

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
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Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

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

22 April 2024

Dr. Christine Vinkx (Belgium) chaired the meeting of the in-session Working Group (WG) on the INS. She was assisted by Dr. Elie De Boeck and Dr. Catherine Evreux (EU) as Rapporteur. The following Members and Observers participated: Austria, Brazil, Canada, China, Estonia, EU, Germany, Iran, Italy, Japan, Kenya, Netherlands, New Zealand, Philippines, Poland, Singapore, Senegal, Spain, Switzerland, Thailand, UK, USA, AIDGUM, ESFI, EU SFI, IFU, IACM, ICBA, ICA/IOCCC, ICGA, IFAC, ILSI, ISDI, ISC, NATCOL, OIV.

1. Introduction

CCFA53 agreed to establish an Electronic Working Group (EWG), chaired by Belgium to consider (REP23/FA, para. 130):

- a. replies to a CL requesting proposals for change and/or addition to Section 3 of the Class Names and International Numbering System for Food Additives (CXG 36-1989); and preparing a proposal for circulation for comments at Step 3;
- b. proposals for the addition of the new additives glycolipids (INS 246) as a preservative, oat lecithin (INS 322a) as an emulsifier and carbomer (INS 1210) as a bulking agent, stabilizer, thickener in the CXG 36-1989) (as mentioned in CX/FA 23/53/13 Add.1);
- c. the addition of the functional classes of "stabilizer" and "thickener" for sodium sesquicarbonate (INS 500(iii)) (CX/FA 23/53/6);
- d. the appropriateness of including the functional class of "preservative" for Sodium thiosulfate (INS 539) (CX/FA 23/53/6);
- e. the appropriateness of including the functional class of "carrier" and the technological purpose of "nutrient carrier" for mannitol (INS 421), starch sodium octenyl succinate (INS 1450), and sodium ascorbate (INS 301) (CX/FA 23/53/6); and
- f. assigning an INS number to low acyl clarified gellan gum (CX/FA 23/FA 23/53/2 Add.2).

The Chair of the in-session WG opened the meeting, and after introductory remarks informed the group that the report of the electronic Working Group (eWG), was available as document CX/FA 24/54/9, and contained proposed changes to the current INS (Codex Class Names and the International Numbering System for Food Additives, CAC/GL 36-1989, amended 2023).

Comments on the report of the eWG were compiled in documents CX/FA 24/54/9 Add. 1, CRDs 13, 19, 23, 25, 26, 27, 28 and 29.

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

The chair of the in-session WG presented the proposed changes and/or additions to the INS included in the annex to CX/FA 24/54/9 as well as the written comments received at step 3.

One Codex Member requested clarification on why a numerical subscript was not applied to oat lecithin while INS 322 is already covering three additives with numerical subscripts. At the request of the chair of the in-session WG, one Member organisation clarified that oat lecithin was assessed and a separate number was assigned to this specific form of lecithin which is currently authorised as a food additive in the EU as E 322a. The Member organisation will try to provide more information at the plenary if necessary.

The chair of the WG on GSFA wanted the consequential changes to be clarified for the existing provisions for gellan gum (INS 418) in the GSFA and for the specification. A clear connection with JECFA specifications should be maintained, therefore the Codex Member suggested that the changes in the INS are reported to JECFA with the request to update the INS number in the JECFA specification.

The chair of the in-session WG agreed to capture the intervention of the chair of the WG on GSFA in the report, The Codex secretariat confirmed the analysis of the consequential changes for the GSFA which imply the revision of the INS number for gellan gum INS 418 to INS 418 (i) and that this in-session WG proposed to ask JECFA to revise the specification for the additive due to the modification of its INS number.

As specifications for low-acyl clarified gellan gum have not been established yet, it cannot be included in the GSFA.

One Observer supported the proposal and indicated the need for consistency between the identification of gellan gum which is currently internationally traded and JECFA specifications. The observer supported that an update of the INS number is made for the existing Gellan gum in the JECFA specifications.

The in-session WG agreed on the additions presented in the annex to CX/FA 24/54/9.

Recommendation 1

1. The WG recommends that the CCFA54 modify Sections 3 and 4 of the Class Names and International Numbering System for Food Additives (CXG 36-1989) as shown in the Annex (additions are shown in bold underlined text).
2. The WG recommends that the CCFA54 ask JECFA to revise the specification for gellan gum due to the modification of its INS number.
3. The WG recommends that the CCFA54 consider the consequential changes for the GSFA which imply the revision of the INS number for gellan gum INS 418 to INS 418 (i).

The in-session WG agreed not to include the function of carrier for sodium ascorbate (INS 301) as INS 301 already contains the function of antioxidant that fits the use in nutrient preparations.

Recommendation 2

1. The WG recommends not to include the function of carrier for sodium ascorbate (INS 301)

The chair of the in-session WG gave some background information on the issue related to the proposal for Chile for the inclusion of a new food additive.

The in-session WG agreed with the proposal of the eWG which was supported largely in the written comments.

Recommendation 3

1. The WG recommends not to include phycocyanin produced by bacteria for use as a blue colour until proper authorization, including an official name, is substantiated in a country.

3. Other comments

The chair of the in-session WG mentioned the written comments concerning amaranth INS 123 in CDR 19 and suggested it would be wise in the future to avoid giving a synthetic food additive the name of a plant.

The chair of the in-session WG mentioned the written comments in CDR 23 as regards the request for the assessment of the functional class of additives and clarified that this is not the task of JECFA but of the INS WG/CCFA.

Iran made the request for the position as a co-chair in the INS working group. The Member country recalled that Iran was the chair during a 6-year period from 2011 to 2016 (43rd to 48rd meetings) and during a 3-year period in 2017, 2018, and 2021 (49th, 50th and 52nd meeting) has worked as a co-chair in the INS working group.

The chair of the in-session WG noted the intervention and explained that the designation of the chair and co-chair of the eWG will be addressed at the Plenary meeting.

Annex. 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
<u>246</u>	<u>Glycolipids</u>	<u>Preservative</u>	<u>preservative</u>
<u>267</u>	<u>Buffered vinegar</u>	<u>Acidity regulator</u>	<u>acidity regulator</u>
		<u>Preservative</u>	<u>preservative</u>
<u>322a</u>	<u>Oat lecithin</u>	<u>Emulsifier</u>	<u>emulsifier</u>
410	Carob bean gum	Emulsifier	<i>emulsifier</i>
		<u>Gelling agent</u>	<u>gelling agent</u>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
<u>418</u>	<u>Gellan</u>		
418 <u>(i)</u>	Gellan gum	Gelling agent	<i>gelling agent</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
<u>418(ii)</u>	<u>Low-acyl clarified gellan gum</u>	<u>Gelling agent</u>	<u>gelling agent</u>
		<u>Stabilizer</u>	<u>stabilizer</u>
		<u>Thickener</u>	<u>thickener</u>
421	Mannitol	Anticaking agent	<i>anticaking agent</i>
		Bulking agent	<i>bulking agent</i>
		<u>Carrier</u>	<u>nutrient carrier</u>
		Humectant	<i>humectant</i>
		Stabilizer	<i>stabilizer</i>
		Sweetener	<i>sweetener</i>
		Thickener	<i>texturizing agent</i>
500(iii)	Sodium sesquicarbonate	Acidity regulator	<i>acidity regulator</i>
		Anticaking agent	<i>anticaking agent</i>
		Raising agent	<i>raising agent</i>
		<u>Stabilizer</u>	<u>Stabilizer</u>
		<u>Thickener</u>	<u>thickener</u>

INS No.	Name of food additive	Functional class	Technological purpose
516	Calcium sulfate	Acidity regulator	<i>acidity regulator</i>
		<u>Colour</u>	<u>colour</u>
		Firming agent	<i>firming agent</i>
		Flour treatment agent	<i>flour treatment agent</i>
		Sequestrant	<i>sequestrant</i>
		Stabilizer	<i>stabilizer</i>
539	Sodium thiosulfate	Antioxidant	<i>antibrowning agent</i> <i>antioxidant</i>
		<u>Preservative</u>	<u>preservative</u>
		Sequestrant	<i>sequestrant</i>
<u>1210</u>	<u>Carbomer</u>	<u>Bulking agent</u>	<u>bulking agent</u>
		<u>Stabilizer</u>	<u>stabilizer</u>
		<u>Thickener</u>	<u>thickener</u>
1450	Starch sodium octenyl succinate	<u>Carrier</u>	<u>nutrient carrier</u>
		Emulsifier	<i>emulsifier</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>binder</i>
			<i>thickener</i>

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