

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 7

CX/FA 13/45/15 Add.2

March 2013

Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-fifth Session

Beijing, China 18-22 March 2013

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 76TH JECFA MEETING

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

European Union

EUROPEAN UNION

The European Union and its Member States (EUMS) would like to submit the following comments:

General comments

The EUMS noted that most of the food additive and food enzyme specifications arising from the 76th JECFA meeting contain also the reference to food additives used in food additives/food enzymes (e.g. used as antioxidants, stabilizing and preserving agents). In the EUMS view such reference is not appropriate. The food additive specifications should be related to the substances under consideration not to their preparations/formulations. Furthermore, references such as e.g. "*antioxidants permitted for use in food may be added for stabilizing purposes*" do not provide any information on which antioxidants are to be used, whether this use is related to all GSFA food categories for which the additive in question is permitted and what would be the maximum use levels of the antioxidants used. It is clear that without such information the exposure assessment which takes into account the intake of the food additive from all sources would be hardly feasible. Indeed, if we stick to the example of antioxidants to be used in food additive/enzyme preparations, some of the antioxidants have very low numerical ADIs and the contribution to the intake from their use via food additives and/or enzymes would not be negligible. In addition, reflecting the section 1.4 of the GSFA Preamble, it is clear that the maximum use levels for food additives should be established to ensure that the intake of an additive from all its uses does not exceed the ADI. No risk management measures could be taken for food additives in food additives/enzymes if references are included in the specifications. Since the establishment of the MPL is in the merit of the CCFA, the CCFA should be also in charge of considering the use of food additives in food additives, food enzymes, food flavourings and nutrients.

The EUMS are well aware that the first CCFA's priority is the completion of the GSFA, i.e. the use of food additives in food products, however, reflecting the arguments mentioned above the EUMS call for a more general discussion how to deal with food additives in food additives, food enzymes, food flavourings and nutrients at the Codex level. The EUMS are prepared to offer more details how this issue is handled in the EU and would welcome also the comments and views of other Codex Members.

Specific comments

The EUMS could support the adoption of the specifications provided the following specific comments are taken into account.

ETHYL CELLULOSE

The sentence "*Antioxidants permitted for use in food may be added for stabilizing purposes.*" should be deleted from the definition. The use of food additives should be regulated via the GSFA not in the specifications.

MINERAL OIL, MEDIUM VISCOSITY

The sentence "*may contain antioxidants approved for food use*" should be deleted from the definition. The use of food additives should be regulated via the GSFA not in the specifications.

PHYTASE FROM ASPERGILLUS NIGER EXPRESSED IN A. NIGER

The sentence "*The enzyme concentrate is subjected to germ filtration and is subsequently formulated and standardized to the desired activity using food-grade compounds*" should be deleted from the source section. Formulation ingredients should not be part of the enzyme specifications. The use of food additives should be regulated via the GSFA not in the specifications.

SERINE PROTEASE WITH CHYMOTRYPSIN SPECIFICITY FROM NOCARDIOPSIS PRASINA EXPRESSED IN BACILLUS LICHENIFORMIS

The sentence "*The final product is formulated using food-grade stabilizing and preserving agents and is standardized to the desired activity.*" should be deleted from the source section. Formulation ingredients should not be part of the enzyme specifications. The use of food additives should be regulated via the GSFA not in the specifications.

SERINE PROTEASE WITH TRYPSIN SPECIFICITY FROM FUSARIUM OXYSPOURUM EXPRESSED IN FUSARIUM VENENATUM

The sentence "*The final product is formulated using food-grade stabilizing and preserving agents and is standardized to the desired activity.*" should be deleted from the source section. Formulation ingredients should not be part of the enzyme specifications. The use of food additives should be regulated via the GSFA not in the specifications.