## CODEX ALIMENTARIUS COMMISSION





Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 1

CX/CF 21/14/1

March 2021

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

14<sup>th</sup> Session (virtual) 3-7 and 13 May 2021

### **PROVISIONAL AGENDA**

Agenda Item	Subject Matter	Doc. Reference No.	
1	Adoption of the Agenda	CX/CF 21/14/1	
2	Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies	CX/CF 21/14/2	
3	Matters of interest arising from FAO and WHO including the Joint FAO/WHO Expert Committee on Food Additives	CX/CF 21/14/3	
4	Matters of interest arising from other international organizations	CX/CF 21/14/4	
Industrial, environmental and other naturally occurring toxicants			
F	Maximum level for cadmium in chocolates containing or declaring <30% total cocoa solids on a dry matter basis (at Step 7)	REP19/CF-Appendix III	
5	Comments at Step 6 in reply to CL 2019/81-CF and comments in reply to CL 2020/50/OCS-CF	CX/CF 21/14/5 CX/CF 21/14/5-Add.1	
6	Maximum levels for cadmium in chocolates containing or declaring ≥30% to <50% total cocoa solids on a dry matter basis and cocoa powder (100% total cocoa solids on a dry matter basis) (at Step 4)	CX/CF 21/14/6	
	Comments at Step 3 in reply to CL 2021/11/OCS-CF	CX/CF 21/14/6-Add.1	
7	Code of practice for the prevention and reduction of cadmium contamination in cocoa beans (at Step 4)	CX/CF 21/14/7	
	Comments at Step 3 in reply to CL 2021/12/OCS-CF	CX/CF 21/14/7-Add.1	
	Maximum levels for lead in certain food categories (at Step 4)	CX/CF 21/14/8	
8	Comments at Step 3 in reply to CL 2021/13/OCS-CF	CX/CF 21/14/8-Add.1	
9	Revision of the Code of Practice for the prevention and reduction of lead contamination in foods (CXS 56-2004) (at Step 4)	CX/CF 21/14/9	
	Comments at Step 3 in reply to CL 2021/14/OCS-CF	CX/CF 21/14/9-Add.1	

Please note that there will be no distribution of working documents through the Codex mailing list (Codex-L). Only the invitation and the provisional agenda will be distributed to members and observers. All working documents, and any subsequent new documents not referenced on this Provisional Agenda, including any other information for delegates, will be published on the Codex website as they become available.

Check the Codex website for regular updates on the status of working documents and other logistic information related to this meeting.

Website meeting page – CCCF14

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Agenda Item	Subject Matter	Doc. Reference No.	
Toxins			
10(a)	Maximum levels for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children (at Step 4)	CX/CF 21/14/10-Part I	
	Comments at Step 3 in reply to CL 2021/15/OCS-CF	CX/CF 21/14/10-Add.1	
10(b)	Sampling plans and performance criteria for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children	CX/CF 21/14/10-Part II	
	Comments in reply to CL 2020/60/OCS-CF	CX/CF 21/14/10-Add.2	
11	Maximum level for total aflatoxins in ready-to-eat peanuts and associated sampling plan (Held at Step 4)	REP18/CF, para. 115 Appendix VII REP19/CF, paras. 16, 80 REP18/EXEC2-Rev.1, para.23	
12	Maximum levels for total aflatoxins and ochratoxin A in nutmeg, dried chili and paprika, ginger, pepper and turmeric and associated sampling plans (Held at Step 4)	REP18/CF, para. 119 Appendix VIII REP19/CF, para. 81	
Discussion Papers			
13	<ul> <li>Methylmercury in fish:</li> <li>Maximum levels for additional fish species</li> <li>Sampling plans</li> <li>Other risk management recommendations</li> </ul>	CX/CF 21/14/11	
14	Hydrogen cyanide and mycotoxin contamination in cassava and cassava-based products	CX/CF 21/14/12	
15	Cadmium and lead in quinoa	CX/CF 21/14/13	
16	Radioactivity in feed and food (including drinking water) in normal circumstances	CX/CF 21/14/14	
General Issues			
17	Guidance on data analysis for development of maximum levels and for improved data collection	CX/CF 21/14/15	
18	Approach to identify the need for revision of standards and related texts developed by CCCF	CX/CF 21/14/16	
19	Forward work-plan for CCCF:  Review of staple food-contaminant combinations for future work of CCCF  Project plan for the evaluation of implementation of COPs of CCCF	CX/CF 21/14/17	
20	JECFA evaluations:  • Priority list of contaminants for evaluation by JECFA • Follow-up work to the outcomes of JECFA evaluations	CX/CF 21/14/18	
	Comments in reply to CL 2020/24-CF (priority list)	CX/CF 21/14/18-Add.1	
21	Other business and future work		
22	Date and place of next session		
23	Adoption of the report		

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#### INFORMATION DOCUMENTS

**Document for information and use in discussions related to contaminants** (Doc. Ref. CF/14 INF/1): An updated version of the document for information and use to support discussions on contaminants during the Session will be made available.

#### **EXPLANATORY NOTES**

**General Note**: All working documents that were available in 2020 for further development by the electronic working groups based on comments submitted in reply to circular letters are available on the Codex website as follows:

• http://www.fao.org/fao-who-codexalimentarius/meetings/extra/cccf14-2020/en/

All circular letters relevant to the Codex Committee on Contaminants in Foods are available on the Codex website as follows:

• <a href="http://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCCF">http://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCCF</a>

Agenda Item 5 – Maximum Level for cadmium in chocolates containing or declaring <30% total cocoa solids on a dry matter basis in CAC42 (at Step 7): This agenda item should be considered in the framework of the discussions and recommendations of CCCF13 (2019) and CAC42 (2019); comments requested through CL 2019/81-CF and CL 2020/50/OCS-CF; replies as compiled in CX/CF 21/14/5 and CX/CF 21/14/5-Add.1 respectively; and the findings of the relevant JECFA evaluations as summarized in CX/CF 21/14/3.

Agenda Item 6 – Maximum Levels for cadmium for remaining categories of chocolates and cocoa-derived products (at Step 4): This agenda item should be considered in the framework of the discussions and recommendations of CCCF13 (2019); the conclusions and recommendations proposed by the Electronic Working Group led by Ecuador as presented in CX/CF 21/14/6; comments submitted in reply to CL 2021/11/OCS-CF as compiled in CX/CF 21/14/6-Add.1; the findings of relevant JECFA evaluations as summarized in CX/CF 21/14/3; and the outcomes of the discussion under Agenda Item 5.

Agenda Items 11 and 12 – Maximum levels held at Step 4: CCCF12 (2018) held these maximum levels to ensure the implementation of the respective codes of practice and to resume work in three years time based on new / additional data / information submitted to GEMS/Foods. CCCF13 (2019) reconfirmed these decisions. In considering the decision on the maximum level for total aflatoxins in ready-to-eat peanuts during the Critical Review, CCEXEC75 recommended that the Committee accelerate the process to finalize the maximum level and sampling plan for this contaminant / commodity combination. CCCF14 should consider the re-establishment of the electronic working groups to update the discussion papers in light of the new / additional data / information available to prepare proposals for consideration by CCCF15 (2022).

**Agenda Item 21**: This item remains on the agenda for completeness. However, no other business nor future work will be considered at this Session.