

Directorate-General for Health & Food Safety

Panel discussion: Regulatory concerns for the cocoa sector and potential impact on business operators

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Principles for regulating contaminants in food in the EU

- * a **high level of protection of human health** has to be pursued
- * **free movement** within the European Union of food compliant with EU legislation
- * **international standards** to be taken into account → Codex Alimentarius
- * **food placed on the market shall be safe**
- * **contaminant levels shall be kept as low as can reasonably be achieved following good practices at all stages (ALARA)**

Principles for regulating contaminants in food in the EU

- * In order to achieve the general objective of a high level of protection of human health, **EU food legislation shall be based on risk analysis** (process consisting of three interconnected components: risk assessment-risk management-risk communication)
- * Risk assessment shall be based on the **available scientific evidence** and undertaken in an **independent, objective and transparent manner** → EFSA
- * **Risk management shall take into account the results of risk assessment, other factors legitimate** to the matter under consideration and the precautionary principle where appropriate

From risk assessment to risk management

Other legitimate factors:

- * Cost – benefit considerations (impact assessment)
- * Balance risks of contaminants – benefits of consumption of certain foods (health risk – health benefit considerations)
- * Feasibility/achievability by applying good practices
- * Analytical achievability/feasibility // comparable, reliable results across the EU → **EURL/NRL network**

Current maximum levels for contaminants in cocoa and cocoa products

Regulatory provisions on contaminants in cocoa and cocoa products

- * ochratoxin A: maximum levels considered, finally not established
- * cadmium: maximum levels for chocolate and cocoa powder sold to the final consumer
- * PAH: maximum levels for cocoa beans and derived products (on fat basis) and for cocoa fibre and products derived thereof (on product basis)

Possible future provisions for contaminants in cocoa and cocoa products

- * mercury
- * mineral oil : monitoring recommendation
- * nickel : monitoring recommendation

Other contaminants:

Aluminium, arsenic ,

Thank you for your attention !