55th Joint Coordination Meeting of Arab and CCNE Codex Contact Points

PREPARATION FOR THE 19th SESSION OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF19)

Agenda Item 5

CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF CADMIUM CONTAMINATION IN FOODS

CX/CF 26/19/5

Presented by Noha Mohamed Atia, Egypt

October 14, 2026

Background

CCCF17 – 2024	Agreed to establish an Electronic Working Group (EWG), chaired by the United States of America (USA), to develop a Code of Practice for the Prevention and Reduction of Cadmium Contamination in Foods for consideration by CCCF18. The scope was intended to cover scientifically supported measures to prevent or reduce cadmium contamination across relevant aspects of food production, including agricultural and aquacultural practices, source-directed measures addressing cadmium in soil and water, drinking water, food ingredients and processing, and food packaging and storage materials. The work builds on previous Codex work on cadmium, particularly CXC 81-2022 on cadmium contamination in cocoa beans.
CAC47 – 2024	Approval of the new work under the Codex Alimentarius work programme.
CCCF18 – 2025	Reviewed the draft CoP and agreed to return it to Step 2/3 for redrafting and circulation for comments, with the intention of advancing it to Step 5 at CCCF19, based on available data and information.
CCCF18 – Further development of the CoP	Agreed to further develop the general provisions taking into account discussions and written comments submitted during CCCF18, and to further develop the annexes on rice and seaweed. Additional commodity-specific annexes could also be developed where specific mitigation measures are identified that are not adequately covered by the general provisions applicable to all foods.

Background

CCCF18 – Request for additional information	Requested the Codex Secretariat to issue a Circular Letter seeking information on general and commodity-specific mitigation measures, including for cereals and cereal products (e.g., wheat and its derivatives and maize), vegetables including leafy vegetables, pulses and legumes, fruits, and shellfish.
CCCF18 – Intégration of CXC 81-2022	Agreed that the Code of Practice for the Prevention and Reduction of Cadmium Contamination in Cocoa Beans (CXC 81-2022) should be integrated into the broader CoP once the general provisions applicable to all foods are completed or near completion.
Work towards CCCF19 – 2025–2026	The EWG continued development of the general provisions and the rice and seaweed annexes, taking into account CCCF18 discussions, written comments and additional information received. The work also considers whether available evidence supports additional commodity-specific guidance and how CXC 81-2022 should ultimately be incorporated into the broader Code.
CCCF19 – 2026	CCCF19 will consider the revised draft CoP at Step 4, including the completeness and practical applicability of the general provisions and the rice and seaweed annexes, the need for any additional commodity-specific provisions, and the future integration of CXC 81-2022 into the broader Code.

ANALYSIS

- The general CoP and annexes (rice and seaweed) were further developed considering comments and new information on mitigation practices.
- Information to support development of additional annexes was not received in response to CL 2025/66-CF, and therefore no additional annexes were developed.
- One Member requested details regarding the integration of the Code of practice for the prevention and reduction of cadmium contamination in cocoa beans (CXC 81-2022) and the timeline for doing so. Per discussions at CCCF18, CXC 81-2022 will be integrated into the current CoP, "when the general provisions applicable to all foods in the main body of the CoP are completed or near completion."

ANALYSIS

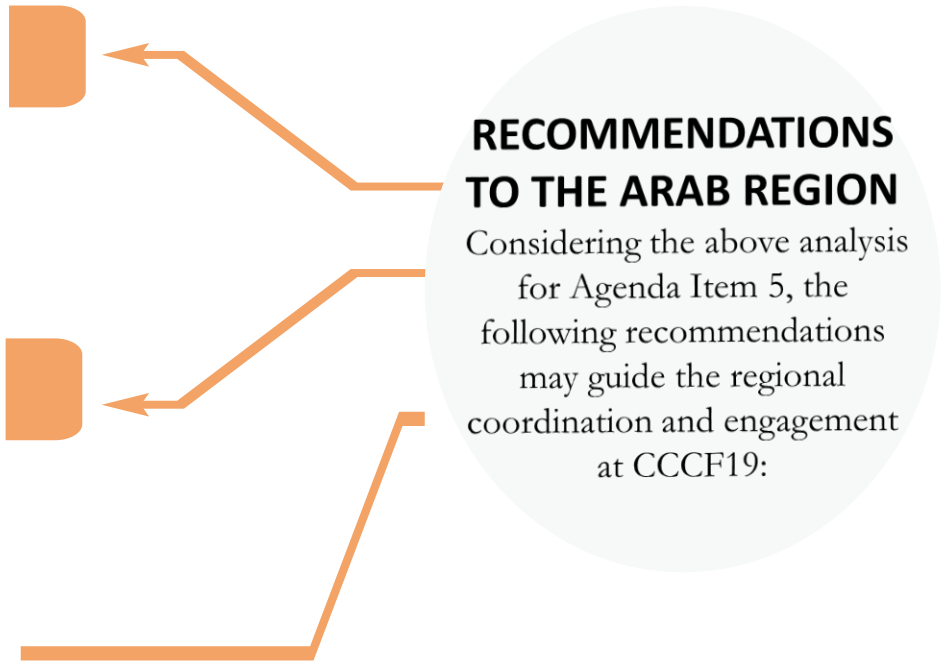
- Two Members suggested aligning the definitions in the CoP with language used in existing Codex standards and related international references to improve consistency. Another Member suggested changing the definitions integrated from CXC 81-2022. The EWG concluded that where applicable, definitions in the CoP should conform with language used in existing Codex standards and related international references; discussion of definitions from CXC 81-2002 can be addressed by the EWG following CCCF19, while keeping in mind the general agreement that discussion on CXC 81-2022 would not be reopened.
- One Observer requested a restructuring of the document around a prioritized control framework based on the relative risk of potential sources and mitigation effectiveness to enable operationalization. The EWG did not make this change because this draft is structured like other Codex CoPs, including Code of practice on good animal feeding (CXC 54-2004), the Code of practice for the prevention and reduction of arsenic contamination in rice (CXC 77-2017), the Code of practice for the reduction of 3-monochloropropane-1,2-diol esters (3-MCPDEs) and glycidyl esters (GEs) in refined oils and food products made with refined oils (CXC 79-2019), Code of practice for the prevention and reduction of cadmium contamination in cocoa beans (CXC 81-2022), and the Code of practice for the prevention or reduction of ciguatera poisoning (CXC 83-2024).

RECOMMENDATIONS

Support further advancement of the revised Code, while ensuring that the general provisions are applicable to the production systems and environmental conditions of CCNE countries.

Assess the regional relevance of the proposed rice and seaweed annexes and identify whether CCNE countries have available occurrence data or practical experience with cadmium mitigation measures for these commodities.

Maintain the possibility of developing additional commodity-specific annexes. The current lack of sufficient information should not be interpreted as demonstrating that no additional annexes are needed. CCNE countries could identify commodities of particular regional importance for which cadmium contamination and specific mitigation measures may warrant future consideration.



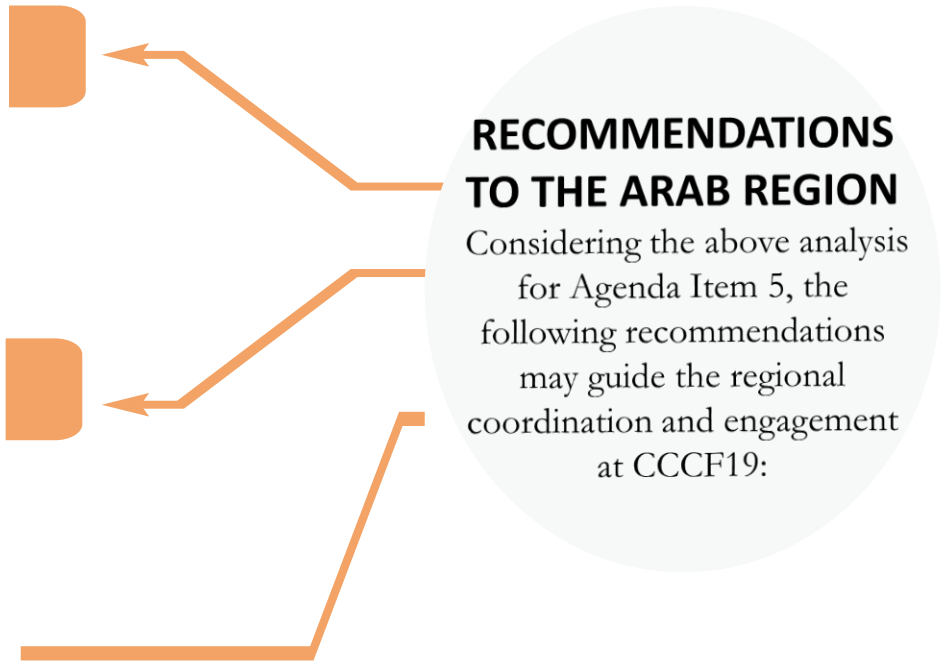
RECOMMENDATIONS

Identify and share available national data on cadmium occurrence and sources of contamination, particularly information related to soil characteristics, irrigation water, fertilizers and soil amendments, agricultural practices and relevant food commodities.

Ensure that mitigation measures remain applicable under CCNE production conditions, particularly in arid and semi-arid environments, where irrigation-water quality, soil characteristics and agricultural inputs may influence cadmium occurrence and uptake by crops.

Support the integration of CXC 81-2022 on cocoa beans into the broader Code, while preserving commodity-specific measures that remain relevant and avoiding unnecessary reopening of already agreed technical provisions.

Support re-establishing the EWG and submitting the revised integrated document to CCCF20 (2027).



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PREPARATION FOR THE 19th SESSION OF THE CODEX ALIMENTARIUS COMMITTEE ON CONTAMINANTS IN FOODS (CCCF19)

Agenda Item 7

Code of Practice (CoP) for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk-Producing Animals

(Document Number: CX/CF 26/19/7)

Presented by Ahmed ELTOUKHY, Egypt

October 14, 2026

Background

The agenda item concerns the revision of CXC 45-1997, a Code of Practice developed more than 25 years ago to reduce aflatoxin B1 (AFB1) contamination in raw materials and supplemental feeding stuffs for milk-producing animals.

The revision aims to reflect current scientific knowledge and strengthen preventive measures throughout the feed chain, including pre-harvest practices, harvesting, drying, transportation, storage, silage and feeding.

AFB1 in contaminated feed may be metabolized by milk-producing animals into aflatoxin M1 (AFM1), which can be transferred to milk and milk products. Effective control of AFB1 in feed is therefore important for animal health, dairy safety and the protection of consumers.

Committee / Year	Main decisions and outcomes
CCCF16 (2023)	Agreed to establish an EWG (chaired by Canada) to review CXC 45-1997 and develop a discussion paper.
CCCF17 (2024)	Agreed to re-establish the EWG (chaired by Canada and co-chaired by Saudi Arabia) to revise the discussion paper, develop proposed revisions and prepare a project document.
CCCF18 (2025)	Supported the direction of the proposed technical revisions and integration of related Codex texts; agreed to forward the new work proposal to CAC48 & also agreed to re-establish the EWG, chaired by Canada and co-chaired by Saudi Arabia, to further revise the Code of Practice for consideration by CCCF19 (2026).
CAC48 (2025)	Approved the new work.
CCCF19 (2026)	Invited to consider the revised Code and its possible advancement through the Codex Step Procedure.

Analysis

EWG proposal for consideration at CCCF19

- The EWG proposes a more comprehensive and preventive Code, covering the feed chain from production to feeding and emphasizing Good Agricultural Practices (GAP), Good Manufacturing Practices (GMP), appropriate drying and storage, and risk-based monitoring.
- The proposal also considers analytical methods, AFB1 carry-over into milk as AFM1, the use of detoxifying agents, and the management of contaminated feed.
- Regarding blending or dilution, the EWG reported mixed views among members. The proposed revision does not endorse blending as a general control measure; rather, it encourages countries to seek guidance from their competent authorities, as national regulations or guidance may exist.
- A dedicated traceability subsection was considered but was not included. The proposal instead refers to related Codex texts, including CXC 54-2004 and CXG 60-2006.

Relevant Member and Observer Contributions

Members and observers, including Qatar, UAE, Peru and IFT, raised considerations related to risk management, disposal, traceability, imported feed supply chains, analytical approaches, SME scalability and capacity building.

These contributions support maintaining a practical, risk-based and flexible Code that can be implemented across countries with different production systems and regulatory capacities.

Analysis

Key issues requiring particular attention at CCCF19

For CCNE countries, the key consideration is not only the technical revision of CXC 45-1997, but also the practical implementation of the revised preventive measures across feed supply chains and their compatibility with national regulatory systems.

Issue	Main concerns and proposed considerations
Mycotoxin detoxification agents (MDAs)	The use of MDAs should be supported by scientifically demonstrated efficacy and safety, including evidence of reduced AFB1 bioavailability and, where relevant, reduced AFM1 carry-over into milk. Their application should be restricted to authorized uses and should complement, rather than replace, preventive measures. MDAs should not be used to justify non-compliance with applicable feed safety requirements.
Blending and dilution of contaminated feed	The proposed provision allowing blending or dilution under certain regulatory conditions warrants reconsideration. Dilution reduces AFB1 concentration in the resulting mixture but does not remove or destroy the toxin. Blending feed exceeding applicable AFB1 limits with compliant or uncontaminated feed for the purpose of achieving regulatory compliance should not be supported. This practice may introduce contaminated material into otherwise compliant feed, increase the volume of feed containing AFB1, and maintain a pathway for AFM1 transfer into milk. The Code should clearly distinguish dilution from validated detoxification and prioritize prevention, segregation, appropriate treatment, and controlled disposal of non-compliant feed.

Analysis

Implications for CCNE countries

- For CCNE countries, the revised Code is relevant to both the prevention of AFB1 contamination in animal feed and the reduction of AFM1 exposure through milk and dairy products.
- Its effective implementation requires consideration of regional agricultural practices, climatic conditions, feed production and storage systems, analytical capacities, and national regulatory frameworks.
- The proposed detoxification options and blending/dilution provision deserve particular attention because of its implications for food safety, regulatory consistency, and the management of non-compliant feed.

Issue / Challenge	Regional relevance and considerations
Food Safety	Dilution reduces AFB1 concentration but does not eliminate the toxin.
Non-Compliant Feed:	Prioritize segregation, authorized treatment, or controlled disposal rather than dilution to achieve compliance.
AFB1–AFM1 Carry-over:	AFB1 in animal feed can lead to AFM1 contamination in milk, increasing consumer exposure.
Sampling and Testing:	Heterogeneous contamination requires representative sampling and reliable analytical methods.
Control and Traceability:	Effective enforcement requires robust traceability, official monitoring, and verification.
Prevention at Source:	Strengthen GAP/GMP, proper harvesting, drying, storage, and risk-based monitoring.
Validated Treatment:	Consider scientifically validated and legally authorized detoxification methods where appropriate.
Regional Harmonization:	Aligning regulatory approaches across CCNE countries supports consistent food safety protection and facilitates trade.

Recommendations

RExWG appreciates the EWG's work in revising the Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feeding stuffs for Milk-Producing Animals (CXC 45-1997) and recommends that CCCF19 consider the following:

1. **Prevention:** Maintain preventive measures based on GAP and GMP throughout the feed chain.
2. **Monitoring:** Strengthen risk-based monitoring, representative sampling, and validated analytical methods, taking into account national capacities.
3. **AFB1 Carry-over:** Emphasize the relationship between AFB1 in feed and AFM1 in milk, and the importance of controlling feed contamination to protect public health.
4. **Detoxifying Agents:** Require scientific evidence of efficacy and safety under intended conditions of use, consistent with applicable national requirements.
5. **Non-acceptance of blending or dilution to achieve compliance**: ARxWG recommends that blending or dilution of AFB1-contaminated feed with compliant or uncontaminated feed should not be permitted as a means of achieving compliance with applicable AFB1 limits. Such practices do not eliminate or detoxify the toxin and may undermine preventive controls and the effective management of non-compliant feed. The Code should prioritize prevention at source, segregation of non-compliant feed, and scientifically validated and legally authorized treatment or safe disposal, as appropriate.
6. **Non-compliant Feed:** Strengthen guidance on segregation, traceability, scientifically validated treatment, where authorized, and safe disposal, as appropriate.
7. **Implementation:** Ensure that the Code is practical and adaptable to different national conditions and technical capacities without compromising feed and food safety.

Overall, RExWG supports advancing the revised Code through the Codex Step Procedure, subject to consideration of the above recommendations.

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PREPARATION FOR THE 19th SESSION OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF19)

Agenda item 8

Revision of the Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed (CXC 74-2014)

Document: CX/CF 26/19/8 | Step 4

Presented by Mohamad Alshehabi, Syria

October 14, 2026

Agenda Item 8 — Revision of CXC 74-2014

BACKGROUND AND PREVIOUS DECISIONS

PROCESS AND MILESTONES

CCCF15–17 2022–2024	Follow-up to the JECFA evaluation; development of a proposal to revise the Code, including honey practices and occurrence-data guidance.
CCCF18 2025	Recommended new work to revise CXC 74-2014 and expanded the scope of the work.
CAC48 2025	Approved the revision as new work for CCCF.
CCCF19 2026	Review the revised draft, outstanding technical issues and readiness for possible forwarding to CAC50 (2027).

KEY QUESTION FOR CCCF19

The revised standard must provide a scientifically sound, comprehensive, and practically applicable framework for preventing and reducing pyrrolizidine alkaloid contamination across all food and feed chains.

Decision sought: assess remaining technical issues and whether the draft is sufficiently developed to be forwarded to CAC50 (2027) for adoption.

Analysis of the Revised Code of Practice

TECHNICAL ANALYSIS

Scope and prevention at source

Addresses toxic 1,2-unsaturated PAs and their N-oxides across cereals, herbs, spices, teas, honey, pollen, botanical supplements and animal feed.

Primary production and harvesting

Promotes identification and monitoring of PA-containing plants, integrated weed management, field inspection, selective harvesting, sorting, cleaning and segregation.

Honey, livestock and processing

Adds measures for apiary-site selection and hive management; considers pasture exposure, possible transfer to animal products, and PA changes during processing.

Food/feed establishments and testing

Integrates supplier checks, traceability and relevant PRPs/HACCP controls; supports representative risk-based sampling and validated quantitative methods, particularly LC-MS/MS.

Regional Relevance and Implementation Considerations

CCNE ANALYSIS

REGIONAL IMPLICATIONS

Preventive practices need adaptation to arid and semi-arid conditions, extensive farming and local weed prevalence.

Regional identification guides, plant mapping and monitoring data may be limited.

Traditional and migratory beekeeping practices need practical consideration when applying apiary and flowering-period controls.

Testing may be constrained by heterogeneous contamination, laboratory capacity, analytical costs and SME resources.

Wild-collected plants, herbal preparations and supplements require botanical identification, supplier verification and traceability.

KEY REGIONAL PRIORITIES

Build evidence on PA-producing plant species, priority commodities and contamination pathways.

Promote proportionate, risk-based controls suited to national capacities and small-scale operators.

Strengthen representative sampling, validated analytical testing and data sharing.

Share regional experience to support practical and harmonized implementation.

Recommended CCNE Position and Actions

RECOMMENDATIONS

Proposed position: support the revision in principle, while retaining flexible, risk-based and proportionate implementation aligned with national conditions and available technical capacity.

RECOMMENDED REGIONAL ACTIONS

Identify and map PA-producing plants; strengthen targeted surveillance in agricultural, pastoral and beekeeping areas.

Collect and share occurrence data for cereals, herbs, spices, honey and botanical products; submit to GEMS/Food where appropriate.

Coordinate on representative sampling, validated analytical methods and risk-based testing.

PROPOSED MESSAGE TO CCNE

Encourage practical guidance and exchange of good practices for small-scale producers and beekeepers.

Share scientific information, monitoring results and implementation experience across countries.

Support harmonized, evidence-based PA risk management while recognizing national differences in resources and production systems.

Source basis: AEWG Analysis – CCCF19 Agenda Item 8; CX/CF 26/19/8 (Step 4).

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PREPARATION FOR THE 19th SESSION OF THE CODEX ALIMENTARIUS COMMITTEE (CCCF19)

Agenda Item 9

Discussion Paper: Review of the Maximum Level for Methylmercury in Tuna and the Associated Sampling Plan

Presented by Kutaila Al-Farsi, Oman

October 14, 2026

Background

Background and Current Codex Limit

CURRENT MAXIMUM LEVEL (ML)

1.2 mg/kg

Methylmercury in tuna • CXS 193-1995

WHY TUNA IS A PRIORITY

- Can accumulate methylmercury
- Widely consumed
- Important in international trade

RISK-MANAGEMENT APPROACH

- ALARA: As Low As Reasonably Achievable
- Target rejection rate below 5%

Evolution of Codex Work and Sampling

CCCF11 • 2017	Supported ML development; considered THg screening; identified need for a sampling plan.
CCCF12 • 2018	Adopted the 1.2 mg/kg ML for tuna; sampling-plan issues remained unresolved.
CCCF13–14 • 2019–21	Discussed fish variability, size and practical sampling challenges; requested further data.
CCCF15 • 2022	Refined sampling approach using fish weight and length.
CCCF17 / CAC47 • 2024	Endorsed and adopted the general sampling plan.
CCCF18 • 2025	Review current ML of 1.2 mg/kg for methylmercury in tuna, considering new occurrence data since 2018. Re-establish of EWG, chaired by New Zealand, to assess the scientific basis for revising the current ML and evaluate the adequacy of the existing Codex sampling plan for tuna.

KEY QUESTION | Does the evidence justify reassessing the current ML or tuna-specific sampling provisions?

Analysis

EWG Review: Key Findings

EVIDENCE AND SAMPLING

Evidence is not yet sufficient

Current data are not robust or representative enough to support a reliable reassessment of the 1.2 mg/kg ML because:

- Low number of methylmercury results
- Species identification, geographical representation
- Paired total mercury/methylmercury data.

No immediate case for a tuna-specific plan

Use the recently adopted general Codex sampling plan while collecting practical implementation experience.

Data-generation Phase with Priority

Paired total mercury (THg) and methylmercury (MeHg) measurements in fresh/frozen tuna.

Record species, origin/FAO fishing area, product form, fish size/weight, sample type and analytical method.

Use a standardized template to support comparable reporting to GEMS/Food.

EWG Proposal for Consideration at CCCF19

Proposed pathway: generate stronger evidence before reconsideration

1 Evidence review

Current data are not sufficiently robust / representative.

→

2 Data-generation phase

- Members identify existing data + conduct targeted surveys.
- Main country contributions proposed for data collection: Brazil, Canada, Chile Japan, New Zealand Republic of Korea Thailand, United Kingdom

→

3 Potential JECFA call

- A 2–3 year data-generation period
- JECFA call for data by late 2029.
- If commitments remain limited, revisited through a Circular Letter or at CCCF20 (2027).

→

4 Reconsideration

ML and sampling provisions can be revisited using stronger evidence and considering context of other major regulatory systems European uoin, FDA...etc..

Key decision point at CCCF19

Agree the data-generation direction, expected contributions and timeline.

Implications for CCNE Countries

KEY CHALLENGES & REGIONAL PRIORITIES

1 National occurrence data

Limited MeHg data may constrain regional representation.

2 MeHg analytical capacity

Need methods, laboratory capability and QA for confirmatory analysis.

3 THg screening

Clear procedures are needed for confirmation when screening indicates concern.

4 Species identification

Reliable identification matters because occurrence varies by species.

5 Sampling implementation

Large / high-value tuna may create practical sampling challenges.

6 Regional consumption & trade

Priorities should reflect locally consumed, imported and exported tuna.

Strategic opportunity **Generate regional evidence now to close data gaps and strengthen CCNE laboratory, sampling and reporting readiness. Without regional data, CCNE conditions may be underrepresented in future Codex decisions.**

Recommendations for CCNE Countries

- **Maintain the current ML:** Support retaining 1.2 mg/kg until robust, representative data are available.

- **Support data generation:** Confirm national capacity to contribute to a potential JECFA data call in late 2029; alternatively, revisit at CCCF20 (2027).

- **Focus data collection:** Prioritize fresh and frozen tuna, identifying species, geographical origin, and paired MeHg/THg concentrations where available.

- **Strengthen regional evidence:** Compile national datasets, identify data gaps, and improve geographical representation in GEMS/Food.

- **Review sampling provisions:** Defer a tuna-specific sampling plan until additional data become available.

- **Enhance regional coordination:** Adopt a common data-collection template and harmonized reporting among countries and laboratories.

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PREPARATION FOR THE 19th SESSION OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF19)
Agenda Item 10
Total Aflatoxins in Cereals and Cereal-Based Foods

Presented by Heba Abdulredha, Kingdom of Bahrain

October 14, 2026

BACKGROUND & PURPOSE

- CCCF17 requested a JECFA call for data on total aflatoxins in cereals and cereal-based foods.
- Supports future JECFA/CCCF review using recent occurrence data.
- Key commodities: maize products, rice, sorghum, and infant/young-child cereal foods.
- Bahrain dataset covers 2021–2026.

BAHRAIN DATA

- 142 HPLC records (2021–Sep 2026).
- Only 1 quantified result detected: Broken Rice (27.34 ppb) in 2024.
- All other records were non-quantified (ND or below reporting limit).
- Dataset provides valuable national occurrence information.

KEY RECOMMENDATIONS

1. Support the JECFA call for data.
2. Organize records by Codex commodity categories and include complete metadata.
3. Ensure reporting of method, LOD/LOQ, origin, sample identity and qualifiers.
4. Address surveillance gaps and submit suitable data for Codex/JECFA consideration.
5. All countries are encouraged to share their analytical and statistical data regarding this agenda.

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PREPARATION FOR THE 19th SESSION OF THE CODEX ALIMENTARIUS COMMITTEE CONTAMINANTS in foods (CCCF19)

Agenda Item 12

The Code of Practice (CoP) for the prevention and reduction of Ochratoxin A (OTA) contamination in dried fruits.

CL 2026/58-CF (CCCF19 / 2026)

Presented by Safa saber, Egypt

October 14, 2026

Background

2025 (CCCF18)

- Türkiye proposed new work to establish a Code of practice for the prevention and reduction of OTA contamination in dried fruits .
- EWG led by Türkiye and co-chaired by United Kingdom.
- Recommendations: Prepare discussion paper for CCCF 19.

Dec. 2025

- Discussion paper considered.
- Work formally initiated.
- EWG invited to suggest dried fruits for possible inclusion in the scope of the work and to provide relevant supporting information.
- A meeting was held in Türkiye in February 2026 with experts

- ❖ **The first draft of the discussion paper, project document, and CoP was circulated to the EWG members in March 2026 for comments and suggestions**
- ❖ **The second draft of the discussion paper, project document, and proposed CoP was circulated to the EWG members in May 2026 for comments and suggestions.**

Analysis

- Several members suggested expanding the scope of the proposed Code of practice to include additional dried fruits, such as dried mango, dried pineapple, and dried banana.

- The EWG notes that the initial scope focused primarily on dried fruits predominantly produced using traditional sun-drying practices, where OTA contamination presents a greater challenge and where greater experience is available with commodity-specific prevention and reduction measures.
- In response to members' comments, the EWG is prepared to include these additional commodities within the scope of the proposed CoP.
- The revised discussion paper and project document are submitted for consideration by CCCF.

Recommendations

- **The Arab/CCNE countries strongly support the immediate approval of this new work.**
- **Proposed Regional Modifications: The Arab region request the incorporation of the following elements into Appendix III before it progresses:**
- **1- Section 6.3.2 (Sun-Drying Modification): Dehydration practices for specific tropical commodities require localized intervention. In many primary producing zones across the Near East, mature dates (Phoenix dactylifera) naturally shrivel, lose moisture, and drop to the ground as part of traditional cultivation techniques. This ground-collection phase exposes the fruit to extensive soil contact and dust dissemination—the primary environmental vectors for Aspergillus section Nigri spore dispersal. To bridge this critical sanitary vulnerability, The Code of Practice Adds specific protocols for low-cost dust mitigation tailored for dates that naturally drop to the ground, including the subsidized distribution of raised mesh trays or ground-covering nets.**
- **2- Section 6.5.1 (Cold Storage Clarification): The thermodynamics of mycotoxin formation during transport require clearer regulatory limits. Refrigerated storage below 10°C successfully halts Aspergillus activity, but subsequent exposure to hot ambient air in transit zones creates a high-risk window. Providing specific threshold guidelines for managing temperature changes when transferring dried prunes and dates out of cold storage to prevent surface condensation, which accelerates A. niger growth under hot regional ambient conditions and to serve as a practical, automated guide for port inspectors and warehouse managers to suppress moisture reabsorption.**

Recommendations

3- Because different dried fruits vary considerably in their moisture retention capacities, drying kinetics, and vulnerability to fungal growth, a one-size-fits-all approach is insufficient. The guidelines should incorporate commodity-specific provisions alongside general recommendations to address the distinct physical and chemical characteristics of individual dried fruit products.

4- It is critical that the Code of Practice establishes a clear distinction between the environmental conditions that support fungal proliferation and those that trigger Ochratoxin A (OTA) biosynthesis, given that these physiological thresholds are not necessarily identical. The guidelines must systematically account for these biological differences when developing risk-based recommendations across diverse commodities, production methods, and storage frameworks.

55th Joint Coordination Meeting of Arab and CCNE Codex Contact Points

PREPARATION FOR THE 19TH SESSION OF THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF19)

Agenda Item 14

Development of Guidelines on the Safe Use of Recycled Plastics in Food Packaging

Presented by Ghada Khediwy, Egypt

October 14, 2026

Purpose and context

Why is new Codex work being considered?

- Growing use of recycled materials in food packaging by governments and the private sector.
- Potential food-safety concerns include chemical contamination and migration from recycled plastics.
- National regulatory approaches differ, and common international guidance is currently absent.

What CCCF19 is being asked to consider

Four proposed actions

- Assess whether available information and evidence justify new Codex work.
- Review and refine the project document (Appendix II), with a view to forwarding it to CAC50 (2027) for approval.
- Review the proposed outline (Appendix III), including structure, content and any additional sections.
- Consider establishing an Electronic Working Group (EWG) to draft guidelines for CCCF20, after CAC50 approval.

Development of the proposal (2023–2026)

Key milestones

- 2023 — CCEXEC85 / CAC46: members and observers were asked whether new work was relevant, useful or necessary.
- 2024 — Circular Letter CL 2024/20-CAC: 26 members, 1 member organization and 11 observers responded; broad support was expressed.
- 2024 — CAC47: focus evolved from recycled packaging materials generally to recycled plastics for food-contact applications.
- 2025 — CCCF18: the United States, with Canada, the EU, Japan and others, prepared a discussion paper.
- 2026 — CCCF19: the paper and proposed project document are presented for consideration.

The three appendices

From evidence to future drafting

- APPENDIX I — Discussion paper: technical and regulatory background, literature and member input, recycling processes and food-safety concerns.
- APPENDIX II — Project document: justification, subject and scope of the proposed new Codex work.
- APPENDIX III — Proposed outline: preliminary structure and general content to guide future drafting.

Proposed food-safety controls

Potential areas for future guidance

- Input materials: preventive control, suitability of feedstock, source control and traceability.
- Recycling technology: assess process suitability; distinguish mechanical and chemical recycling where relevant.
- Decontamination: validate effectiveness and consider challenge testing.
- Migration and intended use: consider migration-related safety criteria and conditions of intended use.
- Verification: analytical testing, functional barriers where appropriate, and good manufacturing practice (GMP).

Implications for the CCNE region

Opportunities and implementation challenges

- **Regulatory framework: a common Codex reference could help strengthen national requirements.**
- **Source control and traceability: collection, sorting and separation of suitable feedstock may be challenging.**
- **Process safety: countries may have different capacity to assess and validate decontamination.**
- **Analytical capacity: contaminant and migration testing require appropriate laboratory capability.**
- **Practical implementation: guidance should be risk-based and flexible to national circumstances.**
- **Regional consistency: common guidance may support consistent requirements and facilitate trade.**

Recommended CCNE position

Support new work with a practical, risk-based approach

- Support development of the proposed Codex Guidelines and establishment of an EWG.
- Ensure guidance is feasible for countries with developing waste collection, sorting and recycling systems.
- Emphasize feedstock control and traceability, and validation of recycling/decontamination processes.
- Include migration assessment, analytical verification, functional barriers where appropriate, and GMP.
- Allow flexibility for different national circumstances and recycling technologies.

Practical action for CCNE countries

Bring regional experience into the drafting process

- Participate actively in the proposed Electronic Working Group.
- Share national regulations and requirements for food-contact materials.
- Describe recycling and waste-collection systems, relevant applications and traceability arrangements.
- Identify implementation constraints and available analytical/laboratory capacity.

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PREPARATION FOR THE 19th SESSION OF THE CODEX ALIMENTARIUS COMMITTEE(CCCF19)
Agenda Item 15
Application of Maximum Levels to Spice Mixtures
Status in Codex Process: Step 3 / Discussion Paper & Proposed Guidance (For consideration by CCCF19).

Presented by [Nagham/ Rawia, IRAQ]

October 14, 2026

Background CCCF17,2024

1

Initial consideration

Considered a discussion paper prepared by Brazil on establishing MLs for lead in certain food categories, including spices. Noted the absence of specific MLs for spice mixtures in CXS 193-1995and the challenges arising from differences in ingredient composition and contamination profiles.

2

Consultation of members

Requested comments on the application of MLs to multi-ingredient products, particularly where some ingredients have no established MLs or their proportions are unknown. Circuler Letter CL 2024/03-CF was subsequently issued.

3

Data analysis

Requested the JECFA Secretariat to analyze available GEMS/Food occurrence data on lead concentrations in spice mixtures to inform discussions at CCCF18

Background CCCF18,2025

4

Review of findings

Jointly considered members' comments (CX/CF 25/18/17) and the JECFA data analysis (CX/CF 25/18/18). Noted limited support for establishing a single ML for lead in spice mixtures based solely on the available data analysis.

5

Decision

Agreed to develop guidance specifically for spice mixtures rather than all multi-ingredient products. Established an EWG chaired by Japan and co-chaired by India, Panama and the USA to explore options for applying MLs and consider additional occurrence data

Key Issues for CCCF19



REACHING AGREEMENT ON A HARMONIZED, SCIENTIFICALLY SOUND AND PRACTICALLY APPLICABLE APPROACH FOR ASSESSING COMPLIANCE WITH CODEX MAXIMUM LEVELS (MLS) IN SPICE MIXTURES, PARTICULARLY WHEN INGREDIENT PROPORTIONS ARE UNKNOWN OR CERTAIN INGREDIENTS LACK ESTABLISHED CODEX MLS, WHILE ENSURING CONSISTENT REGULATORY DECISIONS AND ADEQUATE CONSUMER HEALTH PROTECTION.

The EWG recommends that CCCF19 consider the following points for discussion

1. Confirm the scope of the guidance, including mixtures containing culinary herbs and seasonings or other products with additional non-spice or non-herb ingredients, and determine whether CCSCH input is needed on definitions and scope.
2. Clarify the contaminant coverage to ensure the guidance is not restricted to lead, while recognizing that lead in spices was the initial focus.
3. Address ingredients without established maximum levels (MLs) for the relevant contaminant, given that the EWG has not proposed or endorsed a specific approach for these cases.
4. Review updated lead data for spice mixtures and assess whether the findings affect the proposed guidance.
5. Review and finalize the EWG guidance in Appendix I at CCCF19, including its appropriate status and placement within the Codex framework.
6. Re-establish the EWG, if necessary, to revise the guidance for consideration at CCCF20 in 2027.

Analysis



This work addresses the absence of specific MLs for lead in spice mixtures, despite the existence of MLs for certain individual spices and culinary herbs under CXS 193-1995, Differences in ingredient composition, variability in ingredient proportions and the frequent unavailability of detailed formulation information make the direct application of existing MLs to mixtures challenging.



THE DRAFT GUIDANCE EMPHASIZES THAT REFERENCE LEVELS AND SCREENING CRITERIA DO NOT CONSTITUTE NEW CODEX MLS. IN PARTICULAR, EXCEEDING A SCREENING CRITERION SHOULD NOT AUTOMATICALLY RESULT IN A DETERMINATION OF NON-COMPLIANCE; FURTHER ASSESSMENT MAY BE NECESSARY.



OVERALL, THE DRAFT GUIDANCE SEEKS TO PROVIDE COMPETENT AUTHORITIES WITH PRACTICAL COMPLIANCE ASSESSMENT TOOLS WHILE PRESERVING THEIR RESPONSIBILITY FOR FINAL COMPLIANCE DETERMINATIONS, TAKING INTO ACCOUNT AVAILABLE EVIDENCE, ASSOCIATED UNCERTAINTIES AND FOOD SAFETY CONSIDERATIONS.

Assessment when ingredient proportions are known	Derive a weighted reference level using ingredient proportions and their corresponding MLs, then compare it with the measured concentration. An alternative ingredient-by-ingredient attribution approach is also proposed, subject to uncertainty.
Assessment when ingredient proportions are unknown	Introduces four screening options (A–D), based on ingredient MLs and different assumptions regarding ingredient proportions.

Option	Proposed approach	Conditions and limitations
Option A : Lowest ML	Apply the lowest ML among the constituent ingredients as the initial screening criterion.	A precautionary approach from a public health perspective, but potentially restrictive for certain mixtures.
Option B : Predominant ingredient	Apply the ML established for the first ingredient listed on the label.	Applicable only when it is confirmed that the first listed ingredient represents the predominant component of the mixture.
Option C : Equal proportions	Derive a mixture-specific reference level by assuming equal proportions of all listed ingredients.	A simplified assumption that may not reflect the actual formulation of the mixture.
Option D : Indicative proportions	Derive a reference level using estimated ingredient proportions based on standard recipes, published data or other recognized information sources.	Requires relevant and reliable information. Assumptions should be justified and associated uncertainties considered.

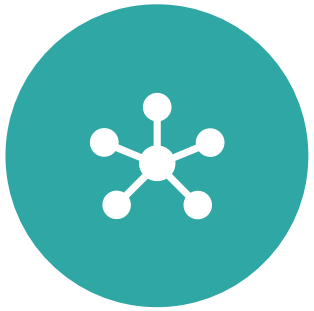
Key Elements for Consideration at CCCF19



USE EXISTING INGREDIENT-SPECIFIC MLS AS THE BASIS FOR COMPLIANCE ASSESSMENT RATHER THAN ESTABLISHING A SINGLE ML APPLICABLE TO ALL SPICE MIXTURES.



Differentiate compliance assessment methods according to whether ingredient proportions are known or unknown.



Distinguish screening criteria from regulatory compliance determinations, avoiding automatic classification of a mixture as non-compliant solely because a screening criterion has been exceeded.



Recognize methodological limitations, particularly for mixtures containing ingredients without established MLs or where the exact composition is unavailable.

Recommendations for CCCF19

1. **Consistency of assessment:** Establish clear criteria to ensure consistent assessment outcomes across countries.

2. **Harmonization of approaches:** Develop a clear hierarchy of screening options, prioritizing reliable ingredient composition and proportion data.

3. **Ingredients without established MLs:** Provide guidance for mixtures containing ingredients without established Codex MLs.

4. **Interpretation of screening results:** Avoid automatic non-compliance decisions based solely on screening criteria; consider available evidence, analytical uncertainty, and food safety.

5. **Practical implementation:** Include practical examples and case studies to demonstrate consistent application in official controls.

Conclusion: CCNE countries could support continuing the EWG's work to address these issues before finalizing the guidance, ensuring consumer protection, harmonized assessments, and fair international trade.



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