

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items: 2,3,4 and 5

CRD 14

ORIGINAL LANGUAGE

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

28th Session

Washington DC, United States of America,

12 – 16 September 2016

REPORT OF THE CCPFV WORK GROUP ON FOOD ADDITIVES

An inter-plenary CCPFV session working group meeting was held to resolve outstanding Food Additives issues in the standards being revised and on Matters referred. The working group was assisted in its deliberation by Dr. Paul Honigfort, Chairperson of the CCFA's Physical Working group on the General Standard for Food Additives. The standards were prioritized as follows:

1. Agenda item 3: Canned Pineapples
2. Agenda Item 4: Quick Frozen Vegetables
3. Agenda item 5: Food additive provisions in Certain Standards for Canned Fruits - (*not discussed due to time limitations*)
4. Agenda item 2: Matters Referred- (*not discussed due to time limitations*)

Outcomes:

Canned Pineapples

- Acidity Regulators: a general reference to the relevant section of the GSFA was appropriate. As text appears in Section 3.1
- Antifoaming agents: A general reference will be made to the relevant section of the GSFA with Polydimethylsiloxane (INS 900a) listed as the only antifoaming agent currently being used in canned pineapples. It was also agreed that the following should be included as a note to the CCFA.

The CCPFV informs the CCFA that the only antifoaming agent currently used in canned pineapple is (INS 900a). Therefore, the CCPFV understands that other antifoaming agents would go through the step process prior to adoption.

- Antioxidants: (same as antifoaming agents)
- Sweeteners (in accordance with Tables 1 and 2 of the GSFA)- *Unresolved.*
- Flavoring agents: the text in section 3.5 is acceptable

Quick Frozen Vegetables- French Fried Potatoes

- Sequestering agents: a general reference to the GSFA (the specific food additives names listed will be deleted)
- Coloring agent: (*unresolved*)
- Emulsifying, gelling, stabilizing, thickening agents and sweeteners: since they are used in conjunction with optional ingredients will be deleted.
- Processing aids: delete the list and cite the reference in Section 5 of the General Provisions.