Food and Agriculture Organization of the United Nations

World Health Organization

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS



19th session of the Codex Committee on Contaminants in Foods

Languages: Arabic, English, French and Spanish.

19-23 October 2026
Cairo, Egypt
All times Central European Time (CET, UTC+3)

Tentative Timetable

CCCF19

Monday
19 October

09:00-12:30		**Opening and housekeeping**
	1	Adoption of the agenda
	2	Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies
	3	Matters of interest arising from the FAO and the WHO including the Joint FAO/WHO Expert Committee on Food Additives
	4	Matters of interest arising from other international organizations
	4.1	Activities of the Joint FAO/IAEA Centre of Nuclear Techniques in Food and Agriculture relevant to CCCF work
	4.2	WTO/SPS and STDF reports to CCCF
	5	Code of practice for the prevention and reduction of cadmium contamination in foods (at Step 4)
12:30-14:30		*Lunch Break*
14:30-18:00	5	Code of practice for the prevention and reduction of cadmium contamination in foods (at Step 4) (cont.)
	6	Code of practice for the prevention and reduction of tropane alkaloid contamination in food and feed (at Step 4)
	7	Code of practice for the reduction of aflatoxin B1 in raw materials and supplemental feedingstuffs for milk-producing animals (CXC 45-1997) (revision) (at Step 4)
19:00		Reception

Tuesday 20 October		8	Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed (CXC 74-2014) (revision) (at Step 4) (cont.)
	09:00-12:30	9	Review of the ML for methylmercury in tuna and the associated sampling plan
		10	Proposal for a JECFA call for data on total aflatoxins in cereals and cereal-based foods
	12:30-14:30		*Lunch break*
	14:30-18:00	11	Review of the Code of practice for the reduction of acrylamide in foods (CXC 67-2009)
		12	Development of a code of practice for the prevention and reduction of ochratoxin A contamination in dried fruits
		13	Consideration of T-2, HT-2, DAS, and ergot alkaloids
		14	Development of guidelines on the safe use of recycled plastics in food packaging
Wednesday 21 October		14	Development of guidelines on the safe use of recycled plastics in food packaging (cont.)
		15	Application of maximum levels to spice mixtures
	09:00-12:30	16	Identification of methods of analysis or numeric performance criteria for maximum levels in the General Standard for contaminants in food and feed (CXS 193-1995) for which there are no methods in the Recommended methods of analysis and sampling (CXS 234-1999)
		17	Guidance on data analysis for the development of maximum levels and for improved data collection – Annexes
	12:30-14:30		*Lunch break*
	13:00-14:00		Side events: Global harmonization through risk-based science: "The use of recycled pet (rPET) in food packaging"
	14:30-18:00	17	Guidance on data analysis for the development of maximum levels and for improved data collection – Annexes (cont.)
		18	Review of Codex standards for contaminants
		19	Priority list of contaminants for evaluation by JECFA
		20	Follow-up work on the outcomes of JECFA evaluations and FAO/WHO expert consultations
		21	Other business
		22	Date and place of next session
Friday 23 October	10:00	23	**Adoption of the report**