# CODEX ALIMENTARIUS COMMISSION





Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES

**Fiftieth Session** 

Xiamen, China, 26-30 March 2018

# REPORT OF THE IN-SESSION WORKING GROUP ON THE INTERNATIONAL NUMBERING SYSTEM (INS) 27 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: Argentina, Australia, Austria, Brazil, Bulgaria, Canada, Chile, China, Colombia, Costa Rica, Cuba, Denmark, Estonia, EU, Finland, France, Germany, India, Indonesia, Ireland, Japan, Korea, Mexico, Morrocco, New Zealand, Nigeria, Poland, Russia, Spain, Switzerland, Thailand, UK, USA, Vietnam, AIDGUM, AIPG, CCC, EFEMA, ESFI, ETA, FIA, Food Drink Europe, IACM, IADSA, ICA/IOCCC, ICBA, ICGA, ICGMA, IDF, IFAC, IGTC, ILSI, ISC, ISDI, IUFOST, OFCA, OIV, FAO, and WHO.

### 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 49<sup>th</sup> session of the CCFA under the chairmanship of Iran, with Belgium as co-chair was available as document CX/FA 18/50/11, this contained proposed changes to the current INS (Codex Class Names and the International Numbering System for Food Additives, CAC/GL 36-1989, amended 2017). Comments on the report of the eWG were compiled in documents CX/FA 18/50/11 Add. 1, CRD 16, CRD 17, CRD 18, CRD 19, CRD 20, CRD 21, CRD 22, CRD 27, CRD 29, and CRD 36.

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

### 2.1 New additives for inclusion in the INS

The WG considered the addition of two new additives. No concerns were raised at the in-session WG regarding the addition of the two additives listed in Table 1.

Table 1. New INS Names and Numbers for inclusion in the INS.

INS No.	Name of Food Additive	Functional class	Technological Purpose
437	Tamarind seed	<u>Emulsifier</u>	<u>emulsifier</u>
	<u>polysaccharide</u>	Gelling agent	gelling agent
		<u>Stabilizer</u>	stabilizer
			foam stabilizer
		<u>Thickener</u>	thickener
<u>456</u>	Potassium polyaspartate	<u>Stabilizer</u>	stabilizer

# Recommendation 1

The WG recommends that the 50<sup>th</sup> CCFA include the new additives as listed in Table 1 to Sections 3 and 4 of the INS (additions are shown in **bold** text).

FA/50 CRD4 2

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

The WG discussed requests made for the addition of new functional classes and technological purposes to five additives already included in the INS. These additions are shown in **bold** text in Table 2, below. No concerns were raised at the in-session WG regarding the addition of these new functional classes and technological purposes for the additives listed in Table 2.

Table 2. New INS Names and Numbers for inclusion in the INS.

Name of Food Additive	Functional class	Technological Purpose
Malic acid, DL-	Acidity regulator	acidity regulator
	Seqestrant	sequestrant
Gellan gum	Gelling agent	gelling agent
	Stabilizer	stabilizer
	Thickener	thickener
Mono- and diglycerides of fatty acids	Antifoaming agent	antifoaming agent
	Emulsifier	emulsifier
	Glazing agent	glazing agent
		surface-finishing agent
	Stabilizer	stabilizer
Sorbitan monostearate	Emulsifier	emulsifier
	<u>Stabilizer</u>	stabilizer
Propylene glycol	Emulsifier	dispersing agent
	Carrier	<u>carrier</u>
		carrier solvent
	Glazing agent	glazing agent
	Humectant	humectant
		wetting agent
	Malic acid, DL-  Gellan gum  Mono- and diglycerides of fatty acids  Sorbitan monostearate	Malic acid, DL-  Gellan gum  Gelling agent Stabilizer Thickener  Mono- and diglycerides of fatty acids  Mono- and diglycerides of fatty acids  Emulsifier  Glazing agent  Stabilizer  Propylene glycol  Emulsifier  Glazing agent  Glazing agent  Emulsifier  Carrier  Glazing agent  Glazing agent

#### **Recommendation 2**

The WG recommends that the 50<sup>th</sup> CCFA 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), and that consequential changes to the GSFA be made accordingly.

# 2.3 Revision of Existing INS Name for INS 554

The Chair informed the WG that during discussion of CX/FA 18/50/4 as part of Agenda Item 3b, the Committee revised the name of INS 554 from "Sodium aluminosilicate" to "Sodium aluminium silicate" in the INS and the GSFA. As a consequence of this name change for INS 554, the INS system and the GSFA are in alignment with the name used by JECFA in the specifications monograph for INS 554.

# 2.4 Steviol Glycosides

The Chair provided a brief explanation of the approach for assigning numbers in the INS system including an explanation of the use of numbers, alphabetical suffixes, numerical subscripts, parent names, and the use of synonyms. The Chair referred to Table 1 of the GSFA and the group authorizations within it, as examples of how additives with a group ADI have been assigned INS numbers in the past. It was also noted that the assignment of INS names is important to help consumers easily understand food labels and not be misled about the additives used in food. Member countries may choose to use INS names and numbers for the labeling of food additives.

FA/50 CRD4 3

The Chair introduced the proposal for the changes to Steviol glycosides as outlined in Table 1 of CX/FA 18/50/11. ISC was invited to present information to the WG on alternative technologies used to produce Steviol glycosides as these manufacturing processes could influence the classification applied to Steviol glycosides. The technologies covered in the presentation were enzymatic modification; bioconversion of plant extracts; and fermentation directly from a genetically modified source.

Some alternative proposals were suggested for the assignment of names and numbers to Steviol glycosides. Following constructive discussion, the WG reached consensus on the original proposal as presented in Table 3, below.

Table 3. Recommended INS Names and Numbers for Steviol Glycosides

INS No.	Name of Food Additive	Functional class	Technological Purpose
<u>960</u>	Steviol glycosides	Sweetener	Sweetener
<u>960a</u>	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)	Sweetener	Sweetener
960b	Steviol glycosides from fermentation		
<u>960b(i)</u>	Rebaudioside A from multiple gene donors expressed in Yarrowia lipolytica	Sweetener	<u>Sweetener</u>

### **Recommendation 3**

The WG recommends that the 50<sup>th</sup> CCFA replace the entry for Steviol glycosides with the proposed entries as listed in Table 3 above into Sections 3 and 4 of the INS (additions are shown in **bold** text, deletions are shown in **strikeout** text).

The change from INS 960 Steviol glycosides to INS 960a Steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from Stevia) in the INS should be reflected in the List of Codex specifications and the GSFA. During the adoption of the specifications under Agenda Item 3b, it was agreed that the new name in the revised JECFA specifications would need to be reflected in the List of Codex specifications.

#### **Recommendation 4**

The WG recommends the following consequential changes:

- 1. Enter INS 960b(i) into the List of Codex specifications of food additives (CAC/MISC 6-2017) for the entry Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*.
- 2. Amend the entry for INS 960 Steviol glycosides in CAC/MISC 6-2017 to reflect the name and INS number change to INS 960a Steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from Stevia).
- 3. Replace INS 960 Steviol glycosides in the GSFA with INS 960a Steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from Stevia).

# 3. Grape Colour

The WG considered the issue presented in paragraph 22 of CX/FA 18/50/11 regarding Grape colour. There was no member support for the inclusion of Grape colour in the INS.

### 4. Other Recommendations

## **Recommendation 5**

The WG recommends that the 50<sup>th</sup> CCFA 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).

FA/50 CRD4 4

# **Recommendation 6**

The WG recommends that the 50<sup>th</sup> CCFA consider the following terms of reference for the INS eWG for the 51<sup>st</sup> 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. Assign an INS number to β-Carotene-rich extract from *Dunaliella salina*.