Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance)

COMMISSION REGULATION (EC) No 1881/2006

of 19 December 2006

setting maximum levels for certain contaminants in foodstuffs

(Text with EEA relevance)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food⁽¹⁾, and in particular Article 2(3) thereof,

Whereas:

- (1) Commission Regulation (EC) No 466/2001 of 8 March 2001 setting maximum levels for certain contaminants in foodstuffs⁽²⁾ has been amended substantially many times. It is necessary to amend again maximum levels for certain contaminants to take into account new information and developments in Codex Alimentarius. At the same time, the text should, where appropriate, be clarified. Regulation (EC) No 466/2001 should therefore be replaced.
- (2) It is essential, in order to protect public health, to keep contaminants at levels which are toxicologically acceptable.
- (3) In view of disparities between the laws of Member States and the consequent risk of distortion of competition, for some contaminants Community measures are necessary in order to ensure market unity while abiding by the principle of proportionality.
- (4) Maximum levels should be set at a strict level which is reasonably achievable by following good agricultural, fishery and manufacturing practices and taking into account the risk related to the consumption of the food. In the case of contaminants which are considered to be genotoxic carcinogens or in cases where current exposure of the population or of vulnerable groups in the population is close to or exceeds the tolerable intake, maximum levels should be set at a level which is as low as reasonably achievable (ALARA). Such approaches ensure that food business operators apply measures to prevent and reduce the contamination as far as possible in order to protect public health. It is furthermore appropriate for the health protection of infants and young children, a vulnerable group, to establish the lowest maximum levels, which are achievable through a strict selection of the raw materials used for the manufacturing of foods for infants and young children. This strict selection of the raw materials is also appropriate for the production of some specific foodstuffs such as bran for direct human consumption.

- (5) To allow maximum levels to be applied to dried, diluted, processed and compound foodstuffs, where no specific Community maximum levels have been established, food business operators should provide the specific concentration and dilution factors accompanied by the appropriate experimental data justifying the factor proposed.
- (6) To ensure an efficient protection of public health, products containing contaminants exceeding the maximum levels should not be placed on the market either as such, after mixture with other foodstuffs or used as an ingredient in other foods.
- (7) It is recognised that sorting or other physical treatments make it possible to reduce the aflatoxin content of consignments of groundnuts, nuts, dried fruit and maize. In order to minimise the effects on trade, it is appropriate to allow higher aflatoxin contents for those products which are not intended for direct human consumption or as an ingredient in foodstuffs. In these cases, the maximum levels for aflatoxins should be fixed taking into consideration the effectiveness of the above-mentioned treatments to reduce the aflatoxin content in groundnuts, nuts, dried fruit and maize to levels below the maximum limits fixed for those products intended for direct human consumption or use as an ingredient in foodstuffs.
- (8) To enable effective enforcement of the maximum levels for certain contaminants in certain foodstuffs, it is appropriate to provide for suitable labelling provisions for these cases.
- (9) Because of the climatic conditions in some Member States, it is difficult to ensure that the maximum levels are not exceeded for fresh lettuce and fresh spinach. These Member States should be allowed for a temporary period to continue to authorise the marketing of fresh lettuce and fresh spinach grown and intended for consumption in their territory with nitrate contents exceeding the maximum levels. Lettuce and spinach producers established in the Member States which have given the aforementioned authorisations should progressively modify their farming methods by applying the good agricultural practices recommended at national level.
- (10) Certain fish species originating from the Baltic region may contain high levels of dioxins and dioxin-like PCBs. A significant proportion of these fish species from the Baltic region will not comply with the maximum levels and would therefore be excluded from the diet. There are indications that the exclusion of fish from the diet may have a negative health impact in the Baltic region.
- (11) Sweden and Finland have a system in place which has the capacity to ensure that consumers are fully informed of the dietary recommendations concerning restrictions on consumption of fish from the Baltic region by identified vulnerable groups of the population in order to avoid potential health risks. Therefore, it is appropriate to grant a derogation to Finland and Sweden to place on the market for a temporary period certain fish species originating in the Baltic region and intended for consumption in their territory with levels of dioxins and dioxin-like PCBs higher than those set in this Regulation. The necessary measures must be implemented to ensure that fish and fish products not complying with the maximum levels are not marketed in other Member States. Finland and Sweden report every year to the Commission the results of their

monitoring of the levels of dioxins and dioxin-like PCBs in fish from the Baltic region and the measures to reduce human exposure to dioxins and dioxin-like PCBs from the Baltic region.

- (12) To ensure that the maximum levels are enforced in a uniform way, the same sampling criteria and the same analysis performance criteria should be applied by the competent authorities throughout the Community. It is furthermore important that analytical results are reported and interpreted in a uniform way. The measures as regards sampling and analysis specified in this Regulation provide for uniform rules on reporting and interpretation.
- (13) For certain contaminants, Member States and interested parties should monitor and report levels, as well report on the progress with regard to application of preventative measures, to allow the Commission to assess the need to modify existing measures or to adopt additional measures.
- (14) Any maximum level adopted at Community level can be subject to a review to take account of the advance of scientific and technical knowledge and improvements in good agricultural, fishery and manufacturing practices.
- (15) Bran and germ can be marketed for direct human consumption and it is therefore appropriate to establish a maximum level for deoxynivalenol and zearalenone in these commodities.
- (16) Codex Alimentarius has recently set a maximum level for lead in fish which the Community accepted. It is therefore appropriate to modify the current provision for lead in fish accordingly.
- (17) Regulation (EC) No 853/2004 of the European Parliament and Council of 29 April 2004 laying down specific hygiene rules for food of animal origin⁽³⁾ defines foodstuffs of animal origin, and consequently the entries as regards foodstuffs of animal origin should be amended in some cases according to the terminology used in that Regulation.
- (18) It is necessary to provide that the maximum levels for contaminants do not apply to the foodstuffs which have been lawfully placed on the Community market before the date of application of these maximum levels.
- (19) As regards nitrate, vegetables are the major source for the human intake of nitrate. The Scientific Committee on Food (SCF) stated in its opinion of 22 September 1995⁽⁴⁾ that the total intake of nitrate is normally well below the acceptable daily intake (ADI) of 3,65 mg/kg body weight (bw). It recommended, however, continuation of efforts to reduce exposure to nitrate via food and water.
- (20) Since climatic conditions have a major influence on the levels of nitrate in certain vegetables such as lettuce and spinach, different maximum nitrate levels should therefore be fixed depending on the season.
- (21) As regards aflatoxins, the SCF expressed in its opinion of 23 September 1994 that aflatoxins are genotoxic carcinogens⁽⁵⁾. Based on that opinion, it is appropriate to limit the total aflatoxin content of food (sum of aflatoxins B_1 , B_2 , G_1 and G_2) as well as the aflatoxin B_1 content alone, aflatoxin B_1 being by far the most toxic compound.

For aflatoxin M_1 in foods for infants and young children, a possible reduction of the current maximum level should be considered in the light of developments in analytical procedures.

- (22) As regards ochratoxin A (OTA), the SCF adopted a scientific opinion on 17 September 1998⁽⁶⁾. An assessment of the dietary intake of OTA by the population of the Community has been performed⁽⁷⁾ in the framework of Council Directive 93/5/EEC of 25 February 1993 on assistance to the Commission and cooperation by the Member States in the scientific examination of questions relating to food⁽⁸⁾ (SCOOP). The European Food Safety Authority (EFSA) has, on a request from the Commission, adopted an updated scientific opinion relating to ochratoxin A in food on 4 April 2006⁽⁹⁾, taking into account new scientific information and derived a tolerable weekly intake (TWI) of 120 ng/kg bw.
- (23) Based on these opinions, it is appropriate to set maximum levels for cereals, cereal products, dried vine fruit, roasted coffee, wine, grape juice and foods for infants and young children, all of which contribute significantly to general human exposure to OTA or to the exposure of vulnerable groups of consumers such as children.
- (24) The appropriateness of setting a maximum level for OTA in foodstuffs such as dried fruit other than dried vine fruit, cocoa and cocoa products, spices, meat products, green coffee, beer and liquorice, as well as a review of the existing maximum levels, in particular for OTA in dried vine fruit and grape juice, will be considered in the light of the recent EFSA scientific opinion.
- (25) As regards patulin, the SCF endorsed in its meeting on 8 March 2000 the provisional maximum tolerable daily intake (PMTDI) of $0.4 \mu g/kg$ bw for patulin⁽¹⁰⁾.
- (26) In 2001, a SCOOP-task 'Assessment of the dietary intake of patulin by the population of EU Member States' in the framework of Directive 93/5/EEC was performed⁽¹¹⁾.
- (27) Based on that assessment and taking into account the PMTDI, maximum levels should be set for patulin in certain foodstuffs to protect consumers from unacceptable contamination. These maximum levels should be reviewed and, if necessary, reduced taking into account the progress in scientific and technological knowledge and the implementation of Commission Recommendation 2003/598/EC of 11 August 2003 on the prevention and reduction of patulin contamination in apple juice and apple juice ingredients in other beverages⁽¹²⁾.
- (28) As regards Fusarium toxins, the SCF has adopted several opinions evaluating deoxynivalenol in December 1999⁽¹³⁾ establishing a tolerable daily intake (TDI) of 1 μ g/kg bw, zearalenone in June 2000⁽¹⁴⁾ establishing a temporary TDI of 0,2 μ g/kg bw, fumonisins in October 2000⁽¹⁵⁾ (updated in April 2003)⁽¹⁶⁾ establishing a TDI of 2 μ g/kg bw, nivalenol in October 2000⁽¹⁷⁾ establishing a temporary TDI of 0,7 μ g/kg bw, T-2 and HT-2 toxin in May 2001⁽¹⁸⁾ establishing a combined temporary TDI of 0,06 μ g/kg bw and the trichothecenes as group in February 2002⁽¹⁹⁾.
- (29) In the framework of Directive 93/5/EEC the SCOOP-task 'Collection of occurrence data on Fusarium toxins in food and assessment of dietary intake by the population of EU Member States' was performed and finalised in September 2003⁽²⁰⁾.

- (30) Based on the scientific opinions and the assessment of the dietary intake, it is appropriate to set maximum levels for deoxynivalenol, zearalenone and fumonisins. As regards fumonisins, monitoring control results of the recent harvests indicate that maize and maize products can be very highly contaminated by fumonisins and it is appropriate that measures are taken to avoid such unacceptably highly contaminated maize and maize products can enter the food chain.
- (31) Intake estimates indicate that the presence of T-2 and HT-2 toxin can be of concern for public health. Therefore, the development of a reliable and sensitive method, collection of more occurrence data and more investigations/research in the factors involved in the presence of T-2 and HT-2 toxin in cereals and cereal products, in particular in oats and oat products, is necessary and of high priority.
- (32) It is not necessary due to co-occurrence to consider specific measures for 3-acetyl deoxynivalenol, 15-acetyl deoxynivalenol and fumonisin B₃, as measures with regard to in particular deoxynivalenol and fumonisin B₁ and B₂ would also protect the human population from an unacceptable exposure from 3-acetyl deoxynivalenol, 15-acetyl deoxynivalenol and fumonisin B₃. The same applies to nivalenol for which to a certain degree co-occurrence with deoxynivalenol can be observed. Furthermore, human exposure to nivalenol is estimated to be significantly below the t-TDI. As regards other trichothecenes considered in the abovementioned SCOOPtask, such as 3-acetyldeoxynivalenol, 15-acetyldeoxynivalenol, fusarenon-X, T2-triol, diacetoxyscirpenol, neosolaniol, monoacetoxyscirpenol and verrucol, the limited information available indicates that they do not occur widely and the levels found are generally low.
- (33) Climatic conditions during the growth, in particular at flowering, have a major influence on the Fusarium toxin content. However, good agricultural practices, whereby the risk factors are reduced to a minimum, can prevent to a certain degree the contamination by *Fusarium* fungi. Commission Recommendation 2006/583/EC of 17 August 2006 on the prevention and reduction of Fusarium toxins in cereals and cereal products⁽²¹⁾ contains general principles for the prevention and reduction of Fusarium toxin contamination (zearalenone, fumonisins and trichothecenes) in cereals to be implemented by the development of national codes of practice based on these principles.
- (34) Maximum levels of Fusarium toxins should be set for unprocessed cereals placed on the market for first-stage processing. Cleaning, sorting and drying procedures are not considered as first-stage processing insofar as no physical action is exerted on the grain kernel itself. Scouring is to be considered as first-stage processing.
- (35) Since the degree to which Fusarium toxins in unprocessed cereals are removed by cleaning and processing may vary, it is appropriate to set maximum levels for final consumer cereal products as well as for major food ingredients derived from cereals to have enforceable legislation in the interest of ensuring public health protection.
- (36) For maize, not all factors involved in the formation of Fusarium toxins, in particular zearalenone and fumonisins B_1 and B_2 , are yet precisely known. Therefore, a time period is granted to enable food business operators in the cereal chain to perform

investigations on the sources of the formation of these mycotoxins and on the identification of the management measures to be taken to prevent their presence as far as reasonably possible. Maximum levels based on currently available occurrence data are proposed to apply from 2007 in case no specific maximum levels based on new information on occurrence and formation are set before that time.

- (37) Given the low contamination levels of Fusarium toxins found in rice, no maximum levels are proposed for rice or rice products.
- (38) A review of the maximum levels for deoxynivalenol, zearalenone, fumonisin B_1 and B_2 as well as the appropriateness of setting a maximum level for T-2 and HT-2 toxin in cereals and cereal products should be considered by 1 July 2008, taking into account the progress in scientific and technological knowledge on these toxins in food.
- (39) As regards lead, the SCF adopted an opinion on 19 June $1992^{(22)}$ endorsing the provisional tolerable weekly intake (PTWI) of 25 µg/kg bw proposed by the WHO in 1986. The SCF concluded in its opinion that the mean level in foodstuffs does not seem to be a cause of immediate concern.
- (40) In the framework of Directive 93/5/EEC 2004 the SCOOP-task 3.2.11 'Assessment of the dietary exposure to arsenic, cadmium, lead and mercury of the population of the EU Member States' was performed in 2004⁽²³⁾. In view of this assessment and the opinion delivered by the SCF, it is appropriate to take measures to reduce the presence of lead in food as much as possible
- (41) As regards cadmium, the SCF endorsed in its opinion of 2 June $1995^{(24)}$ the PTWI of 7 µg/kg bw and recommended greater efforts to reduce dietary exposure to cadmium since foodstuffs are the main source of human intake of cadmium. A dietary exposure assessment was performed in the SCOOP-task 3.2.11. In view of this assessment and the opinion delivered by the SCF, it is appropriate to take measures to reduce the presence of cadmium in food as much as possible.
- (42) As regards mercury EFSA adopted on 24 February 2004 an opinion related to mercury and methylmercury in food⁽²⁵⁾ and endorsed the provisional tolerable weekly intake of 1,6 μ g/kg bw. Methylmercury is the chemical form of most concern and can make up more than 90 % of the total mercury in fish and seafood. Taking into account the outcome of the SCOOP-task 3.2.11, EFSA concluded that the levels of mercury found in foods, other than fish and seafood, were of lower concern. The forms of mercury present in these other foods are mainly not methylmercury and they are therefore considered to be of lower risk.
- (43) In addition to the setting of maximum levels, targeted consumer advice is an appropriate approach in the case of methylmercury for protecting vulnerable groups of the population. An information note on methylmercury in fish and fishery products responding to this need has therefore been made available on the website of the Health and Consumer Protection Directorate-General of the European Commission⁽²⁶⁾. Several Member States have also issued advice on this issue that is relevant to their population.

- (44) As regards inorganic tin, the SCF concluded in its opinion of 12 December 2001⁽²⁷⁾ that levels of inorganic tin of 150 mg/kg in canned beverages and 250 mg/kg in other canned foods may cause gastric irritation in some individuals.
- (45) To protect public health from this health risk it is necessary to set maximum levels for inorganic tin in canned foods and canned beverages. Until data becomes available on the sensitivity of infants and young children to inorganic tin in foods, it is necessary on a precautionary basis to protect the health of this vulnerable population group and to establish lower maximum levels.
- (46) As regards 3-monochloropropane-1,2-diol (3-MCPD) the SCF adopted on 30 May 2001 a scientific opinion as regards 3-MCPD in food⁽²⁸⁾, updating its opinion of 16 December 1994⁽²⁹⁾ on the basis of new scientific information and established a tolerable daily intake (TDI) of 2 μ g/kg bw for 3-MCPD.
- (47) In the framework of Directive 93/5/EEC the SCOOP-task 'Collection and collation of data on levels of 3-MCPD and related substances in foodstuffs' was performed and finalised in June 2004⁽³⁰⁾. The main contributors of 3-MCPD to dietary intake were soy sauce and soy-sauce based products. Some other foods eaten in large quantities, such as bread and noodles, also contributed significantly to intake in some countries because of high consumption rather than high levels of 3-MCPD present in these foods.
- (48) Accordingly maximum levels should be set for 3-MCPD in hydrolysed vegetable protein (HVP) and soy sauce taking into account the risk related to the consumption of these foods. Member States are requested to examine other foodstuffs for the occurrence of 3-MCPD in order to consider the need to set maximum levels for additional foodstuffs.
- (49) As regards dioxins and PCBs, the SCF adopted on 30 May 2001 an opinion on dioxins and dioxin-like PCBs in food⁽³¹⁾, updating its opinion of 22 November 2000⁽³²⁾ fixing a tolerable weekly intake (TWI) of 14 pg World Health Organisation toxic equivalent (WHO-TEQ)/kg bw for dioxins and dioxin-like PCBs.
- (50) Dioxins as referred to in this Regulation cover a group of 75 polychlorinated dibenzop-dioxin (PCDD) congeners and 135 polychlorinated dibenzofuran (PCDF) congeners, of which 17 are of toxicological concern. Polychlorinated biphenyls (PCBs) are a group of 209 different congeners which can be divided into two groups according to their toxicological properties: 12 congeners exhibit toxicological properties similar to dioxins and are therefore often termed dioxin-like PCBs. The other PCBs do not exhibit dioxin-like toxicity but have a different toxicological profile.
- (51) Each congener of dioxins or dioxin-like PCBs exhibits a different level of toxicity. In order to be able to sum up the toxicity of these different congeners, the concept of toxic equivalency factors (TEFs) has been introduced to facilitate risk assessment and regulatory control. This means that the analytical results relating to all the individual dioxin and dioxin-like PCB congeners of toxicological concern are expressed in terms of a quantifiable unit, namely the TCDD toxic equivalent (TEQ).

- (52) Exposure estimates taking into account the SCOOP-task 'Assessment of dietary intake of dioxins and related PCBs by the population of EU Member States' finalised in June 2000⁽³³⁾ indicate that a considerable proportion of the Community population has a dietary intake in excess of the TWI.
- (53) From a toxicological point of view, any level set should apply to both dioxins and dioxin-like PCBs, but in 2001 maximum levels were set on Community level only for dioxins and not for dioxin-like PCBs, given the very limited data available at that time on the prevalence of dioxin-like PCBs. Since 2001, however, more data on the presence of dioxin-like PCBs have become available, therefore, maximum levels for the sum of dioxins and dioxin-like PCBs have been set in 2006 as this is the most appropriate approach from a toxicological point of view. In order to ensure a smooth transition, the levels for the sum of dioxins and dioxins and dioxin-like PCBs. Foodstuffs must comply during that transitional period with the maximum levels for dioxins and with the maximum levels for the sum of dioxins and dioxin-like PCBs. Consideration will be given by 31 December 2008 to dispensing with the separate maximum levels for dioxins.
- (54) In order to encourage a proactive approach to reducing the dioxins and dioxin-like PCBs present in food and feed, action levels were set by Commission Recommendation 2006/88/EC of 6 February 2006 on the reduction of the presence of dioxins, furans and PCBs in feedingstuffs and foodstuffs⁽³⁴⁾. These action levels are a tool for competent authorities and operators to highlight those cases where it is appropriate to identify a source of contamination and to take measures to reduce or eliminate it. Since the sources of dioxins and dioxin-like PCBs are different, separate action levels are determined for dioxins on the one hand and for dioxin-like PCBs on the other hand. This proactive approach to actively reduce the dioxins and dioxin-like PCBs in feed and food and consequently, the maximum levels applicable should be reviewed within a defined period of time with the objective to set lower levels. Therefore, consideration will be given by 31 December 2008 to significantly reducing the maximum levels for the sum of dioxins and dioxin-like PCBs.
- (55) Operators need to make efforts to step up their capacity to remove dioxins, furans and dioxin-like PCBs from marine oil. The significant lower level, to which consideration shall be given by 31 December 2008, shall be based on the technical possibilities of the most effective decontamination procedure.
- (56) As regards the establishment of maximum levels for other foodstuffs by 31 December 2008, particular attention shall be paid to the need to set specific lower maximum levels for dioxins and dioxin-like PCBs in foods for infants and young children in the light of the monitoring data obtained through the 2005, 2006 and 2007 programmes for monitoring dioxins and dioxin-like PCBs in foods for infants and young children.
- (57) As regards polycyclic aromatic hydrocarbons, the SCF concluded in its opinion of 4 December 2002⁽³⁵⁾ that a number of polycyclic aromatic hydrocarbons (PAH) are genotoxic carcinogens. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) performed in 2005 a risk assessment on PAHs and estimated margins of

exposure (MOE) for PAH as a basis for advice on compounds that are both genotoxic and carcinogenic⁽³⁶⁾.

- (58) According to the SCF, benzo(a)pyrene can be used as a marker for the occurrence and effect of carcinogenic PAH in food, including also benz(a)anthracene, benzo(b)fluoranthene, benzo(j)fluoranthene, benzo(k)fluoranthene, benzo(g,h,i)perylene, chrysene, cyclopenta(c,d)pyrene, dibenz(a,h)anthracene, dibenzo(a,e)pyrene, dibenzo(a,h)pyrene, dibenzo(a,i)pyrene, dibenzo(a,l)pyrene, indeno(1,2,3-cd)pyrene and 5-methylchrysene. Further analyses of the relative proportions of these PAH in foods would be necessary to inform a future review of the suitability of maintaining benzo(a)pyrene as a marker. In addition benzo(c)fluorene should be analysed, following a recommendation of JECFA.
- (59) PAH can contaminate foods during smoking processes and heating and drying processes that allow combustion products to come into direct contact with food. In addition, environmental pollution may cause contamination with PAH, in particular in fish and fishery products.
- (60) In the framework of Directive 93/5/EEC, a specific SCOOP-task 'Collection of occurrence data on PAH in food' has been performed in 2004⁽³⁷⁾. High levels were found in dried fruits, olive pomace oil, smoked fish, grape seed oil, smoked meat products, fresh molluscs, spices/sauces and condiments.
- (61) In order to protect public health, maximum levels are necessary for benzo(a)pyrene in certain foods containing fats and oils and in foods where smoking or drying processes might cause high levels of contamination. Maximum levels are also necessary in foods where environmental pollution may cause high levels of contamination, in particular in fish and fishery products, for example resulting from oil spills caused by shipping.
- (62) In some foods, such as dried fruit and food supplements, benzo(a)pyrene has been found, but available data are inconclusive on what levels are reasonably achievable. Further investigation is needed to clarify the levels that are reasonably achievable in these foods. In the meantime, maximum levels for benzo(a)pyrene in relevant ingredients should apply, such as in oils and fats used in food supplements.
- (63) The maximum levels for PAH and the appropriateness of setting a maximum level for PAH in cocoa butter should be reviewed by 1 April 2007, taking into account the progress in scientific and technological knowledge on the occurrence of benzo(a)pyrene and other carcinogenic PAH in food.
- (64) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health,

HAS ADOPTED THIS REGULATION:

Article 1

General rules

1 The foodstuffs listed in the Annex shall not be placed on the market where they contain a contaminant listed in the Annex at a level exceeding the maximum level set out in the Annex.

2 The maximum levels specified in the Annex shall apply to the edible part of the foodstuffs concerned, unless otherwise specified in the Annex.

Article 2

Dried, diluted, processed and compound foodstuffs

1 When applying the maximum levels set out in the Annex to foodstuffs which are dried, diluted, processed or composed of more than one ingredient, the following shall be taken into account:

- a changes of the concentration of the contaminant caused by drying or dilution processes;
- b changes of the concentration of the contaminant caused by processing;
- c the relative proportions of the ingredients in the product;
- d the analytical limit of quantification.

2 The specific concentration or dilution factors for the drying, dilution, processing and/ or mixing operations concerned or for the dried, diluted, processed and/or compound foodstuffs concerned shall be provided and justified by the food business operator, when the competent authority carries out an official control.

If the food business operator does not provide the necessary concentration or dilution factor or if the competent authority deems that factor inappropriate in view of the justification given, the authority shall itself define that factor, based on the available information and with the objective of maximum protection of human health.

3 Paragraphs 1 and 2 shall apply in so far as no specific Community maximum levels are fixed for these dried, diluted, processed or compound foodstuffs.

4 As far as Community legislation does not provide for specific maximum levels for foods for infants and young children, Member States may provide for stricter levels.

Article 3

Prohibitions on use, mixing and detoxification

1 Foodstuffs not complying with the maximum levels set out in the Annex shall not be used as food ingredients.

2 Foodstuffs complying with the maximum levels set out in the Annex shall not be mixed with foodstuffs which exceed these maximum levels.

3 Foodstuffs to be subjected to sorting or other physical treatment to reduce contamination levels shall not be mixed with foodstuffs intended for direct human consumption or with foodstuffs intended for use as a food ingredient.

4 Foodstuffs containing contaminants listed in section 2 of the Annex (Mycotoxins) shall not be deliberately detoxified by chemical treatments.

[^{F1}Article 4

Specific provisions for groundnut, other oilseeds, tree nuts, dried fruit, rice and maize

Groundnuts (peanuts), other oilseeds, tree nuts, dried fruit, rice and maize not complying with the appropriate maximum levels of aflatoxins laid down in points 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.10 and 2.1.11 of the Annex can be placed on the market provided that these foodstuffs:

- (a) are not intended for direct human consumption or use as an ingredient in foodstuffs;
- (b) comply with the appropriate maximum levels laid down in points 2.1.1, 2.1.2, 2.1.3, 2.1.4, 2.1.9 and 2.1.12 of the Annex;
- (c) are subjected to a treatment involving sorting or other physical treatment and that after this treatment the maximum levels laid down in points 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.10 and 2.1.11 of the Annex are not exceeded, and this treatment does not result in other harmful residues;
- (d) are labelled clearly showing their use, and bearing the indication 'product shall be subjected to sorting or other physical treatment to reduce aflatoxin contamination before human consumption or use as an ingredient in foodstuffs'. The indication shall be included on the label of each individual bag, box etc. and on the original accompanying document. The consignment/batch identification code shall be indelibly marked on each individual bag, box etc. of the consignment and on the original accompanying document.]

Textual Amendments

F1 Substituted by Commission Regulation (EU) No 165/2010 of 26 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards aflatoxins (Text with EEA relevance).

I^{F1} Article 5

Specific provisions for groundnuts (peanuts), other oilseeds, derived products thereof and cereals

A clear indication of the intended use must appear on the label of each individual bag, box, etc. and on the original accompanying document. This accompanying document must have a clear link with the consignment by means of mentioning the consignment identification code, which is on each individual bag, box, etc. of the consignment. In addition the business activity of the consignee of the consignment given on the accompanying document must be compatible with the intended use.

In the absence of a clear indication that their intended use is not for human consumption, the maximum levels laid down in points 2.1.5 and 2.1.11 of the Annex shall apply to all groundnuts (peanuts), other oilseeds and derived products thereof and cereals placed on the market.

As regards the exception of groundnuts (peanuts) and other oilseeds for crushing and the application of the maximum levels laid down in point 2.1.1 of the Annex, the exception only applies to consignments which are clearly labelled showing their use and bearing the indication 'product to be subject to crushing for the production of refined vegetable oil'. The indication shall be included on the label of each individual bag, box etc. and on the accompanying document(s). The final destination must be a crushing plant.]

Textual Amendments

F1 Substituted by Commission Regulation (EU) No 165/2010 of 26 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards aflatoxins (Text with EEA relevance).

Article 6

Specific provisions for lettuce

Unless lettuce grown under cover (protected lettuce) is labelled as such, maximum levels set in the Annex for lettuce grown in the open air (open-grown lettuce) shall apply.

Article 7

[^{F2}Derogations]

^{F3}1

^{F3}2

^{F3}3

 $[F^24$ By way of derogation from Article 1, Finland, Sweden and Latvia may authorise the placing on their market of wild caught salmon (*Salmo salar*) and products thereof originating in the Baltic region and intended for consumption in their territory with levels of dioxins and/ or dioxin-like PCBs and/or non-dioxin-like PCBs higher than those set out in point 5.3 of the Annex, provided that a system is in place to ensure that consumers are fully informed of the dietary recommendations with regard to the restrictions on the consumption of wild caught salmon from the Baltic region and products thereof by identified vulnerable sections of the population in order to avoid potential health risks.

Finland, Sweden and Latvia shall continue to apply the necessary measures to ensure that wild caught salmon and products thereof not complying with point 5.3 of the Annex are not marketed in other Member States.

Finland, Sweden and Latvia will report yearly to the Commission the measures they have taken to effectively inform the identified vulnerable sections of the population of the dietary recommendations and to ensure that wild caught salmon and products thereof not compliant with the maximum levels is not marketed in other Member States. They shall furthermore provide evidence of the effectiveness of these measures.]

[^{F45} By way of derogation from Article 1, Finland and Sweden may authorise the placing on their market of wild caught herring larger than 17 cm (*Clupea harengus*), wild caught char (*Salvelinus* spp.), wild caught river lamprey (*Lampetra fluviatilis*) and wild caught trout (*Salmo trutta*) and products thereof originating in the Baltic region and intended for consumption in

their territory with levels of dioxins and/or dioxin-like PCBs and/or non dioxin-like PCBs higher than those set out in point 5.3 of the Annex, provided that a system is in place to ensure that consumers are fully informed of the dietary recommendations with regard to the restrictions on the consumption of wild caught herring larger than 17 cm, wild caught char, wild caught river lamprey and wild caught trout from the Baltic region and products thereof by identified vulnerable sections of the population in order to avoid potential health risks.

Finland and Sweden shall continue to apply the necessary measures to ensure that wild caught herring larger than 17 cm, wild caught char, wild caught river lamprey and wild caught trout and products thereof not complying with point 5.3 of the Annex are not marketed in other Member States.

Finland and Sweden will report yearly to the Commission the measures they have taken to effectively inform the identified vulnerable sections of the population of the dietary recommendations and to ensure that fish and products thereof not compliant with the maximum levels is not marketed in other Member States. They shall furthermore provide evidence of the effectiveness of these measures.]

 $[^{F5}6$ By way of derogation from Article 1, Ireland, Spain, Croatia, Cyprus, Latvia, Poland, Portugal, Romania, Slovak Republic, Finland, Sweden and the United Kingdom may authorise the placing on their market of traditionally smoked meat and smoked meat products, smoked in their territory and intended for consumption in their territory with levels of PAHs higher than those set out in point 6.1.4. of the Annex, provided that those products comply with the maximum levels applicable before 1 September 2014, i.e. 5,0 µg/kg for benzo(a)pyrene and 30,0 µg/kg for the sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene.

Those Member States shall continue to monitor the presence of PAHs in traditionally smoked meat and smoked meat products and shall establish programmes to implement good smoking practices where possible, within the limits of what is economically feasible and what is possible without losing typical organoleptic characteristics of those products.

Within 3 years from the application of the Regulation, the situation shall be re-assessed, on the basis of all available information, in view of determining a list of smoked meat and smoked meat products for which the derogation for local production and consumption shall be continued without a time limit.

By way of derogation from Article 1, Ireland, Latvia, Romania, Finland, Sweden and the United Kingdom may authorise the placing on their market of traditionally smoked fish and smoked fishery products, smoked in their territory and intended for consumption in their territory with levels of PAHs higher than those set out in point 6.1.5. of the Annex, provided that those smoked products comply with the maximum levels applicable before 1 September 2014, i.e. 5,0 μ g/kg for benzo(a)pyrene and 30,0 μ g/kg for the sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene.

These Member States shall continue to monitor the presence of PAHs in traditionally smoked fish and smoked fishery products and shall establish programmes to implement good smoking practices where possible, within the limits of what is economically feasible and what is possible without losing typical organoleptic characteristics of those products.

Within 3 years from the application of this Regulation, the situation shall be re-assessed, on the basis of all available information, in view of determining a list of smoked fish and

smoked fishery products for which the derogation for local production and consumption shall be continued without a time limit.]

Textual Amendments

- **F2** Substituted by Commission Regulation (EU) No 1259/2011 of 2 December 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for dioxins, dioxin-like PCBs and non dioxin-like PCBs in foodstuffs (Text with EEA relevance).
- **F3** Deleted by Commission Regulation (EU) No 1258/2011 of 2 December 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for nitrates in foodstuffs (Text with EEA relevance).
- F4 Inserted by Commission Regulation (EU) No 1259/2011 of 2 December 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for dioxins, dioxin-like PCBs and non dioxin-like PCBs in foodstuffs (Text with EEA relevance).
- **F5** Inserted by Commission Regulation (EU) No 1327/2014 of 12 December 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of polycyclic aromatic hydrocarbons (PAHs) in traditionally smoked meat and meat products and traditionally smoked fish and fishery products (Text with EEA relevance).

Article 8

Sampling and analysis

The sampling and the analysis for the official control of the maximum levels specified in the Annex shall be performed in accordance with Commission Regulations (EC) No $1882/2006^{(38)}$, No $401/2006^{(39)}$, No $1883/2006^{(40)}$ and Commission Directives 2001/22/ EC⁽⁴¹⁾, 2004/16/EC⁽⁴²⁾ and 2005/10/EC⁽⁴³⁾.

Article 9

Monitoring and reporting

[^{F6}1 Member States shall monitor nitrate levels in vegetables which may contain significant levels, in particular green leaf vegetables, and communicate the result to EFSA on a regular basis.]

 $[^{F7}2$ Member States and interested parties shall communicate each year to the Commission the results of investigations undertaken and the progress with regard to the application of prevention measures to avoid contamination by ochratoxin A, deoxynivalenol, zearalenone, fumonisin B₁ and B₂, T-2 and HT-2 toxin. The Commission shall make the results available to the Member States. The related occurrence data shall be reported to EFSA.

3 Member States shall report to the Commission findings on aflatoxins obtained in accordance with Commission Regulation (EC) No 1152/2009⁽⁴⁴⁾. Member States should report to EFSA findings on furan, ethylcarbamate, perfluoroalkylated substances and acrylamide obtained in accordance with Commission Recommendations 2007/196/EC⁽⁴⁵⁾, 2010/133/EU⁽⁴⁶⁾, 2010/161/EU⁽⁴⁷⁾ and 2010/307/EU⁽⁴⁸⁾.]

[^{F8}4 Occurrence data on contaminants collected by Member States should, if appropriate, also be reported to EFSA.]

Textual Amendments

- **F6** Substituted by Commission Regulation (EU) No 1258/2011 of 2 December 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for nitrates in foodstuffs (Text with EEA relevance).
- **F7** Substituted by Commission Regulation (EU) No 420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance).
- **F8** Inserted by Commission Regulation (EU) No 420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance).

Article 10

Repeal

Regulation (EC) No 466/2001 is repealed.

References to the repealed Regulation shall be construed as references to this Regulation.

Article 11

Transitional measures

[^{F9}This Regulation shall not apply to products that were placed on the market before the dates referred to in points (a) to (f) in conformity with the provisions applicable at the respective date:]

- (a) 1 July 2006 as regards the maximum levels for deoxynivalenol and zearalenone laid down in points 2.4.1, 2.4.2, 2.4.4, 2.4.5, 2.4.6, 2.4.7, 2.5.1, 2.5.3, 2.5.5 and 2.5.7 of the Annex;
- (b) [^{F10}1 October 2007 as regards the maximum levels for deoxynivalenol and zearalenone laid down in points 2.4.3, 2.4.8, 2.4.9, 2.5.2, 2.5.4, 2.5.6, 2.5.8, 2.5.9 and 2.5.10 of the Annex;]
- (c) 1 October 2007 as regards the maximum levels for fumonisins B_1 and B_2 laid down in point 2.6 of the Annex;
- (d) 4 November 2006 as regards the maximum levels for the sum of dioxins and dioxinlike PCBs laid down in section 5 of the Annex[^{F9};]
- (e) [^{F11}01 January 2012 as regards the maximum levels for non dioxin-like PCBs laid down in section 5 of the Annex;
- (f) 01 January 2015 as regards the maximum level for Ochratoxin A in *Capsicum* spp. laid down in point 2.2.11. of the Annex.]

The burden of proving when the products were placed on the market shall be borne by the food business operator.

Textual Amendments

- **F9** Substituted by Commission Regulation (EU) No 594/2012 of 5 July 2012 amending Regulation (EC) 1881/2006 as regards the maximum levels of the contaminants ochratoxin A, non dioxin-like PCBs and melamine in foodstuffs (Text with EEA relevance).
- **F10** Substituted by Commission Regulation (EC) No 1126/2007 of 28 September 2007 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards Fusarium toxins in maize and maize products (Text with EEA relevance).
- **F11** Inserted by Commission Regulation (EU) No 594/2012 of 5 July 2012 amending Regulation (EC) 1881/2006 as regards the maximum levels of the contaminants ochratoxin A, non dioxin-like PCBs and melamine in foodstuffs (Text with EEA relevance).

Article 12

Entry into force and application

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 March 2007.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

ANNEX

MAXIMUM LEVELS FOR CERTAIN CONTAMINANTS IN FOODSTUFFS 0

^{F6} Section 1:Nitra		Maximum levels (m	a NO./ka)
Foodstuffs ⁰ 1.1	Fresh spinach (Spinacia oleracea) ⁰		3 500
.2	Preserved, deep- frozen or frozen spinach		2 000
3	Fresh Lettuce (Lactuca sativa	Harvested 1 October to 31 March:	
	L.) (protected and open-grown lettuce) excluding lettuce	lettuce grown under cover	5 000
	listed in point 1.4	lettuce grown in the open air	4 000
		Harvested 1 April to 30 September:	
		lettuce grown under cover	4 000
		lettuce grown in the open air	3 000
4	'Iceberg' type lettuce	Lettuce grown under cover	2 500
		Lettuce grown in the open air	2 000]
⁶ 1.5	Rucola (Eruca sativa, Diplotaxis sp.,	Harvested 1 October to 31 March:	7 000
	Brassica tenuifolia, Sisymbrium tenuifolium)	Harvested 1 April to 30 September:	6 000]
^{F6} 1.6	Processed cereal- based foods and baby foods for infants and young children ⁰⁰		200]

Section 2:Mycotoxins

Foodstuffs ⁰		Maximum levels (µg/kg)		
[^{F1} 2.1.	Aflatoxins	B ₁	Sum of B_1 , B_2 , G_1 and G_2	M ₁
2.1.1.	Groundnuts (peanuts) and other oilseeds ⁰ ,	8,00	15,00	

Section 2:My	cotoxins	,		
	to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs, with the exception of: — groundm (peanuts and other oilseeds for refined vegetabl oil producti	e e		
2.1.2.	Almonds, pistachios and apricot kernels to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	12,00	15,00	
2.1.3.	Hazelnuts and Brazil nuts, to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	8,00	15,00	
2.1.4.	Tree nuts, other than the tree nuts listed in 2.1.2 and 2.1.3,	5,00	10,00	

Section 2:Mycoto	xins			
	to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs			
2.1.5.	Groundnuts (peanuts) and other oilseeds ⁰ and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs, with the exception of: — crude vegetabl oils destined for refining — refined vegetabl oils		4,00	
2.1.6.	Almonds, pistachios and apricot kernels, intended for direct human consumption or use as an ingredient in foodstuffs ⁰	8,00	10,0 ⁰	
2.1.7.	Hazelnuts and Brazil nuts, intended for direct human consumption or use as an ingredient in foodstuffs ⁰	5,0 ⁰	10,0 ⁰	

Section 2:Mycoto	oxins			
2.1.8.	Tree nuts, other than the tree nuts listed in 2.1.6 and 2.1.7, and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs	2,00	4,00	
[^{F12} 2.1.9.	Dried fruit, other than dried figs, to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	5,0	10,0	
2.1.10.	Dried fruit, other than dried figs, and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs	2,0	4,0	_]
2.1.11.	All cereals and all products derived from cereals, including processed cereal products, with the exception of foodstuffs listed in 2.1.12, 2.1.15 and 2.1.17	2,0	4,0	
2.1.12.	Maize and rice to be subjected to sorting or other physical treatment	5,0	10,0	

Section 2:Myco	otoxins	
	before human consumption or use as an ingredient in foodstuffs	
2.1.13.	Raw milk ⁰ , heat- treated milk and milk for the manufacture of milk-based products	0,05
2.1.14.	Following species of spices:5,0Capsicum spp. (dried fruits thereof, whole or ground, including chillies, chilli powder, cayenne and paprika)5,0Piper spp. (fruits thereof, including white and black pepper)9000000000000000000000000000000000000	

Section 2:Mycoto	xins			
	abovementioned spices			
2.1.15.	Processed cereal-based foods and baby foods for infants and young children ⁰⁰	0,1		
2.1.16.	Infant formulae and follow- on formulae, including infant milk and follow- on milk ⁰⁰			0,025
2.1.17.	Dietary foods for special medical purposes ⁰⁰ intended specifically for infants	0,1		0,025]
[^{F13} 2.1.18.	Dried figs	6,0	10,0	_]
2.2	Ochratoxin A			
2.2.1	Unprocessed cereals	5,0		
[^{F9} 2.2.2.	All products derived from unprocessed cereals, including processed cereal products and cereals intended for direct human consumption with the exception of foodstuffs listed in 2.2.9, 2.2.10 and 2.2.13	3,0]		
2.2.3	Dried vine fruit (currants, raisins and sultanas)	10,0		
2.2.4	Roasted coffee beans and ground roasted	5,0		

Section 2:M	ycotoxins	
	coffee, excluding soluble coffee	
2.2.5	Soluble coffee (instant coffee)	10,0
2.2.6	Wine (including sparkling wine, excluding liqueur wine and wine with an alcoholic strength of not less than 15 % vol) and fruit wine ⁰	2,00
2.2.7	Aromatised wine, aromatised wine-based drinks and aromatised wine-product cocktails ⁰	2,0 ⁰
2.2.8	Grape juice, concentrated grape juice as reconstituted, grape nectar, grape must and concentrated grape must as reconstituted, intended for direct human consumption ⁰	2,00
2.2.9	Processed cereal-based foods and baby foods for infants and young children ⁰⁰	0,5
2.2.10	Dietary foods for special medical purposes ⁰⁰ intended specifically for infants	0,5

Section 2:Mycot	oxins	
[^{F9} 2.2.11.	Spices, including dried spices	
	Piper spp (fruits thereof, including white and black pepper) Myristica fragrans (nutmeg) Zingiber officinale (ginger) Curcuma longa (turmeric)	15 μg/kg
	<i>Capsicum</i> spp. (dried fruits thereof, whole or ground, including chillies, chilli powder, cayenne and paprika)	30 μg/kg until 31.12.2014 15 μg/kg as from 1.1.2015
	Mixtures of spices containing one of the abovementioned spices	15 μg/kg]
[^{F14} 2.2.12.	Liquorice (Glycyrrhiza glabra, Glycyrrhiza inflate and other species)	
2.2.12.1.	Liquorice root, ingredient for herbal infusion	20 μg/kg
2.2.12.2.	Liquorice extract ⁰ , for use in food in particular beverages and confectionary	80 μg/kg]
[^{F11} 2.2.13.	Wheat gluten not sold directly to the consumer	8,0]

Section 2:Mycoto	Section 2:Mycotoxins			
2.3	Patulin			
2.3.1	Fruit juices, concentrated fruit juices as reconstituted and fruit nectars ⁰	50		
2.3.2	Spirit drinks ⁰ , cider and other fermented drinks derived from apples or containing apple juice	50		
2.3.3	Solid apple products, including apple compote, apple puree intended for direct consumption with the exception of foodstuffs listed in 2.3.4 and 2.3.5	25		
2.3.4	Apple juice and solid apple products, including apple compote and apple puree, for infants and young children ⁰ and labelled and sold as such ⁰	10,0		
2.3.5	Baby foods other than processed cereal-based foods for infants and young children ⁰⁰	10,0		
[^{F10} 2.4	Deoxynivalenol ⁰			
2.4.1	Unprocessed cereals ⁰⁰ other than durum	1 250		

Section 2:Mycot	oxins	
	wheat, oats and maize	
2.4.2	Unprocessed durum wheat and oats ⁰⁰	1 750
2.4.3	Unprocessed maize ⁰ , with the exception of unprocessed maize intended to be processed by wet milling ⁰	1 750 ⁰
2.4.4	Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of foodstuffs listed in 2.4.7, 2.4.8 and 2.4.9	750
2.4.5	Pasta (dry) ⁰	750
2.4.6	Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals	500
2.4.7	Processed cereal-based foods and baby foods for infants and young children ⁰⁰	200
2.4.8	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize	750 ⁰

Section 2:Mycoto	xins	
	milling products with particle size > 500 micron not used for direct human consumption falling within CN code 1904 10 10	
2.4.9	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	1 250 ⁰
2.5	Zearalenone ⁰	
2.5.1	Unprocessed cereals ⁰⁰ other than maize	100
2.5.2	Unprocessed maize ⁰ with the exception of unprocessed maize intended to be processed by wet milling ⁰	3500
2.5.3	Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of	75

Section 2:M	ycotoxins	
	foodstuffs listed in 2.5.6, 2.5.7, 2.5.8, 2.5.9 and 2.5.10	
2.5.4	Refined maize oil	4000
2.5.5	Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals, excluding maize- snacks and maize-based breakfast cereals	50
2.5.6	Maize intended for direct human consumption, maize-based snacks and maize-based breakfast cereals	100 ⁰
2.5.7	Processed cereal-based foods (excluding processed maize- based foods) and baby foods for infants and young children ⁰⁰	20
2.5.8	Processed maize-based foods for infants and young children ⁰⁰	20 ⁰
2.5.9	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize milling products with particle size > 500 micron not used for	200 ⁰

Section 2:Mycoto	xins	
	direct human consumption falling within CN code 1904 10 10	
2.5.10	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	300 ⁰
2.6	Fumonisins	Sum of B ₁ and B ₂
2.6.1	Unprocessed maize ⁰ , with the exception of unprocessed maize intended to be processed by wet milling ⁰	4 000 ⁰
2.6.2	Maize intended for direct human consumption, maize-based foods for direct human consumption, with the exception of foodstuffs listed in 2.6.3 and 2.6.4	1 000 ⁰
2.6.3	Maize-based breakfast cereals and maize-based snacks	8000
2.6.4	Processed maize-based	2000

Section 2:My	ycotoxins	
	foods and baby foods for infants and young children ⁰⁰	
2.6.5	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize milling products with particle size > 500 micron not used for direct human consumption falling within CN code 1904 10 10	1 400 ⁰
2.6.6	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	2 000] ⁰
2.7	T-2 and HT-2 toxin ⁰	Sum of T-2 and HT-2 toxin
2.7.1	Unprocessed cereals ⁰ and cereal products	
[^{F15} 2.8	Citrinin	
2.8.1	Food supplements based on rice	2 000] ⁰

Section 2: Mycotoxins fermented with red yeast Monascus purpureus Section 3:Metals Maximum levels(mg/kg **Foodstuffs**⁰ wet weight) 3.1 Lead 3.1.1 Raw milk⁰, heat-treated milk 0,02 and milk for the manufacture of milk-based products 3.1.2 Infant formulae and follow-0.02 on formulae⁰⁰ Meat (excluding offal) of 0.1 3.1.3 bovine animals, sheep, pig and poultry⁰ 3.1.4 0,5 Offal of bovine animals, sheep, pig and poultry⁰ 3.1.5 Muscle meat of fish⁰⁰ 0,3 [^{F7}3.1.6 0,5] Crustaceans⁰: muscle meat from appendages and abdomen⁰. In case of crabs and crab-like crustaceans (Brachyura and Anomura) muscle meat from appendages. 3.1.7 1,5 Bivalve molluscs⁰ 3.1.8 Cephalopods (without 1,0 viscera)⁰ 0,2 [^{F7}3.1.9 Legume vegetables⁰, cereals and pulses 3.1.10 Vegetables, excluding 0,1brassica vegetables, leaf vegetables, fresh herbs, fungi and seaweed⁰. For potatoes

	peeled potatoes.	
3.1.11	Brassica vegetables, leaf vegetables ⁰ and the following fungi ⁰ : <i>Agaricus bisporus</i> (common mushroom), <i>Pleurotus ostreatus</i> (Oyster	0,3]

Section 3:Metals		
	mushroom), <i>Lentinula edodes</i> (Shiitake mushroom)	
3.1.12	Fruit, excluding berries and small fruit ⁰	0,1
3.1.13	Berries and small fruit ⁰	0,2
3.1.14	Fats and oils, including milk fat	0,1
3.1.15	Fruit juices, concentrated fruit juices as reconstituted and fruit nectars ⁰	0,05
3.1.16	Wine (including sparkling wine, excluding liqueur wine), cider, perry and fruit wine ⁰	0,20
3.1.17	Aromatized wine, aromatized wine-based drinks and aromatized wine-product cocktails ⁰	0,20
[^{F16} 3.1.18	Food supplements ⁰	3,0]
[^{F17} 3.2	Cadmium	
3.2.1	Vegetables and fruit, excluding root and tuber vegetables, leaf vegetables, fresh herbs, leafy brassica, stem vegetables, fungi and seaweed ⁰	0,050
3.2.2	Root and tuber vegetables (excluding celeriac, parsnips, salsify and horseradish), stem vegetables (excluding celery) ⁰ . 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 ⁰ : <i>Agaricus bisporus</i> (common mushroom), <i>Pleurotus ostreatus</i> (Oyster mushroom), <i>Lentinula edodes</i> (Shiitake mushroom)	0,20

Section 3:Metals		
3.2.4	Fungi, excluding those listed in point 3.2.3 ⁰	1,0
3.2.5	Cereal grains excluding wheat and rice	0,10
3.2.6	 Wheat grains, rice grains Wheat bran and wheat germ for direct consumption Soy beans 	0,20
3.2.7	Specific cocoa and chocolate products as listed below ⁰	
	— Milk chocolate with < 30 % total dry cocoa solids	0,10 as from 1 January 2019
	- Chocolate with < 50 % total dry cocoa solids; milk chocolate with ≥ 30 % total dry cocoa solids	0,30 as from 1 January 2019
	$\begin{array}{c} & Chocolate with \geq 50 \\ \% \text{ total dry cocoa} \\ \text{solids} \end{array}$	0,80 as from 1 January 2019
	 Cocoa powder sold to the final consumer or as an ingredient in sweetened cocoa powder sold to the final consumer (drinking chocolate) 	0,60 as from 1 January 2019
3.2.8	Meat (excluding offal) of bovine animals, sheep, pig and poultry ⁰	0,050
3.2.9	Horsemeat, excluding offal ⁰	0,20
3.2.10	Liver of bovine animals, sheep, pig, poultry and horse ⁰	0,50
3.2.11	Kidney of bovine animals, sheep, pig, poultry and horse ⁰	1,0
		ų

Section 3:Metals		
3.2.12	Muscle meat of fish ⁰⁰ , 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 ⁰⁰ : mackerel (<i>Scomber</i> <i>species</i>), tuna (<i>Thunnus species</i> , <i>Katsuwonus</i> <i>pelamis</i> , <i>Euthynnus</i> <i>species</i>), bichique (<i>Sicyopterus</i> <i>lagocephalus</i>)	0,10
3.2.14	Muscle meat of the following fish ⁰⁰ : bullet tuna (Auxis species)	0,15
3.2.15	Muscle meat of the following fish ⁰⁰ : anchovy (<i>Engraulis</i> <i>species</i>) swordfish (<i>Xiphias</i> <i>gladius</i>) sardine (<i>Sardina</i> <i>pilchardus</i>)	0,25
3.2.16	Crustaceans ⁰ : muscle meat from appendages and abdomen ⁰ . In case of crabs and crab-like crustaceans (<i>Brachyura and</i> <i>Anomura</i>) muscle meat from appendages	0,50
3.2.17	Bivalve molluscs ⁰	1,0
3.2.18	Cephalopods (without viscera) ⁰	1,0
3.2.19	Infant formulae and follow on-formulae ⁰⁰	
	 powdered formulae manufac- tured from cows' milk proteins or protein hydrolysates 	0,010 as from 1 January 2015

Section 3:Metals		
	 — liquid formulae manufactured from cows' milk proteins or protein hydrolysates 	0,005 as from 1 January 2015
	 powdered formulae manufac-tured from soya protein isolates, alone or in a mixture with cows' milk proteins 	0,020 as from 1 January 2015
	 — liquid formulae manufactured from soya protein isolates, alone or in a mixture with cows' milk proteins 	0,010 as from 1 January 2015
3.2.20	Processed cereal-based foods and baby foods for infants and young children ⁰⁰	0,040 as from 1 January 2015
3.2.21	Food supplements ⁰ excl. food supplements listed in point 3.2.22	1,0
3.2.22	Food supplements ⁰ consisting exclusively or mainly of dried seaweed, products derived from seaweed, or of dried bivalve molluscs	3,0]
3.3	Mercury	
[^{F7} 3.3.1	Fishery products ⁰ and muscle meat of fish ⁰⁰ , excluding species listed in 3.3.2. The maximum level for crustaceans applies to muscle meat from appendages and abdomen ⁰ . In case of crabs and crab-like crustaceans (<i>Brachyura and Anomura</i>) it applies to muscle meat from appendages.	0,5]
[^{F18} 3.3.2	Muscle meat of the following fish ⁰⁰ :	1,0]

anglerfish (Lophius
species)
Atlantic catfish
(Anarhichas lupus)
bonito (Sarda
sarda)
eel (Anguilla
species)
emperor, orange
roughy, rosy
soldierfish
(Hoplostethus
<i>species</i>) grenadier
(Coryphaenoides
rupestris)
halibut
(Hippoglossus
hippoglossus)
kingklip
(Genypterus
capensis)
marlin (Makaira
species)
megrim
(Lepidorhombus
species)
mullet (Mullus
species)
pink cusk eel
(Genypterus
blacodes)
pike (Esox lucius)
plain bonito
Orcynopsis
unicolor)
poor cod
(Tricopterus
minutes)
Portuguese dogfish
(Centroscymnus
coelolepis)
rays (<i>Raja species</i>)
redfish (Sebastes
marinus, S.
mentella, S.
viviparus)
sail fish
(Istiophorus
platypterus)

Section 3:Metals		
	scabbard fish (Lepidopus caudatus, Aphanopus carbo) seabream, pandora (Pagellus species) shark (all species) snake mackerel or butterfish (Lepidocybium flavobrunneum, Ruvettus pretiosus, Gempylus serpens) sturgeon (Acipenser species) swordfish (Xiphias gladius) tuna (Thunnus species, Euthynnus species, Katsuwonus pelamis)	
[^{F16} 3.3.3	Food supplements ⁰	0,1]
3.4	Tin (inorganic)	
3.4.1	Canned foods other than beverages	200
3.4.2	Canned beverages, including fruit juices and vegetable juices	100
3.4.3	Canned baby foods and processed cereal-based foods for infants and young children, excluding dried and powdered products ⁰⁰	50
3.4.4	Canned infant formulae and follow-on formulae (including infant milk and follow-on milk), excluding dried and powdered products ⁰⁰	50
3.4.5	Canned dietary foods for special medical purposes ⁰⁰ intended specifically for infants, excluding dried and powdered products	50

Foodstuffs ⁰			Ν	Maximun	n levels(µg/kg)
4.1			ole 20		
4.2	Soy	sauce ⁰	20	0	
[^{F2} Section 5:L	Dioxins and PCBs ⁰		I		
Foodstuffs		Maximum level	S		
		Sum of dioxins (WHO-PCDD/ F-TEQ) ⁰	Sum of dioxins dioxin- PCBS PCDD PCB-T	s and -like (WHO- /F-	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES - 6) ⁰
5.1	Meat and meat products (excluding edible offal) of the following animals ⁰ :				
	— bovine animal and sheep	2,5 pg/g fat ⁰	4,0 pg/g	; fat ⁰	40 ng/g fat ⁰
	— poultry	1,75 pg/g fat ⁰	3,0 pg/g	, fat ⁰	40 ng/g fat ⁰
	— pigs	1,0 pg/g fat ⁰	1,25 pg/	g fat ⁰	40 ng/g fat ⁰
[^{F19} 5.2	Liver of terrestrial animals referred to in 5.1 with the exception of sheep and derived products thereof	0,30 pg/g wet weight	0,50 pg/ weight	′g wet	3,0 ng/g wet weight
	Liver of sheep and derived products thereof	1,25 pg/g wet weight	2,00 pg/ weight	'g wet	3,0 ng/g wet weight]
5.3	Muscle meat of fish and fishery products and products thereof ⁰⁰ , with	3,5 pg/g wet weight	6,5 pg/g weight	, wet	75 ng/g wet weight

	the exemption		
	of:		
	— wild		
	caught		
	eel		
	— wild		
	caught		
	fresh		
	water		
	fish,		
	with		
	the		
	exception		
	of		
	diadromous fish		
	species		
	caught		
	in fresh		
	water		
	— fish		
	liver		
	and		
	derived		
	products		
	— marine		
	oils		
	The maximum		
	level for		
	crustaceans		
	applies to muscle		
	meat from		
	appendages and		
	abdomen ⁰ . In		
	case of crabs		
	and crab-like		
	crustaceans		
	(Brachyura and		
	<i>Anomura</i>) it applies to muscle		
	meat from		
	appendages.		
5.4	Muscle meat of 3,5 pg/g wet	6,5 pg/g wet	125 ng/g wet
	wild caught fresh weight	weight	weight
	water fish, with		
	the exception of		
	diadromous fish		
	species caught in		
	fresh water, and		
	products thereof ⁰		

¹ ² Section 5	5:Dioxins and PCBs ⁰			
5.5	Muscle meat of wild caught eel (<i>Anguilla</i> <i>anguilla</i>) and products thereof	3,5 pg/g wet weight	10,0 pg/g wet weight	300 ng/g wet weight
5.6	Fish liver and derived products thereof with the exception of marine oils referred to in point 5.7		20,0 pg/g wet weight ⁰	200 ng/g wet weight ⁰
5.7	Marine oils (fish body oil, fish liver oil and oils of other marine organisms intended for human consumption)	1,75 pg/g fat	6,0 pg/g fat	200 ng/g fat
5.8	Raw milk ⁰ and dairy products ⁰ , including butter fat	2,5 pg/g fat ⁰	5,5 pg/g fat ⁰	40 ng/g fat ⁰
5.9	Hen eggs and egg products ⁰	2,5 pg/g fat ⁰	5,0 pg/g fat ⁰	40 ng/g fat ⁰
5.10	Fat of the following animals:			
	— bovine animals and sheep	2,5 pg/g fat	4,0 pg/g fat	40 ng/g fat
	— poultry	1,75 pg/g fat	3,0 pg/g fat	40 ng/g fat
	— pigs	1,0 pg/g fat	1,25 pg/g fat	40 ng/g fat
5.11	Mixed animal fats	1,5 pg/g fat	2,50 pg/g fat	40 ng/g fat
5.12	Vegetable oils and fats	0,75 pg/g fat	1,25 pg/g fat	40 ng/g fat
5.13	Foods for infants and young children ⁰	0,1 pg/g wet weight	0,2 pg/g wet weight	1,0 ng/g wet weight]

[F20 Section 6: Polycyclic aromatic hydrocarbons Foodstuffs Maximum levels (µg/kg)				
6.1	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Benzo(a)pyrene	Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene ⁰	
6.1.1	Oils and fats (excluding cocoa butter and coconut oil) intended for direct human consumption or use as an ingredient in food	2,0	10,0	
6.1.2	Cocoa beans and derived products	5,0 μg/kg fat as from 1.4.2013	35,0 μg/kg fat as from 1.4.2013 until 31.3.2015 30,0 μg/kg fat as from 1.4.2015	
6.1.3	Coconut oil intended for direct human consumption or use as an ingredient in food	2,0	20,0	
6.1.4	Smoked meat and smoked meat products	5,0 until 31.8.2014 2,0 as from 1.9.2014	30,0 as from 1.9.2012 until 31.8.2014 12,0 as from 1.9.2014	
6.1.5	Muscle meat of smoked fish and smoked fishery products ⁰⁰ , excluding fishery products listed in points 6.1.6 and 6.1.7. The maximum level for smoked crustaceans applies to muscle meat from appendages and abdomen ⁰ . In case of smoked crabs and crab-like crustaceans (<i>Brachyura</i> and <i>Anomura</i>) it applies to muscle meat from appendages.	5,0 until 31.8.2014 2,0 as from 1.9.2014	30,0 as from 1.9.2012 until 31.8.2014 12,0 as from 1.9.2014	

[^{F20} Section 6:P	olycyclic aromatic hydrocarbor	ıs	
6.1.6	Smoked sprats and canned smoked sprats ⁰⁰ (<i>sprattus</i> <i>sprattus</i>); bivalve molluscs (fresh, chilled or frozen) ⁰ ; heat treated meat and heat treated meat products ⁰ sold to the final consumer	5,0	30,0
6.1.7	Bivalve molluscs ⁰ (smoked)	6,0	35,0
6.1.8	Processed cereal- based foods and baby foods for infants and young children ⁰⁰	1,0	1,0
6.1.9	Infant formulae and follow-on formulae, including infant milk and follow-on milk ⁰⁰	1,0	1,0
6.1.10	Dietary foods for special medical purposes ⁰⁰ intended specifically for infants	1,0	1,0]

I^{FII}Section 7:Melamine and its structural analogues

Foodstuffs		Maximum levels(mg/kg)	
7.1.	Melamine		
7.1.1.	Food with the exception of infant formulae and follow- on formulae ⁰	2,5	
7.1.2.	Powdered infant formulae and follow-on formulae	1]	

[^{F21}Section 8:Inherent plant toxins

Foodstuffs ^c		Maximum levels (g/kg)	
8.1	Erucic acid		
8.1.1	Vegetable oils and fats	50 ^b	
8.1.2	Foods containing added vegetable oils and fats with the exception of the foods referred to in 8.1.3	50 ^b	

$I^{F^{21}}$	Section 8: Inherent plant to.	xins				
8.1	.3	Infant formulae and follow- on formulae ⁱ	10] ^b			
a	[^{F15} The maximum level is to be reviewed before 1 January 2016 in the light of information on exposure to citrinin from other foodstuffs and updated information on the toxicity of citrinin in particular as regards carcinogenicity and genotoxicity.]					
b	[^{F21} The maximum level refers to the food.]	level of erucic acid, calculated on the total l	evel of fatty acids in the fat component in			
c	Regulation (EC) No 396/2005 of the levels of pesticides in or on food and 70, 16.3.2005, p. 1) as last amended	reals, reference is made to the foodstuffs list e European Parliament and of the Council of d feed of plant and animal origin and amend by Regulation (EC) No 178/2006 (OJ L 29, ncluded in 'cereals' and buckwheat products m level for fruit.]	²²³ February 2005 on maximum residue ing Council Directive 91/414/EEC (OJ L 2.2.2006, p. 3). This means, <i>inter alia</i> ,			
d	The maximum levels do not apply for from field to processing plant.	or fresh spinach to be subjected to processin	g and which is directly transported in bulk			
e		as defined in Commission Directive 2006/12 for infants and young children (OJ L 339, 6.1				
f	The maximum level refers to the promanufacturer).	oducts ready to use (marketed as such or after	er reconstitution as instructed by the			
g		edible part of groundnuts (peanuts) and tree umed when calculating the aflatoxin content is.]				
h	Foodstuffs listed in this category as defined in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 226, 25.6.2004, p. 22).					
i	The maximum level refers to the dry matter. The dry matter is determined in accordance with Regulation (EC) No 401/2006.					
j	[^{F18} Foodstuffs listed in this category as defined in Commission Directive 2006/141/EC (OJ L 401, 30.12.2006, p. 1).]					
k	Foodstuffs listed in this category as defined in Commission Directive 1999/21/EC of 25 March 1999 on dietary foods for special medical purposes (OJ L 91, 7.4.1999, p. 29).					
1	reconstituted as instructed by the ma	se of milk and milk products, to the products anufacturer) and in the case of products othe d in accordance with Regulation (EC) No 40	r than milk and milk products, to the dry			
m	organisation of the market in wine (defined in Council Regulation (EC) No 149 OJ L 179, 14.7.1999, p. 1) as last amended b he Republic of Bulgaria and Romania to the	by the Protocol concerning the conditions			
n	The maximum level applies to produ	ucts produced from the 2005 harvest onward	s.			
0	general rules on the definition, descu aromatised wine-product cocktails (and arrangements for admission of t	defined in Council Regulation (EEC) No 16 ription and presentation of aromatised wines OJ L 149, 14.6.1991, p. 1) as last amended b he Republic of Bulgaria and Romania to the s function of the proportion of wine and/or g	a romatised wine-based drinks and by the Protocol concerning the conditions European Union. The maximum level for			
р		defined in Council Directive 2001/112/EC c ntended for human consumption (OJ L 10, 1				
q	general rules on the definition, descr	defined in Council Regulation (EEC) No 15 ription and presentation of spirit drinks (OJ litions and arrangements for admission of the	L 160, 12.6.1989, p. 1), as last amended			
r	[^{F7} Infants and young children as def EC.]	ined in Directive 2006/141/EC (OJ L 401, 3	0.12.2006, p. 1) and Directive 2006/125/			
s		f maximum levels for deoxynivalenol, zeara cluded in 'cereals' and rice products are not				

- t The maximum level applies to unprocessed cereals placed on the market for first-stage processing. 'First-stage processing' shall mean any physical or thermal treatment, other than drying, of or on the grain. Cleaning, sorting and drying procedures are not considered to be 'first-stage processing' insofar no physical action is exerted on the grain kernel itself and the whole grain remains intact after cleaning and sorting. In integrated production and processing systems, the maximum level applies to the unprocessed cereals in case they are intended for first-stage processing.
- u The maximum level applies to cereals harvested and taken over, as from the 2005/06 marketing year, in accordance with Commission Regulation (EC) No 824/2000 of 19 April 2000 establishing procedures for the taking-over of cereals by intervention agencies and laying down methods of analysis for determining the quality of cereals (OJ L 100, 20.4.2000, p. 31), as last amended by Regulation (EC) No 1068/2005 (OJ L 174, 7.7.2005, p. 65).
- V [^{F10}Maximum level shall apply from 1 October 2007.]

W [^{F22}]

x Pasta (dry) means pasta with a water content of approximately 12 %.

y Maximum level shall apply from 1 October 2007.

Fish listed in this category as defined in category (a), with the exclusion of fish liver falling under code CN 0302 70 00, of the list in Article 1 of Council Regulation (EC) No 104/2000 (OJ L 17, 21.1.2000, p. 22) as last amended by the Act concerning the conditions of accession of the Czech Republic, the Republic of Estonia, the Republic of Cyprus, the Republic of Latvia, the Republic of Lithuania, the Republic of Hungary, the Republic of Malta, the Republic of Poland, the Republic of Slovenia and the Slovak Republic and the adjustments to the Treaties on which the European Union is founded (OJ L 236, 23.9.2003, p. 33). In case of dried, diluted, processed and/or compound foodstuffs Article 2(1) and 2(2) apply.

- aa Where fish are intended to be eaten whole, the maximum level shall apply to the whole fish.
- bb Foodstuffs falling within category (c) and (f) of the list in Article 1 of Regulation (EC) No 104/2000, as appropriate (species as listed in the relevant entry). In case of dried, diluted, processed and/or compound foodstuffs Article 2(1) and 2(2) apply. [^{F23}In case of Pecten maximus, the maximum level applies to the adductor muscle and gonad only.]
- cc The maximum level applies after washing of the fruit or vegetables and separating the edible part.
- dd The maximum level applies to products produced from the 2001 fruit harvest onwards.
- ee The maximum level refers to the product as sold.
- **ff** The maximum level is given for the liquid product containing 40 % dry matter, corresponding to a maximum level of 50 μ g/kg in the dry matter. The level needs to be adjusted proportionally according to the dry matter content of the products.

gg Dioxins (sum of polychlorinated dibenzo-para-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs), expressed as World Health Organisation (WHO) toxic equivalent using the WHO-toxic equivalency factors (WHO-TEFs)) and sum of dioxins and dioxin-like PCBs (sum of PCDDs, PCDFs and polychlorinated biphenyls (PCBs), expressed as WHO toxic equivalent using the WHO-TEFs). WHO-TEFs for human risk assessment based on the conclusions of the World Health Organization (WHO) – International Programme on Chemical Safety (IPCS) expert meeting which was held in Geneva in June 2005 (Martin van den Berg et al., The 2005 World Health Organization Re-evaluation of Human and Mammalian Toxic Equivalency Factors for Dioxins and Dioxin-like Compounds. Toxicological Sciences 93(2), 223–241 (2006))

Congener	TEF value
Dibenzo-p-dioxins ('PCDDs')	·
2,3,7,8-TCDD	1
1,2,3,7,8-PeCDD	1
1,2,3,4,7,8-HxCDD	0,1
1,2,3,6,7,8-HxCDD	0,1
1,2,3,7,8,9-HxCDD	0,1
1,2,3,4,6,7,8-HpCDD	0,01
OCDD	0,0003
Dibenzofurans ('PCDFs')	
2,3,7,8-TCDF	0,1
1,2,3,7,8-PeCDF	0,03
2,3,4,7,8-PeCDF	0,3
1,2,3,4,7,8-HxCDF	0,1

1,2,3,6,7,8-HxCDF	0,1
1,2,3,7,8,9-HxCDF	0,1
2,3,4,6,7,8-HxCDF	0,1
1,2,3,4,6,7,8-HpCDF	0,01
1,2,3,4,7,8,9-HpCDF	0,01
OCDF	0,0003
'Dioxin-like' PCBs Non-ortho PCBs + PCBs	Mono-ortho
Non-ortho PCBs	
PCB 77	0,0001
PCB 81	0,0003
PCB 126	0,1
PCB 169	0,03
Mono-ortho PCBs	
PCB 105	0,00003
PCB 114	0,00003
PCB 118	0,00003
PCB 123	0,00003
PCB 156	0,00003
PCB 157	0,00003
PCB 167	0,00003
PCB 189	0,00003

Abbreviations used: 'T' = tetra; 'Pe' = penta; 'Hx' = hexa; 'Hp' = hepta; 'O' = octa; 'CDD' = chlorodibenzodioxin; 'CDF' = chlorodibenzofuran; 'CB' = chlorodibenzolizan; 'CB' = chlor

hh Upperbound concentrations: Upperbound concentrations are calculated on the assumption that all the values of the different congeners below the limit of quantification are equal to the limit of quantification.

ii [^{F2}The maximum level expressed on fat is not applicable for foods containing < 2 % fat. For foods containing less than 2 % fat, the maximum level applicable is the level on product basis corresponding to the level on product basis for the food containing 2 % fat, calculated from the maximum level established on fat basis, making use of following formula: Maximum level expressed on product basis for foods containing less than 2 % fat = maximum level expressed on fat for that food x 0,02.]

jj [^{F24}Foodstuffs listed in this category as defined in categories (a), (b), (c), (e) and (f) of the list in Article 1 of Regulation (EC) No 104/2000, with the exclusion of fish liver referred to in point 5.11.]

kk [^{F25}]

PP [^{F28}Oilseeds falling under codes CN 1201, 1202, 1203, 1204, 1205, 1206, 1207 and derived products CN 1208; melon seeds fall under code ex 1207 99.

qq In case derived/processed products thereof are derived/processed solely or almost solely from the tree nuts concerned, the maximum levels as established for the corresponding tree nuts apply also to the derived/processed products. In other cases, Article 2(1) and 2(2) apply for the derived/processed products.]

II Foodstuffs listed in this category as defined in categories (b), (c), and (f) of the list in Article 1 of Regulation (EC) No 104/2000.
 mm [^{F26}The exemption applies only for maize for which it is evident e.g. through labelling, destination, that it is intended for use in a wet milling process only (starch production).]
 nn [^{F27}In the case of canned fish liver, the maximum level applies to the whole edible content of the can.]
 o0 [^{F16}The maximum level applies to the food supplements as sold.]

Status: Point in time view as at 01/09/2014.	
Changes to legislation: There are currently no known outstanding effects for the	
Commission Regulation (EC) No 1881/2006. (See end of Document for details)	

- rr [^{F29}The maximum level applies to the pure and undiluted extract, obtained whereby 1 kg of extract is obtained from 3 to 4 kg liquorice root.]
- ⁵⁸ [^{F8}The maximum level for leaf vegetables does not apply to fresh herbs (falling under Code number 0256000 in Annex I to Regulation (EC) No 396/2005).
- tt This definition excludes the cephalothorax of crustaceans.]
- **uu** [^{F30}Lower bound concentrations are calculated on the assumption that all the values of the four substances below the limit of quantification are zero.
- vv Meat and meat products that have undergone a heat treatment potentially resulting in formation of PAH, i.e. only grilling and barbecuing.
- ww For the canned product the analysis shall be carried out on the whole content of the can. As regards the maximum level for the whole composite product Art. 2(1)(c) and 2(2) shall apply.]
- XX [^{FII}The maximum level does not apply to food for which it can be proven that the level of melamine higher than 2,5 mg/kg is the consequence of authorized use of cyromazine as insecticide. The melamine level shall not exceed the level of cyromazine.]
- yy [^{F23}For the specific cocoa and chocolate products the definitions set out in points A. 2, 3 and 4 of Annex I to Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption (OJ L 197, 3.8.2000, p. 19) apply.]

Textual Amendments

- **F12** Substituted by Commission Regulation (EU) No 1058/2012 of 12 November 2012 amending Regulation (EC) No 1881/2006 as regards maximum levels for aflatoxins in dried figs (Text with EEA relevance).
- **F13** Inserted by Commission Regulation (EU) No 1058/2012 of 12 November 2012 amending Regulation (EC) No 1881/2006 as regards maximum levels for aflatoxins in dried figs (Text with EEA relevance).
- **F14** Substituted by Commission Regulation (EU) No 105/2010 of 5 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards ochratoxin A (Text with EEA relevance).
- F15 Inserted by Commission Regulation (EU) No 212/2014 of 6 March 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of the contaminant citrinin in food supplements based on rice fermented with red yeast Monascus purpureus (Text with EEA relevance).
- **F16** Inserted by Commission Regulation (EC) No 629/2008 of 2 July 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance).
- **F17** Substituted by Commission Regulation (EU) No 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuffs (Text with EEA relevance).
- **F18** Substituted by Commission Regulation (EC) No 629/2008 of 2 July 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance).
- F19 Substituted by Commission Regulation (EU) No 1067/2013 of 30 October 2013 amending Regulation (EC) No 1881/2006 as regards maximum levels of the contaminants dioxins, dioxin-like PCBs and non-dioxin-like PCBs in liver of terrestrial animals (Text with EEA relevance).
- **F20** Substituted by Commission Regulation (EU) No 835/2011 of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs (Text with EEA relevance).
- **F21** Inserted by Commission Regulation (EU) No 696/2014 of 24 June 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of erucic acid in vegetable oils and fats and foods containing vegetable oils and fats (Text with EEA relevance).
- **F22** Deleted by Commission Regulation (EC) No 1126/2007 of 28 September 2007 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards Fusarium toxins in maize and maize products (Text with EEA relevance).
- **F23** Inserted by Commission Regulation (EU) No 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuffs (Text with EEA relevance).

- **F24** Substituted by Commission Regulation (EC) No 565/2008 of 18 June 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards the establishment of a maximum level for dioxins and PCBs in fish liver (Text with EEA relevance).
- **F25** Deleted by Commission Regulation (EU) No 835/2011 of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs (Text with EEA relevance).
- F26 Inserted by Commission Regulation (EC) No 1126/2007 of 28 September 2007 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards Fusarium toxins in maize and maize products (Text with EEA relevance).
- **F27** Inserted by Commission Regulation (EC) No 565/2008 of 18 June 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards the establishment of a maximum level for dioxins and PCBs in fish liver (Text with EEA relevance).
- **F28** Inserted by Commission Regulation (EU) No 165/2010 of 26 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards aflatoxins (Text with EEA relevance).
- **F29** Inserted by Commission Regulation (EU) No 105/2010 of 5 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards ochratoxin A (Text with EEA relevance).
- **F30** Inserted by Commission Regulation (EU) No 835/2011 of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs (Text with EEA relevance).

- (1) OJL 37, 13.2.1993, p. 1. Regulation as amended by Regulation (EC) No 1882/2003 of the European Parliament and of the Council (OJ L 284, 31.10.2003, p. 1).
- (2) OJ L 77, 16.3.2001, p. 1. Regulation as last amended by Regulation (EC) No 199/2006 (OJ L 32, 4.2.2006, p. 32).
- (3) OJ L 139, 30.4.2004, p. 55, as corrected by OJ L 226, 25.6.2004, p. 22. Regulation as last amended by Regulation (EC) No 1662/2006 (OJ L 320, 18.11.2006, p. 1).
- (4) Reports of the Scientific Committee for Food, 38th series, Opinion of the Scientific Committee for Food on nitrates and nitrite, p. 1, http://ec.europa.eu/food/fs/sc/scf/reports/scf_reports_38.pdf
- (5) Reports of the Scientific Committee for Food, 35th series, Opinion of the Scientific Committee for Food on aflatoxins, ochratoxin A and patulin, p. 45, http://ec.europa.eu/food/fs/sc/scf/reports/ scf_reports_35.pdf
- (6) Opinion of the Scientific Committee on Food on Ochratoxin A (expressed on 17 September 1998) http://ec.europa.eu/food/fs/sc/scf/out14_en.html
- (7) Reports on tasks for scientific cooperation, Task 3.2.7 'Assessment of dietary intake of Ochratoxin A by the population of EU Member States'. http://ec.europa.eu/food/food/chemicalsafety/ contaminants/task_3-2-7_en.pdf
- (8) OJ L 52, 4.3.1993, p. 18.
- (9) Opinion of the Scientific Panel on contaminants in the Food Chain of the EFSA on a request from the Commission related to ochratoxin A in food. http://www.efsa.europa.eu/etc/medialib/efsa/science/ contam/contam_opinions/1521.Par.0001.File.dat/contam_op_ej365_ochratoxin_a_food_en1.pdf
- (10) Minutes of the 120th Meeting of the Scientific Committee on Food held on 8 and 9 March 2000 in Brussels, Minute statement on patulin. http://ec.europa.eu/food/fs/sc/scf/out55_en.pdf
- (11) Reports on tasks for scientific cooperation, Task 3.2.8, 'Assessment of dietary intake of Patulin by the population of EU Member States'. http://ec.europa.eu/food/food/chemicalsafety/ contaminants/3.2.8_en.pdf
- (12) OJ L 203, 12.8.2003, p. 34.
- (13) Opinion of the Scientific Committee on Food on Fusarium-toxins Part 1: Deoxynivalenol (DON), (expressed on 2 December 1999) http://ec.europa.eu/food/fs/sc/scf/out44_en.pdf
- (14) Opinion of the Scientific Committee on Food on Fusarium-toxins Part 2: Zearalenone (ZEA), (expressed on 22 June 2000) http://ec.europa.eu/food/fs/sc/scf/out65_en.pdf
- (15) Opinion of the Scientific Committee on Food on Fusarium-toxins Part 3: Fumonisin B₁ (FB₁) (expressed on 17 October 2000) http://ec.europa.eu/food/fs/sc/scf/out73_en.pdf
- (16) Updated opinion of the Scientific Committee on Food on Fumonisin B₁, B₂ and B₃ (expressed on 4 April 2003) http://ec.europa.eu/food/fs/sc/scf/out185_en.pdf
- (17) Opinion of the Scientific Committee on Food on Fusarium-toxins Part 4: Nivalenol (expressed on 19 October 2000) http://ec.europa.eu/food/fs/sc/scf/out74_en.pdf
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- (38) See page 25 of this Official Journal.
- (**39**) OJ L 70, 9.3.2006, p. 12.
- (40) See page 32 of this Official Journal.
- (41) OJ L 77, 16.3.2001, p. 14. Directive as amended by Directive 2005/4/EC (OJ L 19, 21.1.2005, p. 50).
- (42) OJ L 42, 13.2.2004, p. 16.
- (**43**) OJ L 34, 8.2.2005, p. 15.
- (44) [^{F7}OJ L 313, 28.11.2009, p. 40.]

- (45) [^{F7}OJ L 88, 29.3.2007, p. 56.]
- (**46**) [^{F7}OJ L 52, 3.3.2010, p. 53.]
- (47) [^{F7}OJ L 68, 18.3.2010, p. 22.]
- (48) [^{F7}OJ L 137, 3.6.2010, p. 4.]

Textual Amendments

F7 Substituted by Commission Regulation (EU) No 420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance).

Status:

Point in time view as at 01/09/2014.

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 1881/2006.