

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 84TH JECFA

(For information and action)

INS Number	Food additive	Recommendation of CCFA50
133	Brilliant Blue FCF	<p>Note the JECFA conclusion on an ADI of 0–6 mg/kg body weight (bw) for the Brilliant Blue FCF, which does not present a health concern for children and all other age groups.</p> <p>Note the existing specifications for Brilliant Blue FCF were revised. (see CX/FA 18/50/4).</p> <p>Request for comments/ proposals on uses and use levels of Brilliant Blue FCF in Table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>
	β -Carotene-rich extract from <i>Dunaliella salina</i>	<p>Note the JECFA conclusion that there was no health concern for the use of β-carotene-rich extract from <i>D. salina</i> when used as a food colour at the proposed uses levels, and when the product is in accordance with the specifications.</p> <p>Note the JECFA recommendation that the group ADI for the sum of carotenoids, including β-carotene, β-apo-8'-carotenal and β-apo-8'-carotenoic acid methyl and ethyl esters, be re-evaluated.</p> <p>Consider assigning an INS number to this food additive.</p> <p>Request proposals for use levels of β-Carotene-rich extract from <i>Dunaliella salina</i> (used a colour only) in Table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>
143	Fast Green FCF	<p>Note the JECFA conclusion on an ADI of 0–25 mg/kg body weight (bw) for the Fast Green FCF, which does not present a health concern for children and all other age groups.</p> <p>Note the existing specifications for Fast Green FCF, were revised (see CX/FA 18/50/4).</p> <p>Request for comments/ proposals on uses and use levels of Fast Green FCF in table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>
419	Gum ghatti	<p>Note the JECFA conclusion on an ADI “not specified” for gum ghatti.</p> <p>Include gum ghatti (INS 419) in Table 3 of GSFA and circulate for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of gum ghatti for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> <p>Note the existing specifications for gum ghatti, were revised (see CX/FA 18/50/4).</p>
	Jagua (Genipin–Glycine) Blue	<p>Note the JECFA conclusion that is was unable to complete the evaluation for Jagua (Genipin–Glycine) Blue.</p> <p>Note the request for additional information on: characterization of the low molecular weight components of the “blue polymer”; a validated method for the determination of dimers; and data on concentrations of dimers from five batches of the commercial product..</p>

INS Number	Food additive	Recommendation of CCFA50
353	Metatartaric acid	<p>Note the JECFA conclusion on an ADI that metatartaric acid (when used in winemaking) should be included in the group ADI of 0–30 mg/kg bw for L(+)-tartaric acid and its sodium, potassium, potassium–sodium salts, expressed as L(+)-tartaric acid.</p> <p>Note the JECFA request for information to be submitted by December 2018 to complete the tentative specifications (see CX/FA 18/50/4).</p>
	Tamarind seed polysaccharide	<p>Note the JECFA conclusion on an ADI “<i>not specified</i>” for tamarind seed polysaccharide.</p> <p>Note the new JECFA specifications (see CX/FA 18/50/4).</p> <p>Consider assigning an INS number to this food additive.</p> <p>Include tamarind seed polysaccharide in Table 3 of GSFA for circulation for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of tamarind seed polysaccharide for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>
	Tannins (oenological tannins)	<p>Note the JECFA conclusion on the lack of specifications and identification of the products in commerce; therefore it was not possible to evaluate tannins used in winemaking.</p> <p>Note the JECFA request for information on specifications and identification to complete to the evaluation. (see CX/FA 18/50/4)</p> <p>No action required as the new specifications is tentative.</p>
	Yeast extracts containing mannoproteins	<p>Note the JECFA conclusion that it is unlikely that there would be a health concern for the use of yeast extracts containing mannoproteins as a food additive for oenological uses at maximum use levels up to 400 mg/L for the stabilization of wine.</p> <p>Note the JECFA request for information to complete to revise the tentative specifications. (see CX/FA 18/50/4)</p> <p>No action required as the new specifications is tentative.</p>