



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Fifty-third Session

#### PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989)

Replies to CL 2023/4-FA of Chile, European Union, Peru and ISC

#### Chile

Chile appreciate the document developed by the Electronic Working Group (EWG) chaired by Belgium and co-chaired by Iran and Chile agrees with the answers given by the EWG on topics A and B, as well as agrees with the changes and /or proposed additions to the INS and reflected in the annex to document CX/FA 23/53/13.

#### European Union

#### *Mixed Competence*

#### *European Union Vote*

The European Union and its Member States (EUMS) would like to thank Belgium and Iran for chairing the electronic Working Group and preparing the discussion paper CX/FA 23/53/13.

The EUMS support the changes to the INS list as presented in the Annex to CX/FA 23/53/13.

In addition, the EUMS would like to inform about the newly authorised food additives in the EU and kindly request the Committee to consider their inclusion in the International Numbering System for Food Additives (CXG 36-1989) in accordance with the principles for proposals for changes to section 3 "International Numbering System - INS".

The request concerns:

**E 246 Glycolipids used as a preservative**

**E 322a Oat lecithin used as an emulsifier**

**E 1210 Carbomer used as a bulking agent, stabilizer, thickener**

More details are provided in the Annex.

#### Annex

Inclusion of **E 246 GLYCOLIPIDS** used as a preservative in the INS list.

The change is requested by the European Union.

**Justification for the requested INS change in Section 3: new or additional technological purpose (only select the appropriate option and provide details in the space below)**

- ✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.
- A Codex Commodity standard has provisions for the use of the compound.
- The JECFA specification monograph lists the technological purpose under the heading "Functional Uses".
- ✓ A national food authority has permitted such a use.
- ✓ The food industry is currently using a substance for the technological purpose proposed.

Other justification, what?

**Details:** Glycolipids were included in the European Union list of food additives approved for use in foods in 2022<sup>1</sup>. The technological need and function was scrutinised. Glycolipids acts as a preservative in flavoured drinks, some other non-alcoholic beverages and alcohol free beer and malt beverages.

Inclusion of **E 246 OAT LECITHIN** used as a emulsifier in the INS list.

The change is requested by the European Union.

**Justification for the requested INS change in Section 3: new or additional technological purpose (only select the appropriate option and provide details in the space below)**

✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.

A Codex Commodity standard has provisions for the use of the compound.

The JECFA specification monograph lists the technological purpose under the heading "Functional Uses".

✓ A national food authority has permitted such a use.

✓ The food industry is currently using a substance for the technological purpose proposed.

Other justification, what?

**Details:** Oat lecithin was included in the European Union list of food additives approved for use in foods in 2022<sup>2</sup>. The technological need and function was scrutinised. Oat lecithin acts as an emulsifier and facilitates the manufacturing of cocoa and chocolate products by reducing the viscosity and yield value of chocolate products.

Inclusion of **E 1210 CARBOMER** used as a bulking agent, stabilizer, thickener in the INS list.

The change is requested by the European Union.

**Justification for the requested INS change in Section 3: new or additional technological purpose (only select the appropriate option and provide details in the space below)**

✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.

A Codex Commodity standard has provisions for the use of the compound.

The JECFA specification monograph lists the technological purpose under the heading "Functional Uses".

✓ A national food authority has permitted such a use.

✓ The food industry is currently using a substance for the technological purpose proposed.

Other justification, what?

**Details:** Carbomer received a favourable opinion of the Standing Committee on Plants, Animals, Food and Feed of 19 October 2022 ([https://food.ec.europa.eu/system/files/2022-11/reg-com\\_toxic\\_20221019\\_sum.pdf](https://food.ec.europa.eu/system/files/2022-11/reg-com_toxic_20221019_sum.pdf)) and its use should be included in the European Union list of food additives approved for use in foods prior to the CCFA53 meeting. The technological need and function were scrutinised. Carbomer acts as a bulking agent and stabiliser in solid food supplements and as stabiliser and thickener in liquid food supplements.

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<sup>1</sup> Commission Regulation (EU) 2022/1037 of 29 June 2022 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of glycolipids as a preservative in beverages (OJ L 173, 30.6.2022)

<sup>2</sup> Commission Regulation (EU) 2022/1023 of 28 June 2022 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of oat lecithin in cocoa and chocolate products as covered by Directive 2000/36/EC of the European Parliament and of the Council (OJ L 172, 29.6.2022)

## Peru

Number	Reference document	Position/proposal for changes and/or additions	Technical basis/comments
1	<p><b><u>CX/FA 23/53/13</u></b>  Proposed Draft Revision to the Class Names and the <i>International Numbering System for Food Additives</i> (CXG 36-1989)</p>	<p><b><u>Position</u></b>  Peru agrees with the conclusions of the Electronic Working Group. As a country, we have no more comments on the revision and/or supplementary suggestions of the <i>International Numbering System for Food Additive</i> (CXG 36-1989) than the published comments.</p>	<p>-----</p>

## ISC (International Stevia Council)

**ISC supports the recommendation of the EWG for the proposed deletion of INS 960b(i) “Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*”.**

Background

The International Stevia Council (ISC) requested the deletion of INS 960b(i) “Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*” from the INS List and its request was discussed in the eWG on INS in 2022.

The ISC’s request is based on the fact that the specification for “Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*” INS 960b(i) has now been subsumed into the specification for steviol glycosides from fermentation (INS 960b) and therefore the reference to INS960b(i) has been deleted from the GSFA, as per decision by CAC44 following the recommendation from CCFA 52 in this direction.

Based on the above decisions by the CCFA52 and CAC44, ISC requested the deletion of INS 960b(i) Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* from the INS List, so as to be in alignment with the decision taken by CCFA52 and CAC44.