

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989)

(Comments of European Union, Indonesia, Malaysia, Rwanda, and International Fruit and Vegetable Juice Association (IFU))

European Union

The European Union and its Member States (EUMS) would like to thank Belgium for chairing the electronic Working Group and preparing the discussion paper CX/FA 26/56/9.

The EUMS would like to submit the following comments:

- The EUMS support the changes in the INS list proposed in Annex to CX/FA 26/56/9. Namely, addition to the INS list of the following food additives argon (INS 938), helium (INS 939) and oxygen (INS 948) that are authorised as food additives in the EU, addition of sodium hydrosulphite as antioxidant, bleaching agent and preservative and addition of monk fruit extract as a sweetener.
- The EUMS accept that the functional class 'colour' is added to INS 460(i) microcrystalline cellulose. Nevertheless, the EUMS would like to note that INS 460(i) is an authorised food additive in the EU for uses other than colour.
- As regards nisin, the EUMS support Option 2, which keeps the parental name and INS number for nisin and adds new entry INS234(i) for Nisin A. This option does not impact the current labelling provisions for nisin in place and it allows listing specific forms of nisin, as appropriate, by using the numerical subscripts.
- The EUMS also support the consequential actions referred to in para 43(ii) of CX/FA 26/56/9.

Indonesia

Indonesia supports Argon, Helium, and Oxygen as new food additives.

Indonesia supports monk fruit extract with synonym luohan guo extract as sweetener with INS 970. Indonesia permits monk fruit extract as sweetener and flavouring.

Malaysia

Malaysia would like to thank Belgium for chairing the electronic Working Group and preparing the discussion paper CX/FA 26/56/9. Malaysia would like to submit the following comments:

PROPOSED CHANGES, DELETIONS AND/OR ADDITIONS TO THE INS

Monk fruit extract

Malaysia supports the proposed "INS 970" for monk fruit extract with the functional class of sweetener. However, Malaysia suggests that "luohan guo extract" be included as a synonym, as this name is also commonly used.

OPTION FOR NISIN

Malaysia supports Option 2 as it is the most appropriate approach. This option is more practical and labelling-friendly, and allows for the possible inclusion of other legally authorised nisin variants in the future.

Rwanda

Rwanda appreciates the work done the Electronic Working Group chaired by Belgium.

IFU

IFU Comments on Glycolipids as a Preservative in Fruit Juices (Proposed by Australia)

The International Fruit and Vegetable Juice Association (IFU) represents the global fruit and vegetable juice industry at international bodies such as the Codex Alimentarius Commission.

Since the development of the Codex Standard for Fruit Juices and Nectars (CXS 247) in the early 2000s, IFU has maintained the position that fruit juices should be produced and marketed in a manner that remains as close as possible to the fruit from which they are derived, thereby preserving their natural and wholesome character.

Fruit juices can be safely produced and distributed using appropriate processing and packaging conditions (e.g. bottles, cans, or cartons), achieving a shelf life of 6–9 months under ambient or chilled storage conditions, without the use of preservatives.

In the past, Australia sought and obtained Codex authorisation for the use of sorbate and benzoate salts as preservatives in fruit juices, which IFU opposed. More recently, dimethyl dicarbonate (DMDC) was approved as a preservative for fruit juices. These developments move the product further away from the objective of maintaining its natural character.

IFU is of the opinion that there is no technological need for the approval of an additional preservative for this category of products, and therefore such proposals should not be supported.

Furthermore, IFU would oppose any approval under the footnote system linked to CXS 247, as used for DMDC and xanthan gum, as this does not provide a clear means for consumers to distinguish between products that comply fully with the Codex Standard and those that deviate from it.