CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 4b **CX/FA 14/46/5**

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-Sixth Session

Hong Kong, China, 17-21 March 2014

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

Report of the electronic working group on the alignment of the food additive provisions of the commodity standards with the GSFA, led by Australia, with the assistance of Brazil, China, Colombia, Costa Rica, Egypt, European Union, India, Iran, Japan, Republic of Korea, Malaysia, New Zealand, Norway, Philippines, Spain, United Kingdom, United States of America, CEFS, ELC, IFT, IADSA, IDF, IGTC, IOFI, NATCOL

Introduction

1. The 42nd Session of the Codex Committee on Food Additives (CCFA)[1] agreed to establish an electronic Working Group (eWG), led by Australia, to prepare a discussion paper 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 subcategories of the GSFA and analysis of the problems and solutions identified in carrying out this work.

2. The 43rd Session[2] of CCFA noted that the eWG achieved consensus on:

- The need for the food additives to be technologically justified and safe for use; and
- A decision tree approach had been tried out on the standards for processed meat and should be applicable to all commodity standards.

3. The 43rd Session[3] of the CCFA had generally supported a decision tree approach as a way to progressively achieve the goal of the GSFA being the single Codex reference for food additives. It was agreed that the eWG should continue its work, led by Australia, to resolve issues associated with the harmonisation of meat commodity standards with the GSFA.

4. At its 44th Session, the CCFA considered a further modified decision tree prepared by the eWG. The improved decision tree was tested on the meat commodity standards. The modified decision tree was based upon some principles arrived at by the eWG:

- Recognition that commodity standards have legitimate technical reasons for a reduced set of food additive permissions, whilst also recognising that where possible, the provisions of the GSFA should be used as a default.
- It is inappropriate to automatically allow the addition of all GSFA Table 3 additives to commodity standards. Two options were proposed: (i) to allow all Table 3 food additives currently listed in the commodity standard to be added at GMP through the GSFA; and (ii) allow all Table 3 food additives in the functional classes defined in the commodity standards to be used.

5. The 44th CCFA agreed to establish another eWG to:

i) Finalise application of the decision tree approach to the five standards for meat and make relevant proposals for amendments to the GSFA and to the commodity standards;

[1] CX/FA 10/42/17 and ALINORM 10/33/12, paras. 151-164

[2] CX/FA 11/43/6 and REP 11/FA, paras. 46-49

[3] CX/FA 12/44/6 and REP 12/FA, paras. 47-59

ii) Apply the decision tree approach to the Codex *Standard for Bouillons and Consommés* (CODEX STAN 117-1981) as well as to the standards related to chocolate and cocoa products and prepare the relevant proposals for amending the GSFA and the commodity standards; and

iii) Further improve the decision tree to take into account the experience gained by applying it and specific Codex member comments.

6. At its 45th Session[4], the CCFA considered the revised decision tree and the application of the decision tree to the food additive provisions of the various commodity standards. The Committee agreed to the use of the amended decision tree approach, with the suggestion to consider the inclusion of some explanatory notes to make the approach clearer and easier to apply. The Committee again agreed to the establishment of a eWG, led by Australia, to:

i) Finish work on the alignment of the meat standards, including a proposal for the revision of the relevant food categories of the GSFA and the revision of the food additive sections of the meat standards; and

ii) Continue working on the alignment of the *Standard for Bouillons and Consommés* and the standards related to chocolate and cocoa products.

Progress since the 45th Session of the CCFA

7. The eWG could not complete all work originally outlined. However, it was our understanding that it was a high priority to complete work on the meat standards by proposing revisions of the relevant food categories of the GSFA and the food additive sections of the meat standards. The experience of the eWG in completing the work on the meat standards could then be used to further work on the other commodity standards already identified for application of the decision tree.

8. During 2013, the eWG addressed the following tasks:

i) Preparation of a re-formatted decision tree to allow for easier application. This has involved simple formatting amendments without any change to the subject matter of the document.
ii) Consistent with the agreement from the 45th Session, amending the decision tree by inclusion of footnotes for Boxes C and G to assist with clarity and readability of the document. (see Appendix I)
iii) The addition of some explanatory notes or 'principles' to the decision tree. This set of principles has guided the direction of the decision tree and are embedded in the specific steps. They capture the decisions made during the course of its development that were previously only documented in the CCFA agenda papers and reports. Responses received from eWG members indicated support for the following principle: *When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such as class is appropriate*.
iv) Finalisation of the work on the meat standards, including a proposal for the revision of the relevant food categories of the GSFA and the food additive sections of the meat standards. However, the eWG could not reach consensus on approaches for additives limited by GMP in the respective commodity standards and already listed in Table 3 of the GSFA. As noted in point (iii), in this situation, there is support to allow all Table 3 additives belonging to the functional class, but only where it is clear that the intention of the relevant commodity committee was to list all food additives belonging to that functional class at the time. This may be difficult to determine in some cases. The eWG considered several approaches for additives limited by GMP in the commodity standards and already listed in Table 3 of the GSFA. One approach considered was to associate a note corresponding to each commodity standard with the appropriate food category heading in Table 2 of the GSFA. This was not considered acceptable by all eWG members. The eWG was not able to reach consensus on how to make this reference to Table 3 additives and this matter needs more discussion. (Appendix II & III)

9. The following work was not completed by the eWG:
i) Proposals for the revision of the GSFA and the relevant commodity standards for chocolate and cocoa products and the *Standard for Bouillons and Consommés*.
ii) Consideration of food additive provisions of the GSFA that, according to the Codex Committee on Fish and Fishery Products, are not technologically justified in the products covered by the draft Standard for Smoked Fish, Smoked-Flavoured Fish, and Smoke –dried Fish.

[4] CX/FA 13/45/5 and REP 13/FA, paras. 42-51.

iii) Consideration of food additive provisions of the GSFA that, according to the Codex Committee on Processed Fruits and Vegetables, are not technologically justified in specific food categories covered by the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2003), for *Preserved Tomatoes* (CODEX STAN 13-1981) and for *Processed Tomato Concentrates* (Codex STAN 57-1981).

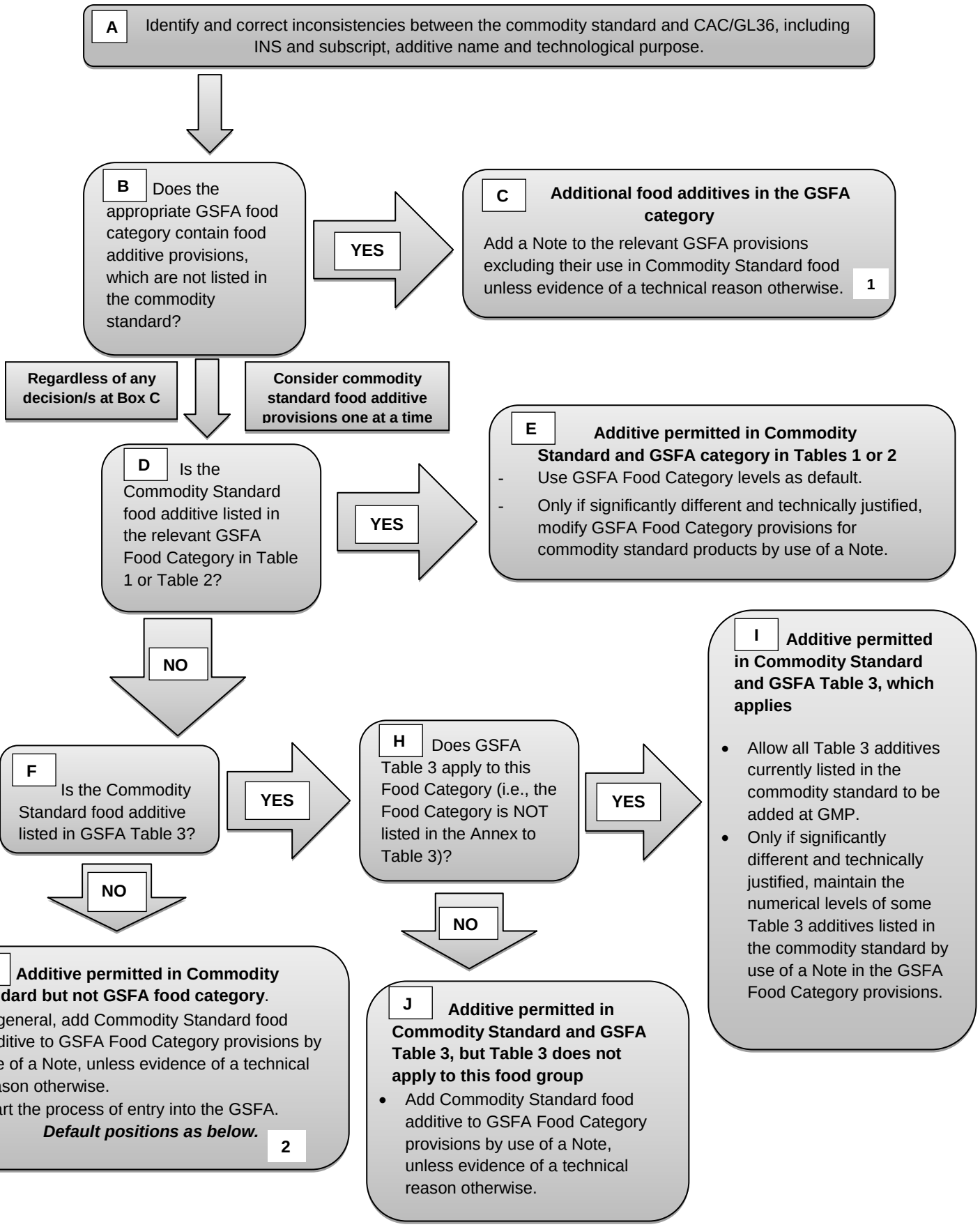
Recommendations

10. That the Committee support the proposals contained in Appendices (I - III) for the revision of the relevant food categories of the GSFA and the food additive sections of the meat standards.

11. That an eWG be established to continue work on alignment of the GSFA with commodity standards for chocolate and cocoa products, bouillons and consommés, canned citrus fruits, preserved tomatoes, processed tomato concentrates, and draft standards for smoked fish.

Appendix I

***REVISED DECISION TREE* FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS, BASED ON USE FOR PROCESSED MEATS, BOUILLONS AND CONSOMMÉS, AND COCOA-BASED COMMODITY STANDARDS**



Note that for the purpose of the testing of the decision tree, it has been simpler to consider only the adopted (Step 8) GSFA provisions.
However, for the actual application of the decision tree it would be preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.

Principles established that have guided the direction and development of the Decision Tree

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards[3]. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.

1. ***C:*** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*

2. ***G1:*** *Additive in Table 1 for other GSFA food categories*
Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note.
Start the process of entry into the GSFA
G2: *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CAC/GL 36-1989.*
Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.
G3: *Additive is not listed in the GSFA. Remove from commodity standards.*

3. *Codex Procedural Manual (21st Ed., 2013) Section II; Elaboration of Codex Texts, Format for Codex Commodity Standards, pp.51-52.*

Appendix II

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES PROVISIONS OF THE CODEX STANDARDS FOR MEAt AND MEAT PRODUCTS

A. *CODEX STANDARD FOR CORNED BEEF* (CODEX STAN 88-1981)

4. FOOD ADDITIVES

4.1 Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and its parent food categories are acceptable for use in foods conforming to this Standard. Antioxidants, flavour enhancers, stabilizers, and thickeners listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~**Maximum Ingoing Amount**~~

~~**4.1 Preservatives**~~

~~4.1.1 Nitrite, potassium and/or sodium salts 100 mg/kg total nitrite expressed as sodium Nitrite~~

~~**Maximum level calculated on the total net content of the final product**~~

~~4.1.2 Nitrite, potassium and/or sodium salts 50 mg/kg total nitrite expressed as sodium Nitrite~~

~~4.1.3 Potassium chloride Limited by Good Manufacturing Practice~~

~~**4.2 Antioxidants**~~

~~4.2.1 Ascorbic acid and its sodium salt 300 mg/kg (expressed as ascorbic acid~~

~~4.2.2 Iso-ascorbic acid and its sodium salt singly or in combination)~~

~~**4.3 Carry-over**~~

~~Section 4.1 of the General Standard for Food Additives (CODEX STAN 192-1995) shall apply.~~

B. *CODEX STANDARD FOR LUNCHEON MEAT* (CODEX STAN 89-1981)

4. FOOD ADDITIVES

4.1 Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and its parent food categories are acceptable for use in foods conforming to this Standard. Antioxidants, flavours enhancers, acidity regulators, stabilizers and thickeners listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~**Maximum Ingoing Amount**~~

~~**4.1 Preservatives**~~

~~4.1.1 Nitrite, potassium and/or sodium 200mg/kg total nitrite expressed as sodium nitrite salts~~

~~**Maximum Level Calculated on the Total Net Content of the Final Product**~~

~~4.1.2 Nitrite, potassium and/or sodium salts 125 mg/kg total nitrite expressed as sodium nitrite salts~~

~~4.1.3 Potassium chloride Limited by Good Manufacturing Practice~~

~~**4.2 Antioxidants**~~

~~4.2.1 Ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~4.2.2 Iso-ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~**4.3 Flavours**~~

~~4.3.1 Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius Limited by Good Manufacturing Practice~~

~~**4.4 Flavour Enhancers**~~

~~4.4.1 5'-Guanylate, disodium } Limited by Good Manufacturing Practice~~

~~4.4.2 5'-Inosinate, disodium } Limited by Good Manufacturing Practice~~

~~4.4.3 Monosodium glutamate } Limited by Good Manufacturing Practice~~

~~**4.5 Acidity Regulators**~~

~~4.5.1 Glucono-delta-lactone 3000 mg/kg~~

~~4.5.2 Sodium citrate Limited by Good Manufacturing Practice~~

~~**4.6 Water Retention Agents**~~

~~4.6.1 Phosphates (naturally present plus added)1 8000 mg/kg (expressed as P_2O_5)~~

~~4.6.2 Added phosphates (mono-, di- and poly-), sodium and potassium salts2 3000 mg/kg (expressed as P_2O_5), singly or in combination~~

~~**4.7 Colours**~~

~~4.7.1 Erythrosine (CI 45430) to replace loss of colour (for the product with binder only) 15 mg/kg~~

~~**4.8. Carry-Over**~~

~~Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.~~

C. *CODEX STANDARD FOR COOKED CURED HAM* (CODEX STAN 96-1981)

4. FOOD ADDITIVES

4.1 Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and its parent food categories are acceptable for use in foods conforming to this Standard. Antioxidants, flavour enhancers, acidity regulators, stabilizers, and thickeners listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~**Maximum Ingoing Amount**~~

~~**4.1 Preservatives**~~

~~4.1.1 Nitrite, potassium and/or sodium salts 200 mg/kg total nitrite expressed as sodium nitrite~~

~~**Maximum Level Calculated on the Total Net Content of the Final Product**~~

~~4.1.2 Nitrite, potassium and/or sodium salts 125 mg/kg total nitrite expressed as sodium nitrite~~

~~4.1.3 Potassium chloride } Limited by Good Manufacturing Practice~~
~~**4.2 Antioxidants**~~
~~4.2.1 Ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~
~~4.2.2 Iso-ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~
~~**4.3 Flavours**~~
~~4.3.1 Natural flavouring substances and nature-identical flavouring substances in the Codex Alimentarius } Limited by Good Manufacturing Practice defined~~
~~4.3.2 Smoke flavourings as evaluated by JECFA } Limited by Good Manufacturing Practice~~
~~**4.4 Flavour Enhancers**~~
~~4.4.1 5'-Guanylate, disodium } Limited by Good Manufacturing Practice~~
~~4.4.2 5'-Inosinate, disodium } Limited by Good Manufacturing Practice~~
~~4.4.3 Monosodium glutamate } Limited by Good Manufacturing Practice~~
~~**4.5 Acidity Regulators**~~
~~*CODEX STAN 96-1981*~~
~~*Page 3 of 5*~~

~~4.5.1 Citrate, sodium salt Limited by Good Manufacturing Practice~~
~~**4.6 Water Retention Agents**~~
~~4.6.1 Phosphates (naturally present plus added)1 8000 mg/kg (expressed as P_2O_5)~~
~~4.6.2 Added phosphates (mono-, di- and poly-), sodium and potassium salts2 3000 mg/kg (expressed as P_2O_5), singly or in combination~~
~~**4.7 Thickeners**~~
~~4.7.1 Agar } Limited by Good Manufacturing Practice~~
~~4.7.2 Carrageenan } Limited by Good Manufacturing Practice~~
~~4.7.3 Alginates, potassium and/or sodium salts 10 mg/kg~~
~~**4.8 Carry-Over**~~
~~Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.~~

D. *CODEX STANDARD FOR COOKED PORK SHOULDER* (CODEX STAN 97-1981)

4. FOOD ADDITIVES

4.1 Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and its parent food categories are acceptable for use in foods conforming to this Standard. Antioxidants, flavour enhancers, acidity regulators, stabilizers and thickeners listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~**Maximum Ingoing Amount**~~
~~**4.1 Preservatives**~~

~~4.1.1 Nitrite, potassium and/or sodium expressed as sodium nitrite salts 200 mg/kg total nitrite~~

~~**Maximum Level Calculated on the Total Net Content of the Final Product**~~
~~4.1.2 Nitrite, potassium and/or sodium expressed as sodium nitrite salts 125 mg/kg total nitrite~~
~~4.1.3 Potassium chloride Limited by Good Manufacturing Practice~~
~~**4.2 Antioxidants**~~
~~4.2.1 Ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~4.2.2 Iso-ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~**4.3 Flavours**~~

~~4.3.1 Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius } Limited by Good Manufacturing Practice~~

~~4.3.2 Smoke flavourings as evaluated by JECFA } Limited by Good Manufacturing Practice~~

~~**4.4 Flavour Enhancers**~~

~~4.4.1 5'-Guanylate, disodium } Limited by Good Manufacturing Practice~~

~~4.4.2 5'-Inosinate, disodium } Limited by Good Manufacturing Practice~~

~~4.4.3 Monosodium glutamate } Limited by Good Manufacturing Practice~~

~~**4.5 Acidity Regulators**~~

~~4.5.1 Citrate, sodium salt Limited by Good Manufacturing Practice~~

~~**4.6 Water Retention Agents**~~

~~4.6.1 Phosphates (naturally present plus added)1 8000 mg/kg (expressed as P_2O_5)~~

~~4.6.2 Added phosphates (mono-, di- and poly-), sodium and potassium salts2 3000 mg/kg (expressed as P_2O_5), singly or in combination~~

~~**4.7 Thickeners**~~

~~4.7.1 Agar } Limited by Good Manufacturing Practice~~

~~4.7.2 Carrageenan } Limited by Good Manufacturing Practice~~

~~4.7.3 Alginates, potassium and/or sodium salts 10 mg/kg~~

~~**4.8 Carry-Over**~~

~~Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.~~

E. *CODEX STANDARD FOR COOKED CURED CHOPPED MEAT* (CODEX STAN 98-1981)

4. FOOD ADDITIVES

4.1 Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and its parent food categories are acceptable for use in foods conforming to this Standard. Antioxidants, flavour enhancers, acidity regulators, stabilizers and thickeners listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

[1] The meat content includes meat, edible offal and poultry meat.

~~**Maximum Ingoing Amount**~~

~~**4.1 Preservatives**~~

~~4.1.1 Nitrite, potassium and/or sodium 200mg/kg total nitrite expressed as sodium nitrite salts~~

~~**Maximum Level Calculated on the Total Net Content of the Final Product**~~

~~4.1.2 Nitrite, potassium and/or sodium 125 mg/kg total nitrite expressed as sodium nitrite salts~~

~~4.1.3 Potassium chloride Limited by Good Manufacturing Practice~~

~~**4.2 Antioxidants**~~

~~4.2.1 Ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~4.2.2 Iso-ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)~~

~~**4.3 Flavours**~~

~~4.3.1 Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius Limited by Good Manufacturing Practice~~

4.4 Flavour Enhancers

4.4.1	5'-Guanylate, disodium	} Limited by Good Manufacturing Practice
4.4.2	5'-Inosinate, disodium	} Limited by Good Manufacturing Practice
4.4.3	Monosodium glutamate	} Limited by Good Manufacturing Practice

4.5 Acidity Regulators

4.5.1	Glucono-delta-lactone	3000 mg/kg
4.5.2	Sodium citrate	Limited by Good Manufacturing Practice

4.6 Water Retention Agents

4.6.1	Phosphates (naturally present plus added)1	8000 mg/kg (expressed as P_2O_5)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts2	3000 mg/kg (expressed as P_2O_5), singly or in combination

4.7 Colours

4.7.1	Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)	15 mg/kg

4.8. Carry-Over

Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

Appendix III

PROPOSED AMENDMENTS TO TABLE 2 OF THE GENERAL STANDARD FOR FOOD ADDITIVES

1. It is proposed to amend Table 2 of the GSFA by adding the following for food category 08.2.2

Food category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts			
Additive	**INS**	**Maximum Level**	**Notes**
Nitrites	249, 250	170mg/kg	32, AA
Phosphates (added)	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	3100 mg/kg	33, BB

Although the maximum levels in the commodity standards are 85 mg/kg for nitrites and 1320 mg/kg for phosphates, the GSFA currently contains draft provisions in food category 08.2.2 for nitrites at 170 mg/kg (as residual nitrite ion) and for phosphates at 3100 mg/kg (as phosphorous).

AA: Except for use in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981) at 85 mg/kg as residual nitrite ion.

BB: Except for use of 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)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), 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)), and bone phosphate (INS 542) as humectants in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981) at 1320 mg/kg as phosphorus. The total amount of phosphates (naturally present and added) shall not exceed 3520 mg/kg as phosphorus.

2. It is proposed to amend Table 2 of the GSFA by adding the following for food category 08.3

Food category 08.3 Processed comminuted meat, poultry and game products			
Additive	**INS**	**Maximum Level**	**Notes**
Nitrites	249, 250	130 mg/kg	32, CC
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	2200 mg/kg	33, BB

Although the maximum levels in the commodity standards are 50 mg/kg nitrites in CODEX STAN 88-1981 and 125 mg/kg in CODEX STAN 89-1981 and CODEX STAN 98-1981, the GSFA currently contains a draft provision in the parent food category 08.3 for nitrites at 130 mg/kg and 2200 mg/kg for phosphates.

CC: Except for use in products conforming to the Standard for Corned Beef (CODEX STAN 88-1981) at 30 mg/kg as residual NO_2 ion; and in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 80 mg/kg as residual NO_2 ion.

3. Potassium and sodium nitrite are not currently permitted in any food category in the GSFA. Therefore it is proposed to add to Table 1 of the GSFA:

Nitrites			
INS 249, Potassium nitrite, Functional class: Preservative, Colour retention agent			
INS 250, Sodium nitrite, Functional class: Preservative, Colour retention agent			
Food category No	**Food Category**	**Max Level**	**Notes**
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts	170 mg/kg	32, AA
08.3	Processed comminuted meat, poultry and game products	130 mg/kg	32, CC

4. It is proposed to amend Table 1 of the GSFA in relation to phosphates to refer to their permitted use in food category 08.2.2, by adding the following entry:

Phosphates 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542			
Food category No	**Food Category**	**Max Level**	**Notes**
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts	3100 mg/kg	33, BB
08.3	Processed comminuted meat, poultry and game products	2200 mg/kg	33, BB

5. It is proposed to amend Table 2 of the GSFA by adding the following notes for additives already permitted in food category 08.2

Food category 08.2 – Processed meat, poultry and game products in whole pieces or cuts			
Food Additive	**INS**	**Maximum Level**	**Notes**
Butylated hydroxyanisole	320	200 mg/kg	**XS96, XS97**
Butylated hydroxytoluene	321	100 mg/kg	**XS96, XS97**
Carmines	120	500 mg/kg	**XS96, XS97**
Carotenes, beta-, vegetable	160a(ii)	5000 mg/kg	**XS96, XS97**
Erythrosine	127	30 mg/kg	**XS96, XS97**
Fast green FCF	143	100 mg/kg	**XS96, XS97**
Grape skin extract	163(ii)	5000 mg/kg	**XS96, XS97**
Polysorbates	432-436	5000 mg/kg	**XS96, XS97**
Propyl gallate	310	200 mg/kg	**XS96, XS97**
Riboflavins	101(i), (ii)	1000 mg/kg	**XS96, XS97**
Sunset yellow FCF	110	300 mg/kg	**XS96, XS97**
Tertiary Butylhydroquinone	319	100 mg/kg	**XS96, XS97**

XS96: Not permitted in products conforming to CODEX STAN 96-1981, Cooked Cured Ham

XS97: Not permitted in products conforming to CODEX STAN 97-1981, Cooked Cured Pork Shoulder

These proposals are for adopted provisions only. The same notes (XS96 and XS97) could be applied to all draft and proposed draft provisions in food category 08.2 to ensure the Committee are fully informed as to the relation of the commodity standards to those GSFA provisions.

6. It is proposed to amend Table 2 of the GSFA by adding the following notes for additives already permitted in food category 08.2.2

Food category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts			
Food Additive	**INS**	**Maximum Level**	**Notes**
Saccharins	954(i)-(iv)	500 mg/kg	**XS96, XS97**
Sucroglycerides	474	5000 mg/kg	**XS96, XS97**

These proposals are for adopted provisions only. The same notes (XS96 and XS97) could be applied to draft and proposed draft provisions in food category 08.2.2, with the exception of provisions for nitrites and phosphates to ensure the Committee are fully informed as to the relation of the commodity standards to those GSFA provisions.

7. It is proposed to amend Table 2 of the GSFA by adding the following notes for additives already permitted in food category 08.3

Food category 08.3 – Processed comminuted meat, poultry and game products			
Food Additive	**INS**	**Maximum Level**	**Notes**
Butylated hydroxyanisole	320	200 mg/kg	**XS88, XS89, XS98**
Butylated hydroxytoluene	321	100 mg/kg	**XS88, XS89, XS98**
Erythrosine	127	30 mg/kg	**XS88, DD**
Grape skin extract	163(i)	5000 mg/kg	**XS88, XS89, XS98**
Polysorbates	432-436	5000 mg/kg	**XS88, XS89, XS98**
Propyl gallate	310	200 mg/kg	**XS88, XS89, XS98**
Riboflavins	101(i),(ii)	1000 mg/kg	**XS88, XS89, XS98**
Tertiary butylhydroquinone	319	100 mg/kg	**XS88, XS89, XS98**
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	2200 mg/kg	**BB**

XS88: Not permitted in products conforming to CODEX STAN 88-1981, Corned Beef

XS89: Not permitted in products conforming to CODEX STAN 89-1981, Luncheon Meat

XS98: Not permitted in products conforming to CODEX STAN 98-1981, Cooked Cured Chopped Meat

DD: Except for use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Mat (CODEX STAN 98-1981) at 15 mg/kg to replace loss of colour in product with binders only.

These proposals are for adopted provisions only. The same notes (XS88, XS89 and XS98) could be applied to all draft and proposed draft provisions in food category 08.3, with the exception of provisions for nitrites, to ensure the Committee are fully informed as to the relation of the commodity standards to those GSFA provisions.

8. It is proposed to amend Table 2 of the GSFA by adding the following notes for additives already permitted in food category 08.3.2

Food category 08.3.2 Heat-treated processed comminuted meat, poultry, and game products			
Food Additive	**INS**	**Maximum Level**	**Notes**
Allura red AC	129	25 mg/kg	**XS88, XS89, XS98**
Carmines	120	100 mg/kg	**XS88, XS89, XS98**
Carotenes, beta-, vegetable	160a(ii)	20 mg/kg	**XS88, XS89, XS98**
Carotenoids	160(i),a(iii), e,f	20 mg/kg	**XS88, XS89, XS98**
Ethylene diamine tetra acetates	385, 386	35 mg/kg	**XS88, XS89, XS98**
Saccharins	954(i)-(iv)	500 mg/kg	**XS88, XS89, XS98**
Steviol glycosides	960	100 mg/kg	**XS88, XS89, XS98**
Sucroglycerides	474	5000 mg/kg	**XS88, XS89, XS98**
Sunset yellow FCF	110	300 mg/kg	**XS88, XS89, XS98**

These proposals are for adopted provisions only. The same notes (XS88, XS89 and XS98) could be applied to all draft and proposed draft provisions in food category 08.3.2 to ensure the Committee are fully informed as to the relation of the commodity standards to those GSFA provisions.

9. It is proposed to amend Table 2 of the GSFA by adding the following notes for additives already permitted in food category 08.0

Food category 08.0 – Meat and meat products, including poultry			
Food Additive	**INS**	**Maximum Level**	**Notes**
Brilliant blue FCF	133	100 mg/kg	**XS88, XS89, XS96, XS97, XS98**
Caramel III- ammonia process	150c	GMP	**XS88, XS89, XS96, XS97, XS98**
Caramel IV – sulphite ammonia	150d	GMP	**XS88, XS89, XS96, XS97, XS98**

Food category 08.0 – Meat and meat products, including poultry			
Food Additive	**INS**	**Maximum Level**	**Notes**
process			

These proposals are for adopted provisions only. The same notes (XS88, XS89, XS96, XS97 and XS98) could be applied to all draft and proposed draft provisions in food category 08.0 to ensure the Committee are fully informed as to the relation of the commodity standards to those GSFA provisions.

10. Additives limited by GMP in the respective commodity standards and already listed in Table 3 of the GSFA.

In this situation, there is some support to allow all Table 3 additives belonging to the functional class, but only where it is clear that the intention of the relevant commodity committee was to list all food additives belonging to that functional class at the time. This may be difficult to determine in some cases.

The eWG considered several approaches for additives limited by GMP in the commodity standards and already listed in Table 3 of the GSFA. One approach considered was to associate a note corresponding to each commodity standard with the appropriate food category heading in Table 2 of the GSFA. This was not considered acceptable by all eWG members. The eWG was not able to reach consensus on how to make this reference to Table 3 additives and this matter needs more discussion.