



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
ORGANISATION DES NATIONS UNIES POUR L'ALIMENTATION ET
L'AGRICULTURE
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LA ALIMENTACION
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ALINORM 66/12
(CCFA/66/1)
May 1966

JOINT FAO/WHO FOOD STANDARDS PROGRAM
CODEX ALIMENTARIUS COMMISSION

Fourth Session - Rome, 7-14 November 1966

CODEX COMMITTEE OF FOOD ADDITIVES

REPORT OF THIRD MEETING, 9-13 MAY 1966

1. The Committee met at the Hague, Netherlands, from 9-13 May 1966 for the third time. At the meeting Government experts and advisers from Australia, Austria, Canada, Denmark, Federal Republic of Germany, Ireland, Israel, Netherlands, Poland, Sweden, Switzerland, Thailand, United Kingdom and United States of America were present. In addition, the following organizations were represented: C.I.P.C., Council of Europe, I.I.F., I.S.O., I.U.P.A.C., F.A.O., U.N. S., W.H. O. A complete list of participants is set out in Appendix I. (Omitted)

2. The sequence of the items of the provisional agenda was somewhat changed and it was agreed that item 10 should include not only cocoa powder, hut all food standards proposed by Codex Commodity Committees. The adopted agenda is added as Appendix II. Two new documents were made available to the participants:

- Food Additives in milk products ALINORM/MDS/66/1
- Food Additives for the establishment of levels of use ECFA/66/15

3. The secretariat received the following reports from the working parties on the various subjects as mentioned in ALINORM 65/12, item 15:

- a. Antimicrobials. Note prepared by the Canadian delegation ALINORM/CCFA/4/66 (with 9 annexes)
- b. Antioxidants. Note prepared by the Swiss delegation ALINORM/CCFA/9/66
- c. Bleaching and maturing agents. Note prepared by the Dutch delegation ALINORM/CCFA/8/66
- d. Flavouring agents. Note prepared by the U.S.A. delegation ALINORM/CCFA/3 /66 (with 1 annexe)
- e. Emulsifiers, stabilisers, thickeners. Note prepared by the Danish delegation ALINORM/CCFA/2/66
- f. Enzymes. Note prepared by the German delegation ALINORM/CCFA/10/66

- g. Food Colours. Note prepared by the U.K. delegation ALINORM/CCFA/5/66
- h. Non-nutritive sweeteners. Note prepared by the U.S.A. ALINORM/CCFA./6/66 delegation

4. Prof. Dr. M.J.L. Dole (Netherlands; was Chairman and Dr. G.F. Wilmink (Netherlands) Vice-Chairman of the meeting and Mr. L.C. Gaskell (U.K.) was elected as Rapporteur for the English version of the Report and Mr. M.G. Jumel (C.I.P.C.) as Rapporteur for the French version.

5. No comments on the document SP 10/50 - GP "General principles for the use of Food Additives" had yet been received from Governments and at the request of the Chairman the participants discussed the paper. It was decided not to make any alterations as the delegate of F.A.O. announced that a re-drafting of document SP 10/50 - GP would take comments of Governments into account.

6. The representative of FAO announced that with regard to item 6 of the agenda (arsenic, lead and copper in foods) this point would be dealt with at the October 1966 meeting of the Joint FAO/WHO Expert Committee on Food Additives which would make a toxicological appraisal of arsenic, lead, zinc, copper and mercury. The representative of Israel asked for consideration of tin and fluorine by the Expert Committee.

7. The Committee agreed that there was a need to obtain up-to-date information about the amounts of heavy metals, which occur naturally in foods. Delegations were requested to supply information on this point and about national legal tolerances of heavy metals in foods directly to Dr. F. Lu of WHO not later than the end of July 1966.

8. With regard to item 5 and 7 of the agenda (Antibiotics as feed adjuncts, and animal feed adjuncts) the Committee considered that there was a lack of information. After discussion the delegations of Canada, Israel and U.S.A. offered to report on the following subjects, with recommendations as to the action to be taken:

- a. Canada : antibiotics added to foods for preservation
- b. U.S.A. : antibiotics used as animal feed adjuncts or in veterinary therapeutics, which give rise to residues in human foods
- c. Israel : animal feed adjuncts other than antibiotics, with special regard to hormones including implants, which resulted in residues in human foods.

9. After an introduction by Dr. Hansen, there was a full discussion, at which at the Chairman's invitation the experts Prof. Dr. J.F. Reith (Netherlands) and Drs. G.J. van Each (Netherlands) were present, of the report of the Danish delegation on the conversion of acceptable daily intake figures, ADI, into ceiling figures for permissible levels of use. After considerable exchange of views on the advantages and disadvantages of this proposal, it was agreed that an opinion on this approach should be sought from the joint FAO/WHO Expert Committee on Food Additives at their meeting in October 1966. The Committee was informed that a paper by Dr. Hansen on this subject would be published in the Journal of Food and Cosmetic Toxicology in July 1966.

10. At the proposal of the Chairman it was decided to consider the items 9, 10 and 11 of the agenda (see Appendix II) together, thus combining discussion of the papers prepared by the several working parties, and the requests of the Codex Commodity Committees regarding the use of food additives and the re-examination of lists of proposals for the use of certain food additives in specified foods compiled by the

Committee at its first and second meetings. It was decided that, in the preparation of lists of food additives to be sent to Governments for comment to divide each list into two parts, the first to be in respect of definite proposals regarding certain products, as asked by the Codex Commodity Committees, the second to contain only tentative proposals of the Committee to elicit further advice from Governments on the use of the respective food additives in association with other food additives, their use in other foodstuffs and in other amounts,

11. Antimicrobials

The Canadian delegate introduced the report on antimicrobials ALINORM/CCFA/4/66, which gave an extensive survey of their use in Canada.

The Committee decided that information about the situation in other countries was needed. The Canadian delegate agreed to collect this information and to make recommendations for the next meeting of the Committee.

As regards the proposals to be sent to the Governments for comments, the Committee agreed upon the following lists:

DEFINITE PROPOSALS

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Sulphur dioxide	Fruit juices, chemically preserved, for direct consumption	50 mg/kg
	White sugar	5 mg/kg *
	Glucose syrup for manufacturing purposes	400 mg/kg
Sorbic acid and its Na, K and Ca salts	Margarine	1000 mg/kg (a)
Benzoic acid and its Ha and K salts	Margarine	1000 mg/kg (a)

(a) Some delegates maintained that these additives were not required.

* Subject to Government observations on technical feasibility.

TENTATIVE PROPOSALS

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Sulphur dioxide	Dried fruits	2000 mg/kg
	Dried vegetables (except cabbage, cauliflower, celery and potato)	1500 mg/kg
	Dried cabbage, cauliflower and celery	2500 mg/kg
	Dried potato	300 mg/kg
	Liquid fruit pectin for domestic use	250 mg/kg
	Sorbic acid and its Na, K and Ca salts	Cakes
	Cheese and cheese products a)	
	Dried fish, salted or smoked	1000 mg/kg b)
	Marinated or other cold-processed (semi-preserved) packaged fish	2500 mg/kg b)

Fruit juice bases for manufacturing purposes and juices, beverages bases and concentrates requiring dilution before consumption	1000 mg/kg	
Fruit juices, chemically preserved, for direct consumption	200 mg/kg	c)
Wine and fruit wine	200 mg/kg	c)
Dried fruit	500 mg/kg	
Jams, jellies and marmalades	400 mg/kg	d)
Bread, packaged, sliced or unsliced, for surface treatment	200 mg/kg	

- a) The Committee felt that the question of the level of use of sorbic acid in cheese and cheese products should be referred to the Committee of Government Experts on Milk and Milk Products under the Joint FAO/WHO Food Standards Program.
- b) It was suggested that these levels be referred to the Codex Committee on Fish and Fishery Products.
- c) The Committee recommended that the use of these additives be referred to the UNECE/Codex Committee on Fruit Juices.
- d) Some delegates expressed strongly the view that these foods did not require the addition of any chemical preservative.

Benzoic acid and its Na and K salts	Fruit juices, chemically preserved, for direct consumption	250 mg/kg	a)
	Tomato, puree or paste, for manufacturing purposes, in non-hermetically sealed containers	1000 mg/kg	
	Pickled vegetables	2000 mg/kg	

- a) The Committee recommended that the use of this additive be referred to the UNECE/Codex Committee on Fruit Juices.

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Methyl hydroxybenzoate	Fish products, fruit juices, soft drinks and essential oils	permitted tolerance to "be established
Ethyl para-hydroxybenzoate	Fish products, fruit juices, soft drinks and essential oils	permitted tolerance to be established
Propyl para-hydroxybenzoate	Fish products, fruit juices, soft drinks and essential oils	permitted tolerance to "be established
Propionic acid and its Na, K and Ca salts	Bread	3000 mg/kg a)

- a) calculated on the weight of flour used.

The Committee reaffirmed, for the attention of Governments, that in general when two or more antimicrobial agents are used together in a food the amount of each shall be such that, when expressed as percentage of the permitted tolerance of each taken singly, the sum does not exceed 100.

12. The Committee agreed that as proposed by the Codex Committee on Pesticide Residues biphenyl and ortho phenylphenol and its sodium salt should be considered by that Committee.

13. The Committee decided to refer the study on nitrates and nitrites to the Codex Commodity Committees on meat and meat products, fish and fishery products, milk and milk products asking them for further information about technological need and desired amounts of use. The Committee drew the attention of the Joint FAO/WHO Expert Committee on Food Additives to the need for an investigation of the formation of nitrosamines following the use of nitrates and nitrites.

14. Antioxidants

The Swiss delegate introduced the paper ALINORM/CCFA/9/66, which gave a survey of the use of antioxidants in ten countries. As regards the proposals to be sent to the Governments for comment the Committee agreed upon the following lists:

DEFINITE PROPOSALS

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Propyl gallate	Edible fats and oils, margarine	100 mg/kg a)
Octyl gallate	Edible fats and oils, margarine	100 mg/kg a)
Dodecyl gallate	Edible fats and oils, margarine	100 mg/kg a)

a) A combination of gallates may be used up to a maximum level of 100 mg/kg.

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
B H A	Edible fats and oils, margarine	200 mg/kg a)
B H T	Edible fats and oils, margarine	200 mg/kg a)
Natural and synthetic tocopherols	Edible fats and oils, margarine	permitted
Citric acid	Edible fats and oils, margarine	permitted

a) Combinations of gallates and BHA or BHT or both may be used up to a maximum level of 200 mg/kg but the amount of gallates may not exceed 100 mg/kg.

Some delegations were of the opinion that some antioxidants should be added only to those fats and oils intended for further processing.

15. The Committee noted that with regard to calcium acetate and calcium chloride there was no limiting acceptable daily intake proposed by the Joint FAO/WHO Expert Committee on Food Additives for these substances and therefore considered that good manufacturing practice was a sufficient restriction and agreed to propose accordingly to Governments for comments,

16. Bleaching and maturing agents

After a full discussion of the Report of the Dutch delegation, ALINORM/CCFA/8/66, and the different aspects of flour treatment, the Committee decided to seek the comments of Governments on the use and particular needs of the following flour improvers:

- Ascorbic acid
- Azodicarbonamide
- Benzoyl peroxide
- Chlorine dioxide
- Potassium bromate

and to ask the Joint FAO/WHO Expert Committee on Food Additives for a reevaluation of ascorbic acid.

The Committee agreed that all flour which had been treated with improving agents should be labelled as a precaution against its subsequent re-treatment.

It was agreed that if the use of sulphur dioxide in flour for the manufacture of biscuits resulted in no residue in the final product, there was no objection to such treatment.

The Committee agreed that in the light of the recommendations of the Joint FAO/WHO Expert Committee on Food Additives the use of for the treatment of flour should not be permitted and that the comments of Governments be sought on this recommendation.

calcium iodate
potassium iodate
oxides of nitrogen

17. Flavourings

The discussion of the Committee on the very complex nature and the large amount of flavouring agents as set out in the report of the U.S.A. delegation, ALINORM/CCFA/3/66, resulted in the proposal to set up a negative list for which each country was asked to send information to the U.S.A.

The U.S.A. delegation agreed to make a report covering both natural and synthetic flavourings on this basis for the next meeting and to draw up lists of permitted solvents and diluents.

The Committee agreed that there should be no discrimination between natural flavouring compounds and identical synthetic flavouring compounds. When more information is available about the toxicological evaluation, tolerances will be given. In the meantime there will be a negative list.

It was agreed to ask the Joint FAO/WHO Expert Committee on Food Additives to give special consideration to the evaluation of flavourings as a special class of food additives.

It was decided to ask the Joint FAO/WHO Expert Committee on Food Additives to evaluate acceptable daily intake levels for methyl salicylate, vanillin and ethyl vanillin.

The WHO representative announced that a Scientific Group which would meet in July 1966 would consider the toxicological requirements for chemicals which may be present in food in trace amounts. It is hoped that a decision on this matter would expedite the toxicological evaluation of flavouring agents and other substances at future meetings of the Joint FAO/WHO Expert Committee on Food Additives.

18. Colouring matters

After introduction by the U.K. delegation of its survey of colouring matters in food in general and of the use of the special colouring matters in different countries all over the world, the report ALINORM/CCFA/5/66 was fully discussed.

The Committee agreed that the use of colouring matters should be limited to specified foods, that specifications of identity and purity should be laid down and that the use of colour diluents and solvents should be controlled. The Committee did not agree upon whether specified colours only should be permitted in the case of certain foods or whether maximum levels should be prescribed.

After some discussion whether it was appropriate for this Committee to give a recommendation to the Codex Committee on Food Labelling it was decided to recommend the labelling in general, not specific terms of the presence of added colouring matter in food.

With regard to colour-marking of foods for identification purposes the Committee was of the opinion that specified colours, other than permitted food colours, should be allowed.

The FAO secretariat informed the Committee that the Codex Committee on Meat and Meat Products was preparing a list of colours for marking purposes.

After discussion it was agreed at the suggestion of Professor Truhaut (I.U.P.A.C.) that the Committee should send to Governments a preliminary list containing the colouring matters of the groups A, B and CI of the evaluation contained in the 8th Report of the Joint FAO/WHO Expert Committee on Food Additives, making it clear that the colours in the group B and CI are only permitted on a temporary basis. They will be re-evaluated as additional toxicological data become available. Those colours for which no ADI's are established in five years will no longer appear on this list.

Delegates were invited to send to the Joint FAO/WHO Expert Committee on Food Additives information on levels and extent of use of the colours listed in paragraph 28, together with any additional toxicological information.

19. Emulsifiers, stabilizers, thickeners

The Danish delegate introduced the paper ALINORM/CCFA/2/66 and promised to make a more extensive report for the next meeting asking the other delegations for more information about the foods treated in their countries and the amount of different emulsifiers, stabilizers and thickeners used.

During the discussion of the report the Danish list of emulsifiers, etc. was extended to include

- a) propylene glycol alginate
- b) esters of polyglycerol and inter-esterified ricinoleic acid
- c) sodium sulpho acetate of mono- and diglycerides
- d) glycerol abietate
- e) cobaltous salts

Edible solubilised proteins were considered to be foodstuffs.

For some of the emulsifiers, etc. there are already ADI's available; for most of the others the toxicological evaluation is under consideration.

At the suggestion of the USA delegation it was agreed to ask the Joint FAO/WHO Expert Committee on Food Additives also to consider glycerol abietate and cobaltous salts.

The Committee was of the opinion that allowance for use of an emulsifier or stabilizer, etc. should be given only for special foods or groups of foods, not for all foods in general, but it was emphasized that emulsifiers which are broken down into harmless components before absorption might be dealt with more liberally.

It was agreed upon that this view should be brought to the Joint FAO/WHO Expert Committee on Food Additives for consideration.

20. Enzymes

The delegation of the Federal Republic of Germany introduced their report on enzymes, ALINORM/CCFA/10/66. The future work proposed in the report was adopted by the Committee.

Collection of further information on use and legal requirements in various countries and the preparation of a further paper would be carried out by the German delegation in collaboration with the U.S.A. delegation. ,

It was agreed that the Codex Committee on Food Hygiene and the Codex Committee on Methods of Analysis should be asked to cooperate in fixing standards for

enzyme preparations. The need to control the use of diluents for those preparations to prevent adulteration was emphasized.

With regard to labelling delegates stressed the need to provide information about directions for use and on the strength of the preparations. Labelling requirements would be developed in collaboration with the Codex Committee on Labelling.

The FAO secretariat agreed to prepare a paper on the labelling of food additives sold as such for consideration at the next meeting of the Committee, and requested delegates to supply information of national legislation on this subject.

21. Non-nutritive sweeteners

The USA delegate introduced the report on non-nutritive sweeteners, ALINORM/CCPA/6/66.

The Committee agreed to await the advice of the Joint FAO/WHO Expert Committee on Food Additives but stressed the necessity of urgent establishment of acceptable daily intakes for the cyclamates and saccharin.

22. Buffers, Acids, Alkalis and Salts

No report on this subject was received. The delegation of the U.K. offered to prepare a report on this subject including sequestering agents for the next meeting.

23. Anti-caking agents

The United States delegation agreed to prepare a paper on this subject for the next meeting of the Committee.

24. Additives in Fruit Juices proposed by Codex Commodity Committee

The Committee considered the requests of the Codex Committee on Fruit Juices and concluded that Tin at 5 mg/kg maximum in fruit juices in general could be accepted, whereas the level of 250 mg/kg in fruit juices in tinned containers should be considered by the Joint FAO/WHO Expert Committee on Food Additives.

As regards ascorbic acid and sulphur dioxide in fruit juices, the Committee agreed upon the proposed figures, namely

<u>Food additive</u>	<u>Maximum level</u>
Ascorbic acid	permitted
Sulphur dioxide	50 mg/kg (to be reduced to 20 mg/kg after 3 years)

For heavy metal contaminants, see paragraph 7.

25. Additives in Sugars proposed by Codex Commodity Committee

With reference to the requests in respect of anti-caking agents by the Codex Committee on Sugars, the Committee agreed to the use of magnesium carbonate for this purpose up to the level proposed (1.5%) and requested toxicological evaluation by the Joint FAO/WHO Expert Committee on Food Additives of the remaining substances proposed.

As regards sulphur dioxide in white sugar, the Committee agreed upon the proposed figure, namely 5 mg/kg.

For heavy metal contaminants, see paragraph 7.

26. Additives in Cocoa Products and Chocolate proposed by Codex Commodity Committee

The Codex Committee on Cocoa Products and Chocolate was requested to specify the emulsifiers, stabilizers and free flowing agents and levels of use in cocoa powder mixtures.

With regard to the use of lecithin in chocolate the Committee agreed upon the proposed level of 1%

The Committee drew attention to the need to specify any solvents, which would be used for the solvent extraction of cocoa-butter.

The FAO secretariat offered to make a study of the solvents used for extraction in food processing, asking for information from the delegations.

27. Additives in Fats, Oils and Margarine proposed by Codex Commodity Committee

As regards the requests of the Codex Committee on Fats and Oils, the Committee recommended the following levels:

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Propyl gallate	Edible fats and oils, margarine	100 mg/kg
Octyl gallate	Edible fats and oils, margarine	100 mg/kg
Dodecyl gallate	Edible fats and oils, margarine	100 mg/kg

Any combination of the above may be used up to a maximum level of 100 mg/kg.

B H A	Edible fats and oils, margarine	200 mg/kg
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B H T	Edible fats and oils, margarine	200 mg/kg
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Any combination of the above may be used up to a maximum level of 200 Mg/kg.

Combinations of gallates and BHA or BHT or both may be used up to a maximum level of 200 mg/kg but the amount of gallates may not exceed 100 mg/kg.

Natural and synthetic tocopherols	Edible fats and oils margarine	permitted
Citric acid	Edible fats and oils margarine	permitted

The Committee agreed that no decision could be taken on the request by the Codex Committee on Fats and Oils concerning the use of Glycine, NDGA and resin guaiac pending definition and evaluation by the Joint FAO/WHO Expert Committee on Food Additives.

A number of delegates drew the Committee's attention to the use of ascorbyl palmitate as an antioxidant synergist in margarine. It was considered that this additive was extensively used in a number of countries and that the attention of the Codex Committee on Fats and Oils should be drawn to this, in case there had been a possible omission in the list of additives proposed for use in margarine by the Codex Committee on Fats and Oils.

For heavy metal contaminants, see paragraph 7.

As regards emulsifiers, etc. the Committee agreed to recommend: Lecithin (phosphatides) and Mono- and Diglycerides of non-polymerized fatty acid of vegetable and animal origin may be used in margarine in such amounts as needed to achieve the technological purpose.

As regards the several other emulsifiers for use in margarine, no recommendations could be made as no ADI's are available.

As regards antimicrobials, the Committee recommended the following levels:

<u>Food Additive</u>	<u>Food</u>	<u>Maximum level</u>
Sorbic acid and its Ma and K salts	Margarine	1000 rag/kg
Benzoic acid and its Na and K salts	Margarine	1000 mg/kg

For colouring matters, a decision was postponed.

For flavouring matters, a decision was postponed.

The Committee agreed that the proposed use of monoisopropylcitrate and phosphoric acid, both to a level of 100 mg/kg maximum, in lard, rendered pork fat, premier jus, edible tallow and margarine should be sent to Governments for comments.

28. Tentative Priorities for the Joint FAO/WHO Expert Committee on Food Additives

<u>Compounds not previously considered</u>	<u>Date to be considered</u>
I. 1. Tin	October 1966
2. The following colours on the basis of <u>new</u> toxicological data to be supplied by 1st August 1966:	October 1966
Azorubine (Carmoisine) C.I. 14720	
Black 7984	
Brilliant Black BN C.I. 28440	
Chrysoine (S) C.I. 14270	
Fast Yellow AB (Acid Yellow) C.I. 13015	
Indanthrene Blue RS C.I. 69800	
Iron oxides and hydroxides (Coating) C.I. 77489, 77491, 77492, 77499	
Lithol Rubin BK (Ruby pigment) (Cheese wax) C.I. 15850	
Orange CGN C.I. 15980	
Ponceau 6R C.I. 16290	
Quinoline Yellow C.I. 47005	
Scarlet ON C.I. 14815	
Turmeric (Curcumin) C.I. 75300	
Ultramarine (Sugar) C.I. 77007	
Sulphonated Orcein 1758 ¹	

<u>Compounds not previously considered</u>	<u>Date to be considered</u>
II. 3. <u>Non-nutritive Sweeteners</u>	
Saccharin	
Cyclamates	probably 1967
4. <u>Flavouring Agents</u>	
Ethyl Vanillin	probably 1967

Vanillin

Methyl salicylate

Other flavourings suggested in the working paper prepared by the United States, CCFA 3/66, to be treated in accordance with the revised procedures to be suggested by the scientific group (see paragraph 17, last sub-paragraph)

Solvents and diluents for flavouring agents

III. The following are given in order of priority without specifying a date:

5. Antibiotics as direct additives

6. Enzymes

7. Anti-caking agents

Materials of which residues only are present in foods.

8. Antibiotics appearing in foods due to their use as animal feed adjuncts or for the therapeutic treatment of animals

9. Other substances appearing in foods due to their use in animals, particularly hormones

10. Packaging materials, including marking inks

11. Processing aids.

IV. Items already considered for which information has been insufficient will be reconsidered at future meetings as relevant information becomes available.

When a sufficient number of emulsifiers and stabilizers need reconsideration, a list will be drawn up which will incorporate glyceryl abietate and cobaltous salts.

29. No date was agreed for the next meeting of the Committee but, if possible, the meetings of the Committee and the Codex Committee on Pesticide Residues should be held consecutively and the months of May and June should be avoided.

APPENDIX II

Joint FAO/WHO Codex Alimentarius Commission
Codex Committee on Food Additives
Third meeting, 9th - 13th May 1966
The Hague

ALINORM/66/12
(CCPA/66/5)

AGENDA

for the third session of the Codex Committee on
Food Additives at The Hague, Netherlands,
Koninklijk Instituut van Ingenieurs, Prinsessegracht 23

1. Opening of the session at 10 a.m.
2. Adoption of the agenda ALINORM/CCFA/7/66, Rev.1
3. Election of the Rapporteurs
4. Comments on the general principles for the use of SP 10/50 - GP food additives, including food ingredients
5. Antibiotics as food additives (Para 24 report 3rd session Codex Alimentarius Commission)
6. Arsenic, lead and copper in foods (Para 24 report 3rd session Codex Alimentarius Commission)
7. Animal feed adjuncts (Para 25 report 3rd session Codex Alimentarius Commission)
8. Conversion of acceptable daily intake, ADI, into ceiling on permissible level of use. Note prepared by Danish delegation ALINORM/CCFA/1/66
ALINORM/CCFA/1a/66
ALINORM/CCFA/1b/66
9. a. Antimicrobials. Note prepared by the Canadian delegation ALINORM/CCFA/4/66
(with 9 annexes)
b. Antioxidants. Note prepared by the Swiss delegation ALINORM/CCFA/9/66
c. Bleaching and maturing agents. Note prepared by the Dutch delegation ALINORM/CCFA/S/66
d. Flavouring agents. Note prepared by the U.S.A. delegation ALINORM/CCFA/3/66
(with 1 annexe)
e. Buffers, acids, alkalis and salts. Note to prepare by Belgian delegation.
f. Emulsifiers, stabilisers, thickeners. Note prepared by the Danish delegation ALINORM/CCFA/2/66
g. Enzymes. Note prepared by German delegation ALINORM/CCFA/10/66
h. Food Colours. Note prepared by the U.K. delegation ALINORM/CCFA/5/66
i. Non-nutritive sweeteners. Note prepared by the U.S.A. delegation ALINORM/CCFA/6/66
10. Food additives in food standards proposed by Codex Commodity Committees ALINORM/MDS/66/13
ECFA 66/15

11. Comments on the report of the second session of ALINORM/65/12 (2) the Committee
12. List of priorities
13. Other business
14. Discussion on the draft report
15. Date and place of the next meeting
16. Closure of the session