

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3b

FA55/CRD10

Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-Fifth Session

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 99TH JECFA MEETING

(Comments of Ghana, Japan, Kenya, Philippines, African Union, East African Community)

Ghana

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 99TH JECFA MEETING

Ghana appreciates the work of JECFA on the specifications and purity of food additives.

Position: We support the recommendation for adoption of specifications designated as “Full” for the four (4) food additives, four (4) processing aids, and ten (10) flavouring agents.

Rationale: The safety of these food additives and processing aids have been fully evaluated by JECFA.

Japan

Japan supports the JECFA's draft proposal of the specifications for polyglycerol esters of fatty acids (INS 475) because “CXC 79-2019”, code of practice for the reduction of 3-MCPDEs and GE_s in refined oils and food products made with refined oils, is newly added to the definition, which is considered to lead to contribution of consumer safety based on the good management of raw materials and manufacturing methods for polyglycerol fatty acid esters by adhering to CXC 79-2019.

Kenya

Comment: Kenya supports recommendation for adoption of specifications for the identity and purity of food additives as provided in the annex of CX/FA 25/55/4. Noting the challenges faced by JECFA in evaluation, recommends CCFA to remind data providers of the need to provide data that will facilitate the work of JECFA.

Philippines

General Comments:

Comment Type	Category	Proposed Change	Comment
Summary	Substantive	N/A	The Philippines supports the recommendation to adopt the specifications of food additives, including new specifications for processing aids designated as “FULL” arising from the 99th JECFA Meeting. Similarly, the adoption of flavouring agents considered for specifications only is also supported. JECFA has evaluated the genotoxicity and/or allergenicity of food additives and processing aids based on available data and concluded that processing aids are not anticipated to pose a risk of allergenicity, or the risk is low, and they are unlikely to be toxic. Additionally, the dietary exposure to food additives was not found to be of toxicological concern, reaffirming the ADI established in previous JECFA Meetings. Furthermore, the full specifications for 10 flavouring agents considered for specifications only were revised accordingly based on existing data.

			However, JECFA's recommendation as a way forward should be noted, particularly regarding Polyglycerol Esters of Fatty Acids. It recommended that the CCFA revise the current use of this additive in the GSFA, including the maximum permitted levels and the food categories in which it is permitted, considering the potential for high exceedance of the ADI based on estimated dietary exposures. Additionally, JECFA advised that the food industry provide its use levels by the end of 2026 for more refined estimates.
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African Union

Position: The African Union supports the recommendation to adopt the "full specifications" for the food additives as Codex specifications, covering three processing aids (including two types of endo-1,4- β -xylanase and one glucosidase), three food additives (natamycin, nisin A, and polyglycerol esters of fatty acids), and ten flavoring agents. The evaluation of nisin, an antimicrobial polypeptide, focused on nisin A, as no new data were provided for other variants.

Rationale

The safety of these food additives and processing aids has been thoroughly assessed by JECFA and confirmed to be within acceptable limits, hence their suitability for inclusion in the Codex standards.

East African Community

EAC Position

The EAC supports the recommendation to adopt the "full specifications" for the food additives as Codex specifications, covering three processing aids (including two types of endo-1,4- β -xylanase and one glucosidase), three food additives (natamycin, nisin A, and polyglycerol esters of fatty acids), and ten flavouring agents. The evaluation of nisin, an antimicrobial polypeptide, focused on nisin A, as no new data were provided for other variants.

Rationale: The safety of these food additives and processing aids has been thoroughly assessed by JECFA and confirmed to be within acceptable limits, hence their suitability for inclusion in the Codex standards.