



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-second Session

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 89th JECFA MEETING

Codex members and Observers wishing to submit comments at Step 3 on the proposed draft Specifications for the Identity and Purity of Food Additives arising from the 89th JECFA Meeting (Annex 1) should do so as instructed in CL 2021/34/OCS-FA available on the Codex webpage/Circular Letters 2021: <http://www.codexalimentarius.org/circular-letters/en/>.

BACKGROUND

1. New specifications for food additives were prepared at the 89th JECFA (JECFA89) meeting (virtual online platform, on 1–12 June 2020).
2. Full specifications for 4 food additives were developed and the specifications for 3 food additive were revised; new specifications for 13 flavourings were developed and specifications for another 14 flavourings were revised.
3. Full specifications for 4 food additives: Adenosine 5'-monophosphate deaminase from *Streptomyces murinus*, D-Allulose 3-epimerase from *Arthrobacter globiformis* expressed in *Escherichia coli*, Lipase from *Mucor javanicus* and Phosphatidylinositol-specific phospholipase C expressed in *Pseudomonas fluorescens* (PI-PLC).
4. Revised specifications for 3 food additives: Jagua (genipin-glycine) blue (Jagua blue), Magnesium stearate (INS 470(iii)) and Polyvinyl alcohol (INS 1203).
5. The full and revised specifications to be discussed and considered by CCFA52 for adoption are listed in Annex 1. In addition, a list of errata is reprinted and presented for information to CCFA52.
6. The specification monographs will be available (in English only) on the JECFA Online Edition of: "Combined Compendium of Food Additive Specifications" www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/ as FAO JECFA Monographs 25, FAO, Rome, 2020 (in print). The publication will be available to download as pdf-document at the FAO JECFA website at: <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-publications/en/>

RECOMMENDATIONS

7. CCFA52 is requested to review the specifications designated as "Full" for the food additives listed in Annex 1 with a view to recommending their adoption by CAC44 as Codex Specifications, taking into account comments received.

PROPOSED DRAFT SPECIFICATIONS RESULTING FROM THE 89TH JECFA MEETING
^{9.} (at Step 3)

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 25, Rome, 2020):¹

- Adenosine 5'-monophosphate deaminase from *Streptomyces murinus* (N)
 D-Allulose 3-epimerase from *Arthrobacter globiformis* expressed in *Escherichia coli* (N)
 Jagua (genipin-glycine) blue (Jagua blue) (R)
 Lipase from *Mucor javanicus* (N)
 Magnesium stearate (INS 470(iii)) (R)
 Phosphatidylinositol-specific phospholipase C expressed in *Pseudomonas fluorescens* (PI-PLC) (N)
 Polyvinyl alcohol (INS 1203) (R)

Flavouring agents considered for new specifications¹

Flavouring agent	No.	Specifications
Structural class I		
Betaine	2265	N
<i>N</i> -Acetyl-glutamate	2269	N
L-Cysteine methyl ester hydrochloride	2270	N
Glutamyl-2-aminobutyric acid	2266	N
Glutamyl-norvaline	2268	N
Glutamyl-norvalyl-glycine	2267	N

B. Phenol and phenol derivatives

Flavouring agent	No.	Specifications
Structural class I		
(±)-Homoeriodictyol sodium salt	2256	N
(±)-Naringenin	2257	N
(2 <i>R</i>)-3',5-Dihydroxy-4'-methoxyflavanone	2258	N
7,8-Dihydroxyflavone	2259	N
(2 <i>S</i>)-3',7-Dihydroxy-8-methyl-4'-methoxyflavan	2260	N
(<i>R</i>)-5-Hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-7-methylchroman-2-one	2261	N
3-(3-Hydroxy-4-methoxyphenyl)-1-(2,4,6-trihydroxyphenyl)propan-1-one	2262	N

Flavouring agents considered for revision of specifications only¹

Food additive	No.	Specifications
4-Hydroxy-2,3-dimethyl-2,4-nonadienoic acid \square -lactone	2002	R
\square -Caryophyllene oxide	1575	R
2-Acetyl-1-pyrroline	1604	R

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

(2 <i>E</i> ,6 <i>E</i> / <i>Z</i> ,8 <i>E</i>)- <i>N</i> -(2-Methylpropyl)-2,6,8-decatrienamide	2077	R
4-Hexen-3-one	1125	R
d-Carvone	380.1	R
2-Pentylfuran	1491	R
3-(2-Furyl)acrolein	1497	R
2-Phenyl-3-(2-furyl)prop-2-enal	1502	R
2-Acetyl-5-methylfuran	1504	R
3-Acetyl-2,5-dimethylfuran	1506	R
4-(2-Furyl)-3-buten-2-one	1511	R
Ethyl 3-(2-furyl) propanoate	1513	R
Phenethyl 2-furoate	1517	R

Corrigenda

The following requests for corrections, reported to the JECFA secretariats, were evaluated by the 87th JECFA meeting and found to be necessary.

- *The following corrections will be made only in the online database for specifications:*

Food additive	Original text	New text	Additional information
Copper sulfate (INS 519)	CAS: 7758-98-7	CAS: 7758-99-8	Original CAS number is for anhydrous form; however, the specifications are for the pentahydrate
Magnesium dihydrogen diphosphate (INS 450(ix))	METHOD OF ASSAY The determination of phosphorus contains the following formula $P_2O_5, \%w/w = P\% \times 4.983$	METHOD OF ASSAY The determination of phosphorus contains the following formula $P_2O_5, \%w/w = P\% \times 2.2921$	Original formula did not account for the presence of two phosphorus atoms per molecule
Basic methacrylate copolymer (INS 1205) Will also be applied to anionic methacrylate copolymer (INS 1207) and neutral methacrylate copolymer (INS 1206)	In section Definition: “Basic methacrylate copolymer is used as a coating and glazing agent for food supplements and foods for special medical purposes.”	Sentence deleted.	Deletion requested by CCFA51 ² ; sentence provided only marginal information
2-Acetyl-1-pyrroline (JECFA No. 1604)	CAS: 99583-29-6	CAS: 85213-22-5	Correction to CAS number

- *The following name was missing from the List of participants in the meeting report of the eighty-sixth meeting of JECFA (WHO Technical Report Series, No. 1014, 2019):*

Dr E. Dessipri, European Directorate for the Quality of Medicines & HealthCare, Council of Europe, Strasbourg, France (*Member*)

- *The following participants were indicated as not attending the eighty-sixth meeting, but actually participated in the meeting by video conference:*

Dr M. DiNovi, Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, United States Food and Drug Administration, College Park, Maryland, USA (*WHO Temporary Adviser*)

Dr J.R. Srinivasan, Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, United States Food and Drug Administration, College Park, Maryland, USA (*FAO Expert*)

² REP19/FA, para. 17