

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 4d

NFSDU/42 CRD 22

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

Forty-second Session

Virtual

19 - 25 November and 1 December 2021

ESSENTIAL COMPOSITION REQUIREMENTS FOR FOLLOW-UP FORMULA FOR OLDER INFANTS AND DRINK/PRODUCT FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR DRINK FOR YOUNG CHILDREN

PROPOSAL TO SOLVE THE ISSUE RELATED TO SWEETNESS IN SECTION B FOOTNOTE 5 OF THE STANDARD

*Proposal prepared by Switzerland in response to CCMAS46 answer to CCNFSDU and to the Slides Item 4d
presented by the Co-Chair*

Section B Footnote 5 (REP20/NFSDU Appendix III)

c) Carbohydrates
available carbohydrates⁵⁾

Unit	Minimum	Maximum ⁶⁾	GUL
mg/ 100 kcal	-	12.5	-
mg/ 100 kJ	-	3.0	-

⁵⁾ Lactose should be the preferred carbohydrate in the product as defined in Section 2.1 based on milk protein.

For products based on non-milk protein, carbohydrate sources that have no contribution to sweet taste should be preferred and in no case be sweeter than lactose.

Mono- and disaccharides, other than lactose, should not exceed 2.5 g/100 kcal (0.60 g/100 kJ). National and/or regional authorities may limit this level to 1.25 g/100 kcal (0.30 g/100 kJ). Sucrose and/or fructose should not be added.

CCNFSDU request to CCMAS: *"whether there were internationally validated methods to measure sweetness of carbohydrate sources for follow up formula for older infants and drink/product for young children with added nutrients or drink for young children."*

The Codex Secretariat clarified at CCNFSDU41 that generally questions on methods did not prevent the progress of a Standard nor its adoption.



CODEX ALIMENTARIUS

BACKGROUND

Switzerland does not desire that too sweet drink/product for young children could be placed on the market. It has therefore worked the last years jointly with the EU to ensure that the Codex Standard contains specific requirements that could prevent such a situation. With the final objective to avoid the commercialization of drink/product for young children that results to be sweeter than breastmilk or cow-milk.

SECTION B FOOTNOTE 5

⁵⁾ Lactose should be the preferred carbohydrate in the product as defined in Section 2.1 based on milk protein.

For products based on non-milk protein, carbohydrate sources that have no contribution to sweet taste should be preferred and in no case be sweeter than lactose.

Mono- and disaccharides, other than lactose, should not exceed 2.5 g/100 kcal (0.60 g/100 kJ). National and/or regional authorities may limit this level to 1.25 g/100 kcal (0.30 g/100 kJ). Sucrose and/or fructose should not be added.

STATUS

At CCNFSDU41 the following question was formulated to CCMAS: «To ask CCMAS whether there were internationally validated methods to measure sweetness of carbohydrate sources for these products. ».

CCMAS46 answered as follows: «Methods to measure sweetness in drink/product for young children with added nutrient / drink for children: CCMAS agreed to inform CCNFSDU that there were no known validated methods to measure sweetness of carbohydrate sources and therefore no way to determine compliance for such a provision.»

Following the negative answer from CCMAS46, Switzerland investigated on an alternative solution to validate the sweetness requirement of Footnote 5, based on an official referenced norm method.

PROPOSAL

For the implementation and validation of the requirement as described in Footnote 5, Switzerland propose to apply the *paired-comparison sensory test* as a scientific validated and worldwide applied method, allowing in this case the comparison of the sweetness between lactose and other carbohydrate sources that have a contribution to the sweet taste of the product. In this way, manufactures will be able to exclude carbohydrate sources that have a higher sweetness than lactose.

NORM REFERENCE

Norm Reference for the test method:

DIN EN ISO 5495:2016

Sensory analysis - Methodology - Paired comparison test (ISO 5495:2005 + Cor 1:2006 + Amd 1:2016);
German version EN ISO 5495:2007 + A1:2016

[DIN EN ISO 5495 - European Standards \(en-standard.eu\)](http://en-standard.eu)