

10 March 2009

Reference:

Dear Sir or Madam,

Food Contaminants – Update Bulletin March 2009.

Following last year's review of how we deliver information to you, I am pleased that the changes we introduced have been well received by you. However, let us know if you have ideas for further improvement by contacting Ben Nketiah whose details are at the foot of this page. The summary of news items overleaf will help you to identify subjects of particular interest. Clicking on the bookmark should direct you straight to the item selected.

This bulletin provides information on key activities and also provides some information ahead of the 3rd session of the Codex Alimentarius Commission Committee on Contaminants in Food (CCCF). The meeting is due to be held from 23-27 March 2009 and the Food Standards Agency will be present. We will make contact with stakeholders with a known interest in specific agenda items and would invite others to make contact with team members, Dr. Jillian Spindura (Head of UK Delegation for the CCCF meeting) or myself if there are any comments, observations or queries. As there is limited time ahead of the session it would be helpful to receive these by e-mail and I will be available on the morning of 19th March to meet with stakeholders if there are detailed items for urgent discussion ahead of the CCCF session. The agenda for the meeting is at the back of this update.

Finally, the Agency is considering structural changes that are intended to improve our delivery and help us to meet the challenges of future strategic priorities. We will keep you advised of any changes to key contacts and in the interim you should expect to see business as usual, although please do contact us if you have any concerns.

Yours faithfully

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Summary

In this edition we have news on:

Section	Subject	Link
Food Contact Materials	Europe adopts a New Regulation to Control Active and Intelligent Packaging	
	Europe discusses replacing the Directives on food contact plastics with a regulation	
	4-methylbenzophenone migration into some muesli based cereal products and one line of lasagne bolognese from the outer packaging.	
Nitrates	Limits in Spinach and Lettuce	
Process Contaminants	Survey 2008	
	Process Contaminants Meeting	
	CIAA Toolbox	
	CODEX (Meetings and papers)	
Mycotoxins	Alignment of EU legislation on aflatoxins in hazelnuts, almonds and pistachios to Codex maximum limits and adoption of the Codex sampling plan.	
	European Commission Fusarium toxin forum, 9 – 10 February 2009	
	Other changes to European aflatoxins legislation under discussion	
	Guidance Document for Competent Authorities for the Control of Compliance with EU Legislation on Aflatoxins	
	High risk list (Article 15.5 of Regulation 882/2004)	
	Setting of Maximum Levels for ochratoxin A in various food stuffs	
	Codex Committee on Contaminants in Food (CCCF) meeting, Rotterdam 23 – 27 March 2009	

Codex Committee on Contaminants in Food	CCCF Meeting (details and agenda)	
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Key contacts within the teams in London are:

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Mycotoxins

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Food Contact Materials and Articles

Europe Adopts a New Regulation to Control Active and Intelligent Packaging.

On the 12th February the Standing Committee on the Food Chain and Animal Health that comprises representatives of all 27 EU Member States expressed a favourable opinion on a proposal from the European Commission setting out specific rules for active and intelligent food packaging materials and articles.

The new Regulation introduces an authorisation scheme for substances used for active and intelligent functions in food contact materials, in particular food packaging. It will require the safety evaluation of these substances by the European Food Safety Authority.

Active food contact materials and articles are intended to extend the shelf-life or to maintain or improve the condition of packaged food. They incorporate components that would release substances into, or absorb substances from, food. Examples are releasers of preservatives or flavourings or gas or blood absorbers.

Intelligent food contact materials and articles monitor the condition of packaged food or the environment surrounding the food. Examples are indicators for storage temperature or microbial contamination.

The proposed Regulation will introduce specific labelling rules and will require the business operator to issue a declaration of compliance so that an adequate information flow is ensured throughout the manufacture and supply chain.

Once the new Regulation has been published by the European Commission, the Food Standards Agency will draft and issue legislative proposals for comment. These proposals will give full effect to the European Regulation in the United Kingdom.

Europe discusses replacing the Directives on food contact plastics with a regulation

The current Commission Directives that provide the controls on food contact plastics and the means of testing them for compliance are being reviewed, clarified and replaced by a single European Regulation. The first phase of this work should see the European Commission make a proposal to the Standing Committee on the Food Chain and Animal Health (SCoFCAH) in time for its adoption by the end of the year. This phase will consolidate current provisions and add substances to the lists of authorised monomers and additives that have recently been assessed by the European Food Safety Authority and that are uncontroversial. It will also clarify such issues as the scope of the rules, migration controls and matters surrounding food, food simulant and material testing, and the inclusion in the rules of layer adhesives and inks used on the plastic.

More controversial issues and those that cannot be resolved in time for this phase of the regulation will form phase two of the work. It is already clear that much of the technical detail of the current Directives will be given in other measures, documents

or guides outside the regulation itself, leaving the regulation to deal with the main provisions and principles in the rules. Industry sectoral associations are being consulted by the Commission as discussions continue and the Agency will consult on new matters as they arise and also as soon as it has open working documents from the European Commission.

4-Methylbenzophenone

We publish this letter just after a meeting of the European Commission's Standing Committee discussed the statement from the European Food Safety Authority (EFSA) on the risk from the migration of 4-MBP into food. A limit for migration has been agreed at 0.6 mg per kg food. Functional barriers may be employed to meet this limit, but their effectiveness must be evidenced. EFSA was also asked to review the TDI for benzophenone in light of published research since the TDI was first set. This is due to be published at a later date in May. A range of muesli based cereal products and some lasagne bolognese products have been withdrawn from sale across the European Union following the detection of the chemical in the packaged food, it is thought that the chemical had migrated from a varnish coating over the printed exterior of the outer packaging cartonboard. Only some of the affected cereal products had been brought into the UK and all stocks have been withheld from sale.

Nitrates

Commission proposals for permanent increases to the existing limits for spinach and lettuce laid down in Commission Regulation 1881/2006 emerged at the end of last year, as the temporary derogations (permitting the UK, and some other Northern European countries, to exceed these maximum limits for fresh lettuce and spinach grown and intended for consumption on their own respective territories) came to an end. However, these increased limits for nitrate levels are unlikely to come into force until later in 2009 and, in the meantime, UK enforcement authorities will be made aware of the position and will be recommended to take a pragmatic and proportionate approach to the enforcement of nitrate limits.

The proposed changes are likely to include:

- relaxing (increasing) the maximum nitrate limits for fresh spinach to 3,500 mg NO₃/Kg (to apply all year, no seasonal differences)
- relaxing (increasing) the existing nitrate limits for fresh lettuce(non-iceberg) to 5,000 mg NO₃/Kg (winter protected), 4000 mg NO₃/Kg (summer protected) & 3,000 mg NO₃/Kg (summer outdoor), with no changes to current level for winter outdoor
- Introducing a maximum nitrate limit for rocket (rucola; *Eruca sativa*) of 5,000 mg NO₃/Kg
- No changes to current nitrate limits for preserved, deep-frozen or frozen spinach or iceberg lettuce

The Commission should submit these proposals to the SCoFAH for endorsement during 2009, once some outstanding issues regarding child exposure to nitrates have been resolved.

Any comments you may have on the above issues will be welcome.

For further information or to submit comments or data on nitrates, please contact Valerie McFarlane at: valerie.mcfarlane@foodstandards.gsi.gov.uk

Process Contaminants

Survey 2008

The analyses of samples obtained in the second year of the Agency's Survey on Process Contaminants in Retail Foods are now complete. Results have been sent to manufacturers and brand owners whose products were sampled for the survey. The results and a list of all the products sampled in 2008, including details of brand, type of product and the retail outlet from where it was purchased will be published on the website in a Food Safety Information Sheet (FSIS) in July 2009.

The survey was conducted in response to two *European Commission Recommendations* for pan-European activity. (i) *European Commission Recommendation 2007/331/EC* to investigate the levels of acrylamide in food, and in particular to monitor the effectiveness of acrylamide reduction measures as specified in the CIAA (Confederation of the Food and Drink Industries of the EU) toolbox and (ii) *European Commission Recommendation 2007/196/EC*, to monitor the occurrence levels of furan in foodstuffs. The acrylamide data will also provide a clearer picture of the levels of acrylamide in those foodstuffs that are known to contain high acrylamide levels and/or contribute significantly to the dietary intake of the whole population and of potentially vulnerable groups such as infants and young children. The acrylamide and furan data will be submitted to the European Food Safety Authority (EFSA). EFSA will collate results from other Member States for future risk and consumer exposure assessments.

The FSA took the opportunity to expand the survey in the first year, to focus on other process contaminants and investigated the occurrence and levels of two other major process contaminants i.e. 3-MCPD, and ethyl carbamate, in a wide range of UK retail foodstuffs. This was to enable the FSA to gain a clear picture of the levels of a range of process contaminants in foodstuffs that are commonly consumed in the UK.

This year, the scope of the survey has been further extended to include 3-MCPD esters, following evidence on the possible release of 3-MCPD from its esters by enzymes in humans. The Agency is also proposing to undertake research to establish the release of 3-MCPD from the esters.

Process Contaminants Meeting

A meeting was held for process contaminants stakeholders at the Food Standards Agency in Aviation House on 9 February 2009. Stakeholders were updated on the Agency's incident prevention strategy and there were presentations on the toxicity status of acrylamide as well as current industry activities. The meeting also provided

an open forum for discussions on issues such as the exchange of information on emerging risks and mitigation strategies as well as the 2007 and 2008 Survey of Process Contaminants.

CIAA Toolbox

The Confederation of Food and Drink Industries of the EU (CIAA) toolbox has recently been updated and was published on 17 February 2009. The updated edition of the Acrylamide toolbox can be found at:-

http://www.ciaa.eu/asp/documents/brochures_form.asp?doc_id=65.

The key changes in the toolbox are:

- asparaginase is now listed as a separate tool in the “Recipe” compartment; making a total of 14 parameters;
- raising agents in the “Recipe” compartment (e.g. ammonium and sodium salts) have been modified to better reflect the content of the tool;
- sectorial reviews from the Association of Chocolate, Biscuit and Confectionery Industries of the EU (CAOBISCO), the European Snack Association (ESA), etc
- information from Switzerland on sugar contents in potatoes has been taken into consideration and the latest scientific publications and projects have been included where relevant.

The Acrylamide Pamphlets, designed for several categories (biscuits, crackers & crispbreads, bread products, breakfast cereals, and fried potato products, such as potato crisps and French fries), which were developed in close collaboration with the European Commission will be updated shortly to reflect the changes in the Toolbox. The pamphlets can be found at;-

(http://www.ciaa.eu/asp/documents/l1.asp?doc_id=822),

CODEX (Meetings and papers)

- [Draft Code of Practice for the Reduction of Acrylamide in Food \(N06-2006\) at Step 7](#)

The 3rd session of the Codex Committee on Contaminants in Food (CCCF) will be held on the 23–27 March 2009, in the Netherlands. The draft Code of Practice for the Reduction of Acrylamide in Food will be considered for advancement to step 7 in the light of comments received at step 6.

- [Discussion paper on Ethyl Carbamate in Alcoholic Beverages](#)
A discussion paper on Ethyl Carbamate in Alcoholic Beverages has been prepared by Germany for consideration at the 3rd session of the CCCF. Please find attached a link to the Agenda.
<http://www.codexalimentarius.net/web/current.jsp?lang=en>

Mycotoxins

Alignment of EU legislation on aflatoxins in hazelnuts, almonds and pistachios to Codex maximum limits and adoption of the Codex sampling plan.

The Commission has indicated that it intends to adopt the Codex limits for hazelnuts, almonds and pistachios as soon as possible and has the agreement of member states. The Codex limits agreed are for total aflatoxin only; there are no separate limits for aflatoxin B₁. However, the Commission intends to keep separate B₁ levels for the time being, but has indicated that a recital will be included in the legislation to reassess this issue at a later stage, possibly later this year.

The limits that will be included in the draft proposal are as follows:

For further processing/sorting

(µg/kg/ ppb)	Total	B₁
Hazelnuts	15	8
Pistachios	15	12
Almonds	15	12

For direct consumption/use as ingredient

(µg/kg/ ppb)	Total	B₁
Hazelnuts	10	5
Pistachios	10	8
Almonds	10	8

It is expected that this will go to the next SCoFCAH for agreement, although a meeting date has not been yet been set.

As a result of discussions EFSA have been asked to provide a statement on applying the Codex limits to other tree nuts as well. The Commission has indicated that depending on the outcome of this statement, it will seek to align other nuts to these limits (excluding groundnuts). However, if the statement raises significant doubts in regard to consumer safety then the Commission intends to keep the current limits for other tree nuts with the respective level of B₁ to total for other nuts remaining at 50% i.e. for direct human consumption, 2 µg/kg for aflatoxin B₁ and 4 µg/kg for total aflatoxins; and for further processing, 5 µg/kg for aflatoxin B₁ and 10 µg/kg for total aflatoxins, pending further review later in the year.

It is hoped that the EFSA statement will be completed in time to include any proposal to apply the Codex limits to the other nuts for the next SCoFCAH meeting.

For mixtures of hazelnuts, almonds and pistachios (and possibly all tree nuts if appropriate) for direct human consumption the limits are intended to be 5 µg/kg for aflatoxin B₁ and 10 µg/kg for total aflatoxins.

Sampling

As previously indicated the Commission intends to adopt the Codex sampling regime for hazelnuts, almonds and pistachios and apply it to all nuts, groundnuts and oilseeds. The main change from the current regime is that there will be two 10kg sub-samples instead of three, both of which must be compliant.

European Commission Fusarium toxin forum, 9 – 10 February 2009

The forum took place over two days and featured presentations given by industry, trade and research associations, with the focus on T2 and HT2 toxins.

Trade associations were keen to emphasise the potential difficulties which may face industry if limits are set now for T2 and HT2 toxins in food including lack of analytical methodology, especially in relation to use of rapid diagnostic kits for industry diligence checks and data on the impact of agronomic and preventative factors. For example, some data showed that previous crop is also important in T2/ HT2 formation but conversely crops used to prevent formation may be those which contribute to formation of DON.

A large amount of information was given on T2 and HT2 occurrence particularly in raw oats, where levels may frequently exceed the current proposed level of 500 µg/kg. However, data also clearly indicates that processing to food products has a huge reduction on these levels e.g. >90%.

There was also some concern from industry on current provisions including legislative limits for deoxynivalenol (DON) where there are difficulties in meeting limits for finished products where unprocessed wheat is compliant. The role and impact of climate on toxin formation was consistently highlighted as the major factor and other issues were presented on prevention including EU rules on development of genetically modified varieties of cereals and forthcoming restrictions on fungicide use.

Information is also still lacking on sampling of large bulk consignments and there are outstanding issues on measurement of uncertainty (MU) as regards analysis but the Commission made it clear that work will continue in these areas.

In relation to feed, it is evident that T2 and HT2 toxins can accumulate in animal feed. The feed industry sector indicated a preference for retention of guidance values and, where these are set, they should be limited to at risk feed materials and sensitive species.

The Commission concluded the forum by indicating that negotiations on T2 and HT2 toxins will recommence at Expert Working Group level in light of the information provided at the forum. These negotiations will take into account factors where necessary, in particular in relation to consumer safety although an update from

EFSA on the potential risk from T2 and HT2 toxins is likely to be required before any decisions can be reached.

For further information or to submit comments or data on T2 and HT2 toxins, please contact Jonathan Briggs: jonathan.briggs@foodstandards.gsi.gov.uk; Tel. 020 7276 8716.

Other changes to European aflatoxins legislation under discussion

Oil seeds

The Commission intends to set aflatoxin limits for oilseeds under CN codes 1201, 1202, 1203, 1204, 1205, 1206, 1207 and 1208. The limits will be the same as currently set for groundnuts (peanuts) of 2 µg/kg for aflatoxin B₁ and 4 µg/kg for total aflatoxins.

Rice

Limits for aflatoxins in rice for direct consumption will remain at 2 µg/kg for aflatoxin B₁ and 4 µg/kg for total aflatoxins. The new proposed limits are for rice for further processing and are 5 µg/kg for aflatoxin B₁ and 10 µg/kg for total aflatoxins.

It is not expected that there will be any further substantial discussions on these issues before they are put to SCoFCAH for agreement.

Guidance Document for Competent Authorities for the Control of Compliance with EU Legislation on Aflatoxins

An updated version of the guidance document is due on the website soon. We will notify interested parties as and when a published version of the document becomes available.

High risk list (Article 15.5 of Regulation 882/2004)

Article 15.5 of Regulation (EC) No. 882/2004 makes provision for a list of foods to be subject to increased official controls. These are foods that are considered to have a high known or emerging risk of being unsafe.

The latest copy of the draft Regulation implementing rules for import controls for these high risk feed and food products of non-animal origin was made available through an update posted by the Agency on its website in January <http://www.food.gov.uk/foodindustry/regulation/europeleg/euupdates/offcupdate0901>

Discussions on this continue.

Setting of Maximum Levels for ochratoxin A in various food stuffs

Commission Regulation (EC) No. 1881/2006 includes provisions for maximum levels for ochratoxin A in various commodities. It has been agreed at present not to change the limits currently in place, and there is no current intention to set limits for green coffee, cocoa beans, meat, offal, liqueur wines, beer and dried fruit other than dried vine fruit.

However, limits for certain spices and liquorice products are under consideration. We welcome any data or comments on setting limits for ochratoxin A in these

commodities particularly bearing in mind the limits for spices which have been previously discussed in the range of 15 - 30 µg/kg. The Commission is continuing to consult internally for the moment to decide on the next steps to take although it is not clear at what point discussions will recommence.

Codex Committee on Contaminants in Food (CCCF) meeting, Rotterdam 23 – 27 March 2009

The meeting will include discussions on total aflatoxin in Brazil nuts, the proposed draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee, the discussion paper on fumonisins and also mycotoxins in sorghum.

Agenda:

CODEX COMMITTEE ON CONTAMINANTS IN FOOD

Third Session

Rotterdam, The Netherlands, 23 - 27 March 2009

PROVISIONAL ANNOTATED AGENDA

Division of Competence

between the European Community and its Member States according to Rule of Procedure II paragraph 5 of the Codex Alimentarius Commission

Agenda Item	Subject Matter	Document Reference
1.	<p>Adoption of the Agenda</p> <p>Member States Competence. Member States Vote.¹</p> <p><i>The Member States have competence for agenda items dealing with organisational matters and procedural issues.</i></p>	CX/CF 09/3/1
2.	<p>Matters Referred to the Committee by the Codex Alimentarius Commission and/or Other Codex Committees / Task Forces</p> <p>Mixed Competence. Member States Vote.</p>	CX/CF 09/3/2
3.	<p>Matters of Interest Arising from FAO and WHO (including JECFA)</p> <p>Matters of Interest Arising from Other International Intergovernmental</p>	<p>CX/CF 09/3/3</p> <p>CX/CF 09/3/3-Add.1</p>

¹ This is without prejudice to the substantive competence that the Community has for individual items on the Agenda.

	<p>Organizations</p> <p>Mixed Competence. Member States Vote.</p>	
<p><u>Codex General Standard for Contaminants and Toxins in Foods (GSCTF)</u></p>		
4.	<p>Proposed draft Revision of the Preamble of the GSCTF (N04-2006) at Step 4</p> <p>- Comments at Step 3</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This field is only to a certain extent harmonised at Community level through Regulations 315/93/EEC (procedures for contaminants) and 1881/2006 (maximum levels for certain contaminants in foods). It is considered that the competence lies mainly with the Member States.</i></p>	<p>CX/CF 09/3/4</p> <p>CX/CF 09/3/4-Add.1</p>
<p><u>Industrial and Environmental Contaminants in Foods</u></p>		
5.	<p>Draft Code of Practice for the Reduction of Acrylamide in Food (N06-2006) at Step 7</p> <p>- Comments at Step 6</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This item falls within the scope of Regulation 315/93 but no specific Community provisions exist regarding a code of practice. It is considered that the competence lies mainly with the Member States.</i></p>	<p>ALINORM 08/31/41, Appendix V, CL 2008/24-CF CX/CF 09/3/5</p>
6.	<p>Draft Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (N07-2006) at Step 7</p> <p>- Comments at Step 6</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This item falls within the scope of Regulation 315/93 but no specific Community provisions exist regarding a code of practice. It is considered that the competence lies mainly with the Member States.</i></p>	<p>ALINORM 08/31/41, Appendix VI, CL 2008/24-CF CX/CF 09/3/6</p>

<u>Mycotoxins</u>		
7.	<p>Proposed Draft Maximum Level for Total Aflatoxins in Brazil Nuts (at Step 4) (N11-2008)</p> <p>- Comments at Step 3</p> <p>European Community Competence. European Community Vote.</p> <p><i>This question is completely harmonised: Commission Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs. This agenda item therefore comes under Community competence.</i></p>	<p>CX/CF 09/3/7</p> <p>CX/CF 09/3/7-Add.1</p>
8.	<p>Proposed Draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee (at Step 4) (N12-2008)</p> <p>- Comments at Step 3</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This specific question is only to a certain extent harmonised through Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs. No specific Community provisions exist regarding a code of practice for source directed measures to reduce ochratoxin contamination in food.</i> <i>It is considered that the competence lies mainly with the Member States.</i></p>	<p>CX/CF 09/3/8</p> <p>CX/CF 09/3/8-Add.1</p>
<u>Discussion Papers for issues not under elaboration procedure</u>		
9.	<p>a) Discussion Paper on Fumonisin</p> <p>Mixed Competence. European Community Vote.</p> <p><i>This specific question is to a certain extent harmonised through Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs and Commission recommendation 2006/583/EC of 17 August 2006 on the prevention and reduction of Fusarium toxins in cereals and cereal products.</i> <i>It is considered that the competence lies mainly with the European Community.</i></p>	<p>CX/CF 09/3/9</p>

	<p>b) Discussion Paper on Benzene in Soft Drinks</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This specific question is only to a certain extent harmonised through Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food. It is considered that the competence lies mainly with the Member States.</i></p>	<p>CX/CF 09/3/10</p>
	<p>c) Discussion Paper on Cyanogenic Glycosides</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This specific question is only to a certain extent harmonised through Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food. It is considered that the competence lies mainly with the Member States.</i></p>	<p>CX/CF 09/3/11</p>
	<p>d) Discussion Paper on Mycotoxins in Sorghum</p> <p>Mixed Competence. European Community Vote.</p> <p><i>This specific question is to a certain extent harmonised through Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food and Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs. It is considered that the competence lies mainly with the European Community.</i></p>	<p>CX/CF 09/3/12</p>
	<p>e) Discussion Paper on Ethyl Carbamate in Alcoholic Beverages</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This specific question is only to a certain extent harmonised through Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food. It is considered that the competence lies mainly with the Member States.</i></p>	<p>CX/CF 09/3/13</p>

<u>General Issues</u>		
10	<p>Priority List of Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA</p> <p>- Comments (in response to CL 2008/25-CF)</p> <p>Mixed Competence. Member States Vote.</p> <p><i>This specific issue is only partly covered by the EC legislation. The European Food Safety Authority is involved in the process and is currently establishing cooperation with JECFA. It is considered that the competence lies mainly with the Member States.</i></p>	<p>CL 2008/25-CF ALINORM 08/31/41 Appendix VIII CX/CF 09/3/14</p>
11.	<p>Other Business and Future Work</p> <p><i>Competence and right to vote to be determined in the light of the issues to be dealt with (document not yet available).</i></p>	
12.	<p>Date and Place of the Next Session</p> <p>Member States Competence. Member States Vote.</p> <p><i>The Member States have competence for agenda items dealing with organisational matters and procedural issues.</i></p>	
13.	<p>Adoption of the Report</p> <p>Member States Competence. Member States Vote.²</p> <p><i>The Member States have competence for agenda items dealing with organisational matters and procedural issues.</i></p>	

We would like to take the opportunity to thank stakeholders for their comments and contributions to the discussion papers that have previously been circulated and the Agency will continue to engage in dialogue as regards these matters.

Any comments or data on the issues to be discussed at the forthcoming meeting are welcome.
