



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEx COMMITTEE ON FOOD ADDITIVES

#### Forty-ninth Session

Macao SAR, China, 20 – 24 March 2017

### REPORT OF THE IN-SESSION WORKING GROUP ON PRIORITIES FOR EVALUATION BY JECFA

(CX/FA 17/49/13; CX/FA 17/49/13 Add.1; CX/FA 17/49/3; CRD 6; CRD 23)

#### I. Introduction

1. The in-session working group (WG) was chaired by Mr. Steve Theriault (Canada). Mr. John van den Beuken (New Zealand) served as Rapporteur, and Dr. Angelika Tritscher (JECFA, WHO), Dr. Markus Lipp (JECFA, FAO) and Dr. Kim Petersen (JECFA, WHO) assisted the Chair. The following members and organisations participated: Australia, Belgium, Brazil, Canada, China, Costa Rica, Denmark, Estonia, European Union, Finland, France, Germany, Greece, Hungary, India, Indonesia, Ireland, Japan, Kenya, Malta, Mexico, Netherlands, New Zealand, Norway, Republic of Korea, Russian Federation, Singapore, Switzerland, Thailand, United Kingdom, United States of America, AIDGUM, AIPG, AMFEP, CCC, EFEMA, ELC, ETA, FIA, IACM, IADSA, ICA, ICBA, ICGA, ICGMA, IDF, IFAC, IGTC, ILSI, IOFI, ISC, ISDI, NATCOL, OENOPPIA, OIV, USP.

#### II. Adoption of the agenda

2. The agenda was adopted without changes.

#### III. Notes

3. The Chair also stated the working group's Terms of Reference. These being:  
To consider and prepare recommendations for the Plenary on proposals for additions and changes to the Priority List of Substances Proposed for Evaluation by JECFA (JECFA Priority List) (replies to CL 2016/13-FA) (CX/FA 17/49/13; CX/FA 17/49/13 Add.1; CX/FA 17/49/3; CRD 6; CRD 23).
4. The Chair reiterated that requests for work by JECFA need to be made using the form on which information on the compound to be evaluated by JECFA is provided. The requests must clearly:
  - i. Indicate on the form the nature of the request to JECFA by completing the section "Question(s) to be answered by JECFA" (e.g. indicate that the request is for a "safety assessment and establishment of specifications" or "revision of specifications").
  - ii. Indicate the purpose of use in response to point 6 "Justification for use".
    - In alignment with CCFA's Terms of Reference<sup>1</sup>, this must be a food additive use consistent with the definition of "food additive" set out in the Procedural Manual<sup>2</sup>.

<sup>1</sup> CCFA's Terms of Reference: (a) to establish or endorse permitted maximum levels for individual food additives; (b) to prepare priority lists of food additives for risk assessment by the Joint FAO/WHO Expert Committee on Food Additives; (c) to assign functional classes to individual food additives; (d) to recommend specifications of identity and purity for food additives for adoption by the Commission; (e) to consider methods of analysis for the determination of additives in food; and (f) to consider and elaborate standards or codes for related subjects such as the labelling of food additives when sold as such.

<sup>2</sup> **Food Additive** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include "contaminants" or substances added to food for maintaining or improving nutritional qualities.

- iii. Identify the data that are available.
  - Some types of data are indicated on the form – these can be indicated by a check mark. Identify other types of toxicological data under point 9(iv) “Other data” and any other information under “Other information (as necessary/identified)”.
- iv. Indicate the date by which the data can be submitted to JECFA (point 10 on form).
  - Unless otherwise specified, data must be available by December 2017 or this working group will not recommend the additive be added to the Priority List.
  - If the additive is on JECFA’s call for data and the data are not submitted by December 2017, the request will need to be re-submitted to CCFA in response to the next CL.
5. The deadline for replies to the circular letter requesting proposals and changes to the JECFA Priority List is in mid-February. In future years, requests submitted after the deadline will not be considered during the upcoming session of the CCFA.
6. JECFA considerations for which additives are scheduled for consideration during upcoming meetings (comments by JECFA Secretariat)
  - i. The JECFA Secretariat explained how scheduling is done noting that the lists are getting longer and not all the requests can be done. Scheduling is subject to JECFA resources, access to experts, and grouping of similar compounds (e.g., enzymes, colours, gums and flavours). Given the above considerations, some high priority requests are not necessarily considered.
7. Changes to the Priority List table are to include contact information for data providers, as well as additional clarification of the nature of the request to JECFA
  - i. Contact information will be used by JECFA upon issuing a Call-for-data to ensure data providers are aware of the Call-for-data, in order to expedite
  - ii. Clarification of the nature of the request to JECFA will facilitate discussions of each request
8. The Chair explained that after the list of substances carried-over from last year is considered, followed by the new requests for addition of substances to the JECFA Priority List would be considered. The requests were considered case-by-case, although in some instances the working group addressed similar requests as a group.

#### **IV. Working group recommendations to the 49<sup>th</sup> CCFA on proposals for additions and changes to the priority list of food additives proposed for evaluation by JECFA**

9. For those substances that were carried over from the 48<sup>th</sup> CCFA, confirmation was made that data would be available by December 2017, for consideration by JECFA.
10. The availability of data by December 2017 was confirmed for a number of substances included in the new requests for substances to be added to the Priority List.
11. With respect to benzoic acid and salts (INS 210-213), these substances were removed from the JECFA Priority List. With respect to the request for a re-evaluation of exposure, JECFA Secretariat noted that there were no new data but they will look into the various exposure assessments conducted, and they will provide an analysis of the differences. With respect to the toxicological assessment, there is an ongoing discussion between JECFA and industry about the data requirements of new studies.
12. As a matter of referral from the 49<sup>th</sup> CCFA Plenary discussion of Agenda item 2, gold (INS 175) and silver (INS 174) were added to the JECFA Priority List for a safety assessment and the establishment of specifications with the availability of data to be confirmed by CCFA50.
13. As a matter of referral from the Plenary discussion of Agenda item 3(a), the completion of evaluation by JECFA from the 82<sup>th</sup> meeting are pending the provision of additional data. JECFA requested the following deadlines from the provision of data for the following additives:
  - i. Carob bean gum (INS 410) by December 2017
  - ii. Cassia gum (INS 427) by December 2017
  - iii. Modified starches by December 2017
  - iv. Rosemary extract (INS 392) by December 2018

## v. Steviol glycosides (INS 960) by December 2017

14. Confirmation that data could be provided was only received for steviol glycosides (INS 960) and the modified starches and they were retained on the JECFA Priority List. Although no confirmation was provided for carob bean gum (INS 410), JECFA indicated that there are ongoing discussions with industry and that the deadline for the submission of data could be extended. Therefore, carob bean gum was retained on the JECFA Priority List subject to confirmation of provision of data by CCFA50. As the deadline for the provision of data for rosemary extract (INS 392) is December 2018, it was retained on the JECFA Priority List pending the confirmation of availability of data by CCFA50.
15. No confirmation that data could be provided for cassia gum (INS 427) was received. Therefore, it was removed from the JECFA Priority List. Consequently, the tentative specifications will be withdrawn and any provision in the GSFA will be removed.
16. Concerning glycerol ester of wood rosin (INS 445(iii)), IFAC indicated that they would be providing additional data.
17. Concerning natamycin (INS 235) and nisin (INS 234), the JECFA Secretariat commented that while this request is beyond the normal scope, it could be addressed appropriately, by consulting with other FAO and WHO experts. It was noted by certain delegations that the re-evaluation of these additives should be considered a low priority. The Chair of the in-session working group noted that the setting of priorities of substances on the JECFA Priority List was beyond the scope of the current working group, but that this recommendation would be noted in this report.
18. As agreed to by CCFA48, sodium sorbate (INS 201) was recommended to be added to the priority list with data availability to be confirmed by the 49<sup>th</sup> CCFA. However, no data were provided. As a result, the Chair proposed removing the additive from the JECFA Priority List with a consequence to revoke the provision in the GSFA, and to inform CCFFP of the decision of this committee. The Codex Secretariat noted that a survey of the GSFA found additional provisions for sodium sorbate in milk and milk products and processed fruit and vegetable products. As a result of this new information, the Chair proposed recommending CCMMP and CCPFV to revoke provisions in the relevant commodity standards. A delegation noted that given the wide use of sodium sorbate it would be preferable to wait another year to confirm availability of data rather than to revoke provisions in the GSFA and go through the process of adding them back.
19. The Chair revised the proposal to keep sodium sorbate on the JECFA Priority List for one more year, with data availability to be confirmed by the 50<sup>th</sup> CCFA. This was agreed upon by the in-session working group. **Chair's note to the working group report:** This decision contradicts the previous decision set forth by the 48<sup>th</sup> CCFA.<sup>3</sup> Should no data be received by the 50<sup>th</sup> CCFA, then a lack of commitment to provide data after two years suggests a lack of interest in its use. In such a case, the Committee should consider whether:
  - i. Sodium sorbate will need to be removed from the JECFA Priority List, without the possibility for further extension;
  - ii. Consequently, to remove provisions for sodium sorbate in the GSFA; and,
  - iii. To inform CCFFP, CCMMP, and CCPFV, which have oversight of relevant commodity standards, of the decision of the CCFA, and to recommend that provisions for sodium sorbate be removed from relevant commodity standards, as necessary.
20. The outcome of the in-session working group's deliberations is presented in the table attached to this report (Annex 1).
21. With respect to colours, the Chair proposed that additional colours as set out in CX/FA 13/45/17, and amended by the 45<sup>th</sup> CCFA<sup>4</sup> be added to the JECFA Priority List. The in-session working group agreed to add red 2G and brilliant black to the JECFA Priority List.
22. The Chair noted a recommendation set forth by the 48<sup>th</sup> CCFA<sup>5</sup> to request China and USA to consider aspects related to the prioritization of substances for JECFA evaluation in the discussion paper on CCFA work management. This issue was not addressed in this discussion paper (Agenda item 8). The Committee should consider if the 49<sup>th</sup> CCFA should consider continuing discussion on the prioritization of substances for JECFA evaluation under Agenda item 8.

<sup>3</sup> REP16/FA para. 121.

<sup>4</sup> REP13/FA para. 133.

<sup>5</sup> REP16/FA para. 119.

Final Comment from JECFA Secretariat

23. JECFA FAO Secretariat noted the growing list of requests and encouraged member nations to have discussion about “resource mobilization”, i.e. resources, by providing JECFA with a means to do its work.

**Recommendation 1**

The in-session WG recommends that the 49<sup>th</sup> session of the CCFA consider including the substances identified in the table attached to this report (Annex 1) on the Priority List of Food Additives Proposed for Evaluation by JECFA.

**ANNEX 1 - PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA**  
**(Recommended by the in-session WG on priorities for evaluation by JECFA for consideration by the 48<sup>th</sup> CCFA)**

<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
5'-Deaminase from <i>Streptomyces murinus</i>	Safety evaluation when used as a processing aid and establishment of specifications	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
Acid prolyl endopeptidase from <i>Aspergillus niger</i> expressing a gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
D-Allulose 3-epimerase from <i>Arthrobacter globiformis</i> expressed in <i>Escherichia coli</i>	Safety assessment and establishment of specifications	December 2017	United States of America	Matsutani Chemical Industry Co. Ltd. Mr. Yuma Tani (yuma-tani@matsutani.co.jp)
Alpha-amylase from <i>Bacillus licheniformis</i> expressing a modified alpha-amylase gene from <i>Geobacillus stearothermophilus</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Ms. Lisa Jensen (lisa.jensen@dupont.com)
*Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Ms. Lisa Jensen (lisa.jensen@dupont.com)
*Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)
Amyloglucosidase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)
*Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)
*Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)

<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
Beta-amylase from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)
Beta-glucanase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety assessment and establishment of specifications	December 2017	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)
Carob bean gum (INS 410)	Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas	December 2017	CCFA49	To be confirmed during CCFA50
Citric and Fatty Acid Esters of Glycerol (INS 472 c)	Revision of specifications to allow for salts of sodium, potassium, and calcium as neutralizing agents for CITREM	December 2017	European Union	EFEMA Ms. Caroline Rey (efema@ecco-eu.com)
Collagenase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety evaluation when used as a processing aid and establishment of specifications	December 2017	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)
Endo-1,4- $\beta$ -xylanase from <i>Bacillus subtilis</i> produced by <i>B. subtilis</i> LMG S-28356	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Endo-1,4- $\beta$ -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Endo-1,4- $\beta$ -xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Flavouring substances (3 new + 27 from previous Priority Lists + 1 for re-evaluation + 39 for which JECFA requested additional info = 70 total)	Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable	December 2017	United States of America	IOFI Dr. Sean V. Taylor (staylor@vertosolutions.net)
Gellan gum (INS 418) (Pending confirmation of technological justification from CCFNSDU)	Safety assessment for use in infant formula, formula for special medical purposes for infants, and follow-up formula	December 2017	United States of America	Abbott Nutrition Mr. Paul Hanlon (paul.hanlon@abbott.com)

<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
*Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
Glycerol ester of wood rosin (GEWR) (INS445(iii))	Revision of specifications to allow for additional species of pine as source materials	December 2017	European Union	Resinas Sineticas Mr. Vasilios Fotopoulos (vasilios@trchemicals.com) (IFAC will also provide data.)
Gold (INS 175)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA49	
INS 1205 Basic methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)
INS 1206 Neutral methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)
INS 1207 Anionic Methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)
Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCL 44346	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes Mr. Peter Hvass (phva@novozymes.com)
Lipase from <i>Aspergillus oryzae</i> expressing a modified gene from <i>Thermomyces lanuginosus</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes Mr. Peter Hvass (phva@novozymes.com)

<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
Lipase from <i>Mucor javanicus</i>	Safety evaluation when used as processing aid and establishment of specifications.	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
Lutein from <i>Tagetes erecta</i> (INS 161b(i))	(1) Re-evaluation of safety to extend the ADI of 'not specified' for Lutein esters of <i>Tagetes erecta</i> to Lutein from <i>Tagetes erecta</i> , and revision of specifications (2) Revision of specifications with respect to "melting range".	December 2017	Switzerland	DSM Nutritional Products Europe Ltd Mr. Dirk Cremer (dirk.cremer@dsm.com)
Modified starches	See Annex 2	December 2017	CCFA49	DRB Associates LLP Mr. Kyd D. Brenner (kbrenner@dtbassociates.com)
Natamycin (INS 235)	Re-evaluation of safety and revision of specifications due to emerging data on natamycin's role in promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens	December 2017	Russian Federation	Russian Federation Codex Contact Point (bagryantseva@ion.ru)
Nisin (INS 234)	Re-evaluation of safety and revision of specifications due to emerging data on nisin's role in promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens	December 2017	Russian Federation	Russian Federation Codex Contact Point (bagryantseva@ion.ru)
Phosphatidyl inositol-specific phospholipase C from a genetically modified strain of <i>Pseudomonas fluorescens</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)
Phosphodiesterase from <i>Penicillium citrinum</i>	Safety evaluation when used as processing aid and establishment of specifications.	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
*Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)



<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
Phospholipase A2 from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety assessment and establishment of specifications	December 2017 2015	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)
Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMGS 25520	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Rosemary extract (INS 392)	(1) Data pending – studies to elucidate the potential developmental and reproductive toxicity  (2) Data pending – validation information on the method of determination of residual solvents  (3) Data pending – data on typical use-levels in food	December 2018	CCFA49	To be confirmed by CCFA50
Silver (INS 174)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA49	
Sodium sorbate (INS 201)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA 49	
Spirulina extract	Safety assessment and establishment of specifications for use as a colour	December 2017	United States of America	IACM Sarah Codrea (scodrea@vertosolutions.net)
Steviol glycosides (INS 960)	(1) Data pending – method of assay to replace the existing method of, to include as many steviol glycosides as possible, along with supporting validation information and chromatograms  (2) Data pending – analysis of at least 5 batches of commercial samples, including chromatograms	December 2017	CCFA49	CCC Ms Allison Cooke (acooke@caloriecontrol.org)

<b>Substance(s) (High Priority (*))</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>	<b>Data provider</b>
Steviol Glycosides (Rebaudioside M)	Safety evaluation of Rebaudioside M manufactured from two strains of yeast from the <i>saccharomyces</i> family, and establishment of standalone specifications	December 2017	United States of America	Intertek Scientific & Regulatory Consultancy Dr. Ashley Roberts (ashley.roberts@intertek.com)
Transglucosidase/alpha-glucosidase from <i>Trichoderma reesei</i> expressing an Alpha-glucosidase gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Dr. Vincent J. Sewalt (vincent.sewalt@dupont.com)
*Xylanase from <i>Bacillus licheniformis</i> expressed in <i>B. licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)
*Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
<b>Colours for re-evaluation</b>				
Brilliant Black	Re-evaluation of safety and specifications	To be confirmed by CCFA50	CCFA49	
Erythrosine (INS 127)	Re-evaluation of safety and specifications	December 2017	CCFA46 (data from Japan; IACM; EU)	
Indigotine (INS 132)	Re-evaluation of safety and specifications	December 2017	CCFA46 (data from Japan; IACM; EU)	
Red 2G	Re-evaluation of safety and specifications	To be confirmed by CCFA50	CCFA49	

## Annex 2 – Pending data requirements for 13 modified starches

(1) All modified starches require data on the method of manufactured

(2) The following table lists data requirements for each modified starches

#	Modified starch	Pending data requirement
1	Dextrin roasted starch (INS 1400)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test
2	Acid treated starch (INS 1401)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test
3	Alkaline treated starch (INS 1402)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test
4	Bleached starch (INS1403)	Typical levels of residual reagents or by-products
5	Enzyme-treated starch (INS 1405)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test
6	Monostarch phosphate (INS 1410)	Suitable test for the identification of the phosphate groups
7	Distarch phosphate (INS 1412)	Suitable test for the identification of the phosphate groups and of crosslinking
8	Phosphated distarch phosphate (INS 1413)	Suitable test for the identification of the phosphate groups and of crosslinking
9	Acetylated distarch phosphate (INS 1414)	Suitable test for the identification of the phosphate groups and of crosslinking
10	Acetylated distarch adipate (INS 1422)	Suitable test for the identification of the adipate groups; Levels of adipic acid
11	Hydroxypropyl starch (INS 1440)	Suitable method for the determination of propylene chlorohydrin
12	Hydroxypropyl distarch phosphate (INS 1442)	Suitable method for the determination of propylene chlorohydrin; Suitable test for the identification of the phosphate groups
13	Starch sodium octenyl succinate (INS 1450)	Suitable test for the identification of octenylsuccinate groups