

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 8 (b)

CX/FA 08/40/12 Add.1

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(Original language only)

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

Fortieth Session

Beijing, China, 21-25 April 2008

PROPOSALS FOR CHANGES AND/OR ADDITION TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(in response to CL 2007/26-FA)

The following comments have been received from the following Codex Members: Brazil, European Community and United States of America

Brazil:

Brazil would like to ask if it is possible to establish an INS number for gelatin, since there are functional classes recognized for this substance in JECFA evaluation. The INS number is necessary, mainly for labeling, because in Brazil and Mercosur gelatin is permitted as additive at the GMP level. There are other substances not considered food additives, as leucine (INS 641), that are listed in the INS document (CX/FA 08/40/11).

The new specifications (not reviewed) don't have INS. Some substances that present INS number and proposed technological function, as glycine, alanine, sodium L-aspartate and lysin hydrochloride, don't have INS defined by JECFA.

European Community:

The European Community would like to request that the following food additives are allocated INS numbers and included in the Codex International Numbering System.

Proposed INS number	Name	Technical Function
243	Ethyl lauroyl arginate (synonym: Lauric arginate ethyl ester)	Preservative
427	Cassia gum	Emulsifier, stabiliser, gelling agent, thickener

United States of America:

This responds to CL 2007/26-FA (July 2007) which requests proposals for changes or additions to the *Codex International Numbering System (INS) for Food Additives* (CAC/GL 36-1989). The United States of America appreciates the opportunity to provide the following comments for consideration at the forthcoming 40th Session of the Codex Committee on Food Additives (CCFA).

The U.S. has identified forty-seven additives that have additional functional effects listed in their corresponding JECFA specification monograph that are not currently included in Sections 3 and 4 of the INS. The identified JECFA functional effects are contained in the revised Section 2 of the INS “Table of Functional Classes, Definitions and Technological Purposes” as presented in CX/FA 08/40/11. In order to fully harmonize the INS and JECFA functional effects, we suggest that these additional additive functional effects be added to the list of technological purposes for the corresponding additives in Sections 3 and 4 of the INS. The Annex to this comment includes a table that lists the forty-seven additives and the suggested additional technological purpose(s).

Annex

List of additives with additional JECFA functional effects that are also included in the revised Section 2 of the INS

INS No.	Name of Food Additive	Additional Technical Purposes to be added due to Functional Effect(s) Listed in JECFA specification monograph
260	Acetic acid, glacial	acid
290	Carbon dioxide	propellant, preservative
325	Sodium lactate	bodying agent
334	Tartaric acid (L (+))	acid
338	Orthophosphoric acid	sequestrant
341(i)	Monocalcium orthophosphate	sequestrant
341(iii)	Tricalcium Orthophosphate	buffer
400	Alginic acid	gelling agent, emulsifier
401	Sodium alginate	emulsifier
402	Potassium alginate	gelling agent, emulsifier
403	Ammonium alginate	gelling agent, emulsifier
406	Agar	emulsifier
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	emulsifier
407a	Processed Euchema seaweed (PES)	gelling agent, emulsifier
410	Carob bean gum	emulsifier
412	Guar gum	emulsifier
414	Gum arabic (acacia gum)	emulsifier
415	Xanthan gum	emulsifier, foaming agent
416	Karaya gum	emulsifier
420	Sorbitol and sorbitol syrup	sequestrant, stabilizer, bulking agent
421	Mannitol	humectant, stabilizer, bulking agent
424	Curdlan	firming agent, gelling agent
425	Konjac flour	gelling agent, emulsifier, stabilizer
450(vi)	Dicalcium Diphosphate	Buffering agent
472c	Citric and fatty acid esters of glycerol	dough conditioner, antioxidant synergist
493	Sorbitan monolaurate	stabilizer
494	Sorbitan monooleate	stabilizer
504(ii)	Magnesium hydrogen carbonate	alkali, carrier, drying agent
507	Hydrochloric acid	acid
511	Magnesium chloride	colour retention agent
529	Calcium oxide	alkali, dough conditioner
539	Sodium thiosulphate	antibrowning agent
541(i)	Sodium aluminium phosphate-acidic	raising agent
553(iii)	Talc	coating agent, surface-finishing agent, texturizing agent
575	Glucono delta-lactone	acidifier, sequestrant
577	Potassium gluconate	acidity regulator
578	Calcium gluconate	sequestrant
903	Carnauba wax	bulking agent, acidity regulator, carrier
905b	Petrolatum (petroleum jelly)	antifoaming agent
925	Chlorine	bleaching agent
941	Nitrogen	propellant
942	Nitrous oxide	antioxidant, foaming agent, packaging gas
965	Maltitol and maltitol Syrup	humectant, bulking agent
999	Quillaia extracts	emulsifier
1503	Castor oil	carrier solvent
1505	Triethyl citrate	carrier solvent, sequestrant
1520	Propylene glycol	glazing agent