

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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Agenda Item 9

CX/FAC 99/9
November 1998

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-first Session

The Hague, The Netherlands, 22-26 March 1999

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 51st MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES

REQUEST FOR COMMENTS AND INFORMATION

Governments and interested international organisations wishing to submit comments on the following subject matter, including the enclosed specifications established by the 51st Session of the Joint FAO/WHO Expert Committee on Food Additives (FAO Food and Nutrition Paper 52 – Addendum 6), are invited to do so **no later than 15 January 1999** as follows: Dr. Paul M. Kuznesof, Chairperson, *ad hoc* Working Group on Specifications, Office of Premarket Approval (HFS-246), Center for Food Safety and Applied Nutrition, US Food and Drug Administration, 200 C Street, SW, Washington, DC 20204 USA (Telefax No. 202.418.3030; email: pkuzneso@bangate.fda.gov), with a copy to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

BACKGROUND

1. The 30th Session of the Codex Committee on Food Additives and Contaminants re-established the *ad hoc* Working Group on Specifications under the Chairmanship of the USA, with the task of reviewing specifications arising from the 51st Session of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (ALINORM 99/12, para. 51).
2. Specifications monographs for 293 food additives and flavouring agents have been established by the 51st JECFA meeting (Geneva, June 1998) and subsequently published in Addendum 6 to the “Compendium of Food Additive Specifications” (FAO Food and Nutrition Paper 52 - Add. 6). The Committee on Food Additives and Contaminants will review the monographs for consideration of their adoption by the Codex Alimentarius Commission as Codex Advisory Specifications, taking into account comments received.

3. Comments are also invited on the Principles Governing the Establishment and Revision of Specifications, which are elaborated in Section C of the enclosed Food and Nutrition Paper 52 - Add. 6. Comments received by the above date will be distributed separately in document CX/FAC 99/9-Add.1.

AD HOC WORKING GROUP ON SPECIFICATIONS

Consideration of Specifications

4. Comments (CX/FAC 99/9-Add. 1) will be considered at a meeting of the *ad hoc* Working Group on Specifications established by the 30th Session of the Committee. The agenda for this meeting is included in Annex 1 (attached). The specifications will be classified into Categories I, II, III, IV, or V according to the established procedures.

5. An explanation of the five categories and a list of those specifications designated as "Tentative" by JECFA are also provided in Annex 1. The Tentative monographs will be assigned to Category V and are not expected to require discussion.

Consideration of Flavouring Agents

6. Of the 232 flavouring agent monographs established during the 51st JECFA, 68 are designated as Tentative (see Annex 1) and will be assigned to Category V. This leaves 164 for consideration during the session. For purposes of efficiency, the Working Group will be asked to identify only those monographs that it considers *unsuitable* for recommendation as Codex specifications; all other monographs will be assumed to be suitable for recommendation as Codex Advisory Specifications (i.e., Category I). The JECFA numbers for all 164 substances are included in Annex 1 for easy reference.

Consideration of Principles

7. The Working Group will also have the opportunity to comment on the Principles Governing the Establishment and Revision of Specifications. See item VI of the Provisional Agenda in Annex 1, below.

AD HOC WORKING GROUP ON SPECIFICATIONS
Saturday, 20 March 1999 @ 11:15 hours

PROVISIONAL AGENDA

- I. Introductions
- II. Approval of the Agenda
- III. Comments from the Codex and JECFA Secretariats
- IV. Comments by the Working Group Chairman
- V. Review of Category Definitions (see below)
- VI. Review of Comments Submitted (CX/FAC 99/9-Add.1) on the Specifications for the Identity and Purity of Food Additives (FAO FNP 52 - Add.6) arising from the 51st JECFA Meeting (CX/FAC 99/9):
 - A. Additives (uses other than as flavouring agents)
 - B. Specifications for certain flavouring agents
 - C. Principles governing the establishment and revision of specifications (see also Annex 1, items 2-6, of "Summary and Conclusions" of the 51st JECFA, Geneva 9-18 June 1998)
 - i. Microbiological criteria in specifications monographs/policy
 - ii. Specifications for flavouring agents
 - iii. Specifications for vitamins and minerals
 - iv. Enzyme preparations from genetically modified microorganisms
 - v. General considerations and specifications for enzyme preparations from genetically modified microorganisms
 - vi. Heavy metals limit test
- VII. Other Business

SPECIFICATIONS CATEGORIES

- I. Specifications that are suitable for submission to the Commission for final adoption as Codex Specifications.
- II. Specifications that will be suitable for submission to the Commission for final adoption as Codex Specifications after editorial changes have been made.
- III. Specifications that require substantive changes before they are considered suitable as Codex Specifications and which should be held at Step 2 of the Specifications Procedures pending further advice from JECFA.
- IV. Specifications that have been revised by recent sessions of JECFA or that may be revised at the forthcoming session.
- V. Specifications that are incomplete and have been designated by JECFA as tentative (and therefore are not to be considered for adoption as Codex Specifications).

SPECIFICATIONS MONOGRAPHS DESIGNATED AS TENTATIVE AT THE 51st JECFA (FAO FNP 52 - ADD. 6)

Calcium hydrogen sulfite Citric acid Curcumin Ferrous gluconate Ferrous sulfate	Magnesium gluconate Potassium metabisulfite Potassium sulfite Sodium hydrogen sulfite	Sodium metabisulfite Sodium sulfite Sodium thiosulfate Thaumatococcus
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Flavouring agents (Tentative)

No	Substance	No	Substance
239	<i>Omega</i> -Pentadecalactone	365	Linalyl octanoate
241	<i>Epsilon</i> -Decalactone	367	Terpinyl formate
244	3-Heptyldihydro-5-methyl-2(3H)-furanone	370	Terpinyl butyrate
247	5-Hydroxy-7-decenoic acid <i>delta</i> -lactone	371	Terpinyl isobutyrate
248	5-Hydroxy-8-undecenoic acid <i>delta</i> -lactone	372	Terpinyl isovalerate
249	<i>cis</i> -4-Hydroxy-6-dodecenoic acid lactone	373	<i>p</i> -Menth-3-en-1-ol
260	2-Methylpentanal	374	<i>p</i> -Menth-8-en-1-ol
270	2-Methyl octanal	376	<i>p</i> -Menthan-2-ol
271	4-Methyloctanoic acid	377	Dihydrocarvone
273	2,6-Dimethyl octanal	383	Carvyl propionate
299	2-Pentadecanone	390	<i>gamma</i> -Ionone
300	3-Methyl-2-butanol	392	<i>beta</i> -Ionol
304	Isopropyl formate	394	Dihydro- <i>beta</i> -ionone
306	Isopropyl propionate	396	Dehydrodihydroionone
308	Isopropyl hexanoate	397	Dehydrodihydroionol
316	<i>cis</i> -3-Hexenal	398	Methyl- <i>alpha</i> -ionone
317	3-Hexenoic acid	400	Methyl- <i>delta</i> -ionone
319	<i>cis</i> -4-Hexenal	402	1,4-Dimethyl-4-acetyl-1-cyclohexene
327	5&6-Decenoic acid, mixture	406	2-Acetoxy-3-butanoate
329	9-Undecenal	407	Butan-3-one-2-yl butanoate
333	Oleic acid	409	3-Hydroxy-2-pentanone
334	Methyl 3-hexenoate	411	4-Methyl-2,3-pentanedione
337	Methyl <i>cis</i> -4-octenoate	414	5-Methyl-2,3-pentanedione

338	Ethyl <i>cis</i> -4-octenoate	416	5-Hydroxy-4-octanone
339	Ethyl <i>cis</i> -4,7-octadienoate	417	2,3-Undecadione
340	Methyl 3-nonenoate	421	3,5-Dimethyl-1,2-cyclopentanedione
		418	Methyl Cyclopentenolone
341	Ethyl <i>trans</i> -4-decenoate	424	2-Hydroxy-2-cyclohexen-1-one
342	Methyl 9-undecenoate	428	(+)-neo-Menthol
344	Butyl 10-undecenoate	434	<i>p</i> -Menth-1-en-3-ol
347	2-Methyl-3-pentenoic acid	438	5-Hydroxy-2-dodecenoic acid <i>delta</i> -lactone
348	2,6-Dimethyl- 6-hepten-1-ol	440	2-Ethyl-1,3,3-trimethyl-2-norbornanol
350	Ethyl 2-methyl-3-pentenoate	441	4-Thujanol
352	Hexyl 2-methyl-3&4-pentenoate, mixture	442	Methyl 1-acetoxycyclohexyl ketone
353	Ethyl 2-methyl-3,4-pentadienoate	451	Furfuryl alcohol

(No specifications were prepared for JECFA no. 276 - "Mixture of 5-hydroxy-2-decenoic acid *delta*-lactone, 5-hydroxy-2-dodecenoic acid *delta*-lactone, and 5-hydroxy-2-tetradecenoic acid *delta*-lactone" and no. 436 - "3-(1-Menthoxy)propane-1,2-diol".)

JECFA NUMBERS FOR FLAVOURING AGENTS GIVEN FULL SPECIFICATIONS (or for which existing full specifications were revised or retained) BY THE 51st JECFA (FNP 52-ADD. 6)

139, 219-238, 240, 242-243, 245-246, 250-259, 261-269, 272, 274-275, 277-298, 301-303, 305, 307, 309-315, 318, 320-326, 328, 330-332, 335-336, 343, 345-346, 349, 351, 354-364, 366, 368-369, 375, 378-382, 384-389, 391, 393, 395, 399, 401, 403-405, 408, 410, 412-413, 415, 419-420, 422-423, 425-427, 429-433, 435, 437, 439, 443-448, 450.