

Codex work related to food safety of Coffee

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London, 24 May 2007

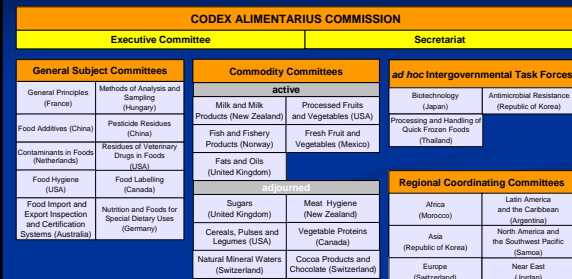
Codex Alimentarius Commission - What is it? -

- 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 -

- Liaison & Separation
- 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
 - Codex General Standard for Food Additives – GSA (CODEX STAN 192-1995)
- 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 hygiene 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>

