CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

ALINORM 10/33/12

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty third Session
Geneva, Switzerland, 5-9 July 2010

REPORT OF THE FORTY-SECOND SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Beijing, China
15-19 March 2010

NOTE: This report contains Codex Circular Letter CL 2010/7-FA

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CL 2010/7-FA
March 2010

To: Codex Contact Points
Interested International Organizations

From: Secretariat,
Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy

Subject: Distribution of the Report of the Forty-second Session of the Codex Committee on Food Additives (ALINORM 10/33/12)

The report of the Forty-second Session of the Codex Committee on Food Additives will be considered by the 33rd Session of the Codex Alimentarius Commission (Geneva, Switzerland, 5-9 July 2010).

PART A – MATTERS FOR ADOPTION BY THE 33RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

1. **Food additive provisions of the *General Standard for Food Additives* (GSFA)**, at Steps 8 and 5/8, respectively (paras 19, 31, 62 and Appendix III);
2. **Guidelines on substances used as processing aids (N14-2008),** at Step 5/8 (para. 125 and Appendix VIII);
3. **Amendments to the International Numbering System for food additives,** at Step 5/8 (para. 134 and Appendix IX);
4. **Specifications for the Identity and purity of food additives arising from the 71st JECFA meeting,** at Step 5/8 (para. 142 and Appendix X).

Other matters for adoption

5. **Amendment to the name and descriptors of food categories 06.0, 6.2 and 06.2.1 of the GSFA** (para. 16);
6. **Deletion of note 180 "expressed as beta-carotene" in all adopted and proposed provisions for carotenoids (INS 160a(i), (iii), e, f) and carotene, beta- (vegetable) (INS 160a(ii)) of the GSFA** (para. 61);
7. **Amendment of the provision for ascorbyl esters (INS 304, 305) in food category 13.2 "Complementary foods for infants and young children" of the GSFA** (para. 90);
8. **Amendment to notes 130 and 131 associated with the provisions for phenolic antioxidants, i.e. butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321); propyl gallate (INS 310) and tertiary butylhydroquinone (TBHQ, INS 319) of the GSFA** (para. 91);
9. **Amendment to the text of note 136 of the GSFA** (para. 92);
10. **Amendment to Section 2 "Table of functional classes, definitions and technological purposes" of CAC/GL 36-1989** (para. 129).

Governments and international organizations wishing to submit comment on the above texts should do so in writing, ***preferably by e-mail***, to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax : +39 06 57054593) **before 15 May 2010.**

PART B - REQUEST FOR COMMENTS AND INFORMATION

11. **Comments at Step 3 for provisions for lycopenes (INS 160d(i)(ii)(iii)) and sodium hydrogen sulfate (INS 514) in Table 3 of the GSFA** (paras 36 and 39);

12. **Proposals on uses and use levels for lycopenes (INS 160d(i)(ii)(iii)) and sodium hydrogen sulfate (INS 514) for food categories listed in the Annex to Table 3** (paras 36 and 39);

13. **Use and use levels of sucrose oligoesters (SOE) type I and type II (INS 473a)** (para. 40);

14. **Specific additional information on several food additives** (paras 58, 60, 63 and Appendix VI).

Governments and international organizations wishing to submit comments on the above matters should do so in writing, ***preferably by e-mail***, to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc, Telefax: + 86 10 67711813;), with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, ***preferably*** fax : +39 06 57054593) **before 15 October 2010**.

The 42nd Session of the CCFA emphasised the need that Members and Observers in submitting information comply with the *Procedures for consideration of entry and review of food additive provisions in the General Standard for Food Additives*, included in the Procedural Manual, in particular for the information regarding justification for the use and technological need (ALINORM 10/33/12, para. 63).

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SUMMARY AND CONCLUSIONS

The Forty-second Session of the Codex Committee on Food Additives reached the following conclusions:

Matters for Adoption/Consideration by the 33rd Session of the Codex Alimentarius Commission

Draft and proposed draft Standards and Related Texts for adoption at steps 8 or 5/8

The Committee forwarded:

- Draft and proposed draft food additive provisions of the *General standard for food additives* (GSFA), at Steps 8 and 5/8, respectively (paras 19, 31, 62 and Appendix III);
- Proposed draft Guidelines on substances used as processing aids (N04-2008), at Step 5/8 (para. 125 and Appendix VIII);
- Proposed draft amendments to the *International numbering system for food additives*, at Step 5/8 (para. 134 and Appendix IX);
- Proposed draft *Specifications for the identity and purity of food additives* arising from the 71st Meeting of JECFA at Step 5/8 (para. 142 and Appendix X).

Other Matters for adoption

The Committee forwarded:

- Amendment to the name and descriptors of food categories 06.0, 06.2 and 06.2.1 of the GSFA (para. 16);
- Deletion of note 180 "expressed as beta-carotene" in all adopted and proposed provisions for carotenoids (INS 160a(i), (iii), e, f) and carotene, beta- (vegetable) (INS 160a(ii)) of the GSFA (para. 61);
- Amendment of the provision for ascorbyl esters (INS 304, 305) in food category 13.2 "Complementary foods for infants and young children" of the GSFA (para. 90);
- Amendment to notes 130 and 131 associated with the provisions for phenolic antioxidants, i.e. butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321); propyl gallate (INS 310) and tertiary butylhydroquinone (TBHQ, INS 319) of the GSFA (para. 91);
- Amendment to the text of note 136 of the GSFA (para. 92);
- Amendment to Section 2 "Table of functional classes, definitions and technological purposes" of CAC/GL 36-1989 (para. 129).

Codex Standard and Related Texts for revocation

The Committee agreed to request the 33rd session of the Commission to revoke:

- Food additive provisions of the GSFA (para. 62 and Appendix IV);
- Inventory of Processing Aids (IPA) (CAC/MISC 3) (para. 124).

Proposals for the Elaboration of New Standards and Related Texts

The Committee agreed to submit to the 33rd session of the Commission for approval:

- Project document proposing new work on the revision of food category system of the *General standard for food additives* (para. 88 and Appendix VII);
- Priority list of compounds proposed for evaluation by JECFA (para. 147 and Appendix IX);
- Project document proposing new work on the revision of *Standard for food grade salt* (CODEX STAN 150-1985) (para. 167 and Appendix XII).

Other Matters for information by the 33rd Session of the Codex Alimentarius Commission

The Committee agreed:

- To discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (paras 31, 62, 76 and Appendix V).

Matters Referred to Codex Committees and Task Forces

FAO/WHO Coordinating Committee for Asia (CCASIA)

The Committee clarified the scope of food category 06.2.1 "Flour" of the GSFA and made recommendation concerning the food additive provisions in the draft standard for sago flour (paras 16-19).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
BHA	Butylated hydroxyanisole
BHT	Butylated hydroxytoluene
CAC/GL	Codex Alimentarius Commission / Guidelines
CCASIA	FAO/WHO Coordinating Committee for Asia
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committees on Fish and Fish Products
CCMMP	Codex Committee on Milk and Milk Products
CCNFSDU	Codex Committees on Nutrition and Food for Special Dietary Uses
CL	Circular Letter
CRD	Conference Room Document
EHC	Environmental Health Criteria
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
GEGR	Glycerol ester of gum rosin
GETOR	Glycerol ester of tall oil rosin
GEWR	Glycerol ester of wood rosin
GIFSA	Global Initiative for Food-related Scientific Advice
GSFA	General Standard for Food Additives
GMM	Genetically Modified Microorganisms
GMP	Good Manufacturing Practice
INS	International Numbering System
IPA	Inventory of Substances Used as Processing Aids
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
PTWI	Provisional Tolerable Weekly Intake
SPS	Sanitary and Phytosanitary Measures (WTO Agreement on the Application of SPS measures)
TBHQ	Tertiary butylhydroquinone
WHO	World Health Organization
WTO	World Trade Organization

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-second Session in Beijing (China) from 15 to 19 March 2010, at the kind invitation of the Government of the People's Republic of China. Dr Chen Junshi, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the Session. The Session was attended by 201 delegates from 60 Member countries and one Member organization and Observers from 24 international organizations and FAO and WHO. The list of participants, including the Secretariat, is given in Appendix I to this report.

2. Mr Xiaohong Chen, Vice Minister of Health, welcomed the Committee and pointed out that the Chinese government had put food safety at a high priority on the country's agenda. Mr Chen indicated that since the promulgation of the new Food Safety Law, twenty-nine new regulations and specifications had been released in order to implement the Law. Mr Chen also indicated that two committees, the National Experts Committee for Food Safety Risk Assessment and the National Food Safety Standards Review Committee, had been established to enhance technical support and standards review for food safety. Mr Chen further emphasised that the Chinese government would continue to take an active part in promoting food safety at international level and to play a due role in international food trade and technological cooperation.

Division of Competence[1]

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)[2]

4. The Committee agreed to consider Agenda Items 3 and 9(b) together and, with this modification, adopted the Provisional Agenda as its Agenda for the Session.

In-session working groups

5. The Committee agreed to establish in-session working groups, open to all interested members and observers and working in English only, on:

- The international numbering system (INS) for food additives, under the chairmanship of Finland, to consider and prepare recommendations for the Plenary on: (i) proposals for changes and/or addition to the *International Numbering System for food additives* (CX/FA 10/42/12), relevant comments (CX/FA 10/42/12 Add.1 and additional CRDs) (Agenda Item 7(a)), proposals arising from 71st JECFA and requests from 9th CCMMP (in CX/FA 10/42/2); and (ii) discussion paper on principles regarding the need for justification for proposals of changes to the INS (CX/FA 10/42/13) and relevant comments (CX/FA 10/42/13 Add.1) (Agenda Item 7(b)); and
- The priority list of compounds proposed for evaluation by JECFA, under the chairmanship of Canada, to consider and prepare recommendations for the Plenary on comments submitted in response to CL 2009/9-FA (CX/FA 10/42/15, CX/FA 10/42/15 Add.1 and additional CRDs) (Agenda Item 9(a)).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)[3]

6. The Committee noted information presented in CX/FA 10/42/2 regarding relevant decisions of the 32nd Session of the Commission and the 63rd Session of the Executive Committee. The Committee agreed to consider the following issues under relevant agenda items:

- Food additive section of five meat commodity standards under Agenda Item 4; and
- Recommendations 7 to 9, proposed by the physical Working Group on GSFA at the 41st Session of the CCFA, under Agenda Item 5.

7. In particular, the Committee commented and/or made decisions as follows:

[1] CRD 1 (Annotated Agenda – Division of competence between the European Union and its Member States)
[2] CX/FA 10/42/1
[3] CX/FA 10/42/2; CRD 5 (Comments of Brazil, European Union, India, Indonesia, Kenya, Malaysia and ICGMA)

Draft and proposed draft provisions for erythrosine (INS 127) in the *General standard for food additives* (GSFA)

8. The Committee recalled that the Commission had not adopted the draft and proposed draft provisions for erythrosine (INS 127) in view of the concerns raised by many delegations on the safety of certain colours, and in particular erythrosine, and the proposal that JECFA undertake a refined exposure assessment[4].

9. The JECFA Secretariat clarified that a detailed exposure assessment on erythrosine had been performed at the 53rd meeting of JECFA in 1999 based on detailed national data submitted from several countries, taking into account a tiered approach and different exposure assessment methods. The JECFA Secretariat informed the Committee that an exposure assessment, taking into account maximum levels (MLs) of proposed GSFA provisions, had also been performed and, in summary, all national assessments of erythrosine exposure were below the ADI, but exposure assessments based on all proposed MLs exceeded the ADI. However, the latter was considered an unrealistic overestimate of actual exposure.

10. The Committee agreed to refer this matter to the in-session working group on the priority list of compounds proposed for evaluation by JECFA (*see* para. 5).

References to the "Carry-over Principle of Food Additives" in Codex standards

11. The Committee noted the decision of the 32nd Session of the Commission to replace the provisions for the "Carry-over Principle of Food Additives" in Volume 1 of the Codex Alimentarius[5] in a number of Codex texts with a reference to Section 4 of the Preamble of the *General Standard for Food Additives* (GSFA)[6].

12. With regard to the request of the Commission to determine whether it was necessary to revise Section 4 of the Preamble of the GSFA to take on board the divergences between Section 4 "Carry-Over of food additives into foods" and the "Carry-over Principle of Food Additives" in Volume 1 of Codex Alimentarius, some delegations were of the view that these two texts needed to be aligned because Section 4 of the Preamble of the GSFA did not address the principle in Section 3(d) on "food additive carried over which is present at a level which is non-functional" in the "Carry-over Principle of Food Additives" in Volume 1 of Codex Alimentarius.

13. Other delegations were of the view that Section 4 of the Preamble of the GSFA superseded the "Carry-over Principle of Food Additives" in Volume 1 and that the inclusion of the principle in Section 3(d) would result in additional provisions in the GSFA making the use of the GSFA more restrictive. In this regard, one delegation recalled that, when the Committee elaborated Section 4 of the Preamble of the GSFA, it considered the inclusion of this principle not necessary.

14. In order to make a more informed decision on this matter at its next Session, the Committee agreed to establish an electronic working group, led by Brazil and working in English only, to:

- Review the discussion and relevant decisions of the Committee regarding the elaboration of Section 4 of the Preamble of the GSFA;
- Analyse the inconsistencies between Section 4 of the Preamble of the GSFA and the "Carry-over principle" in Volume 1; and
- Consider the need to revise Section 4 of the Preamble of the GSFA including, where appropriate, a proposal for the revision of document.

Food additive provisions on flavouring in commodity standards

15. In response to the request of the 32nd Session of the Commission to prepare a proposal for the revision of the Section on Format for Codex Commodity Standards (Food Additives) in Section II "Elaboration of Codex texts" of the Codex Procedural Manual[7], the Committee agreed to forward to the Commission the following text to be included at the end of the section on food additives:

[4] ALINORM 09/32/REP para. 30
[5] The "Principle relating to the Carry-over of Additives into Food" was adopted by the 17th Session of the Commission (1987) and included in Volume 1 of the Codex Alimentarius, which is out of print and not available on the Codex website
[6] ALINORM 09/32/REP para. 97
[7] ALINORM 09/32/REP para. 197

This section should contain the following reference to the Guidelines for the use of flavourings (CAC/GL 66-2008), as appropriate:

The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CAC/GL 66-2008).

Food category of the GSFA for sago flour

16. The Committee agreed to clarify the scope of food category 06.2.1 "Flour" to include sago flour and to revise the title of food category 06.0 "Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes, excluding bakery wares of food category 07.0" and the descriptors of food categories 06.2 "Flours and starches (including soybean powder)" and 06.2.1 "Flours" as follow for adoption by the 33rd Session of the Commission:

*06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, ~~and~~ legumes **and pith or soft core of palm tree**, excluding bakery wares of food category 07.0*

06.2 Flours and starches (including soybean powder):

*The basic milled products of cereal grains, roots, tubers, pulses, **pith or soft core of palm tree** or legumes sold as such or used as ingredients (e.g., in baked goods).*

06.2.1 Flours:

*Flour is produced from the milling of grain, cereals, ~~and~~ tubers (e.g., cassava) **and pith or soft core of palm tree.** Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnayaku-ko), maida (refined wheat flour) **and sago flour**.*

17. As a consequence of this decision, the Committee considered that it was appropriate to use a general reference to the relevant provisions of Tables 1 and 2 of the GSFA in the section on food additive of the standard for sago flour.

18. The Committee further recalled that at its previous session it had not endorsed the provision of 2500 mg/kg for chlorine dioxide (INS 926) in the proposed draft standard for sago flour, which was consistent with the provision for food category 6.2.1 "Flour" of the GSFA and that it had agreed to reconsider the level for chlorine dioxide in this food category at the current session[8].

19. The Committee, noting that the 7th meeting of JECFA (1963) had recommended a maximum level of treatment of 0-30 mg/kg for flour and 30-75 mg/kg for flour for special purpose, agreed to revise the provision for chlorine dioxide in the GSFA to 30 mg/kg (level of treatment) to be consistent with JECFA evaluation[9] and to recommend the CCASIA to revise the provision in the standard for sago flour accordingly.

Inconsistencies between "functions" associated with food additives in the GSFA and Section 3 of the Codex *Class Names and International Numbering System* (INS) (CAC/GL 36-1989)

20. The Committee considered the three options that were proposed in CX/FA 10/42/2, which addressed the inconsistencies between "functions" associated with food additives in the GSFA and Section 3 "International numbering system for food additives" of CAC/GL 36-1989 and agreed to request the Codex Secretariat to revise Table 1 of the GSFA to align the food additive name and functional class of each food additive that corresponds to the technological purposes listed in CAC/GL 36-1989 (Option 2). The Committee further agreed to request the Codex Secretariat to associate corresponding functional class to each food additives listed in Table 3 of the GSFA.

[8] ALINORM 09/32/12 para. 55
[9] This decision is reflected in Appendix III

Surface treatment

21. The Committee clarified that maximum levels for food additives intended "for surface treatment" (e.g. for sulfite in food category 04.1.2.2 "Surface-treated fresh fruit") were on the entire product basis.

Pending issues from Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)

22. The Committee agreed to consider a pending request for advice on some food additives to be used in the *Standard for infant formula and formulas for special medical purposes intended for infants* (CODEX STAN 72-1981) arising from the 28th Session of the CCNFSDU[10] under Agenda Item 12 "Other business and future work".

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 71st MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)[11]

23. The Representatives of FAO and WHO, while referring to CX/FA 10/42/3 (and CRD 6), informed about the results of activities carried out in the area of scientific advice to Codex and Member countries of interest to the Committee, including the results and recommendations of the 71st meeting of JECFA.

FAO and WHO activities

24. The Representatives of FAO and WHO informed the Committee on the recent accomplishments in the area of scientific advice, in particular that the reports from two *ad hoc* expert meetings, one on the risk and benefits of the use of chlorine-containing and other disinfectants in food and food processing held in 2008 and one on nanotechnology applications in agriculture and food industry held in 2009, were available on the websites of the Organizations[12] and summarized the outcome of these expert meetings.

25. The Representatives pointed out the importance of the continuous need of adequate financial resources for the work on scientific advice and asked the delegations to consider supporting these activities through the funding mechanism in the framework of the Global Initiative for Food Related Scientific Advice (GIFSA)[13].

71st meeting of JECFA

26. The Joint Secretariat of JECFA presented the results of the 71st meeting of JECFA (June 2009) and indicated that, among other issues, JECFA decided that an update may be needed of the General Specifications and Considerations for Enzymes Used in Food Processing to expand recommendations for microbiology and molecular biology information to be submitted in dossiers for enzymes from microorganisms (including those from genetically modified microorganisms - GMMs) and to consider provision of guidance on toxicological and other safety studies for enzymes from all sources. This work will be scheduled at an appropriate time in the future.

27. The Committee was informed that JECFA had noted the importance of re-evaluation of substances in light of new data and of new scientific developments in risk assessment methods. JECFA had pointed out that in practice a large number of re-evaluations had been performed based on requests of Member countries. Also, criteria had already been developed that triggered a re-evaluation and these had been updated and would be published shortly in the guidance document on principles and methods for the risk assessment of chemicals in food, published as Environmental Health Criteria (EHC) document 240. Based on these considerations the JECFA Secretariat would prepare a discussion paper on a proposal for a re-evaluation process for the discussion at next session of the CCFA, including a proposed process to prioritize compounds for re-evaluation, taking existing assessments and information from national and regional authorities into account.

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[10] ALINORM 07/30/26-Rev para. 67

[11] CX/FA 10/42/3; CRD 6 (Comments of European Union and Indonesia)

[12] Joint FAO/WHO Expert meeting on Risk and benefits of the use of chlorine-containing and other disinfectants in food and food processing on: http://www.fao.org/ag/agn/agns/chemicals_chlorine_meeting_en.asp and http://www.who.int/ipcs/food/active_chlorine/en/index.html ; Joint FAO/WHO Expert Consultation on the application of nanotechnology in the food industry on http://www.fao.org/ag/agn/agns/meetings_consultations_en.asp and http://www.who.int/foodsafety/fs_management/meetings/nano_june09/en/index.html .

[13] Contact points FAO: Dominique Di Biase, Dominique.DiBiase@fao.org; WHO: Jorgen Schlundt, schlundtj@who.int

Actions required as a result of changes to Acceptable Daily Intake (ADI) status and other toxicological recommendations

28. The Joint Secretariat of JECFA presented the recommendations in Table 1 of CX/FA 10/42/3 for the food additives evaluated by the 71st meeting of JECFA.

Branching glycosyltransferase from *Rhodothermus obamensis* expressed in *Bacillus subtilis*

29. The Committee agreed to add the enzyme branching glycosyltransferase from *Rhodothermus obamensis* expressed in *Bacillus subtilis* to the Inventory of Substances Used as Processing Aids (IPA), pending the outcome of the discussion on the draft Guidelines and principles for substances used as processing aids (Agenda Item 6a).

Cassia gum (INS 427)

30. The Committee noted that an ADI "not specified" had been allocated for cassia gum, but that the specifications were tentative pending additional data on an analytical method for determination of anthraquinones, present as an impurity in cassia gum. The Committee was informed that cassia gum was scheduled for assessment at the 73rd meeting of JECFA to be held in June 2010 and that data requested had been provided.

Cyclamic acid and its salts (cyclamic acid, calcium cyclamate, sodium cyclamate) (INS 952(i)(ii)(iii))

31. The Committee noted that the detailed dietary exposure assessment performed by JECFA, as requested by the 40th Session of CCFA, had concluded that levels up to of 350 mg/kg of cyclamates in food category 14.1.4 "Water-based flavoured drinks, including "sport", "energy", or "electrolyte" drinks and particulated drinks" resulted in dietary exposures for high consumers, including children, which were less than the ADI. After some discussion, the Committee agreed to forward to the 33rd Session of the Commission a provision of 350 mg/kg for cyclamates in food category 14.1.4, associated with notes 17[14] and 127[15], for adoption at Step 5/8 and to discontinue work on the proposed draft provisions for cyclamates in sub-categories food categories 14.1.4.1 "Carbonated water-based flavoured drinks", 14.1.4.2 "Non-carbonated water-based flavoured drinks, including punches and ades" and 14.1.4.3 "Concentrates (liquid or solid) for water-based flavoured drinks".[16] The delegation of the European Union expressed its reservation to the decision of setting a ML of 350 mg/kg for cyclamates in food category 14.1.4.

Cyclotetraglucose (INS 1504(i)) and cyclotetraglucose syrup (INS 1504(ii))

32. The Committee agreed to request comments / proposals on uses and use levels of cyclotetraglucose and cyclotetraglucose syrup for consideration at the 43rd Session of the CCFA. The Committee noted that information on uses and use levels should be provided accordingly to the *Procedures for consideration of entry and review of food additive provisions in the General standard for food additives*, included in the Procedural Manual. The Committee recommended allocating INS numbers to cyclotetraglucose and cyclotetraglucose syrup (*see* Agenda Item 7a).

Ferrous ammonium phosphate

33. The Committee did not take any action because this substance was intended for use as a source of iron for dietary fortification.

Glycerol ester of gum rosin (GEGR) (INS 445 (i)), glycerol ester of wood rosin (GEWR) (NS 445 (iii)) and glycerol ester of tall oil rosin (GETOR) (INS 445(ii))

34. The Committee did not take any action, pending completion of the JECFA evaluations for these substances and encouraged submission of the requested data on composition and for specifications to JECFA. The Committee recommended allocating INS numbers to GEGR and GETOR (*see* Agenda Item 7a).

[14] Note 17: As cyclamic acid
[15] Note 127: As served to the consumer
[16] These decisions are reflected in Appendix III and V

Lycopenes from all sources (INS 160d (i)(ii)(iii))

35. The Joint Secretariat to JECFA clarified that the ADI 'not specified' applied to synthetic lycopene (INS 160d(i)), lycopene from tomato extract (INS 160d(ii)) and lycopene from *Blakeslea trispora* (INS 160d(iii)) when used as food colour only and in accordance with Good Manufacturing Practice (GMP). JECFA in its evaluation took into account exposure to lycopenes naturally present in food.

36. The Committee agreed to include lycopenes (INS 160d) in Table 3 of the GSFA and circulate for comments at Step 3. The Committee also agreed to request comments / proposals on uses and use levels for lycopenes for food categories listed in the Annex to Table 3 of the GSFA and to discontinue work on all existing draft proposed and proposed draft provisions for lycopenes in Tables 1 and 2 of the GSFA.[17] The delegations of the European Union and Norway expressed their reservation to the decision of including lycopenes in Table 3 of the GSFA.

Mineral oil (low and medium viscosity) class II and class III (INS 905a)

37. The Committee was informed that the temporary group ADI was extended until end of 2011 and, therefore, agreed not to take any decision pending a final evaluation by JECFA.

Octenyl succinic acid (OSA) modified gum Arabic (INS 414a)

38. The Committee was informed that the requested data to complete the evaluation would be available by October 2010. The Committee recommended allocating an INS number to octenyl succinic acid (OSA) modified gum Arabic (*see* Agenda Item 7a) and did not take further action pending final evaluation by JECFA.

Sodium hydrogen sulfate (INS 514)

39. The Committee agreed to include sodium hydrogen sulfate in Table 3 of the GSFA and circulate for comments at Step 3 and to request comments/proposals on uses and use levels for food categories listed in the Annex to Table 3 of the GSFA.

Sucrose oligoesters (SOE) type I and type II (INS 473a)

40. The Committee was informed that this substance had been included in the group ADI for sucrose esters of fatty acids and sucroglycerides. Noting that the other types of sucrose esters, i.e. sucrose esters of fatty acids (INS 473) and sucroglycerides (INS 474) might have different applications in food, the Committee agreed to request information on use and use levels of sucrose oligoesters (SOE) type I and type II only.

Conclusions

41. The final recommendations regarding action required as a result of changes to the status of acceptable daily intake (ADI) and other toxicological recommendations are summarised in Appendix II.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4)[18]

42. In accordance with Section *Relations between commodity committees and general committees* of the Codex Procedural Manual, the Committee considered the endorsement of food additive and processing aid provisions arising from the 30th Session of the Committee of Fish and Fishery Products (CCFFP) and the 9th Session of the Committee on Milk and Milk Products (CCMMP) as well as the revised food additives section of the five commodity standards for meat products[19].

30th Session of CCFFP

43. The Committee endorsed the maximum levels of 25 mg/kg for both annatto extracts: bixin based (INS 160b(i)) and norbixin based (INS 160b(ii)) in the *Standard for quick frozen fish sticks (fish fingers)，fish portions fish and fillets - breaded or in butter* (CODEX STAN 166-1989), as proposed by the CCFFP.

[17] This decision is reflected in Appendix V
[18] CX/FA 10/42/4; CRD 7 (Comments of Brazil and Thailand).
[19] *Standard for corned beef* (CODEX STAN 88-1981); *Standard for luncheon meat* (CODEX STAN 89-1981); *Standard for cooked cured ham* (CODEX STAN 96-1981); *Standard for cooked cured pork shoulder* (CODEX STAN 97-1981); and *Standard for cooked cured chopped meat* (CODEX STAN 98-1981)

9th Session of CCMMP

44. The Committee noted that the 9th Session of CCMMP had reviewed the lists of food additives in twenty-nine standards for milk and milk products to identify inconsistencies of an editorial nature by comparing these lists with the Codex *Class names and international numbering system* (CAC/GL 36-1989).

Nitrates (*Standards for Cheddar and Danbo*)

45. The Committee endorsed the revised maximum levels of 35 mg/kg for sodium nitrate (INS 251) and potassium nitrate (INS 252) in standards *for Cheddar* (CODEX STAN 263-1966) and *Danbo* (CODEX STAN 264-1966), as proposed by the CCMMP.

Lycopenes (*Standard for fermented milks*)

46. The Committee noted the clarification provided by the CCMMP concerning the types of lycopenes on which were based the maximum levels (500 mg/kg) for lycopenes in the *Standard for fermented milks* (CODEX STAN 243-2003), as well as the technological justification for these levels[20].

47. Some delegations indicated that the maximum level of 500 mg/kg for lycopenes proposed by the CCMMP was too high for the purpose to provide a consistent colour definition to flavoured fermented milks and flavoured drinks based on fermented milk and that levels of 25-30 mg/kg were sufficient to achieve this technological effect.

48. Some delegations proposed to use lycopenes at GMP level as the JECFA had established an ADI "not specified".

49. The Committee noted that lycopene from tomato (INS 160d(ii)) contained approximately 5% of lycopenes, compared with the synthetic lycopene (INS 160d(i)) and lycopene from *Blakeslea trispora* (INS 160d(iii)) that contained approximately 95% of lycopene. Since the ADI for lycopenes was expressed as lycopene, for consistency with the ADI, the Committee agreed to endorse a maximum level of 30 mg/kg, expressed as pure lycopene.

Carbon dioxide (*Standard for Fermented Milks*, provision for Drinks based on fermented Milk)

50. The Committee endorsed the use of carbon dioxide (INS 290) as carbonating agent at GMP level in all four categories of drinks based on fermented milks, as proposed by the CCMMP.

Standards for meat products (request from 32nd CAC)

51. The Committee noted that the 32nd Session of the Commission had agreed to retain the five meat commodity standards and requested the Codex Secretariat to prepare proposals to update relevant sections, such as food additives and hygiene, for endorsement by the relevant subject committees and subsequent adoption by the Commission[21].

52. The Committee noted that in revising the food additive section of the five standards, the Codex Secretariat had taken into account: the Section on "Format for Codex Commodity Standards (Food Additives)" of the Procedural Manual; provisions of relevant food categories of the GFSA; the names and INS numbers of food additives listed in Table 3 of CAC/GL 36-1989; and other decisions regarding the references to the carry-over principle and to the *Guidelines to the use of flavourings* (CAC/GL 66-2008).

53. Some delegations noted that the proposals contained some errors and it was the responsibility of the CCFA to revise food additive provisions of standards when no active commodity committee exists. Some delegations were of the view that this matter was very complex, as it also involved the issue of inconsistencies between the food additive provisions in the GSFA and commodity standards, and required more in depth consideration. After some discussion, the Committee agreed not to endorse these proposals and to consider on how to deal with the revision of the food additive lists in the five meat commodity standards when considering Agenda Item 10.

[20] ALINORM 10/33/11 para. 75
[21] ALINORM 09/32/REP para. 197

CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 5)[22]

54. The delegation of the United States of America, speaking as the Chair of the physical working group on the GSFA which met immediately prior to the present session of the Committee, introduced the report of the physical working group, as presented in CRD 2.

DRAFT AND PROPOSED DRAFT FOOD ADDITIVES PROVISIONS OF THE GSFA (Agenda Item 5a)[23]

55. The Committee considered and endorsed recommendations of the physical working group on the GSFA concerning adoption (recommendation 1), discontinuation (recommendation 3), revocation (recommendation 4) and request for specific additional information (recommendation 5) of GSFA food additives provisions (adopted and in the Step process).

56. The delegation of the European Union expressed its reservation to the recommendation to adopt a new provision for ponceau 4R (INS 124) in food category 06.8.1 "Soybean-based beverages". The delegation of Colombia expressed its reservation to recommendation to adopt the provision for fast green FCF (INS 143) in food category 06.4.3 "Pre-cooked pastas and noodles and like products".

57. In particular, the Committee agreed to the following changes to the recommendations of the working group.

Caramel III, ammonia process (INS 150c) and nisin (INS 234)

58. After some discussion, the Committee agreed not to discontinue work on the provisions for caramel III, ammonia process (INS 150c) in food categories 01.6.1 "Unripened cheese" and 01.6.2 "Ripened cheese" and nisin (INS 234) in food category 01.6.1 "Unripened cheese". The Committee agreed to request specific information on the products in these food categories in which these food additives were used, the technological justification for their use and the maximum use levels proposed, for consideration and final decision at its 43rd Session.[24]

59. The Delegation of Argentina was of the view that the use of caramel III, ammonia process in food category 5.1.2 "Cocoa mixes (syrups)" and 5.1.4 "Cocoa and chocolate products" was not technologically justified and would change the characteristics of the products. The delegation expressed its reservation to the recommendation to adopt the provisions for caramel III ammonia process in these two food categories.

60. The Committee further agreed to ask specific information on the provision for caramel III, ammonia process (INS 150c) in food category 01.6.4 "Processed cheese" and in particular the products in this food category in which this colour was used, the technological justification for its use and for the maximum use level proposed, for consideration and final decision at its 43rd Session.[25]

Note 180 "expressed as beta-carotene"

61. The Committee endorsed recommendation 2 to delete note 180 "expressed as beta-carotene" in all adopted and proposed provisions for carotenoids (INS 160a(i), (iii), e, f) and carotene, beta- (vegetable) (INS 160a(ii)). It was understood that, pending the approval of the Commission, this change would be reflected in the updated version of the GSFA.

Conclusion

62. The Committee agreed to forward to the 33rd Session of the Commission:

- Draft and proposed draft food additives provisions for adoption at Step 8 and Step 5/8 (Appendix III)[26];
- Food additive provisions recommended for revocation (Appendix IV); and

[22] CRD2 (Report of the physical Working Group on the GSFA)

[23] CX/FA 10/42/5; CX/FA 10/42/5 Add.1 Part I (Comments of Canada, European Union, Indonesia, Iran, Japan and Malaysia); CX/FA 10/42/5 Add.1 Part II (Comments of CEFIC; CEFS, EFEMA, ICBA, ICGA, ICGMA, IDF, IFAC, ISA, NATCOL and OIV; CX/FA 10/42/5 Add.2 (Comments of CEFIC); CX/FA 10/42/5 Add.3 (Comments of Brazil, Egypt, India, Malaysia, Philippines, United States of America and ICGA); CRD 8 (Comments of Malaysia, Philippines, Republic of Korea and AIDGUM); CRD 18 (Comments of Argentina, Brazil, China, Mali and Thailand)

[24] Appendix VI also includes the request for this information

[25] Appendix VI also includes the request for this information

[26] Appendix III also includes recommendations for adoption arising from Agenda Items 2 (para. 19) and 3 (para. 31)

- Draft and proposed draft food additive provisions recommended for discontinuation (Appendix V)[27].

63. The Committee agreed to request specific additional information on the food additives listed in Appendix VI[28] and emphasised the need that Members and Observers in submitting information comply with the *Procedures for consideration of entry and review of food additive provisions in the General standard for food additives*, included in the Procedural Manual, in particular for the information regarding justification for the use and technological need. It was also agreed that information should be provided by October 2010.

COMMENTS AND INFORMATION ON SEVERAL PROVISIONS OF GSFA (REPLIES TO CL 2009/7-FA PART B, POINTS 6-9) (Agenda Item 5b)[29]

Uses and use levels of calcium lignosulfonate (40-65) (INS 1522); ethyl lauroyl arginate (INS 243); steviol glycosides (INS 960) and sulphites (INS 220-225, 227, 228, 539) (Point 6 of CL 2009/7-FA)

Calcium lignosulfonate (40-65) (INS 1522)

64. The Committee did not take any action since that no proposals for the use of calcium lignosulfonate (40-65) (INS 1522) for inclusion in the GSFA had been forwarded in response to CL 2009/7-FA Part B (point 6).

Lauric arginate ethyl esters (INS 243)

65. The Committee agreed to establish an electronic working group to prepare proposed draft provisions for lauric arginate ethyl esters (INS 243) on the basis of written comments submitted in response to CL 2009/7-FA, part B (point 6) and the compilation attached to the report of the physical working group (CRD 2, Appendix 5) for circulation for comments at Step 3 and further discussion at its 43rd Session.

Steviol glycosides (INS 960)

66. The Committee agreed that the reporting basis for steviol glycosides would be steviol, consistent with the reporting basis of the ADI.

67. The Committee agreed to establish an electronic working group to prepare proposed draft provisions for steviol glycosides (INS 960), on the basis of written comments submitted in response to CL 2009/7-FA, part B (point 6) and the compilation attached to the report of the physical working group (CRD 2 Appendix 6) for circulation for comments at Step 3 and further discussion at its 43rd Session.

Sulfites (INS 220-225, 227, 228, 539)

68. The Committee recalled that at its 41st session it had agreed to request comments / proposals on use levels of sulfites and to review the adopted and draft maximum use levels of sulfites in the GSFA. The Committee had further agreed to encourage Members to collect data on the current use of sulfites in food and beverages available in national markets and to investigate whether dietary exposure in some subpopulations exceeded the ADI, thus allowing countries to take further actions to reduce the dietary exposure to sulfites, as recommended by JECFA[30]. Therefore, the Committee agreed not to consider any proposals for new uses or higher maximum use levels for sulfites that had been submitted in response to CL 2009/7-FA Part B (point 6).

[27] Appendix V also includes recommendations for discontinuation arising from Agenda Items 3 (para. 31) and 5b (para. 76)
[28] Appendix VI also includes the request for specific information, mentioned in paras 58 and 60
[29] CL 2009/7-FA Part B, points 6-9; CX/FA 10/42/6 (Comments of Australia, Colombia, Costa Rica, Japan, Malaysia, Mexico, Paraguay, United States of America, ICBA, ICGA, ICGMA, IDF, IFAC and NATCOL; CX/FA 10/42/6 Add.1 (Comments of Argentina, Brazil, European Union, India, Indonesia and Malaysia); CRD 9 (Comments of Malaysia and Philippines); CRD 18 (Comments of Argentina, Brazil, China, Mali and Thailand); CRD 20 (Comments of Japan).
[30] ALINORM 09/32/12, para 28

69. The Committee agreed to establish an electronic working group to prepare proposals for the revision of the maximum use levels of sulfites (INS 220-225, 227, 228, 539) in the GSFA based on written comments submitted in response to CL 2009/7-FA, part B (point 6) and the compilation attached to the report of the physical working group (CRD 2, Appendix 7). The Committee agreed that in preparing these proposals, the working group should pay particular attention to reducing the maximum use levels of sulfites in those food categories that mainly contribute to exposure in some subpopulation groups. In carrying out this task the electronic working group should take into account the outcome of the 69th JECFA exposure assessment and should not consider any new uses. Proposals for revision will be circulated for comments at Step 3 and considered at the 43rd Session of the CCFA.

Application of note 161 "Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble" (Point 7 of CL 2009/7-FA)

70. The Committee recalled that at its 41st Session several delegations had expressed concern on the possible adverse impact of the extensive use of note 161 and that it had requested comments on the application of this note, in particular, where and when it was used[31].

71. The delegation of Argentina did not support the use of note 161 in the GSFA because the WTO Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement) allowed countries to deviate from the international reference standards only on the basis of scientific evidence and because the use of this note was not in accordance with the purpose of Codex to harmonise food standards and, in their views, it could create unjustified barriers to trade. This view was supported by a number of delegations and observers.

72. Some delegations, while acknowledging that the use of this note could be justified only in some cases in GSFA, were of the view that criteria for its use should be established in order to avoid its overuse. Some delegations considered that note 161 should not be used simply because a certain food additive was not authorised in a country or in a region or when a member country raised concern regarding exceedance of intake.

73. Several delegations were of the view that note 161 was aimed, in particular, at consistency with Section 3.2 of the Preamble and should always be applied on a case by case basis and only where proposals had the potential of not being in line with the criteria set under section 3.2 of the Preamble of the GSFA.

74. Other delegations and observers were of the view that the language of note 161 could be revised to address different technological practices, climate or other conditions and expectations of consumers around the world.

75. After some discussion, the Committee agreed to establish an electronic working group, led by the Netherlands and working in English only, to prepare a discussion paper containing proposals for criteria and conditions of the use of note 161 in the GSFA, taking into account comments submitted in response to CL 2009/7-FA, Part B, Point 7 and the above discussion for consideration at its 43rd Session.

Technological justification for the use of fast green (INS 143) in food category 06.4.2 "Dried pasts and noodles and like products" (Point 8 of CL 2009/7-FA)

76. The Committee agreed to the proposal of the physical working group to discontinue work on the provision for the use of fast green FCF (INS 143) in food category 06.4.2 "Dried pasta and noodle like products" (*see* Appendix V).

Information and technological justification for use of erythrosine (INS 127 in food categories 08.2 "Processed meat, poultry and game products in whole pieces and cuts" and 08.3 "Processed meat, poultry and game products" (Point 9 of CL 2009/7-FA)

77. The Committee decided to consider this matter in the light of the outcomes of the discussion of the in-session working group on the priority list of compounds proposed for evaluation by JECFA (*see* para. 5).

[31] ALINORM 09/32/12 para. 89

COMMENTS AND INFORMATION ON THE REPORTING BASIS OF THE PROVISIONS FOR ALUMINIUM CONTAINING FOOD ADDITIVES INCLUDED IN THE GSFA (REPLIES TO CL 2009/10-FA) (Agenda Item 5c)[32]

78. The Committee recalled that the current review of maximum use levels of aluminium-containing food additives was initiated in response to the establishment of a new Provisional Tolerable Weekly Intake (PTWI) for aluminium by the 67th meeting of JECFA, which had evaluated aluminium as a contaminant considering the intake from all sources, including food additives. The Committee also recalled that the 39th Session of the CCFA had agreed to request information on technological need and acceptable maximum use levels for food additive containing aluminium, with a view toward the inclusion of numerical maximum use levels, expressed on an aluminium basis, in Tables 1 and 2 of the GSFA, while postponing the removal of aluminium-containing food additives from Table 3 until 2010[33].

79. The Committee noted that guidance for aluminium-containing food additives was somehow divided, that there was no clear agreement on the reporting basis for these compounds and that after the establishment of PTWI by the 67th meeting of JECFA, it was not appropriate to maintain provisions for aluminium-containing food additives in Table 3 of the GFSA and GMP levels in Tables 1 and 2 of the GSFA.

80. It was also noted that the request for information in CL 2009/10-FA was intended to: (i) obtain proposals for numeric maximum use levels to replace the GMP levels in the GSFA for aluminium-containing food additives; and (ii) confirm that maximum use levels were expressed on the basis of the aluminium content of the food additive, consistent with the JECFA PTWI.

81. One delegation proposed to request more information on technological need and real use levels for all aluminium-containing food additives as the lack of information could affect the quality of JECFA evaluation.

82. One observer was of the view that aluminium-containing food additives that were added singly or in combination should be expressed “as aluminium” and that it was necessary to recalculate some provisions for this purpose.

83. In order to further progress on this matter, the Committee agreed to establish an electronic working group, led by Brazil and working in English only, to review all comments and information submitted and to revise the maximum use levels for aluminium-containing food additives (i.e. sodium aluminium phosphates (acidic and basic) (INS 541(i), (ii)), sodium ammonium sulfate (INS 523), sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559)) to ensure that their maximum use levels are numeric and expressed on an aluminium basis. The Committee agreed that all maximum use levels that were not numeric or not expressed on an aluminium basis would be discontinued / revoked at its 43rd Session. The revised maximum use levels for aluminium-containing food additives could thereby be considered by JECFA as part of its assessment of aluminium and aluminium-containing food additives.

COMMENTS AND INFORMATION ON SEVERAL ASPECTS OF THE FOOD CATEGORY SYSTEM OF THE GSFA (REPLIES TO CL 2009/7-FA PART B, POINTS 10-12) (Agenda Item 5d)[34]

84. The Committee noted that the physical working group had considered comments and information submitted in response to CL 2009/7-FA Part B and that, due to time constraints, had not been able to consider comments on the food category system of the GFSA.

85. The Committee discussed this Agenda Item and agreed to the following.

[32] CL 2009/10-FA; CX/FA 10/42/7 (Comments of Japan, Mexico, CEFS, ICBA, ICGMA and IFAC; CX/FA 10/42/7 Add.1 (Comments of Brazil, India, Indonesia, Iran, EuroSalt and ICGA); CRD 10 (Comments of Brazil and Japan); CRD 18 (Comments of Argentina, Brazil, China, Mali and Thailand)

[33] ALINORM 07/30/12 paras 51-54 Appendix IV

[34] CL 2009/7-FA Part B, points 10-12; CX/FA 10/42/8 (Comments of Australia, Malaysia, Mexico, United States of America, ICGA, ICGMA and IFAC; CX/FA 10/42/8 Add.1 (Comments of Argentina, Brazil, European Union and India); CRD 11 (Comments of Indonesia, Philippines and Republic of Korea)

Proposal for the revision of the name and descriptors of food category 16.0 "Composite foods - foods that could not be placed in categories 01-15" and examples of food products in this category (Point 10 of CL 2009/7-FA)

86. The Committee agreed to discuss the proposal for the revision of the name and descriptors of food category 16.0 "Composite foods – foods that could not be placed in categories 01-15" and examples of food products in this category at its next Session, as no agreement on the need for this category could be reached.

Use of colours added to foods falling under the scope of food category 08.1 "Fresh meat, poultry, and games" and its sub-categories for purposes other than surface applications (Point 11 of CL 2009/7-FA)

87. The Committee recognised that the use of colours for products falling under food category 08.1 "Fresh meat, poultry, and games" was not justified other than for surface application.

Project document proposing new work on the revision of food category 5.1 "Cocoa products and chocolate products including imitations and chocolate substitutes" (Point 12 of CL 2009/7-FA)

88. The Committee considered the project document as contained in ALINORM 09/32/12 Appendix X, and amended the first two bullet points of "Purpose and Scope" section to clarify that the scope of work related only to the revision of food categories 5.1 "Cocoa products and chocolate products including imitations and chocolate substitutes", 5.2 "Confectionery, including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4" and 5.4 "Decorations (e.g. for fine bakery wares), toppings (non fruit) and sweet sauces" and their relevant subcategories. The Committee agreed to forward the project document proposing new work to the 33rd Session of the Commission for approval as new work (*see* Appendix VII).

89. The Committee also agreed to establish an electronic working group, led by the United States of America and working in English only, to prepare a proposal for the revision of these food categories, including an analysis of possible impacts on food additive provisions in the GSFA, for circulation for comments at Step 3 and consideration at its 43rd Session.

Other Business

Note 15

90. The Committee agreed to the proposal of the physical working group to amend the adopted provision for ascorbyl esters（INS 304, 305）in food category 13.2 "Complementary foods for infants and young children" by adding Note 15 "Fat or oil basis" for consistency with the *Standard for canned baby foods* (CODEX STAN 73-1981) and the *Standard for processed cereal-based foods for infants and children* (CODEX STAN 74-1981).

Inconsistencies in application of notes 130 and 131 to the provisions of phenolic antioxidants

91. The Committee agreed to the proposal of the Chairperson of the physical working group to correct the inconsistencies in the application of notes 130 and 131 to the provisions for phenolic antioxidants, i.e. butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321); propyl gallate (INS 310) and tertiary butylhydroquinone (TBHQ, INS 319), as proposed in Appendix 9 of CRD 2.

Note 136

92. The Committee agreed to clarify the purpose of note 136 "For use in white vegetables", associated with provisions for sulfites in food categories 04.2.1.3 "Peeled, cut or shredded fresh vegetables (including mushroom and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seed" and 04.2.2.1 "Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) seaweeds, and nuts and seeds" to read "To prevent browning of certain light coloured vegetables".

DISCUSSION PAPER ON INNOVATIVE PROPOSALS TO EXPEDITE THE WORK ON THE GSFA (Agenda Item 5e)[35]

93. The Codex Secretariat briefly introduced the discussion paper, as presented in CX/FA 10/42/9, which analysed comments submitted by members and observers in reply to CL 2009/7-FA, Part C. The Secretariat indicated that in their comments members and observers had confirmed their full support that GSFA was the key priority work for the CCFA and generally supported the current approach of the Committee to the work on the GSFA, rather than proposing alternative approaches. It was also explained that comments identified a number of areas for improvements to the current procedures at the level of the work of the Committee and the electronic and physical working groups.

94. The Secretariat further indicated that members and observers in their comments supported the approach that allowed consideration of groups of food additives with the same functional classes and for which agreed-upon principles could be consistently applied, such as the one that CCFA had used for sweeteners and colours.

95. The Committee noted that the document classified problems and solutions aimed at expediting the work on the GSFA, identified by members and observers, into three main groups: (i) consideration of food additive provisions; (ii) electronic working group on the GSFA; and (iii) physical working group on the GSFA; and that a set of recommendations was provided for each group.

96. The Committee considered the recommendations as follows:

Consideration of food additive provisions

97. The Committee expressed general support for prioritization of work on the GSFA. It was noted that addressing as a priority the provisions in Table 1 and 2 of the food additives with ADI not specified (food additive listed in Table 3) would be a way to rapidly decrease the current backlog on the GSFA. It was noted that finalisation of work on these provisions would be of benefit for those countries which followed Codex in their national regulations and had specific regulations based on the GSFA and especially Table 3.

98. The Committee expressed general support for proposals to discuss food additives by functional class and developing horizontal principles for the technological justification of a functional class of food additives in different food categories, especially for food additives with ADI not specified (Table 3 food additives). However, the Committee noted that this approach would not be easily applicable to those food additives with multiple functions.

99. The Committee supported the recommendation that consideration should only be given to information which was substantiated by scientific and technological evidence and that members and observers, when providing this information, should comply with the *Procedures for consideration of entry and review of food additive provisions in the General Standard for Food Additives*, included in the Procedural Manual. In this regard, some delegations stressed the importance that consideration of food additive provisions should not only be based on scientific and technological justification but also take into account the importance not to mislead consumers.

100. The Committee agreed that Section 3.2 of the Preamble of the GSFA provided specific guidance and explanation on technological justification. While some delegations were of the view that it was not necessary to reopen discussion on this section, others were of the view that the Preamble of the GSFA should be broadened to better address the need not to mislead consumers.

101. The Committee further discussed ways to prioritise work and agreed that rather than developing principles / criteria for prioritisation of work on the GSFA, it would be preferable that at the end of each session the Committee agrees on a list of substances to be considered at its next session, based on the recommendation of the physical working group.

[35] CL 2009/7-FA Part C; CX/FA 10/42/9; CX/FA 10/42/9 Add.1 (Comments of Brazil, Cuba, European Union, Malaysia and ICGMA); CRD 12 (Comments of Argentina, Indonesia, Iran and Thailand)

Electronic working group on the GSFA

102. The Committee expressed general support to working on the GSFA with an electronic working group (Option 1) and to clearly define its terms of reference and expected outputs. The Committee encouraged the participation of members and observers in the electronic working group and to explore mechanisms, e.g. electronic fora, chat room, etc., that would facilitate sharing information and comments among the members of the working group.

Physical working group on the GSFA (pre-session)

103. The Committee expressed general support to continue working with a physical working group (Option 1) rather than replacing it with a longer plenary session (Option 2). The Committee noted that the relationships among the electronic and physical working groups and the Committee were well defined; that the physical working group needed more time to discuss and formulate concrete recommendations for the plenary; and that the plenary should concentrate its discussion only on outstanding issues. The Committee supported the proposal to explore the possibility to extend the duration of the physical working group to two days and thus extending the overall duration of its session to eight days (from Saturday to Saturday) subject to the agreement by the host country.

Working groups

104. In order to reduce the number of electronic working groups established during the discussion under Agenda Item 5b, the Committee agreed to assign work on lauric arginate ethyl esters (*see* para. 65), steviol glycosides (*see* para. 67) and sulfites (*see* para. 69) to an electronic working group, led by the United States of America and working in English only.

105. The Committee also agreed to establish a physical working group, which would meet immediately prior to its 43rd Session and be chaired by the United States of America, to consider and prepare recommendations for the plenary on: (i) the pending proposals included CX/FA 10/42/5 taking into consideration written comments submitted at the present session; and proposals for lauric arginate ethyl esters (INS 243); steviol glycosides (INS 960) and sulfites (INS 220-225, 227, 228, 539), prepared by the electronic working group (*see* para. 104).

PROCESSING AIDS (Agenda Item 6)

PROPOSED DRAFT GUIDELINES AND PRINCIPLES FOR SUBSTANCES USED AS PROCESSING AIDS (N14-2008) (Agenda Item 6a)[36]

106. The delegation of Indonesia introduced the report of the electronic working group as presented in CX/FA 10/42/10 and informed the Committee that CRD 21 contained an amended version of the Guidelines which took into account a number of written comments.

General comments

107. One delegation, while acknowledging the progress made on the development of the proposed draft Guidelines, was of the view that some issues still needed to be addressed and, in view of time constraints, proposed to return the document to Step 2 for redrafting by an electronic working group.

108. Other delegations generally supported the document that, in their view, required only some changes and could further progress in the Step process at the present session.

Specific comments

109. The Committee decided to consider the proposed draft Guidelines section by section on the basis of CRD 21. In addition to minor editorial amendments, the Committee agreed to the following.

[36] CX/FA 10/42/10; CX/FA 10/42/10 Add.1 (Comments of Brazil, European Union, India, United States of America, JECFA Secretariat, AMFEP, CEFS, CIAA, ETA, ICGMA, IDF and IFAC); CRD 13 (Comments of Iran, Kenya, Mali and Thailand); CRD 21 (prepared by Indonesia).

Section 1.0 - Objectives and scope

110. The Committee, while noting that certain foods, such as water and fats or oils, could be used as processing aids, agreed to delete the entire paragraph 1.2 in order to avoid confusion with the definition of processing aid, which specifically excluded these products.

Section 2.0 - Definition

111. The Committee amended the definition to align it with the definition in the Codex Procedural Manual, and deleted paragraph 2.2 along with the Annex to the proposed draft Guidelines, as they were no longer necessary.

Section 3.0 - Principles for safe use of substances used as processing aids

112. The Committee amended the second sentence of paragraph 3.1 to read "*Any residues of processing aids remaining in the food after processing should not perform any technological function in the final product*".

113. The Committee amended the second bullet in paragraph 3.2 to read: "*Residues or derivatives of the substance remaining in food should be reduced to the extent reasonably achievable and should not pose any health risk"* and changed "possible" with "achievable" in the first bullet, for consistency.

114. The Committee agreed to delete the examples of the type of information to demonstrate safety of substances used as processing aids in paragraph 3.3 as the introductory paragraph provided adequate guidance on safety of substances; and because some delegations were of the view that the first bullet point could imply that all processing aids should be evaluated by JECFA and the difficulties in defining what constitutes a demonstration of "long history of safe use".

115. As a consequence of this decision, the Committee deleted the last sentence in paragraph 3.4.

Section 4.0 – Technological purposes of substances used as processing aids; Section 6.0 - Role of the Inventory of substances used as processing aids (IPA)

116. The Committee had a lengthy debate regarding the reference in this document to the *Inventory of Processing Aids* (IPA), its current and future status in the Codex (*see* also Agenda Item 6(b)).

117. Some delegations questioned the appropriateness of including reference to IPA in the proposed draft Guidelines, noting that the updated version of the IPA (*see* Agenda Item 6b) had not been adopted by Codex and was an information document for the use of the Committee. Some other delegations, were of the view that the Guidelines should clarify the relation between the Guidelines and IPA, consistent with the project document for this new work (*see* ALINORM 08/31/12 Appendix 11).

118. The Representative of FAO drew the attention of the Committee to the fact that the information in the current version of the IPA was not updated as, for example, it still included processing aids for which the ADI and/or specifications had been withdrawn. The Representative said that it would be extremely difficult to collect accurate data that would allow for a continuous updating of such an inventory on the international scale.

119. Some delegations, especially from developing countries, pointed out that IPA provided a good inventory of processing aids as reference point for national governments and proposed the Committee to continue maintaining and regularly updating the IPA as a an information document for the CCFA.

120. As a compromise solution, the Committee accepted the proposal of the Chairperson to start developing a database on information on processing aids and to remove references to the IPA from the Guidelines by deleting Section 4.0 "Technological purposes of substances Used as Processing Aids" and Section 6.0 "Role of the Inventory of Substances Used as Processing Aids". The Committee further agreed to maintain the current document on IPA until the completion of the database (*see* Agenda Item 6b).

121. In order to start the development of this database, the Committee agreed to establish an electronic working group, led by New Zealand and working in English only, to prepare a discussion paper on the structure and content of the database and criteria for the entry and update of the database for consideration at its 43rd Session.

Section 5.0 – Labelling

122. The Committee also agreed to delete paragraph 5.2 as the labelling requirements should refer only to existing Codex texts.

Conclusions

123. The Committee noted that significant progress had been made on the development of the proposed guidelines and that all outstanding issues had been addressed.

124. In view of the completion of the work on the proposed draft guidelines and the decision concerning the database for substances used as processing aids, the Committee agreed to propose to the 33rd Session of the Commission to revoke the original IPA (CAC/MISC 3).

Status of the proposed draft Guidelines and principles for substances used as processing aids (N14-2008)

125. The Committee agreed to forward the renamed proposed draft guidelines for substances used as processing aids to the 33rd Session of the Commission for adoption at Steps 5/8, with the recommendation to omit Steps 6 and 7 (*see* Appendix VIII).

INVENTORY OF SUBSTANCES USED AS PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 6b)[37]

126. The Committee also accepted the kind offer of the delegation of New Zealand to prepare an update version of the IPA for information by its 43rd Session.

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 7)[38]

127. The delegation of Finland, speaking as the Chairperson of the in-session working group on the International numbering system (INS), introduced the report of the working group, as presented in CRD 3.

PROPOSALS FOR CHANGES AND/OR ADDITION TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 7a)[39]

128. The Committee considered the recommendations of the working group as follows and, in addition to editorial changes, made the following comments and conclusions.

Recommendation 1

129. The Committee endorsed the recommendation to amend in Section 2 “Table of functional classes, definitions and technological purposes” of CAC/GL 36-1989 and amended the technological purpose “density adjustment” listed for functional class 11 “Emulsifier”, by adding “agent”.

Recommendation 2

130. The Committee endorsed the recommendation for additions / changes to the Section 3 “International Numbering System - INS” of CAC/GL 36-1989 and agreed to reintroduce “texturizing agent” associated with calcium dihydrogen phosphate (INS 341(i)), and “texturizing agent” and “anticaking agent” associated with tricalcium phosphate (INS 341(iii)), as the use of these additives for these technological purposes reflected current practices in the industry.

131. The Committee also noted that its decision to delete “ortho-” for a number of phosphates which were listed as “orthophosphate” taken at the previous session created discrepancies in the names of phosphates INS 341(i) and INS 343(i). Therefore, it agreed to harmonise the names of these phosphates to “calcium dihydrogen phosphate” (INS 341(i)) and “magnesium dihydrogen phosphate” (INS 343(i)).

132. The Committee noted the need to further harmonise Section 3 “International Numbering System” of CAC/GL 36-1989 by deleting technological purposes listed for INS entries that were further subdivided by subscripts.

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[37] CX/FA 10/42/11; CRD 13 (Comments of Iran, Kenya, Mali and Thailand)
[38] CRD 3 (Report of the in-session working group on INS)
[39] CL 2009/8-FA; CX/FA 10/42/12; CX/FA 10/42/12 Add.1 (Comments of Brazil, Cuba, India and Iran); CRD 14 (Comments of Indonesia, Mali, Philippines, Thailand and CIAA)

Electronic working group on INS

133. The Committee agreed to establish an electronic working group, led by Finland and working English only, to: (i) consider the replies to the CL requesting proposals for changes / additions to the INS list and prepare a proposal for circulation for comment at Step 3; (ii) address the concerns of some delegations on the use of the term "caustic" for describing the manufacturing process which was used in association with caramel I – plain (caustic caramel) (INS 150(a)) and caramel II - caustic sulfite process (INS150(b)); and (iii) consider the question of deleting the technological purposes for a number of food additives in Section 3 of the INS that were further subdivided by subscripts (so called "parent food additives").

Status of the amendment to the International Numbering System (INS) for food additives

134. The Committee agreed to forward the proposed draft amendments to the INS to the 33rd Session of the Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (*see* Appendix IX).

DISCUSSION PAPER ON PRINCIPLES REGARDING THE NEED FOR JUSTIFICATION FOR PROPOSALS OF CHANGES TO THE INS (Agenda Item 7b)[40]

Recommendation 3

135. The Committee generally supported recommendation 3 and agreed to use the following principles for proposals for changes to the INS:

Principles for proposals for changes to Section 3 "International Numbering System – INS" of CAC/GL 36-1989

1. New additives

Since the INS is an open list, requests for the inclusion of new additives may be made by Codex members that authorize the additive for use in that country and for which an INS number is needed. The numbers are roughly grouped by functional class. For example, colours are numbered from 100 to 199.

2. New sub-classes of INS numbers

The INS uses a hierarchical set of numbers, alphabetical suffixes (i.e., (a), (b), etc.), and numerical subscripts (i.e., (i), (ii), etc.) to identify food additives. Alphabetical suffixes are used to further characterize the different classes of an additive (e.g., produced by different processes). As an example, four types of caramel are listed in the INS list: INS 150a "Caramel I – plain (Caustic caramel)," INS 150b "Caramel II – caustic sulfite process", INS 150c "Caramel III – ammonia process," and INS 150d "Caramel IV – sulfite ammonia process." Numerical subscripts are used to distinguish between related additives that have different Codex specifications. As an example, three additives with numerical subscripts (INS160d(i) "Lycopene (synthetic)," INS 160d(ii) "Lycopene (tomato)," and INS 160d(iii) "Lycopene (Blakeslea trispora)" are found under the "parent" additive INS 160d "Lycopenes."

3. New or additional technological purposes

The Technological Purposes given in the INS are purely indicative and should not be taken in any way to be exhaustive. Proposals for the inclusion of a new Technological Purpose should be accompanied by a suitable reference, such as:

- *Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed; or*
- *A Codex commodity standard has provisions for the use of the compound with the prososed technological purpose; or*
- *The JECFA specification monograph lists the technological purpose under the heading "Functional Uses"; or*

[40] CL 2009/8-FA; CX/FA 10/42/13; CX/FA 10/42/13 Add.1 (Comments of Brazil, Cuba, India and Iran); CRD 15 (Comments of Indonesia, Mali, Philippines and CIAA)

- *A national food authority has permitted such a use; or*
- *The food industry is currently using a substance for the technological purpose proposed*

4. Modification of an existing INS name or INS number of an additive from the INS list

Proposals for the modification of an existing INS name or INS number should be accompanied by a suitable justification. A suitable justification is, for example:

- *The INS list contains an error; or*
- *The name in the INS is so different from that used by JECFA that confusion may result; or*
- *The name in the INS list is unsuitable for labelling purposes; or*
- *The name in the INS list is inconsistent with the names of other related additives*

5. Deletion of an additive from the INS list

Proposals for deletion of INS entries should be accompanied by a suitable justification. A suitable justification is, for example:

- *Health risk issues, e.g. JECFA has withdrawn an acceptable daily intake (ADI) based on new toxicological data;*
- *Evidence that the additive is not commercially manufactured or used; or*
- *Evidence that the additive cannot be considered to fall under the Codex definition of a food additive*

136. The Committee considered the format for the submission of proposals for changes to the INS (Appendix 1 to CRD 3) and introduced some editorial changes. The Committee agreed to request members and observers to use this format when submitting proposals for changes to the INS list in response to the Codex Circular Letter.

Other business

Recommendation 4

137. The Committee noted that two other issues were raised during the discussions of the working group, namely the inconsistent use of brackets in the names of compounds in Section 3 of the INS and whether the substances under INS 470(i) should include magnesium salts or not. Because of time constraints, the Committee was unable to discuss it in detail and agreed to request the electronic working group on INS (*see* para. 133) to also address these two issues.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 71st JECFA (Agenda Item 8)[41]

138. The FAO JECFA Secretary presented the results of the 71st meeting of JECFA regarding the specifications for identity and purity of food additives as outlined in the Annex of CX/FA 10/42/10.

139. The Secretary noted that a total of 16 food additives (new and revised) specifications had been adopted as full and the specification for five food additives (new and revised) had been assigned a status as tentative.

140. The Secretary informed that changes had been made on the on-line version of 12 specifications, in particular to align the INS numbers with those adopted by the 32nd session of the Commission and provide information on the new group ADIs established by the 71st meeting of JECFA

141. With regard to the specifications for oligoesters type I and Type II, one delegation indicated that in the market existed a similar product that differed in sugar content and for which the production method included the use of other solvents than those specified in the specifications. The JECFA Secretariat clarified that such product would not be covered by the specifications and that the normal procedure for requesting assessment by JECFA of this product would be necessary.

[41] CX/FA 10/42/14; CX/FA 10/42/14 Add. 1 (Comments of Iran, United States of America and ICGMA); CRD 18 (Comments of Argentina, Brazil, China, Mali and Thailand)

Status of the specifications for the identity and purity of food additives

142. The Committee agreed to forward the Specifications for 28 food additives (new and revised specifications) to the 33rd Session of the Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (*see* Appendix X).

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 9)

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2009/9-FA) (Agenda Item 9a)[42]

143. The delegation of Canada, speaking as the Chair of the in-session Working Group on priority, introduced the report of the working group, as presented in CRD 4.

144. The Committee noted that most of the work on the previous priority list had been scheduled for assessment at the 73rd meeting of JECFA, to be held in June 2010 and that aluminium-containing food additives, pullulan (INS 1204), pullulanase and 134 of the 315 flavourings were remaining from the previous priority list.

New Requests for Evaluation

145. The Committee generally agreed with the list of requests prepared by the in-session working group. The Committee noted that the working group had not included in the priority list: (i) erythrosine (INS 127) because the working group had concluded that there was no need for JECFA to carry out further work on exposure assessment as there were no new data available that would add to the assessment performed by JECFA in 1999; and (ii) *Panax ginseng* because it was not proposed for use as a food additive and therefore its evaluation was outside the work of the CCFA.

146. In view of the outcome of the discussion of the in-session working group concerning erythrosine, the Committee agreed to request to the electronic working group, tasked to work on lauric arginate ethyl esters, steviol glycosides and sulfites (*see* para. 104), to prepare recommendations for all provisions for erythrosine in the GSFA in the Step process, including those that have been returned to the CCFA by the 32nd Session of the Commission, taking into account the latest JECFA exposure assessment, and the information and technological justification for use submitted in reply to CL 2009/7-FA Part B, point 9 (*see* para. 76) for consideration by the physical working group on the GSFA (*see* para. 105) and the 43rd session of the CCFA. In order to facilitate this work, the members of the electronic working group were encouraged to provide information on actual uses and use level in their countries.

147. The Committee agreed to forward the Priority list of compounds proposed for evaluation by JECFA to the 33rd Session of the Commission for approval (*see* Appendix XI).

Proposed changes to Annex 2 to Circular Letter on priority list of compounds proposed for evaluation by JECFA

148. The Committee endorsed the recommendations (2, 3 and 4) of the working group concerning changes to the text of Annex 2 to the Circular Letter on the priority list of compounds proposed for evaluation by JECFA.

Other business

149. The Committee was informed that the working group had not addressed a request for re-evaluation of fast green FCF (INS 143) because the data provided were not sufficient.

[42] CL 2009/9-FA; CX/FA 10/42/15 (Comments of Brazil, France, Japan, United States of America, CEFIC, and CIAA); CX/FA 10/42/15 Add.1 (Comments of European Union, Iran and CEFIC); CRD 19 (Comments of United States of America); CRD 4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA)

DISCUSSION PAPER ON MECHANISMS FOR RE-EVALUATION OF SUBSTANCES BY JECFA (Agenda Item 9b)[43]

150. The Committee noted that this topic had been considered under Agenda Item 3 (*see* para. 27) and that the JECFA Secretariat would prepare a discussion paper on this matter for consideration at its 43rd Session.

DISCUSSION PAPER ON THE IDENTIFICATION OF PROBLEMS AND RECOMMENDATIONS RELATED TO THE INCONSISTENT PRESENTATION OF FOOD ADDITIVES PROVISIONS IN CODEX COMMODITY STANDARDS (Agenda Item 10)[44]

151. The delegation of Switzerland introduced CX/FA 10/42/17, which provided a brief account of the discussion in the CCFA on the relationship between the GSFA and the food additive provisions in Codex commodity standards. The delegation pointed out that, in order to achieve the primary objective of making the GSFA the single reference point for food additives within Codex, considerable changes would be necessary to reach full consistency between the GSFA and all existing Codex commodity standards.

152. The delegation also noted that inconsistencies occurred at various levels of provisions such as format, nomenclature / terminology, technological justification, list of food additives, conditions of uses, etc. and referred to a comparison of the food additive provisions of two "old" Codex standards for meat products with the adopted provisions of the corresponding food categories in the GSFA that provided examples for such inconsistencies.

153. The delegation further noted that it was important to address these inconsistencies as they had the potential to create confusion and / or disputes in international trade and weaken the credibility of Codex. It was also emphasised that the notion of not starting any revision work before the completion of the GSFA could perpetuate these inconsistencies, which could be perceived as an acceptance of "dual standards" by Codex.

154. The delegation introduced the three recommendations of the discussion paper recalling the Committee's decision to reconsider the revision of the food additive provisions of the five commodity standards for meat products under this Agenda Item (*see* para. 53) and proposed to consider working on these standards as an initial and pragmatic approach to address these inconsistencies. The delegation also noted that standards for milk and milk products could be considered in the future in view of the substantial work already carried out by the CCMMP in revising these standards.

155. The Committee congratulated the working group and considered the recommendations as follows.

Recommendation I

156. The Committee endorsed the recommendation that a document compiling all food additive provisions of Codex commodity standards should be made available as an information document for the CCFA and regularly updated by the Codex Secretariat, but should not be an official Annex to the GSFA.

157. Some delegations were of the view that the information document would be useful and could provide a basis for prioritization of the future work on integration of the food additive provisions in Codex commodity standards into the GSFA.

Recommendation II

158. The Committee noted that, according to comments received, the recommendation to adhere to previously agreed principles about the use of food additives in certain food categories and commodity standards was generally supported, especially as regards the possible addition of specific text in footnotes to the appropriate food category title to the effect that only food additives with a specified functional effect (based on the commodity standard) could be added to the GSFA. An example of such a footnote would be the previous agreement that the functional class sweeteners should not be used in fruit and vegetable juices. Thus, a new sweetener should not be proposed for use in this food category on the basis that it had been evaluated by JECFA.

[43] CX/FA 10/42/16 (Not Issued)
[44] CX/FA 10/42/17; CX/FA 10/42/17 Add.1 (Comments of Brazil, European Union, Kenya and IDF); CRD 16 (Comments of Argentina, Indonesia, Malaysia, Mali, Thailand and CIAA)

159. Some observers, while acknowledging that such footnote might be useful for sweeteners, were of the view that such principles would not work in a number of other cases and that that it was premature to consider this recommendation before discussing recommendation III.

Recommendation III

160. The Chairperson indicated that this recommendation, which proposed to establish a long-term work programme with the aim to review all commodity standards for which food additives provisions were not yet aligned with the GSFA, was a very good but also an ambitious one. The Chairperson stressed that the key message of recommendation III was to take an active action.

161. As regards recommendation III, a number of delegations generally supported proposals (a) that the Commission should encourage active commodity committees to revise provisions in existing standards and (c) that the Secretariat should liaise and coordinate such activities (e.g. at CCMMP and CCFFP). Some delegations were of the opinion that proposal (b) to establish a physical working group would be quite difficult to accept because of financial implications. Delegations were of the view that the proposals (b) and (c) could be implemented step wise starting with a "test case" that would allow experience to be gained on how to align the food additive provisions in commodity standards with the GSFA.

Conclusions

162. As a step forward, the Committee agreed to establish an electronic working group, led by Australia and working in English only, to prepare a discussion paper for consideration at its 43rd Session with a proposal for the alignment of the food additive provisions of the five Codex standards for meat products with the adopted food additive provisions of food categories 8.2 "Processed meat, poultry, and game products in whole pieces and cuts" and 8.3 "Processed comminuted meat, poultry, and game products" and relevant sub-categories of the GSFA and an analysis of the problems and solutions identified in carrying out this work.

163. The Committee further agreed to request the Codex Secretariat to compile and regularly update all food additive provisions of Codex commodity standards in an information document for the CCFA.

Other matters

164. To the question of one delegation on how to deal with situations when there were inconsistencies with food additive provisions in commodity standards and in the GSFA, the Secretariat clarified that food additive provisions included in a commodity standard applied to the products covered by the specific standard. It was also clarified that, since the GSFA was not yet completed, a footnote had been added to the Preamble of the GSFA, which stated that the lack of reference to a particular food additive or to a particular use of an additive in the GSFA, did not imply that the food additive was unsafe or unsuitable for use in food.

DISCUSSION PAPER ON CODEX *STANDARD FOR FOOD GRADE SALT* (CODEX STAN 150-1985) (Agenda Item 11)[45]

165. The delegation of Switzerland briefly introduced CX/FA 10/42/18, which contained an analysis of the current *Standard for food grade salt* (CODEX STAN 150-1985), identified sections of the standard that needed to be amended and provided details of the proposed amendments. The delegation further indicated that, subject to the approval of new work, comments submitted by several delegations could be taken into account when revising the standards.

166. The Committee agreed to start new work on the revision of the Standard and emphasised the need to focus the revision only in the areas identified in the document, i.e. sections on additives, contaminants, hygiene and methods of analysis and sampling without reopening discussion on other sections.

[45] CX/FA 10/42/18; CX/FA 10/42/18 Add.1 (Comments of Brazil, Iran, Libya, Kenya and South Africa); CRD 17 (Comments of Indonesia, Mali, Thailand and EUSalt); CRD 23 (Project document, Revision of the Codex *Standard for food grade salt)*

167. The Committee agreed to forward a revised version of the project document for new work on the revision of the Codex *Standard for food grade salt*, as contained in CRD 23, to the 33rd Session of the Commission for approval as new work (*see* Appendix XII). The Committee further agreed, pending the approval of the 33rd Session of the Commission, to establish an electronic working group, led by Switzerland and working in English only, to undertake this prepare a proposed draft revised *Standard for food grade salt* for circulation for comments at Step 3 and further consideration at its 43rd Session.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 12)

Food additive provisions in the Codex *Standard for infant formula and formulas for special medical purposes* (CODEX STAN 72-1981)[46]

168. The Committee noted that the CCNFSDU was still waiting for an advice on a number of food additive provisions forwarded by the 28th Session of the CCNFSDU to the CCFA and accepted the kind offer of the delegation of Switzerland to review what issues were still pending for advice to the CCNFSDU and to prepare a discussion paper containing proposals on how to address these issues.

169. One observer pointed out the importance of this work for some African countries and expressed willingness to provide available information on gum Arabic (INS 414).

Others

170. To the question of one delegation for clarification on the procedure to propose new provisions for food additives listed in the GSFA, the Codex Secretariat referred to relevant sessions of the Procedural Manual and indicated that new provisions needed to the brought forward at a CCFA session as new agenda item, under Other Business.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 13)

171. The Committee was informed that its forty-third session was tentatively scheduled to be held in China, from 14 to 18 March 2011. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.

[46] CRD 22 (Prepared by the Codex Secretariat)

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 10/33/12)
Draft and proposed draft food additive provisions of the *General standard for food additives* (GSFA)	8 and 5/8	33rd CAC	paras 19, 31, 62 and Appendix III
Proposed draft Guidelines on substances used as processing aids (N14-2008)	5/8	33rd CAC	para. 125 and Appendix VIII
Proposed draft amendments to the *International numbering system* (INS) for food additives	5/8	33rd CAC	para. 134 and Appendix IX
Specifications for the identity and purity of food additives arising from the 71st JECFA meeting	5/8	33rd CAC	para. 142 and Appendix X
Revision of provisions of aluminium-containing food additives in the GSFA	3/6	EWG (Brazil)	para. 83
Recommendations for provisions for lauric arginate ethyl esters, steviol glycoside, sulfites and erythrosine	3/6	EWG (United States of America)	paras 65, 67, 69, 104 and 146
Additional information on food additive provisions of the GSFA	3/6	43rd CCFA	paras 58, 60, 63 and Appendix VI
Proposed draft revision of food category system of the GSFA (food categories 5.1, 5.2. and 5.4)	1,2,3	EWG (United States of America)	para. 89
Amendments to the *International numbering system* (INS) for food additives	1,2,3	EWG (Finland)	paras 133 and 137
Specifications for the identity and purity of food additives arising from the 73rd JECFA meeting	1,2,3	43rd CCFA	---
Proposed draft *revision of Standard for food grade salt* (CODEX STAN 150-1985)	1,2,3	EWG (Switzerland)	para. 167 and Appendix XII
Amendment to the name and descriptors of food categories 06.0, 06.2 and 06.2.1 of the GSFA	for adoption	33rd CAC	para. 16
Deletion of note 180 of the GSFA	for adoption	33rd CAC	para. 61
Amendment of the provision for ascorbyl esters (INS 304, 305) of the GSFA	for adoption	33rd CAC	para. 90
Amendment to notes 130 and 131 of the GSFA	for adoption	33rd CAC	para. 91
Amendment to the text of note 136 of the GSFA	for adoption	33rd CAC	para. 92
Amendment to Section 2 of CAC/GL 36-1989	for adoption	33rd CAC	para. 129
Priority list of compounds to be evaluated by JECFA	for approval	33rd CAC	para. 147 and Appendix XI
Food additive provisions of the GSFA	for revocation	33rd CAC	paras 62, 76 and Appendix IV
Inventory of processing aids (IPA) (CAC/MISC 3)	for revocation	33rd CAC	para. 124
Draft and proposed draft food additive provisions of the GSFA	discontinued	33rd CAC	Paras 31, 62, 76 and Appendix V
Discussion paper on use of note 161 in the GSFA	---	EWG (Netherlands)	para. 75
Discussion paper on development of a database on processing aids	---	EWG (New Zealand)	para. 121
Discussion paper on mechanisms for re-evaluation of substances by JECFA	---	JECFA Secretariat	para. 150
Discussion paper on the alignment of the food additive provisions of the standards for meat products and relevant provisions of the GSFA		EWG (Australia)	para. 162
Information document on Inventory of Substances used as Processing Aids (IPA), (updated list)	---	New Zealand	para. 126
Information document on the GSFA	---	Codex Secretariat	---
Information document on food additive provisions in commodity standards	---	Codex Secretariat	para. 163

Appendix I

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairperson
Prêsident
Presidente

Dr. Junshi CHEN
Professor
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
29 Nanwei Road, Xuanwu District
Beijing 100050, China
Phone: +86 10 83132922
Fax: +86 10 83132922
E-mail: jshchen@ilsichina.org

Angola
Angola
Angola

Teresa CRUZ
Coordonnateur du Subcomité
Technique Sur Les Products Traités
Codex-Angola / Ministere du Commerce
Luanda, Angola
Phone: +244 9 2796 5925
+244 9 1229 2050
E-mail: tetearsenio@yahoo.com

Gabriel MAJOR
Coordenador do Sub-Comite de Aditivos
Ministério do Comercio – Codex-Angola
Largoantonio Jacinto C.P 527
Luanada, Angola
Phone: +244 9 2333 9108
Fax: +244 2 2232 3724
E-mail: gabrielmajor64@yahoo.com.br

Argentina
Argentine
Argentina

Omar Ernesto ODARDA
Agricultural Attaché
Embassy of Argentina in the P.R.C.
San Li Tun, Dong 5 Jie, No. 11
Beijing, P. R. China
Phone: +86-10-6532 0789/90 ext. 10
Fax: +86-10+6532 0270
E-mail: odarda@agrichina.org

Australia
Australie
Australia

Paul BRENT
Chief Scientist
Food Standards Australia New Zealand
PO Box 7186 Canberra BC 2610
Canberra, Australia
Phone: +61 2 6271 2214
Fax: +61 2 6271 2204
E-mail: paul.brent@foodstandards.gov.au

Sherryl GREATHEAD
Policy Officer, International Food Standards
Australian Government Department of Agriculture, Fisheries & Forestry
GPO Box 858
Canberra ACT 2601, Australia
Phone: +61 2 6272 4170
Fax: +61 2 6272 3372
E-mail: sherryl.greathead@daff.gov.au

Austria
Autriche
Austria

Aleksander ZILBERSZAC
Ministry of Health
Radetzkystraße 3
Vienna, Austria
Phone: +43 1 71100-4617
Fax: +43 1 7134404-1770
E-mail: Alexander.zilberszac@bmg.gv.at

Belgium
Belgique
Bélgica

Christine VINKX
Expert food additives and contaminants
Federal Public Service Health, Food Chain Safety and Environment
Place Victor Horta 40 box 10
B-1060 Brussels, Belgium
Phone: +32 2 524 73 59
Fax: +32 2 524 73 99
E-mail: Christine.Vinkx@health.fgov.be

Brazil
Brésil
Brasil

Daniela ARQUETE
Expert on Regulation
Brazilian Health Surveillance Agency/ Ministry of Health
Sia Trecho 5 Área Especial 57 - Bloco D - 2º Andar
Brasília-DF, Brazil
Phone: +55 61 3462-5329
Fax: +55 61 3462-5315
E-mail: daniela.arquete@anvisa.gov.br

Ester AGUIAR
Official Veterinary Inspector
Ministry of Agriculture, Livestock and Food Supply
Esplanada dos Ministérios Bloco "D" "A", 4º Andar Sala 443-CEP 70043-900
Brasília-DF, Brazil
Phone: +55 61 32182438
Fax: +55 61 32182727
E-mail: ester.aguiar@agricultura.gov.br

Laila MOUAWAD
Expert on Regulation
Brazilian Health Surveillance Agency/ Ministry of Health
Sia Trecho 5 Área Especial 57 - Bloco d - 2º Andar
Brasília-DF, Brazil
Phone: +55 61 34625330
Fax: +55 61 34625315
E-mail: laila.mouawad@anvisa.gov.br

Maria Cecilia TOLEDO
University of Campinas
Shigeo Mori 1232- Cidade Universitária
Campinas-SP- CEP: 13083-765, Brazil
Phone: +55 19 32891837
Fax: +55 19 32011837
E-mail: toledomcf@hotmail.com

Tomaz PEZZINI
Official Veterinarian Inspector
Ministry of Agriculture, Livestock and Food Supply
Esplanada Dos Ministérios Bloco "D" "A", 4º Andar Sala 443-CEP 70043-900
Brasília-DF, Brazil
Phone: +55 61 32182861
Fax: +55 61 32182727
E-mail: tomaz.pezzini@agricultura.gov.br

Canada
Canada
Canadá

Matthew BAUDER
Senior Scientific Evaluator and Policy Officer
Health Canada
AL: 2201C Sir Frederick G. Banting Research Centre
251 Sir Frederick Banting Driveway
Ottawa, ON. KIA OL2 Canada
Phone: +1 613 9416224
Fax: +1 613 9901543
E-mail: Matthew.Bauder@hc-sc.gc.ca

Sarah O'ROURKE
Chief, Special Surveys
Canadian Food Inspection Agency
1400 Merivale Rd.
Ottawa, Canada
Phone: +1 613 7736129
Fax: +1 613 7735958
E-mail: sarah.orourke@inspection.gc.ca

Joel ROTSTEIN
Section Head
Pre-Market Toxicology Assessment Section
Health Canada
AL: 2201C Sir Frederick G. Banting Research Centre
251 Sir Frederick Banting Dr.
Ottawa, ON. KIA OL2 Canada
Phone: +1 613 9571685
Fax: +1 613 9571688
E-mail: Joel.Rotstein@hc-sc.gc.ca

Central African Republic
République centrafricaine
República Centroafricana

Ernest LANGO – YAYA
Chef de Service de la Microbiologie Alimentaire
Laboratoire National de Biologie Clinique et de Santé Publique
Bangui 2765, Central African Republic (CAR)
Phone: +236 7504 4605
E-mail: langoyaya@yahoo.fr

Chad
Tchad
Chad

Abderahim Zakaria ABDOULAYE
Invitation du Codex Alimentaire
Mistere de L'Agriculture
Ndjamena 1551, Tchad
Phone: +2356291602
E-mail: zakariatody@hahoo.fr

Mahamat Kodogot ORY
Mistere de L'Agriculture
DPVC 1551, Tchad
Phone: +235 66258101
+235 99911718
E-mail: kmahamat2000@yahoo.fr

China
Chine
China

Zhutian WANG
Deputy Director
National Institute of Nutrition and Food Safety
China CDC, MOH
No. 7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86-10-67791253
Fax: +86-10-67711813
E-mail: wangzt@chinacdc.net.cn

Yongxiang FAN
Associate Professor
National Institute of Nutrition and Food Safety
China CDC, MOH
No. 7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86-10-87720035
Fax: +86-10-67711813
E-mail: afantiii@gmail.com

Xiaoyu LI
Associated Professor
National Center for Health Inspection and Supervision
No.32 Beisantiao Jiaodaokou, Dongcheng District
Beijing 100007, China
Phone: +86-10-64047878-2139
Fax: +86-10-64047878-2152
E-mail: xyL74@yahoo.com

Yi XUE
Deputy Chairman and Secretary General
China Food Additives and Ingredients Association
Rm 1402, Tower 3, Vantone, No. 6A, Chaoyangmenwai Street
Beijing, China
Phone: +86-10-59071330
Fax: +86-10-59071335
E-mail: cfaa1402@yahoo.com.cn

Liwen WANG
Deputy Director
National Feed Assessment Committee
No.20 Maizidian Street, Chaoyang District
Beijing, China
Phone: +86-10-59194650
Fax: +86-10-59194611
E-mail: wangliwen2001@sohu.com

Le LI
Assistant professor
Chinese Academy of Fishery Sciences
Beijing, China
Phone: +86 10 68673936
Fax: +86 10 68673936
E-mail: lil@cafs.ac.cn

Cong WU
Official
Ministry of Commerce
No 2 Dong Chang An Street
Beijing, China
Phone: +86-10-65197380
Fax: +86-10-65197061
E-mail: wucong@mofcom.gov.cn

Lili ZHAO
Counsel
State Food and Drug Administration
A 38, Bei Li Shi Lu
Beijing, China
Phone: +86-10-68318660
Fax: +86-10-68318660
E-mail: zhaollsda@vip.sina.com

Jianping SUN
Principal Staff Member
State Food and Drug Administration
A38, BeiLishi Lu
Phone: +86-10-88330549
Fax: +86-10-88370947
E-mail: sunjp@sfda.gov.cn

Yan WANG
Assistant Director
Shanghai Institute for Food and Drug Control
1500 Zhang-Heng Road
Shanghai, China
Phone: + 86-21-50798206
Fax: + 86-21-50798206
E-mail: wangyan_yjs@smda.gov.cn

Ying XIAO
Food Safety Officer (risk assessment)
Center for Food Safety
43/F, Queensway Government Offices
Hong Kong, China
Phone: + 852-2867 5526
Fax: + 852-2893 3547
E-mail: yxiao@fehd.gov.hk

Siu-chung WONG
HK Senior Health Inspector
M/F Middle Road Carpark Building, Tsim Sha Tsui, HK
Hong Kong, China
Phone: + 852-3583 3640
Fax: + 852-3105 0457
E-mail: siuchungwong@fehd.gov.hk

Colombia
Colombie
Colombia

Julio Cesar VANEGAS RIOS
Profesional Universitario
INVIMA
Bogota D.C. 110931, Colombia
Phone: 05712948700
Fax: 05712948700
E-mail: jvanegasr@invima.gov.co

Costa Rica
Costa Rica
Costa Rica

Monica ELIZONDO
Food Technologist
Costa Rican Chamber of Food Industry
7097-1000
San José, Costa Rica
Phone: +506 22341127
Fax: +506 22346783
E-mail: melizondo@cacia.org

Czech Republic
République tchèque
República Checa

Eva PRIBYLOVA
Ministry of Health
Palackeho Nam 4
Praha, Czech Republic
Phone: +420 224 972 188
Fax: +420 224 972 105
E-mail: eva.pribylova@mzcr.cz

Denmark
Danemark
Dinamarca

Annette GROSSMANN
Scientific Adviser
The Danish Veterinary and Food Administration
Moerkhoej Bygade 19
Soeborg 2860, Denmark
Phone: +45 33 95 62 01
E-mail: ang@fvst.dk

Egypt
Égypte
Egipto

Ahmed GABALLA
Scientific and Regulatory Affairs Manager
Atlantic Industries
Cairo, Egypt
Phone: + 20 2 22 76 71 38
Fax: + 20 2 22 75 46 00
E-mail: agaballa@mena.ko.com

Manal ATWA
Head of Food Additives Departments
Regional Center for Food & Feed (RCFF)
Agricultural Research Center
9 ElGamaa st.,
Giza, Egypt
Phone: + 20 10 1067106-35732280
Fax: + 202 35732280
E-mail: manal_atwa@yahoo.com

Ahmed Mamdouh GOMHA
Researcher
Ministry of Agriculture
Central Lab of Pesticides Residue and Heavy Metal in Food
7 Nadi Elsaid Dokki
Giza, Egypt
Phone: +202 37611355
Fax: + 202 37611216
E-mail: mamdouh.ah@gmail.com

European Union (Member Organization)
Union Européenne (Organisation Membre)
La Unión Europea (Organización Miembro)

Eva Maria Zamora ESCRIBANO
Administrator responsible for Codex issues
European Commission
Rue Froissart 101
1049 - Brussels, Belgium
Phone: +322 299 86 82
Fax: +322 299 85 66
E-mail: eva-maria.zamora-escribano@ec.europa.eu

Stéphane BRION
Legal Officer
European Commission
EC-B232 04/35
Brussels, Belgium
Phone: + 32 2 298 4968
Fax: +32 2 299 1856
E-mail: Stephane.brion@ec.europa.eu

Finland
Finlande
Finlandia

Liisa RAJAKANGAS
Senior Adviser
Ministry of Agriculture and Forestry
PO Box 30
Government FI-00023, Finland
Phone: +358 9 1605 3384
Fax: +358 9 16053338
E-mail: liisa.rajakangas@mmm.fi

Harriet WALLIN
Senior Officer, Food Control
Finnish Food Safety Authority Evira
Mustialankatu 3
Helsinki FI- 00790, Finland
Phone: +358 2077 24313
Fax: +358 2077 24277
E-mail: harriet.wallin@evira.fi

France
France
Francia

Catherine EVREVIN
Chargée de mission
DGCCRF
DGCCRF –Bureau C2 – 59 boulevard Vincent Auriol
75013 Paris, France
Phone: +33 1 44 97 32 05
Fax: +33 1 44 97 24 86
E-mail: Catherine.evrevin@dgccrf.finances.gouv.fr

Pascal AUDEBERT
Point de Contact du Codex alimentarius en France
Premier Ministre - Secrétariat général des Affaires européennes
2, boulevard Diderot
75572 Paris cedex 12, France
Phone: +33 1 44 87 16 03
Fax: +33 1 44 87 16 04
E-mail: pascal.audebert@sgae.gouv.fr

Nelly DELFAUT
Chargée de missions
ATLA
42 rue de Chateaudun
75009 Paris, France
Phone: +33 1 49 70 72 66
Fax: +33 1 42 80 63 65
E-mail: trs@atla.asso.fr

Jennifer HUET
Project manager
CNIEL 42 rue de Chateaudun
75314
Paris cedex 09, France
Phone: +33 1 49707108
Fax: +33 1 42806345
E-mail: jhuet@cniel.com

Marion SANDRIN
Chargée de mission
Ministère de l'alimentation, de l'agriculture et de la pêche
251 rue de Vaugirard, 75732
Paris, France
Phone: +33 1 49 55 49 34
Fax: +33 1 49 55 59 48
E-mail: marion.sandrin@agriculture.gouv.fr

Gabon
Gabon
Gabón

Paul ESSONO EBOZO'O
Ingenieur Agronome
Secretarire Principal Codex Alimentarius
Ministere agriculture
BP. 43 Libreville
Libreville, Gabon
Phone: +241 07392278
E-mail: essonoebozoo@yahoo.fr

Germany
Allemagne
Alemania

Hermann BREI
Regierungsdirektor
Federal Ministry of Food, Agriculture and Consumer Protection
Rochusstraße 1
Bonn, Germany
Phone: +49(0)228 99529-4655
Fax: +49(0)228 99529-4965
E-mail: Hermann.Brei@bmelv.bund.de

Michael PACKERT
Süedzucker AG
Maximilianstr. 10
Mannheim 68165, Germany
Phone: +49 621 421 573
Fax: +49 621 421 7573
E-mail: michael.packert@suedzucker.de

Anke SENTKO
General Manager
Sentko Consult Gmbh
Straesslerweg 13
Bühlertal 77830, Germany
Phone: +49(0) 7223-7768
Fax: +49(0) 7223-74528
E-mail: sentko@t-online.de

Guinea
Guinée
Guinea

Alphonse Vohou SAKOUVOGUI
Chef Section Securité Sanitaire des Aliments
Ministère de la Santé de l'Hygiene Publique
Conakry, Guinea
Phone: +224 6058 7621
E-mail: vsakou@yahoo.fr

Hungary
Hongrie
Hungría

Gabor KELEMEN
Counsellor
Ministry of Agriculture and Rural Development
Kossuth Lajos tér 11.
Budapest H-1055, Hungary
Phone: +36 1 301 4383
Fax: +36 1 301 4808
E-mail: gabor.kelemen@fvm.gov.hu

India
Inde
India

Sanjay GAHLOT
Director, Government of India, Ministry of Food Processing Industries
Ministry of Food Processing Industries, Government of India
Panchsheel Bhawan, August Kranti Marg
New Delhi 110049, India
Phone: +91-011- 26497635
Fax: +91-011- 26497635
E-mail: sanjaygahlot@hotmail.com

Sunil ADSULE
Agri & Food Processing Division
Confederation of Indian Industry
India Habitat Centre, 4th Floor Core 4 A, Lodi Road
New Delhi 110003, India
Phone: +91 124 4785109
+91 989 9998134
E-mail: sunilads@rediffmail.com

Himanshu GUPTA
Manager-Corporate Affairs
FICCI CIFTI
Tansen Marg
New Delhi, India
Phone: + 91 124 3321527
Fax: + 91 124 2389355
E-mail: Himanshu77guptaz@yahoo.co.in

Indonesia
Indonésie
Indonesia

Tetty Helfery SIHOMBING
Director of Food Product Standardization
National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: tettyhelfery@yahoo.com

Sri Irawati SUSALIT
Adviser
National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: iras48@yahoo.com

ANISYAH
Head Section of Standardization of Food Additives
National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: anisyahfirdaus@gmail.com

Kartika ADIWILAGA
Regulatory and Scientific Affairs Leader
Cargill
Wisma 46 Kota BNI Lantai 28, Jend Sudirman 1
Jakarta 10220, Indonesia
Phone: +62 21 5746868
Fax: +62 21 5745757
E-mail: Kartika_Adiwilaga@cargill.com

Iran (Islamic Republic of)
Iran (République islamique d')
Irán (República Islámica del)

Mehrnoush Amjadi GOLPAYEGANI
Iran IDF Nc Secretariat
Iran dairy Industries Co (I.D.I.C)
No1, 23 Ave,Jahane Koodak Across,Africa BLV
Phone: +98 21 88661157
Fax: +98 21 88661150-2
E-mail: mehrnoush_amjadi@yahoo.com

Ireland
Irlande
Irlanda

Emer O'Reilly
Technical Executive
Food Science and Standards Division
Food Safety Authority of Ireland
Abbey Court, Lower Abbey Street
Dublin 1, Ireland
Phone: +353-1-8171344
Fax: +353-1-8171244
E-mail: eoreilly@fsai.ie

Israel
Israël
Israel

Shay CHEN
Supervisor of Food Additives
National Food Control Service- ISRAEL
Haarbaa St. 12 Tel-Aviv 64739
Tel-Aviv, Israel
Phone: +972-3-6270-129
Fax: +972-3-6270-126
E-mail: shay.chen@moh.health.gov.il

Italy
Italie
Italia

Ciro IMPAGNATIELLO
Ministero delle Politiche Agricole Alimentari e Forestali
Via 20 Settembre, 20
Roma 00187, Italy
Phone: +39 06 4665 6042
Fax: +39 06 4880273
E-mail: c.impagnatiello@politicheagricole.gov.it

Japan
Japon
Japón

Fumi IRIE
Deputy Director
Standards and Evaluation Division, Department of Food Safety
Ministry of Health, Labour and Welfare
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo 100-8916, Japan
Phone: +81-3-3595-2341
Fax: +81-3-3501-4868
E-mail: codexj@mhlw.go.jp

Kyoko SATO
Technical official
National Institute of Health Sciences
1-18-1 Kamiyouga, Setagaya-ku
Tokyo 158-8501, Japan
Phone: +81-3-3700-9403
Fax: +81-3-3700-9403
E-mail: ksato@nihs.go.jp

Hiromitsu HOSHINO
Technical Officer
Policy Planning Division, Department of Food Safety Bureau, Ministry of Health
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo 100-8916, Japan
Phone: +81-3-3595-2326
Fax: +81-3-3503-7965
E-mail: codexj@mhlw.go.jp

Atsuko TAKEGUCHI
Officer
Food Safety Commission Secretariat, Cabinet Office
1076122
Tokyo, Japan
Phone: +81-3-6234-1089
Fax: +81-3-3584-7391
E-mail: atsuko.takeguchi@cao.go.jp

Ayako YOSHIO
Assistant Director
Food Safety and Consumer Policy Division, Food Safety and Consumer Affairs
Bureau, Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki Chiyoda-ku
Tokyo 100-8950, Japan
Phone: +81-3-3502-8732
Fax: +81-3-3507-4232
E-mail: ayako_yoshio@nm.maff.go.jp

Harumi YAGUCHI
Labelling and Standards Division, Food Safety and Consumer Affairs Bureau,
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki Chiyoda-ku
Tokyo 100-8950, Japan
Phone: +81-3-6744-2099
Fax: +81-3-3502-0594
E-mail: harumi_yaguchi@nm.maff.go.jp

Kazuhiro HARA
Technical Officer (Analysis and Brewing Technology)
National Tax Agency
3-1-1 Kasumigaseki, Chiyoda-ku
Tokyo, Japan
Phone: +81 3 3581 0180
Fax: +81 3 3581 4747
E-mail: kazuhiro.hara@nta.go.jp

Tadashi HIRAKAWA
Japan Food Hygiene Association
1-3-9 Nihonbashi-Horidomecho Chuo-ku
Tokyo, Japan
Phone: +81-3-3667-8311
Fax: +81-3-3667-2860
E-mail: ta-hirakawa@jafa.gr.jp

Shimmo HAYASHI
Technical Advisor
Japan Food Hygiene Association
1-4-9 Hirano-machi, Chuo-ku
Osaka, Japan
Phone: +81-6-6202-3752
Fax: +81-6-6202-3753
E-mail: shinmo-hayashi@saneigenffi.co.jp

Hiroyuki OKAMURA
Technical Advisor
Japan Food Hygiene Association
4-4-14, Honcho, Nihonbashi, Chuo-ku
Tokyo 103-8431, Japan
Phone: +81-3-5205-7502
Fax: +81-3-3241-1300
E-mail: hiroyuki_okamura@t-hasegawa.co.jp

Kenya
Kenya
Kenya

Robert Musyoka KILONZO
Senior Public Health Officer
Ministry of Public Health and Sanitation
30016-00100
Nairobi, Kenya
Phone: +254 722688878
Fax: +2542710065
E-mail: rmkilonzo@yahoo.co.uk

Peter MUTUA
Standards Officer
Kenya Bureau of Standards
P. O. Box 54974 – 00200
Nairobi, Kenya
Phone: +254 20 6948000
+252 722 836425
Fax: +254 20 699660
E-mail: mutuap@kebs.org

Immaculate ODWORI
Manager-Agrochem
Kenya Bureau of Standards
Box No. 54974-00200
Nairobi, Kenya
Phone: +254 0 20 605490 Ext 452
Fax: +254 0 20 609660
E-mail: odworii@kebs.org

Malawi
Malawi
Malawi

Fred SIKWESE
Acting Deputy Director General
Malawi Bureau of Standards
P O Box 946
Blantyre, Malawi
Phone: +265 888 534 221
Fax: +265 1 870 756
E-mail: fsikwese@mbsmw.org

Maldives
Maldives
Maldivas

Sajidha MOHAMED
Scientific Officer – Food Safety Division
Maldives Food and Drug Authority, Ministry of Health and Family
Sosun Magu, Male', Republic of Maldives
Phone: +9603343538
Fax: +9693304570
E-mail: sajidha.mohamed@gmail.com
sajidha@health.gov.mv

Mali
Mali
Malí

Sékouba KEITA
Chef de Division Appui Scientifique et Technique à l'Elaboration de la Reglémentaton/ Documentation
Ministère de la Santé/ Agence Nationale de la Sécurité Sanitaire des Aliments
Quartier du fleuve, Centre Commercial, Rue: 305, BP: E2362
Bamako, Mali
Phone: +223 2022 0754
+223 7915 6031
Fax: +223 2022 0747
E-mail: sekokake@yahoo.fr

Mauritius
Maurice
Mauricio

Vimla HUREE-AGARWAL
Second Secretary
Mauritius Embassy
Room 202 Dong Wai Diplomatic office Building No.23
Dong Zhi Men Wai Da Jie
Beijing 100600, P.R.China
Phone: +86 10 6532 5695/98
Fax: +86 10 6532 5706
E-mail: vhuree-agarwal@mail.gov.mu

Morocco
Maroc
Marruecos

Khadija HADDAD
Ministry of Agriculture and Fisheries
National Food Safety Office
Ab, Hadj Ahmed Cherkaoui Agdal Rabat
Rabat, Morocco
Phone: +21237681351
Fax: +21237682049
E-mail: haddad_khadija@yahoo.fr

Myanmar
Myanmar
Myanmar

Khin Saw HLA
Assistant Director
Food and Drug Administration Department of Health
Ministry of Health
Office No. 47, Nay Pyi Taw, Myanmar
Phone: +95 67 4311 36
Fax: +95 67 4311 34
E-mail: sawhtutaung@gmail.com

Netherlands
Pays-Bas
Países Bajos

Cornelis (Kees) PLANKEN
Ministry of Health, Welfare and Sport
P.O. Box 20350
The Hague, the Netherlands
Phone: + 31 703407132
E-mail: k.planken@minvws.nl

Suzanne JEURISSEN
RIVM
PO Box 1, 3720 BA
Bilthoven, The Netherlands
Phone: +31 30 274 4353
Fax: +31 30 274 4475
E-mail: suzanne.jeurissen@rivm.nl

New Zealand
Nouvelle-Zélande
Nueva Zelandia

John van den BEUKEN
Programme Manager (Composition)
New Zealand Food Safety Authority
PO Box 2835
Wellington, New Zealand
Phone: +64 4 894 2581
Fax: +64 4 894 2530
E-mail: john.vandenbeuken@nzfsa.govt.nz

Nigeria
Nigéria
Nigeria

Abdulaziz Mohammed KOLO
Deputy Director
National Agency for Food Reserve (NFRA)
Plot 2230 Mabushi District, Cadastral Zone B6
Abuja, Nigeria
Phone: +234-808033118777
E-mail: abdulkolo747@yahoo.com

Kilishi Adamu NUHU
Assistant Chief Agric. Officer
National Agency for Food Reserve (NFRA), FMoA & WR
Plot 590 NAIC House, Federal Ministry of Agriculture
Abuja, Nigeria
Phone: +234-8035916885
E-mail: nakilishi@yahoo.co.uk

Charistopher OFUANI
Deputy Director
National Agency for Food, Drugs Administration and Control (NAFDAC)
Plot 2032 Olusegun Obasanjo Way, Wuse Zone 7
Abuja, Nigeria
E-mail: ofuani.c@nafdac.gov.ng
chrisofuani@yahoo.com

Patricia Chizoba MONWUBA
Deputy Director
NAFDAC
PMB 5023 Wuse, Abuja
Abuja, Nigeria
Phone: +2347037884145/+234-8057988620
E-mail: patmonwuba@yahoo.com

Norway
Norvège
Noruega

Åse FULKE
Senior Adviser
Norwegian Food Safety Authority
P.O.Box 383 2381
Brumunddal, Norway
Phone: + 47 23 21 67 29
E-mail: ase.fulke@Mattilsynet.no

Cecilie SVENNING
Senior Adviser
Norwegian Food Safety Authority
P.O.Box 383 2381
Brumunddal, Norway
Phone: + 47 23 21 65 98
E-mail: cesve@Mattilsynet.no

Paraguay
Paraguay
Paraguay

Trini JIMÉNEZ DE RIVEROS
Ingeniera Química.
Instituto Nacional de Tecnología, Normalización y Metrología. INTN.
Av. Artigas 3973.
Asunción, Paraguay
Phone: +595 21 290160
Fax: +595 21 290873
E-mail: trini_vj@hotmail.com
intn@intn.gov.py
dlaboratorio@intn.gov.py

Peru
Pérou
Perú

María del Carmen DE LA COLINA OCHOA
Sanitary Certification Establishment Responsible
General Directorate of Environmental Health
Las Amapolas N° 350 – Urb. San Eugenio, Lince
Lima 14, Perú
Phone: +51 442 8353 Ext. 123
Fax: +51 442 8353 Ext. 204
E-mail: pramirez@digesa.minsa.gob.pe

Philippines
Philippines
Filipinas

Christmasita OBLEPIAS
Food-Drug Regulation Officer III
Food and Drug Administration-Department of Health
Civic Drive, Filinvest Corporate City, Alabang
Muntinlupa City, Philippines
Phone: +63 2 8424625
Fax: +63 2 8424625
E-mail: oblepias_bfad@yahoo.com

Harris BIXLER
631 Moosehead Trail
Waldo, Maine, USA
Phone: +207 722 4172
Fax: +207 722 4271
E-mail: pbixler@isinc.to

Qatar
Qatar
Qatar

Faisal AL-BADER
Standard specialist
Department of Standards and Metrology
P.O Box 23277, Doha, Qatar
Phone: +974 4139432
Fax: +974 4139543
E-mail: falbader@qs.org.qa
standard@qatar.net.qa

Republic of Korea
République de Corée
República de Corea

Mi-Ok EOM
Deputy Director
Korea Food and Drug Administration
#194, Tongilro, Eunpyeung-gu
Seoul 122-704, Republic of Korea
Phone: +82 2 3801687
Fax: +82 2 3541399
E-mail: miokeom@korea.kr

Sung-Kwan PARK
Deputy Director
Korea Food and Drug Administration
#194, Tongilro, Eunpyeung-gu
Seoul 122-704, Republic of Korea
Phone: +82 2 3801696
Fax: +82 2 3580525
E-mail: skpark37@korea.kr

Yoo-Ran KIM
Senior Researcher
Korea Food and Drug Administration
#194, Tongilro, Eunpyeung-gu
Seoul 122-704, Republic of Korea
Phone: +82 2 3801687
Fax: +82 2 3541399
E-mail: yurani00@korea.kr

Doo-Kyung JEONG
Veterinary officer
National Veterinary Research & Quarantine Service
Ministry for Food, Agriculture, Forestry & Fisheries
430-824 335 Jungangno Manangu
Anyang, Republic of Korea
Phone: +82 31 4671987
Fax: +82 31 4671989
E-mail: 2710white@nvrqs.go.kr

Bo-Young NOH
Research Scientist
Korea Food Research Institute
516, Baekhyeon-dong, Bundang-gu
Seongnam-si, Republic of Korea
Phone: +82 31 7809351
Fax: +82 31 7809154
E-mail: bynoh@kfri.re.kr

Man-Sool LEE
Korea Health Industry Development Institute
57-1 Noryangjin-Dong, Dongjak-Gu
Seoul 156-800, Republic of Korea
Phone: +82 10 84955299
Fax: +82 2 21947345
E-mail: leems@khidi.or.kr

Russian Federation
Fédération de Russie
Federación de Russia

Evgeniy DARINOV
Head of Processing Industry and Tobacco Division
Ministry of Agriculture
1/11, Orlikov Lane
Moscow 107139, Russian Federation
Phone: +7(495)607 6370
Fax: +7(499)975 3429
E-mail: e.darinov@prom.mcx.ru

Rwanda
Rwanda
Rwanda

Kamikazi MWAJABU
Food Product Standards Officer and Codex Contact Point
Rwanda Bureau of Standards
P. O. Box 7099, Kigali, Rwanda
Phone: +250788842524
Fax: +250-252-583305
E-mail: mwajie@gmail.com

Saudi Arabia
Arabie saoudite
Arabia Saudita

Saud AL-EYYED
Vice Director General
National Agriculture and Animal Resources Center
P. O. Box 17285, Riyadh 11484,
Kingdom of Saudi Arabia
Phone: +966 1 4576780
Fax: +966 1 4584979
E-mail: aleyyed@yahoo.com

Fahad ALORAINI
Agricultural Engineer
Ministry of Agriculture
P.O.Box 10939, Riyadh 11443,
Kingdom of Saudi Arabia
Phone: +966 1 4069396
Fax: +966 1 4031722
E-mail: faloraini@yahoo.com

Salah ALMAIMAN
Consultant
Saudi Food and Drug Authority
3292 Northern ring RD. - Annafal District
Riyadh 13312-6288
Saudia Arabia
Phone: +966 12759222 (3366)
Fax: +966 1 2757238
E-mail: samaiman@sfda.gov.sa

Serbia
Serbie
Serbia

Ivan STANKOVIC
Professor
Faculty of Pharmacy, University of Belgrade
Vojvode Stepe 450, Belgrade, Serbia
Phone: +381 11 3951345
Fax: +381 11 3972840
E-mail: istank@eunet.rs/istank@pharmacy.bg.ac.rs

Sierra Leone
Sierra Leone
Sierra Leona

Francis Munda PALMER
Head of Food Standards Department
Sierra Leone Standards Bureau
C T Box 11, Freetown, Sierra Leone
Phone: +23276202010
+23230229500
E-mail: slstandards2007@yahoo.com

Singapore
Singapour
Singapur

Adelene YAP
Head, Food Legislation Section
Agri-Food & Veterinary Authority
5 Maxwell Road, #18-00 Tower Block MND Complex
Singapore 069110
Phone: +65 6325 1226
Fax: +65 6324 4563
E-mail: adelene_yap@ava.gov.sg

Somalia
Somalie
Somalia

Abdullahi Hussein SAMATER
Senior Technical Advisor
Ministry of Agriculture and Irrigation
Garowe, Puntland, Somalia
Garowe, Somalia
Phone: +25290 794462
+25266 794462
E-mail: ahsamater@yahoo.com

South Africa
Afrique du Sud
SudáFrica

Maryke HERBST
Assistant Director
Department of Health
Private bag X828
Pretoria, South Africa
Phone: + 27 12 312 0164
Fax: + 27 12 312 3180
E-mail: herbsm@health.gov.za

Spain
Espagne
España

Victorio TERUEL
Jefe de Area de Gestión de Riesgos Químicos
Agencia Española de Seguridad Alimentaria Y Nutrición
Alcalá, 56 28.071
Madrid, Spain
Phone: +34 91 338 01 22
Fax: +34 91 338 01 69
E-mail: vteruel@msps.es

Antonio ATAZ
Administrator
GS Council of the EU
Rue de la Loi 175, 1048 Brussels, Belgium
Brussels, Belgium
Phone: +32 2 281 4964
Fax: +32 2 281 6198
E-mail: antonio.ataz@consilium.europa.eu

Nuria García TEJEDOR
Head of Unit
Spanish Food Safety and Nutrition Agency
Alcalá, 56 St, Madrid 28071, Spain
Phone: +34913380487
Fax: +34913380169
E-mail: ngarciat@msps.es

David Merino FERNANDEZ
Expert Technical
Spanish Food Safety and Nutrition Agency
Alcalá, 56 St, Madrid 28071, Spain
Phone: +34913380383
Fax: +34913380169
E-mail: dmerino@msps.es

Andrés GAVILAN
AFCA (Spanish Food Additives & Food Supplements Association)
08015 Barcelona(C/Viladomat, 174; 4a planta), Spain
Phone: +34 934548405
E-mail: a.gavilan@telafonica.es
afca@sefes.es

Sudan
Soudan
Sudán

Elfadol Elobeid Mohamed ALI
Director of Environmental Health
Federal Ministry of Health (FMOH)
P.O. Box 303, Khartoum, Sudan
Phone: +2499155145620
+249915595636
E-mail: fadolobeid @yahoo.com

Meyada AWAD ELKARIEM
Senior staff, Standard Department
Sudanese Standard & Metrology Organization
P.O. Box 13573
Khartoum, Sudan
Phone: + 249122316578
E-mail: maelkareem@hotmail.com

Tamador Mohamed YOUSIF
Sudanese Standards& Metrology Organization
P.O Box 13573, Khartoum, Sudan
Phone: +249912824120
E-mail: tamador_ssmo@hotmail.com

Sweden
Suède
Suecia

Evelyn Jansson ELFBERG
Principal Administrative Officer
National Food Administration
Box 622, Uppsala 75126, Sweden
Phone: +4618175500
Fax: +4618105848
E-mail: evelyn.jansson.elfberg@slv.se

Switzerland
Suisse
Suiza

Awilo OCHIENG PERNET
Resp. Codex Alimentarius
Swiss Federal Office of Public Health
Post Box CH-3003
Bern, Switzerland
Phone: +41 31 322 00 41
Fax: +41 31 322 11 31
E-mail: awilo.ochieng@bag.admin.ch

Mark STAUBER
Master of Food Science ETH
Federal Office of Public Health
Schwarzenburgstr. 165
Bern 3003, Switzerland
Phone: +41 31 322 95 59
Fax: +41 31 322 95 74
E-mail: mark.stauber@bag.admin.ch

Rudy CAMPOS
Regulatory and Scientific Affairs Manager
Nestec Ltd., 1800
Vevey, Switzerland
Phone: +41 21 924 4547
Fax: +41 21 924 4547
E-mail: rudy.campos@nestle.com

Karin FELTES
Global Regulatory Affairs Manager
DSM Nutritional Products Ltd.
P O BOX 3255
Basel, Switzerland
Phone: +41 61 815 85 64
Fax: +41 61 815 87 70
E-mail: karin.feltes@dsm.com

Manfred LUETZOW
Director
Saqual GmbH
Klosterstrasse 39
Wettingen 5430, Switzerland
Phone: +41 56 4062358
E-mail: maluetzow@saqual.com

Hervé NORDMANN
Ajinomoto Co Inc.
En Crochet 1
CH1143 Apples, Switzerland
Phone: +41 21 800 37 63
Fax: +41 21 800 40 87
E-mail: herve.nordmann@asg.ajinomoto.com

Thailand
Thaïlande
Tailandia

Chanin CHAROENPONG
Advisory in Standard of Health Products
Food and Drug Administration
88/24 Moo 4, Tiwanon Rd., Muang
Nonthaburi 11000, Thailand
Phone: +662 591 8447
Fax: +662 591 8460
E-mail: chanin@fda.moph.go.th

Wacharawan CHOMDONG
Specialist
Thai Frozen Foods Association
92/6 6th Floor Sathorn Thani II BLDG., North Sathorn Rd., Silom, Bangrak, Bangkok 10500, Thailand
Phone: +662 235 5622-4
Fax: +662 235 5625
E-mail: wacharawan@thai-frozen.or.th

Orawan KAEWPRAKAISANGKUL
Executive Vice President
National Food Institute
2008 Soi Arun Ammarin 36, Arun Ammarin Rd.,
Bangyeekhan, Bangphlad,
Bangkok, Thailand
Phone: +662 886 8088
Fax: +662 883 5851
E-mail: orawan@nfi.or.th

Jutima LIKITRATANAPORN
Food and Drug Technical Officer Senior Professional level
Food and Drug Administration
88/24 Moo 4, Tiwanon Rd., Muang
Nonthaburi 11000, Thailand
Phone: +662-5907207
Fax: +662-5907011
E-mail: july@fda.moph.go.th

Nongnuch MAYTEEYONPIRIYA
Scientist, Senior Professional Level
Department of Science Service, Ministry of Science and Technology
75/7 Rama VI Road, Ratchathewi District
Bangkok, Thailand
Phone: +662 201 7195
Fax: +662 201 7181
E-mail: nmaytee@dss.go.th

Nalinthip PEANEE
Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Road, Chatuchak,
Bangkok, Thailand
Phone: +662 561 2277 ext.1412
Fax: +662 561 3357
E-mail: nalinthip@acfs.go.th

Vipaporn SAKULKRU
Technical Officer
Thai Food Processors' Association
170/21-22 9th Fl Ocean Tower 1Bldg., New Ratchadapisek Rd., Klongtoey,
Bangkok, Thailand
Phone: +662 261 2684-6
Fax: +662 261 2996-7
E-mail: vipaporn@thaifood.org

Torporn SATTABUS
Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Road, Chatuchak,
Bangkok, Thailand
Phone: +662 561 2277 ext.1415
Fax: +662 561 3357
E-mail: torporn@acfs.go.th

Akarat SUKSOMCHEEP
Committee of Food Processing Industry Club
The Federation of Thai Industries
214 Thainamthip Bldg. (4th floor), Vibhavadi-Rangsit Rd,
Bangkok, Thailand
Phone: +662 835 1421
Fax: +662 835 1019
E-mail: sakarat@apac.ko.com

United Kingdom
Royaume-Uni
Reino Unido

Stephen JOHNSON
Head–Food Additives Branch
Food Standards Agency
5C Aviation House, 125 Kingsway, WC2B 6NH
London, UK
Phone: +44 207 276 8508
Fax: +44 207 276 8514
E-mail: Stephen.johnson@foodstandards.gsi.gov.uk

Glynis GRIFFITHS
Senior Executive Officer, Food Additives Branch
Food Standards Agency
5C Aviation House, 125 Kingsway, WC2B 6NH
London, UK
Phone: +44 207 276 8556
Fax: +44 207 276 8514
E-mail: Glynis.griffiths@foodstandards.gsi.gov.uk

United States of America
États-Unis d'Amérique
Estados Unidos de América

Dennis KEEFE
Director, Senior Science and Policy Staff
Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration
5100 Paint Branch Parkway
College Park, MD, USA
Phone: + 301 436-1284
Fax: + 301 436-2972
E-mail: dennis.keefe@fda.hhs.gov

Timothy ADAMS
Scientific Director
Flavor and Extract Manufacturers Association
7325 Bannockburn Ridge Court
Bethesda, MD 20817, USA
Phone: +1 301-509-1495
Fax: +1 202-463-8998
E-mail: tadams@therobertsgroup.net

Susan CARBERRY
Supervisory Chemist
U.S. Food & Drug Administration; Center for Food Safety & Applied Nutrition; Office of Food Additive Safety;
5100 Paint Branch Parkway; HFS-265
College Park, MD 20740-3835, USA
Phone: +1–301-436-1269
Fax: + 1–301–436-2972
E-mail: Susan.Carberry@fda.hhs.gov

Lisa CRAIG
Director, Regulatory Affairs
Abbott Nutrition
625 Cleveland Avenue
Columbus OH 43215, USA
Phone: 614-624-3696
Fax: 614-727-3696
E-mail: lisa.craig@abbott.com

Daniel FOLMER
Chemist
US Food and Drug Administration
5100 Paint Branch Parkway, HFS-265
College Park, MD, USA
Phone: 301-436-1274
Fax: 301-436-2972
E-mail: daniel.folmer@fda.hhs.gov

Paul HONIGFORT
Consumer Safety Officer
U.S. Food and Drug Administration
HFS-275, 5100 Paint Branch Parkway
Phone: +1-301-436-1206
Fax: +1-301-436-2965
E-mail: paul.honigfort@fda.hhs.gov

John HU
Vice President,USP-CHINA
United States Pharmacopeia
12601 Twinbrook Parkway
Rockville, MD, USA
Phone: +1 301 910-3960
Fax: +1 301 816-8373
E-mail: jh@usp.org

Mari KIRRANE
Wine Trade & Technical Advisor
Alcohol & Tobacco Tax & Trade Bureau
221 Main Street, Suite 1340
San Francisco, CA 94105, USA
Phone: +1-513-684-3289
Fax: +1-202-453-2678
E-mail: Mari.Kirrane@ttb.gov

Barbara MCNIFF
Senior International Issues Analyst
U.S. Codex Office
U.S. Department of Agriculture
1400 Independence Avenue
Washington, D.C., USA
Phone: 202 690-4719
Fax: 202 720-3157
E-mail: Barbara.McNiff@fsis.usda.gov

Jeff MOORE
Scientist
U.S. Pharmacopeia
12601 Twinbrook Parkway
Rockville, MD, USA
Phone: +301-816-8288
Fax: +301-816-8373
E-mail: JM@usp.org

Bernard MURPHY
Executive Vice President
Jones-Hamilton Co.
30354 Tracy Road
Walbridge, USA
Phone: 1-419-666-9838
Fax: 1-419-662-5031
E-mail: bmurphy@JONES-HAMILTON.COM

Sean TAYLOR
Assistant Scientific Director
The Roberts Group
1620 I Street NW, Suite 925
Washington, DC 20006, USA
Phone: +1 202-331-2328
Fax: +1 202-463-8998
E-mail: staylor@therobertsgroup.net

Chih-Yung WU
International Trade Specialist
USDA/FAS
1400 Independence Ave S.W.
Washington DC, USA
Phone: +1 202-720-9058
Fax: +1 202-690-0677
E-mail: chih-yung.wu@fas.usda.gov

Viet Nam
Viet Nam
Viet Nam

Vu Ngoc QUYNH
Vietnam Codex Office
Ministry of Health
70 Tran Hung Dao Street
Hanoi, Viet Nam
Phone: +84 4 39426605
Fax: +84 4 38222520
E-mail: vnquynhcodex@tcvn.gov.vn

Le Thi Thuy HANG
Food Analyst
Quality Testing Center1-STAMEQ-Ministry of Science and Technology
7 Floor, E building, Quatest1, N08 HoangQuocViet Street; CauGiay Distric
Hanoi, Viet Nam
Phone: +84 437564618
Fax: +84 438361199
E-mail: testlab4@quatest1.com.vn
lethuyhang0109@yahoo.com.vn

Nguyen Thi HUONG
Stevia Ventures Corporation
No 602, CC2A, Thanh Ha Bulding, Bac Linh Dam, Hoang Mai, Hanoi, Viet Nam
Phone: +84 983579478
Fax: +84 46416824
E-mail: smartlawyer_vn@yahoo.com.vn
steviaventures@gmail.com

The Tuong TRAN
Quality and Environment Division, Department of Crop Production, MARD, Hanoi, Viet Nam
Phone: +84 437347461
Fax: +84 437344967
E-mail: tuongtt2002@yahoo.com

INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS
ORGANIZATIONS NON-GOUVERNAMENTALES INTERNATIONALES
ORGANIZACIONES INTERNACIONALES NO GUBERNAMENTALES

AIDGUM (International Association for the Development of Natural Gums)

John LUPIEN
Professor
University of Massachusetts
129, Rue de Croisset, BP 4151
76723 Rouen Cedex 3, France
Phone: +39 0657250042
E-mail: john@jrlupien.net

AMFEP (Association of Manufacturers of Enzyme Products)

Danielle PRAANING
DSM
PO Box 1, 2600 MA
Delft, The Netherlands
Phone: +31 15 2793960
Fax: +31 15 2793614
E-mail: Danielle.praaning@dsm.com

Dorthe HELNOV
Regulatory Affairs Manager
NOVOZYMES A/S
Krogshoejvej 36, Bagsvaerd, Denmark
Phone: +45 4446 0000
Fax: +45 4498 4647
E-mail: dhel@novozymes.com

CEFIC (European Chemical Industry Council)

Line JENSEN
Project Assistant
CEFIC
Av. Van Nieuwenhuyse 4
1160 Brussels, Belgium
Phone: +32 2 676 7334
E-mail: lje@cefic.be

Ruby Leah "Beam" SUFFOLK
Regulatory Affairs Manager Europe
CEFIC
Av. Van Nieuwenhuyse 4
1160 Brussels, Belgium
Phone: +4144 7283137
Fax: +4144 7282965
E-mail: bsuffolk@dow.com

Marc VERMEULEN
Cefic Director Foodchain and Protection
Cefic
Av. Van Nieuwenhuyse 4
1160 Brussels, Belgium
Phone: +32 2 676 7446
E-mail: mve@cefic.be

CEFS (Comité Européen des Fabricants de Sucre)

Camille PERRIN
Scientific & Regulatory Affairs Manager
CEFS (Comité Européen des Fabricants de Sucre)
182 avenue de Tervuren
Brussels, Belgium
Phone: +32 2 762 07 60
Fax: +32 2 771 00 26
E-mail: camille.perrin@cefs.org

CIAA (Confederation of the Food and Drink Industries of the E.U.)

Joy HARDINGE
Regulatory Consultant
43 Avenue des Arts B1040
Brussels, Belgium
Phone: +32 2 514 1111
Fax: +32 2 511 2905
E-mail: ciaa@ciaa.eu

EFEMA (European Food Emulsifier Manufacturers'Association)

Lisa JENSEN
Regulatory Affairs Manager
Danisco A/S
Edwin Rahrs Vej 38
Brabrand, Denmark
Phone: +4589435123
Fax: +4586255169
E-mail: lisa.jensen@danisco.com

EFLA (European Food Law Association)

Xavier LAVIGNE
European Food Law Association (EFLA)
Rue De L'Association 50
Brussels 1000, Belgium
Phone: +32 2 218 1470
Fax: +32 2 219 7342
E-mail: secretariat@efla-aeda.org

ETA (Enzyme Technical Association)

Huub SCHERES
Director of Regulatory Affairs
Genencor H Danisco Division
Archimedesweg 30
2333 CN Leiden, The Netherlands
Phone: + 31-71-568-6168
Fax: + 31-71-568-6169
E-mail: huub.scheres@danisco.com

IADSA (International Alliance of Dietary/Food SupplementAssociations)

Peter BERRY OTTAWAY
Technical Advisor
IADSA
Rue de l'Association 50
1000 – Brussels, Belgium
Phone: 00 32 2 209 11 55
Fax: 00 32 2 219 73 42
E-mail: secretariat@iadsa.be

IAI (International Aluminium Institute)

Ian M. F. ARNOLD
Health Consultant
International Aluminium Institute
627 Kochar Drive
Ottawa, Ontario
Phone: + 1 613 228 3054
Fax: + 1 613 292 0089
E-mail: imfarnold@ca.inter.net

ICA (International Co-operative Alliance)

Toshiyuki HAYAKAWA
Staff of Safety Policy Service
Japanese Consumers' Co-operative Union
Coop Plaza 3-29-8, Shibuya, Shibuya-ku
Tokyo 150-8913, Tokyo, Japan
Phone: +81-3-5778-8109
Fax: +81-3-5778-8125
E-mail: toshiyuki.hayakawa@jccu.coop

ICA/IOCCC (International Confectionery Association)

Christopher MAHONY
Executive Director
International Confectionery Association
885 Don Mills Road, Suite 301
Ontario, Canada
Phone: +1 416 510 8034
Fax: +1 416 510 8044
E-mail: cmahony@cmaconline.ca
cmahony@international-confectionery.com

ICBA (International Council of Beverages Associations)

Päivi JULKUNEN
Chair, ICBA Committee for Codex
International Council of Beverages Associations
c/o American Beverage Association, 1101 Sixteenth Street, NW
Washington, DC 20036, USA
Phone: +1 202 463 6732
Fax: +1 202 659 5349
E-mail: pjulkunen@na.ko.com

George PUGH
Senior Manager, Toxicology
The Coca-Cola Company
One Coca-Cola Plaza
Atlanta, GA 30301, USA
Phone: +1 404 676 3024
Fax: +1 404 598 3024
E-mail: gepugh@na.ko.com

Kensuke WATANABE
Technical Adviser (Japan Soft Drinks Association)
103-0022 Nihonbashi-Muromachi
Chuo-ku,Tokyo,Japan
Tokyo, Japan
Phone: +81-3-3270-7300
Fax: +81-3-3270-7306
E-mail: Keusuke_Watanabe@suntory.co.jp

Steven LI
Science Manager
CC Beverages (Shanghai) Co., Ltd
1702 Full Link Plaza Mansion
Beijing, China
Phone: +86-10-58610-231
E-mail: stevli@apac.ko.com

ICGA (International Chewing Gum Association)

Christophe LEPRÉTRE
Manager, Regulatory & Scientific Affairs
International Chewing Gum Association
C/o Keller and Heckman LLP, Avenue Louise, 523
Brussels, Belgium
Phone: +32 2 645 50 60
Fax: +32 2 645 50 50
E-mail: icga@gumassociation.org

ICGMA (International Council of Grocery Manufacturers Associations)

Maia JACK
Senior Manager, Science Policy – Chemical Safety
Grocery Manufacturers Association (GMA)
1350 I (Eye) St, NW, Suite 300
Washington, D.C., U.S.A.
Phone: +202 639 5922
Fax: +202 639 5991
E-mail: MJack@gmaonline.org

IDF/FIL (International Dairy Federation)

Allen SAYLER
Vice President
International Dairy Foods Association
1250 H St. NW, Suite 900
Washington, DC 20005, USA
Phone: 202-841-1029
Fax: 202-331-7820
E-mail: asayler@idfa.org

Aurélie DUBOIS
Standards Officer
International Dairy Federation
80 Boulevard Auguste Reyers
1030 Brussels, Belgium
Phone: +32 27068645
Fax: +32 27330413
E-mail: adubois@fil-idf.org

Meiyan YU
The Chinese National Committee of the IDF
337 Xuefu Road
Harbin 150086 , China
Phone: +86 451 8666 1498
Fax: +86 451 8666 1498
E-mail: meiyanyu@vip.163.com

IFAC (International Food Additives Council)

Lyn NABORS
President
International Food Additives Council
1100 Johnson Ferry Road – Suite 300
Atlanta, GA 30342, USA
Phone: 404 252-3663
Fax: 404 252-0774
E-mail: lnabors@kellencompany.com

Steven BASART
Senior Consultant
Kellen Company Beijing
11F/R 1177 Block A Xianguandli N. Road – E Third Ring
Beijing, China
Phone: + 86 10 5923 1096
Fax: + 86 10 5923 1090
E-mail: sbasart@kellencompany.com

Richard GREEN
Director, Global Regulatory Affairs
CP Kelco/HEM
2025 E Harbor Dr
San Diego, CA 92113, USA
Phone: 619-778-3684
Fax: 619-595-5036
E-mail: rick.green@cpkelco.com

Pierre KIRSCH
Scientific & regulatory advisor
Lubrizol
Avenue du Pesage 18/9
1050 Brussels, Belgium
Phone: +32 473974002
E-mail: kirsch@skynet.be

Daniel LIU
Regulatory Affairs Manager
Shanghai Colorcon Coating Technology Limited
No.688 Chundong Road Xinzhuang Industry Zone, Minhang
P.O Box 108008
Shanghai 201108, China
Phone: +86 21-54422222*1402
Fax: +86 21-54422229
E-mail: dliu@colorcon.com

Roy LYON
Manager of Regulatory Affairs
Innophos. Inc
259 Prospect Plains Rd
Cranbury NJ 08512, USA
Phone: (609) 366-1282
Fax: (609) 366-1353
E-mail: Roy.Lyon@Innophos.com

Jiasheng SHEN
Regulatory Affairs Manager- Asia Pacific
J.M. Huber
7 F, Xingruan Tech. Plaza No.418 Guiping Road, Cao He Jing Hi-Tech Park,
Shanghai 200233, China
Phone: +86-13917064696
+86 21 51758466
Fax: +86 21 51758499
E-mail: roy.shen@huber.com

Haley STEVENS
Scientific Affairs Specialist
International Food Additives Council
1100 Johnson Ferry Rd.-Suite 300
Atlanta GA 30342, USA
Phone: 404-252-3663
Fax: (404) 252-0774
E-mail: hstevens@kellencompany.com

Alfsons WESTGEEST
Group Vice President
Kellen Company
Avenue Jules Bordet 142
B-1140 Brussels, Belgium
Phone: + 32 2761 1600
Fax: + 32 2 761 1699
E-mail: awestgeest@kellencompany.com

IFT (Institute of Food Technologists)

Rodney J. H. GRAY
Vice President Regulatory Affairs
Martek Biosciences
6480 Dobbin Road
Columbia MD 21045, USA
Phone: + 1 410-807-1230
Fax: + 1 410-740-2985
E-mail: rgray@martek.com

Gloria BROOKS-RAY
Advisor, Codex Alimentarius & International Regulatory Affairs
Exponent, Inc., P. O. Box 97
Mountain Lakes, NJ 07046, USA
Phone: + 1 973 334 4652
E-mail: gbrooksray@exponent.com

IFU (International Federation of Fruit Juice Producers

Hany FARAG
Acting Chairman, Commission for Legislation
23, Boulevard des Capucines
Paris, France
Phone: +33 1 47 42 82 80
Fax: +33 1 47 42 82 81
E-mail: ifu@ifu-fruitjuice.com

IOFI (International Organization of the Flavor Industry)

Thierry CACHET
Scientific Director
International Organization of the Flavor Industry (IOFI)
Avenue des Arts 6
BE-1210 Brussels, Belgium
Phone: +32 2214 2052
Fax: +32 2214 2069
E-mail: tcachet@iofiorg.org

ISA (International Sweeteners Association)

Frances HUNT
Secretary General
9, Avenue des Gaulois
Brussels, Belgium
Phone: +32 2 736 53 54
Fax: + 32 2 732 34 27
E-mail: isa@ecco-eu.com

Marinalg International (World Association of Seaweed Processors)

Eunice CUIRLE
Manager
Global Regulatory Affairs FMC Corp. / FMC Bio Polymer
Avenue Brugmann 12A-Box 12
Brussels 1060, Belgium
Phone: 32 2 538 38 25
Fax: 32 2 538 38 26
E-mail: eunice.cuirle@fmc.com

Alison Joy HARDINGE
Regulatory Adviser/Consultant
Avenue Brugmann 12A-Box 12
1060 Brussels, Belgium
Phone: +44 7710 354981/+ 32 2 538 38 25
Fax: +32 2 538 38 26
E-mail: ajhconsulting@btinternet.com
marinalg@marinalg.org

NATCOL (Natural Food Colours Association)

Mary O'CALLAGHAN
Secretary General
P.O.Box 3255, Boycestown
Carrigaline, Cork, Ireland
Phone: +353 21 4919673
Fax: +353 21 4919673
E-mail: secretariat@natcol.org

OFCA (Organisation des fabricants de produits cellulosiques alimentaires)

Chih Chien TSAO
Manager Regulatory Affairs Asia/Pacific
Pesetastraat 5
Barendrecht, Netherlands
Phone: +31 20 4975529
Fax: +31 10 4975111
E-mail: dtsao@ashlahd.com

INTERNATIONAL GOVERNMENTAL ORGANIZATIONS
ORGANIZATIONS GOUVERNAMENTALES INTERNATIONALES
ORGANIZACIONES GUBERNAMENTALES INTERNACIONALES

Food and Agriculture Organization of the United Nations (FAO)
Organisation des Nations Unies pour l'alimentation et l'agriculture
Organización des las Naciones Unidas para la agricultura y la alimentación

Annika WENNBERG
Senior Officer,
FAO Joint Secretary to JECFA
Nutrition and Consumer Protection Division
Food and Agriculture Organization of the United Nations
Viale delle Terme di Caracalla
00153 Roma, Italy
Phone: + 39 06570 53283
Fax: + 39 06570 54593
E-mail: annika.wennberg@fao.org

World Health Organization (WHO)
Organisation Mondiale de la Santé (OMS)
Organización Mundial de la Salud (OMS)

Angelika TRITSCHER
WHO Joint Secretary to JECFA and JMPR
Department of Food Safety, Zoonoses and Foodborne Diseases
20, Avenue Appia, CH-1211 Geneva 27
Switzerland
Ph: +41 22 791 1523
Fax: +41 22 791 4848
E-mail: trischera@who.int

SeoungYong LEE
Scientist
Department of Food Safety and Zoonoses
World Health Organization
20, Avenue Appia, CH-1211 Geneva 27
Switzerland
Tel: +41 22 791 36 04
Fax: +41 22 791 48 07
E-mail: leese@who.int

SECRETARIAT

CCFA Secretariat (Chinese Secretariat)

Xiumei LIU
Professor
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67770158
Fax: +86 10 67711813
E-mail: xmliu01@yahoo.com.cn secretariat@ccfa.cc

Jing TIAN
Assistant Researcher
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E- mail: tianjing960928@126.com

Jianbo ZHANG
Assistant Researcher
National Institute of Nutrition and Food Safety,
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: zhjb@ccfa.cc

Xuedan MAO
Assistant Researcher
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: maoxuedan@163.com

Lei ZHU
Research Assistant
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: zhulei@ccfa.cc

Huali WANG
Research Assistant
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: whl8208@sina.com.cn

Lihua ZHU
Research Assistant
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: zhulihua2011@yahoo.com.cn

Yi SHAO
Research Assistant
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87720035
Fax: +86 10 67711813
E-mail: sy1982bb@yahoo.com.cn

Hao DING
Research Assistant
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67768526
Fax: +86 10 67711813
E-mail: thorninmay@gmail.com

Joint FAO/WHO Food Standards Programme (Codex Secretariat)

Annamaria BRUNO
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Roma, Italy
Phone: +39 06570 56254
Fax: +39 06570 54593
E-mail: annamaria.bruno@fao.org

Jeronimas MASKELIUNAS
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Roma, Italy
Phone: +39 06570 53697
Fax: +39 06570 54593
E-mail: jeronimas.maskeliunas@fao.org

Heesun KIM
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Phone: +39 06570 54796
Fax: +39 06570 54593
E-mail: heesun.kim@fao.org

Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS ARISING FROM THE 71ST MEETING OF JECFA

INS Number	Food additive	42nd CCFA Recommendation
	Branching glycosyltransferase from *Rhodothermus obamensis* expressed in *Bacillus subtilis*	Add to the inventory of processing aids (IPA).
427	Cassia gum	No action.
952(i) 952(ii) 952(iv)	Cyclamic acid and its salts Cyclamic acid Calcium cyclamate Sodium cyclamate	Forward to the 33rd Session of the Commission a provision of 350 mg/kg in food category 14.1.4 (associated with notes 17 and 127) for adoption at Step5/8 and discontinue work on the proposed draft provisions for cyclamates in food categories 14.1.4.1, 14.1.4.2 and 14.1.4.3.
1504(i) 1504(ii)	Cyclotetraglucose Cyclotetraglucose syrup	Request comments/proposals on uses and use levels of cyclotetraglucose and cyclotetraglucose syrup for consideration at the 43rd CCFA; Allocate INS number (see relevant decision in Agenda Item 7a).
	Ferrous ammonium phosphate	No action.
445(i)	Glycerol ester of gum rosin (GEGR)	Allocate INS number (see relevant decision in Agenda Item 7a); Encourage submission to JECFA of the requested data for specifications.
445(iii)	Glycerol ester of wood rosin (GEWR)	Encourage submission of the requested data for specification.
445(ii)	Glycerol ester of tall oil rosin (GETOR)	Allocate INS number (see relevant decision in Agenda Item 7a); Encourage submission to JECFA of the requested data on composition and for specifications.
 160d(i) 160d(iii) 160d(ii)	Lycopene from all sources Lycopene (synthetic) Lycopene from *Blakeslea trispora* Lycopene extract from tomato	Include lycopenes (INS 160d) in Table 3 of GSFA and circulate for comments at Step 3; Request for comments/proposals on uses and use levels of lycopenes (INS 160d) for the food categories listed in the Annex to Table 3; Discontinue work on all existing draft proposed and proposed draft provisions for lycopenes in Tables 1 and 2 of the GSFA.
905a	Mineral oil (low and medium viscosity) class II and class III	Encourage submission to JECFA of the requested data.
414a	Octenyl succinic acid (OSA) modified gum arabic	Allocate INS number see relevant decision in Agenda Item 7a).; Encourage submission to JECFA of the requested data.
514	Sodium hydrogen sulfate	Include sodium hydrogen sulfate in Table 3 of GSFA and circulate for comments at Step 3; Request for comments/proposals on uses and use levels of sodium hydrogen sulfate for the food categories listed in the Annex to Table 3.
473a	Sucrose oligoesters (SOE) type I and type II	Request comments/proposals on uses and use levels of sucrose oligoesters type I and type II.

Appendix III

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(for adoption at step 8 and 5/8)*

ASPARTAME-ACESULFAME SALT

Aspartame-acesulfame salt INS: 962

Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg	113	5/8	

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.4	Cream analogues	5000 mg/kg		8	2010r
01.5.2	Milk and cream powder analogues	5000 mg/kg		8	2010r
01.6.2.2	Rind of ripened cheese	50000 mg/kg		8	2010r
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg		5/8	
01.6.5	Cheese analogues	50000 mg/kg		8	2010r
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg		5/8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		5/8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		8	2010r
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg		8	2010r
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		8	2010r
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		8	2010r
04.1.2.7	Candied fruit	200 mg/kg		8	2010r
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		8	2010r
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76 &161	8	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161	8	2010r
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50000 mg/kg		8	2010r

* Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

CARAMEL III - AMMONIA PROCESS

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000	mg/kg	161	8	2010r
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50000	mg/kg	161	8	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000	mg/kg	161	8	
05.1.2	Cocoa mixes (syrups)	50000	mg/kg		8	
05.1.4	Cocoa and chocolate products	50000	mg/kg	183	8	
06.4.3	Pre-cooked pastas and noodles and like products	50000	mg/kg	153 & UU	5/8	
07.1.6	Mixes for bread and ordinary bakery wares	50000	mg/kg	161	5/8	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	4 & 16	8	2010r
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	95	5/8	
10.1	Fresh eggs	20000	mg/kg	4	8	2010r
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000	mg/kg	4	5/8	
10.4	Egg-based desserts (e.g., custard)	20000	mg/kg		8	2010r
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000	mg/kg	VV	5/8	
12.2.2	Seasonings and condiments	50000	mg/kg		8	2010r
12.3	Vinegars	1000	mg/kg	XX	8	2010r
12.4	Mustards	50000	mg/kg		8	2010r
12.5	Soups and broths	25000	mg/kg		8	2010r
12.6	Sauces and like products	50000	mg/kg		8	2010r
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000	mg/kg		8	2010r
13.4	Dietetic formulae for slimming purposes and weight reduction	20000	mg/kg		8	2010r
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000	mg/kg		8	2010r
13.6	Food supplements	20000	mg/kg		8	2010r
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000	mg/kg	YY	8	2010r
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000	mg/kg	160 & ZZ	5/8	
14.2.1	Beer and malt beverages	50000	mg/kg		8	2010r
14.2.2	Cider and perry	1000	mg/kg		8	2010r
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	50000	mg/kg		8	2010r
14.2.4	Wines (other than grape)	1000	mg/kg		8	2010r
14.2.5	Mead	1000	mg/kg		8	
14.2.6	Distilled spirituous beverages containing more than	50000	mg/kg		8	2010r

15% alcohol

CARAMEL III - AMMONIA PROCESS

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	50000	mg/kg		8	2010r
06.8.1	Soybean-based beverages	1500	mg/kg		5/8	
06.8.8	Other soybean protein products	20000	mg/kg		5/8	

CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
07.1.2	Crackers, excluding sweet crackers	50000	mg/kg	161	5/8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000	mg/kg	161	5/8	
10.1	Fresh eggs	20000	mg/kg	4	8	2010r
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	10000	mg/kg		5/8	
06.8.8	Other soybean protein products	20000	mg/kg		5/8	

CARMINES

Carmines INS: 120

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
06.8.1	Soybean-based beverages	100	mg/kg	178	5/8	

CAROTENES, BETA- (VEGETABLE)

beta-Carotenes (vegetable) INS: 160a(ii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
05.1.5	Imitation chocolate, chocolate substitute products	100	mg/kg		5/8	
06.4.3	Pre-cooked pastas and noodles and like products	1000	mg/kg	153	5/8	
09.1.1	Fresh fish	100	mg/kg	4, 16 & 50	8	
15.3	Snacks - fish based	100	mg/kg		5/8	

CAROTENOIDS

beta-Carotenes (synthetic) INS: 160a(i) beta-Carotenes (Blakeslea trispora) INS: 160a(iii)

beta-apo-8'-Carotenal INS: 160e Carotenoic acid, ethyl ester, beta-apo-8'- INS: 160f

Function: colour

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35	mg/kg		8	
04.1.2.4	Canned or bottled (pasteurized) fruit	200	mg/kg	161	8	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	4, 16 & 161	8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	50	mg/kg	161	8	

CAROTENOIDS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	161	8	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	161	5/8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92 & 161	8	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161	8	
05.1.4	Cocoa and chocolate products	100 mg/kg	183	8	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	16	8	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	16	8	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	16	8	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	16	8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	100 mg/kg		8	

CHLORINE DIOXIDE

Chlorine dioxide INS: 926

Function: flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.1	Flours	30 mg/kg	87	8	2010r

CYCLAMATES

Cyclamic acid INS: 952(i) Calcium cyclamate INS: 952(ii)

Sodium cyclamate INS: 952(iv)

Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	350 mg/kg	17 & 127	8	

FAST GREEN FCF

Fast green FCF INS: 143

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.3	Pre-cooked pastas and noodles and like products	290 mg/kg	PP	5/8	

GRAPE SKIN EXTRACT

Grape skin extract INS: 163(ii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.3	Breakfast cereals, including rolled oats	200 mg/kg		8	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	4, 16 & 94	8	
10.1	Fresh eggs	1500 mg/kg	4	5/8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	181	5/8	

HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate INS: 214 Methyl para-hydroxybenzoate INS: 218

Function: preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.2	Dried fruit	800 mg/kg	27	8	
04.1.2.7	Candied fruit	1000 mg/kg	27	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27	8	
04.1.2.10	Fermented fruit products	800 mg/kg	27	8	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	27	8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	1000 mg/kg	27	8	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	27	8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27	8	
05.3	Chewing gum	1500 mg/kg	27	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	27	8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	27	8	
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	27	8	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	27	8	
12.4	Mustards	300 mg/kg	27	8	
12.6	Sauces and like products	1000 mg/kg	27	8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	27	8	
14.2.2	Cider and perry	200 mg/kg	27	8	
14.2.5	Mead	200 mg/kg	27	8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	27	8	

IRON OXIDES

Iron oxide, black	INS:	172(i)	Iron oxide, red	INS:	172(ii)
Iron oxide, yellow	INS:	172(iii)			

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50 mg/kg	95	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	95	8	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		8	

NISIN

Nisin INS: 234

Function: preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.5	Cheese analogues	12.5 mg/kg	28	8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	28	8	

PHOSPHATES

Phosphoric acid	INS:	338	Sodium dihydrogen phosphate	INS:	339(i)
Disodium hydrogen phosphate	INS:	339(ii)	Trisodium phosphate	INS:	339(iii)
Potassium dihydrogen phosphate	INS:	340(i)	Dipotassium hydrogen phosphate	INS:	340(ii)
Tripotassium phosphate	INS:	340(iii)	Monocalcium dihydrogen phosphate	INS:	341(i)
Calcium hydrogen phosphate	INS:	341(ii)	Tricalcium phosphate	INS:	341(iii)
Ammonium dihydrogen phosphate	INS:	342(i)	Diammonium hydrogen phosphate	INS:	342(ii)
Monomagnesium ophosphate	INS:	343(i)	Magnesium hydrogen phosphate	INS:	343(ii)
Trimagnesium phosphate	INS:	343(iii)	Disodium diphosphate	INS:	450(i)
Trisodium diphosphate	INS:	450(ii)	Tetrasodium diphosphate	INS:	450(iii)
Tetrapotassium diphosphate	INS:	450(v)	Dicalcium diphosphate	INS:	450(vi)
Calcium dihydrogen diphosphate	INS:	450(vii)	Pentasodium triphosphate	INS:	451(i)
Pentapotassium triphosphate	INS:	451(ii)	Sodium polyphosphate	INS:	452(i)
Potassium polyphosphate	INS:	452(ii)	Sodium calcium polyphosphate	INS:	452(iii)
Calcium polyphosphate	INS:	452(iv)	Ammonium polyphosphate	INS:	452(v)
Bone phosphate	INS:	542			

Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent, flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg	33	5/8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200 mg/kg	33	8	
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	33	8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2200 mg/kg	33 & NN	8	
13.6	Food supplements	2200 mg/kg	33	8	
14.2.2	Cider and perry	880 mg/kg	33	8	

PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal red A) INS: 124

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.8.1	Soybean-based beverages	50 mg/kg		5/8	

RIBOFLAVINS

Riboflavin, synthetic INS: 101(i) Riboflavin 5'-phosphate sodium INS: 101(ii)

Riboflavin (Bacillus subtilis) INS: 101(iii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.9.1	Fermented soybean paste (e.g., miso)	30 mg/kg		5/8	
06.8.1	Soybean-based beverages	50 mg/kg		5/8	

SACCHARINS

Saccharin INS: 954(i) Calcium saccharin INS: 954(ii)

Potassium saccharin INS: 954(iii) Sodium saccharin INS: 954(iv)

Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	161 & 166	8	

SORBATES

Sorbic acid INS: 200 Sodium sorbate INS: 201

Potassium sorbate INS: 202 Calcium sorbate INS: 203

Function: antioxidant, preservative, stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.5	Cheese analogues	3000 mg/kg	3 & 42	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	42	8	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	42 & MM	8	
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	42	5/8	
12.9.2.1	Fermented soybean sauce	1000 mg/kg	42	5/8	
12.9.2.3	Other soybean sauces	1000 mg/kg	42	5/8	

SUCROGLYCERIDES

Sucroglycerides INS: 474

Function: emulsifier, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	20000 mg/kg		8	
	Function: emulsifier, stabilizer, thickener				

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	102	8	

Notes

Note 3	Surface treatment.
Note 4	For decoration, stamping, marking or branding the product.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 17	As cyclamic acid.
Note 27	As para-hydroxybenzoic acid.
Note 28	ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes: [(33 000 U/kg bw) x (0.025 µg/U) x (1 mg/1 000 µg)] = 0.825 mg/kg bw
Note 33	As phosphorus.
Note 42	As sorbic acid.
Note 50	For use in fish roe only.
Note 76	Use in potatoes only.
Note 92	Excluding tomato-based sauces.
Note 94	For use in loganiza (fresh, uncured sausage) only.
Note 95	For use in surimi and fish roe products only.
Note 102	For use in fat emulsions for baking purposes only.
Note 113	Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (thre reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 127	As served to the consumer.
Note 153	For use in instant noodles only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 166	For milk-based sandwich spreads only.
Note 178	Expressed as carminic acid.
Note 181	Expressed as anthocyanin.
Note 183	Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
Note MM	For liquid products only.
Note NN	For use in crustacean and fish pastes only.
Note PP	Only for use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006).
Note UU	Excluding instant noodles containing vegetables and eggs.
Note VV	Only for crystalline products and sugar toppings.
Note XX	50,000 mg/kg for pickling and balsamic vinegars only.
Note YY	10,000 mg/kg for use in ready-to-drink coffee products.
Note ZZ	For coffee substitutes only.

Appendix IV

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REVOCATION OF FOOD ADDITIVE PROVISIONS

(for approval)

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.3	Clotted cream (plain)	GMP		8
01.6.1	Unripened cheese	GMP		8
01.6.4	Processed cheese	GMP		8
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	50	8
14.1.3.2	Vegetable nectar	GMP		8
14.1.3.4	Concentrates for vegetable nectar	GMP		8

CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.2.2	Seasonings and condiments	GMP		8

Notes

Note 50 For use in fish roe only.

Appendix V

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(for information)

ALLURA RED AC

Allura red AC INS: 129

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.2	Fat spreads, dairy fat spreads and blended spreads	290 mg/kg		3

AMMONIUM SALTS OF PHOSPHATIDIC ACID

Ammonium salts of phosphatidic acid INS: 442

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6
01.4	Cream (plain) and the like	GMP		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		6
07.1.1	Breads and rolls	GMP		6

ASPARTAME-ACESULFAME SALT

Aspartame-acesulfame salt INS: 962

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1130 mg/kg	113	3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	2270 mg/kg	113	3
12.3	Vinegars	4540 mg/kg	113	3
14.1.2.2	Vegetable juice	1360 mg/kg	113	3
14.1.2.4	Concentrates for vegetable juice	3100 mg/kg	113	3
14.2.2	Cider and perry	790 mg/kg	113	3
14.2.4	Wines (other than grape)	1080 mg/kg	113	3

CARAMEL III - AMMONIA PROCESS

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.3	Clotted cream (plain)	5000 mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg		3
02.1.2	Vegetable oils and fats	20000 mg/kg		3
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		3
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3
04.1.2	Processed fruit	80000 mg/kg	182	3
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts	80000 mg/kg	92	3
09.1.1	Fresh fish	GMP	3, 4, 16 & 50	6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95	3
10.2	Egg products	20000 mg/kg		3
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	50000 mg/kg		3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		3
12.3	Vinegars	100000 mg/kg		3
14.1.3.2	Vegetable nectar	50000 mg/kg		3
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg		3
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		3

CAROTENOIDS

beta-Carotenes (synthetic) INS: 160a(i)
beta-Carotenes (Blakeslea trispora) INS: 160a(iii)
beta-apo-8'-Carotenal INS: 160e
Carotenoic acid, ethyl ester, beta-apo-8'- INS: 160f

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3

CYCLAMATES

Cyclamic acid INS: 952(i)
Calcium cyclamate INS: 952(ii)
Sodium cyclamate INS: 952(iv)

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4.1	Carbonated water-based flavoured drinks	1500 mg/kg	17	6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1500 mg/kg	17	6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1000 mg/kg	17 & 127	3

FAST GREEN FCF

Fast green FCF INS: 143

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.4.2	Dried pastas and noodles and like products	100 mg/kg	161	6

GRAPE SKIN EXTRACT

Grape skin extract INS: 163(ii)

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.2.1	Ripened cheese, includes rind	125 mg/kg		6

HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate INS: 214 Methyl para-hydroxybenzoate INS: 218

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.2	Ripened cheese	500 mg/kg	27	6
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	27	6
04.1.2.1	Frozen fruit	800 mg/kg	27	6
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	27	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg	27	6
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	3 & 27	6
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	3 & 27	6
13.6	Food supplements	2000 mg/kg	27	3

INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine) INS: 132

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg		3
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg	161	6

IRON OXIDES

Iron oxide, black INS: 172(i) Iron oxide, red INS: 172(ii)

Iron oxide, yellow INS: 172(iii)

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.4	Mustards	GMP		6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP		6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		6
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		6

LYCOPENES

Lycopene (synthetic) INS: 160d(i) Lycopene (Blakeslea trispora) INS: 160d(iii)

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1000 mg/kg	52	4
01.3.2	Beverage whiteners	100 mg/kg		4
01.4.4	Cream analogues	1000 mg/kg		4
01.5.2	Milk and cream powder analogues	100 mg/kg		4
01.6.1	Unripened cheese	100 mg/kg		4
01.6.2.1	Ripened cheese, includes rind	1000 mg/kg		4
01.6.2.2	Rind of ripened cheese	1000 mg/kg		4
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	100 mg/kg		4
01.6.3	Whey cheese	1000 mg/kg		4
01.6.4.1	Plain processed cheese	100 mg/kg		4
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	2000 mg/kg		4
01.6.5	Cheese analogues	1000 mg/kg		4
01.6.6	Whey protein cheese	1000 mg/kg		4
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		4
01.8	Whey and whey products, excluding whey cheeses	100 mg/kg		4
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg		4
02.1.2	Vegetable oils and fats	10 mg/kg		4
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg		4
02.2.1	Butter	100 mg/kg		4
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg		4

LYCOPENES

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		4
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		4
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		4
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg		4
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg		4
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg		4
04.1.2.7	Candied fruit	200 mg/kg		4
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	182	4
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		4
04.1.2.10	Fermented fruit products	1000 mg/kg		4
04.1.2.11	Fruit fillings for pastries	1000 mg/kg		4
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg		4
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg		4
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		4
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92	4
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg		4
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg		4
05.1.4	Cocoa and chocolate products	1000 mg/kg	183	4
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		4
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		4
05.3	Chewing gum	1000 mg/kg		4
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		4
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg	184	4
06.3	Breakfast cereals, including rolled oats	1000 mg/kg		4
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		4

LYCOPENES

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	153	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	173	4
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg		4
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	1000 mg/kg		4
07.1.1	Breads and rolls	1000 mg/kg		4
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		4
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg		4
07.1.5	Steamed breads and buns	1000 mg/kg		4
07.1.6	Mixes for bread and ordinary bakery wares	1000 mg/kg		4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg		4
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg		4
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg		4
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg		4
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	1000 mg/kg		4
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	1000 mg/kg		4
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	1000 mg/kg		4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000 mg/kg		4
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg		4
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg		4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg		4
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg		4
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		4
12.4	Mustards	300 mg/kg		4
12.5	Soups and broths	1000 mg/kg		4
12.6	Sauces and like products	1000 mg/kg		4
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		4

LYCOPENES

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50000 mg/kg		4
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		4
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg		4
13.6	Food supplements	50000 mg/kg		4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		4
14.2.2	Cider and perry	200 mg/kg		4
14.2.4	Wines (other than grape)	1000 mg/kg		4
14.2.5	Mead	1000 mg/kg		4
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	1000 mg/kg		4
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg		4
15.0	Ready-to-eat savouries	1000 mg/kg		4
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		4

NISIN

Nisin INS: 234

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg	28	3
01.3	Condensed milk and analogues (plain)	500 mg/kg	28	3
01.5	Milk powder and cream powder and powder analogues (plain)	500 mg/kg	28	3
01.6.5	Cheese analogues	500 mg/kg	28	3
01.8.1	Liquid whey and whey products, excluding whey cheeses	500 mg/kg	28	3

PHOSPHATES

Phosphoric acid	INS:	338	Sodium dihydrogen phosphate	INS:	339(i)
Disodium hydrogen phosphate	INS:	339(ii)	Trisodium phosphate	INS:	339(iii)
Potassium dihydrogen phosphate	INS:	340(i)	Dipotassium hydrogen phosphate	INS:	340(ii)
Tripotassium phosphate	INS:	340(iii)	Monocalcium dihydrogen phosphate	INS:	341(i)
Calcium hydrogen phosphate	INS:	341(ii)	Tricalcium phosphate	INS:	341(iii)
Ammonium dihydrogen phosphate	INS:	342(i)	Diammonium hydrogen phosphate	INS:	342(ii)
Monomagnesium ophosphate	INS:	343(i)	Magnesium hydrogen phosphate	INS:	343(ii)
Trimagnesium phosphate	INS:	343(iii)	Disodium diphosphate	INS:	450(i)
Trisodium diphosphate	INS:	450(ii)	Tetrasodium diphosphate	INS:	450(iii)
Tetrapotassium diphosphate	INS:	450(v)	Dicalcium diphosphate	INS:	450(vi)
Calcium dihydrogen diphosphate	INS:	450(vii)	Pentasodium triphosphate	INS:	451(i)
Pentapotassium triphosphate	INS:	451(ii)	Sodium polyphosphate	INS:	452(i)
Potassium polyphosphate	INS:	452(ii)	Sodium calcium polyphosphate	INS:	452(iii)
Calcium polyphosphate	INS:	452(iv)	Ammonium polyphosphate	INS:	452(v)
Bone phosphate	INS:	542			

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.2	Ripened cheese	880 mg/kg	33	6
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	1100 mg/kg	33	6
10.2.3	Dried and/or heat coagulated egg products	GMP	33	6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	33	6

SODIUM ALUMINOSILICATE

Sodium aluminosilicate INS: 554

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		6

SORBATES

Sorbic acid	INS:	200	Sodium sorbate	INS:	201
Potassium sorbate	INS:	202	Calcium sorbate	INS:	203

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.1	Milk and buttermilk (plain)	1000 mg/kg	42	6
01.2.1	Fermented milks (plain)	300 mg/kg	42	6
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	42	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42	6

SUNSET YELLOW FCF

Sunset yellow FCF INS: 110

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.2	Fat spreads, dairy fat spreads and blended spreads	290 mg/kg		3

Notes

Note 3 Surface treatment.
Note 4 For decoration, stamping, marking or branding the product.
Note 6 As aluminium.
Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 17 As cyclamic acid.
Note 26 For use in baking powder only.
Note 27 As para-hydroxybenzoic acid.
Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes: [(33 000 U/kg bw) x (0.025 µg/U) x (1 mg/1 000 µg)] = 0.825 mg/kg bw
Note 33 As phosphorus.
Note 42 As sorbic acid.
Note 50 For use in fish roe only.
Note 51 For use in herbs only.
Note 52 Excluding chocolate milk.
Note 90 For use in milk-sucrose mixtures used in the finished product.
Note 92 Excluding tomato-based sauces.
Note 95 For use in surimi and fish roe products only.
Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (thre reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 127 As served to the consumer.
Note 153 For use in instant noodles only.
Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 173 Except for use in cereal-based puddings at 1000 mg/kg.
Note 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note 179 For use in surface treatment of sausages.
Note 182 Except for use in coconut milk.
Note 183 Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
Note 184 For use in nutrient coated rice grain premixes only.

Appendix VI

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REQUEST ADDITIONAL INFORMATION

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.6.1	Unripened cheese	50000 mg/kg		3	Request identification of the cheeses which employ the additive and the use level.
01.6.2	Ripened cheese	50000 mg/kg		3	Request identification of the cheeses which employ the additive and the use level.
01.6.4	Processed cheese	50000 mg/kg		3	Request information on the use of the additive in food category 01.6.4.1 (Plain processed cheese).
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3	Request information on the types of products in this food category in which Caramel III - ammonia process is used.
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50000 mg/kg	WW	3	Request information on use in foods other than sandwich

NISIN

Nisin INS: 234

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.6.1	Unripened cheese	500 mg/kg	28	3	Request identification of the cheeses which employ the additive and the use level.

PHOSPHATES

Phosphoric acid	INS:	338	Sodium dihydrogen phosphate	INS:	339(i)
Disodium hydrogen phosphate	INS:	339(ii)	Trisodium phosphate	INS:	339(iii)
Potassium dihydrogen phosphate	INS:	340(i)	Dipotassium hydrogen phosphate	INS:	340(ii)
Tripotassium phosphate	INS:	340(iii)	Monocalcium dihydrogen phosphate	INS:	341(i)
Calcium hydrogen phosphate	INS:	341(ii)	Tricalcium phosphate	INS:	341(iii)
Ammonium dihydrogen phosphate	INS:	342(i)	Diammonium hydrogen phosphate	INS:	342(ii)
Monomagnesium ophosphate	INS:	343(i)	Magnesium hydrogen phosphate	INS:	343(ii)
Trimagnesium phosphate	INS:	343(iii)	Disodium diphosphate	INS:	450(i)
Trisodium diphosphate	INS:	450(ii)	Tetrasodium diphosphate	INS:	450(iii)
Tetrapotassium diphosphate	INS:	450(v)	Dicalcium diphosphate	INS:	450(vi)
Calcium dihydrogen diphosphate	INS:	450(vii)	Pentasodium triphosphate	INS:	451(i)
Pentapotassium triphosphate	INS:	451(ii)	Sodium polyphosphate	INS:	452(i)
Potassium polyphosphate	INS:	452(ii)	Sodium calcium polyphosphate	INS:	452(iii)
Calcium polyphosphate	INS:	452(iv)	Ammonium polyphosphate	INS:	452(v)
Bone phosphate	INS:	542			

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
14.2.3	Grape wines	440 mg/kg	33	6	Request information on the technological purpose of Phosphates in this food

Notes

Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes: [(33 000 U/kg bw) x (0.025 µg/U) x (1 mg/1 000 µg)] = 0.825 mg/kg bw
Note 33 As phosphorus.
Note WW For sandwich spreads only.

Appendix VII

PROJECT DOCUMENT

PROPOSAL FOR REVISION OF THE FOOD CATEGORY SYSTEM (FCS) OF THE *GENERAL STANDARD FOR FOOD ADDITIVES*

(for adoption as new work)

1. The purpose and scope of the revision work to the FCS of the GSFA

The purpose of this work is to consider revision of the FCS of the GSFA (CODEX STAN 192-1995, Annex B) so that food categories that include cocoa and chocolate products, hard and soft candy, and chocolate substitute products would be assigned more appropriately within the hierarchy of the FCS.

This proposal aims to:

- Revise food categories 5.1 "Cocoa products and chocolate products including imitations and chocolate substitutes", 5.2 "Confectionery, including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4" and 5.4 "Decorations (e.g. for fine bakery wares), toppings (non fruit) and sweet sauces" and their relevant sub-categories so that chocolate, as defined in the Codex *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), as well as comparable non-standardized chocolate products and products that use standardized chocolate, would be more appropriately categorized within the GSFA.
- Revise the descriptors for food categories 5.1, 5.2, and 5.4 and their relevant sub-categories with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, "compound chocolate" and "compound chocolate coating" products, and sugar-based or chocolate-based coatings for confectionery.

It should be noted that through the revision of the scope of the FCS, it may be necessary to consider the revision of food additive provisions in tables 1 and 2 in the affected food categories.

The FCS is an essential component of the GSFA. Provisions for food additives in the GSFA are established based on information of their use in foods that are included in the different food categories. Correct arrangement of the food categories is essential for appropriate interpretation of the GSFA.

2. Relevance and timeliness

The proposed revision of the FCS will improve the clarity, transparency, and accuracy of the GSFA. Currently, the categorization of confectionery in the GSFA and the descriptors of those categories do not completely or accurately reflect these types of products. A pragmatic review of the categories and their descriptors is needed to correct their current ambiguity.

Several key issues exist within the current categorization of 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4) and 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces) that require new work to fully address these issues:

(i) The current descriptors of food category 05.1 and its sub-categories are unclear with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, "compound chocolate" and "compound chocolate coating" products, and coatings (sugar-based or chocolate-based) for confectionery.

(ii) Cocoa may be used as an ingredient in confections such as hard candies (e.g., cocoa-containing lozenges) or soft candies (e.g., cocoa-containing toffee or caramel). However, the descriptors of categories 05.2.1 (Hard candy) and 05.2.2 (Soft candy) do not include these cocoa-containing confections.

(iii) "Compound chocolate" and "compound chocolate coatings" may contain chocolate liquor, cocoa and greater than 5% vegetable fat (other than cocoa butter), and are used and consumed in a similar way as chocolate. These products are not within the scope of chocolate as defined in the Codex *Standard for*

Chocolate and Chocolate Products. Thus, they may be considered as types of chocolate-containing confections. However, the descriptor of food category 05.1.5 (Imitation chocolate, chocolate substitute products) does not include these products.

(iv) Sugar- and chocolate-based coatings for confectionery are currently within the scope of food category 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces). Unlike certain coatings for baked goods (e.g., icing for cakes and cookies) that are also included in food category 05.4, sugar- and chocolate-based coatings for confectionery are not consumed as such (i.e., they are sold or consumed only as a component of a confection, such as a chocolate with a hard sugar "shell" or a chocolate-enrobed crème). Therefore, based on the principles of the GSFA's food category system, sugar- and chocolate-based coatings for confectionery should not be included in food category 05.4.

The proposal to revise the FCS may require:

- revision of the food additive provisions in Tables 1 and 2 of the GSFA to reflect the reassignment of the food categories;

3. The main aspects to be covered

The GSFA (CODEX STAN 192-1995) would be revised as follows:

- the FCS would be revised according to the proposal (Annex B of the GSFA);
- provisions in Tables 1 and 2 of the GSFA in the affected food categories (05.1, 05.2, and 05.4) would be reassigned according to the proposal.

4. Assessment against Criteria for Establishment of Work Priorities

General Criteria

The proposal will contribute to consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries. It will ensure minimization of potential impediments to international trade from diverse interpretations of the GSFA and diverse national legislations.

Criteria Applicable to General Subjects

a. *Diversification of national legislations and apparent resultant or impediments to international trade.* Given the complexity of the category and the diversity of various national legislations for the categorization of confectionery there is a requirement to sufficiently harmonize the inconsistencies carried in this category so that trade is not impeded on an international basis. Sufficient categorization of the FCS hierarchy will provide a harmonized standard and aid significantly in this regard. Some international organizations have suggested a need for harmonization of the standards for confectionery so that international trade is not impeded and so that the consumer is sufficiently protected

b. *Scope of work and establishment of priorities between the various sections of work.* The FCS is an integral part of the GSFA. It is anticipated that the proposal will improve the accuracy and transparency of the FCS, and will better reflect food additive use in confections. This will improve consumer protection and ensure fair practice in food trade. The proposal therefore aims to initially clarify the descriptors for food categories for certain cocoa- and chocolate-containing confections, such as cocoa-containing hard and soft candies, "compound chocolate" and "compound chocolate coating" products, and coatings (sugar-based or chocolate-based) for confectionery. Secondly, it aims to clarify the appropriate food category for products that contain chocolate and other ingredients (e.g., chocolate-enrobed crèmes, caramels, and jelly-based centers, chocolate covered in a sugar-based "shell," chocolate products with coloured decorations, and chocolate containing nuts and fruit as integral ingredients) that are currently included under food category 05.1.4 (Cocoa and chocolate products). Once appropriate revision of the descriptors has been completed as per the CODEX standards of identity, a review of the food additive provisions of the altered categories will occur in tables I and II of the GSFA.

c. *Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental bodies.* This work is part on the ongoing work on GSFA.

Appendix VIII

PROPOSED DRAFT GUIDELINES ON SUBSTANCES USED AS PROCESSING AIDS

(N14-2008)

(For adoption at Step 5/8)

1. OBJECTIVES AND SCOPE

The Guidelines aim to provide information for the safe use of substances used as processing aids and the safety of their residues in the preparation of foods and food ingredients.

2. DEFINITION

Processing aid means any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.[1]

3. PRINCIPLES FOR THE SAFE USE OF SUBSTANCES USED AS PROCESSING AIDS

3.1 The use of a substance as a processing aid is justified when such use performs one or more technological functions during treatment or processing of raw materials, foods, or ingredients. Any residues of processing aids remaining in the food after processing should not perform a technological function in the final product.

3.2 Substances used as processing aids shall be used under conditions of good manufacturing practices (GMP) which includes the following:

- The quantity of the substance used shall be limited to the lowest achievable level necessary to accomplish its desired technological function;
- Residues or derivatives of the substance remaining in food should be reduced to the extent reasonably achievable and should not pose any health risk; and
- The substance is prepared and handled in the same way as a food ingredient.

3.3 The safety of a substance used as a processing aid should be demonstrated by the supplier or the user of the substance. The demonstration of safety should include appropriate assessment of any unintended or unavoidable residues resulting from its use as a processing aid under conditions of GMP.

3.4 Substances used as processing aids should be of food grade quality. This can be demonstrated by conforming to the applicable specifications of identity and purity recommended by the Codex Alimentarius Commission or, in the absence of such a specification, with an appropriate specification developed by responsible national or international bodies or suppliers.

3.5 Substances used as processing aids should comply with any applicable microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997) and should be prepared and handled in accordance with the *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969) and other relevant Codex texts".

5.0 LABELLING

5.1 Labelling of substances used as processing aids should be in accordance with the requirement of the Codex *General Standard for Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981) and the Codex *General Standard for the Labelling of Prepackaged Food* (CODEX STAN 1-1985).

[1] Codex Alimentarius Commission, Procedural Manual, "Section I : Definitions for the purpose of the Codex Alimentarius"

Appendix IX

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5/8 of the Procedure)

INS	Additive name; proposed change	Proposed change in Technological Purpose(s)
101(iii)	~~Riboflavin *(Bacillus subtilis)*~~ **Riboflavin from *Bacillus subtilis***	
170	Calcium carbonates	~~surface colourant, anticaking agent, stabilizer~~
339	Sodium phosphates	~~acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, moisture-retention agent~~
339(i)	Sodium dihydrogen phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant**, moisture-retention agent, **buffer, raising agent**
339(ii)	Disodium hydrogen phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant,** moisture-retention agent, **buffer**
339(iii)	Trisodium phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant,** moisture-retention agent, **antimicrobial synergist**
340	Potassium phosphates	~~acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer moisture-retention agent~~
340(i)	Potassium dihydrogen phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant,** moisture-retention agent, **buffer**
340(ii)	Dipotassium hydrogen phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant,** moisture-retention agent, **buffer**
340(iii)	Tripotassium phosphate	acidity regulator, sequestrant, emulsifier, texturizing agent, stabilizer, **humectant,** moisture-retention agent
341	Calcium phosphates	~~acidity regulator, flour treatment agent, firming agent, texturizing agent, raising agent, anticaking agent, moisture-retention agent~~
341(i)	Calcium dihydrogen phosphate	acidity regulator, flour treatment agent, firming agent, texturizing agent, raising agent, anticaking agent, **humectant**, moisture-retention agent, stabilizer, **sequestrant, dough conditioner**
341(ii)	Calcium hydrogen phosphate	acidity regulator, flour treatment agent, firming agent, texturizing agent, raising agent, anticaking agent, **humectant,** moisture-retention agent, stabilizer, **dough conditioner**
341(iii)	Tricalcium phosphate	acidity regulator, flour treatment agent, firming agent, texturizing agent, raising agent, anticaking agent, **humectant,** moisture-retention agent, stabilizer, buffer, **clouding agent**
343(i)	~~Monomagnesium phosphate~~ **Magnesium dihydrogen phosphate**	acidity regulator, anticaking agent
385	Calcium disodium ethylenediaminetetraacetate	antioxidant, preservative, sequestrant, **colour retention agent**
386	Disodium ethylenediaminetetraacetate	antioxidant, preservative, **sequestrant**
400 – 404	Alginic acid and alginates	thickener, stabilizer, gelling agent, emulsifier, **foaming agent, carrier, humectant, sequestrant, bulking agent, glazing agent**
405	Propylene glycol alginate	thickener, emulsifier, stabilizer, **foaming agent, carrier, gelling agent, bulking agent**
407	Carrageenan	thickener, gelling agent, stabilizer, emulsifier, **carrier, humectant, glazing agent, bulking agent, coating agent**
407a	Processed Euchema seaweed	thickener, stabilizer, gelling agent, emulsifier, **carrier, humectant, glazing agent, bulking agent, coating agent**
414a	**Octenyl succinic acid (OSA) modified gum arabic**	**Emulsifier**
425	Konjac	thickener, stabilizer, gelling agent, emulsifier, **carrier, humectant, glazing agent**

INS	Additive name; proposed change	Proposed change in Technological Purpose(s)
445	~~Glycerol ester of wood rosin~~ **Glycerol esters of rosin**	~~emulsifier, stabilizer, glazimg agent~~
445(i)	**Glycerol ester of gum rosin**	**emulsifier, density adjustment agent**
445(ii)	**Glycerol ester of tall oil rosin**	**emulsifier, density adjustment agent**
445(iii)	**Glycerol ester of wood rosin**	**emulsifier, density adjustment agent, stabilizer**
450	Diphosphates	~~emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent~~
450(i)	Disodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent, buffering agent**
450(ii)	Trisodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent**
450(iii)	Tetrasodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent, buffering agent**
450(v)	Tetrapotassium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent**
450(vi)	Dicalcium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, ~~moisture-retention agent,~~ buffering agent, **firming agent, texturizing agent**
450(vii)	Calcium dihydrogen diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, ~~sequestrant, moisture-retention agent~~, **firming agent, texturizing agent, dough conditioner**
451	Triphosphates	~~sequestrant, acidity regulator, texturizing agent~~
451(i)	Pentasodium triphosphate	sequestrant, acidity regulator, texturizing agent, **emulsifier, stabilizer, moisture-retention agent**
451(ii)	Pentapotassium triphosphate	sequestrant, acidity regulator, texturizing agent, **emulsifier, stabilizer, moisture-retention agent**
452	Polyphosphates	~~emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent~~
452(i)	Sodium polyphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent**
452(ii)	Potassium polyphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent**
452(vi)	Sodium potassium tripolyphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, moisture-retention agent, **texturizing agent**
460(i)	Microcrystalline cellulose (Cellulose gel)	emulsifier, anticaking agent, texturizing agent, dispersing agent, stabilizer, thickener, **bulking agent, carrier, glazing agent, coating agent, foaming agent**
460(ii)	Powdered cellulose	emulsifier, anticaking agent, texturizing agent, dispersing agent, stabilizer, thickener, **humectant, glazing agent, bulking agent, coating agent**
461	Methyl cellulose	thickener, emulsifier, stabilizer, **glazing agent, bulking agent, coating agent**
462	Ethyl cellulose	binder, filler, **glazing agent, thickener, coating agent, diluent for other food additives**
463	Hydroxypropyl cellulose	thickener, emulsifier, stabilizer, **glazing agent, coating agent, foaming agent, binder, suspension agent, film-forming agent**
464	Hydroxypropyl methyl cellulose	thickener, emulsifier, stabilizer, **glazing agent, bulking agent, coating agent**
466	Sodium carboxymethyl cellulose (Cellulose gum)	thickener, stabilizer, emulsifier, **firming agent, glazing agent, bulking agent, coating agent, gelling agent, humectant, suspension agent**
541	Sodium aluminium phosphates	~~acidity regulator, emulsifier~~
541(i)	Sodium aluminium phosphate (acidic)	acidity regulator, emulsifier, raising agent, **stabilizer, texturizing agent**
541(ii)	Sodium aluminium phosphate (basic)	acidity regulator, emulsifier, **stabilizer, texturizing agent**
576	Sodium gluconate	sequestrant, **stabilizer, thickener**
904	~~Shellac~~ **Shellac, bleached**	glazing agent**, coating agent, surface-finishing agent**
1200	Polydextroses	bulking agent, stabilizer, thickener, humectant, texturizing agent, **glazing agent, coating agent**

INS	Additive name; proposed change	Proposed change in Technological Purpose(s)
1503	Castor oil	carrier solvent, anticaking agent, glazing agent, **emulsifier, plasticizer**
1504(i)	**Cyclotetraglucose**	**Carrier**
1504(ii)	**Cyclotetraglucose syrup**	**Carrier**
1505	Triethyl citrate	foam stabilizer, carrier solvent, sequestrant, **emulsifier, plasticizer**
1518	Triacetin	humectant, **emulsifier, plasticizer, carrier solvent**
1521	Polyethylene glycol	antifoaming agent, **glazing agent, emulsifier, carrier, plasticizer**

Appendix X

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(at Step 5/8 of the Procedure)

Benzyl alcohol (R) (INS 1519)

Branching glycosyltransferase from *Rhodothermus obamensis* expressed in *Bacillus subtilis* (N)

Calcium lignosulfonate (40-65) (R) (INS 1522)

Cyclotetraglucose (R)

Cyclotetraglucose syrup (R) (INS 1504(ii)

Diacetyltartaric and fatty acid esters of glycerol (R) (INS 472e)

Ethyl lauroyl arginate (R) (INS 243)

Ferrous ammonium phosphate (N)

Glycerol diacetate (R) (INS 1517)

Lycopene (synthetic) (R) (INS 160d(i))

Lycopene extract from tomato (N) (INS 160d(ii))

Lycopene from *Blakeslea trispora* (R) (INS 160d(iii))

Microcrystalline cellulose (R) (INS 460(i))

Modified starches - Starch sodium octenyl succinate (R) (INS 1450)

Nisin (R) (previously named Nisin preparation) (INS 234)

Octenyl succinic acid modified gum Arabic (N) (INS 414)

Pectins (R) (INS 440)

Potassium sulfate (R) (INS 515(i))

Sodium hydrogen sulfate (R) (INS 514)

Sodium sulfate (R) (INS 514(i))

Sodium L(+)-tartrate (R) (INS 3135(ii))

Sucroglycerides (R) (INS 474)

Sucrose esters of fatty acids (R) (INS 473)

Sucrose oligoesters Type I (N) (INS 473a)

Sucrose oligoesters Type II (N) (INS 473a)

Tannic acid (R) (INS 181)

Titanium dioxide (R) (INS 171)

Triethyl citrate (R) (INS 1505)

[1] N = New specifications; R = Revised specifications

Appendix XI

PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA

	Question(s) to be answered	*Data availability (when, what)*	*Proposed by*
Aluminium containing food additives [1] Aluminium ammonium sulphate; Aluminium lactate; Aluminium sulphate; Aluminium phosphates	Safety assessment (bioavailability, developmental toxicity and multi-generation toxicity	End of 2010 (Bioavailability 2-generation reproductive toxicity study) IFAC; IAI information to be provided to JECFA Secretariat by May 2010	Japan
Potassium aluminium silicate (INS 555)	Safety assessment as a carrier for TiO_2, and Fe_2O_3; establishment of specifications	Available 2010 (CIAA)	Germany
Pullulan [1]	Safety assessment (for use as a dietary fibre)	Available 2009	Switzerland
Pullulanase [1]	Safety assessment and establishment of specifications	Available 2009	Denmark
Flavouring agents [1]	Safety assessment and specifications (134 compounds remaining from 315 listed in 2009)	End of 2009	United States of America
Benzoe tonkinensis (Gum benzoin, Siam)	Safety assessment and establishment of specifications	April 2010	France, EU
Magnesium silicate (synthetic) (INS 553(i))	Revision of specifications	Available 2010	United States of America
Polydimethylsiloxane (PDMS) (INS 900a)	Re-evaluation of safety, addressing specific question raised by JECFA	November 2010	(CEFIC)

	Question(s) to be answered	*Data availability (when, what)*	*Proposed by*
Quinoline Yellow (INS 104); Sunset Yellow FCF (INS 110); Ponceau 4R (INS 124) [1]	Review of safety assessment	Available 2010 (pending release of data submitted to EFSA by sponsors)	European Union
Hydroxypropyl methylcellulose (INS 464)	Revision of specifications	November 2010	(CEFIC)
Octenyl succinic acid (OSA) modified gum Arabic	Re-evaluation of safety, addressing specific question raised by JECFA	October 2010	United States of America

[1] High priority

Appendix XII

PROJECT DOCUMENT

PROPOSAL FOR REVISION OF THE CODEX *STANDARD FOR FOOD GRADE SALT* (CODEX STAN 150-1985)

Purposes and the scope of the standard

The standard applies to salt used as an ingredient of food, both for direct sale to the consumer and for food manufacture. It also applies to salt used as a carrier of food additives and/or nutrients.

Relevance and timeliness

The Codex Standard for Food Grade Salt is the international reference for food grade salt; it is therefore of paramount importance to update it in order to ensure that it is in line with the current technological developments and references modern and correct analytical methods.

Main aspects to be covered

Update of Section 4 Food Additives, Section 5 Contaminants, Section 6 Hygiene, and Section 9 Methods of Analysis and Sampling.

Assessment against the *Criteria for the establishment of work priorities*

General Criterion

Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries

Food grade salt is an important internationally traded food commodity. It is covered by the Codex Standard for Food Grade Salt since 1985.

Criteria applicable to commodities

Salt (sodium chloride) is an important commodity not only used in food but also in other sectors. Global annual production is currently around 250 million tons of which between 45 to 50 million tons are traded. It is estimated that approximately 10 % of the salt produced is used in food.

The Codex *Standard for Food Grade Salt* is not only directly applicable to salt to be used in food traded as a commodity but also to the ingredient salt that is present ubiquitously in salted commodities and processed foods which are traded internationally. The proportion of that segment cannot be estimated since no corresponding trade statistics are available but international sales of processed foods continue to grow significantly.

Relevance to the Codex strategic objectives

The proposed revision is covered by *Goal 1: Promoting sound regulatory frameworks.*

Information on the relation between the proposal and other existing Codex documents;

The "*General Guidelines on Sampling*" (CAC/GL 50-2004) only applies partially to the food grade salt standard. The specific sampling procedure laid in the Annex of the Standard is therefore important. Nevertheless, it could also be removed and thereby remain an industry guidance if such guidance would be in the public domain.

Identification of any requirement for and availability of expert scientific advice

None.

Identification of any need for technical input to the standard from external bodies so that this can be planned for

No specific input required.

The proposed time-line for completion of the new work

Start date of the revision by CCFA:	March 2010
Approval by the 33rd CAC:	July 2010
Proposed date for forwarding for adoption at Steps 5/8	March 2011
Proposed date for adoption by the Commission	July 2011