain uncertain.

Sampling plan

Postpone a tuna-specific revision until the data call; request evidence on tissue homogeneity and national sampling practice at that stage.

ITEM 10 · JECFA DATA CALL

Total aflatoxins in cereals: why another call?

The mandate

CAC45 adopted MLs in 2022 and requested a review within five years in light of reservations and sufficient new data.

What CCCF18 agreed

Brazil and the JECFA Secretariat would draft a data call for CCCF19. A Brazil-led EWG would review GEMS/Food data for CCCF20.

Purpose

Assess whether existing cereal MLs need revision, whether additional cereal-specific MLs are warranted, and whether CXC 51-2003 needs review.



ITEM 12 · PROPOSED NEW WORK

Code of Practice: Ochratoxin A in dried fruits



The proposal

A commodity-specific code would address OTA prevention from production and drying through storage, processing and distribution.

Initial focus

The draft highlights traditionally dried fruits and practical controls around drying and post-harvest handling.

Scope question

Dried fruit: Figs, raisins, dates, apricots, mulberry, prunes, etc. Members proposed adding mango, pineapple and banana. Producing countries are asked for occurrence data and effective, commodity-specific controls.

ITEM 12 · DISCUSSION

Dried fruits: points for CCCF19



Evidence and scope

Decide whether the rationale is sufficient for new work and define which fruits can support meaningful guidance.

Text design

Keep the code focused on prevention and feasible practices. Clarify its relationship to existing Codex hygiene texts.

Next step

If ready, refine the project document for CAC50 approval and establish an EWG to develop the code for CCCF20.

ITEM 14 · PROPOSED GUIDELINES

Recycled plastics in food packaging



Why Codex is considering it

Recycled plastic inputs can contain contaminants from previous use and degradation. Migration into food depends on input, process and intended use.

Proposed format

High-level guidelines for competent authorities developing national or regional oversight, focused on food safety.

Core control sequence

Source and input control; suitable recycling process; demonstrated decontamination efficacy; safe post-processing handling and food-contact conditions.

ITEM 14 · DISCUSSION

Recycled plastics: points for CCCF19



Boundary

Confirm that the work addresses recycled plastics in food packaging, with clear definitions and suitable inputs and processes.

Testing and governance

Specify the role of process validation, challenge testing, migration assessment, intended use and documented controls without prescribing one national approval model.

Next step

If the case for new work is sufficient, refine the project document for CAC50 and form an EWG for a CCCF20 draft.

ITEM 15 · DISCUSSION PAPER

Spice mixtures: applying existing MLs



The problem

Codex has ingredient-specific MLs, including for lead, but no single ML for spice mixtures. Composition is often commercially sensitive.

Proposed scope

Dried mixtures made only of spices and/or culinary herbs. Seasonings with salt or other ingredients and fresh mixtures are outside the defined scope.

Two information states

Known proportions permit a weighted reference level from ingredient MLs. Unknown proportions call for screening and, where needed, further information.

ITEM 15 · DISCUSSION

Spice mixtures: decisions and safeguards



Confirm the scope

Decide whether culinary herbs are included and whether the guidance can extend beyond lead with suitable modifications.

Resolve hard cases

Address ingredients lacking an ML and clarify how confidential formulation data can support official assessments.

Use and status

Treat screening criteria and calculated reference levels as assessment tools, not new Codex MLs. Decide where the finalized guidance should sit.



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