codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 18 **CX/FAC 05/37/37-Add. 2**

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ORININAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-seventh Session

The Hague, the Netherlands, 25 – 29 April 2005

PRIORITY LIST OF FOOD ADDITIVES, CONTAMINANTS AND NATURALLY OCCURRING TOXICANTS PROPOSED FOR EVALUATION BY JECFA

COMMENTS (CL 2004/9-FAC)

The following comments have been received from: Cuba, European Community and Spain

Cuba:

Cuba está de acuerdo con la propuesta japonesa de incluir como parámetro de calidad en los fideos instantáneo el índice peróxido con un valor máximo de 30 y considera conveniente incluir en el control otros indicadores relacionados con la oxidación de los productos.

Consideramos necesario e importante elaborar una metodología para la toma de muestras, preparación de la muestra y extracción de la grasa de los fideos instantáneos.

ENGLISH TRANSLATION

Cuba agrees to the Japanese proposal to include the peroxide index with a maximum value of 30 as a quality parameter and considers that it would be appropriate to include in the control other indicators related to product oxidation.

We think it would be necessary and important to develop a methodology for taking and preparing samples, and extracting the fat from instant noodles.

European Community:

CARRAGEENAN (INS 407) AND PROCESSED EUCHEMA SEAWEED (407a)

In light of a recent opinion[1] of the European Scientific Committee on Food the Member States of the European Community would like to request that carrageenan (INS 407) and processed euchema seaweed (INS 407a) is added to the Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA, in order to consider whether the current JECFA specification[2] for these additives be revised.

1 Opinion of the Scientific Committee on Food on Carrageenan (expressed on 5 March 2003)

2 JECFA (2001). Compendium of Food Additive Specifications Addendum 9

In response to the publication of 2 articles in 2001[3,4] which cast doubt upon the safety of carrageenan, the European Commission requested the European Scientific Committee on Food (SCF) to consider whether this new data affected its earlier opinion on this additive. After evaluating these two papers the SCF considered that the information available since its last review of carrageenan as an additive for general food use did not provide any reason to alter its previous opinion.

The SCF did however note that the current specification may not be sufficient to ensure that the presence of any degraded carrageenan is kept to a minimum. The minimum viscosity criteria contained within the specification of 5 mPa s for a 1.5% solution measured at 75°C related to material with a weight average molecular weight of 100 kDa, however it was considered that potentially carrageenan with a greater proportion of higher weight molecular weight chains could mask the presence of lower molecular weight material. The SCF therefore suggested that a molecular weight limit of not more than 5% below 50 kDa should be introduced into the specification.

The relevant specific purity criteria[5] within the European Community has since been amended to reflect this opinion and the Member States of the European Community are now formally requesting that JECFA consider amending the specifications for both carrageenan and processed euchema seaweed.

HYDROXYBENZOATES, p-

Ethyl p-hydroxybenzoate (INS 214), Propyl p-hydroxybenzoate (INS 216), Methyl p-hydroxybenzoate (INS 218)

The European Food Safety Authority (EFSA) has recently assessed the information on the safety of p-hydroxybenzoates and expressed its opinion on 13 July 2004[6]. EFSA established a full-group acceptable daily intake (ADI) of 0-10 mg/kg bw for the sum of methyl and ethyl parabens and their sodium salts. EFSA considered that propyl paraben should not be included in this group ADI because propyl paraben, contrary to methyl and ethyl paraben, had effects on sex hormones and the male reproductive organs in juvenile rats. Therefore, EFSA was unable to recommend an ADI for propyl paraben because of the lack of clear no-observed-adverse-effect-level (NOAEL).

JECFA has last evaluated parabens in 1973. The Member States of the European Community would like to propose that CCFAC request JECFA to re-evaluate the safety of propyl paraben.

PIMARICIN (NATAMYCIN, INS 235)

The Member States of the European Community note that JECFA has last evaluated pimaricin in 2001 and confirmed the previously established ADI of 0-0.3 mg/kg bw (Report: TRS 909-JECFA 57/25). The MSEC has concerns on any extension of use of pimaricin in cheese, however, it will not oppose to forwarding the new question on exposure assessment to JECFA.

Spain:

Con motivo de la celebración de la 37ª reunión del Comité del Codex sobre Aditivos y Contaminantes de los Alimentos que se celebrará en La Haya del 25 al 29 de abril de 2005, y al objeto de cumplimentar el punto 22 de la parte B de la Carta Circular 2004/9 FAC, el Reino de España desearía incluir en la lista de prioridades de aditivos alimentarios, contaminantes y toxinas naturales, para su evaluación por el JECFA, el aditivo **licopeno** procedente de la **Blakeslea trispora**.

Aceptada su inclusión por el CCFAC, toda la documentación necesaria para su evaluación está disponible con carácter inmediato.

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3 Tobacman JK (2001). Review of harmful gastrointestinal effects of carrageenan in animal experiments. Environmental Health Perspectives 109: 983-994.

4 Tobacman JK, Wallace RB and Zimmerman MB (2001). Consumption of carrageenan and other water-soluble polymers used as food additives and incidence of mammary carcinoma. Medical Hypotheses 58: 589-598.

5 Commission Directive 2004/45/EC amending Directive 96/77/EC laying down specific purity criteria on food additives other than colours and sweeteners

6 Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a Request from the Commission related to para hydroxybenzoates (E 214-219), The EFSA Journal (2004) 83, 1-26.