CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 2 **CX/FA 17/49/2**
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-ninth Session

Macao SAR, China, 20-24 March 2017

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

MATTERS ARISING FROM THE 39TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION (CAC39)

A. Matters for information

Standards and Related Texts adopted by the Commission[1]

1. CAC39 adopted:

- Specifications for the Identity and Purity of Food Additives, arising from 80th JECFA meeting;
- Revision of the GSFA food category 01.1 "Milk and Dairy Based Drinks" (renamed "Fluid milk and milk products") and consequential changes
- Food additive provisions of the *General Standard for Food Additives* (CODEX STAN 192-1995) (GSFA);
- Amendments to the *International Numbering System for Food Additives* (CAC/GL 36-1989);
- Revision of Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981);
- Revised food additives section of the *Standards for Cocoa Butter* (CODEX STAN 86-1981), *Chocolate and Chocolate Products* (CODEX STAN 87-1981), *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1983) and *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981);
- Revised food additives provisions of the GSFA related to the alignment of the four commodity standards for chocolate and chocolate products and the commodity standards identified by the Committee on Fish and Fishery Products (CCFFP); and
- Amendments to the *Standard for Dairy Fat Spreads* (CODEX STAN 253-2006).

Revocation of existing Codex Standards and Related Texts[2]

2. CAC39 approved the revocation of specifications for aluminium silicate (INS 559) and calcium aluminium silicate (INS 556) and the food additive provisions of commodity standards and of the GSFA as proposed by CCFA48.

Discontinuation of work[3]

3. CAC39 approved the discontinuation of draft and proposed draft food additive provisions for the GSFA as proposed by CCFA48.

[1] REP16/CAC paras 48 - 57 and Appendix III
[2] REP16/CAC Appendix V
[3] REP16/CAC Appendix VII

B. Matters for action

Revised Food Additives Section of the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981)[4]

4. One delegation noted that the provisions for gold (INS 175) and silver (INS 174), which were originally included in the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), had not been included in the GSFA when aligning the provisions of the standard with the relevant provisions of the GSFA.

5. CAC39 noted that JECFA had come to the conclusion that the use of gold would not represent a hazard due to its small amount likely to be ingested and that JECFA had not been able to complete the evaluation of silver due to insufficient data.

6. CAC39 requested CCFA to examine the use of gold (INS 175) and silver (INS 174).

7. The Committee is **invited to consider** the above request.

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES

A. Matters for information

43rd Session of Codex Committee on Food Labelling (CCFL43)

Draft revision to the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981); and the proposed revision to the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985)[5]

8. CCFL43 endorsed the proposed draft revision of the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981) as proposed by CCFA48.

9. CCFL43 considered the recommendation by CCFA to revise section 4.2.3.4 of *the General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) and agreed to consider this matter at a future date after examining the likely impact of the proposed changes.

28th Session of Codex Committee on Processed Fruits and Vegetables (CCPFV28)

Revocation of Food Additive Provision[6]

10. CCPFV28 agreed to revoke the food additive provisions as proposed by CCFA with exception of potassium hydrogen sulfate (INS 515(ii)) in the *Standards for Preserved Tomatoes* (CODEX STAN 13-1981) and *Processed Tomato Concentrates* (CODEX STAN 57-1981) as potassium hydrogen sulfate (INS 515(ii)) had actually not been included in those standards.

Consistency Terms Pertaining Flavourings[7]

11. CCPFV28 agreed to revise the texts pertaining to flavourings in those standards under its purview for the purpose of consistency of terms as proposed by CCFA.

20th Session of FAO/WHO Coordinating Committee for Asia (CCASIA20)

Regional Standard for Non-Fermented Soybean Products (CODEX STAN 322R-2015) [8]

12. In response to the recommendations by CCFA47, CCASIA20 agreed to remove the provision for potassium chloride (INS508) as it was already covered by the statement preceding the food additive listing.

Revocation of the food additive provisions[9]

13. CCASIA20 agreed to remove calcium hydrogen sulfite (INS 227) and potassium bisulfite (INS228) from the *Regional Standard for Chilli Sauce* (CODEX STAN 306R-2011), as proposed by CCFA48.

14. CCASIA20 noted that potassium bisulfite (INS 228) was in use in some countries and that CCFA could include the substance in the JECFA priority list for the establishment of specifications, subject to the confirmation of availability of data.

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[4] REP16/CAC paras 55-57
[5] REP16/FL, paras 18-22
[6] REP17/PFV, para. 82
[7] REP17/PFV, para. 83
[8] REP17/ASIA, paras 53-55
[9] REP17/ASIA, paras 56-58

38th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU38)

Editorial amendment to texts on flavourings[10]

15. CCNFSDU38 agreed on the editorial amendments related to the appropriate use of the term flavourings in the *standards for Canned Baby Foods* (CODEX STAN 73- 1981); *Processed Cereal-Based Foods for Infants and Young Children* (CODEX STAN 74-1981); *Follow-up Formula* (CODEX STAN 156-1987); and in the *Guidelines on Formulated Complementary Foods for Older Infants and Young Children* (CAC/GL 8-1991), as proposed by CCFA48.

Alignment of food additive provisions in standards developed by CCNFSDU[11]

16. CCNFSDU38 agreed to defer the alignment of food additives, until the guidance document on alignment of additives is finalized by CCFA.

Technological justification for xanthan gum (INS 415) and pectin (INS 440)[12]

17. CCNFSDU38 agreed to inform CCFA that reply would be provided at a future date.

B. Matters for action

28th Session of Codex Committee on Processed Fruits and Vegetables (CCPFV28)

Responses to CCFA47 request on the use of "emulsifiers, stabilizers, thickeners" and "xanthan gum" (INS 415) in food categories "14.1.2" Fruit and Vegetable Juices" and 14.1.3 "Fruit and Vegetable Nectars"[13]

18. CCPFV28 noted the mixed positions for the use of emulsifiers, stabilizers and thickeners in food categories 14.1.2 and 14.1.3. Some countries reported that xanthan gum (INS 415) was not used due to no technological need for its use under these food categories. In their view, only pectin (INS 440) was technologically justified for use in certain products in the food categories listed. Other countries reported that xantham gum (INS 415), carboxymethyl cellulose (INS 466) and gellan gum (INS 418) were technically justified and being used as a thickener and stabilizer in juices.

19. The United States of America reported that there was technological justification for emulsifiers, stabilizers and thickeners and that both xanthan gum (INS 415) and gellan gum (INS 418) were being used in these food categories. Brazil supported this statement as per the use of xanthan gum.

Responses to CCFA48's request on technological justification on the use of food additives[14]

Use of antioxidants and tocopherols (INS 307a, b, c) in food category 04.1.2 "Processed Fruit"

20. CCPFV28 agreed to inform CCFA that tocopherols were used as antioxidants in processed fruits, however most commodity standards did not allow them.

Use of acidity regulators in general and tartrates (INS 334, 335 (ii), 337) in food category 04.1.2.2 "Dried fruit"

21. CCPFV28 agreed to inform CCFA that tartrates were not listed for use in products conforming to the *Standard for Desiccated Coconut* (CODEX STAN 177-1991). However, one delegation reported that tartaric acid was used both as an antioxidant and acidity regulator in desiccated coconut to control rancidity.

Use of tartrates (INS 334, 335 (ii), 337) in food category 04.1.2.3 "Fruit in vinegar, oil or brine"

22. CCPFV28 agreed to inform CCFA that use of tartrates (INS 334, 335 (ii), 337) was technologically justified as acidity regulators were allowed in the *Standard for Pickled Fruits and Vegetables*.

Use of propylene glycol alginate (INS 405) in food category 04.1.2.5 "Jams, Jellies and Marmalades"

23. CCPFV28 noted that the *Standard for Jams, Jellies and Marmalades* (CODEX STAN 296-2009) made reference to thickeners used in accordance with Table 3 of the GSFA.

24. One delegation reported that propylene glycol alginate (INS 405) was used as stabilizer in non-standardized products.

[10] REP17/NFSDU, para 15
[11] REP17/NFSDU, para 178
[12] REP17/NFSDU, paras 174-177
[13] REP17/PFV, paras 70-71
[14] REP17/PFV, paras 72-81

Use of tartrates (INS 334, 335 (ii), 337) in food category 04.1.2.6 "Fruit based spreads (e.g. chutney) excluding products of food category 04.1.2.5"

25. CCPFV28 noted that tartrates were not listed in the *Standard for Mango Chutney* (CODEX STAN 160-1987).

26. One delegation reported that tartrates were used in mango chutney as both acidity regulators and antioxidants, and that JECFA specification listed them as both acidity regulators and antioxidants.

27. CCPFV28 agreed to inform CCFA that these additives were used in standardized products; however there could be uncertainty on the technological function (acidity regulators and/or antioxidants) based on the information provided by one delegation.

Food Additive Provision in Codex Standards for Processed Fruits and Vegetable[15]

Annex on Canned Pineapples

Antifoaming and antioxidant agents

28. CCPFV28 agreed to make a general reference to the GSFA and to inform CCFA that polydimethylsiloxane (INS 900a) and ascorbic acid, L- (INS 300) were respectively the only antifoaming agent and only antioxidant agent currently used in canned pineapples. CCPFV28 also agreed to request CCFA to have this reflected in the GSFA for purposes of alignment. CCPFV28 noted that other antifoaming agents and antioxidants for use in canned pineapples should go to the Step procedure for adoption.

29. CCPFV28 thus agreed to request CCFA to align the food additive provisions by clarifying that only polydimethylsiloxane (INS 900a) under antifoaming agents and only ascorbic acid, L- (INS 300) under antioxidants were currently used in canned pineapples.

Annex on French Fried Potatoes

Colours

30. CCPFV28 noted that consensus could not be reached on the use of colours in French fried potatoes and agreed to ask CCFA to clarify on the possible use of colours in French fried potatoes in connection with the reduction of acrylamide.

Sequestrants

31. CCPFV28 noted that malic acid DL- (INS 296) was listed under sequestrants while in the GSFA no sequestrant function was assigned to malic acid DL- (INS 296). In order to keep consistency, CCPFV28 agreed to request CCFA to add the sequestrant function for malic acid DL- (INS 296) in the GSFA.

32. The Committee is **invited to:**

- consider CCPFV28 replies to the questions posed by CCFA47/48 under Agenda Item 5
- address the requests related to the food additive provisions in the proposed draft Annexes on Canned Pineapples (*Standard for Certain Canned Fruits* (CODEX STAN 319-2015)) and French Fried Potatoes (*Standard for Quick Frozen Vegetables* (CODEX STAN 320-2015)) under Agenda Item 4b.

[15] REP17/PFV, paras 44-66