

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 1

CX/CF 07/1/1
February 2007

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON CONTAMINANTS IN FOODS

First Session

Beijing, China, 16 - 20 April 2007

To be held at the "Hotel Kunlun", Beijing, China
from Monday 16 April 2007 at 10:00 to Friday 20 April 2007.

The *ad hoc* Working Group on Contaminants and Toxins in Foods will be held
on Sunday 15 April 2007 starting at 09.00 hours.

PROVISIONAL AGENDA

Agenda Item	Subject Matter	Doc. Reference No.
	Opening of the Session	
1	Adoption of the Agenda "Supplementary List" of the Provisional Agenda	CX/CF 07/1/1 CX/CF 07/1/1 Add.1
2	Appointment of the Rapporteur	
3	Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Codex Committees/ Task Forces	CX/CF 07/1/2 CX/CF 07/1/2-Add.1
	<u>Matters of Interest arising from FAO and WHO and other international intergovernmental organizations</u>	
4 (a)	Information on Matters of Interest Arising from FAO, WHO and other international intergovernmental organizations	CX/CF 07/1/3 CX/CF 07/1/3 Add.1-rev.
4 (b)	Matters of Interest of the 67 th Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)	CX/CF 07/1/4 Summary report of 67JECFA
4 (c)	Action Required as a Result of Changes in Toxicological Recommendations :	CX/CF 07/1/5

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

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

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

Agenda Item	Subject Matter	Doc. Reference No.
5	Proposed draft Revision of the Preamble of the GSCTF (N04-2006) at Step 4 - Comments at Step 3	CX/CF 07/1/7-rev. CX/CF 07/1/7 Add.1
<u>Mycotoxins in Foods and Feeds</u>		
6	Draft Maximum Level for Ochratoxin A in wheat, barley and rye (being held at Step 7)	ALINORM 04/27/12 Appendix XVII
7 (a)	Draft Maximum Level for Total Aflatoxins in almonds, hazelnuts and pistachios for further processing (being held at Step 7)	ALINORM 06/29/12 Appendix XXII
7 (b)	Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” (at Step 7) - Comment at Step 6 , in response to CL 2006/42-CF	ALINORM 06/29/12 Appendix XXII CL 2006/42-CF CX/CF 07/1/8
7 (c)	Discussion Paper on Maximum Levels for Total Aflatoxins in “ready-to-eat” Almonds, Hazelnuts and Pistachios - Comments to Discussion Paper	CX/CF 07/1/9 CX/CF 07/1/9 Add.1
7 (d)	Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil nuts, Hazelnuts and Pistachios (N07-2004) (being held at Step 4)	ALINORM 06/29/12 Appendix XXI
7 (e)	Discussion Paper on Aflatoxin Contamination in Brazil Nuts - Comments to Discussion Paper	CX/CF 07/1/10 CX/CF 07/1/10 Add.1
8	Proposed Draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine (N05-2006) at Step 4 - Comments at Step 3	CX/CF 07/1/11 CX/CF 07/1/11 Add.1 CX/CF 07/1/11 Add.2
<u>Other Contaminants in Foods and Feeds</u>		
9	Draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages at Step 7 - Comments at Step 6 in response to CL 2006/43-CF	ALINORM 06/29/12 Appendix XXVIII CL 2006/43-CF CX/CF 07/1/12
10	Proposed Draft Maximum Levels for 3-MCPD in Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (acid-HVPs) (excluding naturally fermented soy sauce) (N08-2004) (at Step 4) Discussion Paper on Chloropropanols Derived from the Manufacture of acid-HVP and the Heat Processing of Foods - Comments to the Discussion Paper	ALINORM 06/29/12 Appendix XXVII CX/CF 07/1/13 CX/CF 07/1/13 Add.1
11	Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-DIOL (3-MCPD) during the Production of Acid Hydrolyzed Vegetable Proteins (acid-HVPs) and Products that Contain acid-HVPs (N09-2005) at Step 4 - Comments at Step 3 - Corrigendum to the working document CX/CF 07/1/14 -Comments at Step 3	CX/CF 07/1/14 CX/CF 07/1/14 Add. 1 CX/CF 07/1/14 Add. 2 CX/CF 07/1/14 Add. 3

Agenda Item	Subject Matter	Doc. Reference No.
12	Proposed Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006) at Step 4 - Comments at Step 3	CX/CF 07/1/15 CX/CF 07/1/15 Add.1 CX/CF 07/1/15 Add.2
13	Proposed draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) at Step 4 - Comments at Step 3	CX/CF 07/1/16 CX/CF 07/1/16 Add.1
<u>Discussion Papers not under elaboration procedure</u>		
14 (a)	Discussion Paper on Deoxynivalenol (DON)	CX/CF 07/1/17
14 (b)	Discussion Paper on Ochratoxin A (OTA) in coffee - Comments to the Discussion Paper	CX/CF 07/1/18 CX/CF 07/1/18 Add.1 CX/CF 07/1/18 Add.2
14 (c)	Discussion Paper on Ochratoxin A (OTA) in cocoa - Comments to the Discussion Paper	CX/CF 07/1/19 CX/CF 07/1/19 Add.1 CX/CF 07/1/19 Add.2
14 (d)	Discussion Paper on Aflatoxin Contamination in Dried Figs	CX/CF 07/1/20
<u>General Issues</u>		
15	Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA - Comments (in response to CL 2006/46-CF)	CL 2006/46-CF CX/CF 07/1/21
16	Other Business and Future Work	
17	Date and Place of Next Session	
18	Adoption of the Report	

ADDITIONAL WORKING DOCUMENTS

The following three documents will be presented at the plenary.

- **Working Document for Information and Use in Discussions related to contaminants and toxins of the GSCTF (Doc. Ref. [CX/CF 07/1/6- CX/CF 07/1/6-Add.1](#)):** An updated version of the document prepared by Japan and the Netherlands for information and use to support discussions on contaminants and toxins during the First Session of the Codex Committee on Contaminants in Foods (hereinafter referred to as “the Committee”) will be placed as CX/CF 07/1/6 (see ALINORM 06/29/12 para.116).
- **Report of the *ad hoc* Working Group on Contaminants and Toxins:** As agreed by the 38th Session of the Codex Committee on Food Additives and Contaminants (hereinafter referred to as the CCFAC) to reconvene the *ad hoc* Working Group on Contaminants and Toxins (see ALINORM 06/29/12, para. 117), its meeting will be convened prior to the First Session of the Committee under the Chairmanship of the European Community. A report of the *ad hoc* Working Group will be placed at the plenary as a conference room document.

- **Report of a working group on Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA:** This document will be prepared as a conference room document by an in-session physical working group for Agenda Item 15, subject to the agreement of the establishment by the Committee at its First Session.

ANNOTATION TO THE PROVISIONAL AGENDA

Agenda Item 1 – Adoption of the Agenda (Doc. Ref. CX/CF 07/1/1): In accordance with VII.2 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda. The Committee will be invited to adopt the Provisional Agenda as the Agenda for the Session.

Agenda Item 2 – Appointment of the Rapporteur: In accordance with Rule III.4 and established practice, the Committee will appoint one or more rapporteurs among the delegates of the Members of the Committee as necessary.

Agenda Item 3 – Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Codex Committees/Task Forces (Doc. Ref. CX/CF 07/1/2): The Committee will consider matters arising from the 29th Session of the Codex Alimentarius Commission and sessions of other Codex Committees / Task Forces that met since the 38th Session of the CCFAC, April 2006. Review of terms of reference of the Committee is one of the issues to be discussed under this Item, as agreed by the Commission (see ALINORM 06/26/41 paras 26-29). The Committee is also invited to consider provisions in respect of contaminants contained in Codex commodity standards referred by relevant Codex commodity Committees, for endorsement of those provisions.

Matters of Interest arising from FAO and WHO and other international intergovernmental organizations

Agenda Item 4 (a) – Information on Matters of Interest arising from FAO, WHO and other international intergovernmental organizations (Doc. Ref. CX/CF 07/1/3): The Committee will be informed of work done and/or being done by FAO, WHO (excluding JECFA) and other international intergovernmental organizations with regard to issues on Contaminants. Information on their related work is contained in CX/CF 07/1/3.

Agenda Item 4 (b) – Matters of Interest of the 67th Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (Doc. Ref. CX/CF07/1/4): The Committee is invited to take notes of the results of the 67th JECFA Meeting (Rome, Italy, 20-29 June 2006). The highlight of the Report of 67th JECFA is contained in CX/CF 07/1/4. The summary report of the JECFA Meeting is available at both: ftp://ftp.fao.org/ag/agn/jecfa/jecfa67_final.pdf and <http://www.who.int/entity/ipcs/food/jecfa/summaries/summary67.pdf>.

Agenda Item 4 (c) – Action Required as a Result of Changes in Toxicological Recommendations (Doc. Ref. CX/CF 07/1/5): In conjunction with Agenda 4 (b), the Committee is invited to consider changes in the toxicological recommendations concerning contaminants as reported by the 67th JECFA meeting, as necessary. Summarized results of the 67th JECFA Report prepared by the Codex Secretariat is contained in CX/CF 07/1/5.

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

Agenda Item 5 – Proposed draft Revision of the Preamble of the GSCTF (N04-2006) (Doc. Refs. CX/CF 07/1/7 and CX/CF 07/1/7 Add.1): The 29th Session of the Commission approved the Revision of the Preamble of the GSCTF (N04-2006) as new work for the Committee (see ALINORM 06/29/41, para.124 and Appendix VIII). The Proposed Draft Revision of the Preamble of the GSCTF prepared by an electronic Working Group, led by the European Community (see ALINORM 06/29/12 paras.119 and Appendix XIX) is contained in CX/CF 07/1/7. This document also includes a draft Revision of the Procedural Manual. Comments at Step 3 submitted by members and international organizations to the Proposed Draft Revision of the Preamble are contained in CX/CF 07/1/7 Add. 1.

Mycotoxins in Foods and Feeds

Agenda Item 6 – Draft Maximum Level for Ochratoxin A in wheat, barley and rye (Doc. Ref. ALINORM 04/27/12 Appendix XVII): The 36th Session of CCFAC agreed to hold the Draft Maximum Level of 5 µg/kg for Ochratoxin A in raw wheat, barley and rye at Step 7, while placing it on the Priority List for Evaluation by JECFA (see ALINORM 04/27/12 paras.136 and 208). The CCFAC also agreed, depending upon the available data, that JECFA should perform a comprehensive risk assessment by 2006. The Committee may consider the Draft Maximum Level in the light of the outcome of the JECFA's risk assessment.

Agenda Item 7 (a) – Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios for further processing (Doc. Ref. ALINORM 06/29/12, Appendix XXII): The 38th Session of the CCFAC agreed to hold the Draft Maximum Level of 15 µg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios for further processing at Step 7 (see ALINORM 06/29/12 para.132). The Committee may consider this Item at its First Session.

Agenda Item 7 (b) – Draft Maximum Level for Total Aflatoxins in Almonds, Hazelnuts and Pistachios for further processing (Doc. Refs. ALINORM 06/29/12 Appendix XXII, CL 2006/42-CF and CX/CF 07/1/8): The 29th Session of the Codex Alimentarius Commission adopted the Proposed Draft Maximum Level of 8 µg/kg for total Aflatoxins in Almonds, Hazelnuts and Pistachios “ready-to-eat” at Step 5 and advance it to Step 6 (see ALINORM 05/28/41 paras.97 and 104 and AppendixV) proposed by the 38th CCFAC (ALINORM 06/29/12 para.132). The Committee will consider the Draft Maximum Level contained in ALINORM 06/29/12 Appendix XXII at Step 7. Comments at Step 6 submitted by members and international organizations in response to CL 2006/42-CF are contained in CX/CF 07/1/8.

Agenda Item 7 (c) – Discussion Paper on Maximum Levels for Total Aflatoxins in “ready-to-eat” Almonds, Hazelnuts and Pistachios (Doc. Refs. CX/CF 07/1/9 and CX/CF 07/1/9 Add.1): The 38th Session of the CCFAC decided to establish an electronic Working Group, led by the European Community, to expand the discussion paper on the aflatoxin level in ready-to-eat tree nuts (see ALINORM 06/29/12 para.129) for circulation, comments and consideration at the 1st Session of the Committee. The Discussion Paper is contained in CX/CF 07/1/9 and comments submitted by members and international organizations to the Discussion Paper is contained in CX/CF 07/1/9 Add.1.

Agenda Item 7 (d) – Proposed Draft Sampling Plan for Aflatoxin Contamination in Almonds, Brazil Nuts, Hazelnuts and Pistachios (N07-2004) (Doc.Refs. ALINORM 06/29/12 Appendix XXI) : The 38th Session of the CCFAC agreed to retain the Proposed Draft Sampling Plan at Step 4 awaiting outcome of the discussion papers on Maximum Levels for Total Aflatoxins in tree nuts. The Committee is invited to consider the Proposed Draft Sampling Plan contained in ALINORM 06/29/12 Appendix XXI at Step 4, taking into account outcome of the discussion paper contained in CX/CF 07/1/9 placed under Agenda Item 7 (c) and the discussion paper on aflatoxin contamination in Brazil Nuts contained in CX/07/1/10 placed under Agenda Item 7(e).

Agenda Item 7 (e) – Discussion Paper on Aflatoxin Contamination in Brazil Nuts (Doc. Refs. CX/CF 07/1/10 and CX/CF 07/1/10 Add.1): The 38th Session of the CCFAC agreed to re-establish the electronic Working Group, led by Brazil to revise the Discussion Paper for circulation and comments and discussion at the First Session of the Committee(see ALINORM 06/29/12 para.134). The Discussion Paper is contained in CX/CF 07/1/10 and comments to the Discussion Paper submitted by members and international organizations are contained in CX/CF 07/1/10 Add.1.

Agenda Item 8 – Proposed draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine (N05-2006) (Doc. Refs. CX/CF 07/1/11 and CX/CF 07/1/11 Add.1) : The 29th Session of the Codex Alimentarius Commission approved the elaboration of a Code of Practice for the Prevention and Reduction of Ochratoxin A in Wine (N05-2006) as new work for the Committee (see ALINORM 06/29/41, para.124 and Appendix VIII). As agreed by the 38th Session of the CCFAC to entrust to the OIV the initial drafting of the Code of Practice (see ALINORM 06/29/12 paras 140-142), the Proposed Draft Code of Practice prepared by the OIV is contained in CX/CF 07/1/11 and comments at Step 3 submitted by members and international organizations are contained in CX/CF 07/1/11 Add. 1.

Other Contaminants in Foods and Feeds

Agenda Item 9 – Draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages (Doc. Refs. ALINORM 06/29/12 Appendix XXVIII, CL 2006/43-CF and CX/CF 07/1/12): The 29th Session of the Codex Alimentarius Commission adopted the Proposed draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages at Step 5 and advanced it to Step 6 as proposed by the 38th CCFAC (see ALINORM 05/28/41 paras.97 and 106 and AppendixV). The Committee is invited to consider the Draft Maximum Levels contained in ALINORM 06/29/12 Appendix XXVIII. Comments submitted at Step 6 by members and international organizations in response to CL 2006/43-CF are contained in CX/CF 07/1/12.

Agenda Item 10 – Proposed Draft Maximum Levels for 3-MCPD in Liquid Condiments Containing Acid Hydrolyzed Vegetable Proteins (acid-HVPs) (excluding naturally fermented soy sauce) (N08-2004) (Doc. Refs. ALINORM 06/29/12 Appendix XXVII, CX/CF07/1/13 and CX/CF07/1/13 Add.1):

The 38th Session of the CCFAC agreed to maintain the Proposed Draft Maximum Levels for 3-MCPD in Liquid Condiments Containing Acid Hydrolyzed Vegetable Proteins (acid-HVPs) at Step 4 (see ALINORM 06/29/12 paras.175-177 and Appendix XXVII). The Committee is invited to consider the Maximum Levels, taking into account information and comments contained in the following two documents:

- Discussion paper contained in CX/CF 07/1/13, prepared by the re-established electronic Working Group led by the United Kingdom (see ALINORM 06/29/12 paras.176-177); and
- Comments to the above Discussion Paper submitted by members and international organizations contained in CX/CF 07/1/13 Add.1.

Agenda Item 11 – Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-DIOL (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Proteins (acid-HVPs) and Products that Contain acid-HVPs (N09-2005) (Doc. Refs. CX/CF 07/1/14 and CX/CF 07/1/14 Add.1):

The CCFAC, at its 38th Session, agreed to return the draft Code of Practice to Step 2 for revision by the re-established electronic Working Group led by the United Kingdom, for circulation, comments at Step 3 and consideration at the First Session of the Committee (see ALINORM 06/29/12 para. 174). The revised Proposed Draft Code of Practice prepared on the basis of the written comments submitted at the 38th Session of the CCFAC, its discussion and the outcome of the 67th JECFA evaluation is contained in CX/CF 07/1/14. Comments submitted at Step 3 by members and international organizations are contained in CX/CF 07/1/14 Add. 1.

Agenda Item 12 – Proposed Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006)

(Doc. Refs. CX/CF 07/1/15 and CX/CF 07/1/15 Add.1) : The 29th Session of the Codex Alimentarius Commission approved the elaboration of a Code of Practice for the Reduction of Acrylamide in Food (N06-2006) as new work for the Committee (see ALINORM 06/29/41, para.124 and Appendix VIII). The Proposed Draft Code of Practice prepared by an electronic Working Group, led by the United States and the United Kingdom (see ALINORM 06/29/12 para.185 and Appendix XXIX), is contained in CX/CF 07/1/15. Comments at Step 3 submitted by members and international organizations are contained in CX/CF 07/1/15 Add. 1.

Agenda Item 13 – Proposed Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) (Doc. Refs. CX/CF 07/1/16 and CX/CF 07/1/16 Add.1) :

The 29th Session of the Codex Alimentarius Commission approved the elaboration of a Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) as new work for the Committee (see ALINORM 06/29/41, para.124 and Appendix VIII). The Proposed Draft Code of Practice prepared by an electronic Working Group, led by Denmark (see ALINORM 06/29/12 para.188 and AppendixXXX), is contained in CX/CF 07/1/16. Comments at Step 3 submitted by members and international organizations are contained in CX/CF 07/1/16 Add. 1.

Discussion Papers not under elaboration procedure

Agenda Item 14 (a) – Discussion Paper on Deoxynivalenol (DON) (Doc. Ref. CX/CF 07/1/17): The 38th Session of the CCFAC agreed to re-establish the electronic Working Group led by the United States to revise and update the Discussion Paper on DON with: more data from regions where data on DON levels are missing or seasonal variation; and information on the effect of processing on DON levels in food (see ALINORM 06/29/12, para.138). The Discussion Paper is contained in CX/CF 07/1/17.

Agenda Item 14 (b) – Discussion Paper on Ochratoxin A (OTA) in coffee (Doc. Refs. CX/CF 07/1/18 and CX/CF 07/1/18 Add.1): The 38th Session of the CCFAC agreed to establish an electronic Working Group, led by Brazil, to prepare a discussion paper on OTA in coffee, for circulation, comments and consideration at the First Session of Committee that might allow to decide if the development of a Code of Practice was appropriate (see ALINORM 06/29/12, para.145). The Discussion Paper is contained in CX/CF 07/1/18 and comments submitted by members and international organizations are contains in CX/CF 07/1/18 Add. 1.

Agenda Item 14 (c) – Discussion Paper on Ochratoxin A (OTA) in cocoa (Doc. Refs. CX/CF 07/1/19 and CX/CF 07/1/19 Add.1): The 38th Session of the CCFAC agreed to establish an electronic Working Group, led by Ghana, to prepare a discussion paper on OTA in cocoa, for circulation, comments and consideration at the First Session of the Committee that might allow to decide if the development of a Code of Practice was appropriate (see ALINORM 06/29/12 para.145). The Discussion Paper is contained in CX/CF 07/1/19 and comments submitted by members and international organizations are contained in CX/CF 07/1/19 Add. 1.

Agenda Item 14 (d) – Discussion Paper on Aflatoxin Contamination in Dried Figs (Doc. Ref. CX/CF 07/1/20): The 38th Session of the CCFAC agreed to establish an electronic Working Group, led by Turkey, to revise the document and include: i) additional information and data on the occurrence of aflatoxins in dried figs; ii) better describe the difficulties in trade and iii) an outline of a code of practice for the prevention and control of aflatoxin in dried fig and a project document for starting new work on the elaboration of a Code of Practice, for circulation and consideration at the First Session of the Committee (see ALINORM 06/29/12 para.211). The Committee is invited to consider the Discussion Papers contained in CX/CF 07/1/20.

General Issues

Agenda Item 15 – Priority List of Contaminants and Natural Occurring Toxicants Proposed for Evaluation by JECFA (Doc. Refs. CL 2006/46-CF and CX/CF 07/1/21): The CCFAC, at its 38th Session, agreed to ask the Codex Secretariat, in collaboration with the Joint Secretariat to JECFA, to request new proposal for additions or amendments to the Priority List in a separate Circular Letter, which would also include the questionnaire for submission (see ALINORM 06/29/12, paras 208-209 and Appendix XXXII). Comments submitted by members and interested international organizations in response to CL 2006/46-CF are contained in CX/CF 07/1/21.

Agenda Item 16 – Other Business and Future Work: The Committee will discuss issues, raised under Item 1, as other business and/or proposals for future work.

Agenda Item 17 – Date and Place of Next Session: The Committee will be advised of the tentative dates and place of the next Session.

Agenda Item 18 – Adoption of the Report: In accordance with Rule X.1 of the Commission's Rules of Procedure, the Committee shall adopt a report of its First Session based on a draft provided by the Codex Secretariat.
