



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-eighth Session

Xi'an, China, 14-18 March 2016

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

PART 1 - MATTERS ARISING FROM THE 38TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION (CAC38)

Matters for information

Standards and Related Texts adopted by the Commission¹

1. CAC38 adopted:
 - Specifications for the *Identity and Purity of Food Additives*, arising from 79th JACFA meeting;
 - Food additive provisions of the *General Standard for Food Additives* (CODEX STAN 192-1995) (GSFA) with the corrections proposed by the Secretariat in [CAC38/CRD2](#);
 - Amendments to the *International Numbering System for Food Additives* (CAC/GL 36-1989);
 - Revisions to food additives section of the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981);
 - Revisions to food additives provisions of GSFA food category 12.5 "Mixes for soups and broths" and its sub-categories;
 - Corrections to food additive provisions of the GSFA related to the alignments of the five meat commodity standards.

Revocation of existing Codex Standards and Related Texts²

2. CAC38 approved the revocation from the Codex Alimentarius of the food additive provisions of GSFA and specifications for the 2,5-dimethyl-3-acetylthiophene (No. 1051) as proposed by CCFA47.

Proposals for New Work³

- CAC38 approved the following new work proposed by CCFA47:
- Revision of food category 01.1 "Milk and dairy-based drinks" and its sub-categories of the *General Standard for Food Additives* (GSFA) (CODEX STAN 192-1995);
- Revision of Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981).

Discontinuation of work⁴

3. CAC38 approved the discontinuation of draft and proposed draft food additive provisions for the GSFA as proposed by the CCFA47.

¹ REP15/CAC paras 13 and 37 and Appendix III.

² REP15/CAC para. 86 and Appendix V.

³ REP15/CAC para. 87 and Appendix VI.

⁴ REP15/CAC para. 95 and Appendix VII.

MATTERS ARISING FROM OTHER COMMITTEES**70th Session of Executive Committee of the Codex Alimentarius Commission (CCEXEC70)⁵*****Matters for action***

4. CCEXEC70 agreed to recommend all Committees to consider the need to develop an approach for the management of their work similar to that used by CCFH (while recognizing the differences in topics, working procedures, etc. among various committees).
5. The Committee **is invited to consider** this recommendation.

2nd Session of Committee on Spices and Culinary Herbs (CCSCH2)⁶***Matters for information***

6. On the technological justification for the use of food additives in herbs, CCSCH2 agreed to inform CCFA that CCSCH was in the process of elaborating two standards on culinary herbs (i.e. thyme and oregano). Both proposed draft standards did not include provisions for antioxidants, while the proposed draft Standard for Thyme included a proposal for the use of microcrystalline cellulose (INS 460(i)), powdered cellulose (INS 460(ii)) and silicon dioxide, amorphous (INS 551) as anticaking agent in ground/powdered thyme.

34th Session of the Committee on Fish and Fishery Products (CCFFP34)⁷***Matters for information***

7. CCFFP34 completed its work on the revision of the food additive provisions in the standards for fish and fishery products and forwarded the amendments to the Codex Alimentarius Commission for adoption.
8. On the technological justification of the use of phosphates in the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) CCFFP agreed to: (i) inform CCFA that INS 342 (i) and (ii), and INS 343 (i)-(iii) act as acidity regulators and stabilizers; and(ii) modify the standard to reflect these additional functional classes.

Matters for action

Provision for sodium sorbate (INS 201) in Standards Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) and Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989)

9. CCFFP34 noted that the issue related to sodium sorbate, for which there were no corresponding JECFA specifications, was currently under consideration in CCFA, and therefore agreed to retain the present provision in the standards and request CCFA's further advice on its retention.
10. CCFA **is invited to consider** this request under Agenda Item 7b.

Provision for ethylene diamine tetra acetates (INS 385, 386) in Standard for Canned Shrimps or Prawn (CODEX STAN 37-1981)

11. CCFFP34 agreed to request CCFA to align the provision for ethylene diamine tetra acetates in food category 9.4 "Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms" of the GSFA (340 mg/kg) with that of the *Standard for Canned Shrimps or Prawn* (CODEX STAN 37-1981) (250mg/kg).
12. CCFA **is invited to consider** this request.

Provision for phosphate in the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989)

13. CCFFP agreed to request CCFA to revise Note 299 of the GSFA to reflect the correct maximum level for phosphates (i.e. 440 mg/kg).
14. CCFA **is invited to consider** this request.

⁵ REP15/EXEC, para. 22

⁶ REP16/SCH, para 15

⁷ REP16/FFP, paras 38, 41, 50, 51, 56b, i and ii

37th Session of the Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU37)⁸***Matters for information***

15. On the use of gum arabic (Acacia gum) (INS 414) in food categories 13.1 and the corresponding commodity standards, CCNFSDU37 agreed to inform CCFA that there was no technological need for the use of gum arabic (Acacia gum) (INS 414) in food category 13.1 “Infant formula, follow-up formula and formula for special medical purpose for Infants” and products conforming to the corresponding commodity standards, however it was used as a nutrient carrier.

16. On the use of carrageenan (INS 407) in food category 13.2 and the corresponding commodity standards, CCNFSDU37 noted that in some countries it was used and approved as a stabilizer and emulsifier in canned baby foods, while in others it was not permitted because in those countries the technological need was not demonstrated.

Codex Committee on Sugars (CCS)⁹***Matters for information****Proposed draft Standard for Non-Centrifugated Dehydrated Sugar Cane Juice*

17. CCS included a section on food additive to indicate that no food additive is permitted and revised the section on processing aids, which previously listed calcium hydroxide (endorsed by CCFA45¹⁰) to only include a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

⁸ REP16/NFSDU, paras 91 and 92

⁹ CL 2015/19-CS, Annex

¹⁰ REP13/FA, paras 39 and 40, Appendix III