CODEX ALIMENTARIUS COMMISSION





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Agenda Item 2, 4(a), 4(b), 5(a), 5(b), 5(e), 6

CRD30

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

Fifty-First Session

Jinan, China, 25-29 March 2019

(Comments of Nigeria)

Nigeria

1. Agenda Item 2

Matters Referred by the Codex Alimentarius Commission and other subsidiary bodies

Compilation of comments in response to CL 2018/29-FA "Request for comments on the proposed amendments to the descriptors of FCs 14.1.4.2 and 14.1.5"

Nigeria supports the alignment of the amendment of the food category descriptors for food categories in 14.1.4.2 and 14.1.5 to have two food categories.

Rationale: It enhances the ease of referencing and specific application for the descriptors

2. Agenda Item 4a

Endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (CX/FA 19/51/5)

Proposed Draft Standard for Dried or Dehydrated Garlic (At Step 5/8),

- Proposed Draft Standard for Dried Oregano (At Step 5),
- Proposed Draft Standard for Dried Roots, Rhizomes and Bulbs Dried or Dehydrated Ginger (At Step 5),
- Proposed Draft Standard for Dried Leaves Dried Basil (At Step 5) and Proposed Draft Standard for Dried Floral Parts Dried Cloves (At Step 5): Anticaking agents
- Proposed Draft Standard for Saffron (at Step 5): no food additives

Nigeria supports the use of anti-caking agents according to GMP as in Table 3 except for Saffron.

Rationale: The additive (anti-caking agent) will prevent the powdered product from caking under high humidity

3. Agenda Item 4b

Alignment of the food additive provisions of commodity standards: Report of the EWG on Alignment (CX/FA 19/51/6)

Proposed amendments to the food additive provisions of the standard for cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973), Brie (CXS 277-1973) by introducing a text making reference to GSFA

Nigeria supports the proposed text on alignment of the food additive provisions of commodity standards.

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Rationale:

The evaluation was done for specific food additives and should not be extended to products which have not been evaluated by JECFA.

4. Agenda Item 5a

General Standard for Food Additives (GSFA): Report of the EWG on the GSFA (CX/FA 19/51/7) Provision for tri-sodium citrate in FC 01.1.1 (comments on technological need for the use of the food additive in milk from bovine species)

Nigeria has no objection to the use of tri-sodium citrate in this food category FC 01.1.1(Fluid milk plain).

Rationale: Trisodium citrate enhance the keeping quality or stability of a food as it prevents sedimentation and coagulation.

5. Agenda Item 5b

General Standard for Food Additives (GSFA): Proposals for new and/or revision of food additive provisions (replies to CL 2018/27-FA) (CX/FA 19/51/8)

Nigeria supports the submission of Japan on the use of Tamarind seed polysaccharide as listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989

Rationale: The proposed additive for use has wide applications in Nigeria.

6. Agenda Item 5e

Discussion paper on the use of terms "fresh", "plain", "unprocessed" and "untreated" in existing Codex texts

Nigeria appreciates the Russian Federation for developing the Discussion Paper and supports the definition of the terms "fresh", "plain", "unprocessed" and "untreated" in existing Codex texts.

Rationale: The terms as used in Codex texts are loose and need to be defined in view of issues that may lead to trade disputes.

7. Agenda Item 6

Proposed draft revision to the International Numbering System (INS) for Food Additives (CAC/GL 36-1989) CX/FA 19/51/12

Nigeria supports the deletion of Red 2G

Rationale: The proposed deletions are consistent with current scientific findings.