



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

MATTERS REFERRED BY THE TWENTY-EIGHTH SESSION OF THE CODEx COMMITTEE ON FATS AND OILS¹

Matters for action

Chlorophylls (INS 140) in FC 02.1.2: use in vegetable oils to restore natural colour lost in processing or for the purpose of standardizing colour, including in virgin, cold pressed, and other oils covered by *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981), and especially for that purpose in vegetable oils for deep frying

1. In response to the request from CCFA53, CCFO28 agreed that there is no technological justification for the use of chlorophylls (INS 140) on products conforming to CXS 19-1981, as their use could mislead consumers about the quality and authenticity of vegetable oils especially virgin and cold pressed oils. CXS 19-1981 does not permit the use of additives in virgin or cold pressed oils. The colour of chlorophyll will rapidly be lost from vegetable oil during deep frying.

Paprika extract (INS 160c (ii) in FC 02.2.2: use and use level in products conforming to the *Standard for Dairy Fat Spreads* (CXS 253-2006) and *Standard for Fat Spreads and Blended Spreads* (CXS 256-1999)

2. CCFO28 agreed that there is no technological justification for the use of paprika extract (INS 160c (ii)) in products conforming to CXS 256-1999; and CXS 253-2006 was outside the purview of CCFO.

3. CCFA54 is **invited to consider** the information provided by CCFO28 and take appropriate actions.

¹ REP24/FO paragraphs 12, 13, 14, and 15c)