

Appendix IX

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1986)

AND

CONSEQUENTIAL AMENDMENTS TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CAC/MISC 6-2017)

PART A: REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1986)

(For adoption at Step 5/8)

Note: All additions are shown in **bold underlined font**. All deletions are shown in ~~strike through font~~.

A.1 EDITORIAL AMENDMENTS TO SECTION 1 – INTRODUCTION

BACKGROUND

*The International Numbering System for Food Additives (INS) is intended as a harmonised naming system for food additives as an alternative to the use of the specific names, which may be lengthy. Inclusion in the INS does not imply approval by Codex for use as food additives. The list may include those additives that have not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) **or are not included in the General Standard for Food Additives (CODEX STAN 192-1995)***

A.2 NEW ADDITIONS FOR INCLUSION IN SECTION 3 AND 4

Table 1. New INS names and numbers

INS No.	Name of Food Additive	Functional class	Technological Purpose
<u>437</u>	<u>Tamarind seed polysaccharide</u>	<u>Emulsifier</u>	<u>emulsifier</u>
		<u>Gelling agent</u>	<u>gelling agent</u>
		<u>Stabilizer</u>	<u>stabilizer</u>
			<u>foam stabilizer</u>
		<u>Thickener</u>	<u>thickener</u>
<u>456</u>	<u>Potassium polyaspartate</u>	<u>Stabilizer</u>	<u>stabilizer</u>

Table 2. Changes to functional classes and technological purposes

INS No.	Name of Food Additive	Functional class	Technological Purpose
296	Malic acid, DL-	Acidity regulator	acidity regulator
		<u>Sequestrant</u>	<u>sequestrant</u>
418	Gellan gum	<u>Gelling agent</u>	<u>gelling agent</u>
		Stabilizer	stabilizer
		Thickener	thickener
471	Mono- and diglycerides of fatty acids	Antifoaming agent	antifoaming agent
		Emulsifier	emulsifier
		<u>Glazing agent</u>	<u>glazing agent</u>
			<u>surface-finishing agent</u>
		Stabilizer	stabilizer
491	Sorbitan monostearate	Emulsifier	emulsifier

		<u>Stabilizer</u>	<u>stabilizer</u>
1520	Propylene glycol	Emulsifier	dispersing agent
		<u>Carrier</u>	<u>carrier</u>
			<u>carrier solvent</u>
		Glazing agent	glazing agent
		Humectant	humectant
			wetting agent

Table 3. Changes to existing INS Names; Number; Functional Class and Technological purposes

INS No.	Name of Food Additive	Functional class	Technological Purpose
<u>960</u>	<u>Steviol glycosides</u>	Sweetener	Sweetener
<u>960a</u>	<u>Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni (Steviol glycosides from Stevia)</u>	<u>Sweetener</u>	<u>Sweetener</u>
<u>960b</u>	<u>Steviol glycosides from fermentation</u>		
<u>960b(i)</u>	<u>Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i></u>	<u>Sweetener</u>	<u>Sweetener</u>

PART B – CONSEQUENTIAL AMENDMENT TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CAC/MISC 6-2017)

FOOD ADDITIVE	ADDITIF ALIMENTAIRE	ADITIVO ALIMENTARIO	SIN no.	Year of adoption
Steviol glycosides <u>Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni (Steviol glycosides from Stevia)</u>	Stéviol-glycosides (name to be inserted after translation)	Glicósidos de esteviol (name to be inserted after translation)	960 <u>960(a)</u>	2008; 2009;
<u>Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i></u>	(name to be inserted after translation)	(name to be inserted after translation)	<u>960b (i)</u>	