

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 15

CX/FAC 06/38/39-Add. 1  
April 2006  
(English only)

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS**

**Thirty-eighth Session**

**The Hague, the Netherlands, 24 – 28 April 2006**

**PRIORITY LIST OF FOOD ADDITIVES, CONTAMINANTS AND NATURALLY OCCURRING  
TOXICANTS PROPOSED FOR EVALUATION BY JECFA**

**COMMENTS (in response to CL 2005/31)**

The following comments have been received from: NATCOL

**NATCOL:**

PROPOSAL FOR INCLUSION OF PAPRIKA EXTRACTS INS 160C USED AS FOOD COLOUR FOR  
EVALUATION BY JECFA

NAME OF COMPOUND; Trade name(s); Chemical Name(s):

Paprika Extract; Paprika Oleoresin; Capsanthin, Capsorubin

NAMES AND ADDRESSES OF BASIC PRODUCERS / MANUFACTURERS:

Chr. Hansen A/S,  
10-12 Bøge Allé,  
DK-2970 Hørsholm,  
DENMARK

KALSEC Inc.,  
P.O. Box 50511,  
Kalamazoo,  
MI 49005-0511,  
USA

HAS THE MANUFACTURER MADE A COMMITMENT TO PROVIDE DATA?

Yes

**IDENTIFICATION OF THE OFFICE THAT WILL BE PROVIDING DATA (CONTACT DETAILS):**

Natural Food Colours Association (NATCOL)  
c/o NATCOL Secretariat  
P.O. Box 3255,  
Boycestown, Carrigaline, Co. Cork  
IRELAND  
Tel/Fax: +353 21 4919673  
Email: [secretariat@natcol.org](mailto:secretariat@natcol.org) <<mailto:secretariat@natcol.org>>

**JUSTIFICATION FOR USE:**

Paprika Extract / Oleoresin is a commonly accepted and widely used food colour, permitted in EU under E160c.

Paprika Oleoresin is listed in the Code of Federal Regulations and classified as so-called additives exempt from batch certification under 21 CFR § 73.345. Paprika Oleoresin may be safely used for the coloring of foods generally in amounts consistent with good manufacturing practice, except that it may not be used to color foods for which standards of identity have been promulgated under section 401 of the Act, unless the use of added color is authorized by such standards.

Paprika Oleoresin is also commonly accepted and widely used as a food colour in Japan.

Paprika Oleoresin used for food colouring in China and referred to as Paprika Red.

**HAS THE COMPOUND BEEN APPROVED FOR USE IN 2 OR MORE COUNTRIES?**

EU - as permitted food colour E160c

USA - as 21 CFR § 73.345 for food colouring

Canada - listed in Food & Drugs Act Regulation for food colouring

Japan - listed in the Specifications and Standards for Foods, Food Additives, etc.  
under The Food Sanitation Law

China - listed as GB-2760 in the Chinese Food Additive Usage Sanitation Standard

**LIST OF DATA (TOXICOLOGY, METABOLISM, SPECIFICATIONS) AVAILABLE:**

At its fifty-fifth meeting (2000), the Committee did not evaluate paprika oleoresin. The opinion that paprika oleoresin is acceptable as a spice was based on the report of the fourteenth meeting (1970), which stated that such use is self-limiting and obviates the need for an ADI.

<<http://www.inchem.org/documents/jecfa/jecmono/v48aje10.htm>>

The submission will be compiled in line with the guidance that JECFA provided on previous occasions for food colours that are derived from foods that are widely consumed. A comprehensive collection of available technical data on the qualitative and quantitative composition of extracts, of the biological tests performed with such products, revised draft specifications, and intake data are under preparation.

**FOOD GROUPS WITHIN THE GSFA FOR WHICH THE COMPOUND IS USED:**

Paprika oleoresin is widely used as food colour at GMP level in many countries. Paprika oleoresin may be used in all the food categories belonging to category 1-16 of the GSFA.

**DATE ON WHICH DATA COULD BE SUBMITTED TO JECFA:**

31st December 2006