



**BRITISH COFFEE
ASSOCIATION**

Technical & Regulatory Committee Meeting

23rd March 2023



Glyphosate Situation:

- EU Glyphosate re-registration pushed back to end of 2023
 - Currently no action on MRL review either
 - Any delay helps with timetable for import tolerance work
- ECF/ISIC processing study for coffee - ongoing
- UK post Brexit review date by Dec 2025 – specific evaluation
- HSE looking to review MRL's – Dec '22 deadline for submission
- Feedback for registrant suggests no change on coffee MRL
- UK likely to move to Codex levels – continued focus on avoiding trade issues

Contaminants

- **Ochratoxin A**
 - EU limits now at 3ppb for roasted and 5ppb for soluble
 - Product on market prior to 1st Jan ok until expiry date
 - Reminder – not an FSA first priority
 - Lack of mitigation – waste of a safe product



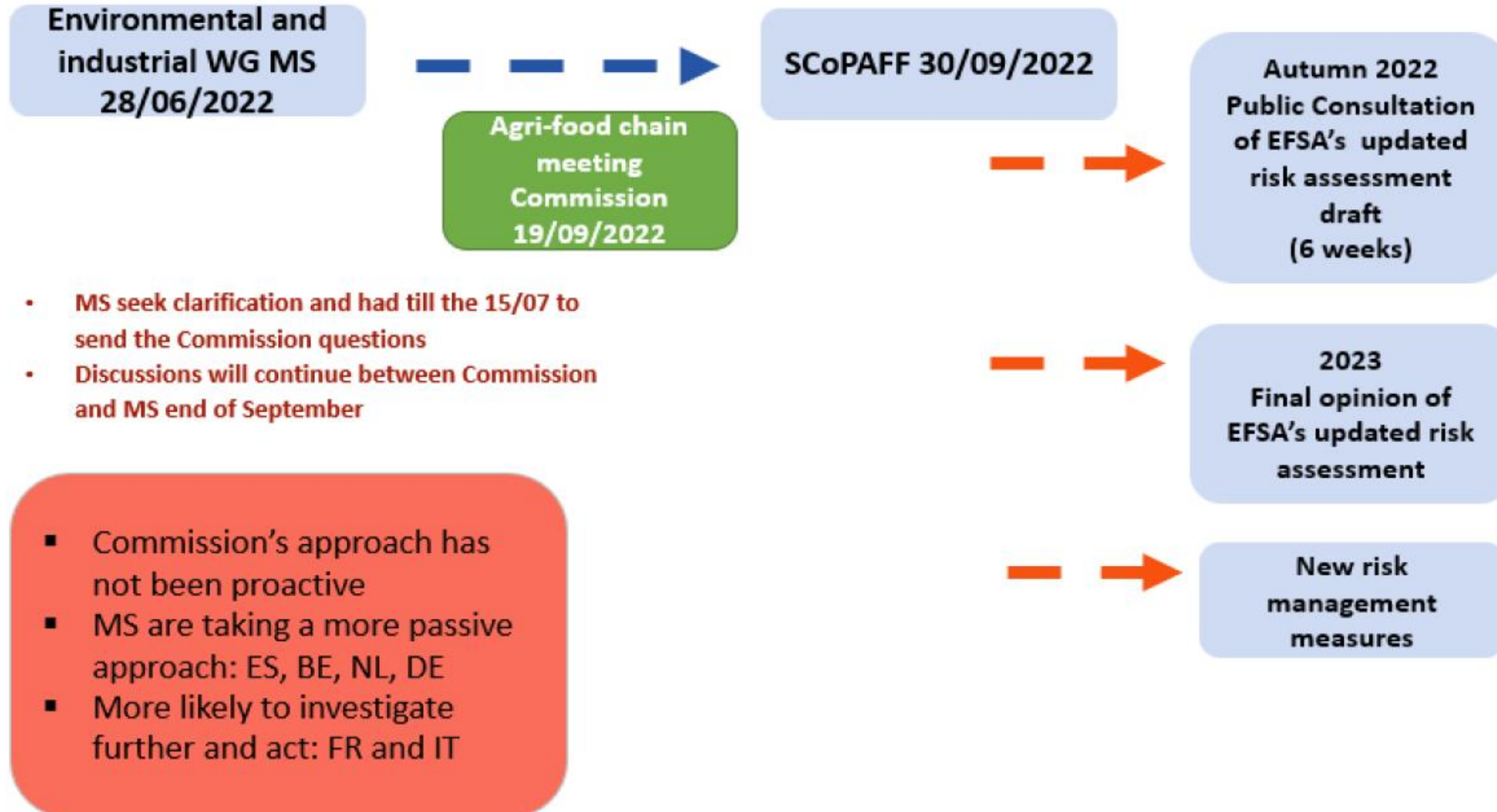
Guidelines for the prevention of OTA occurrence in coffee

February 2022

Contaminants

- **Acrylamide**
 - Continued debate on Benchmark vs Maximum Levels
 - Estimates of 30,000 tonnes to be destroyed if EU moves to MLs
 - Latest data shows some reduction in soluble coffee exceedances – a change or just reflecting more targeted testing at commercial level?
 - Further SCoPAFF discussions on 24th November
- Current state of FSA priority review process
 - Acrylamide to follow T2/HT2 in priority
 - FSA survey results imminent
 - Importance of data reinforced

MINO, Timeline



MINO, What has been done so far?

2018. CONTAM makes an internal call for data

2019. A Van Heyst et al, 2019 article 'Dietary exposure of the Belgian population to mineral oil' published on-line in Food Addit Contam Part A

2020. ECF call for data. Traces of MINO are identified in the green (MOSH & MOAH), roasted (MOSH & MOAH) and Beverage (MOSH)

2021

- 40 of-the-shelf samples from 8 countries are analyzed by the Kirchhoff Institute
 - 9 samples are free of MINO
 - 31 samples are MOSH positive (97% of roasted coffee samples). Values not of concern, contamination by POSH
 - 4 samples are MOAH positive. The origin of the contamination is believed to be the mineral oil based batching oil for spinning of jute fibres contaminating the green coffee beans during transport.
- ECF requests EFSA to share any data they might have for Coffee

2022

- After a year, EFSA shares 1 sample! (12 datapoints)
- Meetings with Jute Bag manufacturers
- Follow FDE MINO WG
- Attended ECA webinar

MINO, Open questions for coffee

- **Origin:** internal transport & storage
- **Overseas transport:** How much coffee is delivered in Jute BAGS vs big bags vs bulk stuffed containers? – ECF LC?
- Contact time? Temperature?
- Migration? With a higher incidence of the lighter C-fractions?
- Special focus: Africa? (West Africa for Cocoa)
- Scientific evidence, transfer into the brew?



UK Coffee Data

- Need for evidence-based decision making
- FSA keen to have access to industry data
- Aim to create an anonymised database for contaminant results
- Using data which is (should be) already been produced by/for members
- Members contributing would get access to full database
- Minimum numbers needed to ensure



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Multiple Source Substances

- Food and Drink sector concern on current EU definition of pesticide residues
 - Article 3 Reg 396/2005
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- Definition captures other products such as biocides, disinfectants & environmental contaminants
- Question on how GB might move away from EU and revise definition
- Limits could be based on occurrence data
- Some support from FSA for a change
- 2-Phenylphenol & Furan would be coffee related examples.
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ECF – Single Serve Units

Packaging Waste and Single Serve Units

- Eu draft regulation published late Nov '22
- Places mandatory requirement on capsules to be compostable within 2 years of adoption
- ECF looking for
 - Freedom of Material Choice
 - Fair Collective approach – industry + authorities + waste management
- Developing UK position – pre-emptive

FSA

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- FSA priority list remains unchanged – progress generally slow
- Acrylamide survey in 2022 – results expected by summer 2023 but where issues arise companies will be contacted ahead of publication – not a name and shame approach
- MOAH – CoT to review EFSA position. Work with reference lab on testing kits & methodology
- Arsenic – similar approach to MOAH on testing capability and data being gathered – although remains a low priority
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Transboundary Movement of Pests

- Topic arose at PHSI conference in 2022
- Question raised of certification for containers
- Opportunity for alternative industry guidance
- Aim to involve wide range of industry stakeholders/bodies to finalise approach
- Looking to draw on or complement exiting guidance where appropriate

Cold Brew – need for standards?

Cold Brew Coffee

- Further discussion from previous meeting
- Discussions with NCA on US activities
 - Driven by food safety concerns – e.g. nitro cold brew
- Definitions
- Food Safety
- Regulatory Structure
- Manufacturing facilities
- Shelf life testing studies – results imminent
- Offer of NCA presentation

Cold Brew – US approach

A close-up photograph of a hand pouring coffee from a glass carafe into a glass. The text is overlaid in white.

**COLD BREW
SAFETY GUIDE
FOR RETAILERS**

A photograph of a glass filled with iced coffee. The text is overlaid in white.

**COLD BREW SAFETY
FOR RETAILERS
WEBCAST**

A close-up photograph of a hand pouring coffee from a glass carafe into a glass. The text is overlaid in white.

**COLD BREW
SAFETY GUIDE
FOR RETAILERS**

A photograph of a glass filled with iced coffee. The text is overlaid in white.

**COLD BREW
TOOLKIT FOR
INDUSTRY (2018)**

A photograph of a barista in a cafe setting, looking down at a laptop. The text is overlaid in white.

**COMPLIANCE
CHECKLIST**

A photograph of a glass filled with iced coffee. The text is overlaid in white.

**COLD BREW
COFFEE FAQ**