

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 1

CRD 11

September 2016

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

28th Session
Washington, DC, United States of America,
12 – 16 September 2016

Comments on:

Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies

Comments Submitted by:

The United States

Terms for flavourings are defined in the “Guidelines for the Use of Flavourings (CAC/GL 66-2008).

- This guideline defines “flavour” as the organoleptic property of a substance, not the actual substance itself.
- This guideline defines “flavourings” as substances that are added to food to impart flavour.
- This guideline also defines the terms used to specify the source or origin of a flavouring substance, that is “natural” and “synthetic”.

The International Organization of the Flavour Industry (IOFI) presented a document to the 46th Codex Committee on Food Additives (CCFA) which outlined inconsistent terminology between CAC/GL 66-2008 and other codex texts, as well as disruption in international trade as a result of these inconsistencies. The 47th and 48th CCFA’s examined these inconsistencies, and addressed the inconsistencies in Codex Text under the purview of CCFA, as well as provided recommendations for other Codex Committees to address inconsistencies pertaining to the terminology for flavourings in Codex Texts under the purview of those other Committees.

General summary of inconsistencies:

- 1) Many standards use the term “flavour” when discussing food additives that impart flavour, as opposed to the correct term “flavouring”.
- 2) Many standards use the terms “artificial” or “nature identical” to describe flavourings that are not obtained from natural sources. These terms do not appear in CAC/GL 66-2008. The correct term for flavourings not obtained from natural sources is “synthetic”.

Recommendations for revision of Codex Standards under the purview of CCPFV

Existing text recommended for deletion is shown in ~~strike through~~ font. Text recommended for addition is shown **bold** font

- CODEX STAN 17-1981 –
 - *Section 4.3*

<u>Existing text</u>	<u>Revised text</u>
Natural and artificial flavours except those which reproduce the flavour of apples	Natural and synthetic flavourings except those which reproduce the flavour of apples

- CODEX STAN 319-2015 – this is an error on CCFA's part, there is no revision necessary
- CODEX STAN 78-1981-
 - *Section 1.1 Cherries...*

<u>Existing text</u>	<u>Revised text</u>
(iii) artificially coloured red and flavoured , whether natural or artificial .	(iii) artificially coloured red with added flavourings , whether natural or synthetic .

- *Section 3.2*

<u>Existing text</u>	<u>Revised text</u>
3.2 Flavours	3.2 Flavourings
3.2.2 Natural flavours and their identical synthetic equivalents	3.2.2 Natural and synthetic flavourings
3.2.3 Cherry Laurel Oil (to flavour artificially coloured cherries only)	3.2.3 Cherry Laurel Oil (artificially coloured cherries only)
3.2.4 Bitter Almond Oil (to flavour artificially coloured cherries only)	3.2.4 Bitter Almond Oil (artificially coloured cherries only)

- *Section 7.2.2*

<u>Existing text</u>	<u>Revised text</u>
7.2.2 When cherries are artificially coloured and/or artificially flavoured , the following declarations are permitted in the list of ingredients in lieu of naming the additive: "Cherries artificially coloured red"; or "Cherries artificially coloured red and artificially flavoured ".	7.2.2 When cherries are artificially coloured and/or have added flavourings , the following declarations are permitted in the list of ingredients in lieu of naming the additive: "Cherries artificially coloured red"; or "Cherries artificially coloured red with added flavourings ".

- CODEX STAN 99-1981
 - *Section 3.2*

<u>Existing text</u>	<u>Revised text</u>
3.2 Flavours	3.2 Flavourings

3.2.1 Natural flavours and their identical synthetic equivalents	3.2.2 Natural and synthetic flavourings
3.2.3 Cherry Laurel Oil (to flavour artificially coloured cherries only)	3.2.3 Cherry Laurel Oil (artificially coloured cherries only)
3.2.2 Bitter Almond Oil (to flavour artificially coloured cherries only)	3.2.4 Bitter Almond Oil (artificially coloured cherries only)
3.2.3 Natural flavours and nature-identical flavours	3.2.2 Natural and synthetic flavourings

- *Section 7.2.2*

<u>Existing text</u>	<u>Revised text</u>
7.2.2 The declaration of Maraschino Cherries shall be: "Cherries artificially coloured and flavoured "	7.2.2 The declaration of Maraschino Cherries shall be: "Cherries artificially coloured with added flavourings ".

- CODEX STAN 115-1981

- *Section 4.7*

<u>Existing text</u>	<u>Revised text</u>
4.7 Flavours	4.7 Flavourings
Natural flavours and nature-identical flavours	Natural and synthetic flavourings

- CODEX STAN 145-1981

- *Section 3.6*

<u>Existing text</u>	<u>Revised text</u>
3.6 Flavours	3.6 Flavourings

- CODEX STAN 223-2001

- *Section 4.3*

<u>Existing text</u>	<u>Revised text</u>
Natural flavours and nature-identical flavours.	Natural and synthetic flavourings

- CODEX STAN 242-2003

- *Section 4.4*

<u>Existing text</u>	<u>Revised text</u>
Natural and artificial flavours except those which reproduce the flavour of the respective stone fruit	Natural and synthetic flavourings except those which reproduce the flavour of the respective stone fruit

- CODEX STAN 296-2009
 - *Section 4.6*

<u>Existing text</u>	<u>Revised text</u>
...natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour ; natural cinnamon flavour ; vanillin, vanilla or vanilla extracts	...natural flavourings that are extracted from the named fruits in the respective product; natural mint flavouring ; natural cinnamon flavouring ; vanillin, vanilla or vanilla extracts