

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 5

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

**Thirty-seventh Session
The Hague, The Netherlands, 25 – 29 April 2005**

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

COMMITTEE FOR CEREALS, PULSES AND LEGUMES

DRAFT STANDARD FOR INSTANT NOODLES At Step 7

Background

The 13th Session of the Coordinating Committee for Asia (September 2002) agreed to forward the Proposed Draft Standard for Instant Noodles at Step 5. The 26th Session of the Codex Alimentarius Commission adopted the Proposed Draft Standard for Instant Noodles at Step 5 and advanced it to Step 6 for consideration by the Committee on Cereals, Pulses and Legumes (CCCPL) by correspondence as it was agreed by the 47th session of the Executive Committee (ALINORM 03/41, paras 127-128, Appendix VI). Since that time, the draft standard has been considered by correspondence through a series of circular letters i.e. CL 2003/32-CPL, CL 2004/41-CPL, CL 2005/5-CPL and CL 2005/7-CPL. Until the time when this paper is prepared, the most of the provisions in the draft standard has been agreed, with the exception of some provisions for methods of analysis. It is expected that the draft standard will be forwarded to the 28th Commission for adoption at Step 8.

Food Additives for Instant Noodles

The table attached to this document is a compilation of the proposals from members in response to the above mentioned circular letters. The purpose of this table is to seek endorsement from CCFAC and the inclusion of the list of food additives provisions for instant noodles in the General Standard for Food Additives (GSFA) after the adoption of the Draft Standard by the Commission. The table is also aimed at making a consolidated and clear list of food additives for instant noodles with specifications of maximum levels and technological functions.

Within the limited capability to work under the condition of correspondence, the following criteria have been used by the US and Codex Secretariats when preparing this table:

- When different maximum levels were proposed by several members, the level which could accommodate the difference was selected.
- Some of those proposals without clear specification of technological functions and maximum levels had to be excluded. The technological functions in the table were those identified by more than two countries.

- The additive which was assigned an ADI by JECFA was included in the table when a numerical maximum level was proposed (for example, all the proposed maximum level for Canthaxanthin (INS 161g) were “GMP” and could not be included in the table as this additive has an ADI)
- Among the food additives which had been already included in Table 3 in the GSFA, only those additives for which a numerical maximum level was proposed were included in the table and those for which “GMP” was proposed as a maximum level were excluded, following suggestions by members.

Several requests to set different maximum levels from those of the food additives adopted at Step 8 in the GSFA (e.g. Ascorbyl palmitate (INS 304), Ascorbyl stearate (INS 305), Propyl Gallate (INS 310)), were also included in the table.

Since it was found that some of the proposals included food additives used for seasonings, Secretariats asked to members whether or not the additives for seasonings should be included. For this inquiry, several countries responded that the food additives should be limited to only those used for noodles and expressed clear oppositions to include the food additives for seasonings. Consequently, the additives for seasonings were excluded and the additives used for noodles were retained in the table.

The food additives which had not been reflected in this table would have another opportunity for inclusion in the GSFA through CCFAC work to propose new entry of food additions to the GSFA.

Following Procedure

Current formulation of Section 4 on food additives in the Draft Standard for Instant Noodles at Step 7 has only the reference to the GSFA without any list of additives as follows;

“4. Food Additives

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995 (Rev 5-2004).”

In order to make clear the Step of the Codex Elaboration Procedure of these proposed food additives, Secretariats consider it appropriate that the table of food additives should be temporarily included in Section 4 of the Draft Standard until the time when the Draft Standard is adopted by the Commission and after the adoption, the table will be removed from the standard to be included in the GSFA as adopted food additives provisions. Therefore, Secretariats would like to propose that this table, once endorsed by CCFAC, will be temporarily included in the Draft Standard for Instant Noodles to be sent to the Commission for its adoption at Step 5 with omission of Step 6 and 7. The food additives in the table will be removed after adoption of the Draft Standard and included in the GSFA.

The table below reflects the request from the Committee.

**Food Additives for Draft Standard for Instant Noodles
(at Step 5)**

INS No.	Food Additive	Maximum level	ADI (mg/kg body weight)	Notes (state of proposals in the GSFA)
Acidity Regulators				
500(i)	Sodium carbonate	600 mg/kg	Not limited	
262(i)	Sodium acetate	1000 mg/kg	Not limited	
516	Calcium sulphate	5000 mg/kg	Not limited	
334	Tartaric acid (+-)	1000mg/kg	0-30 mg/kg bw	as tartaric acid Step 3 (1000mg/kg)
355-357, 359	Adipates	1000mg/ kg	0-5 mg/kg bw	as tartaric acid Step 6 (1000mg/kg)
529	Calcium oxide	5000 mg/kg	Not limited	
Antioxidants				
304	Ascorbyl palmitate	500 mg/kg	0-1.25 mg/kg bw	Already adopted as 20mg/kg.
305	Ascorbyl stearate	500 mg/kg	0-1.25 mg/kg bw	Already adopted as 20mg/kg.
306, 307	tocopherols	200 mg/kg singly or in combination	0-2 mg/kg bw	Step 3 (200mg/kg) Step 6 (GMP)
321	Butylated Hydroxytoluene (BHT)	200 mg/kg singly or in combination	0-0.3 mg/kg bw	Step6 (200mg/kg)
319	Tertiary Butylhydroxyquinone (TBHQ)		0-0.7 mg/kg bw	Step 3 (200mg/kg)
320	Butylated Hydroxyanisole (BHA)		0-0.50 mg/kg bw	Step3(200mg/kg) Step6 (100mg/kg)
310	Propyl Gallate	200 mg/kg	1.40 mg/kg bw	Already adopted as 100mg/kg but Step 3 (200mg/kg).
Colours				
110	Sunset Yellow FCF	500 mg/kg	0-2.5 mg/kg bw	Step6 (300mg/kg)
102	Tartrazine	500	0-7.5 mg/kg bw	Step6 (300mg/kg)
123	Amaranth	100 mg/kg	0-0.5 mg/kg bw	Step6 (100mg/kg)
143	Fast Green FCF	100 mg/kg	0-25 mg/kg bw	Step6 (100mg/kg)
150b	Caramel Colour, Class II	50000 mg/kg	0-160 mg/kg bw	Step3(50000mg/kg)
150c	Caramel Colour, Class III	50000 mg/kg	0-200 mg/kg bw	Step3(50000mg/kg) Step6(GMP)
150d	Caramel Colour, Class IV	50000 mg/kg	0-200 mg/kg bw	Step3(50000mg/kg) Step6(GMP)
160b	Annatto extracts	50 mg/kg	0-0.65 mg/kg bw	Step3(100mg/kg) Step6(6 mg/kg)
160a(i)	Beta Carotene (Synthetic)	1000 mg/kg	0-5 mg/kg	Step3(100mg/kg)
160f	Beta-Apo- 8' _Carotenoic acid, methyl or ethyl ester	500 mg/kg	0-5 mg/kg bw	
160a(ii)	Carotenes, Natural extracts	GMP	ACCEPTABLE	Carotenes(Vegetabl es)/Step3(100mg/kg) Step6(GMP)

100(i)	Curcumin	500 mg/kg	0-3 mg/kg bw	Step6(500mg/kg)
101(i), 101(ii)	Riboflavin	200 mg/kg	0-0.5 mg/kg bw	Step3(300mg/kg) Step6(GMP)
110	Sunset yellow FCF	300 mg/kg	0-2.5 mg/kg bw	Step6(300mg/kg)
120	Carmines	100 mg/kg	0-5 mg/kg bw	Step3(100mg/kg)
160c	Paprika Oleoresins	1000 mg/kg	ACCEPTABLE	
141i, 141ii	Chlorophylls, copper complexes	100 mg/kg	0-15 mg/kg bw	Step6(GMP)
Flour Treatment agents				
450(v)	Tetrapotassium diphosphate	1000mg/kg	MTDI 70 mg/day/body weight	
Thickeners				
459	beta-Cyclodextrin	1000 mg/kg	0-5 mg/kg bw	
466	Sodium carboxymethyl cellulose	1000 mg/kg	NOT SPECIFIED	
Water Retention Agent				
339(i)	Monosodium orthophosphate	2000 mg/kg	MTDI 70 mg/kg bw(Group MTDI for phosphorus from all sources, expressed as P)	Step3(2200mg/kg) Step6(2000mg/kg)
339(ii)	Disodium orthophosphate	2000 mg/kg		
339(iii)	Trisodium orthophosphate	2000 mg/kg		
340(i)	Monopotassium orthophosphate	2000 mg/kg		
340(ii)	Dipotassium orthophosphate	2000 mg/kg		
340(iii)	Tripotassium orthophosphate	2000 mg/kg		
450(i)	Disodium diphosphate	2000 mg/kg		
450(iii)	Tetrasodium phosphate	2000 mg/kg		
450(vi)	Dicalcium phosphate	2000 mg/kg		
451(i)	Pentasodium triphosphate	2000 mg/kg		
452(i)	Sodium polyphosphate	2000 mg/kg		
452(ii)	Potassium polyphosphate	2000 mg/kg		
452(iv)	Calcium polyphosphate	2000 mg/kg		
452(v)	Ammonium polyphosphate	2000 mg/kg		
Emulsifiers				
405	Propylene glycol alginate	5000 mg/kg	0-70 mg/kg bw	Step6(5000mg/kg)
436	Polyoxyethylene (20) Sorbitan Tristerate	4600 mg/kg	0-25 mg/kg bw	Step3(5000mg/kg)
473	Sucrose esters of fatty acids	2000 mg/kg	0-30 mg/kg bw	
475	Polyglycerol esters of fatty acid	20000 mg/kg	0-25 mg/kg bw	Step6(20000mg/kg)
476	Polyglycerol Esters of Interesterified Ricinoleic Acids	500 mg/kg	0-7.5 mg/kg bw	
471	Mono and di-glycerides of fatty acids	30000 mg/kg	NOT LIMITED	
472e	Diacetyltartaric and	10000 mg/kg	0-50 mg/kg bw	Step6(10000mg/kg)

	Fatty Acid Esters of Glycerol			
481i	Sodium Stearoyl Lactylate	2500 mg/kg	0-20 mg/kg bw	Step3(5000mg/kg) Step6(4500mg/kg)
322	Lecithins	5000 mg/kg	NOT LIMITED	
433,434,435,436	Polysorbates	5000 mg/kg	0-25 mg/kg bw As total polyoxyethylene sorbitan esters	Step3(5000mg/kg)
Humectants				
1520	Propylene glycol	20000 mg/kg	0-25 mg/day bw	Step3(20000mg/kg)
Preservatives				
220,221,222, 223,224,225, 228	Sulphur dioxide and its sodium and potassium salts	300 mg/kg	0-0.7 mg/kg bw	Step6(20 mg/kg) for 220-225 and 228
280	Propionic acid	2000 mg/kg	Not limited	Where 2 or more preservatives are used in combination then the sum of the quantities used, obtained by dividing the amount of each food additive used by the maximum permitted level, must not exceed 1.
281	Sodium propionate	2000 mg/kg	NOT LIMITED	
282	Calcium propionate	2000 mg/kg	NOT LIMITED	
283	Potassium propionate	2000 mg/kg	NOT LIMITED	
Anticaking agent				
900a	Polydimethylsiloxane	50 mg/kg	0-1.5 mg/kg bw	