CODEX ALIMENTARIUS COMMISSION





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Agenda Item 6

CRD 4

Original Language

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES

Forty-eighth Session

Xi'an, China, 14-18 March 2016

REPORT OF THE IN-SESSION WORKING GROUP ON THE INTERNATIONAL NUMBERING SYSTEM (INS)

15 March 2016

Dr. B. Marandi (Iran) chaired the meeting of the in-session Working Group (WG). He was assisted by Dr. D. Folmer (USA). The following Members and Observers participated: Australia, Brazil, Chad, China, Eritrea, European Union, Indonesia, Iran, Japan, Korea, Nigeria, Pakistan, Russian Federation, Senegal, Singapore, South Sudan, Sudan, Thailand, USA, Vietnam, AIDGUM, AMFEP, CCC, ELC, IACM, IADSA, ICA, ICGA, ICGMA, IDF, IFAC, ILSI, ISC, ISDI and NATCOL.

1. Introduction

The Chairman opened the meeting, and after introductions and opening remarks informed the group that the report of the electronic Working Group (eWG), established at the 47th session of the CCFA under the chairmanship of Iran was available as document CX/FA 16/48/14, and contained proposed changes to the current INS (Codex Class Names and the International Numbering System for Food Additives, CAC/GL 36-1989, amended 2015). In the preparation of the document, the views of the members of the eWG were taken into account as well as submissions received in answer to CL 2015/10-FA. Comments on the report of the eWG were compiled in documents CX/FA 16/48/14 Add. 1, CX/FA 16/48/14 Add. 2, and CRD 20.

2. Proposed changes to the INS

All additions to the INS are shown in **bold underlined** text, all deletions are shown in strikethrough text.

2.1 Changes to Section 2 of the INS (Table of Functional Classes, Definitions and Technological Purposes of the INS)

The WG considered an argument in favour of adding the new technological purpose of Emulsifying salt synergist to Section 2 of the INS.

Table 1. New technological purposes in Section 2 of INS, Part 1.

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent separation	

Recommendation 1

The WG recommends that the 48th CCFA add the technological purpose of "emulsifying salt synergist" to the functional class of "Emulsifying salt" in Section 2 of CAC/GL 36-1989 as indicated in Table 1 (additions are shown in **bold underline** text).

The WG considered an argument in favor of adding the technological purpose of binder to the functional class of stabilizer.

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Table 2. New technological purposes in Section 2 of INS, Part 2.

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE	
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.		

Recommendation 2

The WG recommends that the 48th CCFA add the technological purpose of "binder" to the functional class of "Stabilizer" in Section 2 of CAC/GL 36-1989 as indicated in Table 2 (additions are shown in **bold underline** text).

2.2 Changes to Sections 3 and 4 of INS

2.2.1 New Additives for Inclusion in the INS

The WG considered new additives from CX/FA 16/48/14 for addition to the INS.

Table 3. New INS Names and Numbers

INS No.	Name of Food Additive	Functional Class	Technological Purpose
<u>134</u>	Spirulina extract	Colour	<u>colour</u>
<u>163(vii)</u>	Purple sweet potato colour	Colour	<u>colour</u>
163(viii)	Red radish colour	Colour	<u>colour</u>

Recommendation 3

The WG recommends that the 48th CCFA add the new additives listed in Table 3 to Sections 3 and 4 of the INS (additions are shown in **bold underline** text).

2.2.2 Changes to Protease (INS 1101(i))

The WG was requested to consider revisions to the INS entry for Protease (INS 1101(i)).

Table 4. Revision to INS 1101(i) Protease

INS No.	Name of Food Additive	Functional Class	Technological Purpose
1101(i)	Protease from Aspergillus oryzae. Var.	Flour treatment agent	flour treatment agent
		Flavour enhancer	flavour enhancer
		Stabilizer	stabilizer

Recommendation 4

The WG recommends that the 48th CCFA revise the name for INS 1101(i) from "Protease" to "Protease from *Aspergillus oryzae*. Var." and retain its existing functional classes and technological purposes as shown in Table 4 (additions are shown in **bold underline** text).

The WG was asked to assign INS numbers, functional classes and technological purposes for specific proteases for which no corresponding INS numbers had been set.

Table 5. New Proteases for inclusion in INS

INS No.	Name of Food Additive	Functional Class	Technological Purpose
1101(v)	Protease from Streptomyces fradiae	Flour treatment agent	flour treatment agent
		Flavour enhancer	flavour enhancer
		<u>Stabilizer</u>	<u>stabilizer</u>
1101(vi)	Proteases from Bacillus subtilis	Flour treatment agent	flour treatment agent
		Flavour enhancer	flavour enhancer
		<u>Stabilizer</u>	<u>stabilizer</u>

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Recommendation 5

The WG recommends that the 48th CCFA add the new additives listed in Table 5 to Sections 3 and 4 of the INS (additions are shown in **bold underline** text).

2.2.3 Changes to Functional Classes and Technological Purposes for Existing Food Additives in the INS

Additional functional classes and technological purposes were suggested for Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (INS 1209).

Table 6. Changes to functional classes and technological purposes for existing additives

INS No.	Name of Food Additive	Functional Class	Technological Purpose
1209	Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer	Glazing agent Stabilizer	glazing agent stabilizer binder

Recommendation 6

The WG recommends that the 48th CCFA revise the functional classes and technological purposes for the additive listed in Table 6 in Sections 3 and 4 of the INS (additions are shown in **bold underline** text).