

codex alimentarius commission **E**



FOOD AND AGRICULTURE
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TO: Codex Contact Points
Interested International Organizations

FROM: Secretariat of the Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, 00153 Rome, Italy

SUBJECT: Aligning class titles for food additives in the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) with the list of functional classes in CAC/GL 36-1989

DEADLINE: 15 March 2010

Background - Discussion at CCFL37¹ and CAC32²

CAC31 had adopted a revision of the Codex Class Names and International Numbering System including a revised list of technological functions in section 2 (see annex 1) which was different from the technological functions listed in the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) (see annex 2).

The two texts had previously been aligned. At CCFL37 the Secretariat presented a proposal of the changes necessary to align the list in the General Standard:

- deleting the class “acids” (included in class “acidity regulators”)
- adding new classes: bleaching agent, carbonating agent, carrier, packaging gas and sequestrant

Request of CAC32 to the CCFL

Following discussions, CAC32 agreed to request the Committee on Food Labelling to revise the list of class titles in Section 4 of the *General Standard* in the light of the revised list of functional classes in Section 2 of the Guidelines to harmonize the terms to the extent possible to fit the purposes of the *General Standard* and to consider the matter of understandability of the terms applied to functional classes/class titles to ensure consumer information and fair trade practices.

Questions to be answered by the CCFL

Keeping in mind the request from the Commission:

- (1) Should the functional class “acids” be deleted in the list in paragraph 4.2.3.3 of CODEX STAN 1-1985 (as additives from this class will now be included under acidity regulators)?
- (2) In paragraph 4.2.3.3 of CODEX STAN 1-1985 the term “class titles” is used. Should this be harmonized with the term “functional class” used in CAC/GL 36-1989? Should reference be made to

¹ ALINORM 09/32/22, paras 8 to 10

² ALINORM 09/32/REP, paras 99 to 101

the Codex International Numbering System (INS) so that the paragraph would read:

“4.2.3.3 For food additives falling in the respective classes and appearing in lists of food additives permitted for use in foods generally, the following ~~class titles~~ **functional classes** shall be used together with the specific name or recognized numerical identification **such as the Codex International Numbering System (CAC/GL 36-1989)** as required by national legislation.”

(3) What should be done concerning the new classes in CAC/GL 36-1989 (bleaching agent, carbonating agent, carrier, packaging gas and sequestrant)? Should they be included list in paragraph 4.2.3.3 of CODEX STAN 1-1985 and thus be subject to labelling?

(4) Keeping in mind that the terms are defined in CAC/GL 36-1989 (see annex 1), is there a need to improve the understandability of the terms in the list in 4.2.3.3 to ensure consumer information and fair trade practices? If yes, what should be done?

Governments and international organizations wishing to submit answers and justifications on the above questions should do so in writing, preferably by E-mail to

Codex Contact Point for Canada, Food Directorate, Health Products and Food Branch, Health Canada, 200 Tunney's Pasture Driveway, Room 2395 (0702C1), Ottawa K1A 0L2, Canada, Fax No. +1.613.941.3537, E-mail: codex_canada@hc-sc.gc.ca

With a copy to Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, fax : +39 06 57054593) **before 15 March 2010.**

**SECTION 2 – TABLE OF FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES
(CAC/GL 36-1989)**

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
1. Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	antioxidant, antioxidant synergist, antibrowning agent
5. Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments.	bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
9. Colour	A food additive, which adds or restores colour in a food.	colour, decorative pigment, surface colourant
10. Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food.	colour retention agent, colour fixative, colour stabilizer, colour adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment (flavouring oils in beverages), suspension agent, clouding agent

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	firming agent
14. Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	flavour enhancer, flavour synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	humectant, moisture-retention agent, wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	packaging gas
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	sequestrant

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	thickener, bodying agent, binder, texturizing agent

General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)

4.2.3.3 For food additives falling in the respective classes and appearing in lists of food additives permitted for use in foods generally, the following class titles shall be used together with the specific name or recognized numerical identification as required by national legislation.

- Acidity Regulator
- Acids
- Anticaking Agent
- Antifoaming Agent
- Antioxidant
- Bulking Agent
- Colour
- Colour Retention Agent
- Emulsifier
- Emulsifying Salt
- Firming Agent
- Flour Treatment Agent
- Flavour Enhancer
- Foaming Agent
- Gelling Agent
- Glazing Agent
- Humectant
- Preservative
- Propellant
- Raising Agent
- Stabilizer
- Sweetener
- Thickener