# CODEX ALIMENTARIUS COMMISSION







Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

CL 2017/47-FA April 2017

**TO**: Codex Contact Points

Interested International Organizations

FROM: Secretariat,

Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme

Viale delle Terme di Caracalla

00153 Rome, Italy

SUBJECT: Request for proposals for new and/or revision of food additive provisions of the GSFA

DEADLINE: 15 February 2018

COMMENTS: To:

Secretariat

Codex Committee on Food Additives China National Center for Food Safety Risk

Assessment (CFSA),

Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, E-mail:

ccfa@cfsa.net.cn

Copies to:

Secretariat

Codex Alimentarius Commission Joint FAO/WHO Food Standards

Programme

Viale delle Terme di Caracalla

00153 Rome, Italy E-mail: <a href="mailto:codex@fao.org">codex@fao.org</a>

## **BACKGROUND**

- 1. CCFA46 agreed that the Circular Letter requesting proposal for new and/or revision of food additive provisions in the GSFA would include a form for the submission of proposals, which would clearly identify the seven criteria for initiation of work as outlined in the *Procedure for Consideration of the Entry and Review of Food Additives Provisions in the GSFA*. (Ref. REP14/FA para. 98).
- 2. CCFA49 agreed to include in the form for the submission of proposals for new and/or revision of food additive provisions two additional questions: (i) whether the proposal is related to a FC with corresponding commodity standards; and (ii) whether the proposal is also intended to revise the products covered by the commodity standards. (Ref. REP17/FA paras. 61 and 62)
- 3. CCFA49 also agreed to request proposals on use levels and use levels of: (i) tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain))"; and (ii) propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifiers in FC 05.1.4 "Cocoa and chocolate products".
- 4. Replies to this CL, will be compiled, by the Secretariat, in a working document (original language only) to be considered by the Physical Working Group on the GSFA, which will make recommendations on their inclusion in the GSFA at Step 2.

#### REQUEST FOR INFORMATION AND COMMENTS

- 5. Members and Observers, as directed above, are invited to submit proposals for:
  - a. new food additives provisions in the GSFA;
  - b. revision of adopted food additives provisions in the GSFA;
  - c. use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain))";
  - d. use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".
- 6. Proposals should be submitted by using the attached form (Annex 1) before the deadline indicated above.

## Annex I

# FORM FOR THE SUBMISSION OF PROPOSALS FOR NEW AND/OR REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA

In completing this form, only brief information is required. However, responsive information is required for each field. The form may be retyped if more space is needed under any one heading provided that the general format is maintained. A separate table should be completed for each food additive.

		•			
THE PROPOSAL	. IS SUBMITTED BY:				
IDENTITY OF THE FOOD ADDITIVE:					
Name of the Add	litive				
As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989					
INS Number					
Functional Class					
As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989					
PROPOSED USE(S) OF THE FOOD ADDITIVE (1) The rows below may be copied as many times as needed.			The proposal for:  ☐ a new provision; or  ☐ revising an existing provision; or  ☐ use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain))";or  ☐ use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".		
Food Category No. (²)	Food Category Name (²)		Maximum Use Level (3)	Comments (4)	
Is the proposal related to a FC with corresponding commodity standards?					
(if yes indicate the relevant FC)					
Is the proposal also intended to revise the products covered by the commodity standards?					
(if yes indicate the relevant commodity standards)					

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EVALUATION BY JECFA:				
Evaluation by JECFA				
Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).				
JUSTIFICATION:				
Justification for use and technological need				
Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).				
Safe use of additive: Dietary intake	Table 3 additive:			
assessment (as appropriate)	□ Yes			
	☐ No (Please provide information on dietary intake assessment below)			
Justification that the use does not mislead consumer				

- (1) For <u>proposed revisions of adopted provisions</u>, the current adopted provision should be provided, with deletions noted in <u>strikethrough</u> text, and changes or additions noted in **bold** font.
- (2) Food category number and name, as listed in Annex B of the GSFA.
- (3) For consistency, the maximum use level should be reported on the same basis as the ADI. A numerical use level should be provided for a food additive assigned a numerical ADI. GMP or a numerical use level may be provided for a food additive assigned a non-numerical ADI (e.g. "not-specified").
- (4) Comments on specific restrictions on the use of the food additive to be included as Notes (e.g. limitation of use to specific products in a food category).