

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Fifth Session

STANDARD FOR BAKER'S YEAST (STEP 4)

(Comments of Australia, El Salvador, Ghana, Japan, Kenya, Morocco, Nigeria, Republic of Korea, Russian Federation, African Union, East African Community)

Australia

Australia supports the comment that there should be a restriction on the use of Table 3 food additives for addition to baker's yeast. All Table 3 food additives should not be permitted, but only very limited food additives that are technologically justified to be added to baker's yeast. Such food additives need to be determined and assessed by CCFA first before they are included in the standard. Maybe a note also needs to be added that the provisions are for dried yeast only.

El Salvador

Comentarios Generales:

El Salvador agradece el documento preparado por el Grupo de trabajo electrónico presidido por China y copresidido por Francia y Turquía.

El Comité Espejo del Codex sobre Aditivos Alimentarios ha revisado el documento de interés nacional, en ese sentido se presentan las siguientes observaciones de carácter general para consideración de la CCFA55:

Al haberse efectuado la revisión técnica del documento en cuestión se constata que el instrumento normativo que está proponiendo el Comité del Codex Alimentarius sobre Aditivos Alimentarios representa un insumo valioso en materia regulatoria, especialmente para la región de Latinoamérica porque a la fecha no se dispone de referencias normativas en la materia.

En ese sentido El Salvador apoya el avance del documento anexo I de acuerdo con el procedimiento de tramites del Codex.

Comentarios Específicos:

El Salvador presenta comentarios específicos para garantizar la debida comprensión y utilización de dicha norma, los cuales se someten a consideración por el CCFA55 sobre los textos entre corchete en el documento anexo I para su consideración:

- El uso de la palabra [normalmente] en la definición del producto como forma de ampliar el ámbito de aplicación de la norma a otras especies de levadura distintas de *Saccharomyces cerevisiae*;

2.1 DEFINICIÓN DEL PRODUCTO

2.1.1 La levadura de panadería: ~~se refiere [normalmente] a un tipo de hongo unicelular~~ **utilizado como agente fermentador biológico en aplicaciones de panadería, generalmente, pero no limitándose** ~~perteneciente a la~~ **al género y** especie de *Saccharomyces cerevisiae*. Se **obtiene** ~~produce~~ mediante la multiplicación de cepas puras ~~y se utiliza como agente fermentador biológico en aplicaciones de panadería,~~ con la función principal de producir dióxido de carbono y sabores. No es un producto listo para el consumo.

Justificación:

Se propone el cambio antes indicado (texto en negrita subrayado y el texto tachado) a fin que la definición considere otras especies de las cuales existe evidencia que se utilizan en productos de panadería ordinaria; entre ellas, las especies *Saccharomyces cerevisiae*, *Candida humilis*, *Pichia kudriavzevii*, *Kazachstania exigua*,

Torulaspora delbrueckii, *Wickerhamomyces anomalus*, *Candida glabrata*, *Candida milleri*, *Pichia membranifaciens*, *Candida parapsilosis*, *Candida stellata*, *Candida tropicalis*, *Kazachstania unispora*, *Kluyveromyces marxianus*, *Meyerozyma guilliermondii*,

Saccharomyces pastorianus.

- El valor máximo del contenido de humedad de la levadura desmenuzada citado en el cuadro I:

Tipos	Humedad (porcentaje en p/p)
Levadura granulada/levadura desmenuzada	60~72 [60 ~ 70]
Levadura seca activa/levadura seca instantánea	2~10

Al Respecto del parámetro de humedad propuesto de 60 – 70 % para la levadura granulada/levadura desmenuzada, El Salvador solicita que se justifique la propuesta de disminución considerando que, se evidencia la comercialización de levaduras granuladas/desmenuzadas que poseen hasta el 75% de humedad; por lo tanto, la especificación de este factor de calidad debe continuar estudiándose a la luz de la información que puedan presentar los países miembros.

Se apoya el parámetro de humedad para la levadura seca activa/levadura seca instantánea en vista de la congruencia con el borrador de norma Características de la levadura de panadería fresca y seca ISO/DIS 23983(en), de igual manera se apoyan los parámetros establecidos para estas categorías.

- Sobre el indicador del contenido de nitrógeno y su método de detección:

[3.2.3 Contenido de nitrógeno]

[El contenido de nitrógeno en materia seca tiene normalmente un valor del 8,0% ± un 1,5% para la levadura fresca de panadería y el 7,5% ± un 1,5% para la levadura seca de panadería.]

Al respecto El Salvador apoya la propuesta del contenido de nitrógeno para materia seca con un valor del 8,0 % ± un 1,5 % para la levadura fresca de panadería y el 7,5 % ± un 1,5 % para la levadura seca de panadería.

Con respecto al método de detección de contenido de nitrógeno, El Salvador apoya los métodos propuestos por el GTe.

- Sobre la exclusión de cepas de microorganismos modificados genéticamente (MMG) en la Sección 6 (Higiene de los alimentos):

[6.3 El *Saccharomyces cerevisiae* utilizado como cultivos iniciadores debe ser inocuo, y no deben ser microorganismos modificados genéticamente.]

El Salvador propone al CCFA 55 revisar el texto entre corchetes 6.3, considerando que las directrices CXG 46-2003 Directrices para la realización de la evaluación de la inocuidad de los alimentos producidos utilizando microorganismos de ADN recombinante establece en el apartado 1 “*ámbito de aplicación*” indica que se abordan los aspectos institucionales y de inocuidad de los alimentos producidos mediante la acción de microorganismos de ADN recombinante. En ese sentido, los microorganismos incluidos en estas aplicaciones son bacterias, levaduras y hongos filamentosos. (Tales usos incluyen, sin limitarse a éstos, la producción de yogurt, queso, salchichas fermentadas, natto, kimchi, pan, cerveza y vino); por lo tanto, la utilización de cepas de *Saccharomyces cerevisiae* u otras cepas, obtenidas de OGM está cubierto en este instrumento normativo, adicional la levadura, no está clasificado como aditivo alimentario.

- Sobre la Sección 4 del documento:

En los alimentos correspondientes a esta norma es aceptable el uso de los antioxidantes y emulsionantes utilizados de conformidad con los cuadros I y II de la Norma general para aditivos alimentarios (CXS 192- 1995) en la categoría de alimentos 12.8 (Levadura y productos similares) o [los aditivos] enumerados en el Cuadro III de la NGAA.

Sobre este apartado El Salvador apoya el texto entre corchetes y adicionalmente de solicitar información sobre la necesidad tecnológica de los aditivos listados en el cuadro III de la NGAA.

Ghana

Position: Ghana supports the proposed draft standard for Baker's yeast with the following recommendations:

Section 2.2.2: The definition of both fresh and dry yeasts as having "unique smell" is ambiguous. The definition of dry yeast is more descriptive of its function/application rather than defining the nature of the product.

Section 4: We do not support the addition of "additives" to the provision on food additives.

Rationale: The introduction of "additives" in the provision as a reference to Table 3 leaves room for misinterpretation and wrong application. Table 3 has additives that are not required for yeast.

Japan

Japan's proposal	Japan's comment
3.1 ESSENTIAL COMPOSITION For the production of this <u>product</u>, the following compositions shall apply. <u>3.1.1 FRESH YEAST</u> <u>Basic ingredients: Yeast</u> <u>3.1.2 DRY YEAST</u> <u>Basic ingredients: Yeast</u> <u>Optional ingredients:</u> <u>Other ingredients needed for dough of baked goods</u>	We have no objection regarding interpretation of carry over principle in GSFA by EWG chairs. However, we believe carry over principle in GSFA is not generally applied to commodity standards. As far as we understand, commodity standards need to include all the ingredients used in the products. We are concerned that dry yeast with Vitamin C, which is sold in some countries, may not be recognized as conforming to this standard, as the standard only include yeast as an ingredient (or composition). Therefore, we would like to propose modification.
[3.2.3 Nitrogen content] [Nitrogen content on dry matter typically has a value of 8.0% ± 1.5% for fresh baker's yeast and 7.5% ± 1.5% for dry baker's yeast.]	We believe Nitrogen content is not necessary as it does not reflect the yeast's leavening capacity.
4. FOOD ADDITIVES Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives in food category 12.8 (yeast and like products) or [additives] listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard. <u>Processing aids</u> <u>Processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CXG 75-2010).</u>	We believe only additives with justification should be used in accordance with preamble 3.2 of GSFA. Therefore, we would like to propose deletion of [additives]. When [additives] is deleted, the text allows the use of all antioxidants and emulsifiers in Table 3 instead of all additives in table 3. We would like to propose adding text regarding processing aid. Sometimes processing aid such as lubricant, filter aids are used.
[6.3 Saccharomyces cerevisiae used as starter cultures should be harmless, not GMO microorganisms.]	We don't believe this text is necessary. We are aware the reason this text was proposed is that substances produced by microorganisms that are used as additives or processing aids are not covered by the "Guideline for the conduct of food safety assessment of foods produced using recombinant-DNA microorganisms" (CXG 46-2003). However, Baker's yeast is food, not an additive. Therefore, it already covered by the Guideline.

Kenya

Scope: Second sentence may be deleted as it does not expound on the coverage of the standard. A scope as guided in Para 89 of the procedural manual should only contain a clear, concise statement as to the food or foods to which the standard is applicable unless this is self-explanatory in the name of the standard.

2.1.1 Product description – the word in bracket (Typically) may be deleted since it gives connotation that unicellular fungus may belong to other species other than *Saccharomyces cerevisiae*.

3.1 Essential composition- should be deleted as it provides no information regarding essential composition other than what is already described in 2.1.1

Morocco

Position Nationale :

Le Maroc soutient le projet de norme Codex pour la levure de boulanger et recommande les dispositions suivantes :

- Supprimer le mot **[typiquement]** dans la définition du produit pour ne pas élargir le champ d'application de la norme à d'autres espèces de levures que *Saccharomyces cerevisiae* ;
- Soutenir l'exclusion des souches de micro-organismes génétiquement modifiés (OGM) dans la section 6 (hygiène alimentaire) ;

Pour les additifs du tableau 3, demander des informations sur la nécessité technologique de ces additifs (en spécifiant les classes fonctionnelles concernées) pour être en conformité avec le point 3.2 du préambule de la NGAA.

Nigeria

1. SCOPE

Nigeria proposes that the phrase '**for direct sale to the consumer and for food manufacture**' in the Scope statement be replaced with '**for domestic and industrial use**' to read '**This standard applies to baker's yeast, as defined in Section 2, for domestic and industrial use. Baker's yeast is a food ingredient, and used in the manufacture and production of baked goods.**'

Rationale

For clarity. The statement '**for direct sale to the consumer**' is ambiguous

2. 2.1.1.

Nigeria supports the removal of the bracket around the word 'typically' because the word lays emphasis on the species of *Saccharomyces cerevisiae*

Rationale

For clarity and specificity.

Republic of Korea

The Republic of Korea would like to take note of the products called 'semi-dried yeast,' which are commonly distributed worldwide in freeze-dried form, with moisture content typically targeting around 18~22%. It is unclear whether these products fall under dry yeast or fresh yeast, as defined in this standard for baker's yeast.

Russian Federation

- **2.1.1 Baker's yeast refers to a type of unicellular fungus [typically] belonging to the species of *Saccharomyces cerevisiae*. It is produced by the multiplication of pure strains and is used as a biological leavening agent in bakery applications, with the main function of producing carbon dioxide and flavors. It is not a ready-to-eat product.**

Russia believes the word "typically" can not be used in this context and should be deleted. Only microorganisms belonging to the species *Saccharomyces cerevisiae* can be used as baker's yeast and the word "typically" implies the possibility of using some other types of yeast.

- **6.3 *Saccharomyces cerevisiae* used as starter cultures should be harmless, not GMO microorganisms»**

Russia supports adding this paragraph.

African Union

Comments: African Union thanks the EWG chaired by China and co-chaired by France and Türkiye for leading the work on the proposed draft standard for Baker's yeast. Below are comments of the AU:

Section 2.2.2: The definition of both fresh and dry yeasts as having “unique smell” is ambiguous. The definition of dry yeast is more descriptive of its function/application rather than defining the nature of the product.

Section 4: For the additives listed in Table 3, AU requests additional information on the technological justification of these additives.

Rationale: The introduction of “additives” in the provision as a reference to Table 3 leaves room for misinterpretation and wrong application. Table 3 has additives that are not required for yeast.

East African Community

EAC Position

Scope

Comment: The second sentence may be moved to the product definition in 2.1.1.

Rationale: A scope as guided in Para 89 of the procedural manual should only contain a clear, concise statement as to the food or foods to which the standard is applicable unless this is self-explanatory in the name of the standard.

Clause 2.1.1 – Product definition

Comment: the word in square bracket [Typically] may be deleted

Rationale: The species from which the baker's yeast is obtained is already indicated. Retaining the word ‘typically’ gives connotation that unicellular fungus may belong to other species other than *Saccharomyces cerevisiae*.

Clause 2.1.2

Comment: The EAC proposes to define fresh yeast as ‘bakers yeast consisting of living cells of *Saccharomyces cerevisiae*.’

Clause 2.1.3

Comment: The EAC proposes to define dry yeast as ‘baker's yeast consisting of living but inactive cells of *Saccharomyces cerevisiae*.’

Rationale: The definitions of fresh and dry yeast are more descriptive of their function/application rather than defining the true nature of the products.

Clause 2.2.2

Comment: EAC proposes deletion of the words “unique smell” in the description of both fresh and dry yeasts.

Rationale: The use of “unique smell” in description of the type of yeast is ambiguous.

Clause 3.2.3

Comment: EAC supports the inclusion of the parameter of Nitrogen content requirement as part of the quality factors.

Rationale: Nitrogen content is essential for the performance of the baker's yeast to attain the intended result during baking

Clause 4

Comment: EAC proposes to amend the text in the clause to ‘Food additives listed in Table 1 and 2 in the Codex General Standard for Food Additives (GSFA) in this Food Category or the applicable ones in Table 3 may be used in foods subject to this standard.’

Clause 6.3

Comment: EAC supports the opening of the square brackets with the following rephrase for clarity, to read as *Saccharomyces cerevisiae* used as starter cultures should **not** be ~~harmless, not~~ **harmless, not** GMO microorganisms”.

Clause 9

Comment: EAC supports the introduction of the 'ISO 1871' as a method for testing of Nitrogen Content in Bakers Yeast and the opening of the square brackets.