

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 8 (b)

CX/FA 08/40/12

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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: Canada, Dominican Republic and Japan

Canada:

Canada proposes to consider the inclusion of monoglyceride citrate within the group of citric and fatty acid esters of glycerol, INS 472 c. Specifications for monoglyceride citrate are outlined in the JECFA compendium, volume 2, FAO, Rome, 2005. They are also available in the Food Chemicals Codex, the fifth edition, Washington, D.C., 2004. However, monoglyceride citrate is not listed in CAC/GL 36-1989, Amd. 2006. No International Numbering System registry has been assigned to this food additive.

A comparison of the specifications for citric and fatty acid esters of glycerol to those for monoglyceride citrate reveals similarities between the molecular structures of each. Citric and fatty acid esters of glycerol is composed of an esterified glycerol where at least one of the esterified groups is a citric acid moiety, another is a fatty acid moiety, and the remaining moiety may be citric acid, a fatty acid, or hydrogen. Monoglyceride citrate is composed of an esterified glycerol where one esterified group is also a citric acid moiety, another is specifically oleic acid (a fatty acid), and the remaining moiety may be citric acid or hydrogen. Thus the only difference between both structures is that in monoglyceride citrate, one esterified moiety of glycerol is specifically oleic acid while for citric and fatty acid esters of glycerol, the fatty acid moiety is not specified (and so could include oleic acid). Thus, in the opinion of Canada, monoglyceride citrate could be subsumed under citric and fatty acid esters of glycerol and could perhaps be assigned an INS number of 472 c (i) with an INS number 472 c (i).

Dominican Republic:

In ALINORM 07/30/12, Appendix XIII, Dominican Republic suggest replacing under the column TECHNICAL FUNCTION the Spanish word “Color” in all places it is used by the Spanish word “Colorante”. This is because the word “Color” is a characteristic and not a function and further because the definition of “Color” is the sensation produced on the organs of vision (eyes) by rays of light according to the wavelength, whereas the definition of “Colorante” is a substance which can tint vegetable and animal fibres.

Japan:

Japan would like to request that the Codex Committee on Food Additives (CCFA) add a new food additive (Sucrose Oligoesters) to the International Numbering System (INS) of food additives.

“Sucrose Oligoesters Type I and II” (hereafter SOE Type I and II) is a food additive, which has been already approved in Japan, the USA, China, Korea and Taiwan, and used as emulsifier or stabilizer in the following foods: shortening, margarine, fat spread, chocolate, creams for whipping, whipped cream, coffee whitener, ice-cream, candy in pressed tablet form, dietary supplements in pressed tablet form, solid type of sauce mixes and powdered seasonings. Currently various foods containing “SOE Type I and II” are marketed in those countries and also exported to other countries.

“SOE Type I and II” belongs to a family substance of “sucrose fatty acid esters”, which is produced by interesterification of sucrose with methyl esters of fatty acids derived from edible fats and oils. To date, JECFA has evaluated only hydrophilic group of this family substance, named as “Sucrose Esters of Fatty Acids” or “INS Number 473”. Therefore, Japan requested at the last Codex Committee on Food Additives (the 39th session) to include lipophilic group, named as “Sucrose Oligoesters Type I and II”, in the priority list of food additives proposed for evaluation by JECFA, and it was accepted. “SOE Type I and II” is supposed to be evaluated by JECFA in the near future.

Therefore, Japan would like to propose to allocate an INS number to “SOE Type I and II”, and categorize it as emulsifier and stabilizer.