

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-sixth Session

STANDARD FOR BAKER'S YEAST (STEP 4)

(Comments of El Salvador, India, Kenya and Nigeria)

El Salvador

Comentarios Generales:

El Salvador agradece el documento CCFA preparado por el Grupo de Trabajo Electrónico encargado del tema, presidido por China y copresidido por Francia y Turquía.

El Comité Espejo del Codex sobre Aditivos Alimentarios (CCFA) ha revisado el documento de interés nacional y sus apéndices I, II y III. En ese sentido:

- i. El Salvador está de acuerdo con el proyecto de norma para la levadura de panadería, presentado en el apéndice II del documento CX/FA 26/56/11
- ii. El Salvador está de acuerdo con las propuestas de revisiones de la Norma General para los Aditivos Alimentarios (NGAA), presentadas en el apéndice III del documento CX/FA 26/56/11.

Justificación: El Salvador expresa su acuerdo con el contenido del anteproyecto de norma para la levadura de panadería, considerando que establece de manera clara y coherente los requisitos relativos a la definición del producto, su composición, factores de calidad, uso de aditivos alimentarios y disposiciones de etiquetado. Asimismo, se valora positivamente su alineación con la Norma General para los Aditivos Alimentarios (NGAA) y su contribución a la armonización internacional.

India

India appreciates the excellent work done by the e-Working group along with Chair and Co-chairs.

As baker's yeast is a biological leavening agent, consideration may be given to specifying a fermenting power/ leavening activity (CO₂ production), as these directly determine baking performance.

This standard does not specify Fermentation power (leavening activity), we suggest consider including the fermenting power/ leavening activity in the proposed draft standard.

Kenya

Kenya Comment: Kenya appreciates the work of the EWG in developing the draft standard for baker's yeast and notes that most comments raised during consultations have been constructively addressed.

Kenya proposes the following editorial amendments for clarity and consistency:

1. Scope: Amend the text to include the term "*intended*" to read:
"*This standard applies to baker's yeast, as defined in Section 2, **intended** for direct sale to the consumer and for food manufacture. Baker's yeast is a food ingredient used in the manufacturing and production of baked goods.*"

2. Clause 2.1.1 (Product Definition): Amend the final sentence to clarify use:
*“Baker’s yeast refers to a type of unicellular fungus belonging to the species *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 flavours. It **Baker’s yeast** is not **intended to be consumed directly** as a ready-to-eat product.”*
3. Clause 8 (Packaging, Transportation and Storage): Add the following text:
“Proper conditions for transportation and storage shall be maintained to preserve product stability and fermentation performance.”

Rationale: These amendments enhance clarity, ensure consistency with the scope and section headings, and improve the technical accuracy of the standard.

Nigeria

Nigeria supports the progression of the draft standard for baker’s yeast through the Codex step procedure and the proposed revisions to the GSFA.