codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 5(c) **CX/FA 09/41/6 Add.2**

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-first Session

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COMMENTS ON REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA

The following comments have been received from the following Codex members and observers:

Brazil, Chile, India, Switzerland, South Africa and CEFIC

Brazil

General comments:

- **For food additives that have numerical ADI, all the proposed maximum levels should also be numerical.**
- **The provisions for fermented milk (food category 01.2) should be harmonized with the Codex Standard for this product.**

SORBATES (INS 200-203)

Recommendation 2 – Sorbates, INS 200-203 The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for sorbates in the GSFA.					
Cat. No.	**Food category**	**Maximum level**	**Comments**	**Step**	**Brazil comments**
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 500 mg/kg.**
04.1.2.9	Fruit-based desserts, including fruit-flavoured waterbased desserts	1000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 500 mg/kg.**

Recommendation 3 – Sorbates, INS 200-203 The eWG recommends that the 41st CCFA **discuss further** the following food additive provisions for sorbates in the GSFA.					
Cat. No.	**Food category**	**Maximum level**	**Comments**	**Step**	**Brazil comments**
01.6.1	Unripened cheese	3000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for these food categories at the maximum level of 1000 mg/kg.**
01.6.2	Ripened cheese	3000 mg/kg	Note 42	6	
01.6.4	Processed cheese	3000 mg/kg	Note 42	6	
01.6.5	Cheese analogues	3000 mg/kg	Note 42	6	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for flavoured yoghurt at the maximum level of 300 mg/kg and for other desserts at the level of 500 mg/kg.**
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for coconut milk at the maximum level of 2000 mg/kg.**
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 1000 mg/kg.**
06.4.2	Dried pastas and noodles and like products	2000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 1000 mg/kg.**

07.0	Bakery wares	2000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for mixtures to prepare bakery wares at the maximum level of 1000 mg/kg.**
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 2000 mg/kg.**

12.4	Mustards	1500 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 1000 mg/kg.**
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3350 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 1000 mg/kg.**
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg	Note 42	6	
12.6.3	Mixes for sauces and gravies	2000 mg/kg	Note 42	6	
12.6.4	Clear sauces (e.g., fish sauce)	2000 mg/kg	Note 42	6	
14.2.2	Cider and perry	2000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 500 mg/kg.**
14.2.3	Grape wines	2000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for this food category at the maximum level of 200 mg/kg.**
14.2.4	Wines (other than grape)	1000 mg/kg	Note 42	6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 42	6	**Sorbates are allowed in Brazil for "cooler" category at the maximum level of 1000 mg/kg.**

HYDROXYBENZOATES, PARA- (INS 214, 218)

Recommendation 1 – Hydroxybenzoates, para-, INS 214, 218
The eWG recommends that the 41st CCFA **discontinue** the following food additive provisions for para-hydroxybenzoates in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
13.6	Food supplements	2000 mg/kg	27	3	**Brazil supports this provision: INS 214 and 218 are allowed for food supplements at the maximum level of 1500 mg/kg.**

Recommendation 2 – Hydroxybenzoates, para-, INS 214, 218
The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for para-hydroxybenzoates in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	27	6	**These food additives are allowed in Brazil for this food category at the maximum level of 300 mg/kg.**
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	27	3	**These food additives are allowed in Brazil for these food categories at the maximum level of 300 mg/kg.**
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	27	6	

NISIN (INS 234)

Recommendation 2 – Nisin, INS 234
The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for nisin in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
01.6.1	Unripened cheese	12.5 mg/kg	28	6	**Nisin is allowed in Brazil for cheese at this maximum level.**
01.6.2	Ripened cheese	12.5 mg/kg	28	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	28	6	**Nisin is not allowed in Brazil for this food category and we would like to ask for clarification on the technological need.**

Recommendation 3 – Nisin, INS 234
The eWG recommends that the 41st CCFA **discuss further** the following food additive provisions for nisin in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
01.6.4	Processed cheese	250 mg/kg	28	6	**Nisin is allowed in Brazil for cheese at the maximum level of 12.5 mg/kg.**
08.0	**Meat and meat products, including poultry and game**	**500 mg/kg**	**28**	**3**	**Brazil would like to ask for including the provision for nisin in the GSFA for food categories 08.1.2, 8.2 e 8.3.**
10.2.1	Liquid egg products	GMP	28	3	**Nisin is not allowed in Brazil for this food category and we would like to ask for clarification on the technological need.**

PROPYL GALLATE (INS 310)

Recommendation 3 – Propyl Gallate, INS 310
The eWG recommends that the 41st CCFA **discuss further** the following food additive provisions for propyl gallate in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
12.5	Soups and broths	200 mg/kg	15 & 130	3	**Propyl gallate is allowed in Brazil for these food categories at the maximum level of 100 mg/kg.**
12.5.2	Mixes for soups and broths	200 mg/kg	15 & 130	**8**	

PHOSPHATES (338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450v-vii, 451i-ii, 452i-v, 542)

General comments:

– **The maximum levels authorized for phosphates in Brazil are expressed as P_2O_5, which were converted to be expressed as P in order to compare them with the provisions below.**

Recommendation 2 – Phosphates, INS 338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450v-vii, 451i-ii, 452i-v, 542. The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for phosphates in the GSFA.

Cat. No.	Food category	Max. Level as P	Notes	Step	Brazil Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1320 mg/kg	33 e 88	6	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 436 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 1320 mg/Kg.**

01.3.1	Condensed milk (plain)	880 mg/kg	33, 34 e 88		**Phosphates are allowed in Brazil as stabilizer for this food category at this proposed maximum level.**
01.6.4	Processed cheese	14050 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 8733 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 14050 mg/Kg.**
01.6.5	Cheese analogues	13200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 8733 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 13200 mg/Kg.**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at this proposed maximum level**.
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at this proposed maximum level**.
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33 & 76	6	**Phosphates are not allowed in Brazil for these products. If this provision will be approved, the maximum level should be 2200 mg/kg as P for consistency with other categories – 04.2.2.3, 04.2.2.5, 04.2.2.6 and 04.2.2.10. We would like to ask for clarification on the technological need for the proposed level of 5000 mg/Kg.**
05.3	Chewing gum	44000 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 2183 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 44000 mg/Kg.**
06.2.1	Flours	11900 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category as raising agent and acidity regulator at the maximum level of 8733 mg/kg and as anticaking, flour treatment agent and stabilizer at the level of 1091 mg/kg (both of them expressed as P). We would like to ask for clarification on the technological need for the proposed level of 11900 mg/Kg.**
06.3	Breakfast cereals, including rolled oats	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer, anticaking agent, raising agent and acidity regulator for this category at this proposed maximum level**.
06.8	**Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)**	**440 mg/kg**	**33**		**We would like to ask for including this provision in the GSFA. According to Brazilian legislation, phosphates are allowed for soybean-based beverages at the maximum level of 440 mg/kg as P.**

08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	3100 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for these food categories at the maximum level of 2183 mg/kg as P. For consistency with other provisions for meat products, the level should be 2200 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 3100 mg/Kg for the category 08.2.2.** **Brazil supports the provision for phosphates for the category 08.1.2, included in the GSFA in step 6 at the maximum level of 2200 mg/kg. These additives are allowed in Brazil for fresh sausages.**
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	33	6	
08.3	Processed comminuted meat, poultry, and game products	2200 mg/kg	33	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2200 mg/kg	33	3	**Phosphates are allowed in Brazil for this food category *only for coating of frozen fish* at the maximum level of 2183 mg/kg as P.**
12.1.2	Salt substitutes	4400 mg/kg	33	6	**Phosphates are allowed in Brazil as anticaking agent for this category at the maximum level of 4366 mg/kg as P**.
12.2.2	Seasonings and condiments	4400 mg/kg	33	3	**Phosphates are allowed in Brazil for this food category at the maximum level of 2183 mg/kg as P**.
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	1320 mg/kg	33, 88	6	**Phosphates are allowed in Brazil as stabilizer and acidity regulator for this food category at the maximum level of 436 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 1320 mg/Kg.**
12.5.2	Mixes for soups and broths	6600 mg/kg	33, 88	6	**Phosphates are allowed in Brazil for this food category as stabilizer and acidity regulator at the maximum level of 436 mg/kg and as anticaking agent at the level of 6550 mg/kg (both of them expressed as P)**.
15.0	Ready-to-eat savouries	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at this proposed maximum level**.

Recommendation 3 – Phosphates, INS 338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450v-vii, 451i-ii, 452i-v, 542. The eWG recommends that the 41st CCFA **discuss further** the following food additive provisions for phosphates in the GSFA.

Cat. No.	Food category	Maximum Levels	Notes	Step	Brazil Comments
01.1.1	Milk and buttermilk (plain)	1500 mg/kg	33	3	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 437 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 1500 mg/Kg.**

01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2200 mg/kg	33	3	**Phosphates are not allowed in Brazil for this food category. However, if the provision will be approved the maximum level should be the same of that one included in the Codex Standard for this product: 1000 mg/kg as P.**
01.6.1	Unripened cheese	10000 mg/kg	33	6	**Phosphates are allowed in Brazil only for powder cheese, processed cheese and melted cheese at the maximum level of 8733 mg/kg as P.**
01.6.2	Ripened cheese	**880** mg/kg	33	6	**Phosphates are allowed in Brazil only for powder cheese, processed cheese and melted cheese at the maximum level of 8733 mg/kg as P.**
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10500 mg/kg	33	3	**Phosphates are allowed in Brazil as stabilizer for this food category at the maximum level of 873 mg/kg as P. The INS 341iii is approved for powders to prepare desserts at the level of 10917 mg/kg as P.**
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	7000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidity regulator for this food category at the maximum level of 873 mg/kg as P. The INS 341iii is approved for powders to prepare desserts at the level of 10917 mg/kg as P.**
03.0	Edible ices	12000 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category at the maximum level of 437 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 12000 mg/Kg.**
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidity regulator for desserts at the maximum level of 873 mg/kg as P. The INS 341iii is approved for powders to prepare desserts at the level of 10917 mg/kg as P.**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33 & 76	6	**Phosphates are allowed in Brazil as stabilizer for this food category, *but only for frozen and dehydrated potatoes* at the maximum level of 2183 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 5000 mg/Kg.**
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	6000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidity regulator for this food category at the maximum level of 2183 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 6000 mg/Kg. The INS 339iii is approved for cocoa-based food to prepare beverages at the level of 5000 mg/kg as P.**

05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category, but not for nougats, at this maximum level.**
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category at the maximum level of 4366 mg/kg as P.**
06.4.1	Fresh pastas and noodles and like products	2000 mg/kg	33	3	**Phosphates are allowed in Brazil as stabilizer for these food categories at the maximum level of 873 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 2000 mg/kg.**
06.4.2	Dried pastas and noodles and like products	2200 mg/kg	33	3	
06.4.3	Pre-cooked pastas and noodles and like products	2200 mg/kg	33	3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidity regulator, stabilizer and anticaking for this food category at the maximum levels of 873 mg/kg, 1309 mg/kg andn10917 mg/kg as P, respectively. The INS 341iii is approved as anticaking agent for powders to prepare desserts at the level of 10917 as P.**
07.0	Bakery wares	9300 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category at the maximum level of 8730 mg/kg as P.**
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	33	6	**Phosphates are allowed in Brazil as stabilizer for this food category at this proposed maximum level.**
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category *only for coating of frozen fish* at the maximum level of 2183 mg/kg as P.**
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category *only for coating of frozen fish* at the maximum level of 2183 mg/kg as P.**
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33	6	**Phosphates are allowed in Brazil for this food category *only for coating of frozen fish* at the maximum level of 2183 mg/kg as P.**
12.6	Sauces and like products	8000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidifier, acidity regulator, stabilizer, sequestrant and emulsifier for this food category at the maximum level of 2183 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 8000**

					mg/kg.
12.2.1	Herbs and spices	GMP	33	6	**Phosphates are allowed in Brazil for this food category at the maximum level of 2183 mg/kg as P.**
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	12000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidifier, acidity regulator, sequestrant and anticaking for this food category at the maximum level of 305 mg/kg as P. We would like to ask for clarification on the technological need for the proposed level of 12000 mg/kg.**
16.0	Composite foods - foods that could not be placed in categories 01 - 15	2000 mg/kg	33	6	**Phosphates are allowed in Brazil as acidifier for this food category at this proposed maximum level. The INS 341iii is approved for dehydrated composite foods as anticaking at the level of 4366 mg/kg as P.**

AMMONIUM SALTS OF PHOSPHATIDIC ACID (INS 442)

Recommendation 1 – Ammonium Salts of Phosphatidic Acid, INS 442
The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for ammonium salts of phosphatidic acid in the GSFA.

Cat. No.	Food category	Maximum level	Comments	Step	Brazil comments
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	Note 97	6	**In Brazil, this food additive is allowed as emulsifier for cocoa products at the maximum level of 10000 mg/Kg.**
05.1.4	Cocoa and chocolate products	10000 mg/kg		6	**In Brazil, this food additive is allowed as emulsifier for cocoa products at the maximum level of 10000 mg/Kg.**

Recommendation 2 – Ammonium Salts of Phosphatidic Acid, INS 442
The eWG recommends that the 41st CCFA discuss further the following food additive provisions for ammonium salts of phosphatidic acid in the GSFA.

Cat. No.	Food category	Maximum level	Comments	Step	Brazil comments
07.1.1	Breads and rolls	GMP		6	**As this food additive has a numerical ADI, the proposed maximum level should also be numerical.** **This additive is not allowed in Brazil for this food category. However, it is approved as emulsifier and stabilizer to toppings and syrups at the maximum level of 10000 mg/kg, and to fillings at 5000 mg/kg, used for bakery products. These maximum levels are also applied to their preparation powders.**

SUCROGLYCERIDES (INS 474)

Recommendation 2 – Sucroglycerides, INS 474
The eWG recommends that the 41st CCFA **adopt** the following food additive provisions for sucroglycerides in the GSFA.

Cat. No.	Food category	Maximum level	Comments	Step	Brazil comments
02.2.2	Fat spreads, dairy fat spreads and blended	10000 mg/kg	**Note 102**	6	**This food additive is allowed in Brazil as emulsifier for vegetal**

	spreads				**creams and margarines at the maximum level of 10000 mg/kg. However, there is no restriction for use for baking purposes only.**
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		3	**This additive is allowed in Brazil as emulsifier for edible ices at the same maximum level.**
12.5	Soups and broths	2000 mg/kg		6	**This additive is allowed in Brazil as emulsifier and stabilizer for dehydrated, concentrated and ready-to-eat soups and broths at the same maximum level.**
12.6	Sauces and like products	10000 mg/kg		6	**This additive is allowed in Brazil as emulsifier and stabilizer for sauces at the same maximum level.**
13.6	Food supplements	GMP		6	**As this food additive has a numerical ADI, the proposed maximum level should also be numerical.** **This additive is allowed in Brazil as emulsifier for liquid food supplements at the maximum level of 5000 mg/kg.**

31. The *ad hoc* Working Group on the GSFA to the 39th CCFA agreed that sweeteners are technologically justified in the food categories that are shaded.

Brazil maintains its position that the use of sweeteners are not justified for the food category 11.6 Table-top sweetener, including those containing high-intensity sweeteners

Chile

En relación al informe del grupo de trabajo que propone suspender, adoptar o debatir ulteriormente sobre los aditivos indicados a continuación para la NGAA, Chile está de acuerdo con lo siguiente:

SORBATOS (SIN 200-203)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para los sorbatos en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para los sorbatos en la NGAA indicadas en la **Recomendación 2.**

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para los sorbatos en la NGAA indicadas en la **Recomendación 3.**

HIDROXIBENZOATOS, PARA- (SIN 214, 218)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para los **parahidroxibenzoatos** en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para los **parahidroxibenzoatos** en la NGAA indicadas en la **Recomendación 2.**

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para los **parahidroxibenzoatos** en la NGAA indicadas en la **Recomendación 3.**

NISINA (SIN 234)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para **nisina** en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para **nisina** en la NGAA indicadas en la **Recomendación 2** para Nata (crema) cuajada (natural) 10 mg/kg Queso no madurado 12.5 mg/kg , Queso madurado 12.5 mg/kg Postres lácteos (como pudines, yogur aromatizado o con fruta) 500 mg/kg

Pero **no se está de acuerdo en adoptar** las disposiciones sobre aditivos alimentarios para **nisina** en la NGAA en el caso de Postres a base de cereales y almidón (p. ej., pudines de arroz, pudines de mandioca) 3 mg/kg , no se justifica su uso en esos alimentos.

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para **nisina** en la NGAA indicadas en la **Recomendación 3** y en el caso del Queso elaborado fundido recomendar una dosis máxima de 12,5 mg/kg

ÉSTERES DE ASCORBILO (SIN 304, 305)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para los ésteres de ascorbilo en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para los ésteres de ascorbilo en la NGAA indicadas en la **Recomendación 2.**

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para los ésteres de ascorbilo en la NGAA indicadas en la **Recomendación 3.**

GALATO DE PROPILO (SIN 310)

Se propone no revocar las disposiciones sobre aditivos alimentarios para el galato de propilo en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para el galato de propilo en la NGAA indicadas en la **Recomendación 2,** pero en dosis máxima de 100 mg/kg.

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para el galato de propilo en la NGAA indicadas en la **Recomendación 3.**

FOSFATOS (SIN 338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450v-vii, 451i-ii, 452i-v, 542)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para los fosfatos en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para los fosfatos en la NGAA indicadas en la **Recomendación 2.**

Se propone una nota que complemente lo indica en la nota 88, que señale lo siguiente: El límite máximo de fósforo corresponde sólo al agregado como aditivo, sin considerar el propio de las materias primas utilizadas en la elaboración del alimento. Para su cálculo se debe restar del fósforo total, el aportado por el alimento.

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para los fosfatos en la NGAA indicadas en la **Recomendación 3.**

SALES AMÓNICAS DEL ÁCIDO FOSFATÍDICO (SIN 442)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para las sales amónicas del ácido fosfatídico en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para las sales amónicas del ácido fosfatídico en la NGAA indicadas en la **Recomendación 2**

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para las sales amónicas del ácido fosfatídico en la NGAA indicadas en la **Recomendación 3.**

CICLODEXTRINA, BETA, *BETA*- (SIN 459)

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para la ciclodextrina, *beta* en la NGAA indicadas en la **Recomendación 1.**

SUCROGLICÉRIDOS (SIN 474)

Acuerdo en Suspender las disposiciones sobre aditivos alimentarios para los sucroglicéridos en la NGAA indicadas en la **Recomendación 1.**

No se tiene opinión en Adoptar las disposiciones sobre aditivos alimentarios para los sucroglicéridos en la NGAA indicadas en la **Recomendación 2.**

CITRATO DE ESTEAORILO (SIN 484)

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para el citrato de esteaorilo en la NGAA indicadas en la **Recomendación 1.**

ACESULFAMO ASPARTAME, SAL DE (SIN 962)

Acuerdo en incluir en el trámite 3 las disposiciones sobre aditivos alimentarios para la sal de acesulfamo aspartame en la NGAA indicadas en la **Recomendación 1.**

Acuerdo en Adoptar las disposiciones sobre aditivos alimentarios para la sal de acesulfamo aspartame en la NGAA indicadas en la **Recomendación 2.**

Acuerdo en Debatir ulteriormente las disposiciones sobre aditivos alimentarios para la sal de acesulfamo aspartame en la NGAA indicadas en la **Recomendación 3.**

India

SORBATES (INS 200-203) [para 5,6]

Recommendation 2: Proposed adoption of draft food additive provisions at Step 6

Food category 01.2.1 (Fermented milk plain): As per the CODEX STAN 243-2003 on Fermented Milks, preservatives are not permitted for use in plain fermented milks. Therefore, we do not support the proposal on use of sorbates in plain fermented milks. The proposal should be dropped.

Recommendation 3: Proposed further discussion of draft food additive provisions at Step 6

Food category 01.1.1 (Milk and buttermilk (plain)): We do not consider that use of preservative is necessary in these products as these are liquid products which can be preserved with the use of appropriate heat treatment. Therefore, this proposal should be dropped.

Food categories 01.6.1 (Unripened cheese), 01.6.2 (Ripened cheese) and 01.6.4 (Processed cheese): We support the proposal to allow use of sorbates at 3000 mg/kg in these products as it is required for preventing spoilage of these products due to mould growth.

Food category 01.7 (Dairy – based desserts (e.g. pudding, fruit or flavoured yoghurt)): As per the CODEX STAN 243 on Fermented Milks, preservatives are permitted for use only in flavoured fermented milks heat treated after fermentation. This should be appropriately indicated in the proposal.

HYDROXYBENZOATES, PARA- (INS 214, 218) [para 7,8]

Table for Recommendation 1 of Hydroxybenzoates INS 214, 218 does not contain the justification for recommending discontinuation in food categories 04.1.1.2, 04.1.1.3, 11.6, 12.5, 12.7., 13.6

Recommendation 2: Proposed adoption of draft food additive provisions at Step 6

Food category 01.7 (Dairy – based desserts (e.g. pudding, fruit or flavoured yoghurt)): As per the CODEX STAN 243 on Fermented Milks, preservatives are permitted for use only in flavoured fermented milks heat treated after fermentation. This should be appropriately indicated in the proposal.

NISIN (INS 234) [para 9, 10]

Recommendation 3: Proposed further discussion on draft food additive provisions at Step 6

Food category 01.6.4 (Processed cheese): The proposed level of use (250 mg/kg) appears to be too high. A level of 12.5 ppm is adequate to control spore formers for which nisin is used. We propose to adopt the provision with a maximum use level of 12.5 ppm.

ASCORBYL ESTERS (INS 304, 305) [para 11, 12]

Recommendation 2 of Ascorbyl Esters – Support max level of 500 mg/kg consistent with the Standard 249-2006 (Instant Noodles).

Recommendation 2 of Ascorbyl Esters is recommended only in noodle, but not in precooked pasta - Precooked pasta that is fried may have a technological need for addition of antioxidants.

PHOSPHATES (INS 338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450v-vii, 451i-ii, 452i-v, 542)

Recommendation 3: Proposed further discussion on draft food additive provisions at Step 6

Food category 01.1.1 (Milk and buttermilk (plain)): We propose that phosphates should be allowed for use only in sterilized and UHT-treated milks, where these would be useful in improving the heat stability of milk to be sterilized and UHT treated. This should be appropriately indicated in the proposal.

Food category 14.1.4 Water-based flavoured Drinks - Support maximum level of phosphates at GMP

Food category 16.0 Composite foods - foods that could not be placed in categories 01 - 15 - Support maximum level of phosphates at GMP since the amount of phosphate needed depends on the specific food application.

AMMONIUM SALTS OF PHOSPHATIDIC ACID (INS 442) para [17, 18]

Recommendation 2: Proposed adoption of draft food additive provisions at Step 6

Food categories 01.1.2 (Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, drinking yoghurt, whey-based drinks) and 01.4 (Cream (plain) and the like): It has been proposed to permit use of ammonium salts of phosphatidic acid in these dairy products according to GMP. As there is a numerical ADI (30mg/kg bw) established for

this food additive by the JECFA, it would be appropriate to establish a numerical maximum use level for this food additive. We do not support proposal to allow use of ammonium salts of phosphatidic acid in these dairy products according to GMP.

ASPARTAME-ACESULFAME SALT (INS 962)

We support the addition of aspartame-acesulfame salt for the categories mentioned under Recommendation 3 (Discuss further) specifically category numbers 01.3.2, 01.4.4, 01.5.2, 01.6.5, 02.3, 04.1.2.5, 05.1.2, 05.1.3, 05.1.4, 14.1.5

Labelling provisions based on country regulations shall apply.

Recommendation 3: Proposed further discussion on draft food additive provisions at Step 6

Food category 01.2 (Fermented and renneted products (plain), excluding food category 01.1.2 (dairy – based drinks)): There is no technological justification for use of sweeteners in plain fermented milks. Appropriately, therefore, the CODEX STAN 243 on Fermented Milks does not allow use of sweeteners in plain fermented milks. We propose to discontinue further consideration of the proposal to allow use of aspartame-acesulfame in this food category.

Switzerland

Switzerland would like to thank the U.S. delegation for the elaboration of this comprehensive text dealing with a complex issue. We are honoured and pleased to submit the following comments:

BACKGROUND

The CCFAC, at its 38th session held in The Hague, The Netherlands, from 24th to 28th April 2006, agreed to include pullulan (INS 1204) in Table 3 of the GSFA at Step 4 and to request proposed maximum use levels in the food categories listed in the Annex to Table 3.

Circular Letter CL 2006/40-FA, sent in September 2006, invited Codex Members and International Organizations to submit comments on maximum use levels of pullulan in the food categories listed in the Annex to table 3 of the GSFA.

Comments were received from Japan, Brazil and the European Union:

- **Japan** proposed maximum use levels of pullulan as contained in document CX/FA 07/39/10 Add.1 (see below)

- **Brasil** stated that pullulan was not yet authorized in Brasil but that it would be proposed in “Mercosul” for the food category 6.3 breakfast cereals as glazing agent.

- **The European Community** informed the Committee that pullulan was currently permitted in the European Community for use in the two following food categories only:

(a) coating of food supplements in capsule and tablet form (with GMP) and

(b) in breath fresheners micro-sweets in the form of films (with GMP).

The European Food Safety Authority had concluded that if higher levels of use or other uses were to be requested then more data might be required.

At the 39th session (Beijing, China, 24th – 28th April 2007) the Committee endorsed the recommendation of the *ad hoc* physical Working Group on the GSFA to include the proposed maximum use levels of pullulan, as contained in document CX/FA 07/39/10 Add.1, in Tables 1 and 2 of the GSFA. It further agreed to hold these provisions at Step 4, for consideration at a later stage.

CX/FA 07/39/10 Add.1:

F. C. No.	Food Category	Maximum Use Level (mg/kg)	Technological Needs
04.1.1	Fresh fruit	30,000	Glazing agent (prevents oxidation and maintains quality)
04.2.2.1	Frozen vegetables (incl. ….	30,000	Glazing agent and/or thickener (oxygen barrier, improves texture and quality, and maintains quality)
04.2.2.7	Fermented vegetables (incl. ..	30,000	Glazing agent (oxygen barrier and maintain quality)
06.2.1	Flours	50,000	Thickener (provides viscosity and adhesiveness)
06.4.1	Fresh pastas and noodles ….	10,000	Glazing agent and/or thickener (binder, oxygen barrier, and improves quality)
06.4.2	Dried pastas and noodles ….	10,000	Glazing agent and/or thickener (binder, oxygen barrier, and improves quality)
09.2	Processed fish and fish …	30,000	Glazing agent and/or thickener (oxygen barrier and/or imparts gloss, and improves quality)
10.2.1	Liquid egg products	20,000	Glazing agent and/or thickener (maintains quality)
10.2.2	Frozen egg products	20,000	Glazing agent and/or thickener (maintains quality)
11.4	Other sugars and syrups …	10,000	Glazing agent and/or thickener (viscosifier, binder, adjunct for flavorings and colors)
12.2.1	Herb and spices (only herbs)	30,000	Glazing agent and/or thickener (binder, carrier for flavors, stabilizer and viscosifier)
13.1	Infant formulae, follow-up …	30,000	Thickener (binder, viscosifier and texturizer)
13.2	Complementary foods …	30,000	Thickener (binder, viscosifier and texturizer)
14.1.5	Coffee, coffee substitutes, …	4,000	Glazing agent and/or thickener (oxygen barrier and maintain quality)

PROPOSAL

Based on the opinions presented during the 39th session of the CCFAC, Switzerland would like to propose the following use conditions for pullulan to be included in the GSFA:

To be added to Table One and Table Two of the GSFA:

1.1	**F.C. number**	**food category**	**maximum use levels**	**technological needs**
	13.6	food supplements	GMP	glazing agent, film-forming agent

We sincerely appreciate this opportunity to submit our comments regarding pullulan and we look forward to an interesting exchange of views at the forthcoming session of the Codex Committee on Food Additives.

South Africa

South Africa wishes to comment on the Report of the Electronic Working Group on the GSFA (CX/FA 09/41/6) as per the attached table below.

INPUTS FROM SOUTH AFRICA

Additive	**Food Category**	**Page no on document**	**Technological need and safety issues**
Sorbates (200)	04.1.2.2	5	1) Technologically needed in "rehydrated/soft fruit" but not in standard dried fruit.
Sorbates (200)	06.5	4	1) Support the adoption ML of 1000 mg/kg.
Sorbates (200)	12.6.1	7	1) Support ML of 3350 mg/kg. Used in Snoek pate.
Sorbates (200)	12.6.2	7	1) Support justification – 2000 is too high.
Sorbates (200)	04.2.2.4	6	1) Oppose discontinuation. Needed in some products e.g. pickled peppers.
Sorbates (200)	14.1.4.1	8	1) A maximum level of 500 mg/kg is supported based on justification provided in nr.3. 2) Collapse into 14.1.4 is supported.
Sorbates (202)	04.1.2.5	6	Used at ML 1000 mg/kg in all jams in SA.
Sorbates (202)	07.0	7	Used in pastry fillings.
Sorbates (202)	04.1.2.7	3	Used in glazed fruit to top Gammon and in cake mix.
Sorbates (202)	08.2	7	Support. Used in "Biltong" snapsticks.
Phosphates	01.1.2	16	Support. Used in these products in SA.
Phosphates	06.3	18	Support. Used in SA.
Phosphates	01.4	20	Used to stabilise prepared cream in products such as chocolate mousse.
Phosphates	01.7	20	Used to stabilise prepared cream in products such as chocolate mousse.
Phosphates	07.0	23	Used as raising agent in self-raising flour
Phosphates	08.2.1	23	Used in processed meats, even when not heat treated e.g. marinated meat.
Phosphates	12.5.2	19	1) ML of 10 000 is technologically needed for dry soups that are high in fat/protein/dairy(cream/creamer/whey) content and reconstituted by the addition

Additive	Food Category	Page no on document	Technological need and safety issues
			of milk and water. Product is cooked up and must remain stable after cooking.
Phosphates	12.6	25	1) ML of 50 000 is technologically needed for dry sauces that are high in fat/protein/dairy(cream/creamer/whey) content and reconstituted by the addition of milk and water. Product are either instant or is cooked up and must remain stable after cooking and storing in a fridge.
Phosphates	14.1.4	26	1) ML of 1000 mg/kg is sufficient to meet technological need as stabiliser, sequestrant. However, ML should reflect other uses e.g. acidifier
Sucroglycerides	14.1.4	31	1) Justification no.1 is supported

CEFIC (The European Chemical Industry Council)

The European Chemical Industry Council (CEFIC) represents European-based and globally active manufacturers of chemicals of which a considerable number are also used in or with food. We would like to submit some additional comments for the substance Nisin-INS 234 in response to CX/FA 09/41/6.

Additive: Nisin (INS 234)

Recommendation 1 – To <u>discontinue</u> the following food additive provisions for nisin in the GSFA.

We respectfully request that the following provisions be retained:

- <u>1.1 Milk and dairy-based drinks</u>

Specifically, 1.12 - Dairy-based drinks. Nisin is currently approved for use in several milk products in certain Middle Eastern (ME) countries at GMP and China at 500* mg/kg.

- <u>Cream (plain) and the like</u>

Specifically, 1.4.2 - Cream products (flavoured, whipped, thickened, sour cream etc.) at 10 mg/kg where nisin use is currently permitted in ANZ, the EU and several other countries.

- <u>1.6.1, 1.6.2, 1.6.4 and 1.6.5 Cheese (ripened, unripened, processed) and cheese analogues</u>

Nisin use is currently permitted in ANZ in food category 1.6 at GMP. In the US, nisin is approved at 250* mg/kg in processed cheese. In general, most countries have approvals for 12.5 mg/kg for cheese, whereas processed cheese nisin levels range from 6.25-250* mg/kg or are not specified i.e. GMP. The maximum use level of 500*† mg/kg refers to the commercial salt blend. We prefer a maximum level of GMP, as in several other categories, but 12.5 mg/kg (the pure nisin substance) is acceptable.

- <u>4.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables</u>

The use of nisin in certain processed (canned, bottled and retort pouch) vegetables is permitted in several countries including Australia, China, New Zealand, Cyprus, Gibraltar, Malta, Slovak Republic, Guyana, Trinidad & Tobago, Hong Kong, Malaysia, Singapore, Mauritius and Bahrain.

ANZ lists processed vegetables (including tomato products) under category 4.3 even though their Food Standards Code is supposed to be based on Codex food categories. Nisin is approved for use in tomato products in ANZ at GMP levels.

Many bacteria can be present on raw vegetables and other raw foods including the heat resistant spores of *Bacillus* and *Clostridium spp.* In canned vegetables, higher heat processes are used and most mesophilic spores are destroyed. However, heat resistant thermophilic spores can still survive this process and cause spoilage of canned vegetables particularly if stored under warm ambient conditions. Accordingly we respectfully request that use of nisin in processed vegetables and soups be retained as indicated for canned vegetables.

- <u>7.2 Fine bakery wares (sweet, salty, savoury) and mixes</u>

The use of nisin in fine bakery wares at a level of 250 mg/kg is permitted in ANZ where the specific products and level of nisin are defined as follows: "Crumpets, flapjacks and pikelets with a water activity greater than 0.95 which are prepared on a hot plate or any similar appliance may contain nisin to a maximum level of 250* mg/kg" (1). Practical levels of nisin used in these products in the industry fall in the range of 3.75 to 6.25 mg nisin per kg of product. Japan is slated to approve use of nisin at 6.25 mg/kg in this category shortly. Philippines permits nisin use at 250* mg/kg based on the current Codex listing.

- 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Soups and similar products often contain raw vegetables in their ingredients. Pasteurization or retorting of vegetable and soup products under GMP conditions will often leave viable heat resistant bacterial spores that can potentially outgrow and cause spoilage during shelf life. For example, relatively low temperature pasteurized soups rely heavily on effective chilled temperature distribution and storage during their limited shelf life to prevent outgrowth and spoilage by spore forming bacterial species that survive pasteurization.

Numerous studies have demonstrated that nisin is particularly effective at inhibiting the outgrowth of these surviving bacterial spores following heat treatment. This sporostatic property of nisin has been very successfully applied in the food industry for many years to help prevent spoilage during distribution of ambient and chilled vegetables and other food products that are heat processed but not fully sterilized during their normal manufacturing process (2-12). Many of these vegetable and soup products cannot be processed under full heat sterilization regimes without destroying their organoleptic and nutritive qualities.

While it is true that canned vegetables and ready to eat soups can be pasteurized, we respectfully submit that pasteurization does not kill certain bacterial spores. It is the prime function of nisin to control the outgrowth of heat resistant bacterial spores that survive pasteurization.

Current clearance is mainly limited to the US at this time; the USDA FSIS approved use of nisin at a maximum use level of 5 mg/kg in meat and poultry soups (13). For refrigerated/chilled products, nisin levels of 7.5 mg/kg is more typical. Accordingly, we respectfully submit that use of nisin in both product categories is justified.

Recommendation 2 – To adopt the following food additive provisions for nisin in the GSFA.

We support the provisions noted in the report.

Recommendation 3 – To discuss further the following food additive provisions for nisin in the GSFA.

We will be pleased to provide additional information in support of the categories below which are retained for further discussion:

- 1.6.4 Cheese (processed)

Our preference would be GMP, but 12.5 mg/kg is acceptable.

- 8.0 Meat and meat products, including poultry and game

Nisin is currently approved for use in this application area by the US (maximum ranges from 6.9-12.5 mg/kg depending on application) and ANZFA (max. 12.5 mg/kg). The proposed use level of 500 mg/kg, which seems too high, refers to the commercial nisin/salt blend.* The maximum level proposed, 12.5 mg/kg, is that of pure nisin.

- Liquid egg products

Nisin is currently approved for use in this application area by the US (max.15 mg/kg) and ANZ (max. GMP). We anticipate formal approvals in the EU (max.15 mg/kg) and Japan (max. 5 mg/kg) shortly as well

* Please note that use levels of 250-500 mg/kg represent the commercial standardized nisin/salt blend product which contains 2.5% pure nisin substance. Levels of 6-20 mg/kg refer to the pure nisin compound.

† The one exception to this is in the US where pure nisin is approved for use in category 01.6.4 up to 250 mg/kg.

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