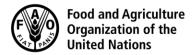
# CODEX ALIMENTARIUS COMMISSION $oldsymbol{\mathsf{E}}$







Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

CX/FA 20/52/11 Add.1 February 2020

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME **CODEX COMMITTEE ON FOOD ADDITIVES**

Fifty-second Session

# PROPOSED DRAFT REVISION TO THE INTERNATIONAL NUMBERING SYSTEM (INS) FOR **FOOD ADDITIVES (CAC/GL 36-1989)**

Comments at Step 3 (Replies to CL 2019/117-FA) Replies to CL 2019/117-FA of European Union and Malaysia

#### **European Union**

### CX/FA 20/52/11, para 24

The EUMS support the changes to the INS list as presented in the annex 1 to CX/FA 20/52/11.

#### CX/FA 20/52/11, para 25

The EUMS agree with the approach to wait for the JECFA assessment and proposal for a name before including riboflavin from Ashbya gossypii and fungal amylase from Aspergillus niger in CXG 36-1989.

#### CX/FA 20/52/11, para 26

The EUMS support keeping the overview of deleted INS numbers and names, including an overview of reused numbers, as a separate information document that shall be updated when CXG 36-1989 is changed. It would be similar to the "Information document to the discussion on the GSFA" or "Information document on food additive provisions in commodity standards" that are updated and made available for information prior to the CCFA sessions.

The EUMS support that the information on the functional classes and technological purposes is retained in the information document together with the year of deletion. The EUMS also agree with a careful re-use of the numbers that the system in which certain range of numbers corresponds to a particular functional class(es) is maintained (e.g. INS No 100-199 for colours).

## CX/FA 20/52/11, para 27

The EUMS support that the next EWG continues working on a mechanism to keep track of deleted INS numbers.

## Malavsia

INS	Food Additive	INS Functional Class	Technological purposes	Malaysia's Comment
301	Sodium ascorbate	Antioxidant Flour treatment agent	Antioxidant Flour treatment agent	Malaysia has no objection on the recommendation.
504(i)	Magnesium carbonate	Acidity regulator Anticaking agent Color retention agentFlour treatment agent	acidity regulator anticaking agent color retention agent Flour treatment agent	Malaysia has no objection on the recommendation.