

## 食品中のアクリルアミドの低減技術に関する情報の募集について

平素より安全な食品の安定供給にご尽力をいただきありがとうございます。

現在、国際食品規格を策定するコーデックス委員会において、2009年に策定した「食品中のアクリルアミド低減に関する実施規範（CXC 67-2009）」の改訂に向けての検討がされており、低減技術に関する情報の収集のため、加盟国に対して、別添の回付文書により情報提供の要請がありました。

提供された情報、データは、我が国も参加する電子作業部会（議長国：インド、共同議長：サウジアラビア）において検討され、次回の食品汚染物質部会（来年6月）で議論される討議文書や改訂原案の作成のための基礎資料となります。

実施規範の対象となっている、ばれいしょ製品、穀類製品の原材料から最終製品の生産、加工、流通、製造等にかかわる食品事業者の皆様においては、食品中のアクリルアミド低減に有効な技術情報や実証データ等をお持ちの場合には、令和6年10月8日（金）までに、連絡先に記載の農林水産省の担当者まで、ご一報くださいますようお願いいたします。ご提供を頂いた情報、データの内容を精査した上で、日本政府からの情報としてコーデックス委員会に提出させていただきます。

なお、現行の「食品中のアクリルアミド低減に関する実施規範（CXC 67-2009）」の日本語訳版は、以下の農林水産省のウェブサイトにて公開しておりますのでご参照ください。

[https://www.maff.go.jp/j/syouan/ki\\_jun/codex/standard\\_list/pdf/cac\\_rcp67.pdf](https://www.maff.go.jp/j/syouan/ki_jun/codex/standard_list/pdf/cac_rcp67.pdf)

### 1. 募集する情報、データの範囲

- 原料となる農産物の生産から最終製品の加工、製造、消費に至るまでのフードチェーンの各段階において、アクリルアミド低減に有効な技術情報、データ
- 現行の実施規範に記載されていない、最新の低減技術に関する情報、データ
- 現行の実施規範に記載されている情報をさらに補強する情報、データ

### 2. 情報、データの提出における留意事項

- 効果的ですぐに利用可能であること。
- 費用対効果が高いことが証明されていること。
- 地域を超えて広く適用できること。
- あらゆる生産・製造規模（特に中小、零細企業）において適用可能であること。

### 3. 提出に必要な事項

- 参考文献又はそれに代わる具体的な情報、データ

#### 連絡先

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CODEX ALIMENTARIUS COMMISSION **E**

Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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CL 2024/79-CF

August 2024

**TO** Codex Contact Points  
Contact Points of international organizations having observer status with Codex

**FROM** Secretariat,  
Codex Alimentarius Commission,  
Joint FAO/WHO Food Standards Program

**SUBJECT** **Request for data and information on risk management measures to prevent or reduce acrylamide contamination in foods**

**DEADLINE** **31 October 2024**

**BACKGROUND**

1. The 17th Session of the Codex Committee on Contaminants in Foods (CCCF17, 2023) noted general support for the revision of the *Code of Practice for the Reduction of Acrylamide in Foods* (CXC 67-2009)<sup>1</sup> if supported by further work to assess the availability of additional or new mitigation measures which could be included in a revised discussion paper for consideration by CCCF18 (2024). The Committee, therefore, agreed to collect information on risk management measures to prevent or reduce acrylamide in foods.
2. The data/information submitted in reply to this circular letter (CL)<sup>2</sup> will be considered by the Electronic Working Group (EWG), established by CCCF17, chaired by India, and co-chaired by Saudi Arabia, to develop the discussion paper further to support the revision of the aforesaid Code of Practice (CoP) and, based on the data/information submitted in reply to this CL, attach a proposed revised CoP for consideration by CCCF18.<sup>3</sup>

**REQUEST FOR DATA AND INFORMATION ON RISK MANAGEMENT MEASURES TO PREVENT OR REDUCE ACRYLAMIDE CONTAMINATION IN FOODS**

3. Codex members and observers are kindly invited to provide data and information on risk management measures to prevent or reduce acrylamide contamination in foods along the food production/supply chain which are:
  - effective and readily available;
  - proven to be cost-effective;
  - applicable widely across regions; and
  - applicable at all scales of production (especially at medium, small, and micro businesses)
4. To guide the submission of the requested risk management measures, the following points could be considered:
  - The optimal agricultural practices to prevent or reduce acrylamide formation in foods.
  - The optimal processing conditions to prevent or reduce acrylamide formation in foods.
  - The critical control points and associated mitigation measures along the food chain/supply that would assist in preventing/reducing acrylamide in foods.
  - Any other relevant data/information that could further complement data and information on prevention or reduction measures requested above.

<sup>1</sup> <https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-standards/en/?committee=CCCF>

<sup>2</sup> <https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCCF>  
<https://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/>

<sup>3</sup> REP24/CF17, paras. 110-114  
<https://www.fao.org/fao-who-codexalimentarius/meetings/detail/en/?meeting=CCCF&session=17>

5. To assist the review of the CoP, information on key intervention points along the food chain/supply and the associated mitigation measures should be provided to:
  - strengthen current provisions in the CoP or
  - include additional provisions, given new developments in science and technology, such as good agricultural and manufacturing practices (GAPs, GMPs), etc.
6. References supporting the proposed risk management measures should be provided for all proposals, as described in paragraphs 3-5.

Publications available online can be provided via a link directly in the OCS.

Publication available as attachments can be sent to the Codex Secretariat at [codex@fao.org](mailto:codex@fao.org) with a copy to the Codex Contact Point of India at [codex-india@nic.in](mailto:codex-india@nic.in). Word files are preferred to facilitate the EWG's analysis and incorporation into the CoP.

#### **GUIDANCE ON THE PROVISION OF COMMENTS**

7. Comments should be submitted through the Codex Contact Points of Codex Members and Observers using the OCS.
8. Contact Points of Codex Members and Observers may login to the OCS and access the document open for comments by selecting "Enter" in the "My reviews" page, available after login to the system.
9. Contact Points of Codex Members and Observers are requested to provide general comments at the document level. Additional guidance on the OCS comment categories and types can be found in the OCS Frequently Asked Questions (FAQs)<sup>4</sup>.
10. Other OCS resources, including the user manual and short guide, can also be found on the Codex website<sup>5</sup>.
11. For questions on the OCS, please contact [Codex-OCS@fao.org](mailto:Codex-OCS@fao.org).

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<sup>4</sup> [http://www.fao.org/fileadmin/user\\_upload/codexalimentarius/doc/OCS/Codex\\_OCS\\_FAQs\\_2017-11-06.pdf](http://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/OCS/Codex_OCS_FAQs_2017-11-06.pdf)

<sup>5</sup> <https://www.fao.org/fao-who-codexalimentarius/resources/ocs/en/>