

SAFEGUARDS

CONSUMER GOODS AND RETAIL

FOOD

NO. 109/14 MAY 2014

EU ADOPTED MAXIMUM LEVELS OF CADMIUM IN FOODSTUFFS

The European Commission has published the Commission Regulation [\(EU\) No 488/2014](#) of 12 May 2014 amending Regulation [\(EC\) No 1881/2006](#) as regards maximum levels of cadmium in foodstuffs.

In their latest [scientific opinion](#) on cadmium in food, the Scientific Panel on Contaminants in the Food Chain (CONTAM Panel) of the European Food Safety Authority (EFSA) concluded that the mean dietary exposures to cadmium in European countries are close to or slightly exceeding the TWI of 2.5 µg/kg body weight. Certain subgroups of the population may exceed the TWI by about 2 fold. The CONTAM Panel further concluded that, although adverse effects on kidney function are unlikely to occur for an individual exposed at this level, exposure to cadmium at the population level should be reduced.

Already on 4 April 2014, the European commission published a recommendation 2014/193/EU which involves the decrease of cadmium input during the growing of crops and vegetables for human consumption on land, as we informed you in our previous [SafeGuardS](#).

Based on the scientific Panel which proposed to reduce the Cadmium exposure to avoid kidney diseases, now the following limits have been published.

The Annex to Regulation (EC) No 1881/2006 is amended as follows:

Subsection 3.2. (Cadmium) is replaced by the following:



TABLE 1.

3.2	CADMIUM	MRLS (MG/KG)
3.2.1	Vegetables and fruit, excluding root and tuber vegetables, leaf vegetables, fresh herbs, leafy brassica, stem vegetables, fungi and seaweed (27)	0,050
3.2.2	Root and tuber vegetables (excluding celeriac, parsnips, salsify and horseradish), stem vegetables (excluding celery) (27). For potatoes the maximum level applies to peeled potatoes	0,10
3.2.3	Leaf vegetables, fresh herbs, leafy brassica, celery, celeriac, parsnips, salsify, horseradish and the following fungi (27): Agaricus bisporus (common mushroom), Pleurotus ostreatus (Oyster mushroom), Lentinula edodes (Shiitake mushroom)	0,20

3.2.4	Fungi, excluding those listed in point 3.2.3 (27)	1,0
3.2.5	Cereal grains excluding wheat and rice	0,10
3.2.6	<ul style="list-style-type: none"> • Wheat grains, rice grains • Wheat bran and wheat germ for direct consumption • Soy beans 	0,20
3.2.7	<p>Specific cocoa and chocolate products as listed below (49)</p> <ul style="list-style-type: none"> • Milk chocolate with < 30 % total dry cocoa solids • Chocolate with < 50 % total dry cocoa solids; milk chocolate with ≥ 30 % total dry cocoa solids • Chocolate with ≥ 50 % total dry cocoa solids • Cocoa powder sold to the final consumer or as an ingredient in sweetened cocoa powder sold to the final consumer (drinking chocolate) 	<p>0,10 as from 1 January 2019</p> <p>0,30 as from 1 January 2019</p> <p>0,80 as from 1 January 2019</p> <p>0,60 as from 1 January 2019</p>
3.2.8	Meat (excluding offal) of bovine animals, sheep, pig and poultry (6)	0,050
3.2.9	Horsemeat, excluding offal (6)	0,20
3.2.10	Liver of bovine animals, sheep, pig, poultry and horse (6)	0,50
3.2.11	Kidney of bovine animals, sheep, pig, poultry and horse (6)	1,0
3.2.12	Muscle meat of fish (24) (25), excluding species listed in points 3.2.13, 3.2.14 and 3.2.15	0,050
3.2.13	Muscle meat of the following fish (24) (25): mackerel (Scomber species), tuna (Thunnus species, Katsuwonus pelamis, Euthynnus species), bichique (Sicyopterus lagocephalus)	0,10
3.2.14	Muscle meat of the following fish (24) (25): bullet tuna (Auxis species)	0,15
3.2.15	Muscle meat of the following fish (24) (25): <ul style="list-style-type: none"> • anchovy (Engraulis species) • swordfish (Xiphias gladius) • sardine (Sardina pilchardus) 	0,25
3.2.16	Crustaceans (26): muscle meat from appendages and abdomen (44). In case of crabs and crab-like crustaceans (Brachyura and Anomura) muscle meat from appendages	0,50
3.2.17	Bivalve molluscs (26)	1,0
3.2.18	Cephalopods (without viscera) (26)	1,0
3.2.19	<p>Infant formulae and follow on-formulae (8) (29)</p> <ul style="list-style-type: none"> • powdered formulae manufactured from cows' milk proteins or protein hydrolysates • liquid formulae manufactured from cows' milk proteins or protein hydrolysates • powdered formulae manufactured from soya protein isolates, alone or in a mixture with cows' milk proteins • liquid formulae manufactured from soya protein isolates, alone or in a mixture with cows' milk proteins 	<p>0,010 as from 1 January 2015</p> <p>0,005 as from 1 January 2015</p> <p>0,020 as from 1 January 2015</p> <p>0,010 as from 1 January 2015</p>

3.2.20	Processed cereal-based foods and baby foods for infants and young children (3) (29)	0,040 as from 1 January 2015
3.2.21	Food supplements (39) excl. food supplements listed in point 3.2.22	1,0
3.2.22	Food supplements (39) consisting exclusively or mainly of dried seaweed, products derived from seaweed, or of dried bivalve molluscs	3,0

The regulation enters into force 20 days after the publishing date except for 3.2.19 and 3.2.20 of the Annex to Regulation (EC) No 1881/2006, as amended by this Regulation, shall apply from 1 January 2015. Foodstuffs not complying with these maximum levels which are lawfully placed on the market prior to 1 January 2015 may continue to be marketed after that date until their date of minimum durability or use-by-date.

The second exception concern 3.2.7 of the Annex to Regulation (EC) No 1881/2006, as amended by this Regulation, shall apply from 1 January 2019. Foodstuffs not complying with these maximum levels, which are lawfully placed on the market prior to 1 January 2019, may continue to be marketed after that date until their date of minimum durability or use-by-date.

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