

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 11

CX/FA 10/42/18 Add.1
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-second Session

Beijing, China, 15-19 March 2010

COMMENTS ON DISCUSSION PAPER ON THE CODEX STANDARD FOR FOOD GRADE SALT (CODEX STAN 150-1985)

The following comments have been received from the following Codex members and observers

Brazil, Iran, Libya, Kenya and South Africa

BRAZIL

Annex I

CODEX STANDARD FOR FOOD GRADE SALT

CX STAN 150-1985

Section 3, item 3.3: As the use of food grade salt as carrier is not related to “essential composition and quality factors”, this item should be removed from this section. It is noted that the “Scope” (Section 1) already mentions the use of food grade salt as a carrier. If this paragraph is maintained, it should be rewritten to be clearer.

IRAN

Refer to CODEX standard for food grade salt (Agenda item 11) hereby, relevant suggestions has been provided.

Annex1- Paragraph 2 – Description

In view of the fact that **Surface rock salt** and **Solar salt** is existed in more countries, so it will be suggested that this two kind of deposits must be added to description.

Annex1- Paragraph 3.1 – Minimum NaCl content

In offered definition about exclusive of additives, there is a grate obscurity because additives are completely different from NaCl and don't have any influence on measuring the rate of purity in NaCl, it will be suggested that this clause become accurate with below formula:

If a could be defined as: additive in salt (NaCl) so, amount of NaCl as basic of making decision would be concluded as follows:

Purity percentage = measured purity

100-a

And with notice to above formula the content of NaCl shall not be less than 99.2% on dry basis.

The minimum purity for NaCl as our suggestion is 99.2% because in current and usual production methods of NaCl anticake are used max 10mgr for 1 kg.

Hence, increasing of minimum purity up to 99.2 % is suggested.

Annex1- Paragraph 3.2

To determine maximum admissible range of major impurities like **Ca, Mg and Sulphate** and other insoluble materials in water is suggested and requested. Our suggestion for maximum admissible impurities is as following:

Component	Maximum rate in NaCl (mg/kg)
(So ₄) ⁻²	4600
(Ca) ⁺²	1500
(Mg) ⁺²	300
Insoluble components in water	1600

In clause 3.2 in the last sentence the second **not** must be omitted and the sentence must be corrected as:

Copper shall not exceed more than 2mg/kg (expressed as Cu)

Annex1- Paragraph 4 – Food additives

In part of anticaking agents, only permission for use of ferrocyanide (Sodium ferrocyanide or potassium ferrocyanide) should be mentioned and adding **CaCo₃** and **Co₃ mg** as anticaking which are exactly like existing impurities in salt, must be prevented.

Annex1- Paragraph 7.1.2

To divide salt in three kind (type) such as **food grade, cooking salt** and **table salt** could be caused to obscurity and abusing.

It is better this clause be omitted.

Annex1- Paragraph 7.1.5

An indication of **origin** and **the method of production** on the packages should be mandatory. So, word of **may be** should be changed to word of: **shall**

Annex1- Paragraph 8.1

Iodised salt should be packed in air tight bags and should prevent light transmission, so mentioned sentence must be corrected.

Annex1- Paragraph 9.2

It would be suggested that method of calculating sodium chloride content with usage of **AgNo₃** be added to this section.

Complementary requested case:

- It would be suggested that measuring **alkaliniti** and **acidity** be added to chemistry specifications.
- It would be suggested major and main methods of producing **food salt** such as recrystalline, washing and hydro milling added as an enclosed information.

Libya

Concerning to Agenda item 11 (CX/ FA) 10/42/18). The Libyan Codex Committee in the Libyan National Center For Standardization & Metrology , Chose the Option I -

[Option I – Keep the amended Appendix]

9. METHODS OF ANALYSIS AND SAMPLING**9.1 Sampling**

KENYA

Kenya supports the contents of the discussion paper aimed at revising the codex standard on food grade salt. We also support the adoption of the project document annexed to the discussion paper and specifically the timelines suggested under the accelerated option given that the proposed changes are direct and convincing.

SOUTH AFRICA

South Africa would like to thank the Switzerland delegation for preparing this discussion paper on the Codex Standard for Food Grade Salt (Codex Stan 150 – 1985) and would like to offer the following short comments:

3.4.3 Quality Assurance

We would suggest that the paragraph be extended to ensure internal checking of the iodine concentration in iodized salt at the iodization site. The motivation behind this suggestion is that any salt producer producing iodized table salt for human consumption should be conducting routine internal quality control checking the iodine concentration of their product. The following wording is suggested: The manufacturer shall conduct regular internal quality control checks by means of the titration method at the salt iodization site to ensure accurate salt iodization at the iodine concentration required by the local iodized salt law, decree or regulation.

9.14 Determination of iodine content

The reference to the titrimetric method(which means the same as the titration method) should also include the WHO/UNICEF/ICCIDD reference because this is the reference used by many,

if not the most, salt laboratories. The two methods are quite likely describing the same analytical method, but the EUSALT reference is not widely used outside of Europe. Therefore we proposed that the following method at least be added to the Codex Standard: WHO/UNICEF/ICCIDD.

Assessment of iodine deficiency disorders and monitoring their elimination. A guide for programme managers. Third edition, Annex 1:Titration method for determining salt iodate and salt iodine content. World Health Organization, Geneva, 2007.