

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3a, 3b, and 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES Fifty-Fourth Session

Comments of Institute of Food Technologists

The Institute of Food Technologists (IFT) appreciates the opportunity to provide input to the Committee.

IFT is a global organization of approximately 12,000 individual members from 95 countries who are committed to advancing the science of food. Since 1939, IFT has provided scientific, technical and career development resources for advancing the science of food and its application across global food and agricultural systems.

The Institute of Food Technologists (IFT) wishes to acknowledge the excellent work undertaken by the 96nd and 97th Sessions of the Joint Expert Committee on Food Additives (JECFA) held from June to July 2023, respectively, and we welcome the publication of their assessments and conclusions on a number of issues of great importance for the future work of the Codex Committee on Food Additives. As an organization whose fundamental principles are based on the promotion of, and support for, the application of the highest degree of scientific excellence in the science of food, IFT also wishes to note the provisions of the Codex Procedural Manual (28th edition - <https://www.fao.org/documents/card/en/c/cc5042en>), specifically the section of the manual dealing with the Risk Analysis Principles Applied by the Codex Committee on Food Additives. This states that “CCFA shall base its risk management recommendations to the CAC on JECFA’s risk assessments, including safety assessments, of food additives”. It is recognized that there are numerous scientific bodies who undertake review of the latest available scientific information on food additives, however to ensure the work of CCFA is taken forward in the most transparent and consistent way possible, IFT would like to formally restate support for the provisions of the Procedural Manual which states that the risk assessments adopted by JECFA are those which should be the primary reference point for the decision making processes of the Codex Committee on Food Additives. With the Codex Procedural Manual in mind and these points in mind, IFT wishes to highlight points regarding the following items on the agenda:

Agenda item 3a: MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 96TH AND 97TH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY

Agenda item 3b: PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 96TH AND 97TH JECFA MEETINGS RESPECTIVELY

For additives Aspartame (INS 951), Titanium dioxide (INS 171) and steviol glycosides and modified starches, IFT would like to again refer to the Codex Procedural Manual (26th edition) and specifically “Section II Procedures for the consideration of the entry and review of food additive provisions in the general standard for food additives”. JECFA performs a critical role in setting the standards and performing comprehensive risk assessment of global food additives. The most recent JECFA reviews on these additives should be the basis for setting the standards for them.

Agenda item 6: PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989)

Agenda item 6 - addition of Phycocyanin (PC), a blue-colored protein pigment in cyanobacteria, used as a blue colour.

IFT again points to the Joint FAO/WHO expert committee on Food Additives, JECFA as the primary scientific body for CCFA to perform any safety evaluations of the food additives used in foods traded internationally and encourages this JECFA review to be prioritized for this additive.

Agenda item 6 - inclusion of the functional class “colour” for calcium sulfate (INS 516)

IFT supports the JECFA assessment being used to determine inclusion of this additive into the functional class of colour.

Agenda item 6 -E the appropriateness of including the functional class of “carrier” and the technological purpose of “nutrient carriers” for mannitol (INS 421) Starch sodium octenyl succinate (INS 1450) and sodium ascorbate (INS 301)

Carriers are a functional class within the GFSA. Carriers have a technological function in additives and in food production they are necessary to produce certain food additives. IFT believes that JECFA assessment for this functional class be the primary risk assessment tool to us for this food additives class.