



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

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Agenda Item 5c

CX/FA 11/43/9

November 2010

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-third Session

Xiamen (Fujian Province), China, 14-18 March 2011

COMMENTS AND INFORMATION ON SEVERAL FOOD ADDITIVES

(comments of Japan, Thailand and IDF to CL 2010/7-FA, Part b and CL 2010/39-FA)

Background

This document CX/FA 11/43/9 compiles comments and information submitted in response to CL 2010/7-FA Part B (points 11-14) and CL 2010/39-FA on:

- Provisions for lycopenes (INS 161d(i)(ii)(iii)) and sodium hydrogen sulfate (INS 514) in Table 3 of the GSFA (CL 2010/7-FA Part B, Point 11);
- Proposals on uses and use levels for lycopenes (INS 161d(i)(ii)(iii)) and sodium hydrogen sulfate (INS 514) for food categories listed in the Annex to Table 3 (CL 2010/7-FA Part B, Point 12);
- Uses and use levels of sucrose oligoesters (SOE) type I and type II (INS 473a) CL 2010/7-FA Part B, Point 13);
- Uses of caramel III, ammonia process (INS 150c), nisin (INS 234) and phosphates in various food categories CL 2010/7-FA Part B, Point 14);; and
- Uses and use levels of cyclotetraglucose (INS 1504(i)) and cyclotetraglucose syrup (INS 1504(ii)) (CL 2010/39-FA).

(1) USES AND USE LEVELS OF SUCROSE OLIGOESTERS (SOE) TYPE I AND TYPE II (INS 473a) (CL 2010/7-FA Part B, Point 13)

JAPAN

Japan would like to submit comments on use and use level of sucrose oligoesters (SOE) type I and type II (INS 473a) as follows, in response to Circular Letter CL 2010/7-FA, Part B:

Use and use levels of sucrose oligoesters (SOE) type I and type II (INS 473a)

Food Category No.	Food Category	Proposed ML (mg/kg)	Justification
01.3.2	Beverage whiteners	5,000	Coffee whitener
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5,000	Creams for whipping, whipped cream
01.4.4	Cream analogues	5,000	Creams for whipping, whipped cream
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5,000	Ice cream
02.1.2	Vegetable oils and fats	50,000	Vegetable oils, shortening, Edible refined and processed oils and fats
02.1.3	Lard, tallow, fish oil, and other animal fats	5,000	Lard, tallow, fish oil

02.2.2	Fat spreads, dairy fat spreads and blended spreads	10,000	Margarine, Fat spreads
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5,000	Creams for whipping, whipped cream Coffee whitener
05.1.4	Cocoa and chocolate products	5,000	Chocolate
05.1.5	Imitation chocolate, chocolate substitute products	5,000	Imitation chocolate and chocolate substitute products
05.2.1	Hard candy	20,000	Candy in pressed tablet-form
06.8.8	Other soybean protein products	10,000	Protein powder
12.2.1	Herbs and spices	2,000	Curry roux
12.2.2	Seasonings and condiments	20,000	Powdered seasonings
12.6.3	Mixes for sauces and gravies	5,000	Solid-type sauce mixes
13.6	Food supplements	20,000	Dietary supplements in pressed tablet form

(2) USES OF CARAMEL III, AMMONIA PROCESS (INS 150C), NISIN (INS 234) AND PHOSPHATES IN VARIOUS FOOD CATEGORIES (CL 2010/7-FA Part B, Point 14);

IDF (INTERNATIONAL DAIRY FEDERATION)

In reply to the request for Specific additional information on several food additives (paras 58, 60, 63 and Appendix VI) in the Circular Letter CL 200/7-FA part B, the International Dairy Federation (IDF) wished to provide information for the use of caramel III and Nisin in category 1.6.1 Unripened cheese as follows.

1/ Caramel III – Ammonia Process (INS 150c)

The CCFA agreed not to discontinue work on the provisions for caramel III, ammonia process (INS 150c) in food categories 01.6.1 “Unripened cheese” and 01.6.2 “Ripened cheese” and nisin (INS 234) in food category 01.6.1 “Unripened cheese”, and to request specific information on the products in these food categories in which these food additives were used, the technological justification for their use and the maximum use levels proposed, as well as for caramel III, ammonia process (INS 150c) in food category 01.6.4 “Processed cheese”.

IDF wishes to propose the following level for use of caramel III in categories 1.6.1:

GFSA Food Category	Proposed Revised Maximum Level (step 3)	Cheeses which employ the additive	Level of use (mg/kg)	Technological Justification
<u>01.6.1 Unripened Cheese</u>	50,000 mg/kg	<i>Flavoured unripened cheese</i>	<i>15,000 mg/kg</i>	<i>Colour adjustment in chocolate cream cheese for example</i>

IDF assumes that any decision to discontinue work on Caramel III in FC 01.6.2 will not affect the provisions for this colour already adopted to permit the use of this colour in FC 01.6.2.2 (rind of ripened cheese).

2/ Nisin (INS 234)

The CCFA agreed not to discontinue work on the provisions for nisin (INS 234) in food category 01.6.1 “Unripened cheese”, and to request specific information on the products in these food categories in which these food additives were used, the technological justification for their use and the maximum use levels proposed. Different levels of nisin can be used for different type of unripened cheeses.

IDF wishes to support the level of 12.5 mg/kg of pure nisin for the category 1.6.1 – Unripened cheese, see below for examples and technological justification:

GFSA Category	Food	Proposed Revised Maximum Level (step 3)	Cheeses which employ the additive	Level of use (mg/kg)	Technological Justification
<u>01.6.1</u>	<u>Unripened Cheese</u>	500 mg/kg, note 28	<i>Paneer, Mascarpone</i>	<i>12.5 mg/kg as pure nisin</i>	<i>To Inhibit germination of spores and growth of some specific spoilage bacteria</i>

(3) USES AND USE LEVELS OF CYCLOTETRAGLUCOSE (INS 1504(i)) AND CYCLOTETRAGLUCOSE SYRUP (INS 1504(ii)) (CL 2010/39-FA).

THAILAND

Thailand would like to inform that currently the food industries in our country have not used cyclotetra glucose (INS 1504 (i)) and cyclotetra glucose syrup (INS 1504 (ii)) so we have no comments/proposals on uses and use levels of these substances.