CODEX ALIMENTARIUS COMMISSION



Food and Agriculture Organization of the United Nations



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#### Agenda Item 3(b)

CX/FA 18/50/4 January 2018

#### JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX COMMITTEE ON FOOD ADDITIVES

#### **Fiftieth Session**

#### PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 84<sup>th</sup> JECFA MEETING

Codex members and Observers wishing to submit comments at Step 3 on the proposed draft Specifications for the Identity and Purity of Food Additives arising from the 84<sup>th</sup> JECFA Meeting (Annex 1) should do so as instructed in CL 2018/10/OCS-FA available on the Codex webpage/Circular Letters 2018:

http://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/.

Comments will only be accepted through the online commenting system within the deadline indicated in CL 2018/10/OCS-FA.

#### BACKGROUND

#### Specifications

1. New specifications for food additives were prepared at the 84<sup>th</sup> JECFA meeting (Rome, 6-15 June 2017).

2. Full specifications for 9 additives were developed: brilliant blue FCF (INS 133),  $\beta$ -carotene-rich extract from *Dunaliella salina*, fast green FCF (INS 143), gum ghatti (INS 419), microcrystalline cellulose (INS 460(i)), silicon dioxide amorphous (INS 551), sodium aluminium silicate (INS 554), steviol glycosides (INS 960) and sucrose esters of fatty esters (INS 473).

3. Consequently, the tentative status of the specifications was removed for: silicon dioxide amorphous (INS 551), sodium aluminium silicate (INS 554) and steviol glycosides (INS 960).

4. Tentative specifications for 3 food additives were developed: jagua (genipin-glycine) blue, metatartaric acid, and yeast extracts containing mannoproteins.

5. The full specifications to be discussed and considered by CCFA50 for adoption are listed in Annex 1, whereas other specifications for food additives which were designated as tentative by the 84<sup>th</sup> JECFA are listed in Annex 2.

6. The specification monograph resulting from the 84<sup>th</sup> JECFA meeting has been published as FAO JECFA Monographs 20, FAO, Rome, 2018 (available at: <u>http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-publications/en/</u>) and are also available (in English only) on the JECFA Online Edition of: "Combined Compendium of Food Additive Specifications" <u>www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/</u>

#### **Analytical methods**

7. The following general analytical method was prepared by 84<sup>th</sup> JECFA.

8. Total colouring matters content (tentative) (Vol. 4) was revised by amending Procedure 2 (organic solvent–soluble colouring matters), the 84<sup>th</sup> JECFA noted that chloroform is listed as a reagent in that procedure. The 84<sup>th</sup> JECFA was reminded of previous efforts to remove this reagent from test procedures and decided that efforts should be made to replace it.

#### RECOMMENDATIONS

9. CCFA50 is requested to review the specifications designated as "Full" for the food additives listed in Annex 1 with a view to recommending their adoption by CAC41 as Codex Specifications, taking into account comments received in response to CL 2018/10/OCS-FA

10. The JECFA secretariat proposes to consider replacing, within the GSFA and CXG 36-1989 for INS 554, the name "sodium aluminosilicate" by the name "sodium aluminium silicate"; no change of the INS number is proposed.

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# PROPOSED DRAFT SPECIFICATIONS RESULTING FROM THE 84<sup>™</sup> JECFA MEETING (at Step 3)

## FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 20, Rome, 2018):<sup>1</sup>

Brilliant blue FCF (R) (INS 133) β-Carotene-rich extract from *Dunaliella salina* (N) Fast Green FCF (R) (INS 143) Gum ghatti (R) (INS 419) Microcrystalline cellulose (R) (INS 460(i)) Silicon dioxide, amorphous (R) (INS 460(i)) Sodium aluminium silicate (R) (INS 551) Sodium aluminium silicate (R) (INS 554) Steviol glycosides (R) (INS 960) Sucrose esters of fatty acids (R) (INS 473)

<sup>&</sup>lt;sup>1</sup> (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

#### Annex 2

### OTHER SPECIFICATIONS RESULTING FROM THE 84<sup>th</sup> JECFA MEETING (for information only)

#### SPECIFICATIONS DESIGNATED AS <u>TENTATIVE</u> (FAO JECFA Monographs 20, Rome, 2018):<sup>2</sup>

Jagua (Genipin–Glycine) Blue (N)

Metatartaric acid (INS 353) (N)

Yeast extracts containing mannoproteins (N)

<sup>&</sup>lt;sup>2</sup> (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.