

# codex alimentarius commission E



FOOD AND AGRICULTURE  
ORGANIZATION  
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**Agenda Item 5**

**CX/MMP 10/9/5  
December 2009**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON MILK AND MILK PRODUCTS**

**Ninth Session**

**Auckland, New Zealand, 1-5 February 2010**

**MAXIMUM LEVELS FOR ANNATTO EXTRACTS IN CODEX STANDARDS FOR MILK AND  
MILK PRODUCTS**

**Replies to CL 2008/2-MMP, Part B submitted by the European Union**

**European Union**

The European Union (EU) would like to submit the following comments in response to CL 2008/2 - Part B.

The EU takes note that the 31<sup>st</sup> CAC already adopted in 2008 a number of provisions regarding the use of annatto (norbixin based) at 25 ppm in various cheeses (Cheddar, Dando, edam, gouda, havarti, samso, emmental, tilsiter, saint paulin, provolone, coulommier, cream cheese, camembert, brie). The use of Annatto in cheese varieties is more restricted in the EU.

Although the EU can agree with the limit of 25 ppm (as Norbixin-based) as such, we would like to reiterate that food additives should be used in a restrictive way to maintain the characteristics of the products. We should also bear in mind the very low ADI allocated to Norbixin-based Annatto (0.6 mg/kg bw allocated by the 67<sup>th</sup> meeting of the joint expert Committee on Food Additives (JECFA)).

In the EU, annatto extracts are only authorised in Ripened Orange, yellow and broken white cheese, Red Leicester cheese, mimolette cheese. The EU agrees that the limits of Annatto should be expressed as Norbixin INS 160b(ii).