EUROPEAN
COMMISSION

Brussels, XXX
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COMMISSION RECOMMENDATION

of XXX

on monitoring the presence of chlorinated paraffins in food

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COMMISSION RECOMMENDATION

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on monitoring the presence of chlorinated paraffins in food

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 292 thereof,

Whereas:

(1) The European Food Safety Authority (EFSA) Panel on Contaminants in the Food Chain (CONTAM) adopted a risk assessment in 2020 on chlorinated paraffins in feed and food[1].

(2) Due to the limitations in the toxicokinetic and toxicological database, the Panel concluded that derivation of a health-based guidance value was not appropriate. Only limited data on the occurrence of short-chain chlorinated paraffins (SCCPs) and medium-chain chlorinated paraffins (MCCPs) in some fish species were submitted to EFSA. No data were submitted for long-chain chlorinated paraffins (LCCPs). Thus, a robust exposure assessment and consequently a complete risk characterisation could not be performed. A preliminary risk characterisation based only on the consumption of fish was performed, and the calculated margins of exposure suggested no health concern for this limited scenario. The Panel noted that dietary exposure will be higher due to the contribution of chlorinated paraffins from other foods.

(3) The Panel recommended among other to develop validated analytical methods for the determination of chlorinated paraffins, as well as suitable standards and reference materials and to gather more data on the presence of SCCPs, MCCPs and LCCPs in food to enable a robust human exposure assessment.

(4) The European Union Reference Laboratory for halogenated Persistent Organic Pollutants (POPs) in Feed and Food performed work on the development and validation of a method to analyse chlorinated paraffins. The method to analyse all chlorinated paraffins, including LCCPs, is only available at few expert laboratories. On the other hand, it is important to gather more reliable and comparable occurrence data in food. Therefore, an analytical approach whereby the sum of polychlorinated alkanes (PCAs) with a chain length of C_{10}-C_{17} (i.e. SCCPs +MCCPs) is determined by a method of analysis for which the equipment is more widely available and analysis less burdensome. For the samples exceeding a certain threshold for the sum of PCAs these samples should then also be sent for a more detailed analysis to expert laboratories to analyse all chlorinated paraffins (including LCCPs). This should enable to gather more information regarding chain length specific distribution and on the correlation of the sum of PCAs-$C_{10\text{-}17}$ with longer chained PCAs. These threshold values are not safety levels and no enforcement actions should be taken based on exceedance of these

[1] EFSA CONTAM Panel (EFSA Panel on Contaminants in the Food Chain), 2020. Scientific Opinion – Risk assessment of chlorinated paraffins in feed and food. EFSA Journal 2020;18(3):5991, 220 pp. https://doi.org/10.2903/j.efsa.2020.5991

threshold values but exceedance of these threshold values should trigger a more detailed analysis. These threshold values are derived from the existing data and are established only for certain food groups. The threshold values are set at a level ensuring that sufficient detailed analysis are performed without exceeding the capacity of the expert laboratories. Threshold values for other food groups could be derived in the future once more data is available. This refers in particularly to plant based foods and potentially a differentiation within the group "other products of animal origin"

(5) It is therefore appropriate to recommend the monitoring of chlorinated paraffins in food.

HAS ADOPTED THIS RECOMMENDATION:

(1) Member States with the active involvement of food business operators should monitor the presence of chlorinated paraffins in food.

(2) An analytical approach should be implemented whereby whereby the sum of polychlorinated alkanes (PCAs) with a chainlength of C_{10}-C_{17} is determined by Gas Chromatography Tandem Mass Spectrometry (GC-MS/MS) or Gas Chromatography coupled to Low Resolution Mass Spectrometry (GC-LRMS). In case the level of sum of PCAs C_{10}-C_{17} found is higher than the threshold value, the sample is sent for a more detailed analysis by Liquid Chromatography (LC) or Gas Chromatography (GC) coupled with a High Resolution Mass Spectrometry (HRMS) to an expert laboratory.

(3) The threshold value of sum of PCAs C_{10}-C_{17} is for fish, 100 ng/g wet weigth, for milk and dairy products 20 ng/g wet weight, for oils and fats 1000 ng/g fat, for other products of animal origin (e.g. meat, eggs, …) 300 ng/g fat, for processed foods (whole meals) 50 ng/g wet weight and for babyfood 20 ng/g wet weight.

(4) Member States and food business operators should provide to EFSA, by 30 June of each year, the data for the previous year for compilation into one database in line with the requirements of EFSA's Guidance on Standard Sample Description (SSD) for Food and Feed and EFSA's additional specific reporting requirements[2].

Done at Brussels,

For the Commission

Member of the Commission

[2] https://www.efsa.europa.eu/en/call/call-continuous-collection-chemical-contaminants-occurrence-data-0

Feltkode ændret