

15/03/2017

**European Union comments for the
CODEX COMMITTEE ON CONTAMINANTS IN FOOD
11th Session**

Rio de Janeiro, Brazil, 3 – 7 April 2017

**Agenda Item 2
Matters referred to the Committee by the Codex Alimentarius Commission
and/or its subsidiary bodies**

**(CX/CF 17/11/2)
*Proposed Draft Regional Standard for Fermented Cooked Cassava Based
Products (§18 and §19 of CX/CF 17/11/2)***

***Mixed Competence
European Union Vote***

Hydrocyanic acid

The EUMS are of the opinion that before being able to take an informed decision on the request to the existing maximum level (ML) of 2 mg/kg for hydrocyanic acid in gari to cover also fermented cassava-based products or to consider whether another ML could be developed for these products, it is necessary to have information on:

- the occurrence of hydrocyanic acid in fermented cassava –based products; and
- the influence of fermentation and cooking process on the levels of hydrocyanic acid (levels of hydrocyanic in fresh cassava, in peeled cassava, after fermentation and after cooking).

Therefore, it would be appropriate to elaborate a discussion paper containing this information.

Mycotoxins

The EUMS are of the opinion that it would be appropriate to elaborate a discussion paper containing all available information as regards presence of mycotoxins in cassava and cassava-based products in order to be able to take an informed decision on the appropriateness to consider the establishment of an ML for certain mycotoxins in cassava.

The EUMS have few data on the presence of mycotoxins (aflatoxins, ochratoxin A, ergot alkaloids, alternaria toxins, several *Fusarium* toxins) in cassava and cassava-based products. No mycotoxins were found to be present in quantifiable levels.