



ANALYSIS OF AGENDA ITEMS IN PREPARATION FOR THE 53th SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (CCFA53)

27th-31 March 2023 in Hong Kong –

24-25 March 2023 – Physical Working Group Meetings

General Overview and Considerations for South West Pacific Region

Objectives

This document offers a review and analysis of the agenda items planned for discussion at the 53rd Session of the **Codex Committee on Food Additives**, scheduled to take place in Hong Kong, China from March 27th – 31st, 2023. This document is intended for possible use by the Codex communities of practice, promoted by [GForSS](#) and [PARERA](#), as part of their contribution to enhancing awareness and supporting effective participation in international food standard setting meetings (Codex meetings) by representatives from members and observers.

The analysis provided in this document offers a factual review of select agenda items, their background, and a discussion of some considerations. This analysis is indicative in nature and does not represent an official position of the organizations mentioned above ([PARERA](#) and [GForSS](#)), their membership, or their management. It provides a synthesis and analysis of the work currently under discussion by the CCFA, which may be useful for delegations from Codex delegations, part of the GForSS Network Community, to prepare their positions considering the needs and specificity of the region and the potential impact of the proposed food standards.

This analysis is prepared as part of the [Codex Initiative for South West Pacific: South West Pacific Codex](#), implemented by [GForSS](#) and Venture 37, in Partnership with the Governments of Australia and New-Zealand and funded by the US Codex Office, US Department of Agriculture.

**It is important to note that experts – members of Expert Working Groups – do not represent the organizations and / or jurisdictions to which they are affiliated. The selection and participation in Expert Working Group proceedings is based on each expert's own credentials and experience, which should not be misconstrued as the country's / delegation's / organization's position to which they belong.*

*Agenda Item 2: Matters Referred**Documents* **CX/FA 23/53/2***Status in the Step Process:* **N/A**

In its 53rd session, CCFA received matters referred from CAC44, CCEXEC81, CCEXEC82, CCEXEC83 and CAC45 for information.

Matters for action pertain to CCFO27:

- CCFO27 agreed to inform CCFA that mono- and diglycerides of fatty acids (INS 471) was technologically justified for use as antifoaming agents at a maximum level of 10,000 mg/kg in oils for deep frying, conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999) excluding virgin and cold-pressed oils.
- Since CCFA52 had completed the process for the alignment of CXS 210-1999, the proposed amendments to the food additives section of CXS 210-1999 to include mono- and diglycerides of fatty acids (INS 471) **can be incorporated directly into the GSFA by CCFA – this would be carried out by the GSFA EWG.**

Matters for action pertain to CCFA52:

- Addressing inconsistencies related to potassium silicate (INS 560) for example

Agenda Item 3a: MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 92ND AND 95TH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY

Documents **CX/FA 23/53/3 and CX/FA 23/53/3 Add.1***Status in the Step Process:* **N/A**

This is an opportunity for JECFA to provide updates on its work to CCFA.

A Matter from WHO in relation with non-sugar Sweeteners:

A report published by WHO in April 2022 based on a systematic review brings together the most current scientific evidence on health effects of non-sugar sweetener use.

- Non-sugar sweeteners have been developed as an alternative to sugars and are widely used both as an ingredient in pre-packaged foods and beverages and added to food and beverages directly by the consumer.
- Individual non-sugar sweeteners undergo toxicological assessment by the JECFA and other authoritative bodies to establish safe levels of intake (i.e., acceptable daily intake or ADI).
- Results of randomized controlled trials have generally suggested non-sugar sweeteners may have little impact on glucose metabolism and result in lower body weight when coupled with energy restriction in the short-term.



- There is however no consensus on whether non-sugar sweeteners are effective **for long-term weight loss or maintenance**, or if they are linked to other long-term health effects at intakes within the ADI.

Matters will be brought forward for information from the 92nd and 95th meetings of JECFA. There is a Working Group that handles JECFA's Priority work for CCFA. This work is discussed under Agenda Item 7.

Some changes that are noteworthy, is the proposed increase of the ADI proposed by JECFA for benzoates, (0-20mg/kgbw/day) leading to possible higher dietary exposures being enabled,

Agenda Item 3b: PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 92ND AND 95TH JECFA MEETINGS RESPECTIVELY

Documents **CX/FA 23/53/4 and CX/FA 23/53/4 add.1**

Status in the Step Process: **3**

Background

Proposed Draft Specifications for the Identity and Purity of Food Additives Arising from JECFA92

JECFA92 developed new (N) specifications for 5 additives and revised (R) specifications for 2.

- Benzoic acid, its salts and derivatives (N)
- Collagenase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N)
- β -Glucanase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N)
- Phospholipase A2 from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (R)
- Riboflavin from *Ashbya gossypii* (INS 101(iv)) (N)
- Ribonuclease P from *Penicillium citrinum* (N)
- Modified starches (R)

Proposed Draft Specifications for the Identity and Purity of Food Additives Arising from JECFA95

JECFA92 developed new (N) specifications for 1 additive and revised (R) specifications for 1. Two new specifications for flavourings were developed.

- Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae* (JECFA95-7) (N)
- Spirulina extract (INS 134) (R)
- Trans-4-*tert*-butylcyclohexanol (N)
- Caryophylla-3(4),8-dien-5-ol (N)

Considerations and Recommendations

Most comments are supportive of the proposed specifications, and it is recommended to support their adoption



Agenda Item 4a: ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

Documents **CX/FA 23/53/4** and **CX/FA 23/53/4 add.1**

Status in the Step Process: **5/8**

Background

CCFA53 is invited to consider for endorsement the food additive provisions forwarded by the:

- 22nd Session of the Codex Committee on Fresh Fruits and Vegetables (REP22/FFV) for the
 - Standard for onions and shallots (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - Standard for berry fruits (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - Standard for fresh dates (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
- 24th Session of the FAO/WHO Coordinating Committee for Africa (REP22/AFRICA) for the
 - Regional standard for dried meat (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
- 6th Session of the Codex Committee on Spices and Culinary Herbs (REP22/SCH) for the
 - Standard for dried or dehydrated chilli pepper and paprika (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - Standard for dried small cardamom (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
 - Standard for spices derived from dried fruits and berries- Allspice, Juniper berry, and Star anise (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
- 6th Session of the Codex Committee on Spices and Culinary Herbs (REP22/SCH) for the
 - *Standard for dried or dehydrated chilli pepper and paprika (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)*
 - *Standard for dried small cardamom (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)*
 - *Standard for spices derived from dried fruits and berries- Allspice, Juniper berry, and Star anise (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)*
- 22nd Session of the FAO/WHO Coordinating Committee for Asia (REP23/ASIA) related to the
 - *Proposed draft regional standard for soybean products fermented with Bacillus species (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)*



- *Proposed draft regional standard for cooked rice wrapped in plant leaves (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)*
- 22nd Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (REP23/LAC) related to:
 - Insertion of the food additive section in the Regional Standard for Culantro Coyote (CXS 304R-2011)
 - Insertion of the food additive section in the Regional Standard for Lucuma (CXS 305R-2011)

Considerations and Recommendations

There is no objection supported by Codex procedural matters that would impede the endorsement of these provisions in these standards.

This work supports the advancement of food additive alignment between Codex Standards and the GSFA and consistency in Codex procedures.

CCFA has also two key agenda items pertaining to the work of the Working Groups:

- The Alignment E Working Group:
With agenda item: 4-b : **ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS: REPORT OF THE EWG ON ALIGNMENT (Document Number: CX/FA 23/53/6)**

The work of the Alignment EWG is on-going and is meticulous, examining various provisions of food additives in commodity standards and ensuring alignment with GSFA provisions.

Some focus was made in the current work on CCMMP Commodity standards.

Discussions are taking place as to whether amendment to the procedural manual should be in relation with the necessity to align food additive provisions in commodity standards. But such changes to the manual may be considered premature, and it would be advisable to consider changes to the procedural manual once the alignment work is close to being completed / completed.

The work of the EWG on the GSFA is documented in a number of appendices with highlights related to:

- *colours in French fried potatoes*
- *provisions for additives in formulated juice/nectars*
- *Provisions related to artificial sweeteners*



Under Agenda item 5-c :

There is a discussion about the possible development of a position on titanium dioxide during this meeting. Given the current divergent international opinions about this substance and the fact that JECFA is evaluating **TiO₂ in November 2023**, it will be important to hold off on discussing this item until the JECFA evaluation is settled (even if the item is introduced in the step process)

Some additional discussions will be added to this analysis as a result of engagement with other Codex delegations with a strong track record of participation in CCFA, such as the Canadian delegation.

These items pertain to :

- Agenda Item 8: **DISCUSSION PAPER ON MAPPING FOOD CATEGORIES OF THE GSFA TO THE FOODEX2 DATABASE**
- Agenda Item 9: **DISCUSSION PAPER ON THE FOOD ADDITIVE PROVISION FOR THE USE OF TRISODIUM CITRATE IN FC 01.1.1 “FLUID MILK (PLAIN)**
- Agenda Item 10: **DISCUSSION PAPER ON THE USE OF FOOD ADDITIVES IN THE PRODUCTION OF WINE**

The summary of these discussions is available through this link:

<https://youtu.be/ivQBNQLtEbY>

