

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 10

CX/FAC 06/38/16

October 2005

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

Thirty-eighth Session

The Hague, the Netherlands, 24 – 28 April 2006

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 65th JECFA MEETING

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the following subject matter are invited to do so **no later than 31 January 2006** as follows: Netherlands Codex Contact Point, Ministry of Agriculture, Nature and Food Quality, P.O. Box 20401, 2500 E.K., The Hague, The Netherlands (Telefax: +31.70.378.6141; E-mail: info@codexalimentarius.nl - *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: Codex@fao.org - *preferably*).

BACKGROUND

1. Specifications for 152 food additives and flavouring agents and one nutrient supplement (Calcium L-5-methyltetrahydrofolate) were discussed and prepared at the 65th JECFA meeting (Geneva, June 2005) and are published in Addendum 13 to the “Compendium of Food Additive Specifications” (FAO Food and Nutrition Paper 52-Add. 13 – distributed under separate cover). The addendum is also available on the JECFA website as follows: http://www.fao.org/es/ESN/jecfa/whatisnew_en.stm). These specifications cover:

	<u>Food additives</u>	<u>Flavouring agents</u>
Total:	14	138
New (Revised):	2 (8)	129 (9)
Full:	9 (2 maintained)	131
Tentative:	3	7
Withdrawn:	2	---

2. The Committee is being asked to review the specifications for the additives and flavouring agents, in particular those designated as “Full”, with a view to recommending their adoption by the Commission as Codex Specifications, taking into account comments received. Comments are also invited on the “Principles Governing the Establishment and Revision of Specifications,” which are elaborated in Section A of Food and Nutrition Paper 52 - Add. 13.

AD HOC WORKING GROUP

Consideration of Specifications

3. Comments will be considered at a meeting of the *ad hoc* Working Group on Specifications, which was established at the 37th Session of the Committee. The Provisional Agenda is included in the Annex (below). The specifications will be classified into Categories I, II, III, IV, or V, according to the established procedures. An explanation of the five categories is provided in the Annex.

4. The 7 additives given full (new and revised) specifications at the 65th JECFA are listed in the Annex. Separate lists of the additives for which specifications were maintained as full (2), designated as tentative (3), or withdrawn (2) are also given in the Annex.

5. Of the 138 flavouring agent specifications reviewed during the 65th JECFA, 7 are designated as tentative (see Annex) and will be assigned to Category IV or V. This leaves 131 for consideration during the session. To avoid protracted discussions, the Working Group will be asked to identify only those specifications that it considers in need of revision prior to recommending acceptance as Codex Specifications (i.e., Category I). The JECFA numbers for all 138 substances are included in the Annex for easy reference to FAO Food and Nutrition Paper 52 – Add.13.

Consideration of Principles

6. The Working Group will also have the opportunity to comment on the Principles Governing the Establishment and Revision of Specifications. See item VI of the Provisional Agenda in the Annex.

AD HOC WORKING GROUP ON SPECIFICATIONS

Sunday 23 April 2006, 14:00-16:00 hours

PROVISIONAL AGENDA

- I. Introductions
- II. Approval of the Agenda
- III. Comments from the Codex and JECFA Secretariats
- IV. Comments by the Working Group Chairman
- V. Review of Category Definitions (see below)
- VI. Review of Comments Submitted on the Specifications for the Identity and Purity of Food Additives (FAO FNP 52 - Add. 13) arising from the 65th JECFA Meeting
 - A. Specifications for additives (uses other than as flavouring agents)
 - B. Specifications for certain flavouring agents
 - C. Principles governing the establishment and revision of specifications (see also Annex 3 of “Summary and Conclusions” of the 65th JECFA, Geneva, June 2005)
 - i. *Compendium of Food Additive Specifications*
 - ii. *Use of the terms “Anhydrous” and “Dried Basis” in specifications*
 - iii. *Residual solvents*
 - iv. *Safety evaluation of enzymes produced by genetically modified microorganisms*
 - v. *Hexanes*
- VII. Other Business
- VIII. Reestablishment of the Working Group

SPECIFICATIONS CATEGORIES

- I. Specifications that are suitable for submission to the Commission for final adoption as Codex Specifications;
- II. Specifications that will be suitable for submission to the Commission for final adoption as Codex Specifications after editorial changes have been made;
- III. Specifications that require substantive changes before they are considered suitable as Codex Specifications and which should be held at Step 2 of the Specifications Procedures pending further advice from JECFA;
- IV. Specifications that have been revised by recent sessions of JECFA or that may be revised at the forthcoming session;
- V. Specifications that are incomplete and have been designated by JECFA as tentative (and, therefore, are not to be considered for adoption as Codex Specifications).

ADDITIVES**SPECIFICATIONS DESIGNATED AS FULL AT THE 65th JECFA, Geneva, 2005 (FNP 52 - ADD. 13, Rome, 2005):**

Aspartame-acesulfame salt
Beeswax
Candelilla wax
Laccase from *Myceliophthora thermophila* expressed in *Aspergillus oryzae*
Phospholipase A1 from *Fusarium venenatum* expressed in *Aspergillus oryzae*
Pullulan
Quillaia extract (Type 2)

SPECIFICATIONS MAINTAINED AS FULL AT THE 65th JECFA, Geneva, 2005 (FNP 52 - ADD. 13, Rome, 2005):

Hexanes
Quillaia extract (Type 1)

SPECIFICATIONS DESIGNATED AS TENTATIVE AT THE 65th JECFA, Geneva, 2005 (FNP 52 - ADD. 13, Rome, 2005):

Ethyl maltol (Separate full specifications were elaborated for flavour use; JECFA no. 1481)
Maltol (Separate full specifications were elaborated for flavour use; JECFA no. 1480)
Sucrose esters of fatty acids

SPECIFICATIONS WITHDRAWN BY THE 65th JECFA:

Monomagnesium phosphate
Trisodium diphosphate

FLAVOURING AGENTS**JECFA NUMBERS FOR FLAVOURING AGENTS GIVEN FULL SPECIFICATIONS (including those for which an existing specification was maintained or a tentative designation removed) BY THE 65th JECFA, Geneva, 2005 (FNP 52 - ADD. 13, Rome, 2005):**

1480, 1481, 1483-1505, 1507-1558, 1560-1566, 1568-1591, 1593-1615 (Total 131).

JECFA NUMBERS FOR FLAVOURING AGENTS GIVEN TENTATIVE SPECIFICATIONS (including those for which an existing tentative designation was maintained) BY THE 65th JECFA, Geneva, 2005 (FNP 52 - ADD. 13, Rome, 2005):

631.2, 632.2, 633.2, 1479, 1482, 1506, 1559 (Total 7).