

INFORMATION DOCUMENT

CCNFSDU FRAMEWORK FOR APPRAISING THE TECHNOLOGICAL NEED FOR FOOD ADDITIVES

SCOPE

The framework applies for the use of additives in foods within the mandate of CCNFSDU (i.e. standardized foods or non-standardized foods following a request by CCFA).

Q1 IDENTITY AND INTENDED USE

Q1.1: Provide name and INS No of the food additive as listed in CXG 36-1989 (for substances not yet included in CXG 36-1989, chemical name of the substance).

Q1.2: Describe the food and its form (e.g. liquid, powder) for which the additive is intended to be used and indicate the relevant CCNFSDU standard and if known the GSFA food subcategory.

Q1.3: Indicate and justify the range of the proposed use level of the food additive needed to accomplish the desired technological effect at the lowest possible use level.

Q2 COMPLIANCE WITH SECTION 3.2 OF THE PREAMBLE TO THE GSFA

Q2.1: Describe the technological function of the food additive relative to the CXG 36-1989 (include the functional class) and the advantage conferred by its use.

Q2.2: Does the use of an additive serve one or more of the needs set out from (a) through (d) of Section 3.2 of the Preamble to the GSFA? Indicate which one(s).

- a) To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) To provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

Q2.3: Cannot the objectives set out from (a) through (d) of Section 3.2 of the Preamble to the GSFA be achieved by other means that are economically and technologically practicable?

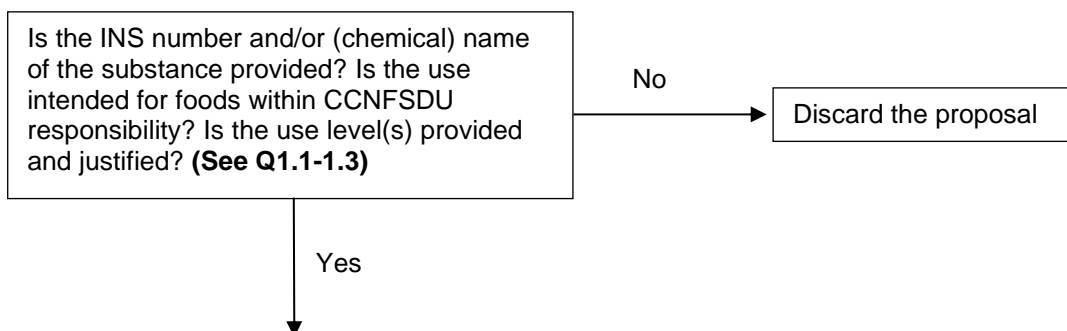
Q2.4: Would the use of this food additive in the intended food(s) modify any characteristic of the food that might mislead the consumer? For example the nature, substance, quality or nutritional quality of the food, the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques by which the consumer might be misled.

Q3 COMPLIANCE WITH THE APPROACH ON THE USE OF ADDITIVES IN FOODS INTENDED FOR INFANTS AND YOUNG CHILDREN

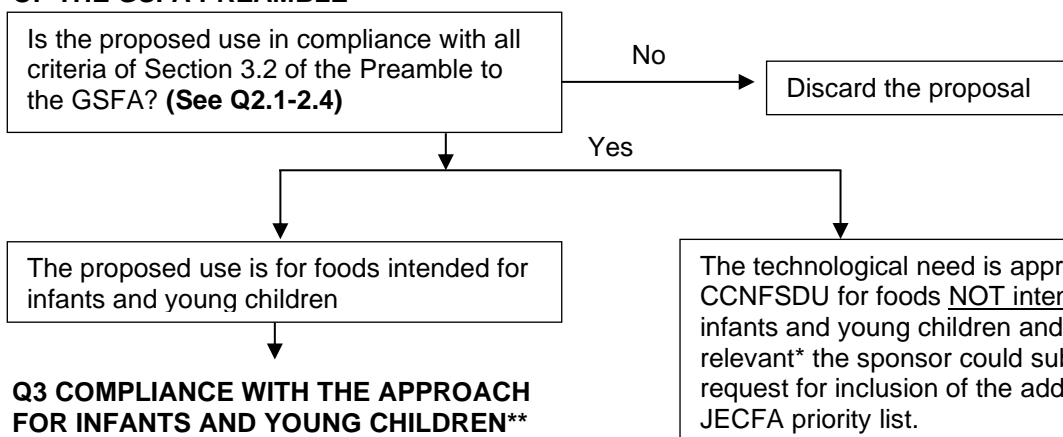
Q3.1: Does the proposed food additive perform the same/similar technological purpose as other additives that have already been authorized for use in the same product category? If not, what is the justification for the need for an additive with a new functional class and/or technological purpose? If yes, what advantage(s) does the proposed additive provide over currently permitted options?

Annex I: Decision tree on the CCNFSDU framework for appraising the technological need for food additives

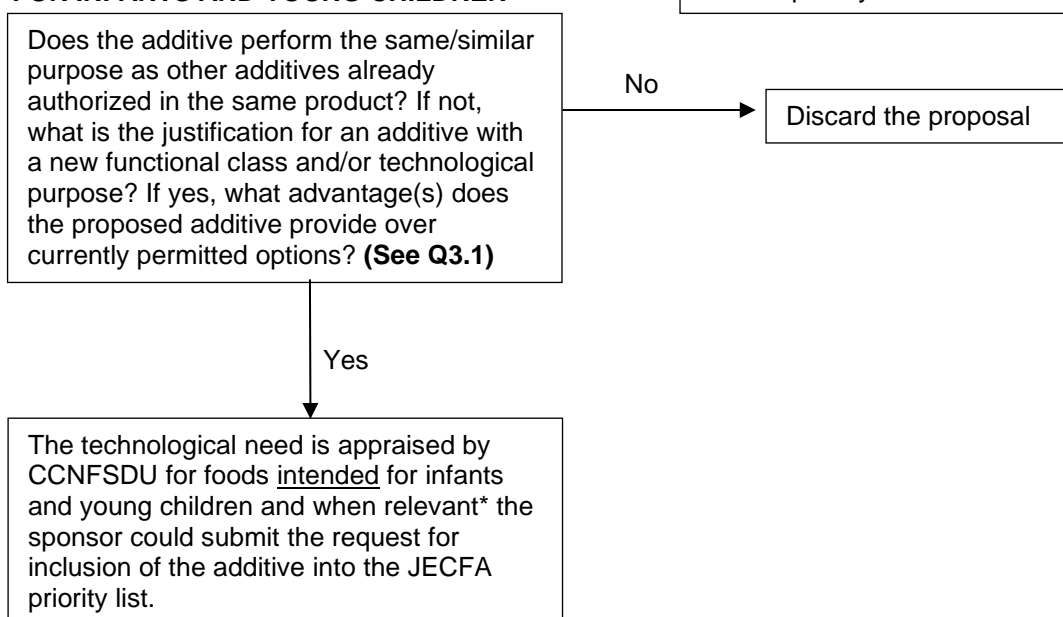
Q1 IDENTITY AND INTENDED USE



Q2 COMPLIANCE WITH SECTION 3.2 OF THE GSFA PREAMBLE



Q3 COMPLIANCE WITH THE APPROACH FOR INFANTS AND YOUNG CHILDREN**



* The framework applies to three potential scenarios:

- To appraise and justify the technological need prior to a possible inclusion of the additive in the JECFA priority list;
- To appraise the technological need for the use of additives within the CCNFSDU standards that does not warrant the JECFA assessment (e.g. in case of a development of new standards for additives already assessed by JECFA);
- To answer requests from CCFA concerning the technological justification for the use of additives in foods under the purview of the CCNFSDU.

** The outcome of assessing Q3 (i.e. YES/NO) is whether the proposed use complies with the approach for the use of additives in baby foods.

Annex II: Form for appraising the technological need for the use of additives in foods within the mandate of CCNFSDU (i.e. standardized or non-standardized foods following a request by CCFA)

THE PROPOSAL IS SUBMITTED BY:		
Q1 IDENTITY AND INTENDED USE		
Q1.1 Name and INS number of the food additive as listed in CXG 36-1989: <i>For substances not yet included in CXG 36-1989, chemical name of the substance.</i>		
Q1.2 Describe the food and its form (e.g. liquid, powder) for which the additive is intended to be used and indicate the relevant CCNFSDU standard and if known the GSFA food subcategory		
CCNFSDU standard		
Reference	Name of the standard	Comments (e.g. limitation of use to specific products)
GSFA food category		
Food category No	Name of the GSFA food category	
Q1.3 Indicate and justify the range of the proposed use level of the food additive needed to accomplish the desired technological effect at the lowest possible use level		
Proposed (range of) lowest possible use level to accomplish the desired effect <i>(expressed on the final product as consumed)</i>		Justification of the level(s) proposed
Q2 COMPLIANCE WITH SECTION 3.2 OF THE PREAMBLE TO THE GSFA		
Q2.1 Describe the technological function of the food additive relative to the CXG 36-1989 (include the functional class) and the advantage conferred by its use		
<i>Technological function relative to the CXG 36-1989:</i>		
<i>Advantage from the use of the additive:</i>		
Q2.2 Does the use of the food additive serve one or more of the needs set out from (a) through (d) of Section 3.2 of the Preamble to the GSFA? Indicate which one(s)		
Q2.3 Cannot the objectives set out from (a) through (d) of Section 3.2 of the Preamble to the GSFA be achieved by other means that are economically and technologically practicable?		
Q2.4 Would the use of this food additive in the intended food(s) modify any characteristic of the food that might mislead the consumer? <i>For example the nature, substance, quality or nutritional quality of the food, the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques by which the consumer might be misled.</i>		

Q3 COMPLIANCE WITH THE APPROACH ON THE USE OF ADDITIVES IN FOODS INTENDED FOR INFANTS AND YOUNG CHILDREN

Q3.1 Does the proposed food additive perform the same/similar technological purpose as other food additives that have already been authorized for use in the same product category? *If not, what is the justification for the need for a food additive with a new functional class and/or technological purpose? If yes, what advantage(s) does the proposed food additive provide over currently permitted options?*