

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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USES AND USE LEVELS OF PAPRIKA EXTRACT (INS 160C (II))

Replies to CL 2015/9-FA Part C, point 8 of China, Indonesia, Japan, Republic of Korea and IACM

CHINA

China supports to include paprika extract (INS 160C (II)) into GSFA, based on Chinese regulation, the suggested food categories and maximum levels are as below:

No.	Food Category	ML (mg/kg)
01.6.4	Processed cheese	GMP
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	GMP
12.2.2	Seasonings and condiments	10000

INDONESIA

Indonesia supports the proposal. Indonesia would like to make editorial correction regarding the INS of paprika extract, it should be INS 160c (ii).

JAPAN

Japan would like to submit the following comments regarding uses and use levels of paprika extract. JECFA established an ADI for paprika extract used as a food colour of 0 – 1.5 mg/kg bw, expressed as total carotenoids. Therefore, maximum use levels submitted are expressed as total carotenoids. To convert use levels of paprika extract into those of total carotenoids, use levels of paprika extracts were multiplied by 0.075 because, according to the report of JECFA, 7.5% is in the mid-range of the levels in commercial paprika extracts used as colours.

FC No.	Title	Use Level* (mg/kg)	Justification
01.2.1	Fermented milks (plain)	9	To impart colour to flavoured drinks based on fermented milks.
01.6.4	Processed cheese	140	To adjust colour of processed cheese for which cheddar cheese is used as ingredients.
01.6.5	Cheese analogues	35	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	11	To impart colour to ice cream, sherbet containing dairy ingredients and fruit yoghurt.
02.2.2	Fat spreads, dairy fat spreads and blended spreads	40	To impart colour to fat spreads and dairy fat spreads.
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based	35	To impart colour to non-dairy cream

FC No.	Title	Use Level* (mg/kg)	Justification
	on fat emulsions		
03.0	Edible ices, including sherbet and sorbet	55	To adjust colour of sharbet
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70	To adjust colour of dried tomatoes throughout one year
04.2.2.3	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	230	To adjust colour of soysauce-pickled vegetables.
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150	To adjust colour of tomato sauces throughout one year.
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40	To adjust colour of fried potato throughout one year.
05.1.4	Cocoa and chocolate products	10	To impart colour for chocolate products.
05.1.5	Imitation chocolate, chocolate substitute products	25	To impart colour for imitation chocolate.
05.2.1	Hard candy	6	To impart colour for hard candy.
05.2.2	Soft candy	12	To impart colour for soft candy.
05.3	Chewing gum	5	To impart colour for chewing gum.
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces	11	To impart colour for surface decoration.
06.4.1	Fresh pastas and noodles and like products	60	To impart colour to alkaline noodles and pastas.
06.4.2	Dried pastas and noodles and like products	60	To impart colour to dried pasta sheet kneaded with tomato
06.4.3	Pre-cooked pastas and noodles and like products	45	To impart colour to precooked alkaline noodles and pastas.
06.6	Batters (e.g., for breading or batters for fish or poultry)	300	To impart colour to batters.
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	30	To impart colour to processed rice products.
06.8.4.2	Deep fried semi-dehydrated soybean curd	35	To adjust colour of dehydrated deep fried soybean curd for seasonings of instant noodles. The reported maximum level can be converted to ready-to-eat basis by dividing by 10.
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1	To impart colour to sponge cake.

FC No.	Title	Use Level* (mg/kg)	Justification
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	75	To impart colour to dried fried chickens for seasoning of instant noodles. The reported maximum level can be converted to ready-to-eat basis by dividing by 10.
08.2.3	Frozen processed meat, poultry and game products in whole pieces or cuts	17	To impart colour to frozen fried chickens.
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	40	To impart colour to hamburger steak, sausages and fried chopped meat and cooked meat balls.
09.2.4.1	Cooked fish and fish products	225	To impart colour to dried cooked surimi product for seasoning of instant noodles. Use level is 225 mg/kg. The reported maximum level can be converted to ready-to-eat basis by dividing by 10. To impart colour to crab-flavoured cooked kamaboko product (kanikama). Use level is 2 mg/kg.
09.2.4.2	Cooked molluscs, crustaceans, and echinoderms	60	To adjust colour of cooked shrimp which is one of the ingredients for seasonings of instant noodles. The reported maximum level can be converted to ready-to-eat basis by dividing by 10.
09.3.3	Salmon substitutes, caviar and other fish roe products	160	To impart colour to salted cod roe flavoured with chili pepper.
10.2.1	Liquid egg products	3	To adjust colour of egg products throughout one year.
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	85	To impart colour to decorative toppings.
12.2.1	Herbs and spices	750	To adjust colour to spices and roux. These products are used within the range of 0.1 % of final products. Further consideration is necessary.
12.2.2	Seasonings and condiments	1500	To adjust colour to seasonings and condiments. The reported maximum use level can be converted to 0.15 mg/serving. Regarding seasoning for instant noodles, use level is 12 mg/kg as served to consumer. Further consideration is necessary.
12.4	Mustard	4	To adjust colour of mustards throughout one year.
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	75	To impart colour to ready-to-eat soups.
12.5.2	Mixes for soups and broths	450	To impart colour to concentrated soups to be reconstituted with water. The reported maximum level can be converted to ready-to-eat basis by dividing by 4.
12.6	Sauces and like products	150	To impart colour to sauces for meat products and mayonnaise including salted cod roe flavoured with chili pepper as ingredient.

FC No.	Title	Use Level* (mg/kg)	Justification
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	42	To impart colour to mayonnaise in which salted cod roe flavoured with chili pepper is used as an ingredient.
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	150	To adjust colour to non-emulsified sauces.
12.6.4	Clear sauces	560	To adjust colour to clear sauces for fried products. Further consideration is necessary.
13.6	Food supplements	20	To impart colour to food supplement for surface decoration.
14.1.4.1	Carbonated water-based flavoured drinks	3	To impart colour to carbonated water-based flavoured drinks.
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	25	To impart colour to non-carbonated water-based flavoured drinks.
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	40	To impart colour to concentrates for water-based flavoured drinks. Proposed maximum use level is on the served to the consumer basis.
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	110	To impart colour to rice crackers and potato chips for surface decoration

* Use levels are expressed as total carotenoids.

REPUBLIC OF KOREA

Paprika extract(INS 160c(ii)) should not used in the following products: powdered red pepper, shredded red pepper, Kimchi, Gochujang and Vinegars. Its use might result in misleading or deceiving consumers by manufacturing an adulterated product. In the Republic of Korea, color additives are not permitted for use in powdered red pepper, shredded red pepper, Kimchi, Gochujang and Vinegars. In addition, color additives are not allowed in Codex Standard for Kimchi(CODEX STAN 223-2001) and Regional Standard for Gochujang(CODEX STAN 294R-2009). We suggest that use of paprika extract (INS 160c(ii)) in powdered red pepper, shredded red pepper, Kimchi, and Gochujang and Vinegars should not be allowed.

INTERNATIONAL ASSOCIATION OF COLOR MANUFACTURERS (IACM)

IACM has some updated level/category information for the consideration of the pWG, in those categories amended/updated by NATCOL in which IACM also submitted data.

Company / organisation name:		IACM compiled data for USA		
GSFA Categories in which the use of one or more colors is justified		Paprika INS160c(ii) Use Levels*		
FCS No.	Title	Low**	Typical	Max
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	29	288	576
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	4	7	14
06.8.1	Soybean-based beverages	1	7	14
06.8.2	Soybean-based beverage film	1	7	14
06.8.8	Other soybean protein products	1	7	14
06.8.7	Fermented soybean curd	1	7	14
12.10	Protein products other than from soybeans	1	7	14

Notes
Before reconstitution
As reconstituted (in cheese sauce, etc. as consumed; subject to dilution factor)
previously 12.9.1.1 Soybean beverage
previously 12.9.1.2 Soybean milk film
previously 12.9.1.3 Other soybean protein products (including non-fermented soy sauce); 12.9.1 Soybean protein products; 12.9.5 Other protein products
previously 12.10.2 Fermented soybean curd (soybean cheese)
previously 12.9.5 Other protein products

Notes:

* Use levels are expressed as mg/kg or mg/l (ppm) of total carotenoids, with all extracts standardised to 100,000 colour units (= 7.2% total carotenoids)

** For each food category, the Low is the minimum of all submitted Low values; the Typical is the average of all submitted Typical values; the Max is the maximum of all submitted Max values. Empty cells indicate no data for the category were submitted.