



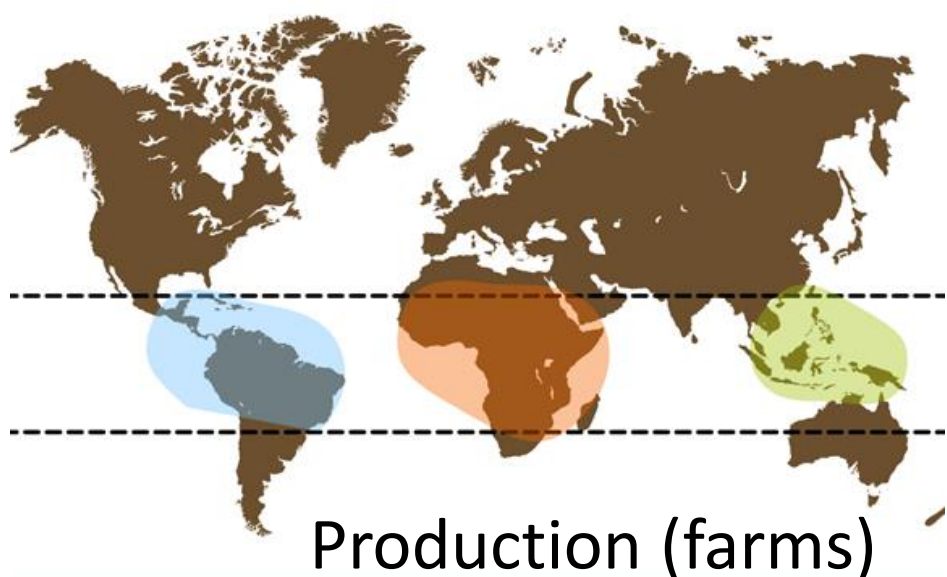
Controllo e Certificazione

SUCCESSFULLY DIRECTING OFIS NOTIFICATION IN CASE OF DETECTION OF RESIDUES

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AFI Initiative – Bruxelles 09/02/2023

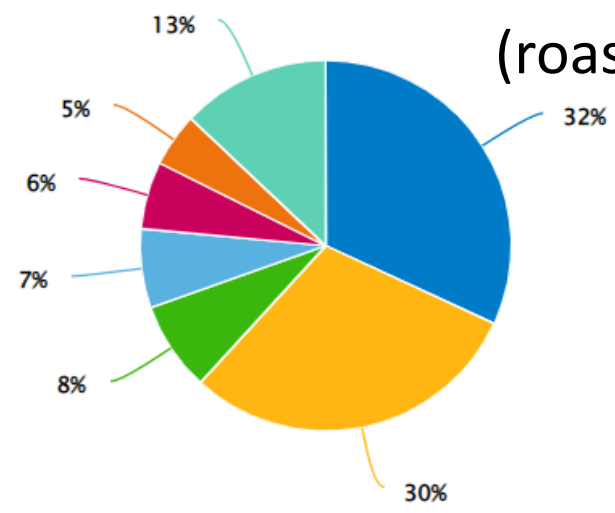
Coffee



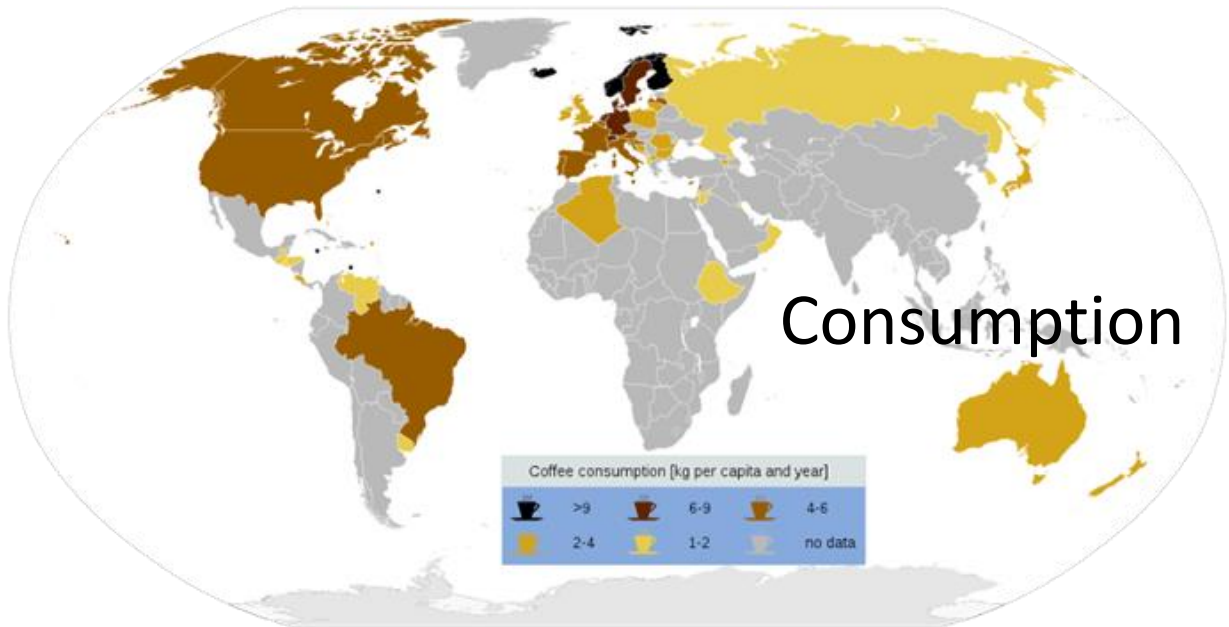
Production (farms)



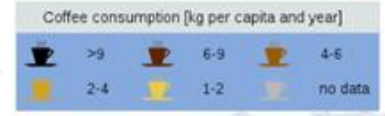
Processing (roasting) in EU

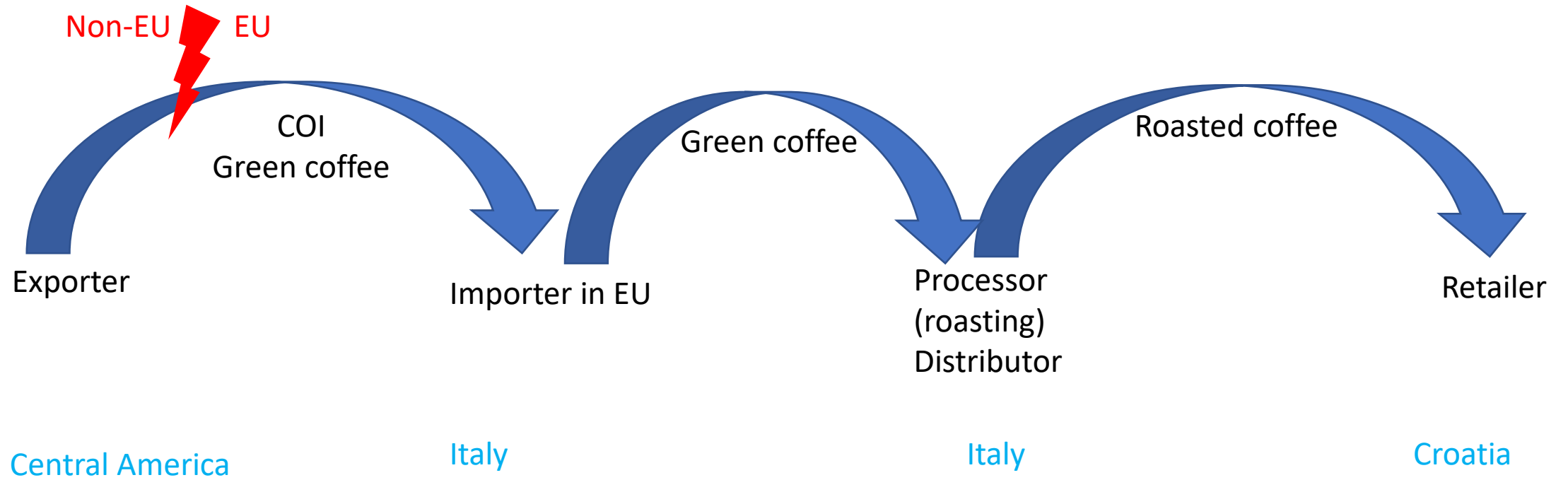


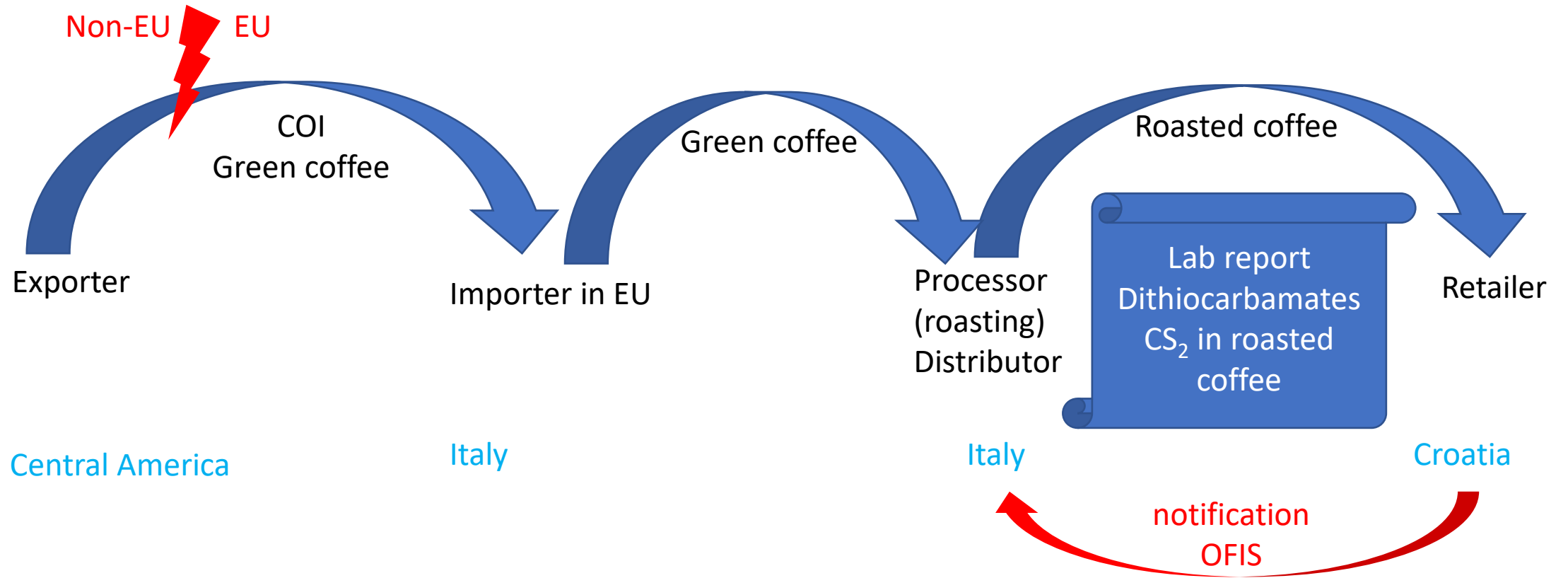
● Italy ● Germany ● France ● Netherlands ● Spain ● Sweden ● Other

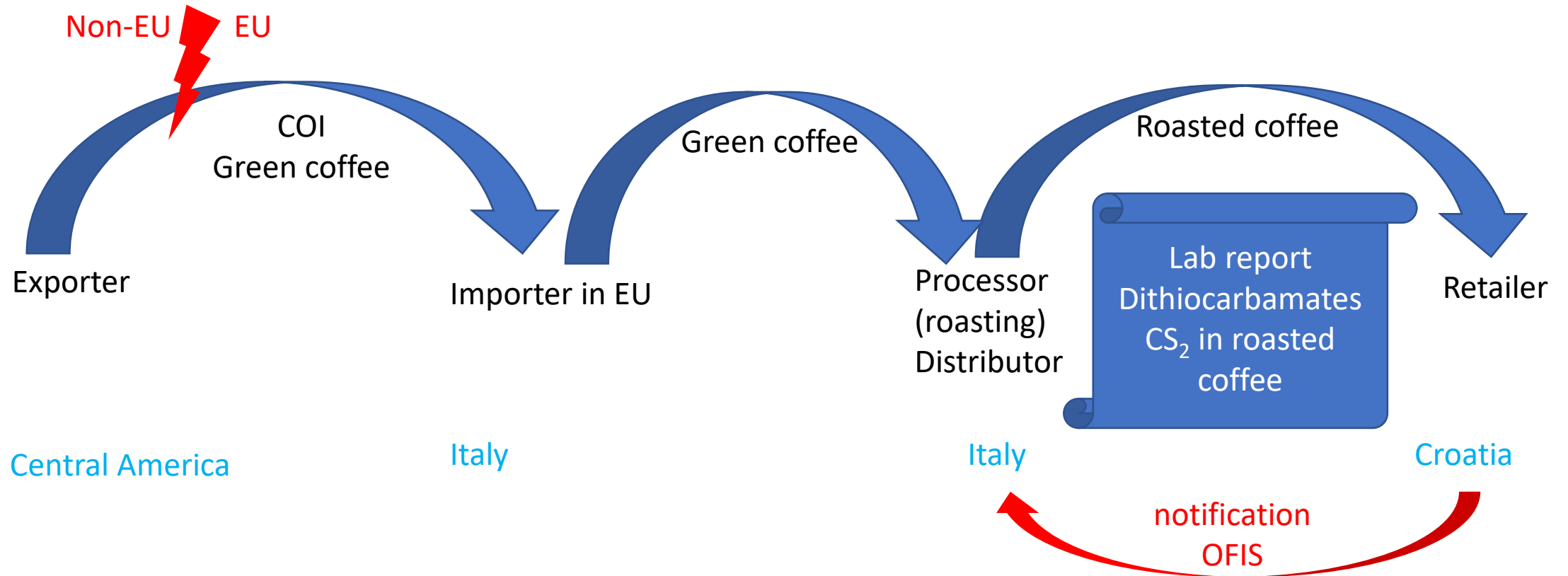


Consumption







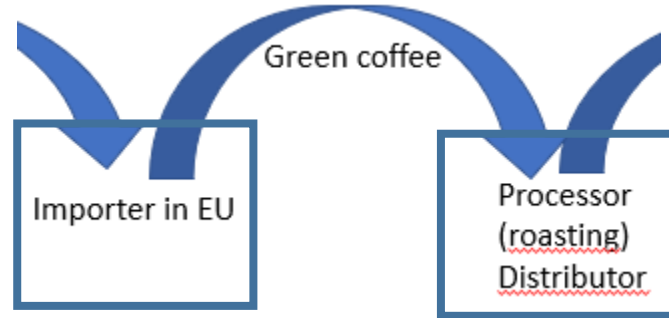


CCPB investigation based on finding evidence to confirm at least one of the 5 possible causes:

1. Commingling
2. Cross contamination
3. Laboratory analysis error
4. Application of fungicides (dithiocarbamates)
5. Drift



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CCPB investigation STEP 1: collect additional information to confirm or exclude “Commingling” as cause for presence of CS₂ by applying the following techniques:

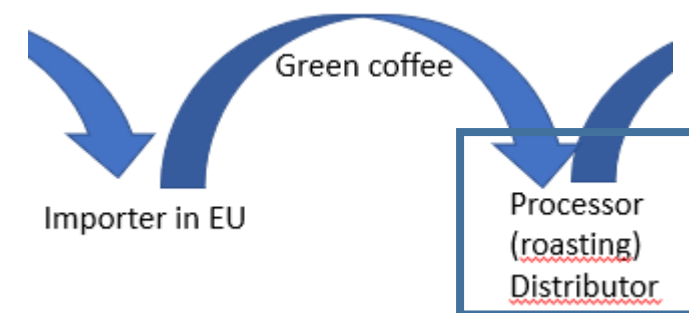
- 1. Mass balance check**
- 2. Traceability check**
- 3. Double check COI and accompanying documents**

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 CS₂ 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.**



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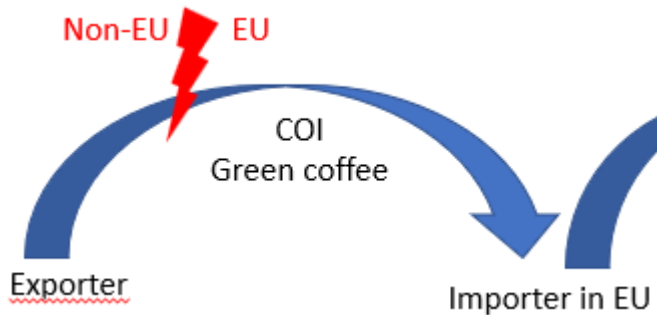


CCPB investigation STEP 3: collect additional information to confirm or exclude “lab analysis error” as cause for presence of CS₂ by applying the following techniques:

- 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.**

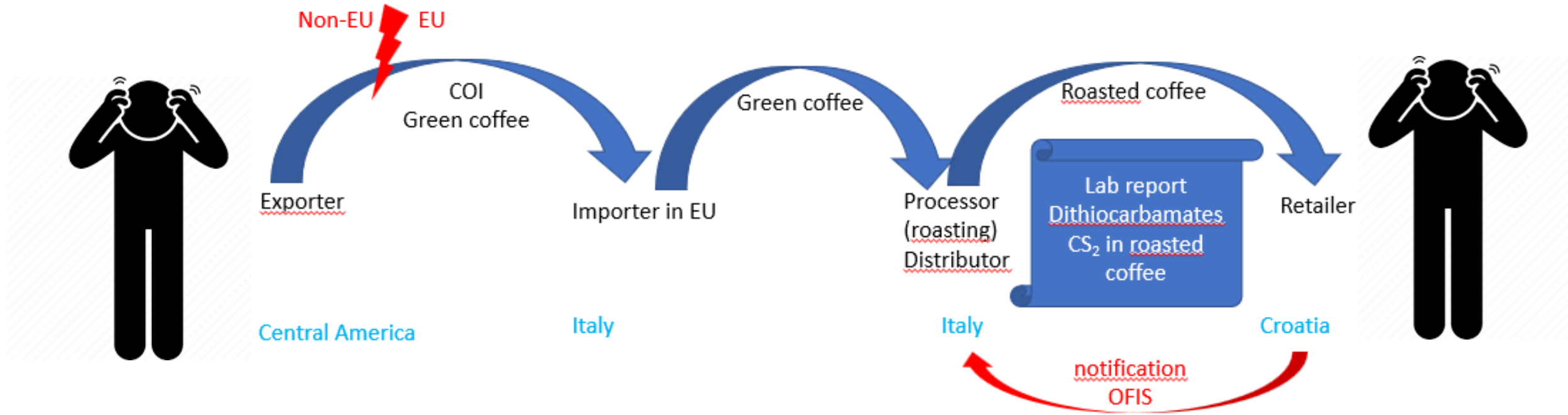


CCPB investigation STEP 4: collect additional information to confirm or exclude pre-harvest use as cause for presence of CS₂:

1. Samples of green coffee did not show any presence of CS₂

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

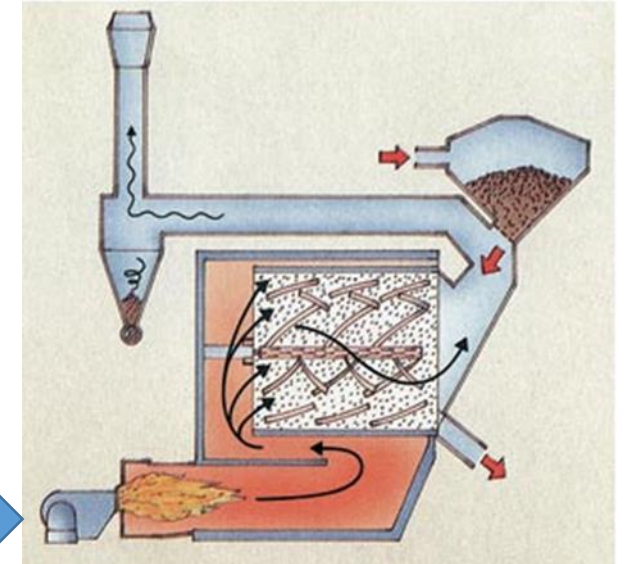
- **No irregularities found**
- **Presence of CS₂ in the raw materials has been excluded as cause.**



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

- **No commingling**
- **No contamination**
- **No lab error**
- **No CS₂ in the raw materials**

roasting





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

- **Investigate operator's own records of quality management related to roasting**

Different samples in different times:

Tn	TIME OF ROASTING	TEMPERATURE	DITHIOCARBAMMATES
T0	0-1 MIN	ROOM TEMPERATURE	NOT DETECTED
T1	4-5 MIN	130 °C	NOT DETECTED
T2	8-9 MIN	170 °C	0.25 +/- 0.008 mg/Kg
T3	13 MIN (END)	192 °C	0.18 +/- 0.006 mg/Kg



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

- Investigate operator's own records of quality management related to roasting
- **CS₂ 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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T2	8-9 MIN	170 °C	0.25 +/- 0.008 mg/Kg
T3	13 MIN (END)	192 °C	0.18 +/- 0.006 mg/Kg



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Thank you!

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