codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE Via delle Terme di Caracalla 00100 ROME: Tel. 57971 Telex: 610181 FAO I. Cables Foodagri

ALINORM 81/12

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Fourteenth Session
Geneva, 29 June - 10 July 1981

REPORT OF THE FOURTEENTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

The Hague, 25 November - 1 December 1980

INTRODUCTION

1. The Codex Committee on Food Additives held its 14th Session in The Hague, The Netherlands, from 25 November to 1 December 1980, by courtesy of the Government of The Netherlands. Mr. A. Feberwee (The Netherlands) acted as Chairman. The Session was attended by 145 participants who included government delegations from 33 countries, observers from 26 international organizations and the Secretariat (see Appendix I, for the List of Participants).

OPENING SPEECH ON BEHALF OF THE MINISTER OF AGRICULTURE AND FISHERIES

2. The 14th Session was opened by Mr. C.C.J.M. van der Meijs, Director of the Nutrition and Quality Affairs Services of the Dutch Ministry of Agriculture and Fisheries. He welcomed the participants on behalf of the Minister. The Minister's address is given as Appendix II to this report.

3. The Chairman and Mr. G.O. Kermode of the FAO spoke in memory of Professor M.J.L. Dols who had died since the last Session. Professor Dols had been a founder of the FAO, the former Codex Alimentarius Europaeus and the FAO/WHO Codex Alimentarius Commission. He had been the first Chairman of the Codex Committee on Food Additives and had been respected internationally as a scientist and for his personal qualities of idealism, knowledge, wisdom and kindness. The Session observed a moment of silence in memory of Professor Dols.

APPOINTMENT OF RAPPORTEURS

4. Mr. M. Fondu (Belgium), Mr. T. Avigdor (Switzerland) and Mr. M. P. Jackson (Australia) were appointed as rapporteurs.

ADOPTION OF THE AGENDA

5. The Committee adopted the provisional agenda (CX/FA 80/1) with the addition of two items put forward by FAO, viz. Item 4f 'Industrial contaminants" and Item 9d "Edible Ices".

APPOINTMENT OF AN AD HOC WORKING GROUP ON CODEX PRIORITY LIST OF FOOD ADDITIVES AND CONTAMINANTS

6. The above Working Group was re-established to facilitate discussion of the subject. Dr. S.W. Gunner (Canada) agreed to be Chairman and all delegations which were previously re presented on the Working Group agreed to participate in the work of this Group.

MATTERS OF INTEREST FOR THE COMMITTEE

Report of the 23rd Session of the Joint FAO/WHO Expert Committee on Food Additives (2-11 April, 1979)

7. The Committee had before it the report of the above-mentioned session of JECFA (WHO Technical Report Series No. 648) which was presented by the representative of WHO.

8. The Committee was informed that the discussions of JECFA of general nature covered: principles governing the establishment of specifications, interactions of food additives with other constituents and the problem of nitrates and solvents in food. The main groups of additives examined comprised food colours, food salts, carrier solvents, extraction solvents and flavouring substances.

9. The Committee noted with satisfaction, the reiteration of JECFA that while considering the additives, priority would be given to such food additives, which Codex Commodity Committees propose for use in Commodity standards.

10. The Committee noted that certain specifications were prepared for food colours, carrier solvents, extraction solvents and flavouring substances. These specifications have been published as FAO Food and Nutrition Paper No. 12. The Committee was informed that copies of the specifications will be shortly sent to all Codex contact points; member governments and interested international organizations for comment.

11. The Committee was informed that the 23rd Session of JECFA responded to the needs felt by the 12th Session of the Codex Committee on Food Additives by explaining more explicitly the use of the term "tentative" for specifications.

Report of the 24th Session of the Joint FAO/WHO Expert Committee on Food Additives (20 March -2 April 1980)

12. The Committee noted a summary report of the above Session as contained in CX/FA 80/4- Add. 1 and also the complete report as WHO Technical Report Series No. 653 which were made available by the representative of the WHO.

13. The Committee noted that the JECFA during its session had considered anti-caking agents, anti-microbial substances, including hydrogen peroxide, anti-oxidants, emulsifiers, flavouring agents, food colours, sweeteners and thickening agents.

14. The delegation of Switzerland drew attention to the fact that polydextrose is included in the list of food additives with an ADI of 0-70 mg/kg body weight. This compound is used as an ingredient in certain special dietary foods at concentrations which do not justify its being regarded as an additive. The representative of WHO agreed to have this question studied by JECFA.

15. The Committee noted that JECFA, at its 24th Session had emphasized that a better perspective of safety of Food Additives to man would be gained if more details of the manufacture and technological uses of each food additive were available. Such information should include details of all the commercial methods of production and relative importance, the levels of use in various food commodities in different countries, available information on the chemical fate of each additive in those foods and also the effects of additives on nutrients. This type of information would be available to future sessions of the JECFA.

Matters of Interest arising from the Commission and other Codex Sessions

16. The Committee had before it documents CX/FA 80/4 and CX/FA 80/4-Add. 3 (Room document) on the above subject which were presented by the Secretariat.

17. The Committee noted that a number of matters of interest reported in the documents would be discussed under other agenda items and agreed to defer discussions on them until the particular agenda items were presented.

Matters arising from the 13th Session of the Codex Alimentarius Commission

18. The Committee noted the great care taken by the Commission to determine priorities regarding which Codex Committees should meet and the frequency of meetings. Delegations stressed the need for the Codex Committee on Food Additives to continue to meet annually because of its value to all members of the Commission and the importance of its work to other Codex Committees.

Matters arising from Codex Committees Codex Committee on Fats and Oils

19. The Committee was informed of the decision of the Codex Committee on Fats and Oils which had deleted provision for emulsifiers in the general standard for fats and oils and the individual standards for fats and oils. The Committee on Fats and Oils in considering fats and oils used by industry for the manufacture of other food products, had proposed that any emulsifiers used in these fats and oils should be indicated by appropriate labelling provisions.

20. The Committee felt that emulsifiers in fats and oils should be treated in the same way as emulsifiers in any foodstuff. It noted that the approach of the Codex Committee on Fats and Oils to regulate the fats and oils containing emulsifiers used for further processing, simply by labelling, appeared inappropriate.

Initiation of Step 9 Amendments to the Draft Code of Practice for Smoked Fish

21. In the opinion of the delegations of United Kingdom and Federal Republic of Germany, the definition of smoke in the draft code of practice for smoked fish (Section 2.23) did not prohibit the use of sawdust containing extraneous material such as plastic materials. The Commission at its 13th Session requested the Codex Committee on Food Additives to consider this matter and suggested that an amendment be proposed to the definition of smoke in the Code which would exclude the presence of foreign matter.

22. The delegation of the United Kingdom supported by the Federal Republic of Germany, Ireland and Finland suggested that the definition of smoke as adopted by the EEC be considered as an amendment that could be proposed by the Codex Committee on Food Additives.

23. The Committee agreed that the following EEC definition of smoke, slightly modified so as to exclude the use of extraneous materials such as plastic be suggested

to the Commission as a Step 9 amendment to the Draft Code of Practice of Smoked Fish (Section 2.23):

> "Smoke" means volatile products derived from the combustion or wood (including sawdust) or woody plants in the natural state, excluding wood or plants which have been impregnated, coloured, gummed or painted or treated in a similar manner. The raw material used for the generation of smoke shall be free from extraneous material such as plastic. The term "smoke" shall include derivatives obtained by condensation or absorption of smoke in a suitable food grade liquid. A dip which will impart a smoky flavour to fishery products can be prepared by diluting an appropriate quantity in potable water.

Codex Committee on Food Labelling

24. The Codex Committee on Food Labelling while considering the revision of the Recommended General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969) felt that there was some degree of conflict between the definition of "ingredient" and the definition of "food additive" and brought this to the attention of the Codex Committee on Food Additives with a suggestion to the Committee to revise the definition for "food additive".

25. Some delegations felt that the present definition of "food additive" could be improved by excluding specifically the consideration of "vitamins and minerals" added to food for maintaining or improving nutritional qualities.

26. The Committee was of the opinion that the present definition of food additive which had been elaborated after several sessions of the Codex Committee on Food Additives is satisfactory and should not be modified. The Codex Committee on Food Labelling may modify the definition of "Food Ingredient" for the purposes of labelling, if that is felt necessary.

Codex Maximum Levels for Environmental and Industrial Contaminants in Food

27. The Committee had before it government comments (CX/FA 80/4-Add. 2) on a paper submitted to the 13th Session of the Commission on the above subject (ALINORM 79/9). The Commission had requested the Committee as well as the Codex Committee on Pesticide Residues to consider the paper in the light of comments from governments.

28. During the discussions the opinion was expressed that the problem of possible residues of chemicals arising from the disposal of chemical wastes should be dealt with from the point of view of which residues could be avoided rather than envisaging maximum levels in food for all such residues. It was recognized, however, that in certain cases maximum levels would have to be set for chemical residues which could not be avoided. The opinion was expressed that the number of such maximum levels for those contaminants to be considered by the Committee C in the near future would not likely to represent an unduly heavy burden for the Committee.

29. As regards the basis on which maximum levels for industrial and environmental contaminants in foods would be set, the Committee agreed to rely on the recommendations of appropriate Expert Committees arranged by the interested agencies including the Joint FAO/WHO Expert Committee on Food Additives and the Joint FAO/WHO Meeting on Pesticide Residues as appropriate.

30. A number of delegations attached importance to work on food contaminants and noted that some governments had already set maximum levels in food for not only contaminants arising from processing but also for some industrial and environmental

contaminants. As regards the question of processing contaminants and other residues arising from the use of substances such as growth promotors in animal production or chemicals from packaging materials, the Committee agreed to consider these under the agenda item "Future Work".

31. The Committee noted that the Codex Committee on Pesticide Residues had agreed to deal with certain environmental contaminants chemically related to pesticides (paras 11-13, ALINORM 81/24). It was agreed that the Secretariat should collect information on legal maximum levels for industrial and environmental contaminants in foods in national legislations. Such information could be examined at a future session of the Committee in order to see what action might be taken at the international level. The Committee also agreed that the first approach to controlling such contaminants should be an examination of possible technological measures to avoid contamination in the first instance and suggested that the interested agencies take action in this respect. It was noted that if FAO were to participate in the IPCS, then the latter should be able to strengthen the work of the Joint FAO/WHO Expert Consultations in the area of food contaminants. This would enable the Codex committees concerned to take up a number of member governments' requests to the Commission to give greater consideration to matters such as environmental contaminants, mycotoxins and to aforementioned subjects.

International Programme on Chemical Safety (IPCS)

32. Dr. E. Somers, Manager IPCS, WHO, introduced the paper CX/FA 80/17 which describes the current status and objectives of the IPCS. It was pointed out that since the 13th Session of the Codex Alimentarius Commission in December 1979, the programme had become a cooperative venture of WHO, ILO, and UNEP and that following the establishment of the Central Unit in June 1980, IPCS was now in operation. The Programme Advisory Committee, which recommends policies and priorities for the IPCS, and the Technical Committee, representing directors of lead institutions from 11 countries, had met.

33. It was noted that these Committees gave full support to the activities of JECFA and JMPR, and recommended that their priority selection procedures be continued through agreement of the FAO Secretariat and the appropriate Committees of the Joint FAO/WHO Codex Alimentarius Commission. The same assurance had been given by Dr. Tejada-da-Rivero (WHO) to the recent meeting of the 27th Session of the Executive Committee of the Codex Alimentarius Commission which had fully supported the aims of IPCS and noted the need for extra budgetary resources.

34. Dr. Somers stated that the lead institution principle was implicit in the conception of IPCS. However, the manner in which this would be applied to JECFA and JMPR would be with consultation and approval of the relevant Codex Committees. Proposals for lead institutions will be suggested to FAO and the Codex Committees but no changes in current procedures will be made without the concurrence of these interested parties.

35. Dr. Somers noted from the report of the 13th Session of the Codex Alimentarius Commission that several delegations from developing countries had pointed out the value of a programme such as IPCS to developing countries. He reiterated that IPCS was of great value to developing as well as developed countries. He also pointed out that chemicals - whether food contaminants or pesticides - occur in a variety of media and that the scientific risk estimation should have an integrated, total approach.

36. Delegations enquired about the preparations for the 25th Meeting of JECFA and stressed the importance of satisfactory arrangements for this and future meetings. The question of additional expert meetings for food contaminants was also raised.

37. Dr. Somers emphasized that any expansion of current programmes on chemical safety was dependent on the provision of extra-budgetary resources from member states for the IPCS.

38. The Chief of FAO/WHO Food Standards Programme stated that FAO will participate in those aspects of IPCS concerning food when certain questions concerning their participation have been answered. He noted that the the Director-General of the FAO had advised the Director- General of WHO that FAO was interested in collaborating in IPCS to strengthen the existing Joint FAO/WHO activities on food additives, contaminants and pesticide residues by means of the new programme. Possible Joint FAO/WHO expert consultations on food contaminants could be held subject to further resources being available from the IPCS.

39. The Committee expressed its appreciation to Dr. Somers for his presentation and thanked him for the assurances given regarding the future work of JECFA and JMPR.

List of Food Additives in the System

40. The Committee had before it Document CX/FA 80/15 prepared by the Secretariat. The Secretariat confirmed that the colour "Green S" should be included.

41. The Committee noted that the paper was prepared in response to a request made by it at its 13th Session (see ALINORM 79/12A, para. 181) seeking information concerning the status and identity of the compounds which were in the system (i. e. substances examined by JECFA, but for which no toxicological assessment has been made due to lack of data).

42. The Committee felt that the list of compounds would prove useful to all bodies (especially those in industry) who are interested in the promotion of the use of these food additives and are in a position to supply more data.

43. The delegation of Australia supported by Canada suggested that this list would prove even more useful by dividing the list of food additives appearing in Codex List B into two classes: List B1 - compounds considered but not finalized by JECFA and List B2 - compounds not yet considered by JECFA. They also felt that the term "available data lacking" appearing in the JECFA reports should be defined in specific terms. The Committee agreed with this proposal.

Technological Justification of the Use of Additives and Procedure for their Endorsement

44. The Committee had before it a paper (CX/FA 80/16) prepared by The Netherlands and FAO Secretariats on the rationale behind the use of food additives and the endorsement procedure being followed by the Committee. This paper had been prepared at the request of the 13th Session of the Commission following reservations expressed by delegations at that session concerning the use of additives, especially those used for "cosmetic" purposes (paras 268, 373-378, ALINORM 79/38).

45. The paper dealt with the justification for the use of additives and also examined the current endorsement procedures in the light of the General Principles for the Use of Food Additives. The paper contained proposals on how the procedures could be improved in order to enable the Committee to ensure that food additives were provided for in Codex standards on the base of full information required by the Committee. The paper suggested the establishment of a working group to review food additives endorsed

in the past and to establish guidelines for the establishment of technological justification for the use of the additives. It also proposed greater participation at Codex Sessions of international consumer organizations.

46. As regards the participation by international consumer organizations at Codex sessions, a number of delegations stated that this was desirable, but stressed that government delegations themselves represented the interests of the consumers.

47. The question of technological justification was discussed in detail and the following remarks were made:

(a) while the Committee needs assurance and evidence that the use of additives are adequately justified, this is the task of Codex Commodity Committees, which should provide appropriate technological justification to this Committee, and

(b) the amount of information required from Codex Commodity Committees should be realistic.

48. As regards the question of the need for more data to justify the use of additives, a number of delegations held the view that basically this amounted to a reconsideration of the General Principles for the Use of Additives adopted by the Commission. Other delegations held the view that Codex Commodity Committees should be advised on the sort of information required by this Committee in order that the Committee be able to carry out its duty in endorsing the safe and effective use of additives.

49. A number of delegates from developing countries were of the opinion that there was a need to consider thoroughly the use of additives both from a technological and a toxicological point of view in order to enable such countries to be in a better position to introduce appropriate pro visions in their regulations. In this respect it was stated that developing countries were not always in a sufficiently strong position to control the quality and safety of their food supply.

50. The delegation of Egypt felt that there is a need for strengthening food control regulations in developing countries and that such assistance should be provided by international organizations.

51. The Committee agreed that guidelines should be drawn up by the Secretariat on the type of information required by the Committee in order to ensure that the additives were adequately justified from a technological viewpoint. The guidelines would be circulated to Codex Contact Points and Chairmen of the appropriate Codex Committees. The guidelines, revised on the basis of comments, would then be placed before the next session of the Committee for consideration. It was envisaged that the sort of information needed by the Committee would include brief summaries of the purpose of the additives provided for, why other additives also suitable for the intended purpose had not been selected and the consequence of not using such additives.

REPORT OF THE AD HOC WORKING GROUP ON FOOD ADDITIVE INTAKE

52. The Committee had before it two reports from the Working Group on Food Additives Intake which were presented by its Chairman (Mr. M. Fondu, Belgium). They were CX/FA 80/5, a Preliminary Report and CX/FA 80/5-Add. 1 summarizing the views, conclusions and recommendations of the Working Group's meeting on 24 November 1980. (See Appendix III).

53. Mr. Fondu's presentation included the comment that the Working Group considered it important to involve developing countries in the proposed view. They would be added in such work by the document described in the appended report. This

comment received wide support and the delegations of Thailand and the Arab Republic of Egypt offered to cooperate in future work. A plea was made by the Brazilian delegation for unsophisticated and economic methodology which should be as uniform internationally as possible in order to allow the data to be collected by different countries, to be comparable. Several delegations pointed out the complexities of the exercise and concluded that the methodology could not be made too simply without endangering the validity of the results. The US delegation reported that the computer programmes developed in the USA for their own purposes might with modification be made available to assist other countries and that the possibility was being pursued. They also reported that the results of their own exercise in fact reflected quite closely the original estimates of their experts.

54. The Czechoslovakian delegation raised the question of including contaminants in the exercise. Mr. Fondu pointed out that such a study would need a completely different basis, i. e. analytical data rather than legal limits. The FAO representatives informed the Committee that the other fields of Codex work are expected to produce a certain amount of such analytical data and Mr. Fondu agreed to examine it when it became available.

55. The Committee approved of the fundamental approach of the ad hoc Worling Group and endorsed their appended report.

Appointment of an Ad Hoc Working Group on Food Additive Intake

56. The members of the previous Working Group were re-appointed with the addition of Thailand and the Arab Republic of Egypt. The Working Group therefore comprises representatives of Belgium (Chairman and Rapporteur), Brazil, Canada, Denmark, Finland, France, Fed. Rep. of Germany, Israel, Italy, Japan, Spain, Switzerland, Thailand, the Arab Republic of Egypt, The Netherlands, United Kingdom, U.S.A., EEC and WHO.

ENDORSEMENT OF FOOD ADDITIVE PROVISIONS IN CODEX STANDARDS
General

57. In introducing document CX/FA 80/10 Parts I and II the Secretariat pointed out that it had implemented the new arrangements for the endorsement procedure as contained in the report of the sixth session of the Codex Committee on General Principles (ALINORM 79/35). It explained that the new procedure had resulted on some occasions in a somewhat mechanical operation and therefore some recommendations for food additive provisions were not in accordance with former decisions of the Committee.

58. With reference to the procedure of endorsement of additives, the delegation of the Federal Republic of Germany stated that until more information on technological justification was available (see para. 51) they would have to reserve their position on a number of additives. The delegation of New Zealand also emphasized the need for more technological information and considered that the column in the working document entitled "technological justification" would be more appropriately titled "technological function".

59. A summary of the conclusions of the Committee and of observations made by delegations is given in succeeding paragraphs. The decisions of the Committee concerning the endorsement or postponement of the endorsement of food additive provisions are recorded in Part I of Appendix IV of this report.

I. PROCESSED FRUITS AND VEGETABLES

A. Draft Standard for Canned Mangoes (ALINORM 81/20, Appendix VII)

Natural Fruit Essences and Natural Flavours and Nature Identical Flavours

60. The Committee noted that JECFA has not established ADI's for these materials. However, it did not wish to deviate from former decisions of the Committee on these additives and therefore endorsed natural fruit essences and temporarily endorsed natural flavours and nature identical flavours.

Acids

61. The delegation of Belgium drew the attention of the Committee to the procedure adopted by the Committee at its 11th Session (see ALINORM 78/12, para. 166, item 2). Under this procedure when an ADI is set by JECFA it is necessary to set a maximum level for the food additive provision, instead of leaving this to Good Manufacturing Practice (GMP). The delegation of Canada felt that this was an issue of principle applying not only to this standard and that it therefore re quired separate and general consideration. The Committee agreed to consider it as a separate V issue during its next session, and in the meantime to endorse the proposals before it. The delegation of Belgium reserved its position concerning this endorsement.

Ascorbic Acid

62. The Committee discussed the use and function of ascorbic acid. The Committee noted that in the working document it was referred to as an acid, whilst it considered that this additive is normally used as an anti-oxidant. The Committee therefore felt that it needed more information on the function of ascorbic acid in this product and referred the provision back to the Commodity Committee.

Firming Agents

63. The Committee discussed the use of firming agents in canned mangoes. It felt that as calcium chloride had been endorsed in the past by the Committee and since JECFA had addressed itself to calcium this additive could be endorsed. Some delegations questioned the use of calcium pectinate. The Committee decided to postpone its endorsement, and to ask the Commodity Committee for data on its technological need. The Committee also noted that the maximum level set in the Commodity Committee's report should be 200 mg/kg instead of 200 g/kg.

II. FRUIT JUICES

A. Draft Standard for Pulpy Mango Nectar preserved exclusively by Physical Means (ALINORM 81/14, Appendix III)

Acids

64. The observer from IPPA speaking as Chairman of the Joint ECE/Codex Group of Experts on Fruit Juices, drew the attention of the meeting to the fact that the Commodity Committee still had the provision for fumaric acid under consideration. The Committee therefore postponed its endorsement, and decided to ask the Commodity Committee to set a maximum level for use in the final product.

ß- Carotene

65. The observer from the EEC questioned the use of colours in a fruit nectar. The observer from IPPA speaking as Chairman of the Joint ECE/Codex Group of Experts on Fruit Juices clarified that the issue is still being considered by the Commodity Committee

and consequently the Committee decided not to endorse this provision and await the outcome of these discussions.

B. Draft Standard for Concentrated Pineapple Juice preserved exclusively by Physical Means (ALINORM 81/14, Appendix II)

Dimethylpolysiloxane

66. The delegations of Poland, France and the Federal Republic of Germany were opposed to the use of this additive. The Committee however, endorsed the provision for this additive.

Stannous Chloride

67. The Committee had a detailed discussion on the use of stannous chloride. A considerable number of delegations opposed the use of this additive, although they acknowledged its function as an antioxidant in this instance, because they felt it was also a contaminant and therefore should not be added to the food. Other delegations emphasized its low level in this food in comparison with the levels present when in the form of a contaminant. The Committee decided to endorse this provision, recording the reservations of the delegations of Switzerland, UK, Thailand, Poland, Ireland, the Arab Republic of Egypt, Czechoslovakia, France, the Federal Republic of Germany and the EEC.

C. Draft Standard for Concentrated Pineapple Juice with Preservatives for Manufacture (ALINORM 81/14, Appendix $_V$)

68. The observer from the EEC questioned the need for this particular standard since there are no standards elaborated for other concentrated fruit juices containing preservatives which are intended for industrial use. He referred the Committee to the discussion on this subject in ALINORM 81/14.

69. The observer from the IPPA speaking as Chairman of the Joint ECE/Codex Group of Experts on Fruit Juices, pointed out that this standard was of particular importance to the developing countries which produce this type of juice and advised that it had been advanced to Step 5 without any formal reservations. The Committee therefore agreed to proceed with the discussion on this standard.

Preservatives

70. The Secretariat advised that JECFA had not yet allocated an ADI for the calcium salt of benzoic acid and that the endorsement should therefore be postponed. The Committee agreed with the Secretariat's suggestion.

71. The observer from the IPPA provided the technological justification for sulphur dioxide and sulphites in this commodity, and advised that they function as preservatives rather than to prevent off colour and off flavour. He also pointed out that the Commodity Committee's report included the setting of total maximum level for the preservatives of 1000 mg/kg.

72. The delegation of Austria opposed the high level proposed for sulphur dioxide and thought a lower level could be more appropriate. The Committee, however, endorsed the provision for this additive at the proposed level.

73. The Committee agreed with the suggestion of Belgium to delete calcium metabisulphite, since it is not included in the Group ADI and endorsed the provisions as amended.

III. QUICK FROZEN FOODS

Quick Frozen Carrots (ALINORM 81/25, Appendix VI)

Processing Aids

74. The delegation of the Federal Republic of Germany questioned the endorsement of processing aids specified in this Standard. In its opinion these substances were normal food additives. The Secretariat explained that sodium hydroxide was probably used as a peeling agent and citric acid as an acid in these foods and therefore were used during the processing and did not fulfil a function in the end product. However, the Committee decided that since it had some doubts about the true functions of these substances it should not endorse them at this stage and referred this matter to the Commodity Committee for clarification.

IV. COCOA PRODUCTS AND CHOCOLATE

*[*White Chocolate*]* (ALINORM 81/10, Appendix HI)

Emulsifiers

75. The delegations of Austria, Poland and France opposed the inclusion of such a large number of emulsifying agents in the standard. These delegations felt that only lecithin would be appropriate.

76. The observer from the EEC indicated that its Member States had not reached a definite opinion on the use of these additives. The Committee decided to endorse the provisions.

Flavours

77. The Committee was reluctant to give full endorsement to natural flavours, and decided, that in order to be consistent with the decision made when discussing canned mangoes (see para. 60), to temporarily endorse this provision. Some delegations, however, questioned a decision which included endorsement of synthetic flavours and only temporary endorsement of the natural flavours. The Secretariat explained that this attitude should not be related to toxicology but only to the wish of the Committee to classify the group of natural flavours.

Vanillin and Ethyl Vanillin

78. The delegation of Finland expressed its wish to have maximum limits set for both substances.

V. FATS AND OILS

Draft Standard for Minarine (ALINORM 81/17, Appendix III)

Artificial Flavouring Substances

79. The Committee agreed that the artificial flavouring substances should refer only to those which are specified in List A. It noted that the list included both flavours which had been assigned ADI and those to which only a temporary ADI had been allocated. The Committee decided to treat these substances as a single group and endorse the group temporarily.

Thickening Agents

80. The delegation of Belgium drew attention to the fact that the Commodity Committee had installed a working group to study the technological justification of

thickening agents in this commodity. It therefore proposed to await the results of this working group and to postpone the endorsement. The Committee followed this suggestion.

Sorbic Acid

81. The delegations of France and Poland opposed the level of 2000 mg/kg for sorbic acid and its salts and proposed a level of 1000 mg/kg. The delegation of the UK pointed out that the Commodity Committee had detailed discussion on the use of sorbic acid and the level proposed. The Committee decided to endorse the provision.

Emulsifiers

82. The delegation of Belgium proposed a lower level of 5 mg/kg for the polyglycerol esters of the interesterified ricinoleic acid in view of the low ADI of this substance and that it has been authorized in other Commodity Standards. The Committee agreed with this viewpoint and decided to advise the Commodity Committee accordingly.

ENDORSEMENT OF CONTAMINANT PROVISIONS IN CODEX STANDARDS

General

83. The Committee had some discussion on the relevance of endorsing contaminant provisions. The delegation of the Federal Republic of Germany drew the Committee's attention to the fact that the figures only represented the levels found according to good manufacturing practice; they had not been subjected to toxicological evaluation based on food intake data and the provisional tolerable weekly intake values as set by JECFA. The decision of the Committee concerning the endorse ment or postponement of the endorsement of contaminant provisions are recorded in Part II of Appendix IV of this report.

I. PROCESSED FRUITS AND VEGETABLES

84. The delegation of Australia drew the attention of the Committee to the fact that the Committee on Processed Fruits and Vegetables had a working group studying contaminant levels, and considered that there were insufficient data available for a proper evaluation or to set limits at this stage. The Committee agreed with this suggestion and decided not to discuss the pro visions for the processed fruit and vegetables but to request more information.

II. FRUIT JUICES

General

85. The Secretariat informed the Committee that the situation regarding fruit juices was different from that of processed fruit and vegetables. The levels proposed by the Commodity Committee were similar to those endorsed for other fruit juices. The Committee queried whether in all cases the proposed levels are technologically feasible and recommended that the Commodity Committees should review their proposal.

A. Draft Standard for Pulpy Mango Nectar preserved exclusively by Physical Means (ALINORM 81/14, Appendix IV)

86. The representative of IPPA, speaking as Chairman of the Joint ECE/Codex Group of Experts on Fruit Juices, informed the Committee that the contaminant levels proposed for pulpy mango nectar were identical to those of other fruit juices. In view of this he had proposed to postpone the provision for lead.

87. Several delegations questioned the inclusion of sulphur dioxide in the list of contaminants pointing out that it is permitted as a food additive and therefore should not be included in the list of contaminants. The representative of IPPA, speaking as Chairman of the Joint ECE/Codex Group of Experts on Fruits Juices, explained that the sulphur dioxide may not be added to the product but may be formed by microbial fermentation.

88. The delegation of Thailand reserved its position towards the endorsement of the provisions on lead, copper, iron and the sum of copper, zinc and iron for all of the fruit juice standards under discussion. The Committee postponed endorsement of the provision for lead but endorsed the other provisions.

B. Draft Standard for Concentrated Pineapple Juice with Preservatives for Manufacture (ALINORM 81/14, Appendix V)

89. The Committee postponed endorsement of the maximum level for lead but endorsed the remainder of the provisions.

C. Draft Standard for Concentrated Citrus Fruits preserved exclusively by Physical Means (ALINORM 81/14, Appendix I)

90. The Committee postponed the endorsement of the maximum level for lead but endorsed the other provisions.

V. REVISION OF LEVELS OF LEAD IN RECOMMENDED INTERNATIONAL CODEX STANDARDS FOR SUGARS AND FRUCTOSE

91. The Committee discussed the proposed levels of lead in fructose (0.5 ppm) and in other sugars (1.0 ppm). Some delegations felt that the proposed maximum level of lead of 1.0 ppm was still too high and should be reduced further. They felt that because sugars were used in many foods and were also consumed by the young, a level of 0.5 ppm would be more appropriate. Other delegations felt that there was a lack of analytical data on the implications of lowering the maximum level in view of the technology used in the preparation of certain types of sugars. The Committee decided to endorse the level of 0. 5 ppm for fructose and 1.0 ppm for sugars in general. The Committee further decided to inform member governments of the desire of many delegations to see a lower level for lead in sugars generally and to seek, through the Secretariat of the Codex Committee on Sugars, information on the feasibility of lowering further this limit having regard to (the existence of less refined sugars. Details on sufficiently sensitive methods of analysis for the determination of lead in sugars would also be sought from Member Governments.

EDIBLE ICES AND ICE MIXES

92. The Committee had before it document CX/FA 80/10 Parts 1 and 2 which contained the present status of endorsement of food additives in the standard for Edible Ices and Ice Mixes which is held at Step 8 and CX/FA 80/10, Part I, Add. 1 and Add. 2, and CX/FA 80/10, Part I, Add. 3 (Room Document) which contained the comments received from Governments and from industry.

93. The Committee was informed that the documentation had to be prepared since the Commission at its 13th Session decided to hold the standard for Edible Ices and Ice Mixes at Step 8 of the procedure in view of the comments from the Federal Republic of Germany that the list of food additives provided for in the standard was too extensive and objecting to the use of food colours. The Commission asked the Codex Committee on Food Additives to reconsider the standard at its 14th Session in the light of the

comments from Governments and interested International Organizations on the observations of the Federal Republic of Germany (ALINORM 79/38, Para. 499).

94. The Committee noted that (i) the list of food additives in the list was endorsed by the 12th and 13th Sessions of the Committee on Food Additives and (ii) the long list of food additives had to be included in the Standards to accommodate the six product types of edible ices and ice mixes.

95. The delegations from Austria, France and Sweden felt that the list of food additives is rather long and should be shortened. The delegations from Greece, Saudi Arabia and Czechoslovakia informed the Committee that their national legislation does not allow the use of synthetic food colours in edible ices and ice mixes.

96. The delegation of the United Kingdom proposed to the Committee that the standard for Edible Ices and Ice Mixes may be accepted since the food additives were studied thoroughly at the 12th and 13th Sessions of the Codex Committee on Food Additives which had endorsed these additives. The Committee on Edible Ices and Ice Mixes which has now adjourned sine die provided full information on the technological need for all the food additives. The United Kingdom also felt that where there were reservations by Governments for use of certain additives, this could be covered by "Acceptances with Specific Deviations". Recognizing that not all food additives are present in the food simultaneously, the delegation suggested acceptance of the list of food additives as is present in the standard (ALINORM 79/11, Appendix I).

97. The views of the United Kingdom were supported by Australia, Belgium, Brazil, Finland, Ireland and the Netherlands. The Committee, however, expressed concern at the inclusion of Xanthan gum (in view of its low ADI) and requested the Working Group on Food Additives Intake to consider this matter. As regards Fast Green FCF (in view of its reported carcinogenecity) it requested JECFA to review this food additive.

98. The Committee approved the list of food additives in the standard for Edible Ices and Ice Mixes (ALINORM 79/11, Appendix I) held at Step 8 and reconfirmed its endorsement. It was agreed that starch should be listed among the list of food ingredients.

CONSIDERATION OF CODEX LISTS OF FOOD ADDITIVES

Revision of the Guide to the Safe Use of Food Additives (CAC/FAL 5-1979)

99. The Codex Secretariat informed the Committee that it was aware of the continual need to update this publication for the use of interested bodies. It explained that a new draft was in hand but that financial restraints were holding up publication. It took the opportunity to canvass opinions as to the best way in which this updating might be done in future.

100. The general consensus of opinion in the Committee was that this publication was of great value, a loose-leaf form would enable more efficient (and probably more economic) updating, an alphabetical index should be included and that the lay-out of the First Series of the Guide (CAC/ FAL 1-1973) was preferred to that of the Second Series. There was no clear consensus as to the preferred form of cover for such a loose-leaf system. The Secretariat took note of these views.

101. The Secretariat also advised the Committee that FAO always looked sympathetically at requests for waiver of copyright and requests to publish such documents in national languages.

CODEX LIST B

102. The Committee had before it the paper CX/FA 80/2 containing proposals for the revision of Codex List B of food additives: these were accepted.

103. At the request of the delegation of the United Kingdom the artificial sweetener thaumatins (industrial name talin) was added to List B.

104. The Committee also had before it CX/FA 80/2-Add. 1, prepared by Shell International Research Company and supported by the United Kingdom delegation. This provided information on the nomenclature of materials in Codex List B with specific reference to the redundancy of the terms petroleum ether, heptane and hexane since JECFA had now defined "light petroleum" to cover these materials. Similarly, it was proposed that the term "naphta ' should be deleted and could be replaced by "medium petroleum fraction" if these were felt to be desirable. The Committee agreed to these proposals.

105. The Committee accepted the recommendation of the delegation of Australia to subdivide List B into two parts, as set out under para. 41. The Secretariat advised that a revised List B would be submitted as a working document to the next session of the Committee.

CLASS NAMES

106. The Committee had before it CX/FA 80/9 and CX/FA 80/9-Add. 1 prepared by the ad hoc Working Group on Class Names of Food Additives. In introducing the report of the Working Group its Chairman (Mr. M. P. Jackson, Australia) informed the Committee that the Group had considered the list of Class Names for Food Additives included in the Guide to the Safe Use of Food Additives and the applicability of such class names for use in the revised General Standard for the Labelling of Prepackaged Foods.

107. A list of class names given in CX/FA 80/9 recommended by the Working Group at the last session of the Committee had been circulated to governments for comments with the aim of achieving uniformity of class names of food additives.

108. The Committee recognized that its recommendations in this area would be referred to the Codex Committee on Food Labelling for their consideration.

109. The Committee agreed with the Working Group's conclusion that it was desirable to develop a list of class names for food additives which could be readily understood by government authorities, industry and consumers. It also agreed that it was not possible to develop class names for every type of food additive which would fulfil the above requirement. Therefore, it was decided that where a food additive could not be classified according to one of the specific class names then that additive should be included in a Miscellaneous Group in the Guide and declared by its specific name in ingredient labelling.

110. The Committee decided that the term "bleaching agents" may not be clear and easily understood by the consumer. It was noted that there was a need for a suitable class name to accommodate "flour treatment agents". While this term did not define a function but referred to a specific food group, it was considered that it would be meaningful to consumers. The Committee decided that the term "bleaching agents" should be deleted and that the term "flour treatment agents" be inserted into the list of class names.

111. The Committee considered that carrier solvents should be deleted from the list of class names of food additives for ingredient labelling purposes because the term would not be meaningful to consumers. It was recognized that in some food additives, such as essences, the carrier solvents may comprise a considerable proportion of the product. For the purposes of food additive classification in the Guide, the Committee considered that the category "solvents-carrier and/or extraction" was appropriate.

112. The Committee decided that the term "enzyme preparation" could be replaced by the term "enzyme (s)". It was recognized that most enzymes are processing aids.

113. The Committee noted that the term "non-nutritive sweeteners" was applicable only to saccharin and cyclamate and not to aspartame and other nutritive sweeteners. The Committee therefore decided that the term "non-nutritive sweetener (s)" should be replaced by the term "artificial sweetener (s)" in the list of class names.

114. The Committee took note of the statement by the delegation of Brazil that in their country natural sweeteners other than sugars were used such as stevioside and rebaudioside from the stevia (plant).

115. The Committee noted that the term "neutralizers" and "acidifiers" did not include buffering agents and considered that these terms would not be readily understood by consumers. The Committee decided to delete these terms and to replace by the term "acidity regulator (s)".

116. The Committee agreed that the term "sequestrants" would not be very informative to the consumer and decided that sequestrants should be declared in the ingredient list by their specific names where they were not covered by other class names such as antioxidants.

117. The Committee agreed with the Working Group that it was necessary for a class name to cover gaseous packaging agents within the list and decided that the term "propellant (s)" would be more appropriate.

118. The New Zealand delegation pointed out that the term "propellants" would not include these gases used for carbonation. The Committee agreed that such gases should be declared in the list of ingredients by use of their specific name.

119. The Committee decided that because it was not possible to differentiate chemically between thickeners and gelling agents and it was desirable to indicate the presence of a gelling agent in the ingredient list, the list of class names should include both terms as alternative i. e. "thickener (s)/gelling agent (s)".

120. The Committee agreed with the Working Group that since there was some concern with chemically modified starches it may be in the interest of consumers if such additives were specifically declared. The Committee decided to include "modified starch (es)" as a class name for these substances.

121. The Committee agreed with the Working Group that the terms "raising agent (s)/baking powder (s)" would be meaningful to consumers and decided to include both terms as alternatives in the list of class names.

122. The Committee noted the comments of the Working Group and decided that the term "glazing agent (s)" should be included in the list of class names as this term is used in a number of countries and is understood by consumers.

123. It was pointed out that the term emulsifying salts is used to cover those salts, such as citrates and tartrates used in the preparation of processed cheese and

processed cheese products. The Committee decided to include the term "emulsifying salts" in the list of class names only for processed cheese and processed cheese products.

124. The Committee did not accept the Working Group's proposal to include the term "crystallization agent (s)" as class name. This term was proposed to include a number of ferrocyanide salts referred to in the Draft Standard for Salt. The Committee considered that this class could be included in the category of anti-caking agents and was not a general class of food additives.

125. It was noted that the Codex Committees on Processed Meat and Poultry Products and Fish and Fishery Products had prepared standards which allowed the label declaration of the term "phosphates" instead of the specific names of the phosphates used. The New Zealand delegation proposed to widen the application of this term to all foods. However, the Committee decided that the term "phosphates" should only be permitted for use in those commodities for which specific approval had been given by the Codex Committee on Labelling. In the event that other Commodity Committees desired to use the term "phosphates", the Committee considered that specific approval should be sought from CCFL.

126. The Committee decided that the list of class names of food additives included as Appendix V to this report was appropriate for inclusion in the revised General Standard for the Labelling of Prepackaged Foods.

127. The Committee noted that many food additives could be classified under more than one class name. It therefore recommended that where a food additive could be classified into more than one of the classes it should be declared according to the principal function of the additive.

128. The ad hoc Working Group recommended that the Committee should give consideration to the need for and possible development of a Codex food additive numbering system. It noted that the EEC had a numbering system for food additives whilst the USA had a numbering system for food colours. The Working Group suggested that if such a system were developed, food additives used in the food would be declared in the label by their class names and by their respective code numbers.

129. Several delegations in principle supported this concept on the basis that it would lead to improved international communication and would help to inform consumers, being especially useful for those who had allergic reactions to specific food additives or those who desired to know the specific chemical name of the additive used in the food. The Secretariat pointed out some of the difficulties concerned with developing such a system, and was concerned that such an exercise could develop into one of unmanageable proportions and therefore suggested that the matter be considered by the Codex Committee on Food Labelling, prior to submission to the Commission. The Secretariat also considered that a cost benefit analysis of the development of an international numbering system for food additives would be useful.

130. The ad hoc Working Group on Class Names for Food Additives was thanked for its work and was re-established by the Committee. The following countries and international organizations agreed to participate: Australia (Chairman), Canada, United Kingdom, U.S.A., New Zealand, Arab Republic of Egypt and the EEC.

Consideration of Flavours

131. The Committee had before it papers containing government comments on the maximum limits for certain substances arising from the use of natural flavouring materials included in Appendix V of ALINORM 79/12-A (CX/FA 80/3), the proposed revision to the list of botanicals not considered suitable as source of natural flavouring agents (CX/FA 80/3-Add. 1) and the report of an a*d h*oc Working Group on Flavours (CX/FA 80/6- Room Document).

132. In introducing the report of the Working Group on Flavours, Mr. J. P. Goddijn (The Netherlands) highlighted the following decisions of the Working Group:

(a) In considering the list of botanicals submitted by the US delegation at the 13th Session of the Committee in order to see whether they were appropriate for use in the preparation of natural flavours, the Working Group had concluded that the biologically active principles of six of the botanicals were known, these need not be included in the existing Codex list of botanicals considered unsuitable for the preparation of natural flavours.

(b) As a consequence of (a) above, the following maximum levels should be added to the existing proposed maximum levels contained in Appendix V, ALINORM 79/12-A:

-	solanine	in food: 0.1 mg/kg in beverages: 0.1 mg/kg in alcoholic beverages: 5 mg/kg
-	sparteine	in alcoholic beverages only: 5 mg/kg

(c) The active principles of the botanicals listed below, were not known by the Working Group, and it was suggested that these should be further studied by the group at its next session in order to ascertain how they should be dealt with. The botanicals in question were: Aesculus hippocastanum, Arnica montana, Eupatorium rugosum, Heliotropium europaeum, Sanguinaria canadensis and Viscum album,

(d) the remaining botanicals included in the list submitted by the US were not used in the preparation of natural flavours.

133. As regards the list of plant materials not considered suitable for use in the preparation of natural flavours, the Committee was informed that the basis for their inclusion in the Codex list was lack of evidence of safety rather than evidence of toxicity.

134. The Committee was informed by IOFI that a suitable method of analysis for sparteine will be available.

135. The Committee felt that the recommendations for setting priorities for the evaluation of flavouring substances, as laid down in the 20th Report of JECFA should be implemented, especially since in the meantime additional information related to the criteria mentioned in that report had become available. In this report the Committee noted the recommendation of the 1976 JECFA for the establishment of a Working Group to examine the question of setting priorities for these substances.

136. A number of delegations expressed their concern as regards the establishment of such a Working Group especially in view of the very large number of substances involved and in view of the fact that the Council of Europe was actively working in this field.

137. The Committee noted the very close co-operation which had existed in the field of flavourings between the Council of Europe and the Commission in the field of flavourings. It also noted that the 3rd Edition of the Council of Europe's report on flavourings was in press and that the 4th report was in preparation. The Committee supported continued co-operation with the Council of Europe in the field of flavourings, an activity which had been initiated with the agree ment of FAO. It was agreed that the Council of Europe had carried out its responsibility in a way which was to be commended.

138. The Committee agreed that regulating aspects on flavours remained a subject for Codex to deal with in more detail in the future.

139. The Committee thanked the Working Group on Flavours for its work and agreed that it should be re-instated with the following membership under the chairmanship of Mr. J. P. Goddijn: Belgium, Denmark, Egypt, France, Fed. Rep. of Germany, Italy, Netherlands, Switzerland, United Kingdom, U.S.A., Council of Europe, EEC, IOFI and FIVS.

CONSIDERATION OF PROCESSING AIDS

140. The Committee had before it the paper "Inventory of Processing Aids used by the Food Industry" prepared by the delegation of the U.S.A. (CX/FA 80/12) and the report of the ad hoc Working Group on Processing Aids (CX/FA 80/12-Add. 1). In introducing the latter, the Working Group's Chairman (Dr. R. Ronk, USA) first made some textual amendments. The narrative section of the report thus amended is reproduced as Appendix VI.

141. Dr. Ronk explained the Working Group's conclusions that it would be advisable at the present stage to develop an inventory of processing aids. Concern about their precise functions and residues in food would be best left to a subsequent step. The inventory was already large and moreover contained a wide variety of often sophisticated materials such as ion-exchange resins. At a first stage it would probably be worthwhile for the Committee to concentrate on those materials involved in Codex standards and/or those of real interest from the health point of view for referral to JECFA.

142. The report gives recommendations for developing the inventory and its further handling.

143. The representative of CIAA generally supported the report. He agreed that the term "inventory" was a better description than "list" which gave the impression of a closed, restricted or positive list. Similarly he asked that any applications referring to specific foods should not be considered in a restricting sense. Finally he asked that the inventory exclude additives and processing aids used to make additive.

144. The Committee shared these views. However, the delegation of the Arab Republic of Egypt was concerned about the inclusion of certain categories.

145. Some delegations and industry bodies indicated that they wished to make additions to the inventory but they were assured that it would be possible to do this by sending comment to the Secretariat which would compile a further inventory.

146. The Working Group's proposals were accepted by the Committee. The Chairman thanked Dr. Ronk and the members of the Working Group from the delegations of Australia, Belgium, France, The Federal Republic of Germany, Italy, New Zealand, United Kingdom and U.S.A. plus EEC and FAO.

147. The Committee decided to re-appoint the Working Group. The same membership was agreed with the addition of representatives from the Arab Republic of Egypt and from AMFEP. Dr. Ronk agreed to continue to act as Chairman and remarked that he felt it would be desirable to liaise closely with the Working Group on Class Names.

CONSIDERATION OF THE WORKING GROUP ON SPECIFICATIONS

148. The Committee had before it the report of the ad hoc Working Group on Specifications (CX/FA 80/7). In introducing the report, the Chairman of the Working Group, Mr. D. F. Dodgen (USA) informed the Committee that the Working Group had been requested to consider, in the light of government comments, 117 specifications for the identity and purity of food additives as contained in FAO Food and Nutrition Papers Nos. 4 and 7.

149. The Working Group also found it necessary to discuss in detail the interpretation of the Codex procedures concerning the elaboration and acceptance of specifications.

150. The Working Group recommended 38 substances of Food Nutrition Paper No. 4 for adoption by the Commission, 20 specifications to be held temporarily, 40 specifications to be referred back to JECFA and decided not to review a number of other specifications for reasons explained in its report.

151. From Food Nutrition Paper No. 7 the Working Group recommended 5 specifications for adoption by the Commission, 1 substance to be held temporarily and 13 substances to be referred back to JECFA while it decided not to review a number of other substances.

152. The Committee endorsed the report of the Working Group which appears as Appendix VII of this report. It was agreed that the specific comments of the Working Group on Specifications, which are not included herein, should be submitted to the Secretariat of JECFA for action.

153. The Swiss delegation repeated its request already expressed on a previous occasion (see para. 167 of ALINORM 79/12A) that specifications adopted by the Commission should be printed preferably in a loose leaflet system.

154. The Committee discussed the role of Codex specifications in the light of the Codex acceptance procedure. The delegation of the United Kingdom was of the opinion that it was not necessary for Codex to consider the specifications established by JECFA and that these specifications could simply be subject to Government comments which could be submitted directly to JECFA where governments felt appropriate to do so. The Committee agreed that it was important for JECFA specifications to be scrutinized by the Codex Committee on Food Additives, but that such specifications should only be regarded as advisory and therefore need not be subject to the Codex acceptance procedure. The Committee, however, noted paragraph 172 of the report of the 13th session of the Commission that in accepting Codex standards containing provisions for food additives, governments undertook to ensure that the food additives corresponded at least to such specifications from a point of view of criteria relating to health.

155. The Committee agreed that the report of the Working Group be submitted to the Codex Committee on General Principles in order to discuss what should be the role of Codex specifications with regard to the Codex Acceptance Procedure and the implications of referring to specifications in Codex standards.

156. The EEC representative explained that EEC specifications were drawn up after extensive consultation and are intended to provide consumers with the level of health

protection consistent with their expectations, without introducing unnecessary qualitative constraints. In certain respects some of the proposed Codex specifications did not comply with these two criteria and so the EEC had been obliged to express its reservations on the acceptance of these specifications until their role in the Codex procedure had been unambiguously explained. The EEC would continue to provide constructive comments and the Commission des Industries Agricoles et Alimentaires of the EEC agreed to coordinate practical comparative studies on material complying with EEC and/or Codex specifications.

157. The Secretariat agreed to prepare a paper for presentation before the Codex Committee on General Principles scheduled to meet in April 1981 based on the discussions at the present session and the report of the Working Group on Specifications.

158. The Secretariat drew the Committee's attention to difficulties relating to available resources in the publication and translation of JECFA specifications and their consideration of these specifications in the Codex procedures. It undertook to give these matters further consideration.

159. The Committee agreed that the ad hoc Working Group should continue its work under the Chairmanship of Mr. D. F. Dodgen (USA). The following countries agreed to participate: Austria, Brazil, Canada, Denmark, France, Greece, Guyana, Netherlands, Switzerland, United Kingdom, U.S.A. and EEC.

DRAFT STANDARDS FOR FOOD GRADE SALT

160. The Committee had before it document CX/FA 80/13, containing a summary of the comments received on this draft standard, as it appeared in Appendix X of ALINORM 79/12A and the working document, which was prepared and introduced by The Netherlands delegation. The working document contained a discussion of the comments and revised draft standard, prepared, taking into account the comments received.

161. In the ensuing discussion, several delegations and observers suggested minor changes in the text which were found acceptable to the Committee. The new text of the Draft Standard of Salt that appears in Appendix VIII of this report, reflects these changes.

162. On a proposal of several delegations, the Committee agreed to delete clause 3.4 which required that salt shall be white and give a colourless solution in water. It was also decided to delete the class name "crystallization aids" since the ferrocyanides listed within that class could be considered as anti- caking agents. At the suggestion of USA, Polysorbate 80 was included in the list of anti-caking agents.

163. Several delegations, including Brazil, Czechoslovakia, Italy, Greece, New Zealand and United Kingdom, raised a number of issues related to (i) minimum NaCl content, (ii) increasing the level of allowable ferrocyanide salts to 20 mg/kg, (iii) inclusion of a provision concerning particle size, and (iv) lot identification and bulk packs in the draft standard.

164. The Committee felt that since the method of analysis for determination of contaminants have yet to be finalized, the levels of contaminants should remain within square brackets.

165. The Committee noted that since the standard has still to be reviewed in the light of comments received from the Regional Coordinating Committees, which are scheduled

to meet later next year, it would be difficult to advance the standard to Step 8. It decided to retain the standard to Step 6 and seek further comments from Governments.

166. A Working Group with the participation of Austria, Brazil, Egypt, Greece, Italy, Netherlands, Spain, Switzerland, U.S.A. and the European Committee for the Study of Salt (CEES) was established to revise the standard, in the light of comments received from Governments and the Regional Codex Coordinating Committees, prior to discussion at the 15th Session of the CCFA. The delegation of The Netherlands, which revised the standard for discussion at the present session, expressed its inability to supply a chairman of the Working Group. The Chairman of the Committee agreed to arrange for the nomination of a new chairman to the Working Group.

METHODS OF ANALYSIS AND SAMPLING OF SALT

167. The Committee had before it the report of the Working Group on Methods of Analysis and Sampling of Salt (CX/FA 80/13, Add. 1, Room document). In the absence of Dr, Jose Rocamora, Chairman of the Working Group, the document was introduced by Mr. Mignon of the CEES.

168. The Committee accepted the proposed methods for the minimum content of sodium chloride and natural secondary products present in salt as well as copper. It noted with satisfaction that collaborative trials would be carried out in the near future to establish suitable methods for the analysis of arsenic, mercury, lead and cadmium. The Committee noted that the methods of analysis would be referred to the Codex Committee on Methods of Analysis for endorsement.

169. Italy felt that since the potassium content of food grade salt can be rather high (200- 2,000 ppm), there was a need to develop a method for the estimation of potassium. This was agreed to by the Committee.

170. The Committee felt that since salt is not a homogeneous product elaboration of specific sampling plans may be difficult and agreed that the Working Group on "Salt Standard" established under agenda item 14(a) (see para. 166), should also take the responsibility for elaboration of Methods of Analysis and Sampling of Salt.

171. The report of the Working Group is included as Appendix IX to this report.

CONSIDERATION OF THE REPORT OF THE WORKING GROUP ON THE CODEX PRIORITY LIST

172. The Committee had before it the report of the ad hoc Working Group on the Establishment of Codex Priority List of Food Additives and Contaminants for consideration by JECFA (CX/FA 80/11).

173. In introducing the report, the Chairman of the Working Group, Dr. S.W. Gunner (Canada) informed the Committee that the Working Group had examined the history and evaluation of priority lists. The conclusions of this examination are presented in Appendix X to this report, which also includes the recommendations of the Working Group.

174. The Working Group also suggested that the JECFA Secretariat should prepare a compendium of all compounds for which no data had been provided to JECFA and to distribute it to Governments in the form of a working paper with a request for comment. The Committee supported this proposal and suggested that the paper could include a request for data to be provided.

175. The delegations of Czechoslovakia, Finland and Malaysia suggested that arsenic should be added to the priority list. The delegation of Czechoslovakia suggested also the

inclusion of nitrofurylacrylique acid. The Committee decided to add arsenic to the list and considered that the latter suggestion by Czechoslovakia could be made when the list is referred to Governments for comment.

176. The Committee agreed that the ad hoc Working Group should continue its work under the Chairmanship of Canada. The following countries agreed to participate: Australia, Austria, Brazil, Canada, France, Federal Republic of Germany, Switzerland, United Kingdom and U.S.A..

177. Following these discussions the delegation of the U.S.A. made a statement regarding the safety evaluation of flavours as follows: "In establishing meaningful priorities for JECFA, the USA is aware of the necessity to avoid duplication of effort so that scarce resources can be conserved. The USA realizes that other expert committees are being considered to evaluate food ingredients, yet it cannot fail to point out that there can only be one template of safety for this Committee and that is JECFA. It is the only safety evaluation body for food additives and flavours to which all member states have access. JECFA's principles of safety must eventually be applied to flavours as they are to the other added components of Codex Commodity Standards. This does not mean that some satisfactory procedure could not be worked out between the Council of Europe and the FAO/WHO to reduce the unnecessary cost and unnecessary duplication, but the USA feels the final word must rest with the FAO/WHO and the Codex Alimentarius Commission".

178. The Codex Secretariat agreed with the statement of the USA and pointed out that there was good cooperation between the Council of Europe and FAO in an attempt to avoiding duplication of work in a field which required considerable resources. It was realized that the membership of the Council of Europe Expert Body did not cover countries outside the Council of Europe. The delegation from Italy informed the Committee that the work of the body encompassed information on a worldwide scale.

179. The representative of WHO drew attention to the recommendation of the 1976 session of JECFA that flavouring substances should be examined, through a working group, in order to establish priorities for the purpose of generating data and the evaluation of flavouring substances. The composition of such a working group should be viewed in this light rather than as an attempt at bypassing the Joint FAO/WHO Expert Committee on Food Additives.

180. The Committee noted with satisfaction that certain arrangements existed to avoid duplication.

CONSIDERATION OF SAMPLING PLANS FOR THE DETERMINATION OF CONTAMINANTS

181. The Chairman invited Dr. R. Ronk (USA), Chairman of the ad hoc Working Group on this subject to introduce the two papers before the Committee, CX/FA 80/8 and 80/8-Add. 1.

182. Dr. Ronk reminded the Committee of the origin of its concern with this problem and drew attention to the recommendations contained in the working paper concerning the meaning of maximum levels for contaminants in Codex standards as well as the feasibility of developing statistical sampling plans in order to ensure that representative samples were taken from lots or consignments.

183. As a result of discussions on the meaning of Codex maximum levels for contaminants, the Committee noted that a number of factors needed to be taken into

consideration such as the nature of the contaminants, the nature of the food and the distribution of values found following analysis. In this respect it was suggested that the international survey coordinated by Australia on some heavy metal contaminants in processed fruits and vegetables might yield useful information.

184. The delegation of USA agreed to prepare a paper on this matter with the assistance of the Codex Secretariat for the next Session of the Committee.

185. The Committee discussed the development of sampling plans which could be used to check whether lots or assignments comply with maximum levels for contaminants. It agreed that the Commodity Committees in conjunction with the Codex Committee on Methods of Analysis and Sampling should be responsible for the elaboration of such sampling plans. It was considered essential that in drawing up such sampling plans the appropriate Codex Committees should give due consideration to the conclusions of future sessions of this Committee concerning the meaning of Codex to maximum levels for contaminants in relation to compliance of lots or consignments with maximum levels for contaminants.

AMENDMENT OF THE RECOMMENDED INTERNATIONAL STANDARD FOR IRRADIATED FOODS

186. The Committee had before it a summary report of the recent Joint FAO/IAEA/WHO Expert Committee on the Wholesomeness of Irradiated Foods (CX/FA 80/14 - Room document) and a report of an ad hoc Working Group on Irradiated Foods (CX/FA 80/14 - Add. 1).

187. The report was introduced by the Chairman of the Working Group, Dr. H. Blumenthal (USA), who informed the Committee of the conclusions of the FAO/lAEA/WHO Expert Committee which affected the existing Recommended Codex Standard.

188. The Committee agreed that it would not be possible to discuss the amendments proposed by the Working Group as only the summary report of the Joint Committee had been available during the session whereas the full report was not available. It was, however, accepted, on the basis of the advice of the Working Group, that there were significant new developments which called for a revision of the Recommended Codex Standard.

189. The Committee, therefore, agreed that the Commission should be requested to initiate the Procedure for the amendment of Codex Standards for the Recommended International Standard for Irradiated Foods. It was understood that, should the Commission agree, the Committee would have before it at its next Session the full report of the Joint FAO/IAEA/WHO Expert Committee and government comments on the significant changes affecting the Recommended International Standard on Irradiated Foods. As regards the actual text of the amendments proposed by the Working Group it was agreed that these would not be appended to this report.

APPOINTMENT OF AN AD HOC WORKING GROUP ON FOOD IRRADIATION

190. The members of the previous Working Group were reappointed with the addition of Belgium, Czechoslovakia and United Kingdom. The Working Group therefore comprises representatives of Belgium, Canada, Czechoslovakia, Federal Republic of Germany, Netherlands, Switzerland, United Kingdom, U.S.A. (Chairman and Rapporteur), IAEA, OECD and FAO.

FUTURE WORK

191. The delegation of the Federal Republic of Germany suggested that a paper should be prepared for the next session of the Committee showing what future work might be envisaged by the Committee and in what order of priority. In this respect the delegation expressed the opinion that work on Processing Aids represented a very low priority for Codex and JECFA.

192. The Committee requested the Secretariat to prepare a paper on this matter for discussion at the next session. The Committee noted that its future work might include growth promolers and packaging materials.

DATE AND PLACE OF NEXT SESSION

193. The Committee noted that its next session would be held in The Hague, in March 1982 at a date to be agreed to between the Government of The Netherlands and the Codex Alimentarius Commission.

LIST OF PARTICIPANTS *
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

* The Heads of delegations are listed first: Alternates, Advisers and Consultants are listed in alphabetical order.
Les chefs de delegations digurent en tête et les suppléants, conseiller et consultants sonté numéré s par ordre alphabétique.
Figuran en primer lugar lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabé tico.

Chairman: Dr. A. FEBERWEE
President: Ministry of Agriculture & Fisheries
Presidente Bezuidenhoutseweg 73
P.O. Box 20401
2500 EK The Hague
Netherlands

AUSTRALIA
AUSTRALIE

Mr. M.P. JACKSON
Principal Chemist
Department of Health
P.O. Box 100
Woden, A.C.T. 2606, Australia

Mr. L.J. ERWIN
Principal Executive Officer
Department of Primary Industry
Canberra, A.C.T., Australia

Mr. H. GOVERS
Council of Australian Food
Technology Associations
c/- Tooheys Ltd.
55 MacGuarie St.
Sydney, Australia 2000

AUSTRIA
AUTRICHE

Dr. E. PLATTNER
Bundesanstalt für Lebensmittel-
untersuchung und -forschung
Kinderspitalgasse 15
A-1090 Vienna, Austria

Dr. S. GERGELY
Fachverband der Narhungs- und
Genussmittelindustrie
Osterreichs
Postfach 4a
Zaunergasse 1-3
A-1037 Vienna, Austria

Dr. W. STEIGER
Federal Ministry of Health and
Environment Protection
Stubenring 1
A-1010 Vienna, Austria

BELGIUM
BELGIQUE
BELGICA

Mr. Ch. CREMER
Inspection des Denrées Alimentaires
Ministère de la Santé Publique
Cite Administrative de l'Etat
Quartier Vésale
1010 Bruxelles
Belgium

Mr. P. DEMANET
F.I.A.
72A, Avenue de Bruxelles
B-1820 Grimbergen
Belgium

Mr. M, FONDU
Universitée Libre de Bruxelles
Institut d'Etudes Européennes
(Centre Bigwood)
Avenue F.D. Roosevelt, 39

1050 Bruxelles
Belgium

BRASIL
BRESIL

Mrs. M.E. WOHLERS DE ALMEIDA
Instituto Adolfo Lutz
Ministerio de Saude
C.P. 7027
Sao Paulo, S.P.
Brazil

Dr. R. RESENDE
Director Associação Brasileira das Industrias
da Alimentaçao
Avenida Nove de Julho 3452
01406 Sao Paulo, S.P.
Brazil

CANADA

Dr. S.W. GUNNER
Head Food Additives Section
Additives and Pesticide Division
Bureau of Chemical Safety
Food Directorate
Health Protection Branch
Health and Welfare Canada
Ottawa, Canada

Mr. J.A. DRUM
Grocery Products
Manufacturers of Canada
c/o Coca Cola Ltd.
42 Overlea Boulevard
Toronto, Ontario M4H 1B8
Canada

CZECHOSLOVAKIA
TCHECOSLOVAQUIE
CHECOSLOVAQUIA

Dr. A. **WOLF**
Professor
Research Centre of Food & Nutrition
Institute of Hygiene & Epidemiology
142-00 Praha 10
Vinohrady
Srobarova 48
Czechoslovakia

DENMARK
DANEMARK
DINAMARCA

P. LINDBERG, Che. Eng.
National Food Institute
Moerkhoej Bygade 19
DK 2860 Soeborg
Denmark

Mrs. A. BUSK-JENSEN
Federation of Danish Industries
H.C. Andersens Boulevard 18
DK 1596 Copenhagen V
Denmark

Mrs. A. HOLM OLSEN
National Food Institute
Moerkhoej Bygade 19
DK 2860 Soeborg
Denmark

Mr. P. Th. MADSEN
(President NATCOL)
Firm Chr. Hansen's Laboratory
Set. Annae Plads 3
DK 1250 Copenhagen V
Denmark

Mrs. I. MEYLAND
National Food Institute
Moerkhoej Bygade 19
DK 2860 Soeborg
Denmark

ECUADOR
EQUATEUR

Mr. E. MEJIA
Consul of Ecuador
Jan van Nassaustraat 54
The Hague
Netherlands

EGYPT
EGYPTE
EGIPTO

Mr. R. AFIFI
Chairman, The Egyptian Co. for Foods
(BISCOMISR/CO)
Sawah Street
P.O. Box 1470

Kobba – Cairo
Egypt

Mr. H. El AZIZI
Aromisr
312 El Ahram Street
Ghiza
Egypt

FINLAND
FINLANDE
FINLANDIA

Dr. K. SALMINEN
Head of Food Bureau
National Board of Trade and Consumer Interests
Box 9
00531 Helsinki 53
Finland

Mrs. K. BLOMERG
Chemist
Customs Laboratory
Box 512
00101 Helsinki 10
Finland

Mrs. K. DUFHOLM
Head of Department
National Board of Trade and Consumer
Interests
Box 9
00531 Helsinki
53 Finland

Mr. S. HEISKANEN
Finnish Food Industries Federation
Unioninkatu 14
00130 Helsinki 13
Finland

Ms. T. NEUVONEN
Chief Inspector
National Board of Trade and Consumer
Interests
Box 9
00531 Helsinki 53
Finland

Dr. P. PAKKALA
Chief Inspector
National Board of Health
Siltasaarenkatu 12A
00530 Helsinki 53, Finland

J. RAJAMA
Research Officer
Technical Research Centre of Finland
Food Laboratory
Biologinkuja 1
02150 Espoo 15
Finland

FRANCE
FRANCIA

Mr. M. COUSTARD
Chef de Travaux au Laboratoire du
Service de la Repression des Fraudes
et du Contrôle de la Qualité
44 boulevard de Grenelle
75732 Paris Cedex 15
France

Mr. M. BLANCHON
President de la Commission Droit et Hygiene
Alimentaires de l'Association Nationale des
Industries Agro-Alimentaires
52, rue de Faubourg Saint Honoré
75008 Paris
France

Mr. J. THEVENOT
Inspecteur Divisionnaire
Service de la Repression des Fraudes et du
Contrôle de la Qualité
44 boulevard de Grenelle
75015 Paris
France

Mr. M. ZIMMERMAN
Chambre Syndicat des Producteurs d'Additifs
Alimentaires (SYNPA)
41 bis boulevard de la Tour Maubourg
75007 Paris
France

GABON

Dr. J. GASSITA
Commissaire General au CENAREST
Inspecteur General de la Santé
Directeur de l'Institut de Pharmacopée et
Directeur General Adjoint de la Recherche
Scientifique
B.P. 551
Libreville
Gabon

Mr. J. NGOUA MBA
Ingénieur des Industries Alimentaires en
service à l'Inspection generate de l'agriculture
B.P. 551
Libreville
Gabon

GERMANY, FED. REP. OF
ALLEMAGNE, REP. FED. D'
ALEMANIA, REP. FED. DE

Mr. H.P. MOLLENHAUER
Ministerialrat
Bundesministeirum für Jugend, Familie und
Gesundheit
Postfach 20 04 90
D-5300 Bonn 2
Germany, Fed. Rep.

Dr. C.G vom BRUCK
Klövensteenweg 97
2 Hamburg 56
Germany, Fed. Rep.

Dr. GRUNDEL
Postfach 138
3450 Holzminden 1
Germany, Fed. Rep.

Dr. W. KRONERT
Director and Professor
Bundesgesundheitsamt
Postfach 33 00 13
D-1000 Berlin
Germany, Fed. Rep.

Mr. H.E. MUERMANN
Neusserstr. 104
5000 Köln 1
Germany, Fed. Rep.

Dr. POLERT
Bund für Lebensmittelrecht und Lebensmittelkunde
Godesberger Allee 157
D-5300 Bonn 2 Germany, Fed. Rep.

Mr. K. RAGOTZKY
Hagedornstr. 31
2000 Hamburg 13
Germany, Fed. Rep.

Dr. Klaus TRENKLE
Regierungsdirektor
Bundeministerium für Ernährung, Landwirt-
schaft und Forsten
Postfach 14 02 70
D-5300 Bonn 1
Germany, Fed. Rep.

GREECE
GRECE
GRECIA

Mr. C. CONSTANTOPOULOS
Director of the Chemical Applications Dept.
General Chemical State Laboratory
Member of the Highest Chemical Council of
the State
16, An. Tsoha Street
Athens Greece

HUNGARY
HONGRIE
HUNGRIA

Mrs. Dr. J. SOHAR
Head of Department on Food Additives
Institute of Nutrition
Gyáli út 3/A
1097 - Budapest
Hungary

IRELAND
IRLANDE
IRLANDA

Mr. M. LYONS

Food, Drugs and Public Health
Division
Department of Health
Hawkins House
Dublin 2
Ireland

Dr. T.D. FEELEY
Galway Region Public Analyst
Public Analyst's Laboratory
Regional Hospital
Galway
Ireland

Mr. R.H. MURRAY
Food, Drink and Tobacco Federation
Confederation House
Kildare Street
Dublin 2
Ireland

ITALY
ITALIE
ITALIA

Prof. G.L. GATTI
Consultant Toxicology
Istituto Superiore di Sanita
Viale Regina Elena 299
00161 Roma

Dr. T. GARLANDA
Chimico
L. Donegani, 1
Milano
Italy

Dr. G. PENNA
15063 Cassano Spinola
Alessandria
Italy

Dr. G. PORCELLI
Chimico Superiore I
Ministero della Sanità
00100 Roma

Mrs. Dr. A. PERINELLI
Monopoli di Stato
Via della Luce 34a/b
00153 Roma

Dr. F. PUDDU
Via Lomellina 37
20133 Milano

JAPAN
JAPON

Mr. T. AKIYAMA
Technical Adviser
Federation of Food Additives
Associations in Japan
Shokuhin Eisei Centre
Jingu-Mae 2-6-1
Shibuya-Ku
Tokyo 150, Japan

Mr. M. KONISHI
Technical Adviser
Federation of Food Additives
Associations in Japan
Shokuhin Eisei Centre
Jingu-Mae 2-6-1
Shibuya-ku
Tokyo 150, Japan

MALAYSIA
MALAISIE
MALASIA

Mrs. S. NORAINI
Food Technologist
Food Quality Control Unit
Ministry of Health
Kuala Lumpur, Malaysia

NETHERLANDS
PAYS-BAS
PAISES BAJOS

Mr. J.P. GODDIJN
Ministry of Public Health and
Environmental Hygiene
P.O. Box 439
2260 AK Leidschendam
Netherlands

Dr. H. van den DOOL
Commission for the Dutch Food and
Agricultural Industry
International Flavours and
Fragrances
Nederland B.V.
Liebergerweg 72-98
1221 JT Hilversum Netherlands

Mr. W.J. de KOE
Ministry of Public Health and
Environmental Hygiene

P.O. Box 439
2260 AK Leidschendam
Netherlands

Dr. C. NIEMAN
Commission for the Dutch Food and Agricultural Industry
Netherlands Federation of Christian Employers
P.O. Box 84100
2508 AC The Hague
Netherlands

Dr. W.G. de RUIG
Ministry of Agriculture & Fisheries
State Institute for Quality Control of Agricultural Products
P.O. Box 230
6700 AE Wageningen
Netherlands

Mr. H. STEGEMAN
Ministry of Agriculture & Fisheries
Institute for Atomic Sciences in Agriculture
P.O. Box 48
6700 AE Wageningen
Netherlands

NEW ZEALAND
NOUVELLE ZELANDE
NUEVA ZELANDIA

Miss Marion THOMAS
Food Technologist
Department of Health
P.O. Box 5013
Wellington
New Zealand

NIGERIA

Mr. E.U. USORO
Chief Scientific Officer
Food and Drug Administration
Federal Ministry of Health
P.M.B. 12525
Lagos
Nigeria

Dr. P.E. OKWURAIWE
Assistant Chief Inspecting Officer
Food and Drug Administration
Federal Ministry of Health
P.M.B. 12525
Lagos
Nigeria

NORWAY
NORVEGE
NORUEGA

Dr. S. NOSSEN
Ministry of Agriculture
Quality Control Division
Processed Fruits and Vegetables
Gladengveien 3 B
Oslo 6
Norway

Dr. B. B0E
Head of Section
Directorate of Fisheries
P.O. Box 185/7
5001 Bergen
Norway

POLAND
POLOGNE
POLONIA

Dr. K. KARLOWSKI
Ministry of Health and Public Welfare
National Institute of Hygiene
24 Chocimska Str. 00-791
Warsaw
Poland

Mrs. K. MAZURKIEWICZ
Ministry of Foreign Trade & Shipping
Quality Inspection Office
32/34 Zurawia Str. 00-515
Warsaw
Poland

PORTUGAL

Mrs. Dr. E.C.C. AMARAL
Chef du Laboratoire de Nutrition
Hygiene des Aliments
Membre de la Commission Technique des Additifs Alimentaires
Institut National de Santé Publique
Av. Padre Cruz
1699 Lisboa Codex
Portugal

Mr. G. PIRES MARTINS
Ingenieur Agronome

Directeur du Service d'Analyses (Contrôle de la Qualité)
President de la Commission Technique des Additifs Alimentaires
Laboratorio Nacional de Engenharia e
Tecnologïa Industrial
Rua Cais de Santarém 15
1.100 - Lisboa
Portugal

SAUDI ARABIA
ARABIE SAOUDITE
ARABIA SAUDITA

Mr. A.M. Al MOHANNA
Saudi Arabia Standard Organization (SASO)
P.O. Box 3437
Riyadh
Saudi Arabia

Dr. F.R. HELAL
Saudi Arabia Standard Organization (SASO)
P.O. Box 3437
Riyadh
Saudi Arabia

SPAIN
ESPAGNE
ESPANA

Mr. A. MAROTO RODRIGUEZ Ministerio Sanidad y S.S.
Paseo del Prado 18-20
Madrid, Spain

Mr. A. CONTIJOCH
Vicepresidente AFCA
Mallorca 279, 1°, 3°
Barcelona 37
Spain

Dr. J.M. RAFOLS
Research Manager
Union Salinera de España, S.A.
Ramblas 109 - 1°
Barcelona – 2
Spain

Mr. J.J. SANCHEZ S.
Jefe del Servicio de Analisis Instrumental
Centro Nacional de Alimentación y Nutrición
Ministerio de Sanidad y Seguridad Social
Carrt. Majadahonda - Pozuelo Km 2
Majadahonda (Madrid)
Spain

SWEDEN
SUEDE
SUECIA

Dr. W. JENNING
Head of Food Standards Division
The National Food Administration
Box 622
S-751 26 Uppsala
Sweden

Dr. A. EDHBORG
Manager of Food
Research Quality Control
FINDUS AB
Box 500
S-267 000 Bjuv
Sweden

Mr. A. GRUNDSTROM
Semper AB
Fack
S-104 35 Stockholm
Sweden

Mrs. A. KARLSSON
Food Standards Division
The National Food Administration
Box 622
S-751 26 Uppsala
Sweden

SWITZERLAND
SUISSE
SUIZA

Prof. Dr. E. MATTHEY
Chairman of the Swiss National Committee
of the Codex Alimentarius Chemin du Faux-Blanc 22 CH-1009 Pully
Switzerland
Mr. T. AVIGDOR
Nestec

Case Postale 88
CH-1814 La Tour-de-Peilz
Switzerland

Dr. J. HOFSTETTER
Hoffman-La Roche & Co. AG
CH-4002 Basel
Switzerland

Mr. G. HUSCHKE
Hoffmann-La Roche & Co. AG
CH-4002 Basel
Switzerland

Dr. R. RIKLIN
Swiss Society of Chemical Industry
CH-8035 Zürich
Switzerland

Dr. P. ROSSIER
Head of Codex Section
Federal Office of Public Health
Haslerstrasse 16
CH-3008 Berne
Switzerland

Dr. C.A. VODOZ

Swiss Society of Chemical Industries
CH-8035 Zürich
Switzerland

THAILAND
THAILANDE
TAILANDIA

Mr. T. SATASUK
Director of Food Control Division
Food and Drug Administration
Ministry of Public Health
Samsaen Road
Bangkok, Thailand

Mr. V. TRANGKHASOMBAT
Division Food Law Director
The Coca-Cola Export Corporation
28/1 Surasak Road
Bangkok
Thailand

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

Mr. M.J. GRIFFITHS
Head of Food Additives Branch
Ministry of Agriculture, Fisheries and Food
Room 544
Great Westminster House
Horseferry Road
London SW1P 2AE
England

Mr. A.E. BILLINGTON
Food and Drink Industries Council
25 Victoria Street
London SWl OEX
England

Mr. J.N. COUNSELL
Roche Products
318 High Street
Dunstable
Bedfordshire
England

Dr. W.H.B. DENNER
Food Science Division
Ministry of Agriculture, Fisheries and Food
Room 444
Great Westminister House
Horseferry Road
London SW1P 2AE
England

Mr. J. HAMMOND
Food and Drink Industries Council
25 Victoria Street
London SWlH OEX
England

Mrs. S.J. HATTERSLEY
Medical Aspects of Chemical Contamination
of the Environment
Food and Smoking Division
Department of Health and Social Security
Room 1008
Market Towers
1 Nine Elms Lane
London SW8 5NQ
England

Mr. A. WYATT

Chemical Industries Association
Alembic House
93 Albert Embankment
London SE1 7TU
England

UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA

Mr. R.J. RONK
Deputy Director
Bureau of Foods
Food and Drug Administration, DHHS
Washington, D.C. 20204
U.S.A.

Dr. H. BLUMENTHAL
Director
Division of Toxicology
Food and Drug Administration, DHHS
Washington, D.C. 20204
U.S.A.

Mr. E. BOUCHARD
Director
Safety and Regulatory Affairs
Chemical Products R&D
Pfizer, Inc.
235 East 42nd Street
New York 10017
U.S.A.

Mrs. C. BRICK-TURIN
Asst. Agricultural Attaché
U.S. Mission to the EEC
40 Blvd. de Regent
Brussels
Belgium

Mr. D. F. DODGEN
Director
Food Chemicals Codex
National Research Council
National Academy of Sciences
2101 Constitution Avenue, N.W.
Washington, D.C. 20418
U.S.A.

Dr. O.D. EASTERDAY
Vice President
Chief Product Safety Assurance
Office
International Flavours & Fragrances
Inc.
521 West 57th Street
New York, N.Y. 10019
U.S.A.

Mr. K. FULTON
Director Food Additives Surveys
National Research Council
National Academy of Science
2101 Constitution Ave. N.W.
Washington, D.C. 20418
U.S.A.

Mrs. J. HOWELL
Manager Regulatory Submissions
The Cocoa-Cola Company
P.O. Drawer 1734
Atlanta, Ga 30301
U.S.A.

Dr. J.C. KIRSCHMAN
Manager, Regulatory Sciences
General Foods Corporation
250 North Street
White Plains, N.Y. 10625
U.S.A.

Dr. C.H. LUSHBOUGH
Vice President
Quality Assurance and Regulatory
Compliance
Kraft, Inc.
Kraft Court
Glenview, Illinois 60025
U.S.A.

YUGOSLAVIA
YOUGOSLAVIE

Dr. Z. ZIVKOVIC
Yugoslav Institution for
Standardization
Slobodana Penezica Krcune br. 35
Postanski pregradak 933
Beograd, Yugoslavia

Dr. B. BRISKI
Food and Food Additives Unit
Central Institute of Hygiene of Croatia
Rockefeller Street 7
41000 Zagreb
Yugoslavia

INTERNATIONAL ORGANIZATIONS
ORGANISATIONS INTERNATIONALES
ORGANIZACIONES INTERNACIONALES

(AMFEP) ASSOCIATION OF MICROBIAL FOOD ENZYME PRODUCERS

Mr. J.L. MAHLER
Secretary AMFEP
c/o NOVO Industri
Novo Allé
DK-2880 Bagsvaerd, Denmark

Mr. P. F. Noordervliet
Chairman AMFEP
c/o Gist-Brocades
Wateringseweg 1
2611 XT Delft, Netherlands

(CE) COUNCIL OF EUROPE

Mrs. G. GOBINET
Administrator at the Partial Agreement
Division
Council of Europe
67006 Strasbourg Cedex, France

(CEES) EUROPEAN COMMITTEE FOR THE STUDY OF SALT

Mr. J. MIGNON
President de la Commission des sels
alimentaires du Comité européen
d'étude du sel
11 bis Avenue Victor Hugo
75116 Paris, France

(CEFIC) EUROPEAN COUNCIL OF CHEMICAL MANUFACTURERS' FEDERATIONS

Dr. J. BUSTILLO
Avenue Louise 250 Bte 71
B 1050 Brussels, Belgium

Dr. E. LUCK
c/o HOECHST AG.
D-6230 Frankfurt
ATA-AN D 729
Germany, F.R.

(CIAA) COMMISSION DES INDUSTRIES AGRICOLES ET ALIMENTAIRES DE L'UNICE

Mr. Ph. MOUTON
Directeur de la Commission des Industries Agricoles et Alimentaires
de l'UNICE
Rue de Loxum 6
1000 Bruxelles, Belgium

Mrs. K. GLANDORF
Feldbergstrasse 79
D-6800 Mannheim
Germany, F.R.

(CLITRAVI) CENTRE DE LIAISON DES INDUSTRIES TRANSFORMATRICES DE VIANDES DE LA COMMUNAUTE EUROPEENNE

Mr. J.P.W. van BAAL
UVG Nederland BV
P.O.B. 18
5340 BG OSS
Netherlands

(EEC) EUROPEAN ECONOMIC COMMUNITY

Mr. R. HAIGH
Principal Administrator
Commission of the European Communities
Rue de la Loi 200
1049 Brussels, Belgium

(EFLA) ASSOCIATION EUROPEENNE POUR LE DROIT DE L'ALIMENTATTON

Dr. J.H. BYRNE
Council Member of EFLA
General Foods Europe
Astro Tower
Avenue de l'Astronomie 14
1030 Brussels, Belgium

(EUROGLACES) ASSOCIATION DES INDUSTRIES

DES GLACES ALIMENTAIRES
DE LA CEE

Mrs. B. DUFRENE
EUROGLACES
194 rue de Rivoli
75001 Paris, France

Mr. E. LEMMENS
Development Manager
NV Iglo Ola
Fabriekstraat 39
9350 Bassrode, Belgium

Mr. P.S. WARD
Quality Manager
Walls Ice Cream
Worcester, United Kingdom

(FIVS) FEDERATION
INTERNATIONALE
DES INDUSTRIES ET DU COMMERCE
EN GROS

Dr. S. VALVASSORI
FIVS
Via San Secondos 67
00128 Torino, Italy

(IAEA) INTERNATIONAL ATOMIC
ENERGY AGENCY

Mr. J.G. van KOOIJ
Head, Food Preservation
Section
Joint FAO/1AEA Division, IAEA
Vienna International Centre
P.O. Box 100
A-1400 Vienna, Austria

(ICC) INTERNATIONAL ASSOCIATION
FOR CEREAL CHEMISTRY

Dr. A.H. BLOKSMA
National Secretary of ICC and
Member of the Executive
Committee
Institute for Cereals, Flour and
Bread TNO
Lawickse Allee 15
Wageningen, Netherlands

(IFG) INTERNATIONAL FEDERATION
OF
GLUCOSE INDUSTRIES

Mr. E.G. RAPP
Avenue Ernest Claes 4
B-1980 Tervuren
Belgium

(IFMA) INTERNATIONAL
FEDERATION
OF MARGARINE ASSOCIATIONS

Mr. G.J. van BEERS
van den Bergh & Jürgens B.V.
Postbus 590
Rotterdam, Netherlands

Mr. C. RANZANI
Via Pianell 16/1
Milano, Italy

(ILSI) INTERNATIONAL LIFE
SCIENCES
INSTITUTE

Dr. O.S. PASCUAL
20 Moodie St.
Cammeray, NSW
Australia

(INEC) INSTITUT EUROPEEN DES
INDUSTRIES DE LA GOMME DE
CAROUBE

Mrs. K. GLANDORF
Food Chem.
Feldbergstrasse 79
D-6800 Mannheim
Germany, F.R.

Dr. E. NITTNER
Gaissbergstr. 62
CH-8280 Kreuzlingen
Switzerland

(IOCU) INTERNATIONAL
ORGANIZATION
CONSUMER UNIONS

Mr. J.H. van VEEN
International Organization
Consumer Unions
Emmastraat 9
2595 EG The Hague
Netherlands

(IOFI) INTERNATIONAL
ORGANIZATION
OF THE FLAVOUR INDUSTRY

Dr. F. GRUNDSCHOBER
Scientific Adviser of IOFI
8 rue Charles-Humbert
CH-1205 Geneva, Switzerland

Dr. J. STOFBERG
Chairman of the Committee of Experts
of IOFI
PFW, Div. of Hercules Inc.
33 Sprague Avenue
Middletown N.Y. 10940
U.S.A.

(IPPA) INTERNATIONAL PECTIN PRODUCERS ASSOCIATION

Prof. Dr. W. PILNIK
Chairman of the IPPA
c/o Agricultural University
Dept. of Food Science
De Dreijen 12
6703 BC Wageningen
Netherlands

Mr. A. OVERNEEM
Director General
Institut Européen des Industries de la
Pectine
P.O. Box 61138
2555 HA The Hague
Netherlands

(ISO) INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

Mr. H.W. SCHIPPER
Secretariat Agriculture and Food Products
NNI - Nederlands Normalisatie Instituut
Polakweg 5, Postbus 5810
2280 HV Rijswijk, Netherlands

(ITCA) INTERNATIONAL TECHNICAL CARAMEL ASSOCIATION

Dr. A.W. NOLTES
c/o International Technical Caramel Ass.
195 Knightabridge
London S.W. 7, United Kingdom

MARINALG INTERNATIONAL WORLD

Mr. J. DUGOUJON
Ceca S.A.
11 Avenue Morane Saulnier
78140 Velizy Villacoublay,
France

(MPMA) METAL PACKAGING MANUFACTURERS ASSOCIATION

Mrs. M. ANDREWS
Metal Box Limited
Queens House
Forbury Road
Reading
Berkshire RG1 3JH, United Kingdom

(OECD) ORGANIZATION FOR ECONOMIC COOPERATION AND DEVELOPMENT

Dr. J.C. ASQUITH
Research Scientist '
International Food Irradiation Project
Postfach 3640
7500 Karlsruhe
Germany, F. R.

(OFCA) ORGANIZATION OF MANUFACTURERS OF CELLULOSE PRODUCTS FOR FOODSTUFFS IN THE EEC

Mr. G.J.J. NIJHOFF
Secretary
Organization of Manufacturers of Cellulose Products for Foodstuffs
in the EEC (OFCA)
12 Winselingseweg
P.O. Box 31
6500 AA Nijmegen
Netherlands

(SEFEL) EUROPEAN SECRETARIAT OF MANUFACTURERS OF LIGHT METAL PACKAGES

Dr. C.J.H. WEVERS
c/o Thomassen & Drijver-Verblifa
Deventer, Netherlands

JOINT SECRETARIAT

FAO

Mr. G.O. KERMODE
Chief
Food Standards & Food Science Service
FAO
00100-Rome, Italy

Dr. L.G. LADOMERY
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
00100-Rome, Italy

Dr. N. RAO MATURU
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
00100-Rome, Italy

WHO

Dr. E. SOMERS
Manager
International Programme on Chemical Safety
WHO
1211 Geneva, Switzerland

Dr. G. VETTORAZZI
Toxicologist - Food
International Programme on Chemical
Safety
World Health Organization
1211 Geneva, Switzerland

Dr. DI YING
Associate Professor
Institute of Food Hygiene
Chinese Academy of Medical Sciences
People's Republic of China
(WHO Temporary Adviser)

TECHNICAL SECRETARIAT

Mr. B.C. BREEDVELD
Nutrition Council of the Netherlands
P.O. Box 95379
2509 CJ The Hague, Netherlands

Mr. K. de JONG
Unilever Research Laboratorium
Olivier van Noortlaan 120
Vlaardingen, Netherlands

Dr. R.W. STEPHENS
Shell International Petroleum Co. Ltd.
Toxicology Division TOX/41
Shell Centre
London SE1 7NA, United Kingdom

Dr. R. TOP
Ministry of Agriculture & Fisheries
P.O. Box 20401
2500 EK The Hague, Netherlands

ORGANIZATIONAL SECRETARIAT

Dr. J.H. LEMAIN
Ministry of Agriculture & Fisheries
P.O. Box 20401
2500 EK The Hague, Netherlands

Miss A.B. van der VEEN
Secretary Codex Alimentarius Contact
Point of the Netherlands
Ministry of Agriculture & Fisheries
P.O. Box 20401
2500 EK The Hague, Netherlands

OPENING SPEECH AT THE 14TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

by

Mr. C.C.J.M. van der Meijs, Director of the Nutrition and Quality Affairs Services, on behalf of the Netherlands Minister of Agriculture and Fisheries, Mr. G.J. M. Braks, The Hague, 25 November 1980

Ladies and Gentlemen,

I have the honour to welcome you here in The Hague and at the same time to open the meeting of your Committee. I have accepted the invitation to do so with pleasure because it gives me the possibility to emphasize the importance I attach to the Codex Committee on Food Additives and to the relevance of its work to the quality aspects of foodstuffs. As Minister of Agriculture and Fisheries I am responsible, in cooperation with the Minister of Health and Environmental Affairs, for the quality of food and dedicated to ensure that food for the home market as well as exported foods are produced and processed under optimal conditions to realize high quality and safety.

Your and my principal concern thereby is that the interests of the consumer are well taken care of. This concerns all aspects of quality - taste, colour, texture, food additives, pesticide residues, contaminants etc. The consumer wants to be assured that his food is wholesome and it is our task to make sure that his demands are met in this respect. We experience that the consumer of 1980 is different from the one of, say, 10 years ago. A higher level of education, critical programmes on radio and television and articles in the press have resulted in a consumer who is more inquisitive and critical. A growing number of consumers no longer accepts on face value authorities and government regulations. They ask probing questions. This applies to all aspects of our society, including food policy matters. I appreciate this development as a positive one because it gives us, between other things, extra impetus to be critical on all aspects of foods which might lead to health risks.

I want to emphasize, however, that the greatest risks involved with foods are that in some countries we consume too much, in other countries insufficient, of per se wholesome foodstuffs. Not so much the foods themselves provide risks, but rather our consumption patterns of meals, snacks and drinks. Nevertheless, of course, we have to continue our efforts to avoid risks in foods as a consequence of, for instance, residues and contaminants.

As regards food additives there is also another factor to be considered. It has to be avoided that the application of food additives, for example colouring matters or flavours, leads to misconception by the consumer of true quality of the product - its contents, freshness etc. This is not to say that these additives do not perform important functions in the food. They can enhance the organoleptic properties of many foodstuffs.

It is appreciated that the Committee as the appropriate world-wide body in this field, will consider and discuss these items - the wholesomeness aspects as well as other quality aspects.

Glancing through your agenda I noticed that you will - among other things - discuss the "technological justification" of the use of food additives. The Ministry of

Agriculture is fully aware of the advantages of food additives and that there is no reason for chemistry-phobia. That does not mean, however, that such a principal discussion does not serve a useful purpose. From our contacts with producers as well as with consumers in The Netherlands it appears that there is a broad interest in such matters.

The Netherlands has emphasized from the beginning, and continues to do so, the importance of the work of Codex Alimentarius. It hosts therefore two of its major Committees on Pesticide Residues and on Food Additives. The effects of Codex Alimentarius reach far beyond the standards agreed upon and accepted. It has been proven that the work of Codex Alimentarius, as the highest international forum and platform for food standards, has also exercised great influence on national laws - including Common Market directives - even without formal acceptance taking place. This does not alter the fact that these formal acceptances still have to be our goal. Furthermore the importance of Codex Sessions as international meeting places of government administrators and specialists stimulates ideas and contact among countries on matters in addition to the official agenda.

During the past decades the production and treatment of foods for human consumption have changed considerably. Modern technology has been applied to food production; this leads to a growing importance of additives like antioxidants and preservatives (preventing spoilage), emulsifying agents, flavours, etc. The large attendance at this meeting underlines the importance of this Committee for other Codex Committees and for Governments because of the impact of additives on the quality of our foods.

I wish you a fruitful and successful meeting. You have, as regards climatic conditions, not chosen the right date for this meeting; on the other hand this might promote your productivity.

Have a good week in The Hague!

REPORT OF THE AD HOC WORKING GROUP ON FOOD ADDITIVE INTAKE

1. Delegates from 13 countries as well as representatives of FAO, WHO and of the European Economic Community participated in the work of the WG on Food Additive Intake. Discussions related particularly on the role which the Working Group should play and means of realising this role.

2. The task of the Working Group is to provide the Codex Committee on Food Additives with the means which would enable the Committee to reach decisions concerning the acceptance of food additive provisions in Draft Codex Standards. In this regard and in order to facilitate the work of governments in their study of the intake of food additives, the Working Group proposed the preparation of a working paper for the assessment of food additive intake. The document would include:

(i) an indication of the reasons why this work is essential;
(ii) a definition of potential intake and actual intake with reference to the ADI;
(iii) summaries of methods used for the assessment of food additive intakes (USA, UK, The Netherlands, Denmark, EC);
(iv) an indication of the approach to be followed;
(v) an example of a data sheet to be drafted.

3. The work to be done would consist in establishing for a certain number of additives for which the first estimation of intake appeared to indicate that the ADI had been reached or exceeded, sheets indicating legal authorization in the country, replaced by authorizations foreseen in Codex standards as appropriate, as well as the intakes of foods containing such additives and a short description of the methods used to obtain the food additive intakes.

4. The working document will be prepared by the Chairman of the Working Group assisted by the Secretariat, and would be sent to members of the Working Group for comments and would be submitted to the Committee at its next session.

5. The Priority List of additives for the study on intake will be established on the basis of studies carried out in the USA and of documents presented by the Codex Secretariat in 1975.

6. The data sheets will be sent to the Chairman of the Working Group to be assembled in the form of summary tables. A meeting of the Working Group is planned for the day preceding the session of the Committee in order to consider the data sheets prepared, any difficulties encountered and any possible changes to be made.

7. The Working Group finally expressed the wish that the importance of the problem of the assessment of additive intake be brought to the attention of the various regions in order that data from the various parts of the world could be collected.

APPENDIX IV
PART I

ENDORSEMENT OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX COMMODITY STANDARDS

This Appendix summarizes all provisions which were considered by the Codex Committee on Food Additives at its 14th Session.

Abbreviations used

E	= Endorsed
TE	= Temporarily Endorsed
EP	= Endorsement Postponed for reasons given in the footnotes
Limited by GMP	= Limited by Good Manufacturing Practice
NE	= Not Endorsed

Contents

Committee		Session	Document
I	Processed Fruits and Vegetables	15th	ALINORM 81/20
II	Fruit Juices	14th	ALINORM 81/14
III	Quick Frozen Foods	13th	ALINORM 81/25
IV	Cocoa Products and Chocolate	14th	ALINORM 81/10
V	Fats and Oils	11th	ALINORM 81/17

I. FRUITS AND VEGETABLES

A. DRAFT STANDARD FOR CANNED MANGOES
(ALINORM 81/20, Appendix VII) (Step 5)

	Maximum level in the final product	Para	Status of Endorsement
Natural fruit essences	Limited by GMP	58	E
Natural flavours and nature identical flavours as defined in the Codex Alimentarius list of Additives, CAC/FAL 1-1973	Limited by GMP	58	TE
Beta carotene	Limited by GMP		E
Citric acid Malic acid Fumaric acid	Limited by GMP	59	E
Ascorbic acid		59-60	
Calcium pectinate	200 g/kg		EP[1]
Calcium chloride	350 mg/kg calculated as total calcium in the final product	61	E

II. FRUIT JUICES

A. DRAFT STANDARD FOR PULPY MANGO NECTAR PRESERVED EXCLUSIVELY BY PHYSICAL MEANS (ALINORM 81/14, Appendix III) (Step 5)

	Maximum level in the final product	Para	Status of Endorsement
Citric acid Malic acid	Limited by GMP		E
Fumaric acid		62	EP[2]
Beta carotene	Limited by GMP	63	NE[3]

1) Awaiting information of the Commodity Committee on its technological need and maximum level in the final product.

2) Awaiting information on the maximum level in the final product.

3) Committee questioned the use of B Carotene as a colour in nectars.

B. DRAFT STANDARD FOR CONCENTRATED PINEAPPLE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS (AL1NORM 81/14, Appendix II) (Step 5)

	Maximum level in the reconstituted juice	Para	Status of Endorsement
Dimethylpolysiloxane	10 mg/kg	64	E
Citric acid	Limited by GMP		E
Malic acid	Limited by GMP	65	E
Ascorbic acid	Limited by GMP		E
Stannous chloride	8 mg/kg (in frozen concentrate)		E

C. DRAFT STANDARD FOR CONCENTRATED PINEAPPLE JUICE WITH PRESERVATIVES FOR MANUFACTURE

(ALINORM 81/14, Appendix III) (Step 5)

	Maximum level in the reconstituted juice	Para	Status of Endorsement
Dimethylpolysiloxane	10 mg/kg (calculated on the basis of equivalent reconstituted pineapple juice)		E
Citric acid	Limited by GMP		E
Malic acid	Limited by GMP		E
L-Ascorbic acid	Limited by GMP		E
Benzoic acid or its sodium or potassium salts	1000 mg/kg calculated as benzoic acid	68	E
Sorbic acid or its sodium potassium or calcium salts	1000 mg/kg calculated as sorbic acid	1000 mg/kg in combination	

Sulphur dioxide Sodium sulfite Potassium sulfite Sodium bisulfite Potassium bisulfite	500 mg/kg calculated as sulfur dioxide		69, 70, 71	E

III. QUICK FROZEN FOODS

A DRAFT STANDARD FOR QUICK FROZEN CARROTS
(ALINORM 81/25, Appendix VI)(Step 6)

	Maximum level in the final product	Para	Status of Endorsement
Citric acid	Limited by GMP	72	EP[1]
Sodium Hydroxide	Limited by GMP		

IV. COCOA PRODUCTS AND CHOCOLATE

A. DRAFT STANDARD FOR WHITE CHOCOLATE

(ALINORM 81/10, Appendix III) (Step 6)

	Maximum level in the final product	Para	Status of Endorsement
Mono- and di-glycerides of edible fatty acids	15 g/kg	73, 74	E
Lecithin	10 g/kg of the acetone insoluble component of lecithin		
Ammonium salts of phosphatidic acids	7 g/kg		
Polyglycerol polyricinoleate	5 g/kg		
Sorbitan monostearate	10 g/kg		
Sorbitan tristearate	10 g/kg		
Polyoxyethylene (20) sorbitan monostearate	10 g/kg		
Total emulsifiers	15 g/kg singly or in combination		

Natural flavours as defined in the Codex Alimentarius and their synthetic equivalents, except those which woud imitate natural chocolate or milk flavour	a) b)	in small quantities to balance flavour in sufficient quantities as to impart to the product the organoleptic characteristics claimed in the name of the food	75		TE
Vanillin Ethyl vanillin	)	in small quantities to balance flavour	) 76	E	

[1)] EP, awaiting information of the Commodity Committee on its functionality.

V. FATS AND OILS

DRAFT STANDARD FOR MINARINE

(ALINORM 81/27, Appendix HI) (Step 8)

	Maximum level in the final product	Para	Status of Endorsement
Beta carotene	25 mg/kg		E TE
Annatto extracts	20 mg/kg (calculated as total bixin or norbixin)		
Turmeric or curcumin	5 mg/kg (calculated as total curcumin)		TE
Natural flavours and flavour substances and nature identical flavouring substances as defined for the purpose of the Codex Alimentarius	Limited by GMP		TE
Artificial flavouring substances as contained in list A	Limited by GMP	77	TE
Pectin Pectin (Amidated) Agar-agar Carrageenan Guar gum Locust bean gum Tragacanth gum Xanthan gum Methyl cellulose	10 g/kg individually or in combination	78	EP[1]

Carbaacymetayl cellulose and its sodium salts Sodium, potassium, calcium and ammonium alginates Propylene glycol alginate			
Sorbic acid and its sodium potassium and calcium salts	2000 mg/kg	79	E

[1)] EP, awaiting information of the Commodity Committee on its technological need

	Maximum level in the final product	Para	Status of Endorsement
Beazoic acid and its sodium Mi potassium salts	1000 mg/kg (if used in combination with sorbic acid and its salts, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg)		E
Lecithins	Limited by GMP		E
Home- and di-glycerides of fatty acids	Limited by GMP		E
Polyglycerol eaters of fatty acids			E
Polyglycerol esters of interesterified ricinoleic acid		80	EP[1]
Esters of fatty acids with polyalcohols other them glycerol:			E
Sorbitan monopalmitate Sorbitan monostearate	10 g/kg individually or in) combination		E
Sorbitan tristearate			
Polyethylene (20) sorbitan monolaurate			
Polyoxyethylene (20) sorbitan monopalmitate			
Polyoxyethylene (20) sorbitan monostearate			E
Polyoxyethylene (20) sorbitan tristearate			
Polyoxyethylene (20) sorbitan monooleate			
Propyl, octyl and dodecyl gallates Butylated hydroxy toluene Butylated hydroxyanisole	100 mg/kg of the fat individually or in combination		E TE TE

[1)] EP, requesting the Commodity Committee to reconsider the maximum level.

	Maximum level in the final product	Para	Status of Endorsement
Ascorbyl palmitate	500 mg/kg of the fat content		E
Ascorbyl stearate			E
L-Ascorbic acid	300 mg/kg of the fat content		
Tocopherols, natural and synthetic	Limited by GMP		
Calcium, disodium salt of EDTA	100 mg/kg		E
Lactic acid) and their Ca Citric acid) K and Na salts Sodium hydrogen carbonate Sodium carbonate Sodium hydroxide Sodium mono and orthophosphates	Limited by GMP		

VI. Revision of Endorsement

(1) International Individual Standard for Cottage Cheese, including Creamed Cottage Cheese (Standard No. C-16, 1968)

	Maximum Level	Status of Endorsment
Phosphoric Acid	Limited by GMP	E

(2) International Individual Standard for Herrgardsost (Standard No. C-21,1969)

	Maximum Level	Status of Endorsement
Sodium dihydrogenphosphate and di-sodium hydrogenphosphate	200 mg/kg of milk used	E

(3) International Individual Standard for Hushallsost (Standard No. C-22, 1969)

	Maximum Level	Status of Endorsement
Sodium dihydrogenphosphate and di-sodium hydrogenphosphate	200 mg/kg of milk used	

(4) International Individual Standard for Norvegia (Standard No. C-23, 1969)

	Maximum Level	Status of Endorsement
Sodium dihydrogenphosphate and di-sodium hydrogenphosphate	200 mg/kg of milk used	E

(5) Standard for Flavoured Yoghurt and Products Heat Treated after Fermentation (Standard A-46

	Maximum Level	Status of Endorsement
Locust bean gum	5000 mg/kg	TE

ALINORM 81/12
APPENDIX IV
Part II

ENDORSEMENT OF MAXIMUM LEVELS FOR CONTAMINANTS IN CODEX COMMODITY STANDARDS

Contents		Session	Document
	Committee		
I	Fruit Juices	14th	ALINORM 81/14
II	Fats and Oils	11th	ALINORM 81/17
III	Canned Apricots	15th	ALINORM 81/20
IV	Sugars		

I FRUIT JUICES

A. DRAFT STANDARD FOR PULPY MANGO NECTAR RESERVED EXCLUSIVELY BY PHYSICAL MEANS (ALINORM 81/14, Appendix IV)(Step 5? *

Contaminant	Maximum Level	Para	Status of Endorsement
Arsenic	0.2 mg/kg		E
Lead	0.3 mg/kg	84, 86	EP
Copper	5.0 mg/kg	86	E
Zinc	5.0 mg/kg		E
Iron	15.0 mg/kg	86	E
Tin	250.0 mg/kg		TE
Sum of Cu, Zn and Fe	20.0 mg/kg	86	E
Sulphur dioxide	10.0 mg/kg	85	E

B. DRAFT STANDARD FOR CONCENTRATED PINEAPPLE JUICE WITH PRESERVATIVES (ALINORM 81/14, Appendix III)(Step 5)

Contaminant	Maximum Level	Para	Status of Endorsement
Arsenic	0.2 mg/kg		E
Lead	0.3 mg/kg	86, 87	EP
Copper	5.0 mg/kg	86	E
Zinc	5.0 mg/kg		E
Iron	15.0 mg/kg	86	E
Tin	250.0 mg/kg		TE
Sum of Cu, Zn and Fe	20.0 mg/kg	86	E
Sulphur dioxide	10.0 mg/kg	85	E

C. DRAFT STANDARD FOR NECTARS OF CERTAIN CITRUS FRUITS PRESERVED EXCLUSIVELY BY PHYSICAL MEANS (ALINORM 81/14, Appendix I)(Step 8)

Contaminant	Maximum Level	Para	Status of Endorsement
Arsenic	0.2 mg/kg		E
Lead	0.3 mg/kg	86, 88	EP
Copper	5.0 mg/kg	86	E
Zinc	5.0 mg/kg		E
Iron	15.0 mg/kg	86	E
Tin	250.0 mg/kg		TE
Sum of Cu, Zn and Fe	20.0 mg/kg	86	E
Sulphur dioxide	10.0 mg/kg	85	E

Status of Endorsement E

D. DRAFT STANDARD FOR CONCENTRATED PINEAPPLE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS (ALINORM 81/14, Appendix II)(Step 5)

When pineapple juice concentrate is reconstituted in accordance with Section 7.8 of this standard , the presence of contaminants shall not exceed those limits laid down in Section A of the Recommended Inter national Standard for Pineapple Juice Preserved Exclusively by Physical Means (Ref. No. CAC/RS 85-1976).

II FATS AND OILS

DRAFT STANDARD FOR MINARINE
(ALINORM 81/17, Appendix III)(Step 8)

Contaminant	Maximum Level	Para	Status of Endorsement
Iron	1.5 mg/kg		E
Copper	0.1 mg/kg		E
Lead	0.1 mg/kg		E
Arsenic	0.1 mg/kg		E

III CANNED APRICOTS

DRAFT STANDARD FOR CANNED APRICOTS
(ALINORM 81/20, Appendix V) (Step 7)

Contaminant	Maximum Level	Para	Status of Endorsement
Tin	250 mg/kg		E

IV SUGARS

REVISION OF LEVELS OF LEAD IN RECOMMENDED INTERNATIONAL CODEX STANDARDS FOR SUGARS

Contaminant	Maximum Level	Para	Status of Endorsement
Lead	1 mg/kg *	89	E

*** 0.5 mg/kg for fructose**

ALINORM 81/12
APPENDIX V

CLASS NAMES OF FOOD ADDITIVES

Anti-caking agent (s)
Anti-oxidant (s)
Colour (3)
Emulsifier (s)
Flavour (s)
Flavour Enhancer (a)
Glazing Agent (s)
Preservative (s)
Stabiliser (s)
Thickener (s)/Gelling agent (s)
Anti-foaming agent (s)
Flour treatment agent (s)
Enzyme (s)
Artificial sweetener (s)
Acidity regulator (s)
Propellant (s)
Modified starch (es)
Raising agent (s)/baking powder
* Emulsifying salt (s)
** Phosphate (s)

* Only for processed cheese and processed cheese products

* Only for processed meat and poultry products and fish and fishery products

ALINORM 81/12
APPENDIX VI

REPORT OF THE AD WORKING GROUP ON PROCESSING AIDS

1. The meeting began with a general discussion by the Chairman and other delegates of the task at hand, gathering information about processing aids. This activity had continued for the last few years. The most current compilations of this information is found in ALINORM 79/12A, Appendix VI.

2. The focus of the discussion of the meeting was also directed toward document CX/FA 80/12 which reviewed the Government comments on the material which was sent concerning processing aids namely CL 1979/39-B (5). At this stage only an inventory was aimed at.

3. The discussion then turned to the differences between processing aids and other types of food additives. It was agreed that processing aids should continue to be regarded as a specialized subcategory of food additives. The definition of processing aids decided by the Commission was reviewed, and the Working Group expressed satisfaction with it.

Definition of Processing Aids

"A processing aid is a substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods and its ingredients, to fulfil a certain technological purpose during

treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product."

4. The Working Group discussed the possibility that processing aids can be further divided into groups based upon the presence or absence of residue in the final food product. It was also decided that a recommendation be made to the full Committee that chemical substances used during the manufacture of food additives be excluded from the definition of processing aids. Such substances are taken into account in the specification for food additives. If the process used in the production of a food additive changes substantially, the additive specifications should be re-evaluated.

5. On the question of referring processing aids to JECFA for evaluation, the Working Group recommends that only those substances that may present health concerns because of possible substantial residues in the food be sent forward for evaluation. It was noted that criteria for referring materials to JECFA must be developed.

6. There was also a good deal of discussion concerning the organizations by which processing aids might properly be considered. These included the Codex Commodity Committees, the Codex Committee on Food Additives, and the Working Committee on Processing Aids. The consensus was that the commodity committee (fats and oils) had done an excellent job in elaborating the processing aids used in food products with which that committee was concerned. It was noted, however, that several commodity committees had ceased to exist, and it was considered appropriate to request further information from governments and industry.

7. The Working Group therefore recommends that the Secretariat merge the invetories of processing aids, including the additions as submitted by Italy, the United Kingdom and the United States accepting the recommendation* in CX/FA 80/12, and send the resulting material to governments and industry with a request for information concerning:

- names and functions of other processing aids to be added to the inventory;
- the levels of use of each processing aid;
- the specific food product (s) in which each processing aid is used;
- the amount of each processing aid that remains (residue) in the final food product;
- the analytical methodology available for measuring such residue;
- the possibility of the processing aids interaction with other compounds.

8. Such information will be considered by the Working Group at the fifteenth session, at which time the role of commodity committees and the endorsement process will be discussed further.

9. The Working Group recommends to the Committee that consideration of endorsements of processing aids be delayed until procedural guidelines can be developed for Commodity Committees.

* This request should be limited at this time to those materials presently covered by Codex Standards.

ALINORM 81/12
APPENDIX VII

REPORT OF WORKING GROUP ON SPECIFICATIONS

Consideration of Specifications for the Identity and Purity of Food Additives in the Light of Comments Received (ALINORM 79/12A, para. 165 and Appendix VII; CL 1979/39, Part B (4); CL 1980/2)

Introduction

1. The Working Group on Specifications was first convened at the 10th Session of the CCFA to consider, in the light of government comments, specifications for the identity and purity of Food Additives as prepared by the Joint FA0/WH0 Expert Committee on Food Additives (JECFA). At each of the four sessions during which the WG has met, much of its time has been taken up discussing procedural difficulties. The WG has, from time to time, been offered conflucting opinions on procedure and a definitive ruling is required to facilitate the work of the WG The precise problems of the WG are set out below and it recommends that the matter be referred to the Committee on General Principles which, it is understood, is due to meet early in 1981. The procedural problems can be considered in two parts:

(i) the procedure prior to submission to the Codex Alimentarius Commission of those specifications suitable for publication as recommended international specifications;

(ii) the consequence of adoption by the Commission of recommended international specifications.

2. Procedure prior to submission of specifications to the Commission (Step 1 to 4)

The following procedure at Steps 1 through 4 for the elaboration of Codex specifications for the identity and purity of food additives is laid down in the fourth edition of the Procedural Manual:

"Steps 1 and 2:

The Secretariat distributes the specifications, when available from the Joint FA0/WH0 Expert Committee on Food Additives, and requests comments from governments and interested international organizations.

Steps 3 and 4:

The Codex Committee on Food Additives examines the specifications in the light of comments. The comments are also made available by the Secretariat to the Joint FAO/WHO Expert Committee on Food Additives. The Expert Committee's opinion is also placed before the Codex Committee on Food Additives".

3. According to this procedure, the JECFA specifications are distributed, at Steps 1 and 2, via the Codex network, thus requiring translation into French and Spanish. With regard to Steps 3 and 4, some doubt has ben expressed about the interpretation of this paragraph. One interpretation is that the Codex Committee on Food Additives (CCFA) first examines the government comments. The comments are then referred to JECFA and subsequently, JECFA's comments are placed before the CCFA. Another interpretation is that the CCFA should only examine the specifications when it has both government comments and JECFA's opinion of those comments together. Whichever interpretation is correct, the WG recognises that the procedure laid down in the

Procedural Manual has not been adhered to. The procedure presently being followed is that agreed by the Commission at its 12th Session (para. 200 ALINORM 78/41) based on the recommendation of the 23rd Session of the Executive Committee (para. 26-32, ALINORM 78/3). For ease of reference, this procedure is as follows:

(i) Specifications published by the Secretariat of the Joint FAO/WHO Expert Committee on Food Additives are submitted to governments and interested international organizations for comments in accordance with normal procedure;

(ii) Government comments are made available to the Codex Committee on Food Additives which, through an ad hoc working group, considers the specifications in the light of comments;

(iii) Specifications found to be suitable for final adoption as Codex specifications are advanced to Step 5 in accordance with normal procedure, except that the specifications are not submitted in extenso to avoid duplication of printing costs;

(iv) Specifications not found suitable for final adoption as Codex specifications are referred to the Joint FAO/WHO Expert Committee on Food Additives together with comments received and the views of the Codex Committee on Food Additives;

(v) Specifications adopted by the Commission are included in appropriate Codex publications by reference."

4. The WG understands that one of the reasons for introducing this change was economic i.e. to prevent unnecessary printing costs in the duplications. The WG agrees that unnecessary duplication wastes valuable resources. Another consequence of this change, however, is to alter the relationship between JECFA and CCFA. Under the original procedure in the Procedural Manual, there appears to be no provision for providing JECFA with the opinion of CCFA and CCFA is intended to be the single arbiter of what is suitable as a recommended international specification. The revised procedure, on the other hand, allows for a dialogue between CCFA and JECFA but this could, in theory, continue ad infinitum if agreement is not reached.

5. Procedure after submission of specifications to the Commission (Step 5)

This is the point at which the WG encounters most difficulty. The Procedural Manual states:

"STEP 5:

Only those specifications which, in the opnion of the Codex Committee on Food Additives, are suitable for publication as recommended international specifications for food additives and for which steps 6, 7 and 8 could be omitted, should be submitted to the Codex Alimentarius Commission at Step 5 for final adoption."

Despite assurances to the contrary (e.g. para 126, ALINORM 79/12), the WG remains unconvinced that Codex Recommended Specifications are solely advisory and are not at some time subject to acceptance procedures. The WG wishes to stress how essential it is that a definitive ruling be obtained on this aspect as the attitude of delegates is wholly dependent on whether or not the

final specification is to be advisory or subject to an acceptance procedure. The following commentary may assist in understanding the difficulties.

The view has been expressed in the WG that Part 4 of the Procedure for the Elaboration of Standards (i.e. that relating to specifications) is not a separate procedure concluding at Step 5 but is the first part of the full stepwise procedure. Thus for certain specifications, on which all are agreed, the usual full step procedure may be short-circuited by submitting these specifications to the Commission at Step 5 with the recommendation that Steps 6, 7 and 8 be omitted.

The implication is that specifications on which agreement cannot be reached by the Commission at this early stage should proceed via Steps 6, 7 and 8. This in turn implies that part 4 is not a self-contained procedure ending at Step 5 but only a variation of the early part of the usual Codex stepwise procedure which has its endpoint the usual acceptance procedure.

6. A further problem arises in the acceptance of Codex Commodity Standards which contain food additive-provisions. In the guidance on the Format for Codex Commodity Standards, the Procedural Manual suggests that the section on food additives takes the following form: "The following provisions in respect of food additives and their specifications as contained in section of the Codex Alimentarius are subject to endorsement (have been endorsed) by the Codex Committee on Food Additives". This suggests that the food additives specifications, directly or indirectly, are part of the commodity standards and are thus subject to acceptance. Although this specific question has been raised both at the Committee (para 126, ALINORM 79/12) and at the Commission (para 171, ALINORM 79/38), the WG is not convinced that a satisfactory answer has been given. Without a clear unequivocal answer to the fundamental question of whether Codex specifications are advisory or are eventually subject to acceptance procedure, members of the WG cannot be expected to resolve their differences on specifications.

7. <u>Approach to Consideration of Specifications</u>

Despite these operational difficulties set out above, the working group felt that it could at least identify those specifications en which there was. agreement and these specifications en which there were sufficient doubts to warrant their referral back to JECFA. There remained other specifications on which minor differences might have been resolved had the Working Group known whether the specifications would be advisory or subject to acceptance.
The latter have been assigned to an intermediate category pending a definitive ruling on this question, but the Working Group has at least prepared an inventory of what these minor differences are. Certain specifications were not considered at all and these have been assigned to one of two further categories. The categories are defined as follows:

Category I	-	Specifications which can be accepted without change and which can be submitted to the Commission for final adoption.
Category II	-	Specifications on which minor disagreements have been recorded and which should be held at CCFA until the role of Codex Specifications has been clarified.
Category III	-	Specifications which require substantive changes before they are considered acceptable as Codex specifications and which should be held at Step 4 of the Procedure until the controversial questions are resolved between CCFA and JECFA.
Category IV	-	Specifications not considered at the present session since they had been revised by recent sessions of the JECFA; and
Category V	-	Specifications designated by JECFA as tentative on the basis of considerations relating to technical aspects of the specifications themselves.

8. In dealing with the specifications established by JECFA, the group recognized that its task was to attempt to reduce the differences which exist between the various specifications applied at the national level. In this respect the Group took into account such aspects as (1) changes in manufacturing practice since JECFA had drawn up its specifications (i.e. ability of industry to meet the specifications established by JECFA); (2) limits of impurities currently included in national regulations; (3) the appropriateness of the methods of analysis included in the specifications, in the light of para 13(c) (iii) of the Guidelines for Codex Committees; (4) the appropriateness of the assay value in relation to current good manufacturing practices; (5) the need for additional criteria in defining the food additive; and (6) inconsistencies in the presentation and content of specifications on similar compounds when drawn up at different sessions of JECFA.

9. The assignment of JECFA specifications to Categories II and III should not, therefore, be viewed as a negative reflection on the quality of JECFA specifications, but rather as a logical consequence of the consideration of JECFA specifications by an intergovernmental committee which is aiming at reducing differences existing in national legislations that facilitate the acceptance of Food Additive provisions in Codex standards and also facilitating the movement, accross national boundaries of food chemicals of acceptable quality. The Working Group believed that the rejection rate would drop as the backlog of older JECFA specifications was cleared and the more recent JECFA specifications came forward for consideration.

   A list of specifications and the categories to which they have been assigned together with comments as given below:

   <u>Specifications from FAO Food and Nutrition Paper No. 4</u>

   <u>Category I (recommended for adoption by the Commission)</u>

* Acetic and Fatty Acid Esters of Glycerol, p.244
Arabic Gum, p.11
Ascorbic Acid, p.182
Butyl para-Hydroxybenzoate, p. 111
Calcium Acetate, p. 113
Calcium Aluminium Silicate, p. 92
Calcium Carbonate, p.73
Calcium Phosphate, Tribasic, p. 75
Calcium Propionate, p. 118
Calcium Sorbate, p. 121
Cholic Acid, p. 252
* Citric and Fatty Acis Esters of Glycerol, p. 254
Cupric Sulfate, p. 123
Desoxycholic Acid, p. 255
Dilauryl Thiodipropionate, p. 196
Disodium Ethylenediaminetetraacetate, p. 198
Erythorbic Acid, p. 203
Ethyl Protocatechuate, p. 205
Ferryocyanides of Calcium, Potassium and Sodium, p. 77
Isopropyl Citrate Mixture, p. 211
* Lactic and Fatty Acid Esters of Glycerol, p. 263
Magnesium Phosphate, p. 83
Monoglyceride Citrate, p. 216
Potassium Benzoate, p. 144
Potassium Metabisulfate, p. 146
Potassium Sorbate, p. 152
Silicon Dioxide, Amorphous , p. 104
Sodium Diacetate, p. 160
Sodium Erythorbate, p. 229
Sodium Hydrogen Sulfite, p. 162
Sodium Metabisulfite, p. 164
Sodium Sulfite, p. 173
Sorbitan Monopalmitate, p. 293
Sorbitan Monostearate, p. 295
Sorbitan Tristearate, p. 297
Stearyl Citrate, p. 299
DL-Tartaric Acid, p. 235
Thiodipropionic Acid, p. 242

* See Additional Comment (1)

Category II (Retain temporarily at CCFA)

Additive

agar, p. A

benzoic Acid, p. 109
calcium Alginate, p. 13
carrageenan, p. 17
citric Acid, p. 194
siacetyltartaric and Fatty
Acid Esters of Glycerol, p. 257
thyl p-Hydroxybenzoate, p. 127
uar gum, p. 21
examethylenetetramine, p. 131
ethyl p-Hydroxybenzoate, p. 135
Microcrystallene Cellulose, p. 37
Pectin, p. 38
Phosphoric Acid, p. 222
Propionic Acid, p. 154
Propylene Glycol Esters of Fatty Acids, p. 288
Propyl p-Hydroxybenzoate, p. 156
Sodium Ascorbate, p. 227
Sodium Benzoate, p. 158
Sodium Nitrite, p. 168
Sodium Propionate, p. 170

Category III (Not recommended for acceptance) Additive

ammonium Alginate, p. 9
ammonium Salts of Phosphatidic, p. 245
lignin Acid, p.6
alpha-Tocopherol, p. 180
scorbyl Palmitate, p. 184
scorbyl Stearate, p. 186
alcium Stearoyl Lactylate, p. 250
odecyl Gallate, p. 201
ormic Acid, p. 129
ydroxypropyl Cellulose, p. 22
ydroxypropyl Methyl Cellulose, p. 26
soamyl Gallate, p. 209
ecithin, p. 264
agnesium Carbonate, p. 79
agnesium Oxide, p. 81
agnesium Silicate, p. 97
ethyl Cellulose, p. 30
ethyl Ethyl Cellulose
sodium Carboxymethyl Cellulose
Mono- and Diglycerides, p. 268
Octyl Gallate, p. 220
Polyglycerol Esters of Fatty Acids, p. 270
Polyglycerol Esters of Interesterified Ricinoleic
Acid, p. 272
Polyoxyethylene (20) Sorbitan
Monolaurate, p. 274
Polyoxyethylene (20) Sorbitan
Monooleate, p.276
Polyoxyethylene (20) Sorbitan
Monopalmitate,
p. 278
Polyoxyethylene (20) Sorbitan
Monostearate, p.280
Polyoxyethlene (20) Sorbitan
Tristearate, p. 282
Polyoxyethylene (8) Stearate, p. 284
Polyoxyethylene (40) Stearate, p. 286
Potassium Alginate, p. 40
Potassium Nitrite, p. 150
Propylene Glycol Alginate, p. 43
Salts of Mysistic, Palmitic and Stearic Acids
with Bases Accepted for Food Use, p. 87
Sodium Alginate, p. 45
Sodium Aluminosilicate, p. 100
Sodium Carboxymethyl Cellulose, p. 48
Sodium Nitrate, p. 166
Sodium Stearoyl Lactylate, p. 291
Sulfur Dioxide, p. 177
Tetrasodium Diphosphate, p. 106

ategory IV (Not reviewed because of recent JECFA revision)

utylated Hydroxyanisole, p. **188**
tylated Hydroxytoluene, p. 190
arob Bean Gum, p. 16
ydrogen Peroxide, p. 133
Potassium Nitrate, p. 148
Propyl Gallate, p. 224
Sucroglycerides, p. 301
Sucrose Esters of Fatty Acids, p. 303

Category V (tentative specifications not reviewed)

Aluminium Silicate, p. 90
Calcium Silicate, p. 95
Chemically-Treated Starches, p. 60
Enzyme-Treated Starches, p. 20
Guaiac Resin, p. 207
Karaya Gum, p. 29
Tara Gum, p. 52
Tragacanth Gum, p. 54
Xanthan Gum, p. 56

Other Substances Not Scheduled for Review (see CL 1980/2)

Calcium Hydrogen Sulfite, p. 116
Dioctyl Sodium Sulfosuccinate, p. 259
Mixed Tocopherols Concentrate, p. 213
Pimaricin, p. 137
Powdered Cellulose, p. 85
Sorbic Acid, p. 175
Stannous Chloride, p. 231
L (+)- Tartaric Acid, p. 233
Tertiary Butylhydroquinone, p. 237
(In addition, Diethylpyrocarbonate and Nordihydroguaiaretic Acid were not reviewed by WG 4.)

Specifications from FAO Food and Nutrition Paper No. 7

Category I (recommended for acceptance)

Aluminium Sodium Sulfate, p. 6
Aluminium Sulfate (Anhydrous), p. 8
Amaranth, p. 10
Sodium Thiosulfate, p. 66
Stannous Chloride, p. 68

Category II (retain temporarily at CXFA)

Additive

Nitrous Oxide, p. 46

Category III (not recommended for acceptance)

Additive

Aluminum Potassium Sulfate, p. 3

Beet Red, p. 20

Brilliant Black PN, p. 23

All Enzymes, pp. 14, 15, 16, 17, 18, 19, 37, 70 and 71

Chlorophyllin Copper Complex, Sodium and Potassium Salts, p. 28

Category IV (not reviewed because of recent JECFA revisions)

Ammonium Chloride, p. 12
Dioctyl Sodium Sulfosuccinate, p. 30

Other Substances Not Scheduled for Review (see CL 1980/2)

DL-Calcium Malate, p. 25
Iron Oxide Black, p. 34
Iron Oxide Red, p. 35
Iron Oxide Yellow, p. 36
Magnesium Chloride, p. 38
Magnesium Gluconate, p. 40
Magnesium Hydrogen Carbonate, p. 42
Magnesium Lactate, p. 44
Potassium Chloride, p. 50
Potassium Hydrogen Citrate, p. 52
Potassium Gluconate, p. 54
DL-Potassium Malate Solution, p. 56
Sodium Dihydrogen Citrate, p. 58
Sodium Fumarate, p. 60
Sodium Gluconate, p. 62
DL-Sodium Malate, p. 64
Triammonium Citrate, p. 72

Review of FAO Food and Nutrition Paper No. 5

Few comments were submitted on the Guide to Specifications and General Methods. The WG wishes to repeat its comments made at the last meeting (ALINORM 79/12A, Appendix VII). In addition, it is suggested that the loose-leaf format be used when this FNP is revised.

DRAFT STANDARD FOR FOOD GRADE SALT

1. SCOPE.

This standard applies to salt used as an ingredient of food. both for direct sale to the consumer and for food manufacture. It applies also to salt used as a carrier of food additives or nutrients.

It does not apply to salt from origins other than those mentioned in item 2, notably the salt which is a by-product of chemical industries.

2. DESCRIPTION.

Food grade salt is a crystalline product consisting predominantly of sodium chloride. It is obtained from the sea, from underground rock salt deposits of from natural brine.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS.

3.1. Minimum NaCl Content

The content of NaCl shall not be less than *91,0%* on a dry matter basis, additives excluded.

3.2. Naturally present Secondary Products and Contaminants

The remainder comprises natural secondary products, which are present in varying amounts depending on the origin and the method of production of the salt, and which are composed mainly of calcium, potassium, magnesium and sodium sulphates, carbonates, bromides and chlorides. Natural contaminants may also be present in amounts varying with the origin and the method of production of the salt.

3.3. Use as a carrier

Food grade salt shall be used if salt is used as a carrier of food additives or nutrients for technological or public , health reasons. Examples of such preparations are mixtures of salt with nitrate and/or nitrite (curing salt) and salt mixed with small amounts of fluoride or iodide.

4. FOOD ADDITIVES

4.1 All additives used shall be of food grade quality. Codex specifications of identity and purity apply whenever available. (Additives appearing on this list indicated by means of an asterisk have not yet been evaluated by the Joint FAO/WHO Expert Committee on Food Additives).

4.2	Anticaking agents			Maximum Level
4.2.1	Silioon dioxide, amorphous	(S102)	)	
4.2.2	Carbonate, calcium	($CaCO_3$)	)	
4.2.3	Carbonate, magnesium	($MgCO_3$)	)	
4.2.4	Magnesium oxide	(Mg0. XH_2O)	)	20 g/kg, singly
4.2.5	Phosphate, tricalcium	($Ca_3(PO_4)2$ or $(Ca_5(PO_4)_3OH)$ or	)	
4.2.6	Silicate, calcium	($CaSiO_3$)	)	in combination
4.2.7	Silicate, magnesium	($MgSiO_3$)	)	
4.2.8	Silicate, sodium alumino		)	
4.2.9	Silicate, potassium alumino*)		))	
4.2.10	Stearate, aluminium	(Al ($C_{17}H_{35}COO)_3$	)	
4.2.11	Stearate, calcium	(Ca ($C_{17}H_{35}COO)_2$	)	
4.2.12	Stearate, magnesium	(Mg ($C_{17}H_{35}COO)_2$	)	
4.2.13	Ferrocyanide, sodium	(Na_4Fe (CN)6.1OH_2O)	)	
4.2.14	Ferrocyanide, potassium	(K_4Fe (CN)6.3H_2O)	)	10 mg/kg, singly or in combination, expressed as Fe (CN)6
4.2.15	Ferrocyanide, calcium	(Ca_2Fe $(CN)_6$.12H_2O)	)	
4.2.16	Ferrocyanide, manganese*	(Mn3[Fe (CN)6]2)	)	
4.2.17	Ferrocyanide, magnesium*	(Mg_2Fe (CN)6.H_20)	)	
4.2.18	Manganocyanide, ferrous*	(Fe3[Mn $(CN)6]_2$)	)	
4.2.19	Polyaorbate 80			10 mg/kg

5. CONTAMINANTS

Food grade salt may not contain contaminants in amounts and in such a form that nay be harmful to the health of the consumer. In partioular the following maximum limits, expressed on a dry matter basis, shall not be exceeded.

5.1	Arsenic	not more than [1] mg/kg, expressed as As	1)
5.2	Copper	not more than [2] *m*g/kg, expressed as Cu	1)
5.3	Lead	not more than [2] mg/kg, expressed as Pb	1)
5.4	Cadmium	not more than [0.5]mg/kg, expressed as Cd	1)
5.5	Mercury	' not more than [0.1]mg/kg, expressed as Hg	1)

1) The maximum levels are provisional pending information on actual levels and the establishment of appropriate methods of analysis.

6. HYGIENE (Subject to endorsement by the Codex Committee on Food Hygiene)

In order to ensure that proper standards of food hygiene are maintained until the product reaches the consumer, the transportation, packaging and storage of food grade salt shall be such as to minimize the risk of contamination.

7. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods, reference No. CAC/RS 1-1969, the following specific provisions apply:

7.1 The name of the product

7.1.1 The name of the product as declared on the label shall be "salt", "table salt", "cooking salt" or "sea salt" as appropriate.

7.1.2 The name "sea salt" shall only be used if the product is obtained, by evaporation, from sea water.

7.2 List of ingredients

If one or more anticaking agents are present in the product sold as such, a complete list of ingredients shall be declared on the label in descending order of proportion. The provisions of sub-sections 3.2(b) and 3.2(c) of the General Standard for the Labelling of Prepackaged Foods (reference No. CAC/RS 1-1969) shall also apply.

7.3 Net contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois, both systems of measurement as required by the country in which the product is sold.

7.4 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot identification

Bach container shall be marked in code or in clear to identify the producing factory and the lot.

7.7 Bulk packs (to be amended following the Codex Food Labelling Committee Report on non-retail containers)

In the case of salt in bulk, the information required in 7.1.1 to 7.6 shall either be placed on the container or be given in accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING (to be elaborated)

ALINORM 81/12
APPENDIX IX

REPORT OF THE MEETING OF THE WORKING GROUP ON METHODS OF ANALYSIS AND SAMPLING OF SALT

1. The Group agreed to propose to the plenary the following ISO methods for the minimum content of Sodium chloride and natural secondary products present in salt.

2.479 Determination of matter insoluble in water or in acid and preparations of principle solutions for other determinations.

2.480 Determination of Sulphate content. Barium Sulphate gravimetric method.

2.481 Determination of halogens, expressed as chlorine. Mercurimetric method.

2.482 Determination of calcium and magnesium contents. EDTA complexometric methods.

2.483 Determination of the loss of mass at 110 C.

2. The Working Group, considering that the content of iodides, bromides (75-150 ppm) and potassium (200-600 ppm) in salt are very low, agreed that it would serve no useful purpose to develop analytical methods for their determination.

3. Regarding an analytical method for determination of copper, the Group agreed that the method for copper CEES/CN 144 (determination of copper by the DDC of Z photometric method) which had been subjected to a very careful collaborative study and the repeatability and reproducibility of which were perfectly acceptable be proposed.

4. The group recognized that the different methods, both for copper as well as for the natural and secondary products, referred to above, are suitable for Rock salt, vacuum salt and sea salt.

5. For the other contaminants (arsenic, lead, cadmium and mercury) the Working Group decided that the draft methods below should be subjected to collaborative studies:

ECSS/SC 238 Determination of arsenic content. Silver diethyldithiocarbonate photometric method.

ECSS/SC 239 Determination of mercury content. Flameless atomic absorption spectrometric method.

ECSS/SC 240 Determination of lead content. Flame atomic absorption spectrometric method.

ECSS/SC 241 Determination of cadmium content. Flame atomic absorption spectrometric method.

6. Sixteen laboratories in the following countries: Austria, Belgium, Denmark, Spain, France, Italy Netherlands, Portugal, Fed. Rep. of Germany, UK, Switzerland have already accepted to participate in such a collaborative study.

7. The group felt that this is a sufficient number to arrive at a statistical, significant level of confidence, but would welcome participation by any other interested laboratories. Participation should be notified to the Chairman of W.G. 9 not later than 30 April 1981. All the methods being elaborated fall in Type I and II suggested by the CCMAS.

8. Sampling plans remain to be established but such plans might be based on the plans for estimating pesticide residues or for sugar. Sampling plans for the analysis of salt should not pose a major problem as salt is a very homogeneous product.

REPORT OF THE WORKING GROUP ON THE ESTABLISHMENT OF CODEX PRIORITY LIST OF FOOD ADDITIVES AND CONTAMINANTS FOR CONSIDERATION BY JECFA

1. The following delegations participated in the WG: Australia, Austria, Brazil, Canada (Chairman), Federal Republic of Germany, Switzerland, United Kingdom, U.S.A., FAO and WHO.

2. The Working Group examined the history and evolution of priority lists as exemplified by the lists from previous sessions of the CCFA. The review of these lists revealed a lack of uniformity and consistency in past years and this was the subject of considerable discussion. The WG agreed to recommend that the Secretariat review all previous priority lists and prepare a compendium of all food additives which had been indicated to JECFA as priority items but for which no support data has been submitted to date. Comments from interested governments on such a compendium would be requested in an ALINORM to be prepared subsequent to the 14th Session.

3. The WG restated its previous requirements for nomination to the priority list, namely, that the compound:

a) Should be used in commerce or have the potential to be used in commerce;

b) that there should be sufficient information on specifications and toxicological data or that there be such data in preparation to enable JECFA to reach meaningful conclusions.

4. The WG also discussed the question of requests by Governments for the placement of compounds on the priority lists of CCFA. It was agreed that Governments which requested a priority listing by CCFA would be responsible for the provision of the necessary support data for evaluation by JECFA.

5. With regards to contaminants the WG distinguished between those resulting from processing and those arising in the environment. It was decided at this time to restrict the priority recommendations to contaminants associated primarily with processing and related to the endorsement of the contaminant provisions in Codex Commodity Standards.

6. Recommendations

I Additives on Previous Priority Lists

It is recommended that the Secretariat prepare a compendium of compounds for which no support data had been provided to JECFA based on all previous priority lists. This list of outstanding compounds is to be published for Government comments.

II Additives proposed by Governments;

Name of Additive	Governments
Acesulfame-K	Federal Republic of Germany
Lithol Rubine BK Ca Salt	The Netherlands
Protease from Streptomyces Fradiae	Spain

III Contaminants

Because of the increasing emphasis on contaminants in Commodity Standards WG 6 recommends as an initial step a status review by JECFA on tin and lead.