



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Fifty-second Session

#### PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CXG 36-1989)

#### Replies to CL 2021/1-FA of Colombia, Ecuador, European Union, Malaysia, Peru, EU Specialty Food Ingredients, IFAC and ISC

#### Colombia

**National Subcommittee:** Codex Committee on Food Additives Subcommittee

Document or subject: CL 2021/1-FA April 2021 Request for comments at step 3 on proposals for changes and/or additions to the document Generic Names and International Numbering System for Food Additives (CXG 36-1989)

Proposed changes are shown with additions in underlined and highlighted text, and deletions with ~~striketrough text~~.

SEPARATE	POSITION PROPOSAL				COMMENTS	COMMENTS CLASS <sup>1</sup>															
						E	S	TE	TR												
<p><b>2 DESCRIPTION</b> 2.1 Product definition: CX/FA 21/52/11 DRAFT REVIEW OF GENERIC NAMES AND INTERNATIONAL NUMBERING SYSTEM OF FOOD ADDITIVES (CXG 36-1989). Changes and/or additions proposed for INS (at step 3).</p>	<p><b>2 DESCRIPTION</b> 2.1 Product definition:</p> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 15%;">INS Number</th> <th style="width: 25%;">Name of Food Additive</th> <th style="width: 20%;">Functional Class</th> <th style="width: 40%;">Technological Purpose</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;"><u>163(xi)</u></td> <td style="text-align: center;"><u>Butterfly peaflower extract</u></td> <td style="text-align: center;"><u>Colour</u></td> <td style="text-align: center;"><u>Colour</u></td> </tr> <tr> <td style="text-align: center;"><u>183</u></td> <td style="text-align: center;"><u>Jaqua (genipin-glycine) blue</u></td> <td style="text-align: center;"><u>Colour</u></td> <td style="text-align: center;"><u>Colour</u></td> </tr> </tbody> </table>				INS Number	Name of Food Additive	Functional Class	Technological Purpose	<u>163(xi)</u>	<u>Butterfly peaflower extract</u>	<u>Colour</u>	<u>Colour</u>	<u>183</u>	<u>Jaqua (genipin-glycine) blue</u>	<u>Colour</u>	<u>Colour</u>	<p><b>GENERAL COMMENTS</b> Colombia supports the position proposal. Colombia supports the confirmation and ratifies the request that the food additive jagua (genipin-glycine) blue be added with colour functional class and INS 183 in the GSFA. Furthermore, considering the use that this additive will have in different regions, it is proposed to add the following</p>	X			
INS Number	Name of Food Additive	Functional Class	Technological Purpose																		
<u>163(xi)</u>	<u>Butterfly peaflower extract</u>	<u>Colour</u>	<u>Colour</u>																		
<u>183</u>	<u>Jaqua (genipin-glycine) blue</u>	<u>Colour</u>	<u>Colour</u>																		

<sup>1</sup> "Editorial": This kind of comment makes clearer or simplifies the text without changing its meaning. It includes spelling or grammar corrections, suggestions of different but equivalent words and simplification of the phrase structure.

"Substantive": This kind of comment considers concept changes and the addition of new aspects or ideas. It includes additions or amplifications, as well as changes, reorganization of text or removals that change the content of a phrase, paragraph or section in the document.

- "Technical": This kind of comment considers scientific corrections and technical adjustments. Its purpose is to make clearer and improve the standard and, sometimes, adjust it to other standards from a technical point of view.

"Translation": This kind of comment corrects points which translation to other languages is considered inaccurate.

					synonyms: Genipapo, genipapo glue, jagua blue, huito blue, huito, jagua.				
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal.			<b>X</b>	
	322 (i)	Lecithin	Antioxidant, emulsifier, <u>flour treatment agent</u>	Antioxidant, <u>antioxidant synergist</u> , <u>emulsifier, flour treatment agent</u>					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal.			<b>X</b>	
	301	Sodium ascorbate	Antioxidant <u>Flour treatment agent</u>	Antioxidant <u>Flour treatment agent</u>					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal.			<b>X</b>	
	322(ii)	Tripotassium citrate	Acidity regulator, <u>antioxidant</u> , emulsifier salt, sequestrant, stabilizer	Acidity regulator, <u>antioxidant synergist</u> , emulsifier salt, sequestrant, stabilizer					
	333(iii)	Tricalcium citrate	Acidity regulator, <u>antioxidant</u> , emulsifier salt, sequestrant, stabilizer	Acidity regulator, <u>antioxidant synergist</u> , emulsifier salt, firming agent, sequestrant, stabilizer					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal			<b>X</b>	
	504 (i)	Magnesium carbonate	Acidity regulator, anticaking agent, colour retention agent, <u>flour treatment agent</u>	Acidity regulator, anticaking agent, colour retention agent, <u>flour treatment agent</u>					

Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal			<b>X</b>	
	953	Isomaltol (hydrogenated isomaltulose)	Anticaking agent, bulking agent, <u>flavour enhancer</u> , glazing agent, stabilizer, sweetener, thickener	Anticaking agent, bulking agent, <u>flavour enhancer</u> , <u>flavour synergist</u> , glazing agent, stabilizer, sweetener, thickener, texturizing agent					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the position proposal			<b>X</b>	
	960b	Fermentation steviol glycosides	<u>Sweetener</u>	<u>Sweetener</u>					
	<u>960c</u>	<u>Enzyme modified steviol glycosides</u>	<u>Sweetener</u>	<u>Sweetener</u>					
	<u>960d</u>	<u>Enzyme modified glycosylated steviol glycosides</u>	<u>Sweetener</u>	<u>Sweetener</u>					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the EWG proposal, in the sense of suggesting to the CCFA to consider that it is premature to include these proposals in the INS and to wait for JECFA evaluation and the proposed name.			<b>X</b>	
	101(iv)	<u>Riboflavin from <i>Ashbya gossypii</i></u>	<u>Colour</u>	<u>Colour</u>					
Changes and/or additions proposed for INS (at step 3).	<b>INS Number</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>	Colombia supports the EWG proposal, in the sense of suggesting to the CCFA to consider that it is premature to include these proposals in the INS and to wait for JECFA evaluation and the proposed name.			<b>X</b>	
	<u>1100(vi)</u>	<u>Fungal amylase from <i>Aspergillus niger</i></u>	<u>Flour treatment agent</u>	<u>Flour treatment agent</u>					

<b>ESTABLISHING A MECHANISM TO KEEP TRACK OF REMOVED INS NUMBERS</b>	<p>1. In the EWG it was also proposed to prepare a series of criteria to reuse removed INS numbers. Otherwise, there is the risk to reassign INS numbers randomly, which would add confusion. One of these criteria could be: the INS number that has been removed can only be assigned to another food additive belonging to the same functional class than the class that was deleted. A good example can be for carotens, beta, <i>algae</i> (INS 160(iv)), which was removed, and the INS number was reused for <i>Dunaliella salina</i> extract rich in beatacarotene. Both food additives belong in the same functional class: colour.</p> <p>2. Some delegations proposed to keep in the INS list the names and numbers removed with the removal year. However, then they are not removed from the Codex document, and this could look like a document full of change annotations. A way out could be inserting the INS numbers that were removed and reused in a table at the end of CXG 36-1989. In this case, it is more important including only the more important removals and reuses and not all changes.</p> <p>3. Another option, proposed by the President and Copresident is to update every year the Document/table of information on the INS concerning removed and reused numbers, as an informative table in the EGW report.</p>	Colombia proposes to adopt a position that combines proposals 1 and 3, considering besides, in relation to proposal 3 for the updating of Document/table of information on INS for deleted and reused numbers, to consider that the publishing mechanism doesn't depend on the EWG being active, so the updating of the document is assured.			<b>X</b>	
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### Ecuador

#### 1. General comments

Ecuador welcomes the opportunity to comment on document *CL 2021/1-FA*. Regarding the submission of comments, Ecuador position is:

#### 2. Specific comments

Ecuador considers that:

- Regarding Annex 1 of CX/FA 21/52/11, for food additives such as: sodium ascorbate, lethicin and magnesium carbonate, in order not to limit its functions, we suggest, unless there were a better criterion, to place in the functional class and technological purpose columns "*Treatment agent*".
- Concerning paragraphs 35 to 38, Ecuador has no comments.

### European Union

#### *Mixed Competence*

#### *European Union Vote*

The European Union and its Member States (EUMS) would like to thank Belgium and Iran for chairing the electronic Working Group and preparing the discussion paper CX/FA 21/52/11.

The EUMS have the following comments on the conclusion and recommendations:

#### CX/FA 21/52/11, para 35

The EUMS support the changes to the INS list as presented in the annex 1 to CX/FA 21/52/11. The EUMS would like to inform the Codex members that an alternative class name will be used in the EU for INS 960c 'enzyme modified steviol glycosides': 'enzymatically produced steviol glycosides'. **As INS is intended as a harmonised naming system for food additives, the EUMS propose that the committee would consider the name 'enzymatically produced steviol glycosides'<sup>2</sup> for INS 960c.**

For INS 960d, the EUMS could also accept the shortened name of 'glucosylated steviol glycosides'.

#### CX/FA 21/52/11, para 36

<sup>2</sup>Commission Regulation (EU) 2021/1156 of 13 July 2021 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards steviol glycosides (E 960) and rebaudioside M produced via enzyme modification of steviol glycosides from Stevia. *OJ L 249, 14.7.2021, p. 87–98.*

The EUMS agree with the approach to wait for the JECFA assessment and proposal for a name before including riboflavin from *Ashbya gossypii* and fungal amylase from *Aspergillus niger* in CXG 36-1989.

CX/FA 21/52/11, para 37

a) The EUMS support the format of the overview of deleted INS numbers and names including an overview of re-used numbers as presented in the annex 2 to CX/FA 21/52/11.

b) The EUMS support keeping the overview of deleted INS numbers and names, including an overview of re-used numbers, as a separate information document that shall be updated when CXG 36-1989 is changed. **The EUMS do not consider it appropriate to include deleted INS numbers and names in INS CXG 36-1989. However, the EUMS could also accept that deleted numbers and names are captured in the reports of the INS EWG.**

c) The EUMS also agree that Name changes of food additives with no number changes are not included in this list.

CX/FA 20/52/11, para 38

The EUMS support that the next EWG continues working on an information table to keep track of deleted INS numbers.

**Malaysia**

Annex 1

INS	Food Additive	INS Functional Class	Technological purposes	Malaysia's Comment
301	Sodium ascorbate	Antioxidant <b>Flour treatment agent</b>	<i>Antioxidant</i> <b>Flour treatment agent</b>	Malaysia has no objection on the recommendation.
504(i)	Magnesium carbonate	Acidity regulator Anticaking agent Color retention agent <b>Flour treatment agent</b>	<i>acidity regulator</i> <i>anticaking agent</i> <i>color retention agent</i> <b>Flour treatment agent</b>	Malaysia has no objection on the recommendation.
960b	Steviol glycosides from fermentation	<b>Sweetener</b>	<b>sweetener</b>	Malaysia has no objection on the recommendation.
<b>960c</b>	<b>Enzyme modified steviol glycosides</b>	<b>Sweetener</b>	<b>sweetener</b>	Malaysia has no objection on the recommendation.
<b>960d</b>	<b>Enzyme modified glucosylated steviol glycosides</b>	<b>Sweetener</b>	<b>sweetener</b>	Malaysia has no objection on the recommendation.

Recommendation	Malaysia's Comment
The EWG recommends CCFA to consider it is premature to include the following proposals in the INS, and to wait for the JECFA assessment and proposal for a name: a. INS 101(iv) Riboflavin from <i>Ashbya gossypii</i> , with the functional class "Colour" and technological purpose "colour" b. INS 1100(vii) Fungal amylase from <i>Aspergillus niger</i> , with the functional class "Flour treatment agent" and technological purpose "flour treatment agent"	Malaysia has no objection with the recommendation to wait for the JECFA assessment and propose to postpone this work until the evaluation by JECFA is completed.
The EWG recommends CCFA to discuss annex II in order to reflect on a. the format of the overview of deleted INS numbers and names including an overview of re-used numbers; b. the approach to deal with the information, either in a separate information document or within CXG 36-1989 in a table at the end or as an continuous annex of future reports of the EWG; c. the question to which extent changes of names and changes of numbers are to be included	Malaysia agrees with the recommendation.
The EWG recommends the next EWGs would update or continue working on an information table to keep track of deleted INS numbers.	Malaysia agrees with the recommendation.

## Peru

Number	Reference document paragraph	Position/proposal for changes and/or additions	Technical basis/comments
1	<p><b><u>12 Butterfly peaflower extract (comments in response to CL 2020/35-FA).</u></b>            The International Association of Colours Manufacturers (IACM) requests “butterfly peaflower extract” to be added. IACM included information that the use of this colour was reviewed in the USA and its use is allowed in Thailand and it is also allowed as an anthocyanin in Canada.</p>	<p><b><u>Position</u></b>            Peru agrees on waiting for JECFA evaluation report.</p>	<p>The butterfly peaflower extract does not have an evaluation report from JECFA nor is it included in the GSFA.</p>
2	<p><b><u>11 Jagua (genipine-glycine) blue (comments in response to CL 2020/35-FA).</u></b>            Colombia submitted the request that food additive jagua (genipine-glycine) blue be added as colour functional class. JECFA89 established in 2020 an ADI for jagua blue. A point for discussion can be if the name should be “jagua blue” or “jagua (genipine-glycine) blue)” or keep both options together in the name, including a synonym, such as jagua (genipine-glycine) blue (jagua blue)”, as it is in the JEFCA summary report. Colombia proposes to use INS 183.</p>	<p><b><u>Position</u></b>            Peru supports the proposal to add jagua (genipine-glycine) blue to the food additives list.</p>	<p>“Jagua (genipine-glycine) blue” has an ADI that JECFA established in 2020 in its 89th session.</p>
3	<p><b><u>23 to 25. If lecithin (INS 322(i)) has the functional class “flour treatment agent” in products of standard CXS 152-1985 (Standard for wheat flour), or if the functional class for lecithin should be “emulsifier” (request from the CCFA51).</u></b></p>	<p>-----</p>	<p>Peru has no comments here.</p>
4	<p><b><u>18 to 20</u></b> Including functional class “antioxidant” and technological purpose “antioxidant synergist” for <b><u>tricalcium citrate</u></b> (INS 333 (iii)) and <b><u>tripotassium citrate</u></b> (INS 332 (ii)) and consider the inclusion of technological purpose as “<b><u>antioxidant synergist</u></b>” for <b><u>lecithin</u></b> (INS 332(i)).</p>	<p>Peru supports this proposal: Including functional class “antioxidant” and technological purpose “antioxidant synergist” for <b><u>tricalcium citrate</u></b> (INS 333 (iii)) and <b><u>tripotassium citrate</u></b> (INS 322 (ii)) and consider the inclusion of technological purpose as “<b><u>antioxidant synergist</u></b>” for <b><u>lecithin</u></b> (INS 332(i)).</p>	<p>It is proposed to use the term “antioxidant synergist” as it is stated in guidelines document Class Names and the International Numbering System for Food Additives CXG 36-1989.</p>
5	<p><b><u>21 &amp; 22.</u></b> The convenience of including functional class “flour treatment agent” for <b><u>magnesium carbonate (INS 504 (i)).</u></b></p>	<p>-----</p>	<p>Peru has no comments here.</p>

6	<p><b><u>7 &amp; 8 Isomalt ((Hydrogenated isomaltulose) (INS 953) (Comments in response to CL 2019/39-FA)</u></b>          UE Specialty Food Ingredients requested adding functional class and technological purpose as “flavour enhancer” for isomalt ((hydrogenated isomaltulose) (INS 953).          Brasil proposed for isomalt (hydrogenated isomaltulose) the technological purpose of f flavour synergist instead of flavour enhancer, on the basis of the effects mentioned in combination with other sweeteners.</p>	<p><b><u>Position</u></b>          Perú agrees on adding functional class “flavour enhancer” proposed by the USA and technological purpose “flavour synergist” proposed by Brasil.</p>	<p>According to document Class Names and the International Numbering System for Food Additives CXG 36-1989 (flavour synergist)..</p>
7	<p><b><u>13 Stevia glycosides (comments in response to CL 2020/35-FA).</u></b>          The ISC (International Stevia Council) proposes numbers <b>INS 960c for enzyme modified steviol glycosides</b> and <b>960d for glycosilated steviol glycosides with enzymatic modification</b>. JECFA prepared reviewed specifications for steviol glycosides with four annexes.          ISC proposes for INS 960b the name fermentation steviol glycosides. The GTE supported these proposals.</p>	<p>-----</p>	<p>Peru has no comments here.</p>
8	<p><b><u>29 to 34</u></b> Establishing a mechanism to <u>keep track of removed INS numbers.</u></p>	<p><b><u>Position</u></b>          Peru agrees with the proposal of keeping track of removed INS numbers, as expressed in Annex II of the document.</p>	<p>It is important to keep a list of the INS names and numbers that are deleted, including the year of removal and its reuse, to avoid confusion.</p>

Number	Reference document paragraph	Position/proposal for changes and/or additions	Technical basis/comments
9	<p><b><u>26 to 28</u></b> Assign an INS number to fungal amylase from <i>Aspergillus niger</i> and consider including functional class and technological purpose as “flour treatment agent “.</p>	<p><b><u>Position</u></b>          According with GTE recommendation to wait for JECFA evaluation before including proposals in the INS.</p>	<p>This enzyme is jecfa in the priorities list.</p>
10	<p><b><u>9 &amp; 10 Riboflavin from <i>Ashbya gossypii</i> (Comments in response to CL 2019/39-FA)</u></b>          The EU Specialty Food Ingredients requested adding a new entry for INS 101(9v) riboflavin from <i>Ashbya gossypii</i>, with functional class and technological purpose as colour, because this substance is in JECFA priority list for evaluation.</p>	<p><b><u>Position</u></b>          According with GTE recommendation to wait for JECFA evaluation before including proposals in the INS.</p>	<p>JECFA89 of june 2020 pointed out that, due to time restrictions, evaluations of safety and food exposition were not finished, and the specifications will be published later.</p>

### EU Specialty Food Ingredients (Federation of European Specialty Food Ingredients Industries)

EU Specialty Food Ingredients wishes to react to the following recommendation made by the electronic working group on the International Numbering System (INS):

*“36. The EWG recommends CCFA to consider it is premature to include the following proposals in the INS, and to wait for the JECFA assessment and proposal for a name:*

*a. INS 101(iv) Riboflavin from *Ashbya gossypii*, with the functional class “Colour” and technological purpose “colour” (...).”*

Riboflavin from *Ashbya gossypii* was evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) at its 92<sup>nd</sup> meeting, which took place between 7<sup>th</sup> and 18<sup>th</sup> June 2021<sup>3</sup>. JECFA has concluded that Riboflavin from *Ashbya gossypii* is safe, has agreed on a specification and has not proposed any alternative name for this additive. Therefore, we believe that Riboflavin from *Ashbya gossypii* should be added to the INS list with the INS number INS 101(iv) since all requirements for an INS listing are fulfilled by this additive.

We thank you for your consideration and remain accessible for any further information about Riboflavin from *Ashbya gossypii*.

### IFAC (International Food Additives Council)

The International Food Additives Council (IFAC) is responding to [CL 2021/01-FA](#): Request for comments at Step 3 on the proposed changes and/or addition to the Class Names and International Numbering System for Food Additives (CXG 36-1989) described in [CX/FA 21/52/11](#). IFAC is a global association representing manufacturers and end-users of food additives and holds non-governmental observer status with Codex based regulations, standards-Alimentarius. IFAC strives to promote science, and specifications for food additives worldwide.

#### **Annex 1: Proposed changes and/or additions to the INS (at Step 3)**

IFAC supports the proposed additional functional classes and technological purposes for lecithin (INS 322(i)), tripotassium citrate (INS 332(ii)), and tricalcium citrate (INS 333(iii)). IFAC also supports the proposed revisions for steviol glycosides (INS 960), including the new INS 960b-d.

### ISC (International Stevia Council)

The [International Stevia Council](#) (ISC) wishes to provide its comments on the [CL 2021/1-FA](#): Request for comments at Step 3 on proposed changes and/or addition to the *Class Names and International Numbering System for Food Additives* and more specifically on the document [CX/FA 21/52/11](#), representing the report on the eWG on INS, as follows:

1. ISC supports the proposed changes and/or addition to the INS as described in Annex 1 for Steviol Glycosides.
2. In relation to the possible names of food additive as per paras. 15 of CX/FA 21/52/11, ISC would like to reflect on the following:
  - The wording “Enzyme Modified Steviol Glycosides” for INS 960c and “Enzyme Modified Glucosylated Steviol Glycosides” for INS 960d is aligned with the name of the JECFA monograph, thus respecting the way in which other food additives are named by Codex and JECFA.
  - The wording “enzymatically produced steviol glycosides” for INS 960c is aligned with the way steviol glycosides from this technology have been recently approved by the European Union.
  - The wording “Enzyme Modified Glucosylated Steviol Glycosides” is aligned with the wording used in Malaysia and in Korea for this technology (“Enzymatically Modified Stevia”) and in Japan (“Glucosyl Transferase Treated Stevia”).
  - The simpler wording “Glucosylated Steviol Glycosides” as proposed by the Chair of the eWG on INS is also supported by the ISC, as it is used in China: “Glucosyl Steviol Glycosides” and in Korea: “Glucosyl Stevia”.

The ISC has not particular preference for the wording of INS 960c and would leave it to CCFA to take the final decision on the final wording. ISC believes that either names provide a clear distinction between these two production technologies and Steviol glycosides from *Stevia rebaudiana* Bertoni and that consumers will not be misled by any of the two proposed names.

However, ISC has a preference for the simpler name of “Glucosylated Steviol Glycosides” for INS 960d.

<sup>3</sup> The summary and conclusions of that meeting are available at the following link: <http://www.fao.org/3/cb5597en/cb5597en.pdf>

3. In relation to the deletion of INS 960b(i) Rebaudioside A from multiple gene donors expressed in *yarrowia lipolytica*, ISC would like to request the removal by CCFA at the same time as the approval of the insertion of “Steviol glycosides from fermentation” both at INS and at GSFA levels. In fact, JECFA has, in essence, subsumed the old specification for *Rebaudioside A from multiple gene donors expressed in yarrowia lipolytica* under the new Annex 2 for Steviol glycosides from fermentation: therefore under GSFA reference to Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* and in INS reference to INS 960b(i) should be removed as it is covered by Steviol Glycosides from Fermentation (INS 960b).
4. Finally, ISC wishes to bring the attention of CCFA that when the discussion on INS took place in the eWG on INS, JECFA had approved at its 87<sup>th</sup> meeting in June 2019 the monograph for Steviol Glycosides from Fermentation and the monograph for Enzyme Modified Steviol Glycosides as full and had approved the monograph for Enzyme Modified Glucosylated Steviol Glycosides (Glucosylated Steviol Glycosides) as tentative.

JECFA, at its 91<sup>st</sup> meeting in February 2021, adopted the final Framework on steviol glycosides and replaced the tentative specification prepared at its 87<sup>th</sup> meeting with full specification. The extract on steviol glycosides from the [Summary and Conclusions](#) of the JECFA 91<sup>st</sup> meeting is below:

“The Committee noted that the revised (Framework for) steviol glycosides specifications monograph, including the appendices and four annexes, replaces the tentative specifications prepared at its eighty-seventh meeting. All specifications for steviol glycoside products evaluated by JECFA are now incorporated in the (Framework for) steviol glycosides prepared at the present meeting.

The Framework for steviol glycosides and all specifications incorporated in the Framework have been sent by JECFA 91<sup>st</sup> meeting to CCFA52 for adoption (see [JECFA Monographs 26](#)).

ISC sincerely hopes that a positive solution for the adoption of the INS for steviol glycosides for new production technologies as well as all the other approvals related to steviol glycosides for their inclusion in the GSFA as well as the JECFA framework specifications could be adopted at CCFA 52 in September 2021.

ISC remains at your disposal for any information or clarification you might have on this matter prior to CCFA 52.