

## **Report of the 2nd Session of the Codex Committee on Contaminants in Foods**

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### **< SUMMARY AND CONCLUSIONS >**

The Second Session of the Codex Committee on Contaminants in Foods reached the following conclusions:

#### **Matters for consideration by the Codex Alimentarius Commission**

##### Draft and Proposed draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

The Committee agreed to forward:

- Draft Maximum Levels for 3-MCPD in Liquid Condiments containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce) (N08-2004) at Step 8
- Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs (N09-2005) at Step 8
- Draft Maximum Level for Ochratoxin A in Raw Wheat, Barley and Rye at Step 8
- Draft Maximum Levels for Total Aflatoxins in Almonds, Hazelnuts and Pistachios “For further processing” and “Ready-to-eat” at Step 8
- Proposed Draft Aflatoxin Sampling Plans for Aflatoxin Contamination in Ready-to-eat Tree nuts and Tree nuts Destined for Further Processing: Almonds, Hazelnuts and Pistachios (N07-2004) at Step 5/8
- Proposed Draft Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (N10-2007) at Step 5/8

##### Proposed Draft Standards and Related Texts at Step 5 of the Procedure

The Committee agreed to forward the following texts to the Codex Alimentarius Commission for adoption at Step 5:

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

##### Proposed amendments to the Procedural Manual

The Committee agreed to forward the following text to the 61st Session of the Executive Committee for consideration with a view to adoption by the Codex Alimentarius Commission and inclusion in the Procedural Manual:

- Proposed Draft Provisions Applied to Contaminants in the “Relations between Commodity Committees and General Committees”

#### Proposals for new Work

The Committee agreed to submit to the Codex Alimentarius Commission, through the Executive Committee, the proposal for the following new work on:

- “Maximum Levels for Total Aflatoxins in Brazil Nuts”
- “Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee”

#### Others

The Committee agreed to forward to the Codex Alimentarius Commission the Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECTFA for adoption.

#### **Matters of Interest to the Codex Alimentarius Commission**

The Committee:

- endorsed the propose draft amendments to Section 3.2 “Health-Related Limits for Certain Substances” of the Codex Standard for Natural Mineral Waters;
- provisionally endorsed the proposed levels for marine biotoxins in the Draft Standard for Live and Raw Bivalve Molluscs.