

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 11

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

20th Session
Kampala, Uganda, 2 – 6 October, 2017

PROPOSED MATTER FOR REFERRAL TO CODEX COMMITTEE ON FOOD ADDITIVES

(Comments submitted by United States of America)

The United States of America proposes that the CCFFV refer a matter to CCFA for expansion of pending approval categories for INS 471 and INS 470(i) to include use on “surface-treated fresh fruits” (04.1.1.2) and “surface-treated fresh vegetables” (04.2.1.2), which are currently both held at Step 7 of the CODEX approval process in that committee.

Background: INS 471 and INS 470(i) have been shown to be very effective as edible, invisible, and tasteless coating / glazing agents that can be easily applied to fresh fruits and vegetables after harvest to extend post-harvest shelf-life and quality by 1.5 to 3-fold without reliance on refrigeration or modified atmosphere storage.

INS 471 and INS 470(i) have each been fully evaluated by JECFA, and their edible coating formulations are currently approved for use as coating / glazing agents on fresh fruits and vegetables in the United States, Mexico, Peru, Chile, and Japan. In the United States, it is also approved for use on organic produce.

In September 2017, the US Codex Delegation submitted a petition to the CCFA to expand the INS 471 functional classes. The CCFA will discuss the merits of that petition during its meeting in March 2018.

INS 470(i) is already approved for the functional class of interest. However, the use of INS 471 and 470(i) on fresh fruits and vegetables has yet to be fully approved (they are in Step 7 of the Codex approval process). The CCFA has faced some priority-setting challenges and is moving on to other agenda items involving other food categories, which will leave the final approval of these additives for use on fresh fruits and vegetables unresolved.

To allow these edible coating formulations to be used as postharvest protective glazing agents in countries that strictly follow the GSFA, the functional classes for INS 471 would have to be expanded to include “glazing agent”, and the food categories for INS 471 and 470(i) would have to be expanded to include “surface-treated fresh fruits” (04.1.1.2) and “surface-treated fresh vegetables” (04.2.1.2).

As many member states rely on the General Standard for Food Additives (GSFA), consideration for the functional class and food category that includes fresh fruits and vegetables is vital for the availability of new, safe innovations and applications with the potential to mitigate spoilage.