

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-second Session

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

REPORT OF EWG CHAIR ON INS

Revised and/or updated conclusion and recommendations in document CX/FA 21/52/11 based on comments compiled in CX/FA 21/52/11 in reply to CL 2021/1-FA

CONCLUSION AND RECOMMENDATIONS

Para 35 of CX/FA 21/52/11: The EWG recommends CCFA to consider the changes and/or additions/deletions to the INS list as presented in the annex I. CCFA can consider discussing alternative names suggested in paragraphs 14 and 15.

Analysis:

The European Union has adopted the official name: 960c enzymatically produced steviol glycosides. If this is the choice of CCFA, and if JECFA can include the new INS numbers in the specification, the link will remain clear even if the INS name is slightly different from the JECFA name.

For 960d, ISC has a preference for the simpler name of “Glucosylated Steviol Glycosides”, which is acceptable for the EU. There seem to be many different names in use for glucosylated steviol glycosides; making a decision in INS might help to reduce confusion.

Using many different synonyms in INS is uncommon. That is why it seems difficult to include the many synonyms proposed by Colombia for 183: Genipapo, genipapo glue, jagua blue, huito blue, huito, jagua. CCFA could reflect whether further work should be done by the next EWG or whether a decision can be taken.

Recommendation 1: The Chair recommends (i) to change the proposed additions in INS as listed in annex I of CX/FA 21/52/11 as follows: to change the names for INS 960c from “enzyme modified steviol glycosides” to “enzymatically produced steviol glycosides” and 960d from “enzyme modified glucosylated steviol glycosides” to “glucosylated steviol glycosides”; and (ii) JECFA insert the INS numbers in the specifications.

Para 36 of CX/FA 21/52/11: There was general agreement in the EWG that CCFA considers if it is still premature to include the following proposals in the INS, and to wait for the JECFA assessment and proposal for a name:

- a. INS 101(iv) Riboflavin from *Ashbya gossypii*, with the functional class “Colour” and technological purpose “colour”
- b. INS 1100(vii) Fungal amylase from *Aspergillus niger*, with the functional class “Flour treatment agent” and technological purpose “flour treatment agent”

Analysis: Riboflavin from *Ashbya gossypii* was evaluated at JECFA 92, and based on the outcome, the additive might be ready to be considered for inclusion in the INS. The summary and conclusions of that meeting are available at the following link: <http://www.fao.org/3/cb5597en/cb5597en.pdf>

Recommendation 2: The Chair recommends that CCFA include INS 101(iv) riboflavin from *Ashbya gossypii* with the functional class “Colour” and technological purpose “colour”.

Recommendation 3: The Chair recommends that CCFA, taking into account Recommendations 1 and 2, agree to forward the proposed draft amendments to the INS to CAC44 for adoption at Step 5/8 as presented in the annex I of this document.

Para 37 of CX/FA 21/52/11: The EWG recommends CCFA agree to discuss annex II in order to reflect on:

- a. the format of the overview of deleted INS numbers and names including an overview of re-used numbers;
- b. the approach to deal with the information, either in a separate information document or within CXS 36-1989 in a table at the end or as an continuous annex of future reports of the EWG; The preference seems to be a separate information document.
- c. the question to which extent changes of names and changes of numbers are to be included

Para 37 of CX/FA 21/52/11: The EWG recommends the next EWGs would update or continue working on an information table to keep track of deleted INS numbers.

Analysis: The preference for Annex II seems to be a separate information document. If CCFA agrees with the list as it is, and if the Codex secretariat can update the INF document, there might not be a need for further work by the next EWGs. CCFA can indicate on which issues further work might be needed by the EWG (other than discussing proposals for new deletions).

Recommendation 4: The Chair recommends that: (i) CCFA agree with the Information document/table on INS for deleted and re-used numbers (Annex II); (ii) CCFA request the Codex Secretariat to regularly update the Information document/table and publish it on CCFA webpage.

**Proposed changes and/or additions to the INS
(at Step 3)**

The INS list in numerical order is proposed to be updated for some food additives as listed. The changes and additions are highlighted with **bold/ underlined font**.

INS No.	Name of food additive	Functional class	Technological purpose
<u>101(iv)</u>	<u>Riboflavin from <i>Ashbya gossypii</i></u>	<u>Colour</u>	<u>Colour</u>
<u>163(xi)</u>	<u>Butterfly Pea Flower Extract</u>	<u>Colour</u>	<u>Colour</u>
<u>183</u>	<u>Jagua (genipin-glycine) blue</u>	<u>Colour</u>	<u>Colour</u>
301	Sodium ascorbate	Antioxidant <u>Flour treatment agent</u>	<i>Antioxidant</i> <u>flour treatment agent</u>
322(i)	Lecithin	Antioxidant Emulsifier <u>Flour treatment agent</u>	<i>antioxidant</i> <u>antioxidant synergist</u> <i>emulsifier</i> <u>flour treatment agent</u>
332(ii)	Tripotassium citrate	Acidity regulator <u>Antioxidant</u> Emulsifying salt Sequestrant Stabilizer	<i>acidity regulator</i> <u>antioxidant synergist</u> <i>emulsifying salt</i> <i>sequestrant</i> <i>stabilizer</i>
333(iii)	Tricalcium citrate	Acidity regulator <u>Antioxidant</u> Emulsifying salt Firming agent Sequestrant Stabilizer	<i>acidity regulator</i> <u>antioxidant synergist</u> <i>emulsifying salt</i> <i>firming agent</i> <i>sequestrant</i> <i>stabilizer</i>
504(i)	Magnesium carbonate	Acidity regulator Anticaking agent Color retention agent <u>Flour treatment agent</u>	<i>acidity regulator</i> <i>anticaking agent</i> <i>color retention agent</i> <u>flour treatment agent</u>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent Bulking agent <u>Flavour enhancer</u> Glazing agent Stabilizer Sweetener Thickener	<i>anticaking agent</i> <i>bulking agent</i> <u>flavour enhancer</u> <u>flavour synergist</u> <i>glazing agent</i> <i>stabilizer</i> <i>sweetener</i> <i>texturizing agent</i>
960b	Steviol glycosides from fermentation	<u>Sweetener</u>	<u>sweetener</u>

<u>960c</u>	<u>Enzymatically produced steviol glycosides</u>	<u>Sweetener</u>	<u>sweetener</u>
<u>960d</u>	<u>Glucosylated steviol glycosides</u>	<u>Sweetener</u>	<u>sweetener</u>

Information document/table on INS for deleted and re-used numbers

In order of INS number

Name changes of food additives are not included in this list.

INS N°	Name of Food Additive	Functional class	Comments
128	Red 2G	colour	Deleted in 2019
160a(iv)	Carotenes, beta, algae	colour	In 2019, this number was deleted and re-used for β -carotene-rich extract from <i>Dunaliella salina</i>
163(i)	Anthocyanins	colour	Deleted in 2008 as it repeated the parent name 163 anthocyanins
164	Saffron	colour	Deleted in 1992; this number has been re-used for the colour Gardenia yellow in 2001
306	Mixed tocopherols concentrate	antioxidant	Deleted in 2007 to assign a new number 307b under the umbrella of 307 tocopherols
307	Tocopherol, alpha	antioxidant	In 2007, this number changed to umbrella number 307 tocopherols, when 307a d-alpha tocopherol concentrate and 307c dl-alpha tocopherol were introduced.
414a	Octenyl succinic acid (OSA) modified gum arabic	emulsifier	In 2011, the additive received another number 423
445i	Glyceryl abietate	Emulsifier, stabiliser	Deleted in 1990; this number 445(i) has been re-used in 2010 for glycerol ester of gum rosin
445ii	Ester gum	Emulsifier, stabilizer	Deleted in 1990; this number 445(ii) has been re-used in 2010 for glycerol ester of tall oil rosin
452(vi)	Sodium potassium triphosphate	Acidity regulator, emulsifier, moisture retention agent, raising agent, sequestrant, stabilizer	In 2012, the INS number of this food additive was changed to another INS number (451(iii)) and the number 452(vi) was re-used the same year for sodium potassium hexametaphosphate
472f	Mixed tartaric, acetic and fatty acid esters of glycerol	Emulsifier, stabilizer, sequestrant	Deleted in 2005
498	Cross-Linked Sodium Carboxymethyl-Cellulose	Stabilizer, binder	Deleted in 2008 because it was a duplication of 466
907	Refined wax	Release agent	Deleted in 1990; this number has been re-used for the glazing agent hydrogenated poly-1-decenes in 1996
924a	Potassium bromate	Flour treatment agent	Deleted in 2012
924b	Calcium bromate	Flour treatment agent	Deleted in 2012
930	Monoisopropyl citrate	Preservative	Deleted in 1990, when this number was re-used for the flour treatment agent calcium peroxide
943	butane	propellant	Replaced in 1990 by 943a butane when 943b isobutane was added
952(iii)	Potassium cyclamate	sweetener	Deleted in 2009

960	stevioside	sweetener	Deleted in 2005 for immediate re-use for steviol glycosides
962	D-tagatose	sweetener	In 2004, D-tagatose was allocated a new INS number of 963 to re-use number 962 for acesulfame-aspartame salt to align with the EU number
1411	Distarch glycerol	Emulsifier, stabiliser, thickener	Deleted in 2019
1420	Starch acetate esterified with acetic anhydride	Thickener	In 2006, 1420 and 1421 were combined to 1420 starch acetate'
1421	Starch acetate esterified with vinyl acetate	Thickener	
1423	Acetylated Distarch Glycerol	Stabilizer, Thickener	Deleted in 2007 as these additives are no longer manufactured
1443	Hydroxypropyl Distarch Glycerol	Stabilizer, Thickener	

Proposed criteria for re-use of INS-numbers:

1. The deleted INS number can only be re-assigned to another food additive if it belongs to the same functional class as the deleted one.