



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Forty-fifth Session

Beijing, China, 18-22 March 2013

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

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments at Step 3 on the proposed changes and/or addition to the International Numbering System for Food Additives (Annex 1) are invited to do so **no later than 31 January 2013** as follows: Secretariat, Codex Committee on Food Additives, China National Center for Food Safety Risk Assessment (CFSA), Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, (E-mail: [secretariat@ccfa.cc](mailto:secretariat@ccfa.cc)), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (E-mail: [Codex@fao.org](mailto:Codex@fao.org)).

#### Background

1. In March 2012 the 44<sup>th</sup> CCFA agreed to establish an electronic working group (eWG) opens to all members and observers and hosted by Iran. In April 2012 the Codex Secretariat distributed CL 2012/9-FA (Addendum 1) inviting, by 15 September 2012 proposals for changes, addition (and deletion) to the INS list. The eWG worked in English only with the following terms of reference:
2. The Codex Secretariat distributed on 17 May 2012 a kick-off message (attached) the eWG containing an invitation to members and observers to sign up for the eWG by 15 June 2012. It was mentioned that the eWG will be working in English only. The terms of reference of the eWG as decided by the 44<sup>th</sup> CCFA:
  - (i) To consider the replies to the CL 2012/9-FA requesting proposals for changes/additions to the INS list and prepare a proposal for circulation for comment at Step 3
  - (ii) To discuss the proposed changes to technological purposes that due to time constraints could not be considered by the in-session working group meeting during the 43rd Session of the Committee.
3. The Circular Letter requesting comments to the INS (CL 2012/9-FA) was published in April 2012 and the deadline for comments was set at 15 September 2012.

#### The Electronic Working Group

4. In April 2012, the Codex Secretariat distributed an invitation to Codex members and observers to express interest in participation in the eWG by 16 June 2012. This invitation contained the terms of reference of the eWG, a general outline of the work of the eWG, and the expected outcome of the work, namely a proposal for changes to the INS list.
5. Eleven countries, one member organization and observers from sixteen international organizations (observers) had signed up and expressed interest in participation in the eWG: Argentina, Brazil, European Union, Ghana, Iran, Japan, Malaysia, New Zealand, Nigeria, Poland, United States of America, Zambia, FAO JECFA Secretariat, CCC, CEFIC, CIAA, ELC, IADSA, IOFI, ISDI, IACM, ICGA, IDF, ICGMA, IFAC, NATCOL, Marinalg International, OIV.
6. An outline of the work of the eWG was distributed to the eWG on 19 June 2012. The outline received general support from the members of the eWG. The deadline for submitting information and comments was the same as that of to the CL, 15 September 2012.
7. On 30 September 2012 a compilation of the proposals received was sent to the eWG members for comments by 31 October 2012.

8. The proposal for changes and/or additions to the INS list are based on the replies to CL 2012/9-FA and comments received from the following members of the eWG. The proposals are presented in three tables: Table 1, which includes modification of an existing INS name or new INS number and purpose; Table 2, which includes proposals for deletion technological purposes; and Table 3, which includes proposals for additional technological purposes. The final submission of INS changes are based on comments received from the following members of the eWG: Brazil, Japan, Iran, Malaysia, New Zealand, Nigeria, United States of America, CCC, ELC, Marinalg international, IACM and IOFI.

**Annex 1**

**PROPOSED CHANGES AND/OR ADDITIONS TO THE CODEX CLASS NAMES AND THE  
INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1989)  
(At Step 3)**

1. It is proposed to amend the INS list as in the Tables 1-3 below.

**General Comments:**

2. All of the INS functional classes are updated based on the 2012 version of CAC/GL 36-1989.
3. An attempt has been made to include all proposals submitted for deletion (Table 2) and addition (Table 3) of technological purposes. Some proposals could not be considered because they were inconsistent with the 2012 version of CAC/GL 36-1989. Proposals for inclusion of three new food additives: Isomalt in table 3, Ferric (III)-orthophosphate and Ferric (III)-pyrophosphate are included in Table 1.

**Specific comments**

4. Some members and observers proposed to include additional technological purpose based on Food Chemical Codex (FCC). However, the eWG could not reach consensus to whether use FCC as another reference point for addition of technological purpose.

5. For some food additives new technological purposes had been proposed: “texturizer” for calcium dihydrogen phosphate (INS 341(i)), suspending agent,” for xanthan gum (INS 415), and “cloud-producing agent,” for sucrose acetate isobutyrate (INS 444). The eWG did not add these new technological purposes proposed mainly because they are not listed in Section 2 of Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989).

6. It has been suggested that for adding new technological purpose in Section 2, the following information is necessary:

- Which functional classes include additional technological purposes;
- The reason why additional technological purposes are necessary;
- What is achieved by addition of new technological purposes.

7. The eWG did not agree with the proposals to add flavouring agent and flavouring adjuvant as technological purposes to INS 325, 326, 355 and 422, because: (i) CAC/GL 36 states in second paragraph: “The INS does not include flavouring, which have a JECFA number as identifier; (ii) flavouring agent and flavouring adjuvant are not listed in Section 2 “Table of Functional Classes, Definitions and Technological Purposes” of CAC/GL 36-1989; and (iii) the 44th CCFA agreed to delete two technological purposes (i.e. conditioning agent and flavouring adjuvant), which were not listed in Section 2 of CAC/GL 36-1989

**Table 1: New INS names and numbers**

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Functional class</b>	<b>Technological purpose</b>
176	Potassium aluminium silicate-based pearlescent pigments	Colour	colour
969	Advantame	Sweetener Flavour enhancer	sweetener flavour enhancer
-453	Ferric(III)-orthophosphate	Colour Carrier	colour carrier
-454	Ferric(III)-pyrophosphate	Carrier	carrier
-455	Yeast mannoproteins	Stabilizer	stabilizer

**Table 2: Proposal for deletion of technological purposes and related functional classes** (deletion are presented in ~~strikethrough font~~)

INS #	Name of Food Additive	Functional class	Technological purpose	Note
508	Potassium chloride	<del>Gelling agent</del>	<del>gelling agent</del>	Thickener function is not listed in JECFA specifications. Gelling agent is not applicable functional class for this additive
		<del>Flavour enhancer</del>	<del>flavour enhancer</del>	
		<del>Stabilizer</del>	<del>stabilizer</del>	
		<del>Thickener</del>	<del>thickener</del>	
509	Calcium chloride	<del>Firming agent</del>	<del>firming agent</del>	Thickener function is not listed in JECFA specifications. Stabilizer is not applicable functional class for this additive
		<del>Stabilizer</del>	<del>stabilizer</del>	
		<del>Thickener</del>	<del>thickener</del>	

**Table 3: Proposal for additional technological purposes and related functional classes** (additions are presented in **bold/underlined font**)

INS #	Food Additive	Functional class	Technological purpose	Note
325	Sodium lactate	Acidity regulator	acidity regulator	
		Antioxidant	antioxidant	
		Bulking agent	bulking agent	
		<b><u>Emulsifier</u></b>	<b><u>emulsifier</u></b>	
		<b><u>Flavour enhancer</u></b>	<b><u>flavour enhancer</u></b>	
		Humectant	humectant	
326	Potassium lactate	Acidity regulator	acidity regulator	
		Antioxidant	antioxidant	
		<b><u>Emulsifier</u></b>	<b><u>emulsifier</u></b>	
		<b><u>Flavour enhancer</u></b>	<b><u>flavour enhancer</u></b>	
		<b><u>Humectant</u></b>	<b><u>humectant</u></b>	
		<b><u>Flour treatment agent</u></b>	<b><u>flour treatment agent</u></b>	
330	Citric acid	Acidity regulator	acidity regulator	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Antioxidant	antioxidant	
		<b><u>Dispersing agent</u></b>	<b><u>dispersing agent</u></b>	
		Sequestrant	sequestrant	
341(i)	Calcium dihydrogen phosphate	Acidity regulator	acidity regulator	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Anticaking agent	anticaking agent	
		Firming agent	firming agent	
		Flour treatment agent	flour treatment agent	
		Humectant	humectant	
		Raising agent	raising agent	
		Sequestrant	sequestrant	
		Stabilizer	stabilizer	
		<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>	
Thickener	thickener			
342(i)	Ammonium dihydrogen phosphate	Acidity regulator	acidity regulator	The addition of technological purposes are requested because they are stated in FCC and requested by one country member.
		<b><u>Flour treatment agent</u></b>	<b><u>dough conditioner</u></b>	
		Flour treatment agent	flour treatment agent	
342(ii)	Diammonium hydrogen phosphate	<b><u>Raising agent</u></b>	<b><u>raising agent</u></b>	The addition of technological purposes are requested because they are stated in FCC and requested by one country member.
		Acidity regulator	acidity regulator	
		<b><u>Flour treatment agent</u></b>	<b><u>dough conditioner</u></b>	
		Flour treatment agent	flour treatment agent	

INS #	Food Additive	Functional class	Technological purpose	Note
415	Xanthan gum	Emulsifier	emulsifier	Definition of suspending agent is not clear. Will be discussed in CCFA committee to accept or refuse the proposal.  The addition of technological purposes of bodying agent is requested because they are stated in FCC and requested by one country member.
		<b><u>Bodying agent</u></b>	<b><u>thickener</u></b>	
		Foaming agent	foaming agent	
		Stabilizer	stabilizer	
		Thickener	thickener	
420(i)	Sorbitol	Bulking agent	bulking agent	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Humectant	humectant	
		Sequestrant	sequestrant	
		Stabilizer	stabilizer	
		Sweetener	sweetener	
		<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>	
420(ii)	Sorbitol syrup	Bulking agent	bulking agent	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Humectant	humectant	
		Sequestrant	sequestrant	
		Stabilizer	stabilizer	
		Sweetener	sweetener	
		<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>	
421	Mannitol	Anticaking agent	anticaking agent	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Bulking agent	bulking agent	
		Humectant	humectant	
		Stabilizer	stabilizer	
		Sweetener	sweetener	
		<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>	
422	Glycerol	Thickener	bodying agent	The addition of two technological purposes are requested because they are stated in FCC and requested by one country member.
		<b><u>Emulsifier</u></b>	<b><u>emulsifier</u></b>	
		Humectant	humectant	
		<b><u>Emulsifier</u></b>	<b><u>plasticizer</u></b>	
		Thickener	thickener	
424	Curdlan	<b><u>Emulsifier</u></b>	<b><u>emulsifier</u></b>	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Firming agent	firming agent	
		Gelling agent	gelling agent	
		Stabilizer	stabilizer	
		Thickener	thickener	
427	Cassia gum	Emulsifier	emulsifier	The addition of technological purposes are requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>foam stabilizer</u></b>	
		Gelling agent	gelling agent	
		<b><u>Humectant</u></b>	<b><u>moisture retention agent</u></b>	
		Stabilizer	stabilizer	
		<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>	
428	Gelatin	Carrier	carrier	The addition of technological purpose "surface active agent" is requested because they are stated in FCC and requested by one country member.
		Emulsifier	emulsifier	
		<b><u>Firming agent-</u></b>	<b><u>firming agent-</u></b>	
		Gelling agent	gelling agent	
		Stabilizer	stabilizer	
		<b><u>Emulsifier</u></b>	<b><u>surface-active agent</u></b>	
		Thickener	thickener	
432	Polyoxyethylene (20) sorbitan monolaurate	Emulsifier	emulsifier	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	

INS #	Food Additive	Functional class	Technological purpose	Note
433	Polyoxyethylene (20) sorbitan monooleate	Emulsifier	emulsifier	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	
435	Polyoxyethylene (20) sorbitan monostearate	Emulsifier	emulsifier	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	
436	Polyoxyethylene (20) sorbitan tristearate	Emulsifier	emulsifier	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	
444	Sucrose acetate isobutyrate	<b><u>Emulsifier</u></b>	<b><u>clouding agent</u></b>	The addition of technological purposes are requested because they are stated in FCC and requested by one country member.
		Emulsifier	emulsifier	
		Stabilizer	stabilizer	
445(i)	Glycerol ester of gum rosin	Emulsifier	emulsifier	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	
445(iii)	Glycerol ester of wood rosin	<b><u>Bulking agent</u></b>	<b><u>bulking agent</u></b>	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Emulsifier	emulsifier	
		Stabilizer	stabilizer	
516	Calcium sulfate	<b><u>Acidity regulator</u></b>	<b><u>acidity regulator</u></b>	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		Firming agent	firming agent	
		Flour treatment agent	flour treatment agent	
		Sequestrant	sequestrant	
		Stabilizer	stabilizer	
555	potassium aluminium silicate	Anticaking agent	anticaking agent	The addition of technological purpose is requested because they are stated in FCC and requested by one country member.
		<b><u>Carrier</u></b>	<b><u>carrier</u></b>	
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent	anticaking agent	The addition of technological purposes are requested because they are stated in FCC and requested by one country member.
		Bulking agent	bulking agent	
		Glazing agent	glazing agent	
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>	
		Sweetener	sweetener	
<b><u>Thickener</u></b>	<b><u>texturizing agent</u></b>			