



ស្តង់ដារកម្ពុជា

សម្រាប់

ការចម្លងឥរិយាបថកខ្វក់និងឥរិយាបថកខ្វក់ក្នុងម្ហូបអាហារ

(Contaminants and Toxin in Food)

CS 078:2012

(Codex Stan 193-1995)

វិទ្យាស្ថានស្តង់ដារកម្ពុជា

INSTITUTE OF STANDARDS OF CAMBODIA

ក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម

MINISTRY OF INDUSTRY & HANDICRAFT

កេរ្តិ៍សិទ្ធិ

ស្តង់ដារកម្ពុជា

CAMBODIA STANDARD

CS 078:2012

Codex Stan 193-1995

ការចម្លងតារាងកម្មវិធីនិងតារាងកម្មវិធីបង្កបង្ការ
(Contaminants and Toxin in Food)

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រាល់ស្តង់ដារកម្ពុជា ត្រូវបានរក្សាសិទ្ធិដោយវិទ្យាស្ថានស្តង់ដារកម្ពុជា។ ផ្នែកណាមួយនៃស្តង់ដារនេះ ឬស្តង់ដារនេះទាំងមូល មិនត្រូវបានបោះពុម្ពឡើងវិញ ឬចម្លងតាមរូបភាពណាមួយ ដោយគ្មានការអនុញ្ញាតពីវិទ្យាស្ថានស្តង់ដារកម្ពុជាឡើយ ។

សម្រាប់ស្វែងរកព័ត៌មានបន្ថែមទៀត សូមទំនាក់ទំនង ៖

វិទ្យាស្ថានស្តង់ដារកម្ពុជា នៃក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម

អគារលេខ ៥៣៨ ផ្លូវជាតិលេខ២ សង្កាត់ចាក់អង្កែលើ ខណ្ឌមានជ័យ រាជធានីភ្នំពេញ

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បុព្វកថា

ស្តង់ដារ CS 078:2012/Codex Stan 192-1995 ស្តីពីស្តង់ដារទូទៅសម្រាប់ការចម្លងភាពកខ្វក់ និងភាពពុលក្នុងម្ហូបអាហារ ត្រូវបានអនុម័តយកតាមស្តង់ដារកូដិចទាំងស្រុងដោយអនុវត្តស្របទៅតាមគោលការណ៍ណែនាំរបស់ស្តង់ដារអន្តរជាតិ ISO/IEC Guide 21 ស្តីពីការអនុម័តស្តង់ដារអន្តរជាតិជាស្តង់ដារជាតិ។

ស្តង់ដារ CS 078:2012/Codex Stan 192-1995 នេះត្រូវបានអនុម័តជាស្តង់ដារកម្ពុជា ដោយក្រុមប្រឹក្សាស្តង់ដារជាតិ ហើយបានប្រកាសជាស្តង់ដារកម្ពុជាជាផ្លូវការដោយរដ្ឋមន្ត្រីក្រសួងឧស្សាហកម្ម រ៉ែ និងថាមពល តាមប្រកាសលេខ ១២៧ ចុះថ្ងៃទី៣១ ខែធ្នូឆ្នាំ២០១២ និងបានផ្តល់សិទ្ធិឲ្យបោះពុម្ពសម្រាប់ផ្សព្វផ្សាយ។

គោលបំណងនៃការរៀបចំស្តង់ដារនេះ គឺដើម្បីសម្របសម្រួលនិងបង្កលក្ខណៈងាយស្រួលដល់ក្រុមហ៊ុន/រោងចក្រក្នុងស្រុកទាំងឡាយណាដែលមានបំណងស្វែងយល់ឱ្យបានស៊ីជម្រៅលើរាល់ខ្លឹមសារ និងអត្ថន័យ ពិតនៃការតម្រូវនានាដែលមានចែងនៅក្នុងស្តង់ដារកម្ពុជានេះ ដើម្បីយកទៅអនុវត្តនៅក្នុងក្រុមហ៊ុន/រោងចក្ររបស់ខ្លួន។ ម្យ៉ាងទៀតស្តង់ដារនេះនឹងបង្កភាពងាយស្រួលដល់ក្រុមហ៊ុន/រោងចក្រ និងភាគីចាប់អារម្មណ៍ដទៃទៀតដែលមានបំណងលើកកម្ពស់ភាពជឿទុកចិត្តរបស់អ្នកប្រើប្រាស់ អតិថិជន និង ភាគីជាដៃគូពាណិជ្ជកម្មរបស់ខ្លួន។

សមាសភាពក្រុមប្រឹក្សាស្តង់ដារជាតិ

យោងប្រកាសលេខ ១៤១ MIH/2014 ចុះថ្ងៃទី១០ ខែមីនា ឆ្នាំ២០១៤

ស្តីពីការរៀបចំ និងការប្រព្រឹត្តទៅរបស់ក្រុមប្រឹក្សាស្តង់ដារជាតិ



១ - ឯកឧត្តម ចម ប្រសិទ្ធ	ទេសរដ្ឋមន្ត្រី រដ្ឋមន្ត្រីក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម ប្រធាន	
២ - ឯកឧត្តម ចាន់ បូរិន្ទ	ប្រធានវិទ្យាស្ថានស្តង់ដារកម្ពុជា	អនុប្រធានអចិន្ត្រៃយ៍
៣ - ឯកឧត្តម ប៉ាន សូស័ក្តិ	តំណាងក្រសួងពាណិជ្ជកម្ម	អនុប្រធាន
៤ - ឯកឧត្តម ហ៊ាន វណ្ណហាន	តំណាងក្រសួងកសិកម្ម រុក្ខាប្រមាញ់ និងនេសាទ	អនុប្រធាន
៥ - លោកឧបនាយករដ្ឋមន្ត្រី ហង់ ជួនឿត	តំណាងក្រសួងសុខាភិបាល	អនុប្រធាន
៦ - ឯកឧត្តម ឡៅ ហ៊ុម	តំណាងក្រសួងការងារ និងបណ្តុះបណ្តាលវិជ្ជាជីវៈ	សមាជិក
៧ - ឯកឧត្តម ទា ច័ន្ទលីដា	តំណាងក្រសួងរៀបចំដែនដី នគរូបនីយកម្ម និងសំណង់	សមាជិក
៨ - ឯកឧត្តមបណ្ឌិត ឃឹត បុណ្ណា	តំណាងក្រសួងសាធារណការ និងដឹកជញ្ជូន	សមាជិក
៩ - ឯកឧត្តម ហែល ចំរើន	តំណាងក្រសួងសេដ្ឋកិច្ច និងហិរញ្ញវត្ថុ	សមាជិក
១០ - ឯកឧត្តម ឡុង ប៊ុណ្ណាស៊ីរីវត្ថ	តំណាងក្រសួងវប្បធម៌ និងវិចិត្រសិល្បៈ	សមាជិក
១១ - លោកបណ្ឌិត ប៊ុន ណារិន្ទ	តំណាងក្រសួងរ៉ែ និងថាមពល	សមាជិក
១២ - លោក កើត ពុទ្ធវីរី	តំណាងក្រសួងទេសចរណ៍	សមាជិក
១៣ - លោក ជា ស៊ីណា	តំណាងក្រសួងបរិស្ថាន	សមាជិក
១៤ - លោកបណ្ឌិត ហាន វីរៈ	តំណាងវិទ្យាស្ថានបច្ចេកវិទ្យាកម្ពុជា	សមាជិក
១៥ - លោកស្រីបណ្ឌិត សៀង ហ៊ុយ	តំណាងរាជបណ្ឌិត្យសភាកម្ពុជា	សមាជិក
១៦ - លោក ជ័យ ថាវី	តំណាងសាកលវិទ្យាល័យភូមិន្ទភ្នំពេញ	សមាជិក
១៧ - លោកបណ្ឌិត គឹម សុផា	តំណាងសាកលវិទ្យាល័យវិទ្យាសាស្ត្រសុខាភិបាល	សមាជិក
១៨ - លោកសាស្ត្រាចារ្យបណ្ឌិត សុក គន្ធី	តំណាងសាកលវិទ្យាល័យភូមិន្ទកសិកម្ម	សមាជិក
១៩ - លោក ឡូញ គឹមអៀន	តំណាងសភាពាណិជ្ជកម្មកម្ពុជា	សមាជិក
២០ - លោក ហង់ ហ៊ាន	តំណាងសមាគមឧស្សាហកម្មធុនតូច និងមធ្យមភ្នំពេញ	សមាជិក
២១ - លោក ម៉ុក ម៉ៃ	តំណាងសមាគមអ្នកប្រើប្រាស់	សមាជិក
- មន្ត្រីវិទ្យាស្ថានស្តង់ដារកម្ពុជា		ក្រុមលេខា

សមាសភាពគណៈកម្មការបច្ចេកទេសទី៣ (គម្រោង)

(យោងសេចក្តីសម្រេចលេខ ០៦ កសជ.ស ចុះថ្ងៃទី ១៨ ខែឧសភា ឆ្នាំ២០១០ ស្តីពីការបង្កើតគណៈកម្មការ
បច្ចេកទេសទី៣ ផ្នែកមូលហេតុ និងមូលហេតុកែតម្រូវ)

- កញ្ញាបណ្ឌិត ចេក សុផា	តំណាងរាជបណ្ឌិត្យសភាកម្ពុជា	ប្រធាន
- លោក វ៉ា ស៊ុនហេង	តំណាងក្រសួងឧស្សាហកម្ម រ៉ែ និងថាមពល	សមាជិក
- លោកស្រី ជួន មណីរដ្ឋ	តំណាងក្រសួងកសិកម្ម រុក្ខាប្រមាញ់ និងនេសាទ	សមាជិក
- លោក ឌីម ថេង	តំណាងក្រសួងពាណិជ្ជកម្ម	សមាជិក
- លោកឱសថការី អាំង ហុកស្រីន	តំណាងក្រសួងសុខាភិបាល	សមាជិក
- លោក បុន ចុន្ទី	តំណាងក្រសួងសាធារណការ និងដឹកជញ្ជូន	សមាជិក
- លោកស្រី ដាក់ សុខណារ៉ា	តំណាងក្រសួងទេសចរណ៍	សមាជិក
- លោក តិន វ៉ាឌី	តំណាងក្រសួងបរិស្ថាន	សមាជិក
- លោកស្រី នង កណ្តិកា	តំណាងក្រសួងការងារ និងបណ្តុះបណ្តាល វិជ្ជាជីវៈ	សមាជិក
- លោក ឡឹក ចន្ទី	តំណាងសាកលវិទ្យាល័យភូមិន្ទភ្នំពេញ	សមាជិក
- លោក គង់ ថុន	តំណាងសាកលវិទ្យាល័យភូមិន្ទកសិកម្ម	សមាជិក
- លោកស្រី ស្រី ម៉ារីនៈ	តំណាងវិទ្យាស្ថានបច្ចេកវិទ្យាកម្ពុជា	សមាជិក
- លោក អ៊ុក សុខា	តំណាងសមាគមអ្នកប្រើប្រាស់	សមាជិក
- លោក លាង ហុង	តំណាងសមាគមឧស្សាហកម្មធុនតូច និងមធ្យមភ្នំពេញ	សមាជិក

លេខាធិការ

- លោក លី ទីន
- លោក ចីក វិចិត្រ

ក្រុមការងាររៀបចំសេចក្តីព្រាងស្តង់ដារ

- លោក ចាន់ សូផា
- លោក ឆេង ឧត្តា
- កញ្ញា ជិន កេសរ
- លោក សុខ ឡេង



ក្រសួងឧស្សាហកម្ម រ៉ែ និងថាមពល
Ministry of Industry, Mines and Energy

លេខ : ១៣០១.១៥៤.រក.បក

ព្រះរាជាណាចក្រកម្ពុជា

ជាតិ សាសនា ព្រះមហាក្សត្រ

Kingdom of Cambodia

Nation Religion King

រាជធានីភ្នំពេញ ថ្ងៃទី ៣១ ខែ ធ្នូ ឆ្នាំ ២០១២

ប្រកាស

ស្តីពី

ការអនុម័តយកស្តង់ដារកូដិចចំនួន ៤ ជាស្តង់ដារកម្ពុជា

ដើម្បីក្រសួងឧស្សាហកម្ម រ៉ែ និងថាមពល

- បានឃើញរដ្ឋធម្មនុញ្ញនៃព្រះរាជាណាចក្រកម្ពុជា
- បានឃើញព្រះរាជក្រឹត្យលេខ នស/រកត/០៩០៨/១០៥៥ ចុះថ្ងៃទី២៥ ខែកញ្ញា ឆ្នាំ២០០៨ ស្តីពីការតែងតាំងរាជរដ្ឋាភិបាលកម្ពុជា
- បានឃើញព្រះរាជក្រមលេខ នស/រកម/០១៩៦/០៥ ចុះថ្ងៃទី២៤ ខែមករា ឆ្នាំ១៩៩៦ ដែលប្រកាសឱ្យប្រើច្បាប់ស្តីពីការបង្កើតក្រសួងឧស្សាហកម្ម រ៉ែ និងថាមពល
- បានឃើញព្រះរាជក្រមលេខ នស/រកម/០៦០៧/០១៣ ចុះថ្ងៃទី២៤ ខែមិថុនា ឆ្នាំ២០០៧ ដែលប្រកាសឱ្យប្រើច្បាប់ស្តីពីស្តង់ដារកម្ពុជា
- បានឃើញអនុក្រឹត្យលេខ ៦២ អនក្រ.បក ចុះថ្ងៃទី០៤ ខែមិថុនា ឆ្នាំ២០០៨ ស្តីពីការរៀបចំនិងការប្រព្រឹត្តទៅនៃវិទ្យាស្ថានស្តង់ដារកម្ពុជា
- បានឃើញប្រកាសលេខ ៤៥៦ ឧរថ.វសក.បក ចុះថ្ងៃទី២៤ ខែមេសា ឆ្នាំ២០១២ ស្តីពីការរៀបចំនិងការប្រព្រឹត្តទៅរបស់ក្រុមប្រឹក្សាស្តង់ដារជាតិ
- យោងកំណត់ហេតុកិច្ចប្រជុំលើកទី០៩ របស់ក្រុមប្រឹក្សាស្តង់ដារជាតិ នៅថ្ងៃទី១៧ ខែធ្នូ ឆ្នាំ២០១២
- យោងតាមតម្រូវការចាំបាច់របស់ក្រសួង

ស ម្រេច

ប្រការ ១ : អនុម័តយកស្តង់ដារកូដិចចំនួន ៤ ជាស្តង់ដារកម្ពុជា សម្រាប់ជាមូលដ្ឋានក្នុងការអនុវត្តតាម និងដើម្បីប្រើប្រាស់នៅក្នុងព្រះរាជាណាចក្រកម្ពុជា ដូចខាងក្រោម៖



១. ស្តង់ដារកម្ពុជា CS 078:2012
Codex Stan 193-1995 ស្តីពីស្តង់ដារទូទៅសម្រាប់ការចម្លងភាពកខ្វក់ និងភាព
ពុលក្នុងម្ហូបអាហារ
២. ស្តង់ដារកម្ពុជា CS 080:2012
Codex Stan 192-1995 ស្តីពីស្តង់ដារមូលដ្ឋានគ្រឹះទូទៅសម្រាប់ការប្រើប្រាស់
សារធាតុបន្ថែមក្នុងម្ហូបអាហារ
៣. ស្តង់ដារកម្ពុជា CS 093:2012
Codex Stan 192-1995 ស្តីពីស្តង់ដារទូទៅនៃសារធាតុបន្ថែមក្នុងម្ហូបអាហារ
៤. ស្តង់ដារកម្ពុជា CS 164:2012
Codex Stan 8-1976 ស្តីពីគោលការណ៍ណែនាំចំពោះដំណើរការកែច្នៃ និងការ
គ្រប់គ្រងនៃម្ហូបអាហារបង្កក។

ប្រការ ២ : ប្រកាស ឬ សេចក្តីសម្រេចទាំងឡាយណាដែលផ្ទុយនឹងប្រកាសនេះត្រូវចាត់ទុកជានិរាករណ៍។

ប្រការ ៣ : ប្រកាសនេះមានប្រសិទ្ធភាពអនុវត្តចាប់ពីថ្ងៃចុះហត្ថលេខាតទៅ ។



ស៊ុយ សែម

ចម្លងជូន:

- អគ្គលេខាធិការដ្ឋានព្រឹទ្ធសភា
- អគ្គលេខាធិការដ្ឋានរដ្ឋសភា
- ទីស្តីការគណៈរដ្ឋមន្ត្រី
- ខុទ្ទកាល័យសម្តេចតេជោ នាយករដ្ឋមន្ត្រី
- គ្រប់ក្រសួង ស្ថាប័នដែលមានតំណាងជាសមាជិកក្រុមប្រឹក្សាស្តង់ដារជាតិ
- គ្រប់អគ្គនាយកដ្ឋានចំណុះក្រសួង
- គ្រប់មន្ទីរឧស្សាហកម្ម រ៉ែ និងថាមពល រាជធានី-ខេត្ត
- រាជកិច្ច
- ឯកសារ-កាលប្បវត្តិ

CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS

IN FOOD AND FEED

CODEX STAN 193-1995

1. PREAMBLE

1.1 SCOPE

This Standard contains the main principles which are recommended by the Codex Alimentarius in dealing with contaminants and toxins in food and feed, and lists the maximum levels and associated sampling plans of contaminants and natural toxicants in food and feed which are recommended by the CAC to be applied to commodities moving in international trade.

This standard includes only maximum levels of contaminants and natural toxicants in feed in cases where the contaminant in feed can be transferred to food of animal origin and can be relevant for public health.

1.2 DEFINITION OF TERMS

1.2.1 General

The definitions for the purpose of the Codex Alimentarius, as mentioned in the Procedural Manual, are applicable to the General Standard for Contaminants and Toxins in Food and Feed (GSCTFF) and only the most important ones are repeated here. Some new definitions are introduced, where this seems warranted to obtain optimal clarity. When reference is made to foods, this also applies to animal feed, in those cases where this is appropriate.

1.2.2 Contaminant

Codex Alimentarius defines a contaminant as follows:

"Any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter".

This standard applies to any substance that meets the terms of the Codex definition for a contaminant, including contaminants in feed for food-producing animals, except:

- 1) Contaminants having only food and feed quality significance (e.g. copper), but no public health significance, in the food(s) given that the standards elaborated within the Codex Committee on Contaminants in Foods (CCCF) has the objective to protect public health.
- 2) Pesticide residues, as defined by the Codex definition that are within the terms of reference of the Codex Committee on Pesticide Residues (CCPR).
- 3) Residues of veterinary drugs, as defined by the Codex definition, that are within the terms of reference of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF).
- 4) Microbial toxins, such as botulinum toxin and staphylococcus enterotoxin, and microorganisms that are within the terms of reference of the Codex Committee on Food Hygiene (CCFH).
- 5) Residues of processing aids that are within the terms of reference of the Codex Committee on Food Additives (CCFA)¹.

1.2.3 Natural toxins included in this standard

The Codex definition of a contaminant implicitly includes naturally occurring toxicants including toxic metabolites of certain microfungi that are not intentionally added to food and feed (mycotoxins).

Toxins that are produced by algae and that may be accumulated in edible aquatic organisms such as shellfish (phycotoxins) are also included in this standard. Mycotoxins and phycotoxins are both subclasses of contaminants.

¹ Processing aids are any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

Endogenous natural toxicants, such as e.g. solanine in potatoes, that are implicit constituents of food and feed resulting from a genus, species or strain ordinarily producing hazardous levels of a toxic metabolite(s), i.e. phytotoxins are not generally considered within the scope of this standard. They are, however, within the terms of reference of the CCCF and will be dealt with on a case by case basis.

1.2.4 Maximum level and related terms²

The **Codex maximum level (ML)** for a contaminant in a food or feed commodity is the maximum concentration of that substance recommended by the Codex Alimentarius Commission (CAC) to be legally permitted in that commodity.

1.3 PRINCIPLES REGARDING CONTAMINANTS IN FOOD AND FEED

1.3.1 General

Contamination of food and feed may pose a risk to human (and/or animal health). Moreover in some cases they may also have a negative impact on the quality of the food or feed. Food and feed can become contaminated by various causes and processes.

Contaminant levels in food and feed shall be as low as reasonably achievable through best practice such as Good Agricultural Practice (GAP) and Good Manufacturing Practice (GMP) following an appropriate risk assessment. The following actions may serve to prevent or to reduce contamination of feed and food³:

- preventing food and feed contamination at the source, e.g. by reducing environmental pollution.
- applying appropriate technology control measure(s) in food and feed production, manufacture, processing, preparation, treatment, packing, packaging, transport or holding.
- applying measures aimed at decontamination of contaminated feed or food and measures to prevent contaminated feed or food to be marketed for consumption.

To ensure that adequate action is taken to reduce contamination of food and feed a Code of Practice shall be elaborated comprising source related measures and Good Manufacturing Practice as well as Good Agricultural Practice in relation to the specific contamination problem.

The degree of contamination of food and feed and the effect of actions to reduce contamination shall be assessed by monitoring, survey programs and more specialized research programs, where necessary.

When there are indications that health hazards may be involved with consumption of food that is contaminated, it is necessary that a risk assessment should be undertaken. When health concerns can be substantiated, a risk management measure must be applied, based on a thorough evaluation of the situation and consideration of a range of risk management options. Depending on the assessment of the problems and the possible solutions, it may be necessary to establish MLs or other measures to control the contamination of food and feed. In special cases, specific advice on dietary recommendations may also have to be considered to complement other regulatory measures, when the measures are not sufficiently adequate to protect public health and safety.

National measures regarding food and feed contamination should avoid the creation of unnecessary barriers to international trade in food and feed commodities. The purpose of the GSCTFF is to provide guidance about possible approaches to eliminate or reduce the contamination problem and to promote international harmonization through recommendations which in turn may prevent trade barriers and disputes.

For all contaminants, which may be present in more than one feed or food item, a broad approach shall be applied, taking into account all relevant information that is available, for the assessing of risks and for developing recommendations and control measures, including the setting of maximum levels.

1.3.2 Principles for establishing maximum levels in food and feed

MLs shall only be set for food in which the contaminant may be found in amounts that are significant for the total exposure of the consumer, taking into consideration the Policy of the Codex Committee on Contaminants in Foods for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups (Section III of the Procedural Manual)

The maximum levels shall be set in such a way that the consumer is adequately protected. At the same time the other legitimate factors need to be considered. This will be performed in accordance with the "Working principles for Risk Analysis for Food safety for Application by Governments".

The principles of Good Manufacturing Practice and Good Agricultural Practice as defined by Codex shall be used. Maximum levels shall be based on sound scientific principles leading to levels which are acceptable worldwide, so that there is no unjustified barrier to international trade. MLs shall be clearly defined with respect to status and intended use.

² For the contaminants methylmercury, radionuclides, acrylonitrile and vinylchloride monomer a **Codex guideline level (GL)** has been established. A **Codex guideline level (GL)** is the maximum level of a substance in a food or feed commodity which is recommended by the CAC to be acceptable for commodities moving in international trade. When the GL is exceeded, governments should decide whether and under what circumstances the food should be distributed within their territory or jurisdiction.

Because the CAC has decided that the preferred format of a Codex standard in food or feed is a maximum level, the present existing or proposed guideline levels shall be reviewed for their possible conversion to a maximum level after a risk assessment performed by JECFA, if appropriate.

³ In addition, reference is made to the Code of Practice for source Directed measures to reduce contamination of food with chemicals (CAC/RCP 49-2001) and the Code of Practice on Good Animal Feeding (CAC/RCP 54-2004)

1.3.3 Specific criteria

The following criteria should (not preventing the use of other relevant criteria) be considered when developing MLs and/or other measures in connection with the Codex General Standard for Contaminants and Toxins in Food and Feed : (Further details about these criteria are given in Annex I).

Toxicological information

- identification of the toxic substance(s);
- metabolism by humans and animals, as appropriate;
- toxicokinetics and toxicodynamics including information on possible carry-over of the toxic substance from feed to edible animal tissue/products;
- information about acute and long term toxicity and other relevant toxicity data; and
- integrated toxicological expert advice regarding the acceptability and safety of intake levels of contaminants, including information on any population groups which are specially vulnerable.

Analytical data

- validated qualitative and quantitative data on representative samples; and
- appropriate sampling procedures.

Intake data

- presence in food of dietary significance for the contaminant;
- presence in food that are widely consumed;
- presence in feed and feed components
- food intake data for average and most exposed/high consumer groups;
- results from total diet studies;
- calculated contaminant intake data from food consumption models;
- data on intake by susceptible groups; and
- data on intake by food producing animals.

Technological considerations

- information about contamination processes, technological possibilities, production and manufacturing practices and economic aspects related to contaminant level management and control.

Risk assessment and risk management considerations (cf. "Working Principles for Risk Analysis for Food Safety for Application by Governments")

- risk management options and considerations;
- consideration of possible maximum levels in food and feed based on the criteria mentioned above; and
- consideration of alternative solutions.

1.4 FORMAT OF THE GENERAL STANDARD FOR CONTAMINANTS IN FOOD AND FEED

The General Standard for Contaminants and Toxins in Food and Feed contains one type of presentation for the Standards: Schedule I in which the standards are listed per contaminant in the various food and feed categories.

In order to obtain maximum clarity, explanatory notes shall be added where appropriate. The format contains all elements necessary for full understanding of the meaning, background, application and scope of the standards and contains references to the relevant documents and reports on which the standard is based.

A full description of the format is provided in Annex II.

ANNEX I**CRITERIA FOR THE ESTABLISHMENT OF MAXIMUM LEVELS IN FOOD AND FEED****Introduction**

In this Annex criteria are mentioned regarding information which is considered necessary for evaluating contaminant problems in food and feed and for the establishment of maximum levels. The criteria mentioned here are elaborated in more detail than in section 1.3.3. of the Preamble. Only those aspects that need further clarification are detailed; however, criteria or aspects that are not specifically detailed here should not be ruled out in the evaluation process.

Toxicological information

Integrated toxicological expert advice regarding a safe/tolerable intake level of a contaminant is essential when decisions about maximum levels in foods are considered. A recommendation from JECFA regarding the maximum allowable or tolerable intake, based on a full evaluation of an adequate toxicological data base, should be the main basis for decisions by Codex members. In urgent cases, it may be possible to rely on less developed evaluations from JECFA or on toxicological expert advice from other international or national bodies.

When toxicological information is presented in relation to proposals for maximum levels for contaminants in food and feed, information about the following aspects is desirable:

- identification of the toxic substance(s);
- metabolism in humans and animals, as appropriate;
- toxicokinetics and toxicodynamics including information on possible carry-over of the contaminant from feed to edible animal tissue/products;
- information about acute and long term toxicity in animals and humans, including epidemiological data on humans and other relevant toxicity data;
- conclusions and advice of toxicological expert(s) (groups), with references, including information on specially vulnerable population groups or animals.

Analytical data

Validated qualitative and quantitative analytical data on representative samples should be supplied. Information on the analytical and sampling methods used and on the validation of the results is desirable. A statement on the representativeness of the samples for the contamination of the product in general (e.g. on a national basis) should be added. The portion of the commodity that was analyzed and to which the contaminant content is related should be clearly stated and preferably should be equivalent to the definition of the commodity for this purpose or to existing related contaminant regulation.

Information on appropriate sampling procedures should be supplied. Special attention to this aspect is necessary in the case of contaminants that may not be homogeneously distributed in the product (e.g. mycotoxins in some commodities).

Intake data

It is desirable to have information about the contaminant concentrations in those foods or food groups that (together) are responsible for at least half and preferably 80% or more of the total dietary intake of the contaminant, both for consumers with average and high consumption patterns.

Information about the **presence of the contaminant in foods that are widely consumed** (staple foods) is desirable in order to be able to make a satisfactory assessment of the contaminant intake and of risks associated with food trade.

For the contaminants which can be present in food of animal origin as a consequence of the carry over from feed, information about the presence of the contaminant in the feed and feed components should be given. Furthermore the intake of contaminants by the different food producing animals and the resulting levels of the contaminant in the food of animal origin should be estimated.

Food consumption data for average, most exposed (high consumers) and susceptible consumer groups are desirable for evaluations of (potential) intake of contaminants. This problem, however, has to be addressed differently on a national and on an international scale. It is therefore important to have information about both average and high consumption patterns regarding a wide variety of foodstuffs, so that for every contaminant the most exposed consumer groups may be identified for every contaminant. Detailed information about high consumption patterns is desirable, both regarding group identification criteria (e.g. age or sex differences, vegetarian or regional dietary customs, etc.) and statistical aspects.

Dietary intake of contaminants: Reference is made to the Guidelines for the study of dietary intake of chemical contaminants (WHO, 1985 - http://whqlibdoc.who.int/offset/WHO_OFFSET_87.pdf). It is important to supply all relevant details, such as the type of study (duplicate diet, total diet or market basket study, selective study), and statistical details. Calculated contaminant intake data from food consumption models may also be useful. When results about food groups and about effects of preparation and cooking etc. are available, these should also be supplied.

Technological considerations

Information about the source of the contaminant and the way in which the food and feed is contaminated, possibly including information, if available, about contamination being present in parts only of the product, is essential for assessing the possibilities to control the contamination process and to be able to guarantee a desired product safety and quality. Where possible **Source-related measures** should be proposed. **Good Manufacturing Practice (GMP)** and/or **Good Agricultural Practice (GAP)** should also be adapted to control a contamination problem. When this is possible, maximum levels may be based on GMP or GAP considerations to establish at a level as low as reasonably achievable and necessary to protect the consumer. Considerations regarding the technological possibilities to control a contamination problem, e.g. by cleaning, should also

be taken into account when a primary risk assessment model (theoretical maximum daily intake) shows possible intakes exceeding the toxicological reference value. In such a case the possibilities of lower contamination levels need further careful examination. Then a detailed study about all the aspects involved is necessary, so that decisions about maximum levels can be based on a thorough evaluation of both the public health arguments and the potential problem with complying with the proposed standard.

Risk assessment and risk management considerations

Risk assessment and risk management are conducted in accordance with the Working Principles for Risk Analysis for Food Safety Application by Governments.

Establishment of maximum levels

In case it is decided that, on the basis of the outcome of the risk assessment, there is no need to establish a maximum level to protect public health as the level of hazard/risk does not pose a public health problem, this should be communicated in a transparent and accessible manner (e.g. by using the full format as provided for Schedule I and to mention in the box of Maximum level "not necessary").

The **establishment of maximum levels (MLs) of contaminants in food and feed** involves several principles, some of which have already been mentioned in this Preamble. Briefly stated, the following criteria will help in maintaining a consistent policy in this matter:

- MLs should be set only for those contaminants that present both a significant risk to public health and a known or expected problem in international trade.
- MLs should be set only for food that is significant for the total exposure of the consumer to the contaminant. When identifying the significance of certain foods in the total exposure to the contaminant, the criteria contained in para 11 of the Policy of the Codex Committee on contaminants in Foods for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups (section III of the Codex Alimentarius Commission Procedural Manual) should be consulted.
- MLs should be set as low as reasonably achievable and at levels necessary to protect the consumer. Providing it is acceptable from the toxicological point of view, MLs should be set at a level which is (slightly) higher than the normal range of variation in levels in food and feed that are produced with current adequate technological methods, in order to avoid undue disruptions of food and feed production and trade. Where possible, MLs should be based on GMP and/or GAP considerations in which the health concerns have been incorporated as a guiding principle to achieve contaminant levels as low as reasonably achievable and necessary to protect the consumer. Foods that are evidently contaminated by local situations or processing conditions that can be avoided by reasonably achievable means shall be excluded in this evaluation, unless a higher ML can be shown to be acceptable from a public health point of view and significant economic aspects are at stake.
- Proposals for MLs in products should be based on data from various countries and sources, encompassing the main production areas/processes of those products, as far as they are engaged in international trade. When there is evidence that contamination patterns are sufficiently understood and will be comparable on a global scale, more limited data may be enough.
- MLs may be set for product groups when sufficient information is available about the contamination pattern for the whole group, or when there are other arguments that extrapolation is appropriate.
- Numerical values for MLs should preferably be regular figures in a geometric scale (0.01, 0.02, 0.05, 0.1, 0.2, 0.5, 1, 2, 5 etc.), unless this may pose problems in the acceptability of the MLs.
- MLs should apply to representative samples per lot. If necessary, appropriate methods of sampling should be specified.
- MLs should not be lower than a level which can be analyzed with methods of analysis that can readily be set up and applied in food and feed control laboratories, unless public health considerations necessitate a lower ML which can only be controlled by means of a more elaborate and sensitive method of analysis with an adequate lower detection limit. In all cases, a validated method of analysis should be available with which a ML can be controlled.
- The contaminant as it should be analyzed and to which the ML applies should be clearly defined. The definition may include important metabolites when this is appropriate from an analytical or toxicological point of view. It may also be aimed at indicator substances which are chosen from a group of related contaminants.
- The product as it should be analyzed and to which the ML applies, should be clearly defined. In general, MLs are set on primary products. MLs should in general preferably be expressed as a level of the contaminant related to the product as it is, on a fresh weight basis. In some cases, however, there may be valid arguments to prefer expression on a dry weight basis (this might be in particular the case for fat soluble contaminants) or on a fat weight basis (this might be in particular the case for fat soluble contaminants). Preferably the product should be defined as it moves in trade, with provisions where necessary for the removal of inedible parts that might interfere with the preparation and the analysis of the sample. The product definitions used by the CCPR and contained in the Classification of food and feed may serve as guidance on this subject; other product definitions should only be used for specified reasons. For contaminant purposes, however, analysis and consequently MLs should preferably be on the basis of the edible part of the product.

For fat soluble contaminants which may accumulate in animal products, provisions should be applied regarding the application of the ML to products with various fat content (comparable to the provisions for fat soluble pesticides).

- Guidance is desirable regarding the possible application of MLs established for primary products to processed products and multi-ingredient products. When products are concentrated, dried or diluted, use of the

concentration or dilution factor is generally appropriate in order to be able to obtain a primary judgement of the contaminant levels in these processed products. The maximum contaminant concentration in a multi-ingredient food and feed can likewise be calculated from the composition of the food and feed. Information regarding the behaviour of the contaminant during processing (e.g. washing, peeling, extraction, cooking, drying etc.) is however desirable to give more adequate guidance. When contaminant levels are consistently different in processed products related to the primary products from which they are derived, and sufficient information is available about the contamination pattern, it may be appropriate to establish separate maximum levels for these processed products. This also applies when contamination may occur during processing. In general however, MLs should preferably be set for primary agricultural products and may be applied to processed, derived and multi-ingredient food and feed by using appropriate conversion factors. When these factors are sufficiently known, they should be mentioned in the suffix to the maximum level following the format of list of MLs as defined in Annex II.

- MLs should preferably not be set higher than is acceptable in a primary (theoretical maximum intake and risk estimation) approach of their acceptability from a public health point of view. When this poses problems in relation to other criteria for establishing MLs, further evaluations are necessary regarding the possibilities to reduce the contaminant levels, e.g. by improving GAP and/or GMP conditions. When this does not bring a satisfactory solution, further refined risk assessment and contaminant risk management evaluations will have to be made in order to try to reach agreement about an acceptable ML.

Procedure for risk assessment in relation to (proposed) MLs

It is more difficult to control food and feed contamination problems than in the case of food additives and pesticide residues. Proposed MLs will inevitably be influenced by this situation. In order to promote acceptance of Codex contaminant MLs, it is therefore important that assessments of the impact of those MLs on dietary exposure are done in a consistent and realistic way. The procedure involves assessment of the dietary intake in relation to the proposed or existing MLs and the toxicological reference value.

In case a contaminant is carried over from feed to food of animal origin, the intake of a contaminant by the different food producing animal species and the resulting levels in the food of animal origin should be estimated.

The best estimate of dietary intake involves the national dietary pattern and corrections for concentration changes during transport, storage, food preparation, for known levels in foods as consumed, etc. Caution is recommended when using other than average food consumption values, although it is considered appropriate to use relevant average food consumption data for identifiable subgroups of the population. Food consumption patterns with a higher intake of critical foods may be used in the intake calculations when this is part of an accepted national or international health protection and risk management policy. A harmonized approach using an appropriate intake estimation model that is as realistic as possible is recommended. (cf. the "Policy of the Codex Committee on contaminants in Foods for Exposure Assessment of Contaminants and Toxins in Foods or Food Groups" -section III of the Codex Alimentarius Commission Procedural Manual). Calculated data should where possible always be compared with measured intake data. Proposals for MLs should be accompanied by intake calculations and risk assessment conclusions regarding their impact on dietary intake and use. The intake calculations should follow the methodology described in the CCCF Policy for Exposure Assessment and, if appropriate, be accompanied by the generation of distribution curves for the concentration in specific foods/food groups (see paras 5-8 and 12-14 of the Policy of the Codex Committee on Contaminants in Foods for Exposure Assessment of Contaminants and Toxins in Foods in the Codex Alimentarius Commission Procedural Manual). Statements from Governments about the non-acceptance of (proposed) Codex MLs should refer to specified intake calculations and risk management conclusions which support this position.

FORMAT OF THE GSCTFF**Introduction**

The format for Schedule shall contain the following elements:

- **Name of the contaminant:** symbols, synonyms, abbreviations, scientific descriptions shall be mentioned.
- **Reference to JECFA meetings** (in which the contaminant was discussed).
- **PMTDI, PTWI or similar toxicological reference value:** when the situation is complex a short statement and further references may be necessary here.
- **Contaminant definition:** definition of the contaminant as it shall be analyzed and to which the maximum level applies.
- **Reference to a source**-directed measure or a code of practice for the contaminant, if appropriate.
- **List of Codex maximum levels for that contaminant;** this list shall be composed of the following elements, in columns:
 - Classification number of feed/food commodity or feed/food category;
 - Name of feed/food commodity/category;
 - Numerical value of maximum level;
 - Suffix accompanying a ML to specify the application of the ML;
 - References to documents, or adoption year;
 - References to standard criteria for methods of analysis and sampling;
 - Notes/remarks.

**SCHEDULE I - MAXIMUM AND GUIDELINE LEVELS FOR CONTAMINANTS
AND TOXINS IN FOODS**

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EXPLANATORY NOTES

Reference to JECFA:	References to JECFA meeting in which the contaminant was evaluated and the year of that meeting.
Toxicological guidance value:	Toxicological advice about the tolerable intake level of the contaminant for humans, expressed in milligrammes (mg) per kg body weight (bw). The year of recommendations and additional explanation are included.
Residue definition:	Definition of the contaminant in the form of which the ML applies or which may or should be analyzed in commodities.
Synonyms:	Symbols, synonyms abbreviations, scientific descriptions and identification codes used to define the contaminant.
Commodity code:	The code for food commodities is according to the food and feed categorization system as contained in Annex IV-A of the GSCTFF or the Codex Classification of foods and feeds. The food/feed categorization system also specifies the part of Commodity which should be analysed and to which the ML applies, unless a specific commodity definition is provided as an annex to the ML. For those maximum levels contained in Codex commodity standards, the relevant standard numbers are referred, if the code numbers are not readily available for these commodities.
Suffix:	A note accompanying an ML or GL, used to specify the application or the future revision of the ML, e.g., specific residue definitions can be mentioned by abbreviations here. See also "Qualification of MLs" below.
Type:	Indicates whether the value is Codex maximum level (ML) or Codex guideline level (GL). See also the definitions of these terms in the preamble of the GSCTFF.

Qualification of MLs

C:	In canned products only.
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Definitions of some toxicological terms

PMTDI:	<i>(Provisional Maximum Tolerable Daily Intake)</i> The endpoint used for contaminants with no cumulative properties. Its value represents permissible human exposure as a result of the natural occurrence of the substance in food and in drinking-water. In the case of trace elements that are both essential nutrients and unavoidable constituents of food, a range is expressed, the lower value representing the level of essentiality and the upper value the PMTDI.
PTWI:	<i>(Provisional Tolerable Weekly Intake)</i> An endpoint used for food contaminants such as heavy metals with cumulative properties. Its value represents permissible human weekly exposure to those contaminants unavoidably associated with the consumption of otherwise wholesome and nutritious foods.
PTMI:	<i>(Provisional Tolerable Monthly Intake)</i> An endpoint used for a food contaminant with cumulative properties that has a very long half-life in the human body. Its value represents permissible human monthly exposure to a contaminant unavoidably associated with otherwise wholesome and nutritious foods.

AFLATOXINS, TOTAL

Reference to JECFA:	31 (1987), 46 (1996), 49 (1997), 68 (2007)
Toxicological guidance:	Carcinogenic potency estimates for aflatoxins B, G, M (1997, Intake should be reduced to levels as low as reasonably possible.)
Residue definition:	Aflatoxins total (B1 +B2 + G1 + G2)
Synonyms:	Abbreviations, AFB, AFG, with numbers, to designate specific compounds
Related Code of Practice:	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CAC/RCP 55-2004) Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts (CAC/RCP 59-2005) Code of Practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feedingstuffs for Milk Producing Animals (CAC/RCP 45-1997) Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Dried Figs (CAC/RCP 65-2008)

Commodity/Product Code	Product Name	Level ug/kg	Suffix	Type	Reference	Notes/Remarks
SO 0697	Peanut	15		ML		The ML applies to peanuts intended for further processing. For sampling plan, see Annex 1 below.
TN 0660	Almonds	15		ML		The ML applies to almonds intended for further processing. For sampling plan, see Annex 2 below.
	Brazil nuts	10		ML		The ML applies to shelled ready-to-eat Brazil nuts. For sampling plan, see Annex 2 below.
	Brazil nuts	15		ML		The ML applies to shelled Brazil nuts destined for further processing.
TN 0666	Hazelnuts	15		ML		The ML applies to hazelnuts intended for further processing. For sampling plan, see Annex 2 below.
TN 0675	Pistachios	15		ML		The ML applies to pistachios intended for further processing. For sampling plan, see Annex 2 below.
TN 0660	Almonds	10		ML		The ML applies to almonds "ready-to-eat". For sampling plan, see Annex 2.
TN 0666	Hazelnuts	10		ML		The ML applies to hazelnuts "ready-to-eat". For sampling plan, see Annex 2.
TN 0675	Pistachios	10		ML		The ML applies to pistachios "ready-to-eat". For sampling plan, see Annex 2.

Aflatoxins are a group of highly toxic mycotoxins produced by fungi of the genus *Aspergillus*. The four main aflatoxins found in contaminated plant products are B1, B2, G1 and G2 and are a group of structurally related difuranocoumarin derivatives that usually occur together in varying ratios, AFB1 usually being the most important one. These compounds pose a substantial hazard to human and animal health. IARC (1992) classified aflatoxin B1 in Group 1 (human carcinogen) and AFM in Group 2B (probable human carcinogen). The liver is the primary target organ.

SAMPLING PLAN FOR TOTAL AFLATOXINS IN PEANUTS INTENDED FOR FURTHER PROCESSING

INTRODUCTION

1 The sampling plan calls for a single 20 kg laboratory sample of shelled peanuts (27 kg of unshelled peanuts) to be taken from a peanut lot (sub-lot) and tested against a maximum level of 15 micrograms per kilogram ($\mu\text{g/kg}$) total aflatoxins

2. This sampling plan has been designed for enforcement and controls concerning total aflatoxins in bulk consignments of peanuts traded in the export market. To assist member countries in implementing the Codex sampling plan, sample selection methods, sample preparation methods and analytical methods required to quantify aflatoxin in bulk peanut lots are described in this document.

A. Definitions

Lot: an identifiable quantity of a food commodity delivered at one time and determined by the official to have common characteristics, such as origin, variety, type of packing, packer, consignor or markings.

Sublot: designated part of a large lot in order to apply the sampling method on that designated part. Each sublot must be physically separate and identifiable.

Sampling plan: is defined by an aflatoxin test procedure and an accept/reject limit. An aflatoxin test procedure consists of three steps: sample selection, sample preparation and aflatoxin quantification. The accept/reject limit is a tolerance usually equal to the Codex maximum limit.

Incremental sample: a quantity of material taken from a single random place in the lot or sublot.

Aggregate sample: the combined total of all the incremental samples taken from the lot or sublot. The aggregate sample has to be at least as large as the 20 kg laboratory sample.

Laboratory sample: smallest quantity of peanuts comminuted in a mill. The laboratory sample may be a portion of or the entire aggregate sample. If the aggregate sample is larger than 20 kg, a 20 kg laboratory sample should be removed in a random manner from the aggregate sample. The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenisation as possible.

Test portion: portion of the comminuted laboratory sample. The entire 20 kg laboratory sample should be comminuted in a mill. A portion of the comminuted 20 kg sample is randomly removed for the extraction of the aflatoxin for chemical analysis. Based upon grinder capacity, the 20 kg aggregate sample can be divided into several equal sized samples, if all results are averaged.

B. Sampling

Material to be Sampled

3. Each lot which is to be examined must be sampled separately. Large lots should be subdivided into sublots to be sampled separately. The subdivision can be done following provisions laid down in Table 1 below.

4. Taking into account that the weight of the lot is not always an exact multiple of the weight of the sublots, the weight of the sublot may exceed the mentioned weight by a maximum of 20 %.

Table 1: Subdivision of Large Lots into Sublots for Sampling

Commodity	Lot weight – tonne (T)	Weight or number of sublots	Number of incremental samples	Laboratory Sample Weight (kg)
Peanuts	≥ 500	100 tonnes	100	20
	>100 and <500	5 sublots	100	20
	≥ 25 and ≤ 100	25 tonnes	100	20
	>15 and ≤ 25	–1 subplot	100	20

Number of Incremental Samples for Lots of Less than 15 Tonnes

5. The number of incremental samples to be taken depends on the weight of the lot, with a minimum of 10 and a maximum of 100. The figures in the following Table 2 may be used to determine the number of incremental samples to be taken. It is necessary that the total sample weight of 20 kg is achieved.

Table 2: Number of Incremental Samples to be Taken Depending on the Weight of the Lot

Lot weight tonnes – (T)	N° of incremental samples
$T \leq 1$	10
$1 < T \leq 5$	40
$5 < T \leq 10$	60
$10 < T < 15$	80

Incremental Sample Selection

6. Procedures used to take incremental samples from a peanut lot are extremely important. Every individual peanut in the lot should have an equal chance of being chosen. Biases will be introduced by the sample selection methods if equipment and procedures used to select the incremental samples prohibit or reduce the chances of any item in the lot from being chosen.

7. Since there is no way to know if the contaminated peanut kernels are uniformly dispersed through out the lot, it is essential that the aggregate sample be the accumulation of many small portions or increments of the product selected from different locations throughout the lot. If the aggregate sample is larger than desired, it should be blended and subdivided until the desired laboratory sample size is achieved.

Static Lots

8. A static lot can be defined as a large mass of peanuts contained either in a single large container such as a wagon, truck, or railcar or in many small containers such as sacks or boxes and the peanuts are stationary at the time a sample is selected. Selecting a truly random sample from a static lot can be difficult because the container may not allow access to all peanuts.

9. Taking a aggregate sample from a static lot usually requires the use of probing devices to select product from the lot. The probing devices used should be specially designed for the type of container. The probe should (1) be long enough to reach all product, (2) not restrict any item in the lot from being selected, and (3) not alter the items in the lot. As mentioned above, the aggregate sample should be a composite from many small increments of product taken from many different locations throughout the lot.

10. For lots traded in individual packages, the sampling frequency (SF), or number of packages that incremental samples are taken from, is a function of the lot weight (LT), incremental sample weight (IS), aggregate sample weight (AS) and the individual packing weight (IP), as follows :

Equation 1 : $SF = (LT \times IS) / (AS \times IP)$. The sampling frequency (SF) is the number of packages sampled. All weights should be in the same mass units such as kg.

Dynamic Lots

11. True random sampling can be more nearly achieved when selecting an aggregate sample from a moving stream of peanuts as the lot is transferred, for example, by a conveyor belt from one location to another. When sampling from a moving stream, take small increments of product from the entire length of the moving stream; composite the peanuts to obtain an aggregate sample; if the aggregate sample is larger than the required laboratory sample, then blend and subdivide the aggregate sample to obtain the desired size laboratory sample.

12. Automatic sampling equipment such as cross-cut samplers are commercially available with timers that automatically pass a diverter cup through the moving stream at predetermined

and uniform intervals. When automatic equipment is not available, a person can be assigned to manually pass a cup through the stream at periodic intervals to collect incremental samples. Whether using automatic or manual methods, small increments of peanuts should be collected and composited at frequent and uniform intervals throughout the entire time peanuts flow past the sampling point.

13. Cross-cut samplers should be installed in the following manner: (1) the plane of the opening of the diverter cup should be perpendicular to the direction of flow; (2) the diverter cup should pass through the entire cross sectional area of the stream; and (3) the opening of the diverter cup should be wide enough to accept all items of interest in the lot. As a general rule, the width of the diverter cup opening should be about three times the largest dimensions of the items in the lot.

14. The size of the aggregate sample (S) in kg, taken from a lot by a cross cut sampler is :

Equation 2 : $S = (D \times LT) / (T \times V)$. D is the width of the diverter cup opening (in cm), LT is the lot size (in kg), T is interval or time between cup movement through the stream (in seconds), and V is cup velocity (in cm/sec).

15. If the mass flow rate of the moving stream, MR (kg/sec), is known, then the sampling frequency (SF), or number of cuts made by the automatic sampler cup is :

Equation 3 : $SF = (S \times V) / (D \times MR)$.

16. Equation 2 can also be used to compute other terms of interest such as the time between cuts (T). For example, the required time (T) between cuts of the diverter cup to obtain a 20 kg aggregate sample from a 30,000 kg lot where the diverter cup width is 5.08 cm (2 inches), and the cup velocity through the stream 30 cm/sec. Solving for T in Equation 2,

$$T = (5.08 \text{ cm} \times 30,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/sec}) = 254 \text{ sec}$$

17. If the lot is moving at 500 kg per minute, the entire lot will pass through the sampler in 60 minutes and only 14 cuts (14 incremental samples) will be made by the cup through the lot. This may be considered too infrequent, in that too much product passes through the sampler between the time the cup cuts through the stream.

Weight of the Incremental Sample

18. The weight of the incremental sample should be approximately 200 grams or greater, depending on the total number of increments, to obtain an aggregate sample of 20kg.

Packaging and transmission of samples

19. Each laboratory sample shall be placed in a clean, inert container offering adequate protection from contamination and against damage in transit. All necessary precautions shall be taken to avoid any change in composition of the laboratory sample which might arise during transportation or storage.

Sealing and labelling of samples

20. Each laboratory sample taken for official use shall be sealed at the place of sampling and identified. A record must be kept of each sampling, permitting each lot to be identified unambiguously and giving the date and place of sampling together with any additional information likely to be of assistance to the analyst.

C. Sample Preparation

Precautions

21. Daylight should be excluded as much as possible during the procedure, since aflatoxin gradually breaks down under the influence of ultra-violet light.

Homogenisation– Grinding

22. As the distribution of aflatoxin is extremely non-homogeneous, samples should be prepared - and especially homogenised - with extreme care. All laboratory sample obtained from aggregate sample is to be used for the homogenisation/grinding of the sample.

23. The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenisation as possible.

24. The use of a hammer mill with a #14 screen (3.1 mm diameter hole in the screen) has been proven to represent a compromise in terms of cost and precision. A better homogenisation (finer grind – slurry) can be obtained by more sophisticated equipment, resulting in a lower sample preparation variance.

Test portion

25. A minimum test portion size of 100 g taken from the laboratory sample.

D. Analytical Methods

Background

26. A criteria-based approach, whereby a set of performance criteria is established with which the analytical method used should comply, is appropriate. The criteria-based approach has the advantage that, by avoiding setting down specific details of the method used, developments in methodology can be exploited without having to reconsider or modify the specified method. The performance criteria established for methods should include all the parameters that need to be addressed by each laboratory such as the detection limit, repeatability coefficient of variation, reproducibility coefficient of variation, and the percent recovery necessary for various statutory limits. Utilising this approach, laboratories would be free to use the analytical method most appropriate for their facilities. Analytical methods that are accepted by chemists internationally (such as AOAC) may be used. These methods are regularly monitored and improved depending upon technology.

Performance Criteria for Methods of Analysis

Table 3: Specific Requirements with which Methods of Analysis Should Comply

Criterion	Concentration Range	Recommended Value	Maximum Permitted Value
Blanks	All	Negligible	-
Recovery-Aflatoxins Total	1 - 15 μ g/kg	70 to 110 %	
	> 15 μ g/kg	80 to 110 %	
Precision RSD_R	All	As derived from Horwitz Equation	2 x value derived from Horwitz Equation
Precision RSD_I may be calculated as 0.66 times Precision RSD_R at the concentration of interest			

- The detection limits of the methods used are not stated as the precision values are given at the concentrations of interest;
- The precision values are calculated from the Horwitz equation, i.e.:

$$RSD_R = 2^{(1-0.5\log C)}$$

where:

- * RSD_R is the relative standard deviation calculated from results generated under reproducibility conditions $[(s_R / \bar{x}) \times 100]$
- * C is the concentration ratio (i.e. 1 = 100g/100g, 0.001 = 1,000 mg/kg)

27. This is a generalised precision equation which has been found to be independent of analyte and matrix but solely dependent on concentration for most routine methods of analysis.

SAMPLING PLANS FOR AFLATOXIN CONTAMINATION IN READY-TO-EAT TREENUTS AND TREENUTS DESTINED FOR FURTHER PROCESSING: ALMONDS, HAZELNUTS, PISTACHIOS AND SHELLED BRAZIL NUTS

DEFINITION

Lot - an identifiable quantity of a food commodity delivered at one time and determined by the official to have common characteristics, such as origin, variety, type of packing, packer, consignor, or markings.

Sublot - designated part of a larger lot in order to apply the sampling method on that designated part. Each sublot must be physically separate and identifiable.

Sampling plan - is defined by an aflatoxin test procedure and an accept/reject limit. An aflatoxin test procedure consists of three steps: sample selection, sample preparation and aflatoxin quantification. The accept/reject limit is a tolerance usually equal to the Codex maximum level.

Incremental sample – the quantity of material taken from a single random place in the lot or sublot.

Aggregate sample - the combined total of all the incremental samples that is taken from the lot or sublot. The aggregate sample has to be at least as large as the laboratory sample or samples combined.

Laboratory sample – the smallest quantity of tree nuts comminuted in a mill. The laboratory sample may be a portion of or the entire aggregate sample. If the aggregate sample is larger than the laboratory sample(s), the laboratory sample(s) should be removed in a random manner from the aggregate sample.

Test portion – a portion of the comminuted laboratory sample. The entire laboratory sample should be comminuted in a mill. A portion of the comminuted laboratory sample is randomly removed for the extraction of the aflatoxin for chemical analysis.

Ready-to-eat treenuts – nuts, which are not intended to undergo an additional processing/treatment that has proven to reduce levels of aflatoxins.

Treenuts destined for further processing – nuts, which are intended to undergo an additional processing/treatment that has proven to reduce levels of aflatoxins before being used as an ingredient in foodstuffs, otherwise processed or offered for human consumption. Processes that have proven to reduce levels of aflatoxins are shelling, blanching followed by color sorting, and sorting by specific gravity and color (damage). There is some evidence that roasting reduces aflatoxins in pistachios but for other nuts the evidence is still to be supplied.

Operating Characteristic (OC) Curve – a plot of the probability of a accepting a lot versus lot concentration when using a specific sampling plan design. The OC curve provides an estimate of good lots rejected (exporter's risk) and bad lots accepted (importer's risk) by a specific aflatoxin sampling plan design.

SAMPLING PLAN DESIGN CONSIDERATIONS

1. Importers may commercially classify treenuts as either "ready-to-eat" (RTE) or "destined for further processing" (DFP). As a result, maximum levels and sampling plans are proposed for both commercial types of treenuts. Maximum levels need to be defined for treenuts destined for further processing and ready-to-eat treenuts before a final decision can be made about a sampling plan design.
2. Treenuts can be marketed either as inshell or shelled nuts. For example, pistachios are predominately marketed as inshell nuts while almonds are predominately marketed as shelled nuts.
3. Sampling statistics, shown in Annex I, are based upon the uncertainty and aflatoxin distribution among laboratory samples of shelled nuts. Because the shelled nut count per kg is different for each of the treenuts, the laboratory sample size is expressed in number of nuts for statistical purposes. However, the shelled nut count per kg for each treenut, shown in Annex I, can be used to convert laboratory sample size from number of nuts to mass and vice versa.
4. Uncertainty estimates associated with sampling, sample preparation, and analysis, shown in Annex I, and the negative binomial distribution^{4,2,3} are used to calculate operating characteristic (OC) curves that describe the performance of the proposed aflatoxin-sampling plans (Annex II).
5. In Annex I, the analytical variance reflects a reproducibility relative standard deviation of 22%, which is suggested by Thompson and is based upon Food Analysis Performance Assessment Scheme (FAPAS) data⁵. A relative standard deviation of 22% is considered by FAPAS as an appropriate measure of the best agreement that can be reliably obtained between laboratories. An analytical uncertainty of 22% is larger than the within laboratory variation measured in the sampling studies for the four treenuts. The within laboratory analytical uncertainty for almonds, hazelnuts and pistachios can be found at the website <http://www5.bae.ncsu.edu/usda/www/ResearchActDocs/treenutwg.html> and for Brazil nuts in the CONFORCAST⁶.

⁴ Whitaker, T., Dickens, J., Monroe, R., and Wiser, E. 1972. Comparison of the negative binomial distribution of aflatoxin in shelled peanuts to the negative binomial distribution. J. American Oil Chemists' Society, 49:590-593.

⁵ Thompson, M. 2000. Recent trends in inter-laboratory precision at ppb and sub-ppb concentrations in relation to fitness for purpose criteria in proficiency testing. J. Royal Society of Chemistry, 125:385-386.

⁶ CONFORCAST. Ferramentas Analíticas para Capacitação do Brasil na Garantia da Conformidade da Castanha-Do-Brasil (Bertholletia Excelsa) quanto ao Perigo aflatoxina. Projeto nº 1.265/05, Aprovado pela FINEP na Chamada Pública, "Ação Transversal - TIB - 06/2005 - Linha 1". MAPA. Minist-erio da Agricultura, pecuária e do Abastecimento. Secretaria de Defesa Agropecuária - DAS, Departamento de Inspeção de Produtos de Origem Vegetal - DIPOV. Coordenação-Geral de Apoio Laboratorial - CGAL, Laboratório Nacional Agropecuário - LANAGRO/MG, United States Department of Agriculture (Thomas

6. The issue of correcting the analytical test result for recovery is not addressed in this document. However, Table 2 specifies several performance criteria for analytical methods including suggestions for the range of acceptable recovery rates.

AFLATOXIN TEST PROCEDURE AND MAXIMUM LEVELS

7. An aflatoxin-sampling plan is defined by an aflatoxin test procedure and a maximum level. A value for the proposed maximum level and the aflatoxin test procedure are given below in this section.
8. The maximum levels for total aflatoxins in treenuts (almonds, hazelnuts, pistachios and shelled Brazil nuts) "ready-to-eat" and "destined for further processing" are 10 and 15 µg/kg, respectively.
9. Choice of the number and size of the laboratory sample is a compromise between minimizing risks (false positives and false negatives) and costs related to sampling and restricting trade. For simplicity, it is recommended that the proposed aflatoxin sampling plans use a 20 kg aggregate sample for all four treenuts.
10. The two sampling plans (RTE and DFP) have been designed for enforcement and controls concerning total aflatoxins in bulk consignments (lots) of treenuts traded in the export market.

Treenuts destined for further processing

Maximum level – 15 µg/kg total aflatoxins

Number of laboratory samples – 1

Laboratory sample size - 20 kg

Almonds – shelled nuts

Hazelnuts – shelled nuts

Pistachios – inshell nuts (equivalent to about 10kg shelled nuts that is calculated on the basis of the actual edible portion in the sample)

Brazil nuts – shelled nuts

Sample preparation – sample shall be finely ground and mixed thoroughly using a process, e.g., dry grind with a vertical cutter mixer type mill, that has been demonstrated to provide the lowest sample preparation variance. Preferably, Brazil nuts should be ground as slurry.

Analytical method – performance based (see Table 2)

Decision rule – If the aflatoxin test result is less than or equal to 15 µg/kg total aflatoxins, then accept the lot. Otherwise, reject the lot.

The operating characteristic curve describing the performance of the sampling plan for the three treenuts destined for further processing is shown in Annex II.

Ready-to-eat treenuts

Maximum level – 10 µg/kg total aflatoxins

Number of laboratory samples – 2

Laboratory sample size - 10 kg

Almonds – shelled nuts

Hazelnuts – shelled nuts

Pistachios – inshell nuts (equivalent to about 5 kg shelled nuts per test sample that is calculated on the basis of the actual edible portion in the sample)

Brazil nuts – shelled nuts

Sample preparation – sample shall be finely ground and mixed thoroughly using a process, e.g., dry grind with a vertical cutter mixer type mill, that has been demonstrated to provide the lowest sample preparation variance. Preferably, Brazil nuts should be ground as slurry.

Analytical method – performance based (see Table 2)

Decision rule – If the aflatoxin test result is less than or equal to 10 µg/kg total aflatoxin in both test samples, then accept the lot. Otherwise, reject the lot.

The operating characteristic curve describing the performance of the sampling plan for the four ready-to-eat treenuts is shown in Annex II.

11. To assist member countries implement these two Codex sampling plans, sample selection methods, sample preparation methods, and analytical methods required to quantify aflatoxin in laboratory samples taken from bulk treenut lots are described in the following sections.

SAMPLE SELECTION

Material to be sampled

12. Each lot, which is to be examined for aflatoxin, must be sampled separately. Lots larger than 25 tonnes should be subdivided into sublots to be sampled separately. If a lot is greater than 25 tonnes, the number of sublots is equal to the lot weight in tonnes divided by 25 tonnes. It is recommended that a lot or a subplot should not exceed 25 tonnes. The minimum lot weight should be 500 kg.
13. Taking into account that the weight of the lot is not always an exact multiple of 25 tonne sublots, the weight of the subplot may exceed the mentioned weight by a maximum of 25%.

14. Samples should be taken from the same lot, i.e. they should have the same batch code or at the very least the same best before date. Any changes which would affect the mycotoxin content, the analytical determination or make the aggregate samples collected unrepresentative should be avoided. For example do not open packaging in adverse weather conditions or expose samples to excessive moisture or sunlight. Avoid cross-contamination from other potentially contaminated consignments nearby.
15. In most cases any truck or container will have to be unloaded to allow representative sampling to be carried out. Incremental Sample Selection
16. Procedures used to take incremental samples from a treenut lot are extremely important. Every individual nut in the lot should have an equal chance of being chosen. Biases will be introduced by sample selection methods if equipment and procedures used to select the incremental samples prohibit or reduce the chances of any item in the lot from being chosen.
17. Since there is no way to know if the contaminated treenut kernels are uniformly dispersed throughout the lot, it is essential that the aggregate sample be the accumulation of many small incremental samples of product selected from different locations throughout the lot. If the aggregate sample is larger than desired, it should be blended and subdivided until the desired laboratory sample size is achieved.

Number of Incremental Samples for Lots of varying weight

18. The number and size of the laboratory sample(s) will not vary with lot (sublot) size. However, the number and size of the incremental samples will vary with lot (sublot) size.
19. The number of incremental samples to be taken from a lot (sublot) depends on the weight of the lot. Table 1 shall be used to determine the number of incremental samples to be taken from lots or sublots of various sizes below 25 tonnes. The number of incremental samples varies from a minimum of 10 and to a maximum of 100.

Table 1. Number and size of incremental samples composited for an aggregate sample of 20 kg^a as a function of lot (or sublot) weight.

a/ Minimum aggregate sample size = laboratory sample size of 20 kg

Lot or Sublot Weight ^b (T in Tonnes)	Minimum Number of Incremental Samples	Minimum Incremental Sample Size ^c (g)	Minimum Aggregate Sample Size (kg)
T<1	10	2000	20
1≤T<5	25	800	20
5≤T<10	50	400	20
10≤T<15	75	267	20
15≤T	100	200	20

b/ 1 Tonne = 1000 kg

c/ Minimum incremental sample size = laboratory sample size (20 kg)/minimum number of incremental samples,

i.e. for 0.5<T< 1 tonne, 2000 g = 20000/10

Weight of the Incremental Sample

20. The suggested minimum weight of the incremental sample should be approximately 200 grams for lots of 25 metric tonnes (25,000 kg). The number and/or size of incremental samples will have to be larger than that suggested in Table 1 for lots sizes below 25,000 kg in order to obtain an aggregate sample greater than or equal to the 20 kg laboratory sample.

Static Lots

21. A static lot can be defined as a large mass of treenuts contained either in a large single container such as a wagon, truck or railcar or in many small containers such as sacks or boxes and the nuts are stationary at the time a sample is selected. Selecting a truly random sample from a static lot can be difficult because all containers in the lot or sublot may not be accessible.
22. Taking incremental samples from a static lot usually requires the use of probing devices to select product from the lot. The probing devices should be specifically designed for the commodity and type of container. The probe should (1) be long enough to reach all products, (2) not restrict any item in the lot from being selected, and (3) not alter the items in the lot. As mentioned above, the aggregate sample should be a composite from many small incremental samples of product taken from many different locations throughout the lot.
23. For lots traded in individual packages, the sampling frequency (SF), or number of packages that incremental samples are taken from, is a function of the lot weight (LT), incremental sample weight (IS), aggregate sample weight (AS) and the individual packing weight (IP), as follows:

$$\text{Equation 1: } SF = (LT \times IS) / (AS \times IP).$$

24. The sampling frequency (SF) is the number of packages sampled. All weights should be in the same mass units such as kg.

Dynamic Lots

25. Representative aggregate samples can be more easily produced when selecting incremental samples from a moving stream of tree nuts as the lot is transferred from one location to another. When sampling from a moving stream, take small incremental samples of product from the entire length of the moving stream; composite the incremental samples to obtain an aggregate sample; if the aggregate sample is larger than the required laboratory sample(s), then blend and subdivide the aggregate sample to obtain the desired size laboratory sample(s).
26. Automatic sampling equipment such as a cross-cut sampler is commercially available with timers that automatically pass a diverter cup through the moving stream at predetermined and uniform intervals. When automatic sampling equipment is not available, a person can be assigned to manually pass a cup through the stream at periodic intervals to collect incremental samples. Whether using automatic or manual methods, incremental samples should be collected and composited at frequent and uniform intervals throughout the entire time the nuts flow past the sampling point.
27. Cross-cut samplers should be installed in the following manner: (1) the plane of the opening of the diverter cup should be perpendicular to the direction of the flow; (2) the diverter cup should pass through the entire cross sectional area of the stream; and (3) the opening of the diverter cup should be wide enough to accept all items of interest in the lot. As a general rule, the width of the diverter cup opening should be about two to three times the largest dimensions of items in the lot.
28. The size of the aggregate sample (S) in kg, taken from a lot by a cross cut sampler is:
- Equation 2: $S = (D \times LT) / (T \times V)$,
- where D is the width of the diverter cup opening (cm), LT is the lot size (kg), T is interval or time between cup movement through the stream (seconds), and V is cup velocity (cm/sec).
29. If the mass flow rate of the moving stream, MR (kg/sec), is known, then the sampling frequency (SF), or number of cuts made by the automatic sampler cup can be computed from Equation 3 as a function of S, V, D, and MR.
- Equation 3: $SF = (S \times V) / (D \times MR)$.
30. Equations 2 and 3 can also be used to compute other terms of interest such as the time between cuts (T). For example, the time (T) required between cuts of the diverter cup to obtain a 20 kg aggregate sample from a 20,000 kg lot where the diverter cup width is 5.0 cm and the cup velocity through the stream 30 cm/sec. Solving for T in Equation 2,
- $$T = (5.0 \text{ cm} \times 20,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/sec}) = 250 \text{ sec.}$$
31. If the lot is moving at 500 kg per minute, the entire lot will pass through the sampler in 40 minutes (2400 sec) and only 9.6 cuts (9 incremental samples) will be made by the cup through the lot (Equation 3). This may be considered too infrequent, in that too much product (2,083.3 kg) passes through the sampler between the time the cup cuts through the stream.

Packaging and Transportation of Samples

32. Each laboratory sample shall be placed in a clean, inert container offering adequate protection from contamination, sunlight, and against damage in transit. All necessary precautions shall be taken to avoid any change in composition of the laboratory sample, which might arise during transportation or storage. Samples should be stored in a cool dark place.

Sealing and Labelling of Samples

33. Each laboratory sample taken for official use shall be sealed at the place of sampling and identified. A record must be kept of each sampling, permitting each lot to be identified unambiguously and giving the date and place of sampling together with any additional information likely to be of assistance to the analyst.

SAMPLE PREPARATION

Precautions

34. Sunlight should be excluded as much as possible during sample preparation, since aflatoxin gradually breaks down under the influence of ultra-violet light. Also, environmental temperature and relative humidity should be controlled and not favor mold growth and aflatoxin formation.

Homogenization - Grinding

35. As the distribution of aflatoxin is extremely non-homogeneous, laboratory samples should be homogenized by grinding the entire laboratory sample received by the laboratory. Homogenization is a procedure that reduces particle size and disperses the contaminated particles evenly throughout the comminuted laboratory sample.
36. The laboratory sample should be finely ground and mixed thoroughly using a process that approaches as complete homogenization as possible. Complete homogenization implies that particle size is extremely small and the variability associated with sample preparation (Annex I) approaches zero. After grinding, the grinder should be cleaned to prevent aflatoxin cross-contamination.
37. The use of vertical cutter mixer type grinders that mix and comminute the laboratory sample into a paste represent a compromise in terms of cost and fineness of grind or particle size reduction⁷. A better homogenization (finer grind), such as a liquid slurry, can be obtained by more sophisticated equipment and should provide the lowest sample preparation variance⁸.

Test portion

38. The suggested weight of the test portion taken from the comminuted laboratory sample should be approximately 50 grams. If the laboratory sample is prepared using a liquid slurry, the slurry should contain 50 g of nut mass.
39. Procedures for selecting the 50 g test portion from the comminuted laboratory sample should be a random process. If mixing occurred during or after the comminution process, the 50 g test portion can be selected from any location throughout the comminuted laboratory sample. Otherwise, the 50 g test portion should be the accumulation of several small portions selected throughout the laboratory sample.
40. It is suggested that three test portions be selected from each comminuted laboratory sample. The three test portions will be used for enforcement, appeal, and confirmation if needed.

ANALYTICAL METHODSBackground

41. A criteria-based approach, whereby a set of performance criteria is established with which the analytical method used should comply, is appropriate. The criteria-based approach has the advantage that, by avoiding setting down specific details of the method used, developments in methodology can be exploited without having to reconsider or modify the specific method. The performance criteria established for methods should include all the parameters that need to be addressed by each laboratory such as the detection limit, repeatability coefficient of variation (within lab), reproducibility coefficient of variation (among lab), and the percent recovery necessary for various statutory limits. Analytical methods that are accepted by chemists internationally (such as AOAC, ISO) may be used. These methods are regularly monitored and improved depending upon technology.

Performance Criteria for Methods of Analysis

42. A list of criteria and performance levels are shown in Table 2. Utilizing this approach, laboratories would be free to use the analytical method most appropriate for their facilities.

⁷ Ozay, G., Seyhan, F., Yilmaz, A., Whitaker, T., Slate, A., and Giesbrecht, F. 2006. Sampling hazelnuts for aflatoxin: Uncertainty associated with sampling, sample preparation, and analysis. J. Association Official Analytical Chemists, Int., 89:1004-1011.

⁸ Spanjer, M., Scholten, J., Kastrup, S., Jorissen, U., Schatzki, T., Toyofuku, N. 2006. Sample comminution for mycotoxin analysis: Dry milling or slurry mixing?, Food Additives and Contaminants, 23:73-83.

Table 2: Specific Requirements with which Methods of Analysis Should Comply

Criterion	Concentration Range (ng/g)	Recommended Value	Maximum Permitted Value
Blanks	All	Negligible	n/a
Recovery	1 to 15	70 to 110%	n/a
	>15	80 to 110%	n/a
Precision or Relative Standard Deviation RSD_R (Reproducibility)	1 to 120	Equation 4 by Thompson	2 x value derived from Equation 4
	>120	Equation 5 by Horwitz	2 x value derived from Equation 5
Precision or Relative Standard Deviation RSD_r (Repeatability)	1 to 120	Calculated as 0.66 times Precision RSD_R	n/a
	>120	Calculated as 0.66 times Precision RSD_r	n/a

n/a = not applicable

43. The detection limits of the methods used are not stated. Only the precision values are given at the concentrations of interest. The precision values are calculated from equations 4 and 5 developed by Thompson² and Horwitz and Albert⁹, respectively.

Equation 4: $RSD_R = 22.0$ (for $C \leq 120 \mu\text{g/kg}$ or $c \leq 120 \times 10^{-9}$)Equation 5: $RSD_R = 2^{(1-0.5 \log c)}$ (for $C > 120 \mu\text{g/kg}$ or $c > 120 \times 10^{-9}$)

where:

- RSD_R = the relative standard deviation calculated from results generated under reproducibility conditions
 - RSD_r = the relative standard deviation calculated from results generated under repeatability conditions = $0.66RSD_R$
 - c = the aflatoxin concentration ratio (i.e. $1 = 100\text{g}/100\text{g}$, $0.001 = 1,000 \text{ mg/kg}$)
 - C = aflatoxin concentration or mass of aflatoxin to mass of treenuts (i.e. $\mu\text{g/kg}$)
44. Equations 4 and 5 are generalized precision equations, which have been found to be independent of analyte and matrix but solely dependent on concentration for most routine methods of analysis.
45. Results should be reported on the edible portion of the sample.

⁹ Horwitz, W. and Albert, R. 2006. The Horwitz ratio (HorRat): A useful index of method performance with respect to precision. J. Association of Official Analytical Chemists, Int., 89:1095-1109.

Annex I

Uncertainty, as measured by the variance, associated with sampling, sample preparation, and analytical steps of the aflatoxin test procedure used to estimate aflatoxin in almonds, hazelnuts, pistachios and shelled Brazil nuts.

Sampling data for almonds, hazelnuts, pistachios and shelled Brazil nuts were supplied by the United States, Turkey, Iran and Brazil, respectively.

Variance estimates and the negative binomial distribution¹ were used to compute operating characteristic curves for each treenut in Annex II. Sampling, sample preparation, and analytical variances associated with testing almonds, hazelnuts, pistachios and shelled Brazil nuts are shown in Table 1 below.

Because of the computational complexities associated with use of the negative binomial distribution to compute operational characteristic (OC) curves for various sampling plan designs, the effect of various laboratory sample sizes, various numbers of laboratory samples, and various maximum levels on the performance (OC curves) of sampling plan designs is provided at the website address <http://www5.bae.ncsu.edu/usda/www/ResearchActDocs/treenutwg.html> and for Brazil nuts in the CONFORCAST³.

Table 1. Variances^a associated with the aflatoxin test procedure for each treenut.

Test Procedure	Almonds	Hazelnuts	Pistachios	Shelled Brazil nuts
Sampling ^{b,c}	$S_s^2 = (7,730/ns)5.759C^{1.561} =$	$S_s^2 = (10,000/ns)4.291C^{1.609} =$	$S_s^2 = (8,000/ns)7.913C^{1.475} =$	$S_s^2 = (1850/ns)4.861C^{1.889} =$
Sample Prep ^d	$S_{sp}^2 = (100/nss)0.170C^{1.646} =$	$S_{sp}^2 = (50/nss)0.021C^{1.545} =$	$S_{sp}^2 = (25/nss)2.334C^{1.522} =$	$S_{sp}^2 = (50/nss)0.0306C^{0.632} =$
Analytical ^e	$S_a^2 = (1/na)0.0484C^{2.0}$	$S_a^2 = (1/na)0.0484C^{2.0}$	$S_a^2 = (1/na)0.0484C^{2.0}$	experimental $S_a^2 = (1/n)0.0164C^{1.117}$ or FAPAS $S_a^2 = (1/n)0.0484C^{2.0}$
Total variance	$S_s^2 + S_{sp}^2 + S_a^2$	$S_s^2 + S_{sp}^2 + S_a^2$	$S_s^2 + S_{sp}^2 + S_a^2$	$S_s^2 + S_{sp}^2 + S_a^2$

a/ Variance = S^2 (s, sp, and a denote sampling, sample preparation, and analytical steps, respectively, of aflatoxin test procedure)

b/ ns = laboratory sample size in number of shelled nuts, nss = test portion size in grams, na = number of aliquots quantified by HPLC, and C = aflatoxin concentration in µg/kg total aflatoxin.

c/ Shelled nut count/kg for almonds, hazelnuts, pistachios and Brazil nuts is 773, 1000, 1600 and 185, respectively.

d/ Sample preparation for almonds, hazelnuts, and pistachios reflect Hobart, Robot Coupe, Marjaan Khatman and Turrax type mills, respectively. Laboratory samples were dry ground into a paste for each treenut except for Brazil nut that were prepared as a slurry Brazil nut/water 1/1 w/w.

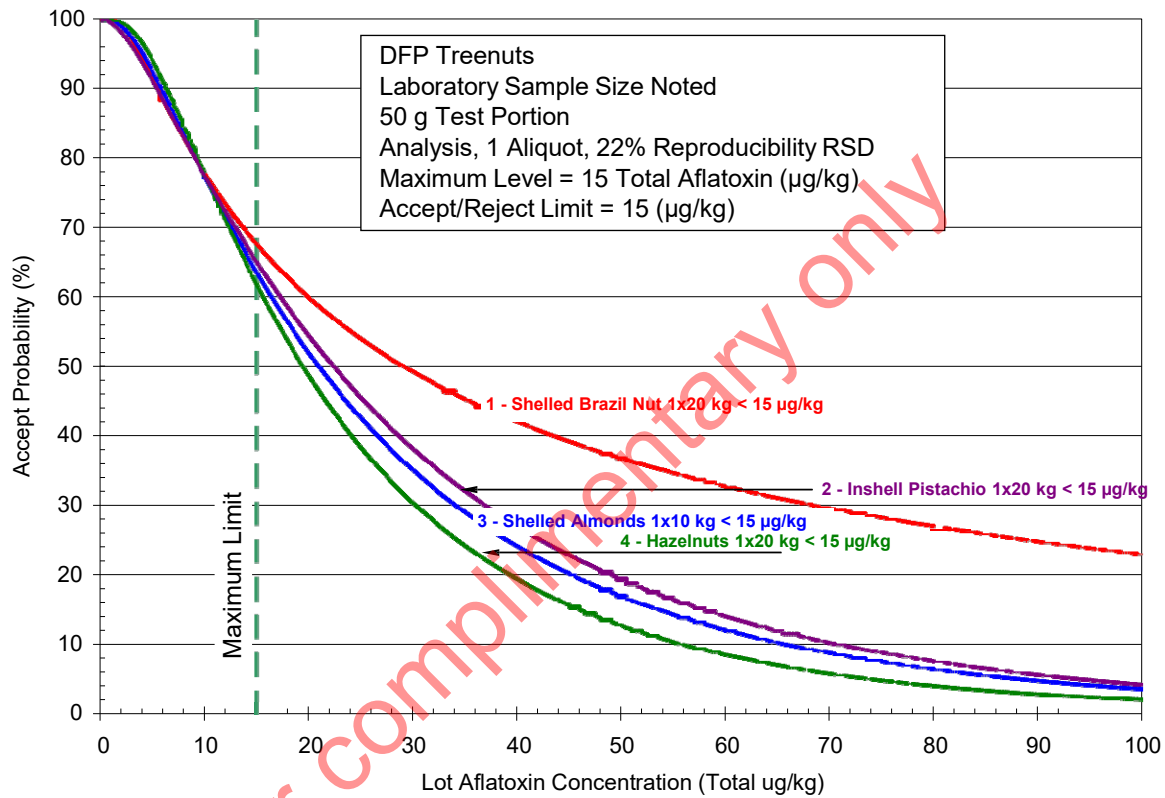
e/ Analytical variances reflect FAPAS recommendation for upper limit of analytical reproducibility uncertainty. A relative standard deviation of 22% is considered by Thompson² (based upon FAPAS data) as an appropriate measure of the best agreement that can be obtained between laboratories. An analytical uncertainty of 22% is larger than the within laboratory uncertainty measured in the sampling studies for the four treenuts.

Annex II

Operating Characteristic Curves describing the performance of aflatoxin sampling plans for almonds, hazelnuts, pistachios and shelled Brazil nuts.

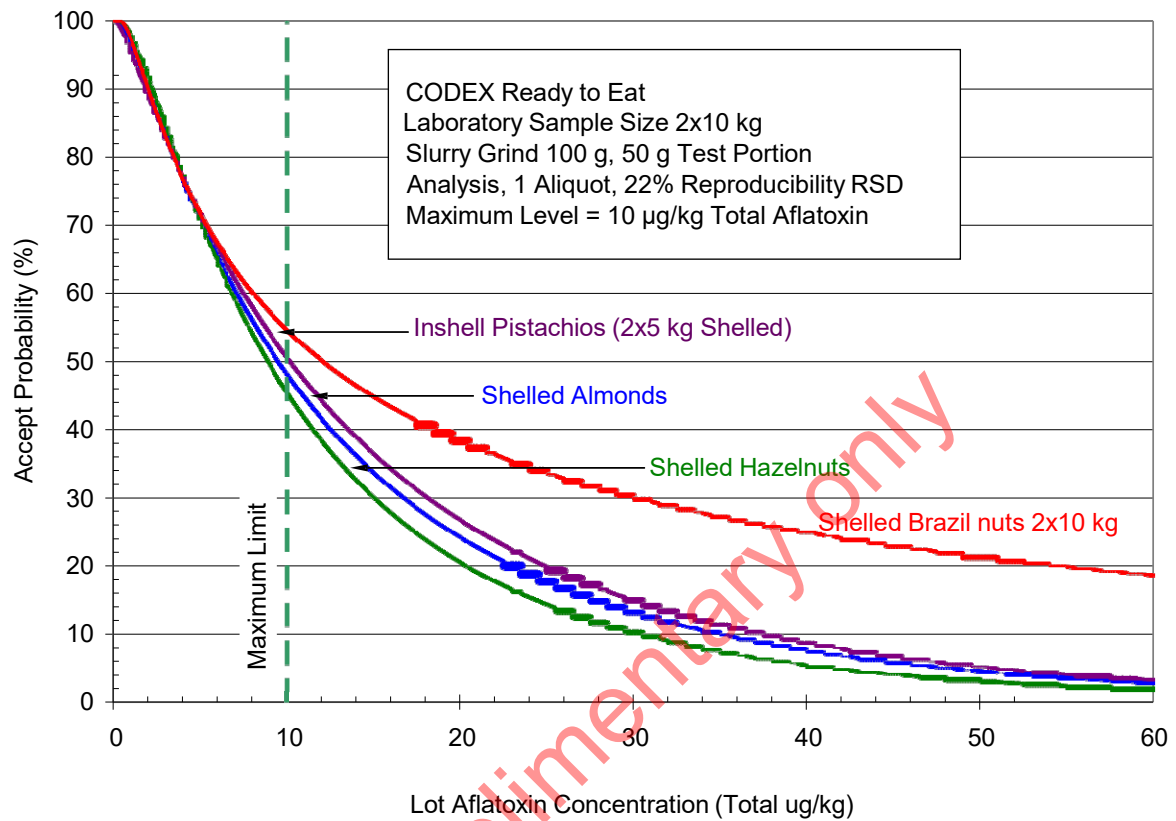
Treenuts Destined for Further Processing

Operating Characteristic curve describing the performance of the aflatoxin sampling plan for almonds, hazelnuts, pistachios and shelled Brazil nuts destined for further processing using a single laboratory sample of 20 kg and a maximum level of 15 µg/kg for total aflatoxins. The operating characteristic curve reflects uncertainty associated with a 20 kg laboratory sample of shelled nuts for almonds, hazelnuts and shelled Brazil nuts and a 20 kg laboratory sample of inshell nuts (about 10kg shelled nuts) for pistachios with dry grind with a vertical cutter mixer type mill almonds, hazelnuts and pistachios and slurry preparation for shelled Brazil nuts, 50 g test portion, and quantification of aflatoxin in the test portion by HPLC.



Ready-to-Eats Treenuts

Operating Characteristic curve describing the performance of the aflatoxin sampling plan for ready-to-eat almonds, hazelnuts, pistachios and shelled Brazil nuts using two laboratory samples of 10 kg each and a maximum level of 10 µg/kg for total aflatoxins, with dry grind with a vertical cutter mixer type mill almonds, hazelnuts and pistachios and slurry preparation for shelled Brazil nuts, 50 g test portion, and quantification of aflatoxin in the test portion by HPLC.



AFLATOXIN M1

Reference to JECFA:	56 (2001)
Toxicological guidance:	Cancer potency estimates at specified residue levels (2001, Using worst-case assumptions, the additional risks for liver cancer predicted with use of proposed maximum levels of aflatoxin M1 of 0.05 and 0.5 µg/kg are very small. The potency of aflatoxin M1 appears to be so low in HBsAg- individuals that a carcinogenic effect of M1 intake in those who consume large quantities of milk and milk products in comparison with non-consumers of these products would be impossible to demonstrate. Hepatitis B virus carriers might benefit from a reduction in the aflatoxin concentration in their diet, and the reduction might also offer some protection in hepatitis C virus carriers.)
Residue definition:	Aflatoxin M1
Synonyms:	AFM1

Commodity/Product Code	Product Name	Level ug/kg	Suffix	Type	Reference	Notes/Remarks
ML 0106	Milk	0.5		ML		

OCHRATOXIN A

Reference to JECFA:	37 (1990), 44 (1995), 56 (2001), 68 (2007)
Toxicological guidance:	PTWI 0.0001 mg/kg bw (2001)
Residue definition:	Ochratoxin A
Synonyms:	(The term 'ochratoxins' includes a number of related mycotoxins (A, B, C and their esters and metabolites), the most important one being ochratoxin A)
Related Code of Practice:	Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals, including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes (CAC/RCP 51-2003) Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine (CAC/RCP 63-2007)

Commodity/Product Code	Product Name	Level ug/kg	Suffix	Type	Reference	Notes/Remarks for Codex Alimentarius
GC 0654	Raw Wheat	5		ML		
GC 0640	Barley	5		ML		
GC 0650	Rye	5		ML		

PATULIN

Reference to JECFA: 35 (1989), 44 (1995)
 Toxicological guidance: PMTDI 0.0004 mg/kg bw (1995)
 Residue definition: patulin
 Related Code of Practice: Code of Practice for the Prevention and Reduction of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages (CAC/RCP 50-2003)

Commodity/Product Code	Product Name	Level ug/kg	Suffix	Type	Reference	Notes/Remarks
JF 0226	Apple juice	50		ML		The ML also covers apple juice as ingredient in other beverages.

Patulin is a low molecular weight hemiacetal lactone mycotoxin produced by species of the genera *Aspergillus*, *Penicillium* and *Byssoschlamys*.

ARSENIC

Reference to JECFA:	5 (1960), 10 (1967), 27 (1983), 33 (1988)
Toxicological guidance:	PTWI 0.015 mg/kg bw (1988, For inorganic arsenic)
Residue definition:	Arsenic: total (As-tot) when not otherwise mentioned; inorganic arsenic (As-in); or other specification
Synonyms:	As
Related Code of Practice:	Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	Edible fats and oils	0.1		ML	CS 19-1981	Edible fats and oils not covered by individual standards
	Margarine	0.1		ML	CS 32-1981	
	Minarine	0.1		ML	CS 135-1981	
	Named animal fats	0.1		ML	CS 211-1999	Lard, rendered pork fat, premier jus and edible tallow.
OR 0305	Olive oil, refined	0.1		ML	CS 33-1981	
OC 0305	Olive oil, virgin	0.1		ML	CS 33-1981	
OR 5330	Olive, residue oil	0.1		ML	CS 33-1981	Olive pomace oil
OC 0172	Vegetable oils, Crude	0.1		ML	CS 210-1999	Named vegetable oils from arachis, babassu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein.
OR 0172	Vegetable oils, Edible	0.1		ML	CS 210-1999	Named vegetable oils from arachis, babassu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein.
	Natural mineral waters	0.01		ML	CS 108-1981	Expressed in total As mg/l
	Salt, food grade	0.5		ML	CS 150-1985	

Arsenic is a metalloid element which is normally occurring in mineral bound form in the earth's crust and which can become more easily available by natural sources such as volcanic activity and weathering of minerals, and by anthropogenic activity causing emissions in the environment, such as ore smelting, burning of coal and specific uses, such as arsenic-based wood preservatives, pesticides or veterinary or human medicinal drugs. As a result of naturally occurring metabolic processes in the biosphere arsenic occurs as a large number of organic or inorganic chemical forms in food (species). Especially in the marine environment arsenic is often found in high concentrations of organic forms, up to 50 mg/kg of arsenic on a wet weight basis in some seafood including seaweed, fish, shellfish and crustaceans. In fresh water and in the terrestrial environments arsenic is normally found in much lower levels (typically 0-20 ug/kg) in crop plants and in livestock. Higher levels may be found in rice, mushrooms and sometimes in poultry which is fed fish meal containing arsenic. The most toxic forms of arsenic are the inorganic arsenic (III) and (V) compounds; the inorganic arsenic trioxide is well known as a rat poison, which was also sometimes used for homicide. Methylated forms of arsenic have a low acute toxicity; arsenobetaine which is the principal arsenic form in fish and crustaceans is considered non-toxic. In shellfish, molluscs and seaweed dimethylarsinyriboside derivatives occur ("arsenosugars"), the possible toxicity of which is not known in detail. Only a few percent of the total arsenic in fish is present in inorganic form, which is the only form about which a PTWI has been developed by JECFA. The human epidemiological data used for this risk assessment is based on exposure to inorganic arsenic in drinking water. IARC has classified inorganic arsenic as a human carcinogen, and the estimated lifetime risk for arsenic-induced skin cancer which may be caused by drinking water at or in excess of the WHO guideline for arsenic in drinking water is estimated at 6x 10⁻⁴.

CADMIUM

Reference to JECFA:	16 (1972), 33 (1988), 41 (1993), 55 (2000), 61 (2003), 64 (2005)
Toxicological guidance:	PTWI 0.007 mg/kg bw (1988 (maintained in 2000 & 2003), The 64th JECFA concluded that the effect of different MLs on overall intake of cadmium would be very small. At the proposed Codex MLs, mean intake of cadmium would be reduced by approximately 1% of the PTWI. The imposition of MLs one level lower would result in potential reductions in intake of cadmium of no more than 6% (wheat grain, potatoes) of the PTWI. At the proposed Codex MLs, no more than 9% of a commodity would be violative (oysters). MLs one level below those proposed would result in approximately 25% of molluscs, potatoes, and other vegetables being violative.)
Residue definition:	Cadmium, total
Synonyms:	Cd
Related Code of Practice:	Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
VB 0040	Brassica vegetables	0.05		ML		
VA 0035	Bulb vegetables	0.05		ML		
VC 0045	Fruiting vegetables, cucurbits	0.05		ML		
VO 0050	Fruiting vegetables, other than cucurbits	0.05		ML		Excluding tomatoes and edible fungi.
VL 0053	Leafy vegetables	0.2		ML		
VP 0060	Legume vegetables	0.1		ML		
VR 0589	Potato	0.1		ML		Peeled
VD 0070	Pulses	0.1		ML		Excluding soya bean (dry)
VR 0075	Root and tuber vegetables	0.1		ML		Excluding potato and celeriac
VS 0078	Stalk and stem vegetables	0.1		ML		
GC 0081	Cereal grains, except buckwheat, cañihua and quinoa	0.1		ML		Excluding wheat and rice; and bran and germ
CM 0649	Rice, polished	0.4		ML		
GC 0654	Wheat	0.2		ML		
IM 0151	Marine bivalve molluscs	2		ML		Excluding oysters and scallops
IM 0152	Cephalopods	2		ML		Without viscera
	Natural mineral waters	0.003		ML	CS 108-1981	Expressed in mg/l
	Salt, food grade	0.5		ML	CS 150-1985	

Cadmium is a relatively rare element, released to the air, land, and water by human activities. In general, the two major sources of contamination are the production and utilization of cadmium and the disposal of wastes containing cadmium. Increases in soil cadmium content will result in an increase in the uptake of cadmium by plants; the pathway of human exposure from agricultural crops is thus susceptible to increases in soil cadmium. The cadmium uptake by plants from soil is greater at low soil pH. Edible free-living food organisms such as shellfish, crustaceans, and fungi are natural accumulators of cadmium. Similar to humans, there are increased levels of cadmium in the liver and kidney of horses and some feral terrestrial animals. Regular consumption of these items can result in increased exposure. Tobacco is an important source of cadmium uptake in smokers. (Environmental health criteria for cadmium; International Programme on Chemical Safety (IPCS); 1992)

LEAD

Reference to JECFA:	10 (1966), 16 (1972), 22 (1978), 30 (1986), 41 (1993), 53 (1999)
Toxicological guidance:	PTWI 0.025 mg/kg bw (1987 for infants and young children, extended to all age groups in 1993, maintained 1999)
Residue definition:	Lead, total
Synonyms:	Pb
Related Code of Practice:	Code of Practice for the Prevention and Reduction of Lead Contamination in Foods (CAC/RCP 56-2004) Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
FT 0026	Assorted (sub)tropical fruits, edible peel	0.1		ML		
FI 0030	Assorted (sub)tropical fruits, inedible peel	0.1		ML		
FB 0018	Berries and other small fruits	0.2		ML		
FC 0001	Citrus fruits	0.1		ML		
FP 0009	Pome fruits	0.1		ML		
FS 0012	Stone fruits	0.1		ML		
VB 0040	Brassica vegetables	0.3		ML		Excluding kale
VA 0035	Bulb vegetables	0.1		ML		
VC 0045	Fruiting vegetables, Cucurbits	0.1		ML		
VO 0050	Fruiting vegetables, other than Cucurbits	0.1		ML		Excluding mushrooms
VL 0053	Leafy vegetables	0.3		ML		Including Brassica leafy vegetables but excluding spinach.
VP 0060	Legume vegetables	0.2		ML		
VD 0070	Pulses	0.2		ML		
VR 0075	Root and tuber vegetables	0.1		ML		Including peeled potatoes
	Canned fruit cocktail	1		ML	CS 78-1981	
	Canned grapefruit	1		ML	CS 15-1981	
	Canned mandarin oranges	1		ML	CS 68-1981	
	Canned mangoes	1		ML	CS 159-1987	
	Canned pineapple	1		ML	CS 42-1981	
	Canned raspberries	1		ML	CS 60-1981	
	Canned strawberries	1		ML	CS 62-1981	
	Canned tropical fruit salad	1		ML	CS 99-1981	
	Jams (fruit preserves) and jellies	1		ML	CS 79-1981	
	Mango chutney	1		ML	CS 160-1987	
	Table olives	1		ML	CS 66-1981	
	Canned asparagus	1		ML	CS 56-1981	
	Canned carrots	1		ML	CS 116-1981	
	Canned green beans and canned wax beans	1		ML	CS 16-1981	
	Canned green peas	1		ML	CS 58-1981	

Commodity/Product Code Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	Canned mature processed peas	1	ML	CS 81-1981	
	Canned mushrooms	1	ML	CS 55-1981	
	Canned palmito	1	ML	CS 144-1985	
	Canned sweet corn	1	ML	CS 18-1981	
	Canned tomatoes	1	ML	CS 13-1981	
	Pickled cucumbers (cucumber pickles)	1	ML	CS 115-1981	
	Processed tomato concentrates	1.5	ML	CS 57-1981	
JF 0175	Fruit juices	0.05	ML		Including nectars; Ready to drink
GC 0081	Cereal grains, except buckwheat, cañihua and quinoa	0.2	ML		
	Canned chestnuts and canned chestnuts puree	1	ML	CS 145-1985	
MM 0097	Meat of cattle, pigs and sheep	0.1	ML		Also applies to the fat from meat
PM 0110	Poultry meat	0.1	ML		
MO 0812	Cattle, Edible offal of	0.5	ML		
MO 0818	Pig, Edible offal of	0.5	ML		
PO 0111	Poultry, Edible offal of	0.5	ML		
	Edible fats and oils	0.1	ML	CS 19-1981	Edible fats and oils not covered by individual standards
	Fish	0.3	ML		
	Margarine	0.1	ML	CS 32-1981	
	Minarine	0.1	ML	CS 135-1981	
	Named animal fats	0.1	ML	CS 211-1999	Lard, rendered pork fat, premier jus and edible tallow.
OR 0305	Olive oil, refined	0.1	ML	CS 33-1981	
OC 0305	Olive oil, virgin	0.1	ML	CS 33-1981	
OR 5330	Olive, residue oil	0.1	ML	CS 33-1981	Olive pomace oil
PF 0111	Poultry fats	0.1	ML		
OC 0172	Vegetable oils, Crude	0.1	ML	CS 210-1999	Oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, saflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein and other oils but excluding cocoa butter.
OR 0172	Vegetable oils, Edible	0.1	ML	CS 210-1999	Oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, saflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein and other oils but excluding cocoa butter.
ML 0106	Milks	0.02	ML		A concentration factor applies to partially or wholly dehydrated milks.
LS	Secondary milk products	0.02	ML		As consumed
	Natural mineral waters	0.01	ML	CS 108-1981	Expressed in mg/l

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	Infant formula	0.02		ML		Ready to use
	Salt, food grade	2		ML	CS 150-1985	
	Wine	0.2		ML		

MERCURY

Reference to JECFA: 10 (1966), 14 (1970), 16 (1972), 22 (1978)
 Toxicological guidance: PTWI 0.005 mg/kg bw (1978)
 Residue definition: Mercury, Total
 Synonyms: Hg
 Related Code of Practice: Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	Natural mineral waters	0.001		ML	CS 108-1981	Expressed in mg/l
	Salt, food grade	0.1		ML	CS 150-1985	

Mercury is a naturally occurring metallic element which can be present in foodstuffs by natural causes; elevated levels can also occur due to e.g. environmental contamination by industrial or other uses of mercury. Methylmercury and also total mercury levels in terrestrial animals and plants are usually very low; the use of fish meal as animal feed can however also lead to higher methyl mercury levels in other animal products.

METHYLMERCURY

Reference to JECFA: 22 (1978), 33 (1988), 53 (1999), 61 (2003)
 Toxicological guidance: PTWI 0.0016 mg/kg bw (2003)
 Residue definition: Methylmercury
 Related Code of Practice: Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	Fish	0.5		GL		Except predatory fish The Guideline levels are intended for methylmercury in fresh or processed fish and fish products moving in international trade.
	Predatory fish	1		GL		Predatory fish such as shark (WS 0131), swordfish, tuna (WS 0132), pike (WF 0865) and others. The Guideline level for methylmercury in fresh or processed fish and fish products moving in international trade.

Lots should be considered as being in compliance with the guideline levels if the level of methylmercury in the analytical sample, derived from the composite bulk sample, does not exceed the above levels. Where these Guideline levels are exceeded, governments should decide whether and under what circumstances, the food should be distributed within their territory or jurisdiction and what recommendations, if any, should be given as regards restrictions on consumption, especially by vulnerable groups such as pregnant women.

Methylmercury is the most toxic form of mercury and is formed in aquatic environments. Methylmercury therefore is found mainly in aquatic organisms. It can accumulate in the food chain; the levels in large predatory fish species are therefore higher than in other species and fish is the predominant source of human exposure to methylmercury. Methylmercury and also total mercury levels in terrestrial animals and plants are usually very low; the use of fish meal as animal feed can however also lead to higher methyl mercury levels in other animal products.

TIN

Reference to JECFA:	10 (1966), 14 (1970), 15 (1971), 19 (1975), 22 (1978), 26(1982), 33(1988), 55 (2000), 64 (2005)
Toxicological guidance:	PTWI 14 mg/kg bw (1988, Expressed as Sn; includes tin from food additive uses, maintained in 2000.)
Residue definition:	Tin, total (Sn-tot) when not otherwise mentioned; inorganic tin (Sn-in); or other specification
Synonyms:	Sn
Related Code of Practice:	Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Canned Foods (CAC/RCP 60-2005) Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
Canned foods (other than beverages)	250	C	ML		
Canned beverages	150	C	ML		
Canned citrus fruits	250	C	ML	CX STAN 254-2007	The scope of the Standard includes canned mandarin oranges, canned grapefruits, canned pummelos and canned sweet oranges offered for direct consumption, including for catering purposes or for repacking if required.
Jams, jellies and marmalades	250	C	ML	CX STAN 296-2009	The scope of the Standard covers jams, jellies and marmalades made from all fruits and vegetables offered for direct consumption, including for catering purposes or for repacking if required excluding: <ul style="list-style-type: none"> a. products when indicated as being intended for further processing such as those intended for use in the manufacture of fine bakery wares, pastries or biscuits; b. products which are clearly intended or labelled as intended for special dietary uses; c. reduced sugar products or those with a very low sugar content; d. products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.
Canned stone fruits	250		ML	CX STAN 242-2003	The scope of the Standard includes canned peaches, canned plums, canned apricots and canned cherries offered for direct consumption, including for catering purposes or for repacking if required.
Canned vegetables	250	C	ML	CX STAN 297-2009	The scope of the Standard includes canned asparagus, canned carrots,

Commodity/Product Code	Product Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
						canned green peas, canned green beans and wax beans, canned mature processed peas, canned palmito, canned sweet corn and canned baby corn offered for direct consumption, including for catering purposes or for repacking if required.
	Canned fruit cocktail	250	C	ML	CS 78-1981	
	Canned mangoes	250	C	ML	CS 159-1987	
	Canned pineapple	250	C	ML	CS 42-1981	
	Canned raspberries	250	C	ML	CS 60-1981	
	Canned strawberries	200	C	ML	CS 62-1981	
	Canned tropical fruit salad	250	C	ML	CS 99-1981	
	Mango chutney	250	C	ML	CS 160-1987	
	Table olives	250	C	ML	CS 66-1981	
	Canned mushrooms	250	C	ML	CS 55-1981	
	Canned tomatoes	250	C	ML	CS 13-1981	
	Pickled cucumber	250	C	ML	CS 115-1981	
	Processed tomato concentrates	250	C	ML	CS 57-1981	
	Canned chestnuts and chestnut purée	250	C	ML	CS 145-1985	
	Cooked cured chopped meat	200	C	ML	CS 98-1981	For products in tinsplate containers
	Cooked cured chopped meat	50		ML	CS 98-1981	For products in other containers
	Cooked cured ham	50		ML	CS 96-1981	For products in other containers
	Cooked cured ham	200	C	ML	CS 96-1981	For products in tinsplate containers
	Cooked cured pork shoulder	50		ML	CS 97-1981	For products in other containers
	Cooked cured pork shoulder	200	C	ML	CS 97-1981	For products in tinsplate containers
	Corned beef	50		ML	CS 88-1981	For products in other containers
	Corned beef	200	C	ML	CS 88-1981	For products in tinsplate containers
	Luncheon meat	200	C	ML	CS 89-1981	For products in tinsplate containers
	Luncheon meat	50		ML	CS 89-1981	For products in other containers

Tin is mainly used in tinned containers, but it is also extensively used in solders, in alloys including dental amalgams. Inorganic tin compounds, in which the element may be present in the oxidation states of +2 or +4, are used in a variety of industrial processes for the strengthening of glass, as a base for colours, as catalysts, as stabilizers in perfumes and soaps, and as dental anticariogenic agents. On the whole, contamination of the environment by tin is only slight. Food is the main source of tin for man. Small amounts are found in fresh meat, cereals, and vegetables. Larger amounts of tin may be found in foods stored in plain cans and, occasionally, in foods stored in lacquered cans. Some foods such as asparagus, tomatoes, fruits, and their juices tend to contain high concentrations of tin if stored in unlaquered cans (Environmental health criteria for tin; International Programme on Chemical Safety (IPCS); 1980). Inorganic tin is found in food in the +2 and +4 oxidation states; it may occur in a cationic form (stannous and stannic compounds) or as inorganic anions (stannites or stannates).

RADIONUCLIDES

Commodity Code	Product Name	Representative radionuclides	Dose per unit intake factor in Sv/Bq	Level in Bq/kg	Type	Reference	Notes/Remarks
	Infant foods*	^{238}Pu , ^{239}Pu , ^{240}Pu , ^{241}Am		1	GL		
	Infant foods *	^{90}Sr , ^{106}Ru , ^{129}I , ^{131}I , ^{235}U		100	GL		
	Infant foods *	$^{35}\text{S}^{**}$, ^{60}Co , ^{89}Sr , ^{103}Ru , ^{134}Cs , ^{137}Cs , ^{144}Ce , ^{192}Ir		1000	GL		
	Infant foods *	$^3\text{H}^{***}$, ^{14}C , ^{99}Tc		1000	GL		
	Foods other than infant foods	^{238}Pu , ^{239}Pu , ^{240}Pu , ^{241}Am		10	GL		
	Foods other than infant foods	^{90}Sr , ^{106}Ru , ^{129}I , ^{131}I , ^{235}U		100	GL		
	Foods other than infant foods	$^{35}\text{S}^{**}$, ^{60}Co , ^{89}Sr , ^{103}Ru , ^{134}Cs , ^{137}Cs , ^{144}Ce , ^{192}Ir		1000	GL		
	Foods other than infant foods	$^3\text{H}^{***}$, ^{14}C , ^{99}Tc		10000	GL		

* When intended for use as such.

** This represents the value for organically bound sulphur.

*** This represents the value for organically bound tritium.

Scope: The Guideline Levels apply to radionuclides contained in foods destined for human consumption and traded internationally, which have been contaminated following a nuclear or radiological emergency¹. These guideline levels apply to food after reconstitution or as prepared for consumption, i.e., not to dried or concentrated foods, and are based on an intervention exemption level of 1 mSv in a year.

Application: As far as generic radiological protection of food consumers is concerned, when radionuclide levels in food do not exceed the corresponding Guideline Levels, the food should be considered as safe for human consumption. When the Guideline Levels are exceeded, national governments shall decide whether and under what circumstances the food should be distributed within their territory or jurisdiction. National governments may wish to adopt different values for internal use within their own territories where the assumptions concerning food distribution that have been made to derive the Guideline Levels may not apply, e.g., in the case of wide-spread radioactive contamination. For foods that are consumed in small quantities, such as spices, that represent a small percentage of total diet and hence a small addition to the total dose, the Guideline Levels may be increased by a factor of 10.

¹ For the purposes of this document, the term "emergency" includes both accidents and malevolent actions.

Radionuclides: The Guideline Levels do not include all radionuclides. Radionuclides included are those important for uptake into the food chain; are usually contained in nuclear installations or used as a radiation source in large enough quantities to be significant potential contributors to levels in foods, and; could be accidentally released into the environment from typical installations or might be employed in malevolent actions. Radionuclides of natural origin are generally excluded from consideration in this document.

In the Table, the radionuclides are grouped according to the guideline levels rounded logarithmically by orders of magnitude. Guideline levels are defined for two separate categories "infant foods" and "other foods". This is because, for a number of radionuclides, the sensitivity of infants could pose a problem. The guideline levels have been checked against age-dependent ingestion dose coefficients defined as committed effective doses per unit intake for each radionuclide, which are taken from the "International Basic Safety Standards" (IAEA, 1996)².

Multiple radionuclides in foods: The guideline levels have been developed with the understanding that there is no need to add contributions from radionuclides in different groups. Each group should be treated independently. However, the activity concentrations of each radionuclide within the same group should be added together³.

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Annex 1

SCIENTIFIC JUSTIFICATION FOR PROPOSED DRAFT REVISED GUIDELINE LEVELS FOR RADIONUCLIDES IN FOODS CONTAMINATED FOLLOWING A NUCLEAR OR RADIOLOGICAL EMERGENCY

The proposed draft revised Guideline Levels for Radionuclides in Foods and specifically the values presented in Table 1 above are based on the following general radiological considerations and experience of application of the existing international and national standards for control of radionuclides in food.

Significant improvements in the assessment of radiation doses resulting from the human intake of radioactive substances have become available since the Guideline Levels were issued by the Codex Alimentarius Commission in 1989⁴ (CAC/GL 5-1989).

Infants and adults: The levels of human exposure resulting from consumption of foods containing radionuclides listed in Table 1 at the suggested guideline levels have been assessed both for infants and adults and checked for compliance with the appropriate dose criterion.

In order to assess public exposure and the associated health risks from intake of radionuclides in food, estimates of food consumption rates and ingestion dose coefficients are needed. According to Ref. (WHO, 1988) it is assumed that 550 kg of food is consumed by an adult in a year. The value of infant food and milk consumption during first year of life used for infant dose calculation equal to 200 kg is based on contemporary human habit assessments (F. Luykx, 1990⁵; US DoH, 1998⁶; NRPB, 2003⁷). The most conservative values of the radionuclide-specific and age-specific ingestion dose coefficients, i.e. relevant to the chemical forms of radionuclides which are most absorbed from the gastro-intestinal tract and retained in body tissues, are taken from the (IAEA, 1996).

Radiological criterion: The appropriate radiological criterion, which has been used for comparison with the dose assessment data below, is a generic intervention exemption level of around 1 mSv for individual annual dose from radionuclides in major commodities, e.g. food, recommended by the International Commission on Radiological Protection as safe for members of the public (ICRP, 1999)⁸.

² Food and Agriculture Organization of the United Nations, International Atomic Energy Agency, International Labour Office, OECD Nuclear Energy Agency, Pan American Health Organization, World Health Organization (1996) International Basic Safety Standards for Protection against Ionizing Radiation and for the Safety of Radiation Sources, IAEA, Vienna.

³ For example, if ¹³⁴Cs and ¹³⁷Cs are contaminants in food, the guideline level of 1000 Bq/kg refers to the summed activity of both these radionuclides.

⁴ The Codex Alimentarius Commission at its 18th Session (Geneva 1989) adopted Guideline Levels for Radionuclides in Foods Following Accidental Nuclear Contamination for Use in International Trade (CAC/GL 5-1989) applicable for six radionuclides (⁹⁰Sr, ¹³¹I, ¹³⁷Cs, ¹³⁴Cs, ²³⁹Pu and ²⁴¹Am) during one year after the nuclear accident.

⁵ F. Luykx (1990) Response of the European Communities to environmental contamination following the Chernobyl accident. In: Environmental Contamination Following a Major Nuclear Accident, IAEA, Vienna, v.2, 269-287.

⁶ US DoHHS (1998) Accidental Radioactive Contamination of Human Food and Animal Feeds: Recommendations for State and Local Agencies. Food and Drug Administration, Rockville.

⁷ K. Smith and A. Jones (2003) Generalised Habit Data for Radiological Assessments. NRPB Report W41.

⁸ International Commission on Radiological Protection (1999). Principles for the Protection of the Public in Situations of Prolonged Exposure. ICRP Publication 82, Annals of the ICRP.

Naturally occurring radionuclides: Radionuclides of natural origin are ubiquitous and as a consequence are present in all foodstuffs to varying degrees. Radiation doses from the consumption of foodstuffs typically range from a few tens to a few hundreds of microsieverts in a year. In essence, the doses from these radionuclides when naturally present in the diet are unamenable to control; the resources that would be required to affect exposures would be out of proportion to the benefits achieved for health. These radionuclides are excluded from consideration in this document as they are not associated with emergencies.

One-year exposure assessment: It is conservatively assumed that during the first year after major environmental radioactive contamination caused by a nuclear or radiological emergency it might be difficult to readily replace foods imported from contaminated regions with foods imported from unaffected areas. According to FAO statistical data the mean fraction of major foodstuff quantities imported by all the countries worldwide is 0.1. The values in Table 1 as regards foods consumed by infants and the general population have been derived to ensure that if a country continues to import major foods from areas contaminated with radionuclides, the mean annual internal dose of its inhabitants will not exceed around 1 mSv (see Annex 2). This conclusion might not apply for some radionuclides if the fraction of contaminated food is found to be higher than 0.1, as might be the case for infants who have a diet essentially based on milk with little variety.

Long-term exposure assessment: Beyond one year after the emergency the fraction of contaminated food placed on the market will generally decrease as a result of national restrictions (withdrawal from the market), changes to other produce, agricultural countermeasures and decay.

Experience has shown that in the long term the fraction of imported contaminated food will decrease by a factor of a hundred or more. Specific food categories, e.g. wild forest products, may show persistent or even increasing levels of contamination. Other categories of food may gradually be exempted from controls. Nevertheless, it must be anticipated that it may take many years before levels of individual exposure as a result of contaminated food could be qualified as negligible.

ASSESSMENT OF HUMAN INTERNAL EXPOSURE WHEN THE GUIDELINE LEVELS ARE APPLIED

For the purpose of assessment of the mean public exposure level in a country caused by the import of food products from foreign areas with residual radioactivity, in implementing the present guideline levels the following data should be used: annual food consumption rates for infants and adults, radionuclide- and age-dependent ingestion dose coefficients and the import/production factors. When assessing the mean internal dose in infants and adults it is suggested that due to monitoring and inspection the radionuclide concentration in imported foods does not exceed the present guideline levels. Using cautious assessment approach it is considered that all the foodstuffs imported from foreign areas with residual radioactivity are contaminated with radionuclides at the present guideline levels.

Then, the mean internal dose of the public, E (mSv), due to annual consumption of imported foods containing radionuclides can be estimated using the following formula:

$$E = GL(A) \cdot M(A) \cdot e_{ing}(A) \cdot IPF$$

where:

$GL(A)$ is the Guideline Level (Bq/kg)

$M(A)$ is the age-dependent mass of food consumed per year (kg) $e_{ing}(A)$ is

the age-dependent ingestion dose coefficient (mSv/Bq) IPF is the

import/production factor⁹ (dimensionless).

Assessment results presented in Table 2 both for infants and adults demonstrate that for all the twenty radionuclides doses from consumption of imported foods during the 1st year after major radioactive contamination do not exceed 1 mSv. It should be noted that the doses were calculated on the basis of a value for the IPF equal to 0.1 and that this assumption may not always apply, in particular to infants who have a diet essentially based on milk with little variety.

⁹ The import/production factor (IPF) is defined as the ratio of the amount of foodstuffs imported per year from areas contaminated with radionuclides to the total amount produced and imported annually in the region or country under consideration.

It should be noted that for ^{239}Pu as well as for a number of other radionuclides the dose estimate is conservative. This is because elevated gastro-intestinal tract absorption factors and associated ingestion dose coefficients are applied for the whole first year of life whereas this is valid mainly during suckling period recently estimated by ICRP to be as average first six months of life (ICRP, 2005¹⁰). For the subsequent six months of the first year of life the gut absorption factors are much lower. This is not the case for ^3H , ^{14}C , ^{35}S , iodine and caesium isotopes.

As an example, dose assessment for ^{137}Cs in foods is presented below for the first year after the area contamination with this nuclide.

For adults: $E = 1000 \text{ Bq/kg} \cdot 550 \text{ kg} \cdot 1.3 \cdot 10^{-5} \text{ mSv/Bq} \cdot 0.1 = 0.7 \text{ mSv}$;

For infants: $E = 1000 \text{ Bq/kg} \cdot 200 \text{ kg} \cdot 2.1 \cdot 10^{-5} \text{ mSv/Bq} \cdot 0.1 = 0.4 \text{ mSv}$

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¹⁰

International Commission on Radiological Protection (2005) Doses to Infants from Radionuclides Ingested in Mothers Milk. To be published.

TABLE 2

ASSESSMENT OF EFFECTIVE DOSE FOR INFANTS AND ADULTS FROM INGESTION OF IMPORTED FOODS IN A YEAR

Radionuclide	Guideline Level (Bq/kg)		Effective dose (mSv)	
	Infant foods	Other foods	1 st year after major contamination	
			Infants	Adults
²³⁸ Pu	1	10	0.08	0.1
²³⁹ Pu			0.08	0.1
²⁴⁰ Pu			0.08	0.1
²⁴¹ Am			0.07	0.1
⁹⁰ Sr	100	100	0.5	0.2
¹⁰⁶ Ru			0.2	0.04
¹²⁹ I			0.4	0.6
¹³¹ I			0.4	0.1
²³⁵ U			0.7	0.3
³⁵ S*			0.2	0.04
⁶⁰ Co	1000	1000	1	0.2
⁸⁹ Sr			0.7	0.1
¹⁰³ Ru			0.1	0.04
¹³⁴ Cs			0.5	1
¹³⁷ Cs			0.4	0.7
¹⁴⁴ Ce			1	0.3
¹⁹² Ir			0.3	0.08
³ H**	1000	10000	0.002	0.02
¹⁴ C			0.03	0.3
⁹⁹ Tc			0.2	0.4

* This represents the value for organically bound sulphur.

** This represents the value for organically bound tritium.

See for "Scientific justification for the Guideline Levels" (Annex 1) and the "Assessment of human internal exposure when the Guideline Levels are applied" (Annex 2)

ACRYLONITRILE

Reference to JECFA:	28 (1984)
Toxicological guidance:	Provisional Acceptance (1984, the use of food-contact materials from which acrylonitrile may migrate is provisionally accepted on condition that the amount of the substance migrating into food is reduced to the lowest level technologically attainable.)
Residue definition:	acrylonitrile (monomer)
Synonyms:	2-Propenenitrile; vinyl cyanide (VCN); cyanoethylene; abbreviations, AN, CAN.
Related Code of Practice:	Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	0.02		GL		

Acrylonitrile monomer is the starting substance for the manufacture of polymers which are used as fibres, resins, rubbers and also as packaging material for o.a. foods. Acrylonitrile is not known to occur as a natural product. Acrylonitrile is classified by IARC as possibly carcinogenic to humans (Group 2B). Polymers derived from acrylonitrile may still contain small amounts of free monomer.

CHLOROPROPANOLS

Reference to JECFA:	41 (1993; for 1,3-dichloro-2-propanol only), 57 (2001), 67 (2006)
Toxicological guidance:	PMTDI 0.002 mg/kg bw (2001, for 3-chloro-1,2-propanediol); maintained in 2006. Establishment of tolerable intake was considered to be inappropriate for 1,3-dichloro-2-propanol because of the nature of the toxicity (tumorigenic in various organs in rats and the contaminant can interact with chromosomes and/or DNA). BMDL 10 cancer, 3.3 mg/kg bw/day (for 1,3-dichloro-2-propanol); MOE, 65000 (general population), 2400 (high level intake, including young children)
Residue definition:	3-MCPD
Synonyms:	Two substances are the most important members of this group: 3-monochloropropane-1,2-diol (3-MCPD, also referred to as 3-monochloro-1,2-propanediol) and 1,3-dichloro-2-propanol (1,3-DCP)
Related Code of Practice:	Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the production of Acid-Hydrolyzed Vegetable Proteins (Acid-HVPs) and Products that Contain Acid-HVPs (CAC/RCP 64 – 2008)

Commodity/Product Code Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
	0.4		ML		
Liquid condiments containing acid-hydrolyzed vegetable proteins (excluding naturally fermented soy sauce)					

MELAMINE

Reference to JECFA: FAO/WHO Expert Meeting, 2008
 Toxicological guidance: TDI 0.2 mg/kg bw

Commodity/Product Code Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
Food (other than infant formula)	2.5		ML		The ML applies to food other than infant formula
Feed	2.5		ML		<p><u>Note 1</u> The maximum level applies to levels of melamine resulting from its non-intentional and unavoidable presence in feed and food. The maximum level does not apply to feed and food for which it can be proven that the level of melamine higher than 2.5 mg/kg is the consequence of</p> <ul style="list-style-type: none"> - authorised use of cyromazine as insecticide. The melamine level shall not exceed the level of cyromazine. - migration from food contact materials taking account of any nationally authorised migration limit. <p><u>Note 2</u> The maximum level does not apply to melamine that could be present in the following feed ingredients / additives: guanidino acetic acid (GAA), urea and biuret, as a result of normal production processes</p>
Powdered Infant formula	1		ML		

VINYL CHLORIDE MONOMER

Reference to JECFA: 28 (1984)
 Toxicological guidance: Provisional Acceptance (1984, the use of food-contact materials from which vinyl chloride may migrate is provisionally accepted, on condition that the amount of the substance migrating into food is reduced to the lowest level technologically)
 Residue definition: Vinylchloride monomer
 Synonyms: Monochloroethene, chloroethylene; abbreviation VC or VCM
 Related Code of Practice: Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (CAC/RCP 49-2001)

Commodity/Product Code Name	Level mg/kg	Suffix	Type	Reference	Notes/Remarks
Food	0.01		GL		The GL in food packaging material is 1.0 mg/kg.

Vinylchloride monomer is the main starting substance for the manufacture of polymers which are used as resins, as packaging material for foods. Vinyl chloride is not known to occur as a natural product. Residues of VCM may be still present in the polymer. Vinyl chloride is considered by IARC to be a human carcinogen (as has been shown in occupational exposure situations).

វិទ្យាស្ថានស្តង់ដារកម្ពុជា

វិទ្យាស្ថានស្តង់ដារកម្ពុជា គឺជាអង្គភាពស្តង់ដារជាតិដែលត្រូវបានបង្កើតឡើងដោយព្រះរាជក្រម
លេខ នស/រកម/០៦០៧/០១៣ ចុះថ្ងៃទី២៤ ខែមិថុនា ឆ្នាំ២០០៧ ដែលប្រកាសឱ្យប្រើច្បាប់ស្តីពីស្តង់ដារ
កម្ពុជា និងត្រូវបានប្រគល់ភារកិច្ចតាមអនុក្រឹត្យលេខ ៥៧៥ អនក្រ.បក ចុះថ្ងៃទី០៩ ខែធ្នូ ឆ្នាំ២០១៣
ស្តីពីការរៀបចំ និងការប្រព្រឹត្តទៅរបស់ក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម។

មុខងារនិងភារកិច្ចចម្បងរបស់វិទ្យាស្ថាន គឺអភិវឌ្ឍស្តង់ដារបន្លំយកម្មជាតិ និងជំរុញសកម្មភាព
វាយតម្លៃភាពអនុលោម សំដៅរួមចំណែកដល់ការអភិវឌ្ឍសេដ្ឋកិច្ចជាតិ ជំរុញប្រសិទ្ធភាពកសិកម្ម
ឧស្សាហកម្ម ពាណិជ្ជកម្ម និងសេវាកម្ម លើកកម្ពស់សុខភាព សុវត្ថិភាពសាធារណៈ ការពារអ្នកប្រើប្រាស់
និងចូលរួមគ្រប់សកម្មភាពស្តង់ដារបន្លំយកម្មតំបន់និងអន្តរជាតិក្នុងទិសដៅលើកស្ទួយនិងសម្របសម្រួល
ដល់ការធ្វើពាណិជ្ជកម្មលើទីផ្សារអន្តរជាតិ ។

ស្តង់ដារកម្ពុជាត្រូវបានរៀបចំឡើង ដោយផ្អែកលើគោលការណ៍ព្រមព្រៀងគ្នាពីសមាជិករបស់ គណៈ
កម្មការបច្ចេកទេសដែលក្នុងនោះមានតំណាងមកពីអង្គភាពរដ្ឋាភិបាល វិទ្យាស្ថានអប់រំ-វិទ្យាសាស្ត្រ
ផលិតករ និងអ្នកប្រើប្រាស់ ព្រមទាំងអង្គភាពពាក់ព័ន្ធដទៃទៀត ដែលទាំងអស់នេះជាអង្គការក្នុងការផ្តល់
យោបល់ទៅលើខ្លឹមសារបច្ចេកទេស។ ស្តង់ដារកម្ពុជានីមួយៗត្រូវបានអនុម័តដោយក្រុមប្រឹក្សាស្តង់ដារ
ជាតិ និងប្រកាសជាស្តង់ដារកម្ពុជាដោយទេសរដ្ឋមន្ត្រីរដ្ឋមន្ត្រីក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម។ ស្តង់ដារ
កម្ពុជាអាចនឹងត្រូវធ្វើវិសោធនកម្មនៅរៀងរាល់ប្រាំឆ្នាំម្តង ឬនៅក្នុងអំឡុងពេលណាមួយដែលមានរយៈ
ពេលតិចជាង ប្រសិនបើមានហេតុផលបច្ចេកទេសច្បាស់លាស់។

វិទ្យាស្ថានស្តង់ដារកម្ពុជាអនុវត្តផងដែរ នូវប្រព័ន្ធចេញវិញ្ញាបនបត្របញ្ជាក់ភាពអនុលោមតាម
ស្តង់ដារនេះ និងអាចអនុញ្ញាតឱ្យប្រើសញ្ញាស្តង់ដារកម្ពុជាដូចមានរូបខាងក្រោមបាន ក្រោមលក្ខខណ្ឌនៃ
អាជ្ញាប័ណ្ណដែលបានចេញឱ្យដោយវិទ្យាស្ថានស្តង់ដារកម្ពុជា។



សម្រាប់ស្វែងរកព័ត៌មានបន្ថែមទៀត សូមទំនាក់ទំនង ÷

វិទ្យាស្ថានស្តង់ដារកម្ពុជា នៃក្រសួងឧស្សាហកម្ម និងសិប្បកម្ម

អគារលេខ ៥៣៨ ផ្លូវជាតិលេខ២ សង្កាត់ចាក់អង្រែលើ ខណ្ឌមានជ័យ រាជធានីភ្នំពេញ

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បោះពុម្ពលើកទី ១ ខែ ឆ្នាំ២០១៤