



JOINT WORK ON COCOA

Zürich – ICCO Consultative Board Meeting –
10 March 2014

Joint Work on Cocoa

- Growing consumer interest in cocoa sustainability
- Must work together towards the goal of producing more sustainable cocoa that is safe and of good quality
- For the benefit of the farmer, the consumer and the whole supply chain

Food Safety and Quality

- **Food safety & quality:** Necessary Requirements to ensure **Profitability** :
 - **No compromise** on food safety and quality for products entering the EU market
 - Food safety based on **scientific evidence** (EFSA)
 - **GAP** essential to improve quality and productivity
 - Cocoa farm maintenance and crop husbandry
 - Cocoa crop protection
 - Cocoa harvest, post harvest, on-farm processing and storage
 - Health, safety of cocoa producers

Cadmium Research Project



**Towards a strategy for the mitigation
of cadmium contamination in cocoa
Trinidad & Tobago**

Cadmium Research Project

□ **Background**

Framework of the pending Regulation amending regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards cadmium as from January 1st 2019:

- 5 year transition period
- Need to mitigate presence in Cocoa to meet levels set for final products

Cadmium Research Project

Objectives

- Better understand cadmium contamination
- Understand the effectiveness of the following on cadmium mitigation:
 - genotypic factors
 - biological factors
 - cultural practices
- Define mitigation techniques

Cadmium Research Project

Samples are collected from 15 sites in T&T

- Varying levels of Cadmium



Mineral Oil

In Germany, the government is currently analysing 4 options that could be part of a national mineral oil Regulation:

1. No migration from recycled paper based on food contact material into food allowed (but no thresholds or migration levels defined)

Mineral Oil

2. Threshold in food (depending on detection level) for MOSH/MOAH that depends on fat content:

From 0% to 4% fat in the food: 0,1 – 0.2 mg/kg

From 4% to 20% fat in the food: 0.5 mg/Kg

From 20% to 40% fat in the food: 1mg/kg

Over 40% fat in the food: 2-4mg/kg

Mineral Oil

3. Mandatory use of functional barriers in connection with recycled fibers or other means.
4. No regulation for foods but MOSH/MOAH threshold (20ppm and 5 ppm) for paper based food contact materials. In case this thresholds are exceeded the food contact material must comply with a migration level of 4/1 mg/kg.