

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 2

CX/FA 17/49/2 Add.1

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-ninth Session

Macao SAR, China, 20-24 March 2017

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

(Codex meetings held in January and February 2017)

A. Matters for Information

3rd session of Codex Committee on Spices and Culinary Herbs (CCSCH3)

Food additive provisions in the draft standard for cumin¹

1. CCSCH3 noted that anticaking agents were used in ground products to enhance the free-flowing characteristics of ground products and therefore agreed to allow the use of anticaking agents as optional additives in this product, as listed in Table 3 of the GSFA.

Food additive provisions in the draft standard for dried thyme²

2. CCSCH3 agreed to maintain the use of anticaking agents as they were technologically justified for use in ground and powder products to facilitate the free-flowing properties, and to make reference to all the anticaking agents as listed in Table 3 of the GSFA, with maximum use level GMP.

25th session of Codex Committee on Fats and Oils (CCFO25)

Responses to CCFA48 request on the inconsistent terminology to the use of the terms flavour and flavourings in CCFO Standards³

3. CCFO25 agreed to forward the amendment to the section on flavourings of the *Standards for Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1981), for *Named Vegetable Oils* (CODEX STAN 210-1999) and for *Fat Spreads and Blended Spreads* (CODEX STAN 256-2007) to CAC40 for adoption.

Alignment of food additive provisions in the Standards for fats and oils with the GSFA and technological justification for the use of emulsifiers in products covered by FC 02.1.2

4. CCFO25 agreed to establish an Electronic Working Group (EWG) to: (i) review food additive provisions in Standards for fats and oils (except the standard for fish oils) in order to align with the GSFA or propose modifications to the current entries of the GSFA if necessary; and (ii) further explore the technological justification for the use of emulsifiers in products covered by FC 02.1.2 and the existing standards for fats and oils (except the standard for fish oils) report the findings to CCFO26.

B. Matters for Action

25th session of Codex Committee on Fats and Oils (CCFO25)

Responses to CCFA47/48 request on the technological justification for the use of functional classes of food additives and individual food additives in products covered by FC 02.1.2 "Vegetable fats and oils" and FC 02.1.3 "Lard, tallow, fish oil, and other animal fats" of the *General Standard for Food Additives* (GSFA)⁴

5. CCFO25 agreed to forward the replies to all questions raised by CCFA47/48 except the question regarding the use of emulsifiers in FC 02.1.2 for which they needed more time to provide the clarification.

6. The Committee **is invited** to consider the replies forwarded by CCFO25, as presented in Appendix I to this document.

¹ REP 17/SCH, para 23

² REP 17/SCH, para 36

³ REP 17/FO, para 13 and Appendix II, part B

⁴ REP 17/FO, para 13 and Appendix II, part A

CCFO25 Replies to CCFA49**Use of Antioxidants in FC 02.1.2 “Vegetable oils and fats”**

In general, the use of antioxidants is technologically justified in food category 2.1.2 (vegetable oils and fats), except virgin oils and fats. Virgin oils and cold pressed oils do not require addition of any food additives (including antioxidants) as indicated in the commodity standards falling under the category 02.1.2 – i.e. CODEX STAN 19-1981, CODEX STAN 33-1981 and CODEX STAN 210-1999. The use of food additives in such oils is not needed because it could change the nature of oils and mislead the consumer.

Use of lecithin (INS322 (i)) in FC 02.1.2 “Vegetable oils and fats”

Lecithin is widely used as an antioxidant in vegetable oils and fats, and/or as an antioxidant synergist in combination with tocopherols. The use of lecithin in vegetable oils and fats is technologically justified, except for virgin oils and olive oils.

Use of citrates (INS 333 (ii)) and INS 332 (ii)

Like other citrates, tricalcium citrate (INS 333(ii)), tripotassium citrate (INS 332(ii)) are technologically justified as antioxidant synergists in products conforming to CODEX STAN 19-1981 and CODEX STAN 210-1999.

Since only tocopherols can be used and no citrates are accepted in the products conforming to CODEX STAN 33-1981, the use of tricalcium citrate (INS 333(ii)) and tripotassium citrate (INS 332(ii)) is not technologically justified in this product.

Use of Lecithin in CS 19-1981 and CS 211-1999

Since many antioxidants are included in CODEX STAN 19-1981 and CODEX STAN 211-1999, lecithin could be used as an alternative to other antioxidants or for its synergic effect with other antioxidants. Lecithin may be used at levels up to 30,000 mg/kg.

Technological function of mono- and diglycerides of fatty acids (INS 471)

Mono- and di-glycerides of fatty acids (INS 471) have been included in the draft standard for fish oil as emulsifier for use at GMP where they facilitate incorporation of flavourings and antioxidants. Mono- and diglycerides of fatty acids (INS 471) may be used as antifoaming agent in oils and fats conforming to CODEX STAN 19-1989 for deep frying as an alternative to polydimethylsiloxane (INS 900a).

Technological function of citrates

Both citrates and sodium alginate (INS 401) are not in the standard for fish oils as their use is not technologically justified in these products.

Use of acidity regulators in FC 02.1.2

The use of acidity regulators in food category 2.1.2 is not technologically justified.

Use of emulsifiers in FC 02.1.3

The use of emulsifiers in food category 2.1.3 (excluding fish oils) is not technologically justified.

Use of acidity regulators in FC 2.1.3

The use of acidity regulators in food category 2.1.3 is not technologically justified.