



GLOBAL FOOD REGULATORY
SCIENCE SOCIETY



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C O D E X

Outputs of the Codex Committee on Food Additives

11 June 2023

Background

CODEX COMMITTEE ON FOOD ADDITIVES

CCFA53

- ❑ Date: 27 – 31 March 2023
- ❑ Session: 53
- ❑ Location: China
- ❑ Participation: Dr/ Bassma Soliman – NAFSA (physical)
En/ Noha Mohammed – EOS (virtual)

Key Outputs of Committee Discussions

Items Recommended for Adoption at Step 5/8

➤ **Use of mono- and diglycerides of fatty acids (INS 471)**

- CCFA53 recalled that CCFA52 had held the provision for mono- and diglycerides of fatty acids (INS 471) in Food Category (FC) 02.1.2 “Vegetable oils and Fats” at Step 3, pending guidance from the Codex Committee on Fats and Oils (CCFO) on the technological justification for the use of INS 471 as an antifoaming agent in products conforming to the Standard for Named Vegetable Oils (CXS 210-1999) excluding virgin and coldpressed oils. CCFO27 confirmed all the information including the technological use and maximum use level of the additive

Items Recommended for Adoption at Step 5/8

- **Deletion of Note 301 from the provision for BENZOATES (INS 210-212) in FC 14.1.4 (Appendix VI, Part B.1)**
 - The JECFA Secretariat reported that JECFA had evaluated the safety of benzoic acid, its salts and derivatives and had withdrawn the previous group ADI of 0–5 mg/kg bw and established a new group ADI of 0-20 mg/kg bw.
 - The Codex Secretariat recalled that the provision for BENZOATES in FC 14.1.4 had been discussed for several years and with the completion of the JECFA evaluation, proposed to delete Note 301 reading “an interim maximum level until CCFA53”, noting that the new group ADI was higher than the previous one and therefore, did not require any change to the interim maximum levels. CCFA53 supported the proposal
 - India-Kenya-Burundi – Nigeria -Senegal - South Africa - IACM ◊ ICBA ◊ IFT are endorsed the item.
 - while the Russian Federation notes that the increase in the acceptable daily intake of benzoic acid and its salts from 0-5 mg/kg to 0-20 mg/kg, proposed by the Joint Expert Committee, would lead to an unjustified increase of Technologically within the limits of food additives not only in beverages, but in all kinds of food products as well.

Conclusion:

CCFA53 agreed to Deletion of Note 301 from the provision for BENZOATES in FC 14.1.4 (Appendix VI, Part B.1);

Items Recommended for Adoption at Step 5/8

- Inclusion of riboflavin from *Ashbya gossypii* (INS 101(iv)) in the group header RIBOFLAVINS in Tables 1 and 2 of the GSFA
- Inclusion of the provisions for the four food additives (i.e., riboflavin, synthetic (INS 101(i)), riboflavin 5'- phosphate sodium (INS 101(ii)), riboflavin from *Bacillus subtilis* (INS 101(iii)) and riboflavin from *Ashbya gossypii* (INS 101(iv)) in Table 3 (Appendix VI, Part B.3);
 - As a result of the JECFA evaluation, the JECFA Secretariat noted at its CCFA52 meeting that it needed to consider the provisions for the four riboflavins (INS 101 (i), INS 101 (ii), INS 101 (iii), INS 101 (iv) which is Recommendations made by the United States (USA), with supported by Nigeria
 - India-Kenya-Burundi -Senegal - South Africa - IACM ◊ ICBA ◊ IFT are endorsed the item.

CCFA53 agreed to forward to CAC46:

- Inclusion of riboflavin from *Ashbya gossypii* (INS 101(iv)) in the group header RIBOFLAVINS in Tables 1 and 2 of the GSFA (Appendix VI, Part B.2);
- Inclusion of the provisions for the four food additives (i.e., riboflavin, synthetic (INS 101(i)), riboflavin 5'- phosphate sodium (INS 101(ii)), riboflavin from *Bacillus subtilis* (INS 101(iii)) and riboflavin from *Ashbya gossypii* (INS 101(iv)) in Table 3 for adoption at Step 5/8 (Appendix VI, Part B.3);
- Revocation of the provisions for RIBOFLAVINS in relevant FCs (Appendix VII, Part A)

Items Recommended for Adoption at Step 5/8

➤ Inclusion of the provisions for spirulina extract (INS 134) in Table 3 (Appendix VI, Part B.4).

- The 95th JECFA re-evaluated the specifications for spirulina extract (INS 134), and the denomination “tentative” was removed. As a consequence, the temporary status of the ADI “not specified,” which was determined at the 86th JECFA meeting, was also removed.
- Nigeria and (IACM) endorsed this provision

CCFA53 agreed to:

Inclusion of the provisions for spirulina extract (INS 134) in Table 3 for adoption at Step 5/8 (Appendix VI, Part B.4).

Items Recommended for Adoption at Step 5/8

➤ PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 92ND AND 95TH JECFA MEETINGS RESPECTIVELY

- CCFA53 agreed to forward the full specifications
- for food additives to CAC46

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 27, Rome, 2022¹):

Benzoic acid, its salts and derivatives (R)

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)

Food additives considered for specifications only

Modified starches (R)

B. PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES FROM 95TH JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 30, Rome, 2022²):

Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae* (JECFA95-7) (N)

Spirulina extract (INS 134) (N)

NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA Monographs 30, Rome, 2022²):

Alicyclic ketones, secondary alcohols and related esters

Flavouring agent ²	No.	Specifications	Conclusion based on current estimated dietary exposure
Trans-4- <i>tert</i> -butylcyclohexanol	2263	N	No safety concern
Caryophylla-3(4),8-dien-5-ol	2264	N	No safety concern

- Burundi, Ghana, Kenya, Paraguay, Philippines, Russian Federation, Senegal **support** the final adoption additives specifications as recommended by JECFA.

➤ ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)

- CCFA53 considered the six recommendations put forward by PWG in CRD3, noted that in case of Recommendations 1, 4 and 6, the food additives provisions for six standards/ or draft standards, from CCFFV (“onions and shallots”, “berry fruits”); CCASIA (“soybean products fermented with *Bacillus species*”) and CCLAC (“Culantro Coyote” and “Lucuma”) did not permit use of food additives. The standards had been forwarded for information only to CCFA (Appendix IV, Part A).
- CCFA53 endorsed the food additive provision in the Regional Standard for dried meat with editorial changes (Appendix IV, Part B.1).
- CCFA53 endorsed the food additive provisions in the Standard for dried or dehydrated chilli pepper and paprika with and editorial correction (Appendix IV, Part B.2).

Items Recommended for Adoption at Step 5/8

➤ ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)

- CCFA53 endorsed the food additive provisions for the Regional Standard for Cooked Rice Wrapped in Plant Leaves, with the deletion of acidity regulators, antioxidants and preservatives from the use in Tables 1 and 2 (Appendix IV, Part B.3).

Indonesia, Kenya, Nigeria , China , Paraguay ,Senegal, Burundi, Dominican Republic, Ghana ,Russian Federation support the endorsement of the food additives provision

Items Recommended for Adoption at Step 5/8

➤ **GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)**

- the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the USA, had made recommendations on many items in the Codex step procedure and/or already adopted.
- the EU does not support the use of colours in plain products. The EU considers that such use is not technologically justified in contrast to 'flavoured products' for which the use of colours may be justified, e.g. in order to align colour and flavour of the product.

CCFA53 agreed to:

Approving the draft of some provisions of food additives proposed by the GSFA for approval in Step 8 and Step 5/8 and reviewing some others (Appendix VI, Parts D and E).

Items Recommended for Adoption at Step 5/8

➤ CCFA53 agreed to forward the proposed draft amendments to the INS to CAC46 for adoption at Step 5/8 (Appendix X)

This was endorsed by (Burundi, Ghana, Nigeria, Paraguay, Russian Federation and Rwanda)

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES
(CXG 36-1986)
(For adoption at Step 5/8)

The additions are highlighted in **bold/underlined**. Deleted entries are indicated in **~~bold/underlined/strikethrough~~** font.

INS No.	Name of Food Additive	Functional class	Technological Purpose
419	Gum ghatti	<u>Carrier</u>	<u>carrier</u>
		Emulsifier	<i>emulsifier</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
427	Cassia gum	Emulsifier	<i>emulsifier</i>
		Gelling agent	<i>gelling agent</i>
		<u>Humectant</u>	<u>moisture-retention agent</u>
		Stabilizer	<u>foam stabilizer</u> <i>stabilizer</i>
		Thickener	<u>texturizing agent</u> <i>thickener</i>
960b(i)	Rebaudioside-A from multiple gene donors expressed in <i>Yarrowia lipolytica</i> (INS 960b(i))	<u>Sweetener</u>	<u>sweetener</u>
1207	Methacrylate copolymer, anionic	Glazing agent	<u>Coating agent</u>
			<i>glazing agent</i>

Items Recommended for Adoption at Step 5/8

➤ DISCUSSION PAPER ON THE FOOD ADDITIVE PROVISION FOR THE USE OF TRISODIUM CITRATE IN FC 01.1.1 “FLUID MILK (PLAIN)”

- Burundi , Ghana , Kenya , The Russian Federation , South Africa do not accept use of trisodium citrate use in UHT milk from bovine species
- also Egypt does not accept the use of TSC in Milk and Milk products except goat's milk only
- **Conclusion:**
- ✓ CCFA53 agreed to forward the provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 at the level of GMP, to CAC46 for adoption at Step 8, the revised draft provision with a new Note YY “Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.” in addition to the old Note 438: For use as emulsifier or stabilizer only; Note 227: For use in sterilized and UHT treated milks only (Appendix VI, Part G).
- ✓ CCFA agreed that all technical issues had been thoroughly discussed at the present and previous sessions and urged Members and Observers to respect the decision made at this session and not to reopen such discussions at CAC.

Standards Recommended for Adoption as Draft Standards at Step 5

1- CCFA53 endorsed the food additive provisions in the

i) draft Standard for spices derived from dried fruits and berries- allspice, juniper berry, and star anise; and

ii) draft Standard for dried small cardamom, with and editorial correction (Appendix IV, Part B.2).

2-The use of food additives is not allowed in the “fresh dates” standard

Other Items Discussed by the Committee

Discussion Paper Review and Conclusions

□ Discussion paper on the development of a standard for yeast

- China introduced the discussion paper (CRD6) highlighting the global market for yeast, including its use in baked goods and alcohol production. China explained that the purpose of this standard, would be to protect consumer health, and promote fair international trade by removing trade barriers in line with the Codex Strategic Plan 2020-2025.
- China further clarified that yeast was not a food additive but a food ingredient as identified in FC 12.8, and that CCFA was the most suitable Codex Committee to undertake this work

□ Conclusion

CCFA53 agreed to request China, France, and other interested Members, to prepare a discussion paper which would be included for discussion on the agenda of CCFA54

Summary of EWG to be Activated for Upcoming Period

**EWG that will be activated subsequent
to this session of the Committee**

Summary of EWG to be Activated for Upcoming Period

1- Establish an EWG, chaired by Canada and co-chaired by the USA and Japan, and working in English only, to:

- a. re-circulate the alignment of the following milk and milk products commodity standards: CXS 243-2003; CXS 288-1976;
- b. initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved;
- c. alignment of the following CCPFV commodity standards: CXS 66-1981, CXS 260-2007, CXS 320-2015 (ref. Brought forward from Workplan)
- d- alignment for the regional standards: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017; (ref. Brought forward from Workplan).

Summary of EWG to be Activated for Upcoming Period

2- EWG on the GSFA to consider:

- i. all remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA;
- ii. draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories;
- iii. draft and proposed draft provisions in FCs 14.2 and its subcategories;
- iv. provisions entered at Step 2 of the GSFA contained in Appendix IX; and
- v. all remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA.

Summary of EWG to be Activated for Upcoming Period

3- EWG, chaired by Belgium, working in English, to consider:

- a. replies to a CL requesting proposals for change and/or addition to Section 3 of the Class Names and International Numbering System for Food Additives (CXG 36-1989); and preparing a proposal for circulation for comments at Step 3;
- b. proposals for the addition of the new additives glycolipids (INS 246) as a preservative, oat lecithin (INS 322a) as an emulsifier and carbomer (INS 1210) as a bulking agent, stabilizer, thickener in the CXG 36-1989) (as mentioned in CX/FA 23/53/13 Add.1);
- c. the addition of the functional classes of “stabilizer” and “thickener” for sodium sesquicarbonate (INS 500(iii)) (CX/FA 23/53/6);
- d. the appropriateness of including the functional class of “preservative” for Sodium thiosulfate (INS 539) (CX/FA 23/53/6);
- e. the appropriateness of including the functional class of “carrier” and the technological purpose of "nutrient carrier" for mannitol (INS 421), starch sodium octenyl succinate (INS 1450), and sodium ascorbate (INS 301) (CX/FA 23/53/6); and
- f. assigning an INS number to low acyl clarified gellan gum (CX/FA 23/FA 23/53/2 Add.2)

Opening the Discussion

Positions Recommended for Adoption by the Arab Region Stemming from Committee Conclusions

- Standards recommended for adoption
 - The general specification for additives.
 - the international numbering system as soon as its amendment
- Recommend participation in the work groups to be held

