

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 7(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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MAXIMUM USE LEVELS OF PULLULAN (INS 1204) (IN RESPONSE TO CL 2006/40-FA, PART 1)

The following comments have been received from the following Codex Members and observers: Japan

This document contains late submissions of comments received after the deadline, but those were submitted before 12 April 2007.

Japan

We provide proposed use levels of Pullulan in the food categories listed in the Annex to Table 3.

F. C. No.	Food Category	Maximum Use Level (mg/kg)	Technological Needs
04.1.1	Fresh fruit	30,000	Glazing agent (prevents oxidation and maintains quality)
04.2.2.1	Frozen vegetables (incl.	30,000	Glazing agent and/or thickener (oxygen barrier, improves texture and quality, and maintains quality)
04.2.2.7	Fermented vegetables (incl. ..	30,000	Glazing agent (oxygen barrier and maintain quality)
06.2.1	Flours	50,000	Thickener (provides viscosity and adhesiveness)
06.4.1	Fresh pastas and noodles	10,000	Glazing agent and/or thickener (binder, oxygen barrier, and improves quality)
06.4.2	Dried pastas and noodles	10,000	Glazing agent and/or thickener (binder, oxygen barrier, and improves quality)
09.2	Processed fish and fish ...	30,000	Glazing agent and/or thickener (oxygen barrier and/or imparts gloss, and improves quality)
10.2.1	Liquid egg products	20,000	Glazing agent and/or thickener (maintains quality)
10.2.2	Frozen egg products	20,000	Glazing agent and/or thickener (maintains quality)
11.4	Other sugars and syrups ...	10,000	Glazing agent and/or thickener (viscosifier, binder, adjunct for flavorings and colors)
12.2.1	Herb and spices (only herbs)	30,000	Glazing agent and/or thickener (binder, carrier for flavors, stabilizer and viscosifier)
13.1	Infant formulae, follow-up ...	30,000	Thickener (binder, viscosifier and texturizer)
13.2	Complementary foods ...	30,000	Thickener (binder, viscosifier and texturizer)
14.1.5	Coffee, coffee substitutes, ...	4,000	Glazing agent and/or thickener (oxygen barrier and maintain quality)