

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
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Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-first Session

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REPORT OF THE IN-SESSION WORKING GROUP ON THE INTERNATIONAL NUMBERING SYSTEM (INS)

26 March 2018

Dr. Christine Vinkx (Belgium) chaired the meeting of the in-session Working Group (WG) on the INS. She was assisted by Dr. D. Folmer (USA) as Rapporteur. The following Members and Observers participated: Australia, Austria, Brasil, Cameroon, China, Colombia, Croatia, Estonia, EU, Finland, Germany, India, Indonesia, Japan, Korea, Morocco, New Zealand, Nigeria, Norway, Paraguay, Philippines, Russian Federation, Senegal, Spain, Sudan, Thailand, UK, USA, Vietnam, AIDGUM, CCC, EFEMA, ESFI, ETA, EU Specialty Food Ingredients, FIA, Food Drink Europe, IACM, IADSA, ICBA, ICGA, ICGMA, IDF, IFAC, ILSI, IOFI, ISA, ISDI, IUFOST, NATCOL, OIV, and FAO.

1. Introduction

The Chair opened the meeting, and after introductory remarks informed the group that the report of the electronic Working Group (eWG), established at the 50th session of the CCFA with Belgium and Iran serving as co-chairs was available as document CX/FA 19/51/12, and contained proposed changes to the current INS (Codex Class Names and the International Numbering System for Food Additives, CAC/GL 36-1989, amended 2018). Comments on the report of the eWG were compiled in documents CX/FA 19/51/12 Add. 1, CRD 16, CRD 30, and CRD 31.

2. Proposed changes to Section 3 and 4 of the INS (CAC/GL 36-1989)

2.1 Request to remove four additives from the INS

A request was submitted through the circular letter (CL 2018/26-FA) to remove four additives from the INS (Red 2G (INS 128), Sodium sorbate (INS 201), Potassium ascorbate (INS 303), and Distarch glycerol (INS 1411)). Comments were submitted to the electronic working group (EWG) and raised during the in-session working group (WG) indicating that Sodium sorbate (INS 201) and Potassium ascorbate (INS 303) were still authorized for use in certain countries. While there was not consensus on retaining Sodium sorbate (INS 201) in the INS, the majority supported that it be retained. It was therefore determined that it was not appropriate to remove Sodium sorbate (INS 201) and Potassium ascorbate (INS 303) from the INS.

Comments were made that the INS is intended as a harmonized naming system for food additives, and that it is not necessary to delete additives from the list even if they are not currently in use. However, the in-session working group was reminded that the circular letter for the INS (CL 2018/26-FA) provides for the option to request deletion of an additive from the INS.

Concerns were raised regarding the potential for confusion resulting from the reuse of an INS number. The in-session working group considered that if a substance is deleted from the INS, that careful consideration be given to the reuse of the number for another additive so as to avoid confusion. A suggestion was made to add to the terms of reference for the CCFA52 INS eWG (if established) that consideration be given to a mechanism to keep track of deleted INS numbers.

There was consensus from the WG to remove Distarch glycerol (INS 1411) from the INS.

Recommendation 1

The WG recommends that CCFA51 delete Distarch glycerol (INS 1411) from Sections 3 and 4 of the INS as shown in Table 1.

The request to delete Red 2G (INS 128) from the INS was based on safety concerns described in the response to CL 2018/26-FA. The Chair noted that the Acceptable Daily Intake (ADI) and specifications for Red 2G (INS 128) have been withdrawn by the Joint FAO/WHO Expert Committee on Food Additives (JECFA). However, it is noted that there are still four draft provisions in the General Standard for Food Additives (GSFA). It was agreed at CCFA50 that additives may not be withdrawn from the INS if there are existing provisions in the GSFA (adopted or in the Step Process). As a result, Red 2G (INS 128) may not be removed from the INS until the provisions are discontinued from the GSFA. The WG suggested that the Plenary consider the appropriateness of discontinuing the provision for Red 2G (INS 128) from the GSFA based on its lack of a JECFA ADI and specifications. Deletion of Red 2G (INS 128) from the INS is dependent upon the discontinuation of the draft provisions for Red 2G (INS 128) from the GSFA.

Recommendation 2

If the Committee determines that it is appropriate to discontinue the draft provisions for Red 2G (INS 128) from the GSFA, the WG recommends that CCFA51 delete Red 2G (INS 128) from Sections 3 and 4 of the INS as shown in Table 1.

Table 1. Changes to the functional classes and technological purposes in Sections 3 and 4 of the INS

INS No.	Name of Food Additive	Functional class	Technological Purpose
[128]	Red 2G	Colour	Colour
1411	Distarch glycerol	Emulsifier	<i>emulsifier</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>binder</i>
			<i>thickener</i>

Deletions are shown with ~~strikethrough~~ text.

2.2 Changes to Functional Classes and Technological Purposes for Additives in the INS

There was support in the WG for the addition of the functional class of “Carrier” and the technological purposes of “carrier” and “encapsulating agent” for Methacrylate copolymer, basic (INS 1205).

Recommendation 3

The WG recommends that the CCFA51 modify the functional classes and technological purposes in Sections 3 and 4 of the INS as shown in Table 2 (additions are shown in **bold** text) for Methacrylate copolymer, basic (INS 1205).

Table 2. Changes to the functional classes and technological purposes in Sections 3 and 4 of the INS

INS No.	Name of Food Additive	Functional class	Technological Purpose
1205	Methacrylate copolymer, basic	Glazing agent	<i>glazing agent</i>
		Carrier	<i>carrier</i>
			<i>encapsulating agent</i>

Additions are shown in **bold underline** text.

2.3 Assignment of INS Number to β -carotene- rich extract from *Dunaliella salina*

There was support in the WG to reuse INS number 160a(iv) and assign it to β -carotene- rich extract from *Dunaliella salina*.

Recommendation 4

The WG recommends that the CCFA51 change the name for INS 160a(iv) from “Carotenes, beta-, algae” to “ β -carotene- rich extract from *Dunaliella salina*” as indicated in Table 3.

Table 3. Change to the name of INS 160a(iv) in Sections 3 and 4 of INS

INS No.	Name of Food Additive	Functional class	Technological Purpose
160a(iv)	Carotenes, beta- , algae <u>β-carotene- rich extract from <i>Dunaliella salina</i></u>	Colour	<i>colour</i>

The changes and additions are highlighted with **bold underlined** font. Text in ~~strikethrough~~ are to be deleted.

Recommendation 5

The WG recommends the following consequential changes:

Enter INS 160a(iv) into the List of Codex specifications of food additives (CAC/MISC 6-2018) for the entry for β -carotene- rich extract from *Dunaliella salina*.

3. Other Recommendations

Recommendation 6

The WG recommends that CCFA51 issue a new circular letter seeking requests for proposals for changes and/or additions to Section 3 and 4 of the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989).

Recommendation 7

The WG recommends that CCFA51 consider the following terms of reference for the INS eWG for the 52nd CCFA:

1. Consider the replies to the circular letter requesting proposals for changes and/or additions to Section 3 and 4 of the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989); and prepare a proposal for circulation for comments at Step 3.
2. Consider including the functional class of “Antioxidant” and the technological purpose of “antioxidant synergist” for Tricalcium citrate (INS 333(iii)) and Tripotassium citrate (INS 332(ii)), and consider including the technological purpose of “antioxidant synergist” for Lecithin (INS 322(i)).
3. Consider the appropriateness of including the functional class of “Flour treatment agent” for Magnesium carbonate (INS 504(i)).
4. Consider whether Lecithin (INS 322(i)) and Sodium ascorbate (INS 301) have the functional class of “Flour treatment agent” in products conforming to CXS 152-1985 (Standard for Wheat Flour), or should their functional class be that of an “Emulsifier”?
5. Consider the establishment of a mechanism to keep track of deleted INS numbers.