

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 5

CX/FAC 05/37/5 – Add. 1
April 2005

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

Thirty-seventh Session
The Hague, The Netherlands, 25 – 29 April 2005

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

AD HOC CODEX INTERGOVERNMENTAL TASK FORCE ON FRUIT AND VEGETABLE JUICES

DRAFT CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS

(At Step 8)

Further details on the matters below can be found in the report of the 4th Session of the Task Force (ALINORM 05/28/39) and in Section 5.3 of CX/FAC 05/36/2.

FOOD ADDITIVES

Revision to the footnote on sulphites

The 36th Session of the Codex Committee on Food Additives and Contaminants (March 2004) endorsed the food additive provisions in the General Standard for Fruit Juices and Nectars with an amendment in the footnote related to sulphites to limit their use to fruit juices and nectars in bulk dispensers and to certain tropical fruit juices and nectars.

The 4th Session of the Ad Hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices (October 2004) agreed to delete footnote 7, “*sulphites should be used only in fruit juices and nectars in bulk dispensers and in certain tropical fruit juices and nectars*”, and to inform CCFAC to make the corresponding amendment on sulphites (INS 220-225, 227, 228, 539) in food categories 14.1.2.1 (Fruit Juice), 14.1.2.3 (Concentrates for Fruit Juice), 14.1.3.1 (Fruit Nectar), and 14.1.3.3 (Concentrates for Fruit Nectar) of the GSFA.

The table below reflects the request of the Task Force.

INS No.	Food Additive	Maximum Level ⁵	ADI (mg/kg body weight)	Notes
4.2 ANTIOXIDANTS				
220–225, 227, 228, 539	Sulphites	50 mg/l ⁷ (as residual SO ₂)		Delete footnote 7 limiting the use of sulphites See also CX/FAC 05/36/5 paras. 50 - 55

⁵ Calculated as serve to the consumer.

~~⁷ Sulphites should be used only in fruit juices/nectars in bulk dispensers and in certain tropical fruit juices/nectars.~~

PROCESSING AIDS

Polydimethylsiloxane

The Task Force noted that the 36th Session of the Codex Committee on Food Additives and Contaminants endorsed processing aid provisions in the General Standard for Fruit Juices and Nectars with the exception of polydimethylsiloxane, which was returned to the Task Force for clarification on whether the technological function of this compound was linked to a food additive or a processing aid use.

The Task Force reconfirmed the decision taken at its 3rd Session that polydimethylsiloxane should be treated as a processing aid for the purposes of this General Standard at a maximum level of use of GMP level with a maximum residue limit in the final product not greater than 10 mg/l and to request CCFAC to withdraw polydimethylsiloxane from the GSFA for the food categories covered by the General Standard for Fruit Juices and Nectars. The Delegation of the EC expressed its reservation on these decisions.

The Table below reflects the request of the Task Force in this respect.

Function	Substance	Maximum Level⁵	Notes
Antiafoaming Agent	Polydimethylsiloxane	GMP	Maximum residue limit in the final product not greater than 10 mg/l

Isinglass

The Task Force agreed to remove Isinglass from the list of processing aids. As isinglass was endorsed by the 36th Session of CCFAC, it agreed to inform the Committee of this change for appropriate action.

The Table below reflects the request of the Task Force in this respect.

Function	Substance	Maximum Level⁵	Notes
Clarifying Agents Filtration Aids Flocculating Agents	Isinglass	GMP	

However, the Task Force agreed that if isinglass is to be retained and other similar compounds that might cause allergenicity problems are to be included (e.g. sodium and potassium caseinates) the following statement should be entered as a footnote to such compounds: “Use of these processing aids should take into account their allergenic potential. If there is any carry over of these processing aids into finished product, they are subject to ingredient declaration in accordance with Sections 4.2.1.4 and Section 4.2.4 of the Codex General Standard for the Labelling of Prepackaged Foods.”

⁵ Calculated as serve to the consumer.

⁵ Calculated as serve to the consumer.

General Request on Processing Aids for Fruit Juices and Nectars (General Standard for Fruit Juices and Nectars) and the Inventory of Processing Aids (IPA)

The Task Force agreed to keep the Section on Processing Aids in the General Standard for Fruit Juices and Nectars and requested CCFAC to remove those processing aids from the Inventory of Processing Aids (IPA) that did not match the endorsed processing aid provisions listed in the General Standard for Fruit Juices and Nectars for consistency between the two Codex texts.

The Task Force noted that although the IPA was basically a “List” intended for compiling information on substances used as a processing aids or whose safety should be evaluated by JECFA and was not intended to provide a positive list of processing aids, the IPA had been adopted by the 18th Session of the Codex Alimentarius Commission (1989) as CAC-MISC 3 and therefore, it was an official Codex document (ALINORM 05/28/39, paras. 34-35).

Secretariat Note: This request is consistent with the decision taken in respect of food additive provisions vis-à-vis the General Standard for Food Additives in which CCFAC agreed to revoke those food additive provisions for fruit juices and nectars and their concentrates already included in the GSFA but not matching the endorsed list of food additive provisions in the General Standard for Fruit Juices and Nectars, as well as to remove all food provisions in the Step procedure (Steps 3 and 6) for inclusion in the GSFA, for fruit juices and nectars and their concentrates, for consistency.