



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-second Session

MATTERS REFERRED BY THE CODEx ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

MATTERS ARISING FROM THE 42ND SESSION OF THE CODEx ALIMENTARIUS COMMISSION (CAC42)

A. Matters for information

Standards and Related Texts adopted by the Commission¹

1. CAC42 adopted:

- Specifications for the Identity and Purity of Food Additives arising from the 86th JECFA meeting with corrections proposed by CCEXEC77;
- Food additive provisions of the *General standard for Food Additives* (CXS 192-1995) (GSFA);
- Revision of the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989);
- Revised food-additive provisions of the GSFA in relation to:
 - the alignment of the thirteen standards for milk and milk products (ripened cheese), two standards for sugars, two standards for natural mineral waters, three standards for cereals, pulses and legumes and three standards for vegetable proteins;
 - the alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 302) and ascorbyl stearate (INS 305) and the *Standards for Infant Formula and Formulas for Special Dietary Purposes Intended for Infants* (CXS 72-1981) and *Follow-up Formula* (CXS 156-1987);
 - the replacement notes to Note 161;
- Insertion of a footnote to the table entitled “References to Commodity Standards for GSFA Table 3 Additives”;
- Revised food-additive sections of the thirteen standards for milk and milk products (ripened cheese), i.e. *Standards for Cheddar* (CXS 263-1966); *Danbo* (CXS 264-1966); *Edam* (CXS 265-1966); *Gouda* (CXS 266-1966); *Havarti* (CXS 267-1966); *Samsø* (CXS 268-1966); *Emmental* (CXS 269-1967); *Tilsiter* (CXS 270-1968); *Saint-Paulin* (CXS 271-1968); *Provolone* (CXS 272-1968); *Coulommiers* (CXS 274-1969); *Camembert* (CXS 276-1973); and *Brie* (CXS 277-1973);
- Revised food additive sections of the two standards for sugars and two standards for natural mineral waters, i.e. *Standards for Honey* (CXS 12-1981); and *Sugars* (CXS 212-1999) and *Standards for Natural mineral waters* (CXS 108-1981); and *Bottled/packaged drinking water (other than natural mineral waters)* (CXS 227-2001);
- Revised food additive sections of the three standards for cereals, pulses and legumes and three standards for vegetable proteins, i.e. *Standards for Wheat flour* (CXS 152-1985); *Couscous* (CXS 202-1995); and *Instant noodles* (CXS 249-2006); and *Wheat protein products including wheat gluten* (CXS 163-1987); *Vegetable protein products (VPP)* (CXS 174-1989); and *Soy protein products* (CXS 175-1989); and

¹ REP19/CAC para 14, 17-38 and Appendices III

- The revised table on “Justified use” in food additive section in the *Standard for Mozzarella* (CXS 262-2006).

Discontinuation of work²

2. CAC42 approved the discontinuation of draft and proposed draft food additive provisions for the GSFA as proposed by CCFA51.

Support for the use of Basic Methacrylate Copolymer (BMC, INS 1205) in food fortification programmes³

3. Senegal invited the Commission to support the adoption of the Basic Methacrylate Copolymer (BMC, INS 1205) in the *General Standard for Food Additives* (GSFA), noting that this substance was used in food fortification programmes to prevent malnutrition and improve public health in developing countries.

4. The Codex Secretariat noted that BMC, which is used as a glazing agent and carrier, had been discussed at CCFA51 and was currently at Step 3 in the GSFA. The Secretariat further clarified that the pertinent food-additive provisions would be considered at the Commission at the appropriate time.

Codex Strategic Plan 2020 - 2025⁴

5. CAC42 adopted the Codex Strategic Plan 2020 – 2025 as proposed by CCEXEC77.

B. Matters for action

Draft provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 “Fluid milk (plain)”⁵

6. CAC42 did not adopt the draft food-additive provision for the use of trisodium citrate in FC 01.1.1 and agreed to return the provision to CCFA for further consideration. CAC42 encouraged members to actively participate in CCFA meetings so that technical issues could be fully deliberated there.

7. The Committee is **invited to consider** the request.

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES

A. Matters for information

77th Session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC77)⁶

8. CCEXEC77 commended CCFA and the respective EWGs on finding solutions and reaching consensus regarding the replacement notes to Note 161 and the revisions to some provisions for sweeteners.

23rd Session of the FAO/WHO Coordinating Committee for Africa (CCAFRICA23)

Alignment of food additives provisions in the regional standards for CCAFRICA⁷

9. CCAFRICA23 took note of the CCFA guidance on the alignment of food additives provisions in commodity standards with the GSFA, indicated that no action was currently needed with regard to the existing standards developed by CCAFRICA as these did not include food additive provisions.

Use of Basic Methacrylate Copolymer (BMC, INS 1205) as a food additive⁸

10. Senegal invited CCAFRICA to support the adoption of the Basic Methacrylate Copolymer (BMC, INS 1205) in the GSFA, noting that this substance was safe. Its use as an encapsulating agent for micronutrients in food fortification programs will prevent malnutrition and improve public health in developing countries. Thus, Senegal invited CCAFRICA to join the electronic working group on the GSFA and alignment and send comments to support inclusion of BMC in the GSFA and support its adoption at CCFA52.

² REP19/CAC para 100 and Appendix VI

³ REP19/CAC paras 155-156

⁴ REP19/CAC, paras 112 - 122

⁵ REP19/CAC paras 21-29

⁶ REP19/EXEC2, paras 15-18

⁷ REP20/AFRICA, paras 39

⁸ REP20/AFRICA, paras 117

21st Session of the FAO/WHO Coordinating Committee for Asia (CCASIA21)

Alignment of food additives provisions in the regional standards for CCASIA⁹

11. CCASIA21 agreed to establish an EWG, chaired by China to consider the alignment of food additive provisions in the regional standards developed by CCASIA.

10th Session of the FAO/WHO Coordinating Committee for the Near East (CCNE10)

Alignment of food additives provisions in the regional standards for CCNE¹⁰

12. CCNE10 agreed to establish an EWG, chaired by Saudi Arabia to consider the alignment of food additive provisions in the regional standards developed by CCNE.

Food additive provisions for the Regional Standard for Doogh¹¹

13. CCNE10 agreed that further work on the food additive provisions for doogh should be undertaken at a future session, once the alignment of the food additive provisions for the Standard for Fermented Milk (CXS 243-2003) with the GSFA was completed.

B. Matters for action

40th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS40)

CCMAS as a nodal committee for methods of analysis¹²

14. CCMAS40 considered a proposal for CCMAS to become a nodal committee for methods of analysis and noted that contaminants and food additives were within the remit of CCMAS (with the exception of specifications for food additives).

15. CCMAS40 noted that CCFA had extensive work on establishing MLs for food additives and had not shown an interest to consider methods of analysis for determining compliance with these MLs.

16. CCMAS40 agreed to not proceed further with the proposal at this stage and to:

- Inform all Codex committees of the current work of CCMAS regarding the review and update of the Recommended Methods of Analysis and Sampling (CXS 234-1999) and the development of a database for methods of analysis and sampling endorsed by CCMAS and adopted by CAC; and
- Remind CCFA of the decision that CXS 234 is the single reference for methods of analysis and request CCFA consider the appropriateness of the methods identified in the *General Methods of Analysis for Food Additives* (CXS 239-2003) so that the methods could be transferred to CXS 234; or to identify more updated methods or methods performance criteria for endorsement by CCMAS and inclusion in CXS 234 in order to revoke CXS 239.

17. The Committee is **invited to consider** the request.

31st Session of the FAO/WHO Coordinating Committee for Europe (CCEURO31)

Alignment of food additive provisions in one regional standard for CCEURO¹³

18. CCEURO31 confirmed that the use of food additives is technologically not justified in foods conforming to the *Standard for Fresh Fungus Chanterelle* (CXS 40R-1981). Thus all current food additive provisions in food category 04.2.1.1 of the GSFA should be amended by adding the new note XS40R “Excluding products conforming to the *Standard for Fresh Fungus Chanterelle* (CXS 40R-1981)”.

19. CCEURO31 agreed to request CCFA to take the above into account when doing alignment exercise.

20. The Committee is **invited to consider** the request.

⁹ REP20/ASIA, paras 54-56

¹⁰ REP20/CCNE, paras 38-39

¹¹ REP20/CCNE, paras 76-80

¹² REP19/MAS, paras 86-92

¹³ REP20/EURO para 57

41st Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU41)Appraisal of the technological need for xanthan gum (INS 415) and pectins (INS 440)¹⁴

21. CCNFSDU41 agreed to: (i) publish the document titled “CCNFSDU framework for appraising the technological need” as an information document on the Codex website; and (ii) forward to CAC43 for adoption the provisions for xanthan gum (INS 415) and pectins (INS 440) as thickeners in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981).

22. CCNFSDU41 requested CCFA include xanthan gum (INS 415) and pectins (INS 440) in food category 13.1.3 “Formulae for special medical purposes for infants” of the GSFA.

23. The Committee is invited to **consider the request**.

Alignment of food additive provisions in CCNFSDU standards with the GSFA¹⁵

24. CCNFSDU41 agreed to forward CX/NFSDU 19/41/9 with the addition of “phosphoric acid (INS 338)” which had been inadvertently omitted, in Part C of the document, for consideration by CCFA.

25. With regard to the questions from CCFA51 relating to the appropriate food additive provisions and MLs for the *Standard for Formula Foods for Use in Weight Control Diets* (CXS 181-1991) and the *Standard for Formula Foods for Use in very Low Energy Diets for Weight Reduction* (CXS 203-1995), CCNFSDU41 agreed to inform CCFA that the food additive provisions of the GSFA, in particular those for the food category 13.4 and those of Table 3, are applicable to foods conforming to the two standards.

26. The Committee is invited to **consider the information provided and take appropriate actions**.

51st Session of the Codex Committee on Food Additives (CCFA51)The review of the seven group food additives in the GSFA¹⁶

27. CCFA51 agreed to request that the Codex Secretariat update, for discussion at CCFA52, Table 1 in document CX/FA 19/51/2 Add.1 by:

- revising the note on CYCLAMATES to ensure consistency with the reporting basis as specified by JECFA; and
- inserting text for the missing equivalent notes as evaluated by JECFA for the six categories of group food additive (i.e. IRON OXIDES, POLYOXYETHYLENE STEARATE, POLYSORBATES, RIBOFLAVINS, SACCHARINS, SORBITAN ESTERS OF FATTY ACIDS).

28. Based on the request of CCFA51, the Codex Secretariat has made corresponding recommendations for update.

29. The Committee is invited to **consider the recommendations** presented in Appendix I to this document.

¹⁴ REP20/NFSDU para 167

¹⁵ REP20/NFSDU paras 172-173

¹⁶ REP19/FA para 10

The recommendations to the notes associated with provisions for the seven group food additives in the GSFA

	Group Food Additives	Current relevant notes in the GSFA	JECFA Tox	Recommendations
1	CYCLAMATES	17: as cyclamic acid	ADI (0-11 mg/kg bw) for cyclamic acid and its calcium and, sodium salts (as cyclamic acid) (1982, 26th JECFA)	To change Note 17 to "for cyclamate, calcium and sodium salts, expressed as cyclamic acid"
2	IRON OXIDES	None	ADI (0-0.5 mg/kg bw) for iron oxides and hydrated iron oxides (1980. 23th JECFA)	To insert a new note reading "for iron oxides and hydrated iron oxides"
3	POLYOXYETHYLENE STEARATE	None	Group ADI (0-25mg/kg bw) of total of polyoxyethylene (8) and (40) stearates used in together (1973, 17th JECFA)	To insert a new note reading "Total of polyoxyethylene (8) and (40) stearates used in together"
4	POLYSORBATES	None	ADI (0-25mg/kg bw) As total polyoxyethylene (20) sorbitan esters (1973, 17th JECFA)	To insert a new note reading "As total polyoxyethylene (20) sorbitan esters"
5	RIBOFLAVINS	None	Group ADI(0-0.5 mg/kg bw) for riboflavin from Bacillus subtilis, synthetic riboflavin and riboflavin-5-phosphate as riboflavin (1998, 51st JECFA)	To insert a new note reading "For riboflavin from Bacillus subtilis, synthetic riboflavin and riboflavin-5-phosphate as riboflavin"
6	SACCHARINS	None	Group ADI (0-5 mg/kg bw) for saccharin and its Ca, K, Na (1993, 41st JECFA)	To insert a new note reading "For saccharin and its Ca, K, Na"
7	SORBITAN ESTERS OF FATTY ACIDS	None	Group ADI (0-25 mg/kg bw) as the sum of the sorbitan esters of lauric, oleic, palmitic and stearic acid (1973, 17th JECFA)	To insert a new note reading "As the sum of the sorbitan esters of lauric, oleic, palmitic and stearic acid"