



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

MATTERS REFERRED BY THE CODEx ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

MATTERS ARISING FROM THE 40TH SESSION OF THE CODEx ALIMENTARIUS COMMISSION (CAC40)

A. Matters for information

Standards and Related Texts adopted by the Commission¹

1. CAC40 adopted the:
 - Amendments to the Introduction and to the list of *Codex Specifications for Food Additives* (CXM 6);
 - Food additive provisions of the *General Standard for Food Additives* (CXS 192-1995) (GSFA);
 - Revision of the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989);
 - Revised food additives provisions of the GSFA related to the alignment of the Standards for Frozen Fish Products and of the Standards for *Certain Canned Citrus Fruits* (CXS 254- 2007), *Preserved Tomatoes* (CXS 13-1981), *Processed Tomato Concentrates* (CXS 57-1981) and *Table Olives* (CXS 66-1981) and the EDTA provisions of the *Standard for Canned Shrimps or Prawns* (CXS 37-1991); and
 - Revised food additives sections of the Standards for *Preserved Tomatoes* (CXS 13-1981), *Processed Tomato Concentrates* (CXS 57-1981), *Quick Frozen Fin-Fish, Uneviscerated and Eviscerated* (CXS 36-1981), *Quick Frozen Shrimps or Prawns* (CXS 92- 1981), *Quick Frozen Lobsters* (CXS 95- 1981), *Quick Frozen Blocks of Fish Filets* (CXS 165-1989), *Quick Frozen Fish Fillet* (CXS 190-1995), *Quick Frozen Fish Sticks* (Fish Fingers), *Fish Portions and Fish Fillets – Breaded and in Batter* (CXS 166-1989), and *Fresh and Quick Frozen Raw Scallop Products* (CXS 315-2014).

Revocation of existing Codex Standards and Related Texts²

2. CAC40 approved the revocation of food additive provisions of the GSFA as proposed by CCFA49.

Discontinuation of work³

3. CAC40 approved the discontinuation of draft and proposed draft food additive provisions for the GSFA as proposed by CCFA49.

¹ REP17/CAC para 50 and Appendix III

² REP17/CAC Appendix V

³ REP17/CAC Appendix VII

B. Matters for action**Standard for Mozzarella (CXS 262-2006)⁴**

4. CAC40 requested CCFA to address only the technological justification of the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content covered by the *Standard for Mozzarella* (CXS 262-2006) in the framework of the alignment work of food additive provisions of CCMMP standards and those of the GSFA.
5. The Committee is **invited to take note of** the above request.

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES**A. Matters for information****39th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU39)**Food additives – mechanism / framework for considering technological justification and other matters⁵

6. CCNFSDU39 agreed to continue working on a mechanism or framework for considering the technological justification and test the agreed framework with the proposed use of xanthan gum (INS 415), pectin (INS 440) and gellan gum (INS 418).
7. CCNFSDU39 also agreed to evaluate the relevant food additives in CRD15 of CCFA49 as a next step.

B. Matters for action**20th Session of Codex Committee on Fresh Fruits and Vegetables (CCFFV20)**Post-harvest treatment for fresh fruits and vegetables for referral to CCFA⁶

8. CCFFV20 considered the proposed formulation containing: mono- and diglycerides of fatty acids (INS 471) and salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium (INS 470 (i)) that are currently approved for use in some countries for “surface treatment” of fresh fruits and vegetables to extend the postharvest shelf-life as well as maintenance of nutrient levels and organoleptic qualities of fresh fruits and vegetables.
9. CCFFV20 agreed to recommend to CCFA for their inclusion in the GSFA under FC04.1.1.2 “surface-treated fresh fruits” FC04.2.1.2 “surface-treated fresh vegetables”.
10. The Committee is **invited to consider** the above recommendations.

OthersEditorial amendments to the descriptors of FC 14.1.4.2 and FC 14.1.5

11. The Secretariat received an inquiry on whether ready-to-drink coffee or tea beverages should be included in FC 14.1.4.2 “Non-carbonated water-based flavoured drinks, including punches and ades” or FC 14.1.5 “Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa”.
12. It should be noted that FC 14.1.4.2 includes “ready-to-drink coffee and tea drinks with or without milk or milk solids” sold as ready-to drink iced or chilled products, while FC 14.1.5 includes “ready-to-drink products (e.g. canned), and their mixes and concentrates” sold as hot ready-to-drink beverages or as mixes for preparing hot coffee- and tea-based beverages.
13. In order to further clarify the difference between the two FCs, it is proposed that editorial amendments be made to FC14.1.4.2 and FC 14.1.5 as presented in Appendix I.
14. The Committee is **invited to consider** the above recommendation.

Sorbitol syrup (INS 420(ii)): safety evaluation

15. Sorbitol syrup (INS 420(ii)) is currently included in the GSFA (Table 3) although it has not been assigned an Acceptable Daily Intake (ADI) or determined, on the basis or other criteria to be safe by JECFA. Sorbitol syrup is also included in the *Standard for Instant Noodles* (CXS 249-2006).

⁴ REP17/CAC paras 130-134

⁵ REP18/NFSDU paras 143 and 144

⁶ REP18/FFV, paras 98-99

16. In order to rectify this situation, it is proposed to use the same approach for solving the problem on food additives which have been included in the GSFA without corresponding specifications, i.e. (i) to issue a Circular Letter requesting information on the commercial use of sorbitol syrup (INS 420(ii)); (ii) based on the information provided, CCFA51 will recommend either its removal from the GSFA and the commodity standard or its inclusion in the priority list for JECFA with the understanding that delegations should make a firm commitment to provide data for its safety evaluation by CCFA52.

17. The Committee is **invited to consider** the above recommendations.

Carotenoids, chlorophylls and chlorophyllins, copper complexes and polysorbates

18. When preparing the document for endorsement and/or revision of maximum levels for food additives in commodity standards (ref. CX/FA 18/50/5), it was noted that carotenoids (INS 160a(i), INS 160a(iii), INS 160e, INS 160f); chlorophylls and chlorophyllins, copper complexes (INS 141(i), INS141(ii)); and polysorbates (INS 432, INS 433, INS 434, INS 435, INS 436) are listed under the same respective food additive groups although they do not share the same group ADIs (See Appendix II).

19. In view of this, it is proposed that the Secretariat undertake a review for all the group food additives in the GSFA and prepare a more comprehensive document with proposals on how to deal with the issue for consideration at CCFA51.

20. The Committee is **invited to consider** the above recommendation.

Editorial amendments to the descriptors of FC 14.1.4.2 and FC 14.1.5

Note: New text is presented in **bold and underlined font**

14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades:

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g. almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g. lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk (**ready-to-drink iced or chilled products**), and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine).

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates (**hot ready-to-drink beverages or mixes for preparing hot coffee- and tea- based beverages**). Examples include: chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g. instant coffee, powder for hot cappuccino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.4, and cocoa mixes in 05.1.1.

Food additives listed under carotenoids, chlorophylls and chlorophyllins, copper complexes and polysorbates and their ADIs

INS No	Name of the Food Additives	ADI
carotenoids		
160a(i)	Carotene, beta-, synthetic	Group ADI of 0-5 mg/kg bw for beta carotene, synthetic and from <i>Blakeslea trispora</i> (18 th JECFA, 1974)
160e	Carotenal, beta-apo-8'-	Group ADI of 0-5 mg/kg bw expressed as the sum of carotenoids including β -carotene, β -apo-8'-carotenal, and the methyl and ethyl esters of β -apo-8'-carotenoic acid (18 th JECFA, 1974)
160f	Carotenic acid, methyl or ethyl ester, beta-apo-8'-	
160a(iii)	Carotenes, beta-, <i>Blakeslea trispora</i>	Group ADI with β -carotene (synthetic) of 0-5 mg/kg bw (57 th JECFA, 2001)
chlorophylls and chlorophyllins, copper complexes		
141(i)	Chlorophylls, copper complexes	0-15 mg/kg bw (13 th JECFA, 1969)
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	0-15 mg/kg bw (22 nd JECFA, 1978)
polysorbates		
432	Polyoxyethylene (20) sorbitan monolaurate	0-25 mg/kg bw (17 th JECFA, 1973)
433	Polyoxyethylene (20) sorbitan monooleate	0-25 mg/kg bw (17 th JECFA, 1973)
434	Polyoxyethylene (20) sorbitan monopalmitate	0-25 mg/kg bw (17 th JECFA, 1973)
435	Polyoxyethylene (20) sorbitan monostearate	0-25 mg/kg bw (17 th JECFA, 1973)
436	Polyoxyethylene (20) sorbitan tristearate	0-25 mg/kg bw (17 th JECFA, 1973)