

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 5b

CRD 37

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS

Comments of Colombia

Colombia is pleased to present the following proposal to the request for proposals for revision and / or new provisions on food additives adopted in the GSFA. (Response to cl 2017/47-FA), sent by the secretariat of the Codex Alimentarius Commission.

Therefore, we submit the form for the submission of proposals for new and / or revision of adopted food additive provisions in the GSFA (annex I of the circular letter) is sent, with respect to employment and employment levels. Tocopherols (INS 307a, b, c) as an antioxidant in ca 01.3.1 "natural / simple condensed milk".

Annex I

FORM FOR THE SUBMISSION OF PROPOSALS FOR NEW AND/OR REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA

In completing this form, only brief information is required. However, responsive information is required for each field. The form may be retyped if more space is needed under any one heading provided that the general format is maintained. A separate table should be completed for each food additive.

THE PROPOSAL IS SUBMITTED BY:		Colombia	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive (As listed in Class Names and the International Numbering System (INS) – CAC/GL 36-1989):		Tocopherols, d-alpha	
INS Number		307 a, b, c	
Functional Class (As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989)		Antioxidant	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1):		The proposal for <input type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision; or <input checked="" type="checkbox"/> use and levels of use for tocopherols (INS 307a, b, c) as an antioxidant in FC 01.3.1 "Condensed Milk (plain)", and <input type="checkbox"/> use and levels of use for propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifiers in FC 05.1.4 "Cocoa and chocolate products".	
Food Category Number (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
01.3.1	Condensed milk (plain)	200 mg / kg	
Is the proposal related to a FC with corresponding commodity standards?			

<i>(if yes indicate the relevant FC)</i> Yes	
FC 01.3.1 “Condensed milk (plain)”	
Is the proposal also intended to revise the products covered by the commodity standards? <i>(if yes indicate the relevant commodity standards)</i>	
No	
EVALUATION BY JECFA:	
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	Year: 1986 ADI: 0.15–2 mg/kg bw Report: TRS 751-JECFA 30/18 Tox Monograph: FAS 21-JECFA 30/55 Specification: COMPENDIUM ADDENDUM 11/FNP 52 Add. 11/89 (METALS LIMITS) (2003). R; FAO JECFA Monographs 1 vol.3/535 Previous Years: 2000, COMPENDIUM ADDENDUM 8/FNP 52 Add.8/121. R SEE dl-alpha-TOCOPHEROL 1986, FNP 37-JECFA 30/137; COMPENDIUM/1509. N,T
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e., has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Satisfies the technical function of antioxidant in milk products. Tocopherols are naturally present in milk fat. They protect the fats and also the carotenes from oxidation, avoiding changes in color and rancidity during its shelf-life. ¹ It has an established ADI, so therefore, a Maximum Use Level should be specified. Currently, sub-category 01.3.2 already has an established numerical ML. It has a technological function similar to that in category: - 01.3.2 Beverage whiteners
Safe use of additive: Dietary intake assessment <i>(if applicable)</i>	Table 3 Additives: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Provide information on the food intake evaluation)
Justification that the use does not mislead consumer	Its use as an antioxidant is to help maintain the stability of the product during its shelf-life so there is no intention to mislead consumers.

(1) For proposed revisions of adopted provisions, the current adopted provision should be provided, with deletions noted in strikethrough text, and changes or additions noted in bold font.

(2) Food category number and name, as listed in annex b of the GSFA.

(3) For consistency, the maximum use level should be reported on the same basis as the ADI. A numerical use level should be provided for a food additive assigned a numerical ADI. GMP or a numerical use level may be provided for a food additive assigned a non-numerical ADI (e.g. “not specified”).

(4) Comments on specific restrictions on the use of the food additive to be included as notes (e.g. limitation of use to specific products in a food category).