

24th Meeting of the Codex Contact Points in the Arab Region

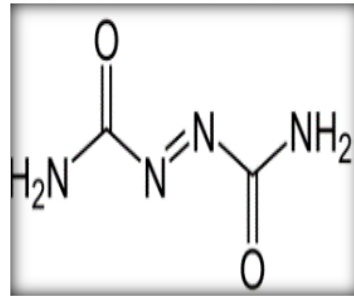
**ANALYSIS OF AGENDA ITEMS IN PREPARATION FOR THE 54th
SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES
(CCFA54)**

April 18, 2024

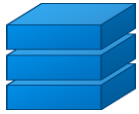
3.11

AGENDA ITEM 3.11: MATTERS RELATED TO AZODICARBONAMIDE (INS 927a)

➤ Document CX/FA 24/54/3 Add.1



Introduction



JECFA EVALUATION

Specification

CHEMICAL NAMES

Azodicarbonamide; Azodicarboxilic acid diamide

SYNONYMS

Azobisformamide

CAS NUMBER

123-77-3

INS

927a

FUNCTIONAL CLASS

Food Additives

FLOUR_TREATMENT_AGENT

1965



2023

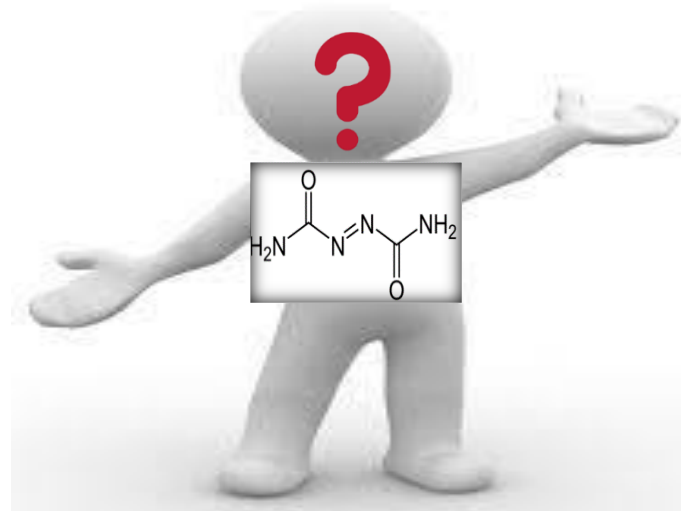
Acceptable level of treatment:
0-45 mg/kg flour

CCFA53 withdrew the ADI

As safety concern has been raised on the safe use of azodicarbonamide and no support was found to provide data for a re-evaluation

AZODICARBONAMIDE (ADA)

Empirical formula : $C_2H_4O_2N_4$



What're the Uses of Azodicarbonamide?



Beneficial technological effects in particular to **increase the gluten content of wheat flour, gas retention of dough, elasticity and toughness of baked products.**

used to safely replace potassium bromate in the bakery as a flour maturing agent by the FDA since 1962

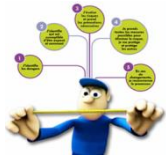
Not permitted by the EFSA, Food Standards Australia New Zealand and some other countries.

ADA is a controversial ingredient . . .

when processing flour foods, ADA will degrade to form biurea under humid and acidic conditions, and biurea can then be transformed into a known carcinogen semicarbazone after high temperature treatment.

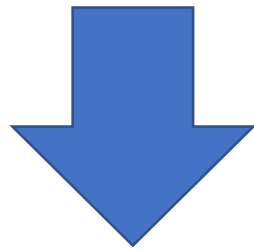
It is listed as "not classifiable as to its carcinogenicity to humans" by the International Agency for Research on Cancer.

Background (1/3)



CCFA51 (2019)

The Physical Working Group on Alignment noted the safety concern on azodicarbonamide (INS 927a) and request the re-evaluation of this food additive.

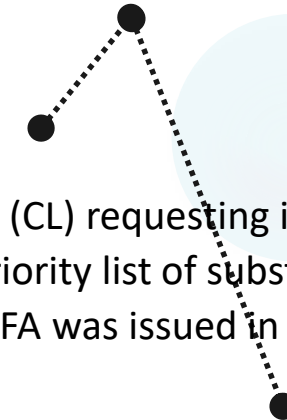


Inclusion ADA in the JECFA Priority list for JECFA safety assessment as a flour treatment agent.



At CCFA52 (2021),

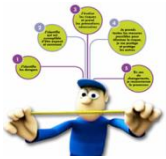
The priority list was reviewed, and the request for the re-evaluation of this food additive was affirmed for consideration at CCFA53.



A Circular Letter (CL) requesting information and comments on the priority list of substances proposed for evaluation by JECFA was issued in November 2021.

The responses to the CL were reviewed and discussed at the In-session Working Group on Priorities for Evaluation by JECFA.

Background (2/3)



CCFA53 (2023)

The Working Group recommended the removal of azodicarbonamide from the JECFA priority list due to the **absence of a sponsor and relevant data.**

Forward the revised Priority List of Substances Proposed for Evaluation by JECFA, which excluded azodicarbonamide, for approval by CAC46 (2023).

CAC46 approved the Priority

(ADI) for azodicarbonamide has been withdrawn.

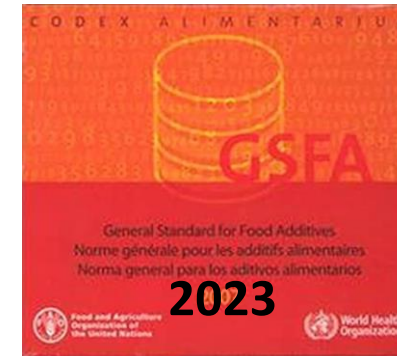


CCFA54 (2024)

Codex secretariat will recommend

The withdrawal of the ADI for azodicarbonamide

The deletion of the provision for azodicarbonamide from the GSFA.



ADA is permitted for use in Food Category 06.2.1, with a maximum usage level of 45 mg/kg

For flours for leavened bread only in products conforming to the Standard for Wheat Flour (CXS 152-1985)). It is not permitted in any commodity standards.

Background (3/3)



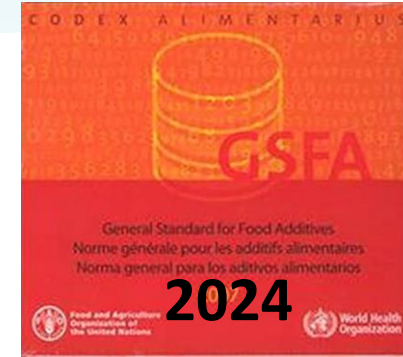
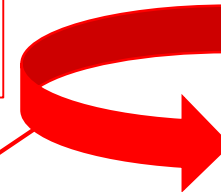
CCFA54 (2024)

Amendment proposed by codex secretariat



GSFA (2024)

The deletion of the provision for azodicarbonamide from the GSFA.



A Table 1 of the GSFA:

Azodicarbonamide: Functional class: Flour treatment agent INS 927a				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	45 mg/kg	467	2019

Note 467: For flours for leavened bread only in products conforming to the *Standard for Wheat Flour* (CXS 152-1985).

B Table 2 of the GSFA:

Food category No. 06.2.1 Flours				
Additive	INS	Year Adopted	Max Level	Notes
Azodicarbonamide	927a	2019	45 mg/kg	467

Note 467: For flours for leavened bread only in products conforming to the *Standard for Wheat Flour* (CXS 152-1985).

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