

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD
INFORMATION PAPER

**Joint FAO/WHO Project to assess the benefits and risks of the use of
“active chlorine” in food production and food processing**

At the request of the Codex Alimentarius Commission a joint FAO/WHO Secretariat is planning an Expert Meeting in late 2007 to examine the health and safety benefits and possible risks from the treatment of food, food production and processing water, or food contact surfaces with different forms of chlorine-containing compounds. The risks, if any, of residues that are generated, and the potential risks that might arise if these compounds were no longer available will also be addressed. Further information about this consultation can be found at:

http://www.who.int/ipcs/food/active_chlorine/en/

Secretariat
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