



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Forty-Ninth Session

Macao SAR, China, 20-24 March 2017

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 82nd JECFA MEETING

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments at Step 3 on the **proposed draft Specifications for the Identity and Purity of Food Additives arising from the 82nd JECFA Meeting** (Annex 1, part a) are invited to do so no later than **31 January 2017** as follows: Secretariat, Codex Committee on Food Additives, China National Center for Food Safety Risk Assessment (CFSA), Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, (E-mail: cfa@cfsa.net.cn), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (E-mail: Codex@fao.org).

Format for submitting comments: In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers are requested to provide their comments in word file.

BACKGROUND

1. Specifications for 2 new and 27 previously evaluated food additives as well as 23 new and 10 previously evaluated flavouring agents were prepared at the 82nd JECFA meeting (Geneva, 7-16 June 2016).
2. The specification of one new food additive was developed (rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*).
3. The name of the food additive steviol glycoside was changed (new title: steviol glycosides from *Stevia Rebaudiana* Bertoni).
4. The specifications for 27 additives, acetylated distarch adipate (INS No. 1422), acetylated distarch phosphate (INS No. 1414), acetylated oxidized starch (INS No. 1451), acid treated starch (INS No. 1401), alkaline treated starch (INS No. 1402), allura red AC (INS No. 129), aspartame (INS No. 951), bleached starch (INS No. 1403), carob bean gum (INS No. 410), cassia gum, citric and fatty acid esters of glycerol (INS No. 472c), dextrin roasted starch (INS No. 1400), distarch phosphate (INS No. 1412), enzyme-treated starch (INS No. 1405), hydroxypropyl distarch phosphate (INS No. 1442), hydroxypropyl starch (INS No. 1440), monostarch phosphate (INS No. 1410), octanoic acid, oxidized starch (INS No. 1404), pectins (INS No. 440), phosphated distarch phosphate (INS No. 1413), quinolone yellow (INS No. 104), rosemary extract (INS No. 392), starch sodium octenyl succinate (INS No. 1450), starch acetate (INS No. 1420), steviol glycosides from *Stevia Rebaudiana* Bertoni, tartrazine (INS No. 102), xanthan gum (INS No. 415), were revised.
5. The specifications of 16 food additives assigned the status *tentative*: acetylated distarch adipate (INS No. 1422), acetylated distarch phosphate (INS No. 1414), acid treated starch (INS No. 1401), alkaline treated starch (INS No. 1402), bleached starch (INS No. 1403), cassia gum, dextrin roasted starch (INS No. 1400), distarch phosphate (INS No. 1412), enzyme-treated starch (INS No. 1405), hydroxypropyl distarch phosphate (INS No. 1442), hydroxypropyl starch (INS No. 1440), monostarch phosphate (INS No. 1410), phosphated distarch phosphate (INS No. 1413), rosemary extract (INS No. 392), starch sodium octenyl succinate (INS No. 1450), steviol glycosides from *Stevia Rebaudiana* Bertoni).
6. The specifications for 2 additives (lutein esters from *Tagetes erecta*, octenyl succinic acid, (OSA)-modified gum Arabic (INS No. 423) were revised and the tentative status was removed.
7. The full specifications to be discussed and considered by the CCFA49 for adoption are listed in Annex 1 (part a), whereas other specifications for food additives which were designated as tentative by the 82nd JECFA are listed in Annex 2.

8. The specification monographs will be available (in English only) on the JECFA Online Edition of: "Combined Compendium of Food Additive Specifications" www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/ resulting from the 82nd JECFA meeting will be published as FAO JECFA Monographs 19, FAO, Rome, 2016. The publication will be available to download as pdf-document at the FAO JECFA website at: <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-publications/en/>

Recommendations

9. CCFA49 is being asked to review the specifications designated as "Full" for the food additives listed in Annex 1 part a, with a view to recommending their adoption by CAC40 as Codex Specifications, taking into account comments received.

Analytical methods

10. The following general analytical method was prepared by 82nd JECFA.

11. Total colouring matters content (tentative) (Vol. 4) was revised by amending Procedure 1 (water-soluble colouring matters) and Procedure 3 (lakes). Spectrophotometric data for 17 synthetic colours, their aluminium lakes, cochineal extract and carmine dissolved in water and buffers were given. Reagents, solution preparations and sample preparation information were added. Equations shown in Procedures 1, 2 and 3 were edited. The tentative status of the method was removed.

12. In addition, where available, information on the wavelength of maximum absorbance, absorptivity and/or specific absorbance (including information on the solvent used) for the 17 synthetic colours and cochineal extract used to form a lake was included. Although data were not requested for Procedure 2 (organic solvent-soluble colouring matters), the 82nd JECFA noted that chloroform is listed as a reagent in that procedure. The 82nd JECFA was reminded of previous efforts to remove this reagent from test procedures and decided that efforts should be made to replace it.

**PROPOSED DRAFT SPECIFICATIONS RESULTING FROM THE 80TH JECFA MEETING
(at Step 3)**

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 19, Rome, 2016):¹

Allura Red AC (INS No. 129) (R)
 Acetylated oxidized starch (INS No. 1451) (R)
 Aspartame (INS No. 951) (R)
 Carob bean gum (INS No. 410) (R)
 Citric and fatty acid esters of glycerol (INS No. 472c) (R)
 Lutein esters from *Tagetes erecta* (R)
 Octanoic acid (R)
 Octenyl succinic acid (OSA)-modified gum Arabic (INS No. 423) (R)
 Oxidized starch (INS No. 1404) (R)
 Pectins (INS No. 440) (R)
 Quinolone Yellow (INS No. 104)
 Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (N)
 Starch acetate (INS No. 1420) (R)
 Tartrazine (INS No. 102) (R)
 Xanthan gum (INS No. 415) (R)

NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA MONOGRAPH 19, ROME 2016)

2211 Ethyl alpha-acetylcinnamate (N)
 2212 3-(3,4-Methylenedioxyphenyl)-2-methylpropanal (N)
 2213 Ethyl 2-hydroxy-3-phenylpropionate (N)
 2214 Cinnamaldehyde propyleneglycol acetal (N)
 2215 2-Phenylpropanal propyleneglycol acetal (N)
 2216 9-Decen-2-one (N)
 2217 Yuzunone (N)
 2218 1,5-Octadien-3-ol (N)
 2219 3,5-Undecadien-2-one (N)
 2220 3-Methyl-5-(2,2,3-trimethylcyclopent-3-en-1-yl)pent-4-en-2-ol (N)
 2221 (±)-1-Cyclohexylethanol (N)
 2223 2-(2-Hydroxy-4-methyl-3-cyclohexenyl)propionic acid gammalactone (N)
 2224 2-(2-Hydroxyphenyl)-cyclopropanecarboxylic acid delta-lactone (N)
 2225 N1-(2,3-Dimethoxybenzyl)-N2-(2-(pyridin-2-yl)ethyl)oxalamide (N)
 2226 (R)-N-(1-Methoxy-4-methylpentan-2-yl)-3,4-dimethylbenzamide (N)
 2227 (E)-N-[2-(1,3-Benzodioxol-5-yl)ethyl]-3-(3,4-dimethoxyphenyl)prop-2-enamide (N)
 2228 (E)-3-Benzo[1,3]dioxol-5-yl-N,N-diphenyl-2-propenamide (N)
 2229 N-Ethyl-5-methyl-2-(methylethenyl)cyclohexanecarboxamide (N)

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

- 2230 2,5-Dimethyl-3(2H)-furanone (N)
- 2231 2,5-Dimethyl-4-ethoxy-3(2H)-furanone (N)
- 2232 5-Methyl-3(2H)-furanone (N)
- 2233 Ethyl 2,5-dimethyl-3-oxo-4(2H)-furyl carbonate (N)
- 2234 4-Acetyl-2,5-dimethyl-3(2H)-furanone (N)

Flavouring agents considered for revision of specifications only

- 1114 3-Methyl-2-(2-pentenyl)-2-cyclopenten-1-one (R)
- 1122 6,10-Dimethyl-5,9-undecadien-2-one (R)
- 1203 3-Ammonium isovalerate (R)
- 1238 Theaspirane (R)
- 2031 alpha-Bisabolol (R)
- 2123 Glutamyl-valyl-glycine (R)

OTHER SPECIFICATIONS RESULTING FROM THE 82nd JECFA MEETING
(for information only)

SPECIFICATIONS DESIGNATED AS TENTATIVE (FAO JECFA Monographs 19, Rome, 2016):²

Acetylated distarch adipate (INS No. 1422) (R)
Acetylated distarch phosphate (INS No. 1414) (R)
Acid treated starch (INS No. 1401) (R)
Alkaline treated starch (INS No. 1402) (R)
Bleached starch (INS No. 1403) (R)
Cassia gum (R)
Dextrin roasted starch (INS No. 1400) (R)
Distarch phosphate (INS No. 1412) (R)
Enzyme-treated starch (INS No. 1405) (R)
Hydroxypropyl distarch phosphate (INS No. 1442) (R)
Hydroxypropyl starch (INS No. 1440) (R)
Monostarch phosphate (INS No. 1410) (R)
Phosphated distarch phosphate (INS No. 1413) (R)
Rosemary extract (INS No. 392) (R)
Starch sodium octenyl succinate (INS No. 1450) (R)
Steviol glycosides from *Stevia Rebaudiana* Bertoni (R)

Specifications of flavouring agents maintained:²

1595 2-isopropyl-N,2,3-trimethylbutyramide (M)
2005 N-Ethyl-2,2-diisopropylbutanamide (M)
2010 N-(2-Hydroxyethyl)-2,3-dimethyl-2-isopropylbutanamide (M)
2011 N-(1,1-Dimethyl-2-hydroxyethyl)-2,2-diethylbutanamide (M)

² (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.