Codex work related to food safety of Coffee

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London, 24 May 2007

Codex Alimentarius Commission - What is it? -

- An international body to implement normative work on food safety and quality
- Intergovernmental Standards-setting Body established by FAO and WHO in 1961/63;
- 174 Member Countries + 1 Member Organization

Objective of Codex

- Dual objective:
  - Protecting the health of consumers
  - Facilitating fair practices in food trade
- Coordination of all food standards work

Codex organizational chart

Codex standards

- Non-mandatory in nature
- Codex standards and related texts have since 1995 become international benchmarks for harmonization under the SPS and TBT Agreements of WTO
- Reference by policy-maker and regulators

Codex Standards and SPS agreement

For food safety, the SPS Agreement refers to standards developed by Codex in the following areas:
- codes and guidelines of hygienic practice
- contaminants
- food additives
- methods of analysis and sampling
- veterinary drug and pesticide residues
**Codex Alimentarius**
- **its scientific basis**

- **Codex - Risk management**
- **FAO/WHO Expert Bodies - Risk assessment**
  - JECFA – food additives, veterinary drug residues, contaminants in food
  - JMPR – pesticide residues in food
  - JEMRA – microbiological hazards in food
  - ad hoc Expert Consultations (for biotechnology, antibiotic resistance, biotoxin, etc)

**Codex Committee on Pesticide Residues**

- The Codex Alimentarius Commission has established MRLs in Coffee Beans for the following 14 pesticides
  - ALDICARB, CARBENDAZIM, CARBOFURAN, CHLORPYRIFOS, CYPERMETHRIN, DISULFOTON, ENDOSULFAN, PERMETHRIN, PROCHLORAZ, PROPICONAZOLE, TERBUFOS, TRIADIMEFON, TRIADIMENOL and TRIAZOPHOS

**Codex Committee on Contaminants in Foods**

- Ongoing work related to coffee
  - Proposed draft code of practice for the reduction of acrylamide in food

**Codex Committee on Contaminants in Foods**

- On-going discussion on ochratoxin (OTA) in coffee
  - A code of practice for prevention and reduction of OTA in coffee
  - FAO “Guidelines for the Prevention of Mould Formation in Coffee”

**Other relevant documents in Codex**

- **Contaminants and toxins**
  - Codex General Standard for Contaminants and Toxins in Food – GSCTF (CODEX STAN 193-1995)
- **Additives**
- **Methods of Analysis**
  - Recommended Methods of Analysis and Sampling (CODEX STAN 234-1999)

**Capacity building**

- Enhancement of coffee quality through the prevention of mould formation
  - Improved available information on mould and OTA contamination in coffee
  - Developed guidelines on mould prevention in coffee
  - Strengthened capacity for training in hygienic practices in the coffee chain
  - Built lab capacity in OTA and mycological analysis
  - Increased preparedness for participation in international food safety decision-making
For more information visit the Codex website: http://www.codexalimentarius.net