



# China National Center for Food Safety Risk Assessment



## Outputs of the Codex Committee on CCFA

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# Background on the Committee

## Codex Committee on 53 CCFA

- ❑ Host Country : China
- ❑ Date: 27-31 March 2023
- ❑ Session: 53rd
- ❑ Location: Hong Kong, China



# Background on the Committee

## CCFA Terms of Reference

- (a) to establish or endorse permitted maximum levels for individual food additives;
- (b) to prepare priority lists of food additives for risk assessment by the Joint FAO/WHO Expert Committee on Food Additives;
- (c) to assign functional classes to individual food additives;
- (d) to recommend specifications of identity and purity for food additives for adoption by the Commission;
- (e) to consider methods of analysis for the determination of additives in food; and
- (f) to consider and elaborate standards or codes for related subjects such as the labelling of food additives when sold as such.



# Background on the Committee

- ☐ CCFA Physical Working Groups
  - GSFA WG
  - Alignment WG
  - JECFA Priorities WG
  - INS WG



# Key Outputs of Committee Discussions

Items Recommended for Adoption at Step 5/8 or Step 8



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# Key Outputs of Committee Discussions

## Part 2 – Proposals to undertake new work or revise a standard

Codex body	Text	Reference
CCFA	Proposals for new food additive provisions of the GSFA	REP23/FA, Paragraph 117(iv), Appendix IX
CCFA	Priority List of substances proposed for evaluation by JECFA	REP23/FA, Paragraph 143(i), Appendix XI

## Part 3 – Work proposed for discontinuation

Codex body	Text	Reference
CCFA	Draft and proposed draft food additive provisions of the GSFA	REP23/FA, Paragraph 117(iii), Appendix VIII

## Part 4 – Codex standards and related texts proposed for revocation

Codex body	Text	Reference
CCFA	Food additive provisions of the GSFA	REP23/FA, Paragraphs 29(iv), 108(ii), 116 and 117(ii), Appendix VII



# Key Outputs of Committee Discussions

## Items

- *-Beta carotenes*
- *-Note 161*
- *-Alignment*
- *-Sodium Citrate*





# BETA-CAROTENES

- ❑ 87th JECFA withdrew the two group ADIs of 0–5 mg/kg bw, including: synthetic carotenoids beta-carotene(160a(i)), beta-apo-8'-carotenal(160e) and beta-carotene derived from *Blakeslea trispora*(160a(iii)), and established an ADI of 0-0.3 mg/kg bw for INS 160e .
- ❑ Due to the elevated level of risk of developing lung cancer in heavy smokers as observed in some intervention studies where participants had received beta-carotene as supplements.
- ❑ The JECFA Secretariat noted JECFA is unable to establish a group ADI for beta-carotenes.
- ❑ If JECFA withdraws an ADI ,the food additive provisions shall be all removed-----"Procedural Manual"
- ❑ The JECFA Secretariat further clarified that there were no safety concerns for the general population and CCFA could address the recommendations in the JECFA assessment with appropriate risk management measures.

## CAROTENOIDS

INS 160a(i) beta-Carotenes, synthetic Functional Class: Colour

INS 160a(iii) beta-Carotenes, *Blakeslea trispora* Functional Class: Colour

INS 160e Carotenal, beta-apo-8'- Functional Class: Colour

~~INS 160f Carotenoid acid, ethyl ester, beta-apo-8'- Functional Class: Colour~~

- INS 160a(ii) beta-Carotenes, vegetable
- INS 160a(iv) beta-Carotene-Rich-Extract from *Dunaliella salinina*

## BETA-CAROTENES

-INS 160a(i) beta-Carotenes, synthetic Functional class: Colour

-INS 160a(iii) beta-Carotenes, *Blakeslea trispora* Functional class: Colour

-INS 160a(iv) beta-Carotene-Rich-Extract from *Dunaliella salinina* Functional class: Colour

- INS 160a(ii) beta-Carotenes, vegetable
- INS 160e beta-apo-8'-Carotenal

### Revise the group header

- “Carotenoids” is revised into “Beta-Carotenes”;
- - INS 160f is removed from the group header and the GSFA;
- - INS 160e is removed from the group header and it will be listed in the GSFA in separate provisions as an individual additive;
- -INS 160a(iv) - all existing provisions in the GSFA for use as an individual additive should be discontinued

### Align Beta-Carotenes Provisions

- the note ““Expressed as beta-Carotene” is attached to all provisions for the Beta-Carotenes group header, as well as provisions for INS 160a(ii)
- the note "Singly or in combination: Beta-Carotenes and beta-carotenes, vegetable (INS 160a(ii))” will be attached to all, and that the maximum use level should be consistent across provisions for these additives in the same food category.

# CCFA 53: Adoption at Step 5/8 or 8

## E.1- Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.1.4 Flavoured Fluid Milk Drinks</b>						
01.1.4	CAROTENAL, BETA-APO-8'-	160e	10	52	5/8	2023
01.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	52, APP1C, APP1D	8	2023r
01.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	52, APP1C, APP1D	8	2023r
<b>01.3.2 Beverage whiteners</b>						
01.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D, XS250 & XS252	8	2023r
<b>01.4.4 Cream analogues</b>						
01.4.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C & APP1D	8	2023r
01.4.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C & APP1D	8	2023r
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	6	APP1C, APP1D, XS251	8	2023r
01.5.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	6	APP1C, APP1D, XS251	8	2023r
<b>01.6.1 Unripened cheese</b>						

As lower as possible

# Note 161

- ❑ Note 161 was first used at 39th CCFA as a compromise note that could be associated with certain sweetener provisions:

"Subject to national legislation of the importing country aimed, in particular, at consistency with Section"

- ❑ The intent of the note was to make clear that national authorities could require further restrictions within their jurisdictions.
- ❑ The use of Note 161 undermines the purpose of the GSFA, which is to provide harmonized food additive provisions.
- ❑ Note 161 is also used in provisions for certain colours in various food categories.
- ❑ The note should be refined to be more clearer.

# Need to solve:

- ❑ To develop wording for an alternative to Note 161 relating to the use of sweeteners consistent with Section 3.2 of the Preamble to the GSFA and the Statement of Principles in the Procedural Manual;
- ❑ To address the differences: Some Codex Members requiring significant energy reduction or food with no added sugars when sweeteners were used, while some requiring flexibility in the use of sweeteners.

**-The barrier to consensus on the use of these additives is not a disagreement on technological function or safety. Rather, the barrier is a difference in regional philosophies as to how these types of additives should be used.**



The Committee agreed:

(i) to adopt the following two alternative replacement notes to Note 161:

- Note for provisions for additives with the function of sweetener but not the function of flavour enhancer: [Note 477](#)

*“Some Codex members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.”*

- Note for provisions for additives with both sweetener and flavour enhancer functions: [Note 478](#)

*“Some Codex members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.”*

(ii) that the alternative notes would be considered for both the adopted provisions and provisions in the Step procedure and subject to the intended function of the additive (i.e. sweetener function only or sweetener and flavour enhancer functions).

# CCFA 53: Adoption at Step 5/8

- Draft and proposed draft provisions for sweeteners in FC 14.1.5 for comment on the actual use level as well as the reporting basis for any provided use level;
- Discuss provisions with Note 161 attached to them in FCs 05.1.1, 07.1 and 12.2 and its subcategories;
- Draft and proposed draft provisions for sweeteners in all FCs of the GSFA not covered by other topics.

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.1.4 <u>Flavoured Fluid Milk Drinks</u></b>						
01.1.4	ADVANTAME	969	6	381, 478	5/8	2023
<b>01.3.2 Beverage whiteners</b>						
01.3.2	ADVANTAME	969	60	201, 478, XS250, XS252	5/8	2023
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	ADVANTAME	969	20	408, 478, XS251	5/8	2023
01.5.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	408, 478, XS251	5/8	2023
<b>01.6.1 <u>Unripened cheese</u></b>						
01.6.1	ADVANTAME	969	10	201, 478, XS251, XS262, XS273, XS275	5/8	2023

# Alignment

- ❑ CCFA has worked since 2010 (CCFA42) to achieve full alignment between the General Standard for Food Additives (GSFA) and the food additive provisions contained in the Codex Commodity Standards.
- ❑ The aim of the alignment work is to systematically align the food additive provisions of the Commodity Standards with those of the GSFA, with the overarching principle that the GSFA be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the Commodity Standards.

**WORKPLAN FOR THE FUTURE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS**

Codex Stds (XCS) numbers	Commodity Committee	Number of Stds	CCFA53 2022	CCFA54 2023	CCFA55 2024	CCFA56 2025
207, 243, 253, 262, 281, 282, 288, 290, 331	CCMMP <sup>2</sup>	31	<b>9</b> Other milks and the rest 207, 243, 253, 262, 281, 282, 288, 290, 331	<b>[4]</b> 279, 280, 284, 289]		
17, 60, 62, 78, 99, 145, 241, 242, 297 (Canned) 38, 52, 67, 75, 115, 130, 143, 160, 177, 223, 240, 296 (the rest) 39, 69, 76, 103, 131, 321 [Already aligned: 66, 260, 320] Endorsement: 160, 294R, 306R, Canned dried fruits, canned mixed fruits	CCPFV <sup>2</sup>	35 [3, already aligned]	<b>3</b> Endorsement Stds CCPFV: 160, 294R, 306R	<b>11</b> Canned 17, 60, 62, 78, 99, 145, 241, 242, 297 Endorsement, Stds CCPFV: Canned dried fruits & canned mixed fruits	<b>11</b> The rest, split 38, 52, 67, 75, 115, 130, 143, 177, 223, 240, 296	<b>9</b> Others 39, 69, 76, 103, 131, 321 [Already aligned (3) 66, 260, 320]
72, 73, 74, 156, 181, 203, guideline RUTF	CCNFSDU <sup>1</sup>	6	<b>7</b> 72, 73, 74, 156, 181, 203,  Guideline RUTF			
<b>Total</b>			<b>19</b>	<b>15</b>	<b>11</b>	<b>9</b>
Any unfinished still to be completed				As required	As required	Any others?
All regional CS <u>CCAFRICA</u> 325R <u>CCASIA</u> 294R, 298R, 301R, 313R, 322R, 323R <u>CCNEA</u>	<u>CCAFRICA</u> <sup>1</sup> <u>CCASIA</u> <sup>1</sup> <u>CCNEA</u> <sup>1</sup> <u>CCLAC</u> <sup>1</sup> <u>CCEURO</u> <sup>1</sup>	1 7 5 1 1	2 40R, 325R	An appropriate split <b>5</b> 308R, 313R, 314R, 323R, 324R	As required, the rest <b>6</b> 257R, 258R, 298R, 301R, 309R, 322R	Any others?
257R, 258R, 308R, 309R, 314R <u>CCLAC</u> 324R <u>CCEURO</u> 40R						
247	TFFJ <sup>3</sup>	1			<b>1</b> 247	
<b>Total</b>			<b>21</b>	<b>20</b>	<b>18</b>	<b>9</b>

## CCFA 53: Adoption at Step 5/8

- ❑ Revised food additive provisions in GSFA and food-additive sections in Codex Commodity Standards :
  - seven standards for CCMMP
  - three standards for CCPFV
  - six standards for CCNFSDU
  - one standard for CCAFRICA, one standard for CCEURO, and
  - one set of guidelines for CCNFSDU(CXG 95-2022)



# Trisodium citrate

- ❑ CCFA51 endorsed the following provision for trisodium citrate (INS 331(iii)) in Food Category 01.1.1 “Fluid milk (plain)” with the corresponding notes 438, 439 and B25 to the Commission for adoption at Step 8.

Food Category No.	01.1.1	Fluid Milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
TRISODIUM CITRATE	331(iii)	8	2019	GMP	438, 439, B25	
<b>Notes to the General Standard for Food Additives</b>						
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.					

- ❑ In CAC42 different views were expressed by delegations and the provision was returned to CCFA to further consider possible solutions, e.g., setting numeric use levels and/or clarifying the notes further.

During CCFA52 ,different views were expressed on the provision:

**[Against]:**

- The technological justification for the use of trisodium citrate (INS 331(iii)) was lacking. E.g., Only phosphates are allowed for use as stabilizers in bovine milks in some countries;
- This substance could mask poor quality of the product and mislead consumers. E.g., buffer a low pH (which is an indicator of spoilage) ,mask bad handling practices;

**[Support]:**

- The technical justification was addressed in the note, it is allowed in bovine milks in some countries;
- It is added only to milk stored in tanks (UHT and sterilization) after passing all required physicochemical analysis and the results have been approved, removing the possibility of fraud or bad practices.

# CCFA 53: Adoption at Step 8

## **PART G: PROVISIONS RELATED TO AGENDA ITEM 9**

<b>Trisodium citrate</b> INS 331(iii)	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
<b>Food Cat No.</b>	<b>Food Category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>	<b>Step</b>
01.1.1	Fluid milk (plain)	GMP	438, 227, YY	8

### **Notes :**

438: For use as emulsifier or stabilizer only.

227: For use in sterilized and UHT treated milks only

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.

- ❑ Two members expressed their reservation on the proposed provisions.
- ❑ **CCFA 53 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.**

# Other Items Discussed by the Committee: New Work

## New Work from CCFA53

SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
China, Canada and EU CCFA54	Drafting	Discussion paper to identify the outstanding issues with respect to avoiding future divergence between the GSFA, commodity standards and other texts			46
China, France, and other interested Members CCFA54	Re-drafting	Discussion paper on the development of a standard for yeast			195

# Other Items Discussed by the Committee

## Addressing divergence of Alignment

### -Background

- ❑ New food additives provisions are continuing to be developed as a result of the activities of the different Codex Committees. The current CCFA “Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards” therefore appears to be insufficient to ensure that further divergence does not occur.
- ❑ PWG of Alignment noted that the question of divergence needed a holistic approach and proposed that a discussion paper be prepared to identify a full range of issues around the subject of divergence of food additives provisions between commodity standards and the GSFA.
- ❑ Prepare a discussion paper for CCFA54.





# Other Items Discussed by the Committee

## -Updates

China is working with EU and Canada. Provide 3 options:

1. Revision of Procedural Manual;
2. Revision of Guidelines;
3. Communication approach.



# Other Items Discussed by the Committee

## The development of a standard for yeast

### -Background

- ❑ China proposed for the development of a Codex standard for yeast, CAC44 agreed that the discussion paper on yeast standard should be presented at the next session of CCFA.
- ❑ A product that has a wide application globally, noting that this product fell outside of the Terms of Reference of the existing committees.
- ❑ CCFA53 China introduced the discussion paper. Different views on scope: The scope and proposal needed to be further refined with a focus on baker's yeast; Edible yeast should be excluded from the scope; Consider restricting the scope to live baker's yeast only.



# Other Items Discussed by the Committee

## -Updates

- ❑ China is working with Japan, France and and COFALEC (the European yeast producers);
- ❑ Refine the discussion paper by restricting the scope and other text.



# Thank you

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