SUCCESSFULLY DIRECTING OFIS NOTIFICATION IN CASE OF DETECTION OF RESIDUES

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Coffee

Production (farms)

Global Coffee Growing Regions

- Americas
- Africa
- Indonesia

Processing (roasting) in EU

- Italy: 32%
- Germany: 7%
- France: 6%
- Netherlands: 5%
- Spain: 8%
- Sweden: 6%
- Other: 13%

Consumption

Coffee consumption (kg per capita and year)

- >9
- 6-9
- 4-6
- 2-4
- 1-2
- no data
CCPB investigation based on finding evidence to confirm at least one of the 5 possible causes:

1. Commingling
2. Cross contamination
3. Laboratory analysis error
4. Application of fungicides (dithiocarbamates)
5. Drift
CCPB investigation STEP 1: collect additional information to confirm or exclude “Commingling” as cause for presence of CS$_2$ by applying the following techniques:

1. Mass balance check
2. Traceability check
3. Double check COI and accompanying documents

At the level of the importer and the processor.

- No irregularities found.
- Commingling has been excluded as cause.
CCPB investigation STEP 2: collect additional information to confirm or exclude “Contamination” as cause for presence of CS$_2$ by applying the following techniques:

1. Use of natural rubber gloves during sampling/handling of coffee
2. Check use and cleaning of equipment used
3. Check packaging material used
4. Check management of the storage units
5. Check active ingredients in products used for cleaning and disinfection

At the level of the operator physically handling the green coffee (processor)

➢ No irregularities found.
➢ Contamination has been excluded as cause.
CCPB investigation STEP 3: collect additional information to confirm or exclude “lab analysis error” as cause for presence of CS₂ by applying the following techniques:

1. Additional sampling and testing of the same lot
2. Natural rubber gloves were not used

At the level of the operator physically handling the green coffee (processor)

➢ No irregularities found (Presence of CS₂ has been confirmed).
➢ Lab analysis error has been excluded as cause.
CCPB investigation STEP 4: collect additional information to confirm or exclude pre-harvest use as cause for presence of CS$_2$:

1. Samples of green coffee did not show any presence of CS$_2$

At the level of the operator physically handling the green coffee (processor)

- No irregularities found
- Presence of CS$_2$ in the raw materials has been excluded as cause.
At the level of the operator physically handling the green coffee (processor)

- No commingling
- No contamination
- No lab error
- No CS$_2$ in the raw materials
At the level of the operator physically handling the green coffee (processor)
➢ Investigate operator’s own records of quality management related to roasting

<table>
<thead>
<tr>
<th>Tn</th>
<th>TIME OF ROASTING</th>
<th>TEMPERATURE</th>
<th>DITHIOCARBAMMATES</th>
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</thead>
<tbody>
<tr>
<td>T0</td>
<td>0-1 MIN</td>
<td>ROOM TEMPERATURE</td>
<td>NOT DETECTED</td>
</tr>
<tr>
<td>T1</td>
<td>4-5 MIN</td>
<td>130 °C</td>
<td>NOT DETECTED</td>
</tr>
<tr>
<td>T2</td>
<td>8-9 MIN</td>
<td>170 °C</td>
<td>0.25 +/- 0.008 mg/Kg</td>
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<tr>
<td>T3</td>
<td>13 MIN (END)</td>
<td>192 °C</td>
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At the level of the operator physically handling the green coffee (processor)

- Investigate operator’s own records of quality management related to roasting
- CS$_2$ is generated by the roasting process (and quantifiable after roasting green coffee in a defined temperature range and for certain duration.
- No NC, roasted coffee can be sold as organic

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Thank you!

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