

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 7 C

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-fifth Session

Arusha, United Republic of Tanzania, 17 - 21 March 2003

PROPOSED DRAFT REVISED FOOD CATEGORY SYSTEM OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES

The following comments have been received from Israël, United Kingdom, Poland, New Zealand, Japan, AAC, IFU, IFMA, AMFEP, IDF, ISDC, IBFAN, IFAC:

ISRAËL:

1)CCFAC, 35th Session, CX/FAC 03/7, October 2002 : Proposed Draft Revised Food Category System of the Codex General Standard for Food Additives

CX/FAC 03/7 : Part II : Food Category System and Food Category Descriptors.

Appendix II : Revised Food Category Descriptors

05.1.3 : Cocoa-based spreads, including fillings

Perhaps the description could be even more specific : is it any minimum percentage of cocoa that allows the name "cocoa-based"? or otherwise , if there is not any minimum , the name could be "cocoa-containing" spreads and any percentage of cocoa would be allowed.

Part II : Summary of Comments on the Food Category System and Food Category Descriptors

"Energy drinks" : Israel accepts reasoning explaining inclusion of "energy drinks" in food category 13.5. However, the Australian denomination : "Formulated Caffeinated Beverages" seems more adequate than "energy drinks" for those beverages.

POLAND:

Part II, par. 44

13.2

We propose to maintain wording used in the standard i.e. “Weaning foods for infants and young children” and to add at the end of the heading following words: “in good health” in order to distinguish it from foods intended for special medical purposes (mentioned in par. 45).

Appendix I – Proposed Revised Food Category System

04.2. Vegetables

We sustain our opinion that aloe vera should not belong to the category “vegetables”. In Poland aloe vera is not used as a raw material in production of foodstuffs intended for general purposes.

NEW ZEALAND:

In Section 01.6 the use of the term “analogues” in both the title of the section and its text is a little misleading (despite the attempt in Section 01.6.5 to clarify). It seems that the term “analogue” in this sense is synonymous with the terms “imitation” and “recombined”. However these three terms (analogue, imitation, recombined) do have different meanings when used to describe a cheese.

Section 2 of the *Codex General Standard for Cheese* (Standard A6) clearly describes what constitutes a “cheese” and that description, while not mentioning specifically Imitation, Analogue or Recombined cheeses, covers these cheese categories. New Zealand suggests that the description of what constitutes a cheese under Standard A6 should be used on page 23 of the CX/FAC 03/07 document to describe cheese.

The same argument applies to the definition of Unripened and Ripened cheeses (01.6.1 and 01.6.2) that are also defined under A6. The Whey Cheese and Processed Cheese descriptions are not yet finalised. However descriptions adapted in the CX/FAC 03/07 document should reflect the final outcome.

Section 01.6.4.1 gives club cheese and cold-pack cheese as examples of Plain Processed cheese. These are not examples of processed cheese and are not (to our knowledge) made by “melting and emulsifying” as stated in Section 01.6.4 (Description of Processed Cheese). Neither can Monterrey Jack (with pepper bits), a natural cheese, be described as a Processed Cheese as it is in Section 01.6.4.2.

To be consistent with the change proposed for 13.1.2 “**Follow-up** formulae”, the wording for 13.1 should be amended to read 13.1 “Infant formulae and **follow-up** formulae”.

JAPAN:

Soybean product

Summary comment:

First of all we need to make consensus that soybean products (fresh tofu, fermented soybean (natto), soybean milk film, soymilk, soybean flour) are foods brought up in Japanese and Chinese for several thousand years, not similarity or substitute for animal protein says America. In Occidental countries fresh tofu and soymilk

are to be commodity in recent two decades, and they may be treated as exotic diet food. But considering that in Oriental countries we treat them as daily food, it is logical and reasonable to categorize soybean products to 06.8.

In this viewpoint, we support this draft which includes some soybean products in 06.8, but we insist all soybean product shall be basically categorized to 06.8.

Regarding "miso" and "soy sauce", which are Japanese soybean products,

1) Only soybean is not used as the material of Koji (malted rice), which is basis of the production, but rice or wheat is also used.

2) In the respect of process of production and use of food additives, there are big differences miso or soy sauce and 06.8 products.

3) They are used as a seasoning or sauce, not food in itself.

As the reasons mentioned above, it is not appropriate to classify miso and soy sauce in 06.8.

Miso should be categorized in 12.2 and Soy sauce should be in 12.6.4.

Therefore, we suggest we should not classify the products derived from soybeans on the basis of only material in itself but we should consider the use of the products or other used ingredients

Page 30, 04.2.2.6, line 5

Comment:

'Fresh tofu' and 'soybean milk film' in 04.2.2.6 shall be deleted because they shall be categorized in 06.8.

Page 30, 04.2.2.7, line 6

Comment:

'Fermented soybean (natto)' shall be transferred to the category 06.8 as we mentioned in previous comment.

Page 33, 06.2.1, line 6

Comment:

'Roasted soybean flour (kinako)' shall be transferred to the category 06.8.

Page 34, 06.8

Comment:

'Other Fermented soybean products (e.g. miso)' shall be deleted and 'Fermented soybean (natto)' and 'roasted soybean flour (kinako)' shall be categorized in 06.8.

Page 43, 12.9, line 2

Comment:

'Soy milk (a soy based milk substitute)' in 12.9 shall be deleted because they should be categorized in 06.8.

2. Salts, Spices, Soups, Sauces, Salads, Protein Products

Page 41, 12.3, line 2

Comment:

'Grain vinegar' shall be added as examples.

Rationale:

Japanese vinegar is mainly grain vinegar and vinegar shall be made from grain (e.g., rice) as cider, wine and malt described in the example.

Page 42, 12.6.1, line 1

Comment:

'White (cream-based) sauces' shall be added as examples.

Rationale:

'White (cream-based) sauces' shall be added as examples because White (cream-based) sauces' is emulsified.

Page 42, 12.6.2, line 3

Comment:

'White (cream-based) sauces' shall be deleted as examples.

Rationale:

‘White (cream-based) sauces’ shall be deleted as examples because ‘White (cream-based) sauces is emulsified.

AAC:

The European cereal starch industry (AAC) would like to address the following comments regarding the above-mentioned document:

Page 33- 06.2.2 Starches

The descriptor given for starches is not very accurate, in particular as regards the examples that are given. We would like to ~~retain-mentionthe single~~ “native starch” only as the other examples given are, either very specific and therefore not representative of the general products of the starch industry or have nothing to do with starch (baking powders).

We would therefore suggest the following description:

“ Starch is a glucose polymer occurring in granular form in different parts of certain plant species, notably seeds (cereals, pulses, tubers and pulses (e.g. corn, wheat, rice, beans, peas, tapioca, potato etc) and tubers (e.g. tapioca, potato). The polymer consists of linked anhydro- α -D-glucose units. Native Starch is separated from the by processes that are specific for each raw material, flour and steeped milling corn and cereal grains, although different starch sources may require additional processing. Examples include tapioca starch (for syrup), native starch, hydrolysed starch, molding starch and baking powders.”

”

IFU:

Our Federation would like to comment the descriptions of the following food categories:

- 14.1.2 Fruit and vegetable juices
 - 14.1.2.1 Canned or bottled (pasteurised) fruit juice
 - 14.1.2.2 Canned or bottled (pasteurised) vegetable juice
 - 14.1.2.3 Concentrates (liquid or solid) for fruit juice
 - 14.1.2.4 Concentrates (liquid or solid) for vegetable juice

- 14.1.3 Fruit and Vegetable Nectars
 - 14.1.3.1 Canned or bottled (pasteurised) fruit nectar
 - 14.1.3.2 Canned or bottled (pasteurised) vegetable nectar
 - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar
 - 14.1.3.4 Concentrates (liquid or solid) for vegetable nectar

We are aware of the fact, that in general a food category should be broad, covering as many items as possible in the same category. This system is without any doubt realistic in most cases, but not for the food categories mentioned above. As an example:

14.1.2.1 Canned or bottled (pasteurized) fruit juice.

Only fruit juice, which fulfils the provisions of the Codex Standard on Fruit Juices and Nectars, will fall under this food category, whereas all beverages containing fruit juice, but not fulfilling the provisions of the Fruit Juice Standard, are covered by the food category

14.1.4, Water-Based Flavoured Drinks, including “Sport” or “Electrolyte” Drinks and Particulated Drinks, where the description says: “Includes products based on fruit and vegetable juice

This argumentation is valid not only for 14.1.2.1, but also for the other food categories from 14.1.2 through 14.1.3.4.

Our Federation, which is strongly involved in the ad hoc Intergovernmental Task Force on Fruit and Vegetable Juices, revising the existing Codex Standards, therefore requests, that the description of these food categories should be consistent with the descriptions of these products in the Codex Standards on Fruit Juices and Fruit Nectars as well as in the Codex Standard on Vegetable Juices and Vegetable Nectars.

The work of the ad hoc Intergovernmental Task Force on Fruit and Vegetable Juices is still at step 3 and therefore the product definitions may still undergo some minor modifications.

Our proposal therefore is:

- to keep the descriptions of these food categories open for the time being
- to adapt the description of these food categories in the Food Category System after the adoption of the Codex Standards of Fruit and Vegetable Juices and Nectars at step 8 by the Codex Commission.

IFMA (The International Federation of Margarine Associations)

The International Federation of Margarine Associations has made proposals for the revision of the Food Category System used for the drafting of the General Standard for Food Additives in previous letters, that have been taken up in CX/FAC03/7. Ifma wishes to submit some additional comments, and more particularly regarding

Appendix II – Revised Food Category Descriptors, p. 26, 02.2.2.

Ifma is afraid that the description of sub-category 02.2.2. as it stands today in the proposal remains to be clarified. This sub-category simply concerns all fat emulsions having a fat content under 80%, and Ifma believes that after all it is not necessary to name them individually. For the sake of clarification Ifma therefore would suggest a much simpler version, as follows :

02.2.2. Emulsions containing less than 80 % fat.

Include reduced-fat products of butter, margarine and blends.

In Ifma’s opinion this describes clearly the products covered by 02.2.2 and should **replace** the existing proposal;

AMFEP (Association of Manufacturers and Formulators of Enzyme Products)

Milk coagulating enzymes

We take this opportunity to comment on some of the descriptors of food categories presented in Appendix II (pages 21-48) of your proposed revision of the Food Category System as basis for the General Standard for Food Additives. We realise that our comment concerns parts of the Food Category System for which no revision is being proposed.

By using italics we have emphasised the difference in the way the same enzymatic action is phrased in different descriptors.

On page 22 ff in item 01.2.2 Renneted milk (plain) the descriptor is “coagulated milk produced by the action of *the enzyme rennin*.”

This should be compared to item 01.4.3 Clotted cream (plain), where the descriptor is “cream formed from *enzymatic action*”, and to item 01.8.1 Liquid whey etc., where the descriptor is “with *rennet like enzymes*”. The differences may once have reflected preferences in the choice of enzyme source, but we believe that technical consistency should now be attempted by using the common term “milk coagulating enzymes” in all three descriptors.

IDF (International Dairy Federation)

IDF would like to thank the US for its fruitful and constructive cooperation in the drafting group and congratulate on the resulting document.

Reading the document very carefully some minor mistakes have been found.

On pages 4 and 5 in the comments under 15, 17, 22 and 24 the flavored products should not be referred to category 01.1.2 but be placed under 01.7.

On page 21 under 01.0 a description of the term "analogues" as products in which milk fat has been partially or wholly replaced by vegetable fats or oils should be added.

On page 21 under 01.1.1.2 the bold text “and is sold in a concentrated or powdered form” should be deleted.

On page 22 under 01.3 where this category only contains plain products the reference to flavored types should be deleted.

On page 23 under 01.5 and 01.5.2: also here the reference to flavored powders should be deleted.

On page 24 under 01.6.2.2 the word “during” should be replaced by “after”.

ISDC (The International Soft Drinks Council):

Category 14.1.4

Merging subcategories 14.1.4.1 and 14.1.4.2

ISDC supports the comment concerning merging subcategories 14.1.4.1 and 14.1.4.2 into a single subcategory that includes both carbonated and non-carbonated water-based flavored drinks, as proposed by the drafting group. We propose the following description for this subcategory:

14.1.4.1 Water-based flavoured drinks (carbonated and non-carbonated)

Includes water-based flavoured drinks with or without added carbon dioxide with nutritive and/or non-nutritive/ high-intensity sweeteners, flavours, colours, and other permitted additives. These include sodas such as colas, pepper-types, root beer, lemon-lime and citrus types, punches, ades, ready-to-drink coffees

and teas with and without milk solids, fruit and vegetable-based drinks and other ready-to-drink water-based flavoured drinks both diet (light) and regular, and other ready-to-drink water-based flavoured drinks. These beverages may be clear or cloudy, contain fruit and vegetable juices, and may contain particulated matter (e.g., fruit pieces).

Category 13.5

“Energy” drinks

ISDC supports the request made by ICGMA and Australia to include “energy drinks” within the general category 14.1.4. ISDC agrees with Australia in that “energy” drinks do not conform to the description given for Category 13.0 in that they are not “formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease or disorder.” They are not intended for nutritional purposes and are very similar, concerning additive use, to other water-based flavored beverages. They are offered for sale in convenience and grocery stores just like other soft drinks. The only difference is that they may contain more caffeine than other caffeinated soft drinks and other ingredients such as amino acids and some herbal extracts (e.g., ginseng) that are currently not covered in the draft GSFA. The majority of food additives in energy drinks are the same as in the other water-based flavored drinks. If such drinks need to be explicitly categorized, a new subcategory would be more appropriate under 14.1.4, as proposed by Australia. If this is not possible, we request that all additives proposed in Category 14.1.4 also be included in Category 13.5.

IBFAN:

We want to repeat our comments already submitted to the Dr Keefe on 15.7.02

p. 11 44) 13.2 The changes brought to the text reflect our comments and we hope that they can be adopted
P 12 45) our comments to 13.3 have been reflected in the text by the square brackets added but we want to repeat our rationale here

"Regarding item 13.3. We want to recall that at the CCNFSDU in November 2002 no consensus was reached on infant formula for special medical purposes. As long as there is no decision by Codex members for a separate category of infant formulas for special medical purposes, we ask this committee to delete the sections of 13.3. referring to infants and young children. Delete section 13.3.2"

and ask to consider them on page 12 in the present draft and this would mean that on page 19 and 44 category 13.3.2 should be deleted or put in brackets until a decision is taken at CCNFSDU, who is currently discussing if all infant formulas should be in the standard under revision or if a special standard should be created.

p 43 We welcome the striking out of text in 13.1 and the change in 13.1.1 and 13.1.2

IFAC: (The International Food Additives Council)

The International Food Additives Council (IFAC) composed of food additive producers whose products are in international trade, has NGO status in the Codex Alimentarius Food Standards Programme, is extremely interested in development of the General Standard on Food Additives and has participated in the Working Group on this project since its inception.

Based on our over three decades of experience in the work of CCFAC we file the following comments on CX/FAC 03/7.

IFAC has responded to the Codex request for data that can be used to establish maximum use levels for aspartame in a number of products and requested that tabletop sweeteners only be regulated by GMP limitations.

IFAC has two other concerns related to Table-top sweeteners:

1. The current proposed definition for Tabletop sweeteners (CX/FAC 03/7, October 2002, page 41, reads as follows:

“11.6 Table-top sweeteners, including those containing high-intensity sweeteners:

Includes products that are mixtures of high-intensity sweeteners (e.g., acesulfame potassium) or of polyols (e.g., sorbitol) with other additives (e.g., anticaking agents) that are marketed for use as a substitute for sugar. Products may be in powder, solid (e.g., cubes), or liquid form.”

There is no mention that these products may contain nutritive ingredients such as carbohydrates, which as you probably know is the case with essentially all tabletop products in sachet form. For example, *Equal* contains dextrose, maltodextrin and aspartame; *Splenda* contains dextrose, maltodextrin and sucralose; *Sweet 'N Low* contains dextrose, calcium saccharin, cream of tartar, and calcium silicate; and *Sweet One* contains dextrose, acesulfame K, cream of tartar, calcium silicate and natural flavors. (None of these products contain more than one gram of carbohydrate.)

Although we prefer the following definition to the one proposed, the real concern is that there is no mention in the proposed definition that tabletop sweeteners may contain “nutritive ingredients such as carbohydrates.” The preferred definition is:

“Includes products that are mixtures of high-intensity sweeteners and/or polyols and which may contain other additives and/or nutritive ingredients such as carbohydrates. These products, which are sold to the ultimate consumer may be in powder, solid or liquid form.”

2. It is essential that all food additives necessary in the formulation of tabletop sweeteners are listed for use in Category 11.6 in the proposed draft Table I of the Codex General Standard for Food Additives. Only a limited number of those in current use and those for anticipated use in tabletop sweeteners are so indicated in Table I. We will provide you with a list of those ingredients for tabletop use prior to the March meeting.

IFAC appreciates this opportunity to comment.