

codex alimentarius commission

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FOOD AND AGRICULTURE
ORGANIZATION
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WORLD
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Agenda Item 4(a)

**CX/CF 07/1/3
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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOOD**

First Session

Beijing, China, 16 - 20 April 2007

**INFORMATION ON MATTERS OF INTEREST ARISING FROM FAO, WHO AND OTHER
INTERNATIONAL INTERGOVERNMENTAL ORGANIZATIONS**

Submission from FAO and WHO

1. This document highlights ongoing activities in FAO and WHO related to provision of scientific and technical advice to Codex and Member countries, which are of interest for CCCF.

Provision of Scientific Advice

2. FAO and WHO have continued their efforts in the enhancement of the FAO/WHO work to provide scientific advice. The FAO/WHO Framework for the Provision of Scientific Advice on Food Safety and Nutrition has been posted on the websites of FAO and WHO for public comments by January 2007¹. This Framework is a compilation of written procedures currently followed in relation to the provision of scientific advice on food safety and nutrition to Codex and member countries. It discusses the different types of scientific advice provided, as well as the current principles, practices and procedures that underpin this advice. The purpose is to enhance the outcomes and transparency of scientific advice generated by FAO and WHO. All comments are being assessed and a final document will be issued during 2007.

JECFA expert rosters 2007 – 2011

3. In response to the call for chemical/technical and exposure experts issued by FAO and WHO in 2006, the JECFA Secretariat has received and examined over 60 applications for the fields of expertise in chemistry and analysis of food additives and contaminants. The composition of the roster will be communicated on the JECFA website, once a final decision has been taken.

Expert Consultation on the use of 'active chlorine' in the food industry

4. CCCFAC and CCFH have requested FAO and WHO to address the safety of use of 'active chlorine' in the food industry. Funding has been made available for this project and FAO/WHO are in the process of planning the project in further detail, with the aim to hold an international expert consultation by the end of 2007. A call for data and a call for experts will be published on the FAO and WHO websites, together with a clearly defined scope of the project.

¹ http://www.fao.org/ag/agn/proscad/index_en.stm

Fourth International Workshop on Total Diet Studies (TDS)

5. The 4th International Total Diet Study workshop was held from 23-27 October 2006 in Beijing, co-sponsored by WHO and the National Institute of Nutrition and Food Safety and in cooperation with FAO. While the workshop mainly focussed on contaminants in food, a number of countries reported on the use of the Total Diet Study (TDS) to assess exposure to certain food additives. The workshop was preceded by a one-week training course for developing countries organised with the support of the New Zealand Food Safety Authority (NZFSA), for participants from countries wishing to initiate TDS in their countries. Fifty-five representatives from 27 countries were present. The objectives of the workshop were to promote and support TDS; to report on recent developments and results in the field of TDS; to promote reliable and comparable TDS through harmonized approaches and exchange of international 'best practices' and expertise; to discuss methods and resources needed to conduct dietary exposure assessments; to establish a network of national counterparts for undertaking regional TDS projects; and to promote electronic submission to and use of total diet study data from the GEMS/Food. In 2007, regional TDS workshops are planned by the WHO Regions of Africa (francophone countries), Europe and the Eastern Mediterranean. The report of the meeting is available at the WHO Website at <http://www.who.int/foodsafety/chem/gems/en/index3.html>

POPs Surveillance: 4th WHO-Coordinated Survey of Human Milk

6. In response to the Stockholm Convention on Persistent Organic Pollutants (POPs), WHO has launched its 4th WHO-Coordinated Survey of Human Milk which now includes all twelve POPs covered by the Convention. In order to assess changes in levels of POPs over time as required by Article 16 of the Convention, WHO has strengthened its existing protocol and guidelines to improve reliability and comparability of results. The latest version of the protocol guidelines can be accessed through the WHO Food Safety Website at <http://www.who.int/foodsafety/chem/pops/en/index.html>. Presently a total of 11 countries have submitted pooled samples and another 17 countries have indicated an interest to do so. The fourth round remains open and countries wishing to participate or have more information should contact the WHO Secretariat for the survey by email at popsmilk@who.int or by facsimile at +41 22 791 4807.

Project on prevention of mycotoxin contamination of coffee

7. In May 2006 FAO completed a global project to address the problem of mycotoxin contamination of coffee and protect the health of coffee consumers. Initiated in 2000, the project, "Improvement of coffee quality through the prevention of mould formation", was formulated in collaboration with the International Coffee Organization (ICO) and the European coffee industry, and was executed by FAO in Brazil, Colombia, Côte d'Ivoire, India, Indonesia, Kenya and Uganda. Financing was provided by the Common Fund for Commodities (CFC), with co-financing from the Government of the Netherlands and the Institute for Scientific Information on Coffee (ISIC). More information on the project, training resources and guidelines on the prevention of mould formation in coffee is available at www.coffee-ota.org.

Other capacity building activities

8. FAO and WHO have recently been engaged in the development of a number of manuals, guidelines and training materials to facilitate the capacity building effort. These materials include the following:

- An FAO training-video for sampling of produce for mycotoxin analysis
- "Food Safety Risk Analysis – A Guide for National Food Safety Authorities" a joint FAO/WHO publication;
- Improving the Safety and Quality of Fresh Fruits and Vegetables training manual and resource database (available from FAO web pages at http://www.fao.org/ag/agn/food/food_fruits_en.stm or as CD-ROM in English, Spanish, French and Chinese);
- FAO/WHO guidance document for governments on the application of HACCP, in small and less developed businesses (SLDBs). The document will be soon available at http://www.fao.org/ag/agn/food/quality_haccp_en.stm.

These materials, once finalized, will be issued in multi-lingual form for wider use by member countries.