

# CODEX COMMITTEE ON CONTAMINANTS IN FOOD 15<sup>TH</sup> SESSION

## Agenda Item 12

Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products (at Step 4)  
(CL 2022/21-CF and CX/CF 22/15/12)

**Mixed Competence**  
**Member States Vote**

The European Union and its Member States (EUMS) welcome and appreciate the work done by Nigeria as chair and Ghana as co-chair of the Electronic Working Group to prepare the document CX/CF 22/15/12 related to the draft Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products.

The EUMS wish to make the following comments

§1: It is proposed to replace the sentence “They are mainly produced by *Aspergillus flavus*, *Aspergillus parasiticus* and *Aspergillus nomius*” by “**Depending on the region**, they are mainly produced by *Aspergillus flavus*, *Aspergillus parasiticus*, ~~and~~ *Aspergillus nomius* **and *Aspergillus minisclerotigenes***” (prevalence of fungi is dependent on the region and addition of *Aspergillus minisclerotigenes*).

§1, last sentence: it is proposed to replace kidney by liver as the liver is the target organ for aflatoxin toxicity.

§29: It is mentioned “*this will expose any fungi to temperatures they cannot survive.*” While this statement is correct, the mycotoxins formed are usually not degraded at boiling temperatures. Therefore it is proposed to add the following sentence: “However as the boiling will not degrade already formed mycotoxins, it is of major importance that fungal infestation is avoided”.

The EUMS have not identified key issues which would need further consideration and can therefore agree to advancement in the Step Procedure of this draft Code of Practice after having taken into account abovementioned comments.