



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 5(a)

CX/FA 18/50/7 Add.1

February 2018

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

(provisions for food additives in FC 01.6.4)

1. Following CAC40 decision on discontinuation of work on the general standard for processed cheese¹, the Committee is invited to consider the food additives provisions in FC 01.6.4 "processed cheese" held by CCFA49² (see Appendix 1 to this document). As per CCFA49 the food additive provisions of FC 01.6.4 will be considered by the PWG on the GSFA.³

¹ REP17/CAC, para. 124; CX/FA 18/50/2 Add.1.

² REP 17/FA, para. 63.

³ REP 17/FA, para. 111.

Appendix 1

Food Category No. 01.6.4 (Processed cheese)⁴

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Comments by EWG on first Circular/ information from CCFA48	EWG Proposal
DIOCTYL SODIUM SULFOSUCCINATE	480	5000	20	7	Emulsifier, Humectant	<p>CX/FA 16/48/7: additives in additives use Note: REP 16/FA, para. 138: address secondary additive use with notes. EU: supports expressing ML in final food to consider exposure (very low ADI). India: support proposal Japan: CAC39 (2016) agreed to continue discussing draft Standard for Processed Cheese next CAC (2017) due to time constraint. It should be taken into consideration when considering draft food additive provisions under FC01.6.4. Malaysia: Agrees; supports proposal USA: allowed in the USA in spreads at 5,000 mg/kg of stabilizer (note 20) – additive in additive use RF: discontinue</p>	Adopt – expression of ML on stabilizer basis appears to address exposure concern
NISIN	234	12.5	233	6	Preservative	<p>CX/FA 16/48/7: Adopt EU: Accepts ELC, IFAC: Supports adoption. Currently used in FC 01.6.4 products in international trade. Studies show that nisin @ 2.5-6.25 mg/kg can help control <i>Clostridial</i> spore outgrowth and spoilage in various processed emmental and cheddar cheeses and @ 2.5-12.5 mg/kg can reduce <i>Bacillus spp.</i> spores counts in pasteurized processed cheese. Nisin (@ 12.5- 250 mg/kg) also used to control <i>Clostridia botulinum</i> growth in pasteurized processed cheese spreads.(Use at 250 mg/kg is country specific and for lower sodium and higher moisture processed cheese spreads.) IFAC notes that several member states have supported this provision, and the only opposition appears to be based on antimicrobial concerns, which are not relevant here per JECFA. India, Indonesia, Japan, Malaysia : support adoption Iran: supports adoption due to pasteurization Japan: used in processed cheese as preservative. Maximum use level is 6.25 mg/kg Malaysia: Supports adoption</p>	Adopt

⁴ Excerpt of CX/FA 17/49/7 Appendix 1

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Comments by EWG on first Circular/ information from CCFA48	EWG Proposal
						<p>CX/FA 16/48/7 USA: allowed in the USA in pasteurized processed cheese spreads with and without fruits, etc at 250 mg/kg as a preservative</p> <p>RF: Does not support due to antibiotic resistance concerns</p>	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	<p>CX/FA 16/48/7: Adopt - Comments indicate use by some members</p> <p>EU: Technological need? In what kind of cheese it is used to prevent separation of oil? Only for cheese intended for further processing? ML is high; 20 kg child meets ADI by consuming 50g. 35th JECFA established ADI 0-25 mg/kg bw in 1989</p> <p>India: technologically justified in processed cheese. Supports adoption.</p> <p>Japan: used to prevent separation of oil in processed cheese for further processing. Maximum use level is 5,000 mg/kg.</p> <p>RF: Does not support; no tech. justification.</p>	Adopt at 5,000
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	<p>CX/FA 16/48/7: Adopt - Comments indicate use by some members</p> <p>EU: Technological need? ML is high; 20 kg child meets ADI by consuming 30g. 17th JECFA established ADI 0-7.5 mg/kg bw in 1989</p> <p>RF: Does not support; no technological justification.</p> <p>India: technologically justified in processed cheese. support proposal</p>	Adopt
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	<p>CX/FA 16/48/7: Adopt - Comments indicate use by some members</p> <p>EU: Technological need? ML is high. 41st JECFA established ADI 0.70 mg/kg bw in 1993.</p> <p>India: support proposal</p> <p>USA: allowed in USA at 9,000 mg/kg</p> <p>RF: does not support adoption; No technological justification.</p>	Adopt
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	<p>CX/FA 16/48/7: Adopt - Comments indicate use by some members</p> <p>EU: Technological need? ADI 0-30 mg/kg bw for this FA with sucroglycerides, sucrose oligoesters type I and type II and sucrose monoesters of lauric, palmitic or stearic acid established at 73rd JECFA (2010). Only for cheese intended for further processing. Singly or in combination INS 473 and 473a? At ML 10.000 a 20kg-child exceeds ADI by eating 60g of cheese</p> <p>India: support proposal</p> <p>Japan: proposes adding note 348 "Singly or in combination: sorbitan sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS473a) and sucroglycerides (INS 474)." since INS 473 share the ADI with INS 473a and 474.</p>	Adopt at 2,100 mg/kg with corrected note 348 (see Japan comment re. INS 473) Also adopt provision for INS 474 in this FC with note 348

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Comments by EWG on first Circular/ information from CCFA48	EWG Proposal
						Japan also proposes to revise Note 348 to correct name of INS 473 as described above. Malaysia: Supports proposal RF: does not support adoption; No technological justification.	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	1500		4	Emulsifier, Stabilizer	CX/FA 16/48/7: Adopt - Comments indicate use by some members EU: Technological need? Group ADI of 0-30 mg/kg bw for this FA with sucrose esters of fatty acids, sucroglycerides, sucrose oligoesters type II and sucrose monoesters of lauric, palmitic or stearic acid was established at the 73rd JECFA (2010). Only for cheese intended for further processing. Singly or in combination INS 473 and 473a? India: support proposal Japan: proposes adding note 348 "Singly or in combination: sorbitan sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS473a) and sucroglycerides (INS 474)." since INS 473a share the ADI with INS 473 and 474. Malaysia: Supports proposal RF: Does not support; no tech. justification.	Adopt at 2,100 mg/kg with corrected note 348 (see Japan comment re. INS 473) Also adopt provision for INS 474 in this FC with note 348
TARTRATES	334, 335(ii), 337	34900	45	7	All: Acidity regulator, Sequesterant <u>INS 334:</u> Antioxidant, Flavour enhancer <u>INS 335(ii) and 337:</u> Emulsifying salt, Stabilizer	CX/FA 16/48/7: Adopt - Comments indicate use by some members EU, RF: Need more info on technological justification. At ML 34,900 child ≤ 20 kg reaches ADI @ 17 g processed cheese. India: Use of this food additive function is technologically justified in processed cheese. May be adopted as proposed. RF: Discontinue; no tech. justification.	Request further information on actual use levels and tech. justification
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	CX/FA 16/48/7: Adopt - Comments indicate use by some members EU: Need more info on technological justification India: Supports proposal. Use of this food additive function is technologically justified in processed cheese. RF: Used for Vit E and antioxidant in many foods. ML should consider exposure from all FA uses. ML in RF is 200 mg/kg	Adopt

- Note 20: Singly or in combination with other stabilizers, thickeners and/or gums.
- Note 45: As tartaric acid.
- Note 223: As nisin.

Food Category No. 01.6.4.1 (Plain processed cheese)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions under discussion in this Food Category; included for information purposes only
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Food Category No. 01.6.4.2 (Flavoured processed cheese, including containing fruit, vegetables, meat, etc.)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions under discussion in this Food Category; included for information purposes only
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