

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4

CX/NFSDU 08/30/4

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES 30th Session

Cape Town, South Africa, 3 - 7 November 2008

DRAFT ADVISORY LISTS OF NUTRIENT COMPOUNDS FOR USE IN FOODS FOR SPECIAL DIETARY USES INTENDED FOR INFANTS AND YOUNG CHILDREN: PART D ADVISORY LIST OF FOOD ADDITIVES FOR SPECIAL NUTRIENT FORMS: PROVISIONS ON GUM ARABIC (GUM ACACIA)

- *Comments at Step 6 of the Procedure* -

Comments from:

AUSTRALIA
GUATEMALA

AIDGUM - International Association for the Development of Natural Gums

AUSTRALIA

Australia notes that at the 29th Session of CCNFSDU, AIDGUM proposed to provide additional information on the technological justification for the higher of the two suggested levels; however it is unclear when this information would become available. Therefore, Australia prefers to await the advice from AIDGUM before developing its position.

Australia would however like to advise the committee that it does not permit gum arabic in infant formula products although gum arabic is permitted as a food additive in infant foods to a maximum level of 10mg/kg.

GUATEMALA

Guatemala has no comments until more scientific evidence is available.

AIDGUM - International Association for the Development of Natural Gums

Aidgum submitted a comment on September 22, 2006 on this subject when it was proposed that the Gum Arabic/ gum Acacia level should be reduced from 100 to 10 mg/ kg in the Ready to Use Food.

JECFA has assigned Gum Acacia an “ADI not specified” status when used as an additive, meaning that it can be used for additive purposes according to good manufacturing practice (GMP) principles. The GSFA, Table 3, also recognizes acacia gum as a product that can be used according to GMP. In some countries, such as the USA, Gum Acacia is classified as a generally recognized as safe (GRAS) food component and in France AFSSA has recognized Gum Acacia (Arabic) as a soluble dietary fibre with pre biotic properties.

Aidgum confirms the need for 100 mg/kg of Gum Arabic (gum Acacia) when used as a coating agent to prevent oxidation or other deterioration of vitamins or other minor ingredients in foods for infants and young children. Use at 100 mg/kg as a coating agent is necessary for adequate protection of these minor ingredients, which are added to bulk and other ingredients of finished, packaged foods for infants and young children.

The level of acacia gum in the finished product will be well below 10 mg/kg, but Aidgum recommends that the level in the Advisory List should be related to the use of acacia gum for the food ingredient, rather than in the finished product to avoid confusion.

If CCNFSDU and Codex wish to specify levels of additives in the finished product, we believe that the report of the next CCNFSDU session that will consider this issue make clear that use of substances such as acacia gum for coating and protecting minor but important ingredients will require up to 100 mg/kg as a coating agent for these minor ingredients, resulting in a level of the substance in the finished product at less than 10 mg/kg.