# codex alimentarius commission

 FOOD AND AGRICULTURE
 WORLD HEALTH

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#### Agenda Item 6

**CX/FAC 99/5** February 1999

#### JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS Thirty-first Session The Hague, The Netherlands, 22-26 March 1999

## ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS

#### BACKGROUND

1. In accordance with the section concerning Relations between Commodity Committees and General Committees in the *Codex Alimentarius Commission Procedural Manual* (Tenth Edition, pages 76-78), "All provisions in respect of food additives (including processing aids) .... contained in Codex commodity standards should be referred .... and will require to be endorsed by the Codex Committee on Food Additives and Contaminants".

2. In consideration of the above and other provisions of the *Codex Alimentarius Commission Procedural Manual*, the attached food additive provisions are being submitted to the Codex Committee on Food Additives and Contaminants for endorsement. It is suggested that those food additives and corresponding use levels endorsed by the Committee be incorporated into the Codex General Standard for Food Additives.

3. The following food additive provisions of Codex standards are listed by (i) technological function, INS number and food additive name; (ii) proposed level; (iii) ADI (mg/kg body weight), and; (iv) notes.

4. This document does not include previously endorsed food additives provisions at the same levels of use as specified in draft Codex standards recently considered by the Committee.

Food A	dditive	Maximum Level	ADI (mg/kg body weight)	Notes
	CODEX COMMIT	TEE ON MILK AND MILK	PRODUCTS, 3RD SESSION, MAY 1998	(ALINORM 99/11) <sup>1</sup>
		DRAFT REVISED STANDARD	FOR BUTTER AT STEP 8 (Appendix IV) <sup>2</sup>	
Colours	5			
160a(i) 160a(ii)	β-Carotene (synthetic) Carotenes (natural extracts)	25 mg/kg 600 mg/kg	0-5 Acceptable (provided the level of use does not exceed the level normally found in vegetables)	Temporarily endorsed (beta-carotene) Temporarily endorsed (beta-carotene at d 25 mg/kg)
160e	β-apo-Carotenal	35 mg/kg	0-5 (group ADI expressed as the sum of the carotenoids: $\beta$ -carotene, $\beta$ -apo-8'- carotenal and $\beta$ -apo-8'-carotenoic acid, methyl and ethyl esters)	The CCMMP noted the technical need for colours in order to adjust seasonal variations in the natural colour and for the production of butter from sources other than cows' milk.
160f	$\beta$ -apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg	0-5 (group ADI expressed as the sum of the carotenoids: $\beta$ -carotene, $\beta$ -apo-8'- carotenal and $\beta$ -apo-8'-carotenoic acid, methyl and ethyl esters)	
Acidity	Regulators			
339 500(i) 500(ii) 524 526	Sodium phosphates Sodium carbonate Sodium hydrogen carbonate Sodium hydroxide Calcium hydroxide	2 g/kg ) ) Limited by GMP ) )	MTDI 70 (as P from all sources) Not limited Not specified Not limited Not limited	Temporarily endorsed. ) Maximum levels amended in accordance ) with the General Standard for Food ) Additives. )

<sup>&</sup>lt;sup>1</sup> The CCFAC at its 29th Session considered the food additives provisions of the revised standards for dairy products at Step 8 (then) and endorsed a majority of the provisions. The CCMMP at its 3rd Session in May 1998, agreed to add a number of food additives in the food additives provisions and to amend the maximum levels of certain food additives. They are being submitted to the CCFAC for endorsement.

<sup>&</sup>lt;sup>2</sup> The 3rd Session of the CCMMP decided to add several colours and to amend the maximum levels for acidity regulators. These newly added colours and amended levels of acidity regulators are being submitted for endorsement.

			- 3 -	
Food Ac	dditive	Maximum Level	ADI (mg/kg body weight)	Notes
	D	RAFT REVISED STANDARD FOR	R EVAPORATED MILKS AT STEP 8 (Appendix	VI)
Emulsif	ier			
322	Lecithin	Limited by GMP	Not limited	new
	DRAFT R	EVISED STANDARD FOR SWEE	TENED CONDENSED MILKS AT STEP 8 (Appe	endix VII) <sup>3</sup>
Emulsif	ier			
322	Lecithin	Limited by GMP	Not limited	new
	DRAFT REV	ISED STANDARD FOR MILK PC	OWDERS AND CREAM POWDERS AT STEP 8 (A	Appendix VIII)
Anticak	ing Agents			
341(iii) 170(i) 530 504(i) 343 559 552 553 554 551 555 556	Tricalcium orthophosphate Calcium carbonate Magnesium oxide Magnesium carbonate Trimagnesium phosphate Aluminium silicate Calcium silicate Magnesium silicates Sodium aluminosilicate Silicon dioxide, amorphous Potassium aluminium silicate Calcium aluminium silicate	) ) ) ) ) ) 10 g/kg singly or in ) combination ) ) ) )	MTDI 70 (expressed as P from all sources) Not specified Not limited Not specified MTDI 70 Not specified Not specified	Endorsed except the use of potassium aluminium silicate and calcium aluminium silicate. These two substances were added by the 3rd Session of the CCMMP. As no ADI has been allocated for potassium aluminium silicate, it is recommended to withdraw this substance.
Antifoa	ming Agent			
900	Polydimethylsiloxane	Limited by GMP	0-1.5 (applies only to compounds with a relative molecular mass in the range of 200-300)	new

<sup>&</sup>lt;sup>3</sup> In response to the question of the CCFAC on the inclusion of aspartame in sweetened condensed milks, the CCMMP at its 3rd Session decided to delete this substance from the food additive provision of the Draft Revised Standard for Sweetened Condensed Milks.

			- 4 -	
Food A	dditive	Maximum Level	ADI (mg/kg body weight)	Notes
		DRAFT REVISED STANDARD	FOR CHEESE AT STEP 8 (Appendix IX) <sup>4</sup>	
Ripened	cheeses, including mould ripened	cheeses		
Colours	3			
160a(i)	Carotenes(synthetic)	25mg/kg	0-5	
160e	β-apo-Carotenal	35 mg/kg	<ul> <li>0-5 (group ADI expressed as the sum of the carotenoids: β-carotene, β-apo-8'- carotenal and β-apo-8'-carotenoic acid, methyl and ethyl esters)</li> </ul>	
160f	$\beta$ -apo-8'-Carotenoic acid, ethyl ester	35 mg/kg	0-5 (group ADI expressed as the sum of the carotenoids: $\beta$ -carotene, $\beta$ -apo-8'- carotenal and $\beta$ -apo-8'-carotenoic acid, methyl and ethyl esters)	
171	Titanium dioxide	Limited by GMP	Not limited	
120	Carmines (for red marbled cheeses only)	Limited by GMP	0-5	
140	Chlorophylls (for green marbled cheeses only)	Limited by GMP	Not limited	
153	Vegetable carbon (For layered cheeses only)	Limited by GMP	No ADI allocated	Withdrawal recommended due to the lack of an ADI.
163	Anthocyanines (for red marbled cheeses only)	Limited by GMP	No ADI allocated	Withdrawal recommended due to the lack of an ADI.
162	Beet red	Limited by GMP	Not specified	
Bleachi	ng Agents			
928	Benzoyl peroxide	1g/kg (used to bleach dairy ingredients on weight of bleached milk)	0-40	

<sup>&</sup>lt;sup>4</sup> The 3rd Session of the CCMMP decided to add a number of food additives in the Draft Revised Standard, including colours/bleaching agent and preservatives. These newly added food additives are now submitted for endorsement.

			- 5 -	
Food A	Additive	Maximum Level	ADI (mg/kg body weight)	Notes
Preser	rvatives			
200 201 202 203	Sorbic acid Sodium sorbate Potassium sorbate Calcium sorbate	) ) 3000 mg/kg, calculated as ) sorbic acid )	<ul> <li>) 0-25 (As sum of sorbic acid and Ca, K</li> <li>) and Na sorbates expressed as sorbic</li> <li>) acid)</li> <li>)</li> </ul>	
280 281 282	Propionic acid Sodium propionate Calcium propionate	) 3000 mg/kg, calculated as ) propionic acid )	Not limited Not limited Not limited	
Misce	llaneous Additive			
508	Potassium chloride	Limited by GMP	Not specified	
Sliced,	, cut, shredded or grated cheese			
Preser	rvatives			
200 202 203 235	Sorbic acid Potassium sorbate Calcium sorbate Pimaricin (natamycin)	<ul> <li>) 1 g/kg singly or in</li> <li>) combination, calculated as</li> <li>) sorbic acid</li> <li>10 mg/kg, for surface treatment, calculated on weight of cheese</li> </ul>	<ul> <li>) 0-25 (As sum of sorbic acid and Ca, K</li> <li>) and Na sorbates expressed as sorbic</li> <li>) acid)</li> <li>0-0.3</li> </ul>	At the 3rd Session of the CCMMP, a number of delegations opposed to the extension of the approval of pimaricin (natamycin)(INS 235) <sup>1</sup> to Sliced, Cut, Shredded and Grated Cheese. Although the CCMMP felt that the substance should not be in the food as consumed, it referred the matter to the CCFAC and requested the Delegation of Canada to provide a written technical justification to the CCFAC.

Food A	Additive	Maximum Level	ADI (mg/kg body weight)	Notes			
		CODEX COMMITTE	E ON SUGARS (CL 1998/12-S) <sup>5</sup>				
	<b>REVISED DRAFT STANDARD FOR SUGARS ST STEP 6</b> (Appendix I)						
Antiox	ntioxidant						
220	Sulphur dioxide	50 mg/kg for glucose syrup or dried glucose syrup used as a food ingredient 150 mg/kg for dried glucose used to manufacture sugar confectionery 400 mg/kg for glucose syrup used to manufacture sugar confectionery	0-0.7 (for sulphur dioxide and sulphites)				
		70 mg/kg for plantation or mill white sugar		Changed from 20 mg/kg which was endorsed by the 29th CCFAC. The maximum level of 70 mg/kg for plantation or mill white sugar was also recommended by the CCASIA at its 11th Session <sup>6</sup>			
		20 mg/kg for raw cane sugar					

- 6 -

<sup>&</sup>lt;sup>5</sup> The CCFAC at its 29th Session endorsed the food additives provision of the Draft Revised Standard for Sugars at its 29th Session as submitted. Since the 29th Session of the CCFAC, the United Kingdom Secretariat of the Codex Committee on Sugars has amended the maximum level of sulphur dioxide in plantation or mill white sugar; amended or included the maximum levels of sulphur dioxide in glucose syrup; and included the maximum level of sulphur dioxide in raw cane sugar. They are being submitted to the CCFAC for endorsement.

<sup>&</sup>lt;sup>6</sup> ALINORM 99/15, paras 76-78.

Food A	dditive	Maximum Level	ADI (mg/kg body weight)	Notes
Anticak	ing Agents			
341(iii)	Calcium phosphate, tribasic	)	MTDI 70 (as P from all sources)	Proposed at 1.5% m/m for endorsement
504(i)	Magnesium carbonate	) 1.5% m/m singly or in	Not specified	but the 29th CCFAC endorsed the
551	Silicon dioxide, amorphous	) combination for powdered	Not specified	provision at the maximum level of
552	Calcium silicate	) sugar and powdered dextrose	Not specified	1.5 mg/kg <sup>7</sup> .
553(ii)	Magnesium trisilicate	) (provided that starch is not	Not specified	Magnesium silicate (no ADI allocated)
554	Sodium aluminosilicate	) present)	Not specified	has since been deleted.
556	Calcium aluminium silicate	)	Not specified	

-7-

#### CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES, 19TH SESSION, MARCH 1998 (ALINORM 99/27)<sup>8</sup>

#### DRAFT REVISED STANDARD FOR CANNED APPLESAUCE AT STEP 6 (Appendix II)

#### **Acidifying Agents**

296 330	Malic acid Citric acid	Limited by GMP Limited by GMP	Not specified Not limited	Endorsed for the existing standard Endorsed for the existing standard
Antiox	idants			
300	Ascorbic acid	150 mg/kg	Not specified	Endorsed for the existing standard. The CCPFV has not concluded the discussion on whether to allow the use of isoascorbic acid.
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#### **Flavouring Agents**

Natural and artificial flavours Limited by GMP except those which reproduce the flavour of apple

<sup>&</sup>lt;sup>7</sup> ALINORM 97/12A, page 55

<sup>&</sup>lt;sup>8</sup> The Codex Committee on Processed Fruits and Vegetables (CCPFV) at its 19th Session in March 1998 considered the Draft Revised Standards for Canned Applesauce and Canned Pears and decided to place a number of food additives and their maximum levels in square brackets pending information from Member countries. As no decision has been made on these provisions, they are not included in this paper. Once the CCPFV agrees on the se provisions, they will be submitted to the CCFAC as necessary.

Food .	Additive	Maximum Level	ADI (mg/kg body weight)	Notes		
	DRAFT REVISED STANDARD FOR CANNED PEARS AT STEP 6 (Appendix III)					
Acidif	ying Agents					
330	Citric Acid	Limited by GMP	Not limited	Endorsed for the existing standard		
296	Malic Acid	Limited by GMP	Not specified	Endorsed for the existing standard		
334	L-Tartaric Acid	Limited by GMP	0-30	Although endorsed previously for the existing standard, according to the current practice of the CCFAC, there is a need for a numerical maximum level.		
270	Lactic Acid	Limited by GMP	Not limited	Endorsed for the existing standard		
Flavo	uring Agents					
	Natural and Artificial Flavours, except those which reproduce the	Limited by GMP				

- 8 -

flavour of pears.

The following Draft Standards were developed up to Step 5 by the Codex Coordinating Committee for Asia and therefore contained in ALINORM 99/15. They will be further elaborated by the Codex Committee on Processed Fruits and Vegetables.

#### DRAFT STANDARD FOR PICKLES AT STEP 6 (Appendix III)

#### Preservatives

220 221 222 223 224	Sulphur dioxide Sodium sulphite Sodium hydrogen sulphite Sodium metabisulphite Potassium metabisulphite	) ) ) )	30 mg/kg (as sulphur dioxide)	0-0.7 (for sulphur dioxide and sulphites)
211 212	Sodium benzonate Potassium benzoate	) )	250 mg/kg as benzoic acid	0-5 (Group ADI for benzoic acid and its Ca, K and Na salts, benzoic acetate, alcohol and benzoate expressed as benzoic acid)
200 202	Sorbic acid Potassium sorbate	) )	1000 mg/kg as sorbate	0-25 (As sum of sorbic acid and Ca, K and Na sorbates expressed as sorbic acid)

		- 9 -	
Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes
Acidity Regulator			
260 Acetic acid (glacial)	Limited by GMP	Not limited	
Flavouring Agents			
Oleoresins	Limited by GMP		
	DRAFT STAN	DARD FOR KIMCHI (Appendix IV)	
Flavouring Agents			
Natural flavours and nature-identical flavours, as defined in the <i>Codex</i> <i>Alimentarius</i> , Volume 1A	) ) Limited by GMP ) )		
Flavour Enhancers			
Disodium 5'-guanylate Disodium 5'-inosinate Monosodium L-glutamate	) ) Limited by GMP )	Not specified Not specified Not specified	
Acidity Regulators			
Lactic acid Citric acid Acetic acid	) ) Limited by GMP )	Not limited Not limited Not limited	
Thickening and Stabilizing Agents			
Carrageenan(including furcellaran) Xanthan gum	) ) 2 g/kg )	Not specified (temporary) Not specified	"Limited by GMP" recommended "Limited by GMP" recommended
Texturizer			
Sorbitol	Limited by GMP	Not specified	

 - 10 

 ive
 Maximum Level
 ADI (mg/kg body weight)
 Notes

 CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE, 17TH SESSION, NOVEMBER 1998 (ALINORM 99/14)

#### PROPOSED DRAFT REVISED STANDARD FOR COCOA BUTTERS AT STEP 5 (Appendix II)

#### **Processing Aid**

**Food Additive** 

Hexane (62°C - 82°C)

(Use limited by GMP)

## PROPOSED DRAFT REVISED STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE, FOR USE IN THE MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS AT STEP 5 (Appendix III)

#### **Acidity Regulators**

503 (i)	Ammonium carbonate	Limited by GMP	Not specified
527	Ammonium hydroxide	Limited by GMP	Not limited
503 (ii)	Ammonium hydrogen carbonate	Limited by GMP	Not specified
170 (i)	Calcium carbonate	Limited by GMP	Not specified
526	Calcium hydroxide	Limited by GMP	Not limited
330	Citric acid	Limited by GMP	Not limited
504 (i)	Magnesium carbonate	Limited by GMP	Not specified
528	Magnesium hydroxide	Limited by GMP	Not limited
501 (i)	Potassium carbonate	Limited by GMP	Not specified
525	Potassium hydroxide	Limited by GMP	Not limited
501 (ii)	Potassium hydrogen carbonate	Limited by GMP	Not specified
500 (i)	Sodium carbonate	Limited by GMP	Not limited
524	Sodium hydroxide	Limited by GMP	Not limited
500 (ii)	Sodium hydrogen carbonate	Limited by GMP	Not specified
338	Orthophosphoric acid	2.5 g/kg expressed as $P_2O_5$	MTDI 70 (as P from all sources)
334	Tartaric acid (L (+)-)	5 g/kg	0-30
Emulsifi	ers		
471	Mono- and di-glycerides of fatty acids	Limited by GMP	Not specified
322	Lecithin	Limited by GMP	Not limited
442	Ammonium salts of phosphatidic acid	10 g/kg	0-30 (the phosphorus content is to be included in the ADI for phosphates)

1 mg/kg

Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes	
Flavouring Agents				
Natural and artificial flavours, except those which reproduce the flavour of chocolate and milk	Limited by GMP			
Vanillin	Limited by GMP	0-10		
Ethyl vanillin	Limited by GMP	0-3		

### Acidity Regulators

503(i)	Ammonium carbonate	Limited by GMP	Not specified					
503(ii)	Ammonium hydrogen carbonate	Limited by GMP	Not specified					
527	Ammonium hydroxide	Limited by GMP	Not limited					
170(i)	Calcium carbonate	Limited by GMP	Not specified					
330	Citric acid	Limited by GMP	Not limited					
504(i)	Magnesium carbonate	Limited by GMP	Not specified					
528	Magnesium hydroxide	Limited by GMP	Not limited					
501(i)	Potassium carbonate	Limited by GMP	Not specified					
501(ii)	Potassium hydrogen carbonate	Limited by GMP	Not specified					
525	Potassium hydroxide	Limited by GMP	Not limited					
500(i)	Sodium carbonate	Limited by GMP	Not limited					
500(ii)	Sodium hydrogen carbonate	Limited by GMP	Not specified					
524	Sodium hydroxide	Limited by GMP	Not limited					
338	Orthophosphoric acid	2.5 g/kg, expressed as $P_2O_5$ , on	MTDI 70 (expressed as P from all					
		the cocoa fraction	sources)					
334	Tartaric acid (L (+)-)	5 g/kg on the cocoa fraction	0-30					
Emulsifiers								
471	Mono- and di-glycerides of fatty	Limited by GMP	Not specified					
	acids	·	•					
322	Lecithin	Limited by GMP	Not limited					
442	Ammonium salts of phosphatidic	10 g/kg	0-30 (the phosphorus content is to be					
	acid		included in the ADI for phosphates)					
473	Edible sucrose esters of fatty acids	10 g/kg	0-20	Temporarily endorsed				
				- •				

Food Add	litive	Maximum Level	<b>ADI</b> (mg/kg body weight)	Notes	
Flavourin				10005	
Ne	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP			
V	Vanillin	Limited by GMP	0-10		
E	Ethyl vanillin	Limited by GMP	0-3		
Anti-cakir	ng Agents				
552       C         553(i)       M         553(ii)       M         553(iii)       T         555       F         554       S         551       S	Aluminium silicate Calcium silicate Magnesium silicate Magnesium trisilicate Falc Potassium aluminium silicate Sodium aluminosilicate Silicone dioxide, amorphous Fricalcium phosphate	10 g/kg in Cocoa sugar mixtures	Not specified Not specified Not specified Not specified	Withdrawal recommended	
Sweeteners					
953 I	Isomalt (Isomaltitol)	Limited by GMP	Not specified		
	Lactitol	Limited by GMP	Not specified		
	Mannitol	Limited by GMP	Not specified		
	Maltitol and maltitol syrup	Limited by GMP	Not specified		
	Sorbitol and sorbitol syrup	Limited by GMP	Not specified		
<u>967 X</u>	Xylitol	Limited by GMP	Not specified		