

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**Agenda Item 6**

**CX/FAC 02/5  
January 2002**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS**

**Thirty-fourth Session**

**Rotterdam, The Netherlands, 11-15 March 2002**

### **ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS**

#### ***BACKGROUND***

1. In accordance with the section concerning Relations between Commodity Committees and General Committees in the *Codex Alimentarius Commission Procedural Manual* (Eleventh Edition, pages 93-95), "All provisions in respect of food additives (including processing aids) .... contained in Codex commodity standards should be referred .... and will require to be endorsed by the Codex Committee on Food Additives and Contaminants".

2. In consideration of the above and other provisions of the *Codex Alimentarius Commission Procedural Manual*, the attached food additive provisions are being submitted to the Codex Committee on Food Additives and Contaminants for endorsement. It is suggested that those food additives and corresponding use levels endorsed by the Committee be incorporated into the Codex General Standard for Food Additives.

3. The following food additive provisions of Codex standards have been submitted for endorsement since the 33<sup>rd</sup> Session of the Codex Committee on Food Additives and Contaminants which are listed by (i) technological function, INS number and food additive name; (ii) proposed level; (iii) ADI (mg/kg body weight), and; (iv) notes.

4. This document does not include previously endorsed food additives provisions at the same levels of use as specified in draft Codex standards recently considered by the Committee.

**THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON COCOA PRODUCTS  
AND CHOCOLATE (ALINORM 03/14)**

PROPOSED DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS AT STEP  
8 <sup>1</sup> (APPENDIX II)

<i>INS No.</i>	<i>Food additive</i>	<i>Maximum level</i>	<i>ADI (mg/kg body weight)</i>	<i>Notes</i>
<b>ALKALIZING AND NEUTRALIZING AGENTS</b>				<sup>2</sup>
<b>Acidity regulators</b>				
503(i)	Ammonium carbonate		NOT SPECIFIED	
527	Ammonium hydroxide		NOT LIMITED	
503(ii)	Ammonium hydrogen carbonate		NOT SPECIFIED	
170(i)	Calcium carbonate		NOT LIMITED	
330	Citric acid		NOT LIMITED( Group ADI for citric acid and its calcium, potassium, sodium, and ammonium salts)	
504(i)	Magnesium carbonate	Limited by GMP	NOT LIMITED	
528	Magnesium hydroxide		NOT LIMITED	
530	Magnesium Oxide		NOT LIMITED	
501(i)	Potassium carbonate		NOT LIMITED	
525	Potassium hydroxide		NOT LIMITED	
501(ii)	Potassium hydrogen carbonate		NOT LIMITED ( Included in the group ADI for hydrogen carbonates)	
500(i)	Sodium carbonate		NOT LIMITED	
524	Sodium hydroxide		NOT LIMITED	
500(ii)	Sodium hydrogen carbonate		NOT LIMITED	
526	Calcium hydroxide		NOT LIMITED	
338	Orthophosphoric acid	2.5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products	MTDI 70 (Expressed as phosphorus from all sources)	
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products	0-30 (Group ADI for L-(+)-tartaric acid and its sodium, potassium, potassium sodium salts)	

<sup>1</sup> Alinorm 03/14 Paras. 42-48 and Appendix II

<sup>2</sup> Alkalizing and neutralizing agents carried over as a result of processing cocoa material in proportion to the maximum quantity as provided for.

**EMULSIFIERS**

471	Mono- and di-glycerides of edible fatty acids	Limited by GMP		NOT LIMITED	Product described <sup>3</sup>
322	Lecithin			NOT LIMITED	”
422	Glycerol			NOT SPECIFIED	”
442	Ammonium salts of phosphatidic acids	10 g/kg		0-30 (The phosphorus content is to be included in the ADI for phosphates)	”
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg	15g/Kg	0-7.5	”
491	Sorbitan monostearate	10 g/kg	in combination		”
492	Sorbitan tristearate	10 g/kg			”
435	Polyoxyethylene (20) sorbitan monostearate	10 g/kg		0-30 (The phosphorus content is to be included in the ADI for phosphates)	”

**Flavouring Agents**

Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP			Temporarily endorsed	Products described <sup>3</sup>
Vanillin	1 g/kg in combination		Acceptable	No safety concern at current levels of intake when used as a flavouring agent.	Products described <sup>3</sup>
Ethyl vanillin	1 g/kg in combination		Acceptable	No safety concern at current levels of intake when used as a flavouring agent	Products described <sup>3</sup>

**Sweeteners**

950	Acesulfame Potassium	500 mg/kg		0-15	Products described <sup>3</sup>
951	Aspartame	2000 mg/kg		0-40	”
952	Cyclamic acid and its Na and Ca salts	500 mg/kg			”

<sup>3</sup> Products described under provision 2.1 and 2.1 in Draft Standard for chocolate and Chocolate Products.

954	Saccharin and its Na and Ca salts	500 mg/kg		”
957	Thaumatococin		NOT SPECIFIED	”
420	Sorbitol and sorbitol syrup		NOT SPECIFIED	”
421	Mannitol	Limited by GMP	NOT SPECIFIED	”
953	Isomalt (Isomaltitol)		NOT SPECIFIED	”
965	Maltitol and maltitol syrup		NOT SPECIFIED	”
966	Lactitol		NOT SPECIFIED	”
967	Xylitol		NOT SPECIFIED	”
959	Neohesperidine dihydrochalcone	100 mg/Kg		”
<b>Glazing agents</b>				
414	Gum Arabic (Acacia gum)		NOT SPECIFIED	Products described <sup>3</sup>
440	Pectin		NOT SPECIFIED (Group ADI for pectins and amidated pectins, singly or in combination)	”
901	Beeswax, white and yellow	GMP	ACCEPTABLE (Present uses (as a release and glazing agent in bakery products, a glazing agent on fresh and frozen fruit, a glazing agent on candy, a carrier for flavours, and a component of chewing-gum base) not of toxicological concern)	”
902	Candelilla wax		ACCEPTABLE (Present uses (as a glazing agent, a component of chewing-gum base, a surface-treating agent, and a carrier for flavouring substances) not of toxicological concern)	”
903	Carnauba wax		0-7	”
904	Shellac		ACCEPTABLE (Present uses (as a coating, glazing, and surface-finishing agent externally applied to food) not of toxicological concern)	”
<b>Antioxidants</b>				
304	Ascorbyl palmitate	200 mg/kg	0-1.25 (As ascorbyl palmitate or ascorbyl stearate, or the sum of both)	Product described in Whit chocolate calculated on a fat content basis
319	Tertiary butylhydroquinone	200 mg/kg	0-0.7	”
320	Butylated hydroxyanisole	200 mg/kg	0-0.5	”

321	Butylated hydroxytoluene	200 mg/kg	0-0.3	”
310	Propylgallate	200 mg/kg	0-1.4	”
307	$\alpha$ -Tocopherol	750 mg/kg	0.15-2 (Group ADI for dl-alpha-tocopherol and d-alpha-tocopherol concentrate, singly or in combination)	”
<b>Colours (for decoration purpose only)</b>				
175	Gold	GMP	NO ADI ALLOCATED (Very limited use. Not considered to present a hazard) DECISION POSTPONED	Products described <sup>3</sup>
174	Silver	GMP		”
<b>Bulking agents</b>				
1200	Polydextrose and N	A GMP		”
<b>Processing Aid</b>				
	Hexane (62°C - 82°C)	1 mg/kg		calculated on a fat content basis