

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 2, 3a, 3b, 4a, 5a and 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Second Session

Virtual, 1-10 September 2021

Comments of African Union

Agenda Item 2

AGENDA ITEM 2: MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (CX/FA 21/52/2)

Matters Referred by the Codex Alimentarius Commission

A. Draft provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 "Fluid milk (plain)"

Issue: CAC42 did not adopt the draft food-additive provision for the use of trisodium citrate in FC 01.1.1 and agreed to return the provision to CCFA for further consideration. CAC42 encouraged members to actively participate in CCFA meetings so that technical issues could be fully deliberated there. CCFA52 is invited to consider the request.

Position: African Union does not support the use of trisodium citrate in this Food Category 01.1.1 (Fluid milk plain).

Rationale:

The notes covering this food additive include the following:

Note 438 For use as emulsifier or stabilizer only.

Note 439 For UHT milk from non-bovine species only.

Note B25 For use in UHT milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions only.

Two of the Notes for this additive i.e. Note 439 and Note B25 as expressed in REP19/FA Appendix VI are contradictory, hence there is need for clarification.

Matters Arising from other Subsidiary Bodies

B. Matters for action

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

CCMAS as a nodal committee for methods of analysis.

Issue: CCFA was reminded of the decision that CXS 234 is the single reference for methods of analysis and that CCFA should consider the appropriateness of the methods identified in the General Methods of Analysis for Food Additives (CXS 239-2003) so that the methods could be transferred to CXS 234; or to identify more updated methods or methods performance criteria for endorsement by CCMAS and inclusion in CXS 234 in order to revoke CXS 239.

Position: African Union supports the revocation of CXS 239-2003 and retention of CXS 234-1999.

Rationale: Based on the procedural manual, the terms of reference for CCMAS include consideration, amendment, and endorsement of appropriate methods of analysis and sampling, thus the recommendation by CCMAS as the competent committee to have a single reference for all methods of analysis is valid. Additionally, all the methods in CXS 239-2003 are already included in CXS 234-1999.

41st Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU41)

Appraisal of the technological need for xanthan gum (INS 415) and pectins (INS 440)

Issue: CCNFSDU41 requested CCFA to include xanthan gum (INS 415) and pectins (INS 440) in food category 13.1.3 “Formulae for special medical purposes for infants” of the GSFA. CCFA52 is invited to consider the request.

Position: African Union supports the endorsement of the food additives.

Rationale: CCNFSDU41 has provided technological justification on the need of the food additives and that JECFA evaluation had confirmed the safety of the additives in products consumed by infants and young children.

Alignment of food additive provisions in CCNFSDU standards with the GSFA

Issue: CCNFSDU41 agreed to inform CCFA that the food additive provisions of the GSFA, in particular those for the food category 13.4 and those of Table 3, are applicable to foods conforming to the two standards. CCFA 52 is invited to consider the information provided and take appropriate actions.

Position: African Union supports the proposals as presented by CCNFSDU41.

Rationale: CCNFSDU as the competent committee has agreed that exclusion of INS 338 was an omission and has clarified the question on whether CSX 181 and CXS 203 are in the same food category (REP 20/NFSDU Para 172 and 173). Additionally, the committee has provided technological justifications for their use and evidence of JECFA evaluations of the food additives.

29th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV29)

Technological justification for the use of tartrates (INS 334, 335(ii), 337) in Food Category (FC) 04.1.2.6 (Fruit based spreads (e.g. chutney), excluding products in FC 04.1.2.5)33

Issue: CCPFV29 agreed with the inclusion of tartrates (INS 334, 335 (ii), 337) as acidity regulators in FC 04.1.2.6 (Fruit based spreads (e.g. chutney), excluding products in FC 04.1.2.5), with the following technical justifications. CCFA is invited to consider the information provided and take appropriate actions:

- i. Mango is generally rich in vitamins & minerals like calcium, iron, vitamin C, vitamin B complex. These nutrients are highly susceptible to temperature and oxidation. Tartrates, as acidity regulators, can protect against this.
- ii. Use of tartrates in fruit-based spreads, e.g., mango chutney, can help improve product shelf life by helping ensure:
 - the pH of the product does not exceed 4.6
 - product is not spoiled by bacteria (spoilage bacteria cannot grow at low pH); and
 - potential for lesser amounts of preservatives to be used due to the maintenance of a low pH.

Position: African Union supports the endorsement of the proposals as presented by CCPFV29.

Rationale: The commodity committee has provided the required technological justification for the use of the additives as required by the procedural manual.

Technical justifications for the use of acidity regulators in general, and tartrates specifically (INS 334, 335(ii), 337) in FC 04.1.2.2 (Dried fruit)

Issue: CCPFV29 agreed to forward to CCFA the technical justification for the use of acidity regulators in general in FC 04.1.2.2 (Dried fruit) with followings:

- Acidity regulators are used to control the acidity or alkalinity of various types of dried fruits. The pH of food can greatly affect food safety and consumer perception and therefore acidity regulators such as citric acid (INS 330) and ascorbic acid, L- (INS 300) are needed to be used as pH adjusting agents to protect dried fruits against microbial growth.

CCPFV29 did not provide a response regarding the use of tartrates specifically (INS 334, 335(ii), 337) in FC 04.1.2.2 (Dried fruit).

Position: African Union supports the endorsement of the proposals as presented by CCPFV29.

Rationale: The commodity committee has provided the required technological justification for the use of the additives as required by the procedural manual.

i. **51st Session of the Codex Committee on Food Additives (CCFA51)**

The review of the seven group food additives in the GSFA

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

- revising the note on Cyclamates to ensure consistency with the reporting basis as specified by JECFA; and
- inserting text for the missing equivalent notes as evaluated by JECFA for the six categories of group food additive (i.e. Iron Oxides, Polyoxyethylene Stearate, Polysorbates, Riboflavins, Saccharins, Sorbitan Esters of Fatty Acids).

Based on the request of CCFA51, the Codex Secretariat has made corresponding recommendations for update and CCFA52 is invited to consider the recommendations presented in Appendix I to document CX/FA 19/51/2 Add.1.

Position: African Union supports the amendments.

Rationale: These are consequential amendments by Codex Secretariat as requested by CCFA51.

Agenda Item 3a

AGENDA ITEM 3A: MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 87TH, 89TH AND 91ST MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY (CX/FA 21/52/3, CX/FA 21/52/3 Add. 1, CX/FA 21/52/3 Add. 2)

Actions required as a result of changes in acceptable daily intake (ADI) status and other toxicological recommendations from JECFA in Table 1 in CX/FA 21/52/3)

Background: the 87th JECFA evaluated and provided recommendations for food additives in regard to toxicology and /or considered specifications related to Black Carrot extract (INS 163 (vi), Brilliant Black (INS 151), Carotenoids (INS 160 a(i), iii, iv, e and f), Gellan Gum (INS 418), Potassium Polyaspartate (INS 456) and Rosemary Extracts (INS 392).

Position: African Union supports

- recommendations where JECFA evaluation re-affirms previous ADIs and/or specifications.
- new ADIs and specifications as provided by JECFA.
- the JECFA recommendation to review the current uses of individual carotenoids as a consequential effect of withdrawal of group ADI. Additionally, request that the EWG on GSFA take up this work as a priority and review maximum use level in FC where the group ADI had been used to set the limits.

Rationale: The evaluation of the food additives has been done in accordance with the Procedural Manual. As a result of withdrawal of group ADI of INS 160 on the basis that it is not applicable to the general population, there is a need to review the provisions on a case by case basis so as to be consistent with condition of use of food additives as required in the preamble of the GSFA.

Agenda Item 3b

AGENDA ITEM 3B: PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 87TH, 89TH AND 91ST JECFA MEETINGS RESPECTIVELY (CX/FA 21/52/4, CX/FA 21/52/4 Add.1, CX/FA 21/52/4 Add.2, CX/FA 21/52/4 Add.3)

Background: The reports of the 87th, 89th and 91st JECFA meetings contain information on new specifications, full specifications, tentative specifications of food additives and Steviol glycoside as indicated in CX/FA 21/52/4, CX/FA 21/52/4 Add.1, CX/FA 21/52/4 Add.2 and CX/FA 21/52/4 Add.3. CCFA52 is requested to review the specifications designated as FULL for the food additives listed in the annexes with a view to recommending their adoption by CAC43 as Codex Specifications, considering comments received.

Position: African Union supports the adoption of the specifications designated as FULL.

Rationale: The outcome of the full JECFA evaluations of the food additives did to identify public health concerns.

Agenda Item 4a

AGENDA ITEM 4A: ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (CX/FA 21/52/5, CX/FA 21/52/5 Add. 1)

Food additives in the proposed draft guidelines for RUTF (NFSDU)

Position: African Union supports the endorsement of the food additives as listed in the table.

Rationale: The CCNFSDU agreed that there is technological justification for use of the additives at the proposed maximum use levels.

Regional Standard for Chili Sauce (CCPFV)

Comment: African Union seeks clarification on GMP provision for Curcumin.

Rationale: Curcumin has a numeric ADI thus a maximum level of use should be specified.

Agenda Item 5a

AGENDA ITEM 5A: GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): REPORTS OF THE EWG ON THE GFSA (CX/FA 21/52/7)

Steviol Glycosides: Adopt at the proposed use levels and the notes.

- i. Category No. 05.1.3 (Cocoa-based spreads, including fillings)
- ii. Category No. 05.1.4 (Cocoa and chocolate products)
- iii. Category No. 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces)

Position: African Union supports the proposals of the EWG on the amendments of the provisions in the food categories.

Rationale: The new provisions took in consideration safety and technological justification for the use of this additive in these food categories.

Issue: Adopt Methacrylate Copolymer, Basic 1205, at GMP

Position: African Union supports the adoption and recommends its advancement at step 5/8

Rationale: JECFA 86th report has assigned ADI 'not specified' for this additive and thus there is no safety concern, and it has technological justification for its use in the food category. BMC encapsulation will ensure the stability of added micronutrients.

Agenda Item 6

AGENDA ITEM 6: PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CXG 36-1989) (CX/FA21/52/11)

Issue: Consideration of eWG proposals related to functional class and technological purpose, assigning INS numbers and establishment of mechanism to keep track of deleted INS numbers.

Position: African Union supports:

- the eWG recommendation to adopt the functional class and technological purpose of the listed food additives as provided in document CX/FA/21/52/11.
- Maintaining the names suggested by JECFA (960c Enzyme Modified Steviol Glycosides and 960d Enzyme Modified Glucosylated Steviol Glycosides).
- the eWG recommendation to hold the assigning of INS numbers to Riboflavin from *Ashbya gossypii* and Fungal amylase from *Aspergillus niger*.

the format and approach of keeping track of deleted and reassigned INS numbers and support criteria for re-use.