

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 6

CX/FAC 03/5  
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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

### ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS

#### *BACKGROUND*

1. In accordance with the section concerning Relations between Commodity Committees and General Committees in the *Codex Alimentarius Commission Procedural Manual* (Twelfth Edition, pages 84-85), "All provisions in respect of food additives (including processing aids) ... contained in Codex commodity standards should be referred ... and will require to be endorsed by the Codex Committee on Food Additives and Contaminants".

2. In consideration of the above and other provisions of the *Codex Alimentarius Commission Procedural Manual*, the attached food additive provisions are being submitted to the Codex Committee on Food Additives and Contaminants for endorsement. It is suggested that those food additives and corresponding use levels endorsed by the Committee be incorporated into the Codex General Standard for Food Additives.

3. The following food additive provisions of Codex standards have been submitted for endorsement since the 34<sup>th</sup> Session of the Codex Committee on Food Additives and Contaminants which are listed by (i) technological function, INS number and food additive name; (ii) proposed level; (iii) ADI (mg/kg body weight), and; (iv) notes.

4. This document does not include previously endorsed food additives provisions at the same levels of use as specified in draft Codex standards recently considered by the Committee.

**Part 1: THE TWENTY FIRST SESSION OF THE CODEX COMMITTEE ON  
PROCESSED FRUITS AND VEGETABLES (ALINORM 03/27)**

**DRAFT CODEX STANDARD FOR CANNED STONE FRUITS<sup>1</sup> AT STEP 8  
(APPENDIX III)**

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
<b>Colours</b>				
129	Allura Red AC (for canned "Red" or "Purple" plums only)	200 mg/kg of the final product	0-7	
127	Erythrosine (for sweet cherries only)		0-0.1	

**DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS  
– COCONUT MILK AND COCONUT CREAM – AT STEP 8  
(APPENDIX V)**

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
<b>Bleaching agents</b>				
223	Sodium metabisulphite	30 mg/kg	0-0.7 (Group ADI, expressed as sulfur dioxide)	
224	Potassium metabisulphite	30 mg/kg	0-0.7 (Group ADI, expressed as sulfur dioxide)	
<b>Emulsifiers</b>				
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg	0-25 (As total polyoxyethylene (20) sorbitan esters)	
433	Polyoxyethylene (20) sorbitan monooleate		0-25 (As total polyoxyethylene (20) sorbitan esters)	
434	Polyoxyethylene (20) sorbitan monopalmitate		0-25 (As total polyoxyethylene (20) sorbitan esters)	
435	Polyoxyethylene (20) sorbitan monostearate		0-25 (As total polyoxyethylene (20) sorbitan esters)	
436	Polyoxyethylene (20) sorbitan tristearate		0-25 (As total polyoxyethylene (20) sorbitan esters)	
473	Sucrose esters of fatty acid		1500 mg/kg	0-30 (Group ADI for sucrose esters of fatty acids and sucroglycerides)
471	Mono- and diglycerides	Limited by GMP	NOT LIMITED	

<sup>1</sup> Only applies to stone fruits of the genus *Prunus*.

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
	<b>Preservatives</b>			
211	Sodium benzoate	1000 mg/kg	0-5 (Group ADI for benzoic acid and its calcium, potassium, and sodium salts, benzyl acetate, benzyl alcohol and benzaldehyde, expressed as benzoic acid)	only for pasteurized coconut milk
	<b>Stabilizers/Thickeners</b>			
412	Guar gum	Limited by GMP	NOT SPECIFIED	
415	Xanthan gum		NOT SPECIFIED	
466	Sodium carboxymethyl cellulose		NOT SPECIFIED	
418	Gellan gum		NOT SPECIFIED (The potential laxative effect at high intakes should be taken into account when used as a food additive)	

**Part 2: THE TWENTY-FIFTH SESSION OF THE CODEX COMMITTEE ON FISH AND  
FISHERY PRODUCTS (ALINORM 03/18)**

**DRAFT STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRATS<sup>2</sup>  
AT STEP 6 (APPENDIX IV)**

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
	<b>Ascorbic acid</b>			
300	Ascorbic acid	GMP	NOT SPECIFIED (Group ADI for ascorbic acid and its sodium, potassium and calcium salts)	
330	Citric acid	GMP	NOT LIMITED (Group ADI for citric acid and its calcium, potassium, sodium, and ammonium salts)	
	<b>Antioxidant</b>			
310	Propyl gallate	100 mg/kg	0-1.4	
200 – 203	Sorbates	200 mg/kg (expressed as sorbic acid)	0-25 (As sum of sorbic acid and calcium, potassium and sodium sorbates (expressed as sorbic acid))	
	<b>Preservatives</b>			
210 – 213	Benzoates	200 mg/kg (expressed as benzoic acid)	0-5 (Evaluation as a flavouring agent not finalized at the fifty-seventh meeting (2001); further information required to determine whether this substance is in current use as a flavouring agent)	

<sup>2</sup> Only the use of the following additives is permitted

**Part 3: THE FIFTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 03/11)**

**DRAFT REVISED STANDARD FOR WHEY POWDERS<sup>3</sup> AT STEP 8  
(APPENDIX IV)**

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
[928]	<b><i>Bleaching agents</i></b> Benzoyl peroxide - calcium phosphate tribasic, as a carrier for liquid whey destined for dried products other than infant foods]	[100 mg/kg, but not allowed in whey powders for infant foods]	ACCEPTABLE LEVEL OF TREATMENT: 0-40 mg/kg FLOUR; CONDITIONAL, FOR SPECIAL PURPOSES: 40-75 mg/kg FLOUR	At its fifty-fifth meeting (2000), no conclusions about the acceptability of uses proposed in the draft GSFA because information on toxicity and intake was not available

**DRAFT REVISED CODEX STANDARD FOR CREAMS AND PREPARED CREAMS AT STEP 8  
(APPENDIX II)**

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those additives listed below may be used and only within the limits specified.

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

<i>Additive functional class:</i>	<i>(i)</i>	<i>Stabilizers*</i>	<i>Acidity Regulators*</i>	<i>Thickeners* and Emulsifiers*</i>	<i>Packing Gases and Propellants</i>
<i>Product category:</i>					
<i>Prepackaged liquid cream (2.4.1):</i>		X	X	X	-
<i>Whipping cream (2.4.2):</i>		X	X	X	-
<i>Cream packed under pressure (2.4.3):</i>		X	X	X	X
<i>Whipped cream (2.4.4):</i>		X	X	X	X
<i>Fermented cream (2.4.5):</i>		X	X	X	-
<i>Acidified cream (2.4.6):</i>		X	X	X	-

<sup>3</sup> Only those additives listed below may be used within the limits specified.

\* These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

### **DRAFT REVISED STANDARD FOR FERMENTED MILKS AT STEP 8 (APPENDIX III)**

Only those additive classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 (Rev. 2-1999), additional additives may be present in the flavoured fermented milks as a result of carry-over from non-dairy ingredients.

	<b>Fermented Milks</b>		<b>Fermented Milks Heat Treated After Fermentation</b>	
	<b>Plain</b>	<b>Flavoured</b>	<b>Plain</b>	<b>Flavoured</b>
<b>Additive class</b>				
Colours	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Acids	-	X	X	X
Acidity regulators	-	X	X	X
Stabilizers	X <sup>1</sup>	X	X	X
Thickeners	X <sup>1</sup>	X	X	X
Preservatives	-	-	-	X
Packaging gases	-	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

<sup>1</sup> Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.