

CHOCOLATE | PRALINE | BISCUIT | CONFECTIONERY

• Contaminants

Regulation (EU) 2023/915 sets out <u>maximum levels</u> for certain contaminants in foods. The following contaminants are relevant to the Choprabisco sectors:

- mycotoxins (aflatoxins, ochratoxin A, deoxynivalenol, etc.)
- metals (cadmium in chocolate)
- arsenic (rice)
- polycyclic aromatic hydrocarbons or PAHs (cocoa and derived products)
- glycidyl fatty acid ester (vegetable oils and fats)

Furthermore, there is <u>Regulation 2017/2158</u> establishing mitigation measures and <u>benchmark levels</u> for the reduction of the presence of <u>acrylamide</u> in food. The following categories are relevant to the Choprabisco sectors: biscuits and wafers, gingerbread and biscuits for infants and young children.

In addition, the FAVV/AFSCA established <u>action limits</u> for chemical and microbiological contaminants, even where no EU legislation exists. Specifically, for the Choprabisco sectors, this relates to:

- aluminium in biscuits and chocolate
- salmonella in chocolate

Working in tandem with Caobisco, Choprabisco is currently working on the following topics:

- limits for mineral oils (MOSH & MOAH)
- the future ban on the presence of bisphenol A in polycarbonate moulds (chocolate) under the EU legislation on food contact materials