

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
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**Agenda Item 6**

**CRD4**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Forty-ninth Session

Macau SAR, China, 20-24 March 2017

#### REPORT OF THE IN-SESSION WORKING GROUP ON THE INTERNATIONAL NUMBERING SYSTEM (INS)

Dr. H. Ezzatpanah (Iran) chaired the meeting of the in-session Working Group (WG). He was assisted by Dr. D. Folmer (USA). Dr. A. Bruno of the Codex Secretariat also assisted in providing procedural guidance. The following Members and Observers participated: Austria, Belgium, Brazil, Canada, Chile, China, Colombia, Costa Rica, Cuba, D.P.R. Korea, Denmark, Ecuador, Estonia, EU, Fiji, Finland, France, Germany, Hungary, India, Indonesia, Iran, Ireland, Italy, Japan, Kenya, Korea, Mexico, Netherlands, New Zealand, Norway, Philippines, Russia, Singapore, South Africa, Spain, Switzerland, Thailand, Turkey, United Kingdom, USA, AIDGUM, AIPG, CCC, EFEMA, EU Spec. Food Ingr., FAO, FDE, FIA, IACM, IADSA, ICA, ICBA, ICGA, ICGMA, IDF, IFAC, IGTC, ILSI, IOFI, ISC, ISDI, IUFOST, Marinalg International, NATCOL, and OFCA.

#### 1. Introduction

The Chairman opened the meeting, and after introductions and opening remarks informed the group that the report of the electronic Working Group (eWG), established at the 48<sup>th</sup> session of the CCFA under the chairmanship of Iran, was available as document CX/FA 17/49/12, and contained proposed changes to the current INS (Codex Class Names and the International Numbering System for Food Additives, CAC/GL 36-1989, amended 2016). In the preparation of the document, the views of the members of the eWG were taken into account as well as submissions received in answer to CL 2016/10-FA. Comments on the report of the eWG were compiled in documents CX/FA 17/49/12 Add. 1, and CRD 22.

The Chair noted that it was determined that several of the proposals which were received by the eWG were outside of the scope of the mandate for the INS eWG. These proposals recommended the removal from the INS the listing of several classes of enzymes. It was noted by the Codex Secretariat that the INS is a list of food additives, including those not evaluated by JECFA, which allows for the common understanding of food additives under discussion. Further, the introductory text of the INS (CAC/GL 36-1989) provides specific reference to the appropriateness of including enzymes which function as food additives within the INS.

It was also noted that the removal of a substance from the INS was not the appropriate means to affect changes to adopted provisions for additives in the General Standard for Food Additives (GSFA). Such proposals that would affect provisions within the GSFA were not addressed by the WG, and must be first addressed in the discussion of the GSFA.

As a result of the explanation by the Codex Secretariat, it was determined that it was only appropriate for the WG to consider the proposals listed in Table 1 of CX/FA 17/49/12. No discussion of the proposals listed in Table 2 of CX/FA 17/49/12 was undertaken by the WG, as these were considered to be beyond the scope of the WG.

The chair further noted that several proposals to make changes to the INS were received after the deadline indicated in CL 2016/10-FA. Late proposals do not allow sufficient time for member states and organization to reply to the proposals, therefore, they were not considered by the eWG. Proposals that were not considered by the WG may be submitted to the CL pertaining to the INS for consideration by the INS eWG for CCFA50.

## 2. Proposed changes to Section 3 and 4 of the INS (CAC/GL 36-1989)

### 2.1 New additives for inclusion in the INS

The WG considered the addition of five new additives from 17/49/12 for addition to the INS. No concerns were raised at the in-session WG regarding the addition of the five additives listed in Table 1.

Table 1. New INS Names and Numbers for inclusion in the INS.

INS	Food Additive Name	Funct Class	Tech Purpose
<b>163(ix)</b>	<b>Elderberry Colour</b>	<b>Colour</b>	<b>Colour</b>
<b>163(x)</b>	<b>Hibiscus Colour</b>	<b>Colour</b>	<b>Colour</b>
<b>534</b>	<b>Iron tartrate</b>	<b>Anticaking agent</b>	<b>Anticaking agent</b>
<b>322(iii)</b>	<b>Lecithin, hydroxylated</b>	<b>Antioxidant</b> <b>Emulsifier</b>	<b>Antioxidant</b> <b>Emulsifier</b>
<b>1210</b>	<b>Sodium polyacrylate</b>	<b>Stabilizer</b>	<b>Stabilizer</b>

#### Recommendation 1

The WG recommends that the 49<sup>th</sup> CCFA include the new additives as listed in Table 1 to Sections 3 and 4 of the INS (additions are shown in **bold** text).

### 2.1 Changes to Functional Classes and Technological Purposes for Additives in the INS

The WG discussed requests made to add new functional classes and technological purposes to two additives already included in the INS. These additions are shown in **bold** text in Table 2, below. No concerns were raised at the in-session WG regarding the addition of the new functional classes and technological purposes for the additives listed in Table 2.

Table 2. New INS Names and Numbers for inclusion in the INS.

INS	Food Additive Name	Funct Class	Tech Purpose
955	Sucralose (Trichlorogalactosucrose)	Sweetener <b>Flavour enhancer</b>	Sweetener <b>Flavour enhancer</b>
500(i)	Sodium carbonate	Acidity regulator Anticaking agent <b>Emulsifying salt</b>  Raising agent Stabilizer Thickener	Acidity regulator Anticaking agent <b>Emulsifying salt</b> <b>synergist</b> Raising agent Stabilizer Thickener

#### Recommendation 2

The WG recommends that the 49<sup>th</sup> CCFA modify the functional classes and technological purposes in Sections 3 and 4 of the INS as shown in Table 2 (additions are shown in **bold** text).

## 3. Matters for Additional Consideration at the Plenary

The WG also discussed the request to add the substance Trehalose to the INS. The proposal for the addition of Trehalose is shown in Table 3, below. Consensus could not be reached by the WG regarding whether it was appropriate to include Trehalose in the INS. Some members were of the opinion that Trehalose is an ingredient, and not a food additive, and therefore should not be added to the INS. It was noted, however, that the 55<sup>th</sup> JECFA prepared specifications and established an ADI of "not specified" for Trehalose. The JECFA Secretariat was requested to look into the reason that JECFA performed a safety review for Trehalose, as this information may be instructive as the Committee decides the appropriateness of adding Trehalose to the INS. The WG requested that the matter of the inclusion of Trehalose in the INS be taken up by the Committee at the Plenary.

Table 3. Other matters for consideration

INS	Food Additive Name	Funct Class	Tech Purpose
	<b>Trehalose</b>	<b>Humectant</b> <b>Stabilizer</b> <b>Texturizing agent</b>	<b>Humectant</b> <b>Stabilizer</b> <b>Texturizing agent</b>

**Recommendation 3**

The WG recommends that the CCFA Plenary further consider the inclusion of Trehalose in the INS.

**4. Matters referred from CX/FA 17/49/2**

CCPFV28 noted that malic acid DL- (INS 296) was listed under sequestrants while in the GSFA no sequestrant function was assigned to malic acid DL- (INS 296). In order to keep consistency, CCPFV28 agreed to request CCFA to add the sequestrant function for malic acid DL- (INS 296) in the GSFA. The WG recommended that this item be included in the work of the INS eWG for CCFA50.