



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-First Session

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS;

REPORT OF THE EWG ON ALIGNMENT

Comments of India and Malaysia

India

Appendix 3

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS) (CXS 227-2001) (Page 47)

3.2 Chemical and radiological quality of packaged waters

3.2.2 Addition of minerals

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in the ~~Codex General Standard for Food Additives (CODEX STAN 192-1995)~~ and/or the Codex General Principles for the Addition of Essential Nutrients to Foods (CAC/GL 9-1987).

Comments: India does not support deletion of text as proposed.

Rationale: In India remineralization of Packaged Drinking Water is permitted by Regulation. Minerals are added only for restoration of taste and characteristics of products. Remineralization is not meant for nutritional enhancement.

Carbon dioxide is permitted in Codex Commodity standard (CODEX STAN CXS 227-2001).

India believes that even if no additives are permitted in this food category, commodity standards and General Standards for Food Additives (CXS 192-1995) should not be delinked.

Appendix 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR CEREALS, PULSES AND LEGUMES (CCCPL); AND VEGETABLE PROTEINS (CCVP) AND TABLES 1, 2 AND 3 OF THE GSFA RELATING TO CCCPL AND CCVP

1. Proposed amendments to the Codex commodity Standards for cereals, pulses and legumes, and vegetable proteins

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INSTANT NOODLES (CXS 249-2006) (Page 48)

Comment: India proposes that in section 4 food additive the anticaking agent in table Three need to be added in the text and text need to be modified as below in '**bold**'.

4. FOOD ADDITIVES

Acidity regulators, anticaking agents, antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, **anticaking agents**, antioxidants, colours, emulsifiers, flavour enhancers, humectants, stabilizers, and thickeners as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

Rationale:

As Anticaking agents are technologically justified and permitted for use as a functional class in the commodity standard (CODEX STAN 249 – 2006) where Poly dimethyl siloxane (INS 900a) is permitted at 50mg/kg, anticaking agents from Table 3 need to be added in proposed text in section 4 of Food Additives in the commodity standard (CODEX STAN 249 – 2006).

India permits use of anticaking agents from Table 3 in instant noodles products and industry is using silicone dioxide as anticaking agent which is Table 3 additive.

2. Proposed amendments to Table 1, 2 and 3 of the GSFA due to CCCPL and CCVP Standards.

STANDARD FOR INSTANT NOODLES (CXS 249-2006) (Page 64)

Food category 06.4.3 Pre-cooked pastas and noodles and like products

(i) It is proposed by eWG on alignment to add note XS249 against use of following colours in the CODEX STAN 249 – 2006 (food category 6.4.3: Pre-cooked pastas and noodles and like products):

- a. Annatto extracts, bixin-based (INS 160b(i))
- b. Annatto extracts, norbixin-based (INS 160b(ii))
- c. Paprika extract (INS 160 c (ii))

Comments:

- i. India doesn't agree with addition of Note XS249 against use of following additives in food category 6.4.3 (Pre-cooked pastas and noodles and like products):
 - a. Annatto extracts, bixin-based (INS 160b(i))
 - b. Annatto extracts, norbixin-based (INS 160b(ii))
 - c. Paprika extract (INS 160 c(ii))
- ii. India proposes to delete Note 153 in food category 6.4.3 (Pre-cooked pastas and noodles and like products).

Rationale:

- India permits use of these additives in this food category as well as specifically in instant noodles.
- Colour as a technological function is already justified in CODEX STAN 249 – 2006, as it already allows use of several colours in products conforming to this standard.
- As per the discussions previously held in this committee while discussing the decision tree for alignment work, it has been agreed that in those cases where Commodity committee is not functional, CCFA should decide on the technological justification of food additives.
- Food Category 6.4.3 (Pre-cooked pastas and noodles and like products) includes other types of products apart from noodles and therefore, use of colour may be permitted in other non-standardized products.

(ii) It is proposed by eWG on alignment to add note B-CXS249 against use of following colours in the CODEX STAN 249 – 2006 (food category 6.4.3: Pre-cooked pastas and noodles and like products):

CAROTENOIDS:

- Beta-carotene (synthetic) INS 160 a (i),
- beta-carotenes, Blakesleatrispora INS 160 a (iii),
- carotenal, beta-apo-8' INS 160 e,
- ethyl ester, beta-apo-8' INS 160 f

Comments:

- i. India doesn't agree with addition of new Note B-CXS249 against use of these additives in food category 6.4.3.

India proposes to delete Note 153 in food category 6.4.3 (Pre-cooked pastas and noodles and like products).

Rationale:

- India allows use of these additives in this food category as well as specifically in instant noodles.
- Colour as a technological function is already justified in CODEX STAN 249 – 2006, as it already allows use of several colours in products conforming to this standard.
- As per the discussions previously held in this committee while discussing the decision tree for alignment work, it has been agreed that in those cases where Commodity committee is not functional, CCFA should decide on the technological justification of food additives.

- eWG has proposed addition of new Note B-CXS249 in addition to already existing note 153. Both these are contradictory approaches, while Note 153 says “for use in instant noodles only”, Note B-CXS249 excludes products conforming to CODEX STAN 249 – 2006.

Food Category 6.4.3 (Pre-cooked pastas and noodles and like products) includes other types of products apart from noodles and therefore, use of colour may be permitted in other non-standardized products.

Malaysia

Issue for pWG

Malaysia’s comment: Malaysia notes the issue raised by Canada. Malaysia is of the view that argument on the numerical maximum used level or GMP should be under GSFA WG purview.

The principle for performing the alignment work is removal of food additive provisions from Codex commodity standards while ensuring that they are reflected in the GSFA usually by adding appropriate notes.

Appendix 2

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA FOR RIPENED CHEESES

Malaysia’s comment: Malaysia principally supports proposals of the eWG on the amendments to the food additive section of the 13 codex commodity standards for ripened cheese products and the relevant provisions of the GSFA in food category 1.6.2 as contained in Appendices 2 of CX/FA 19/51/6. However, Malaysia would like to propose this recommendation:

Food category	Additive	INS	Max Level	Malaysia’s Position
1.6.2	NITRATE S	251, 252	35 mg/kg	Adopt at 40 mg/kg with note 30 and XS274, XS276, XS277. Introduce new note: HH: Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 35 mg/kg The rationale: Food categories under GSFA may include the relevant commodity standard(s) also non-standardized food products. Therefore, Malaysia is of the view the proposed maximum level should be maintained at 40 mg/kg.

Appendix 4

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA DUE TO CCCPL AND CCVP STANDARDS

Malaysia’s comment: Malaysia supports the proposals contained in Appendix 4. However, Malaysia would like to comment on the:

STANDARD FOR INSTANT NOODLES (CXS 249-2006)

Food category	Additive	INS	Max Level	Malaysia’s Position
6.4.3	Sucroglycerides	474	2000 mg/kg	No objection to maintain. A group ADI of 0 - 30 mg/kg bw for this substance and sucrose esters of fatty acids, sucrose oligoesters type I and type II and sucrose monoesters of lauric, palmitic or stearic acid was established at the 73rd JECFA (2010).
06.4.3	Sucrose Oligoesters, Type I and Type II	473a	2000 mg/kg	No objection to maintain. A group ADI of 0 - 30 mg/kg bw for this substance and sucrose esters of fatty acids, sucrose oligoesters type I and type II and sucrose monoesters of lauric, palmitic or stearic acid was established at the 73rd JECFA (2010).