Zürich – ICCO Consultative Board Meeting –
10 March 2014

JOINT WORK ON COCOA
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
Towards a strategy for the mitigation of cadmium contamination in cocoa
Trinidad & Tobago
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)
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
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.