

# Polycyclic Aromatic Hydrocarbons

**Cocoa industry interactions with  
European Commission services  
and with cocoa producing countries**

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# Polycyclic Aromatic Hydrocarbons

- Polycyclic Aromatic Hydrocarbons (PAH) are a group of molecules present in air, water, soil and in a wide variety of foodstuffs (e.g. grilled meat, oils and fats, ...)
  - Some of the PAHs are carcinogenic and/or genotoxic
  - PAH contamination in cocoa may occur post-harvest and/or via industrial activities :
    - at farm level : improper drying of cocoa
    - at village and/or collectors' level, or even at exporter level : ill maintained drying equipment
- => smoke getting in contact with the cocoa beans

# PAH root causes

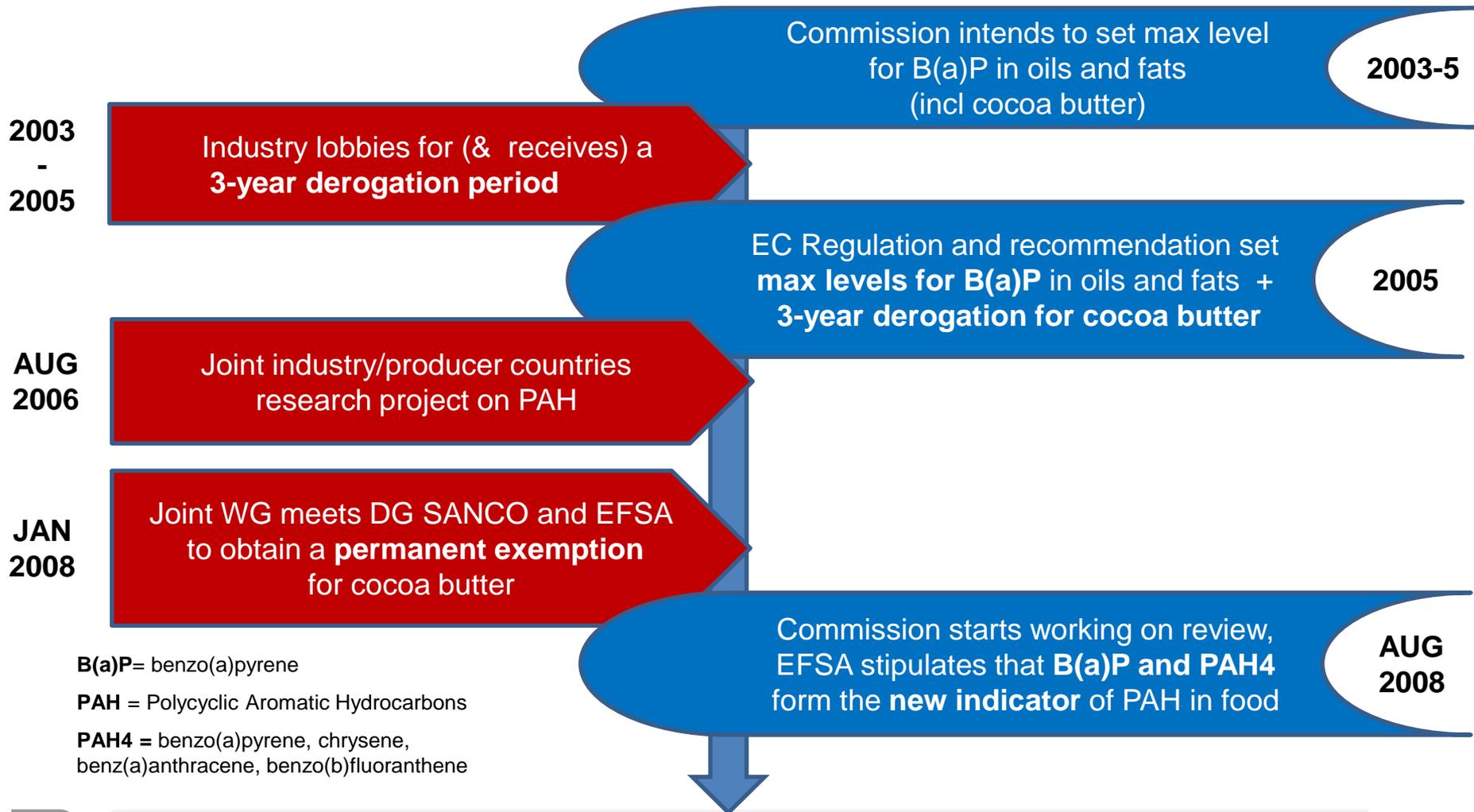
Unappropriate drying practises at farm level



# PAH root causes

Deteriorating drying installations at village and/or collectors' level (or even at exporters' premises)

# PAH : ECA role in EU decision process (1)



# PAH : ECA role in EU decision process (2)

MAY  
2010

JWG requests a permanent derogation for cocoa products with a « fall back » limit, should the derogation be rejected

A request for information on **industry activities** & interaction with producing countries on GAP

OCT  
2010

OCT  
2010

JWG position on why **suggested levels are not achievable**

NOV  
2010

Meeting with Commission to discuss application of **ratio 7** (B(a)P vs PAH4)

EC Regulation announcing new **maximum levels for PAH4** + new limits for **cocoa** as of 1 April 2013

AUG  
2011

AUG  
2011

JWG informs cocoa producing countries of upcoming new limits

MAY  
2013

JWG (incl FCC) visits Cameroon for quality conference & commissioning of rehabilitated dryers in SW Province

# Quality Conference Cameroon May 2013

- Rationale and background (notably FCC Conference CIV)
- May 2013
- At the request of the CICC (PAH issue) – under the patronage of the Minister for Trade
- Site visit (rehabilitation of dryers in Muyuka region)
- 1, 5 day conference in Yaoundé (ca. 450 producers)
- Joint ECA/FCC/(Caobisco) delegation + on-site
- FCC Quality Rules (vs. CAM) + more detailed presentations on quality & contaminants (notably PAH)
- Attendance – interest areas - Next steps



# PAH : European limits

- Framework Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs
- Commission Regulation (EC) N° 835/2011 as regards maximum levels of PAH in foodstuffs as of 1 April 2013 :

Cocoa beans and derived products

- B(a)P : 5,0 µg/kg fat (\*) as from 1.4.2013
- PAH4 : 35,0 µg/kg fat as from 1.4.2013 until 31.3.2015
- PAH4 : 30,0 µg/kg fat as from 1.4.2015

Ratio 6

Transition period

(\*) expressed as fat in product, not on CCB

B(a)P : benzo(a)pyrene

PAH4 : sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene

# Industry actions undertaken (1)

- **Identification** of potential threats
- **Analysis** of beans to ensure that proposed limits are reasonable for cocoa producing countries while at same guaranteeing food safety
- **Informing and consulting** with cocoa producing countries & ICCO
- **Collecting data** for EU Commission to substantiate requests for reasonable & workable limits

# Industry actions undertaken (2)

- **Conducting research** projects to identify preventive measures
- **Substantial positioning** to EU authorities & stakeholder outreach
- **Monitoring development** at international level (e.g. Codex)
- **Supporting programmes** of GAP for cocoa contaminants

**Thank you  
for your  
attention !**



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