

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4(b)

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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

ACTION REQUIRED AS A RESULT OF CHANGES IN ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS

1. This document summarizes action required by the Codex Committee on Food Additives and Contaminants as a result of changes in the Acceptable Daily Intake (ADI) status of food additives or other toxicological recommendations concerning contaminants as proposed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) at its 59th Meeting (Geneva, 4-13 June 2001).¹
2. At its 59th Meeting, JECFA recommended changes to existing ADIs and/or established new or temporary ADIs or other toxicological recommendations as contained in the attached Table. The CCFAC should decide and agree on any action which might be required concerning these changes.
3. At its 59th Meeting, JECFA also evaluated a large number of flavouring agents using the Procedure for the Safety Evaluation of Flavouring Agents. As JECFA concluded that these substances were of "no safety concern" based on current intake, they are not included in the attached Table.

¹ See the Summary and Conclusions of the 59th Meeting of the Joint FAO/WHO Expert Committee on Food Additives, (Unnumbered, Agenda Item 4a) for additional details.

| INS No. | SUBSTANCE | PREVIOUS ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS | PRESENT ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS |
|-----------------------|--|---|---|
| Sweetener | | | |
| 956 | Alitame | 0-1 mg/kg bw | The ADI was maintained. <i>JECFA identified GSFA food category 7 (bakery wares, including bread) as a food group that may contribute to a high intake of alitame, as this group includes foods that are staples in many countries. JECFA suggested that the CCFAC consider reviewing the corresponding standards.</i> |
| Thickener | | | |
| 466 | Cross-linked sodium carboxymethyl cellulose | None | Included in the group ADI 'not specified' ² with other modified celluloses. <i>This additive should be added to Table 3 of the GSFA (Additives Permitted for Use in Food in General, Unless otherwise Specified, in Accordance with GMP)</i> |
| Glazing agents | | | |
| 905a | Mineral oils (low- and medium-viscosity) : Class I ³ | 0-1 mg/kg bw | 0-10 mg/kg bw <i>The Committee may wish to review the corresponding standards for this additive.</i> |
| 905a | Mineral oils (low- and medium-viscosity): Class II ⁴ and Class III ⁵ | 0-0.01 mg/kg bw (temporary) | Maintained <i>No action required.</i> |
| Preservatives | | | |
| 251-252 | Nitrate | 0-5 mg/kg bw (expressed as sodium nitrate) or 0-3.7 mg/kg bw (expressed as nitrate ion) | Maintained <i>JECFA recommended that the CCFAC reconsider the maximum levels of nitrate in the GSFA, as the estimated intakes of nitrate might exceed the ADI.</i> |
| 249-250 | Nitrite | 0-0.06 mg/kg bw | 0-0.07 mg/kg bw (expressed as nitrite ion) <i>JECFA recommended that the Codex Committee on Food Additives and Contaminants reconsider the list of maximum levels of nitrite in the GSFA, as the estimated intakes of nitrite might exceed the ADI.</i> |

² ADI 'not specified' is used to refer to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological and other) and the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effects and from its acceptable background levels in food, does not, in the opinion of the Committee, represent a hazard to health. For that reason, and for the reasons stated in the individual evaluations, the establishment of an ADI expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e. it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal food of inferior quality or adulterated food, and it should not create a nutritional imbalance.

³ Including P70(H) oil.

⁴ Including N70(H) and N70(A) oils.

⁵ Including P15(H), N15(H), and N10(A) oils.