GFORSS | GLOBAL FOOD REGULATORY SCIENCE SOCIETY

ARAB CODEX INITIATIVE المبادرة العربية للدستور الغذائي

المنظمة العربية للتنمية الصناعية والتقييس والتعدين
ARAB INDUSTRIAL DEVELOPMENT, STANDARDIZATION AND MINING ORGANIZATION
A.I.D.S.M.O

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

6

AGENDA ITEM 6.1 & 6.2 : PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CXG 36-1989)

Documents: CX/FA 24/54/9 and CX/FA 24/54/9 Add.1

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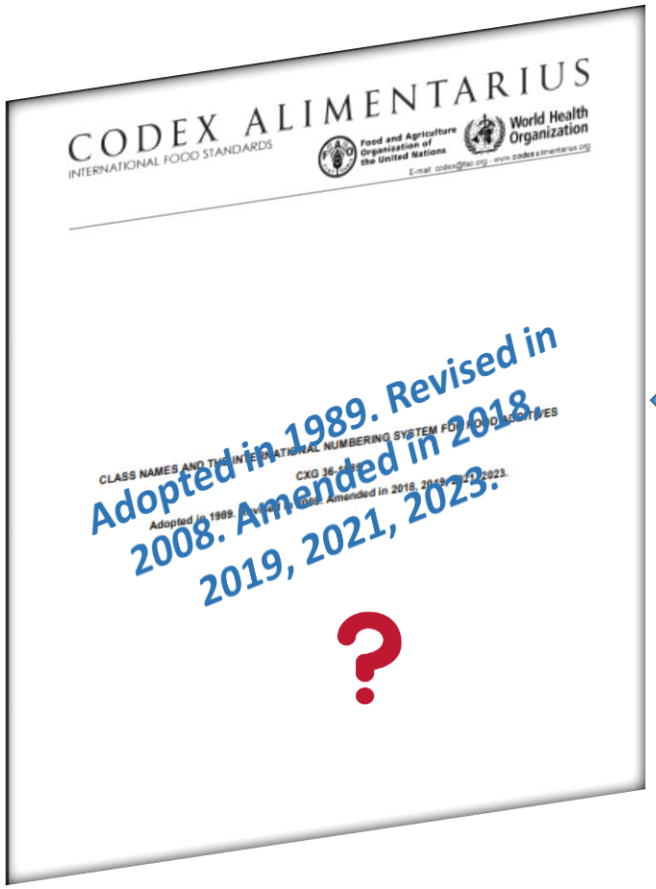
INTRODUCTION

CXG 36-1989

CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES



- **Harmonized naming system for food additives**
  alternative to the use of the specific name, which may be lengthy.
- **Inclusion in the INS does not imply approval by Codex for use as food additives.**
- **The INS (Section 3) is set out in four columns giving the identification number, the name of the food additive, the functional classes and the technological purposes.**
- **The list may include additives that have not been evaluated by (JECFA) or are not included in the General Standard for Food Additives** (CXS 192-1995).
- **The INS does not include flavourings**, *which have a JECFA number as identifier*, **chewing gum bases, and dietetic and nutritive additives. Enzymes** which function as food additives have been included in an 1100 series.

BACKGROUND

CCFA53 (2023) *established an electronic Working Group (EWG), chaired by Belgium, to consider the following task:*

- ✓ **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;**
- ✓ **The appropriateness of including the functional class of "preservative" for sodium thiosulfate (INS 539);**
- ✓ **Proposals for the addition of the new additives in the CXG 36- 1989:**
  - **glycolipids (INS 246) as a preservative,**
  - **oat lecithin (INS 322a) as an emulsifier and**
  - **carbomer (INS 1210) as a bulking agent, stabilizer, thickener**
- ✓ **The addition of the functional classes of "stabilizer" and "thickener" for sodium sesquicarbonate (INS 500(iii));**
- ✓ **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) and**
- ✓ **Assigning an INS number to low acyl clarified gellan gum.**

At the CCFA54

EWG's proposals related to revision of the class names and the international numbering system for food additives as requested by CCFA53

- **to consider** the additions to the Class Names and International Numbering System for Food Additives (CXG 36-1989) as presented in the **table 1 presented the next slide**;
- **not to include** the function of carrier for **sodium ascorbate** (INS 301) as INS 301 already contains the function of antioxidant and this seems to fit the use in nutrient preparations; and
- **not to include** **phycocyanin** produced by bacteria for use as a blue colour until proper authorization, including an official name, is substantiated in a country.

At the CCFA54

INS No.	Name of food additive	Functional class	Technological purpose
246	**Glycolipids**	**Preservative**	***preservative***
267	**Buffered vinegar**	**Acidity regulator**	***acidity regulator***
		Preservative	***preservative***
322a	**Oat lecithin**	**Emulsifier**	***emulsifier***
410	Carob bean gum	Emulsifier	*emulsifier*
		Gelling agent	***gelling agent***
		Stabilizer	*stabilizer*
		Thickener	
418	**Gellan**		
418 **(i)**	Gellan gum	Gelling agent	
		Stabilizer	
		Thickener	
418(ii)	**Low-acyl clarified gellan gum**	**Gelling agent**	***gelling agent***
		Stabilizer	***stabilizer***
		Thickener	***thickener***
421	Mannitol	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Carrier	***nutrient carrier***
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	*texturizing agent*
500(iii)	Sodium sesquicarbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
		Stabilizer	***stabilizer***
		Thickener	***thickener***

EWG proposed revision of the class names and the international numbering system for food additives

The additions are highlighted with bold/ underlined font

At the CCFA54

EWG proposed revision of the class names and the international numbering system for food additives

516	Calcium sulfate	Acidity regulator	*acidity regulator*
		Colour	***colour***
		Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Sequetrant	*sequestrant*
		Stabilizer	*stabilizer*
539	Sodium thiosulfate	Antioxidant	*antibrowning agent*
			antioxidant
		Preservative	***preservative***
		Sequestrant	*sequestrant*
1210	**Carbomer**	**Bulking agent**	***bulking agent***
		Stabilizer	***stabilizer***
		Thickener	***thickener***
1450	Starch sodium octenyl succinate	**Carrier**	***nutrient carrier***
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener

The additions are highlighted with bold/ underlined font

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ANALYSIS

- 15 countries and 8 observers (**including two Arab countries**) contributed to the EWG including:

  Australia, Austria, Brazil, China, India, Japan, Kenya, **Morocco**, Republic of Korea, Russian Federation, **Saudi Arabia**, Senegal, Turkiye, USA, European Union, EUSFI, FIA, IACM, ICBA, ICGA, IFAC, ISDI, NATCOL

- Contributions were sent by EU Specialty Food Ingredients, FIA, IACM, IFAC, ISDI, NATCOL.

- **Three countries and one organization replied to the CL 2023/45-FA** sent by The Codex Secretariat. The comments were sent by **Chile, European Union, Philippines, and International Food Additives Council (IFAC).**

- The Philippines stands in support of the proposed changes and/or additions to the INS at Step 3, as reflected in CX/FA 24/54/9.

PHYCOCYANIN

EWG's decision:

To not include

Lack of proof of authorization

requests for the inclusion of new additives may be made by Codex members that authorize the additive for use in that country

The name" **Phycocyanin" is not specific enough**.

will evaluate the initially proposed name of "phycocyanin"

will provide the scientific information

Addition of <u>phycocyanin</u>

Request made by Chile

Produced by bacteria, used as a blue colour.

<u>Chile</u>

<u>Replies to the CL 2024/23-FA</u>

The EUMS support not to include phycocyanin until proper authorization, including an official name, is substantiated by a Codex Member.

Has doubts about the authorization since Chilean regulations accept an additive if it has been previously authorized by Codex.

Buffered vinegar

Addition of INS 267 buffered vinegar used as a preservative and acidity regulator

Request made by the European Union

Replies made by Philippine

Support the proposal

The additive pose no safety concerns when used at their proposed levels;

Evaluation was by the EFSA Panel on Food Additives and Flavourings (FAF) based on scientific opinions.

EWG's decision: To support the proposal

- ✓ **Included in the European Union list of food additives 2023 and EU regulation,**
- ✓ **It is used as an alternative to other authorised preservatives or acidity regulators, in particular to acetic acid and its salts,**
- ✓ **Buffering increases pH and allows the use as a preservative or acidity regulator in many food categories without impacting the quality of foods.**
- ✓ **The condition of authorization and use and also risk assessment are available.**

Buffered vinegar

Inclusion of the functional class “gelling agent” for carob bean gum (INS 410).

Request made by Peru.

Replies made by Philippine

Support the proposal

The additive pose no safety concerns when used at their proposed levels;

EWG’s decision: To support the proposal

Request based on the JECFA specifications monograph 19 of 2016 of JECFA82.

Inclusion of the functional class “colour” for **Calcium sulfate** (INS 516)

Request made by NATCOL

Replies made by Philippine

Support the proposal

it offers an alternative to Titanium Dioxide (TiO2) as a white food colorant, considering its physical and chemical properties.

Largely insoluble mineral which when milled to the appropriate particle size exhibits a strong and stable whitening and opacifying effect

EWG’s decision: To support the proposal

- ✓ Gained approval for use as a colour in Brazil and approval is pending for the Mercosur region;
- ✓ The food industry has started to use anhydrous calcium sulphate as colour in Europe since the ban of TiO2 on August 7 2022 in various applications where calcium carbonate or starches do not work due to their technological limitations;
- ✓ **Turkey and Saudi Arabia** have forbidden the use of TiO_2 and calcium sulphate has been introduced by the food industry for its whitening and opacifying ability.

Proposals for the addition of the new additives: glycolipids (INS 246) as a preservative

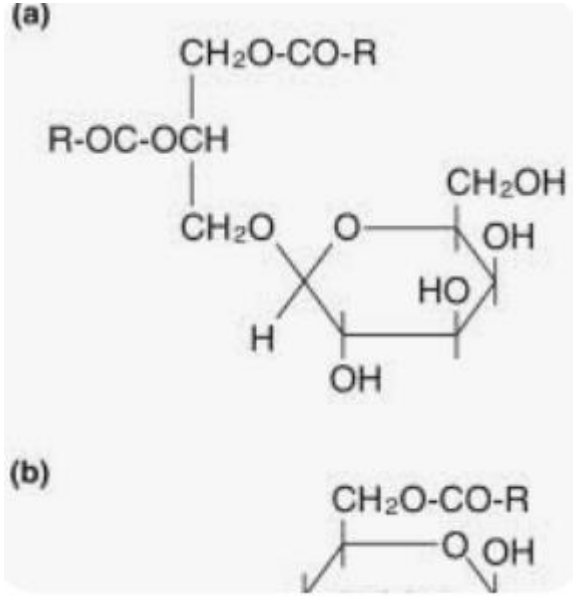
Request made by EU

<u>Replies made by Philippine</u>

Support the proposal

The additive pose no safety concerns when used at their proposed levels;

Evaluation was by the EFSA Panel on Food Additives and Flavourings (FAF) based on scientific opinions.



EWG's decision: To support the proposal

- ✓ Glycolipids acts as a preservative in flavoured drinks, some other non-alcoholic beverages and alcohol, free beer and malt beverages.
- ✓ Regulation (EU) 2022/1037, includes the authorization and conditions of use, specifications and a reference to the risk assessment.

<u>Replies made by IFAC</u> . Strongly supports the addition of glycolipids (INS 246) with the functional class and technological purpose of preservative.

Proposals for the addition of the new additives: oat lecithin (INS 322a) as an emulsifier

Request made by EU

EWG's decision: To support the proposal

<u>Replies to the CL 2024/23-FA made by Philippine</u>

Support the proposal

The additive pose no safety concerns when used at their proposed levels;

Evaluation was by the EFSA Panel on Food Additives and Flavourings (FAF) based on scientific opinions.

- ✓ Oat lecithin has been authorized as an emulsifier in the EU.
- ✓ Oat lecithin acts as an emulsifier and facilitates the manufacturing of cocoa and chocolate products by reducing the viscosity and yield value of chocolate products.
- ✓ Regulation (EU) 2023/440, includes the authorization and conditions of use, specifications and reference of risk assessment.

Proposals for the addition of the new additives: Carbomer (INS 1210) as a bulking agent, stabilizer, thickener

Request made by EU

EWG's decision: To support the proposal

<u>Replies to the CL 2024/23-FA made by Philippine</u>

Support the proposal

The additive pose no safety concerns when used at their proposed levels;

Evaluation was by the EFSA Panel on Food Additives and Flavourings (FAF) based on scientific opinions.

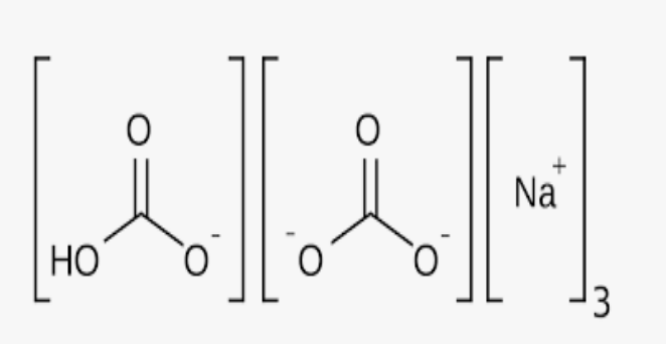
- ✓ Carbomer acts as a bulking agent and stabiliser in solid food supplements and as stabiliser and thickener in liquid food supplements.
- ✓ Regulation (EU) 2023/440, includes the authorization and conditions of use, specifications and reference of risk assessment.

The addition of the functional classes of “stabilizer” and “thickener" for sodium sesquicarbonate

Replies made by Philippine

Support the proposal

Additional functional classes and/or technological purposes for Sodium sesquicarbonate (INS 500(iii)), have been included to be consistent with relevant Codex texts and Commodity standards as discussed and proposed by the EWG.



EWG’s decision:
To support the proposal

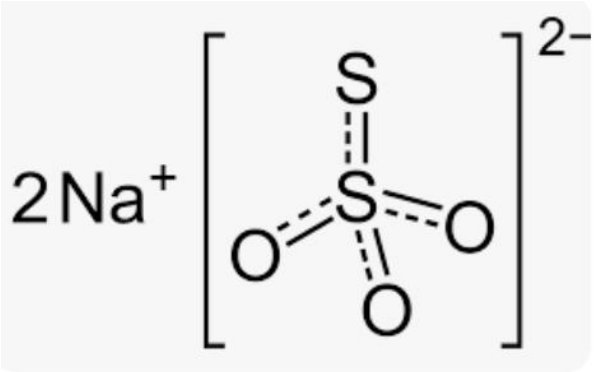
Other sodium carbonates INS 500 (i) and INS 500 (ii), already have the functional class and technological purpose of stabilizer and thickener in CXG 36-1989.

The appropriateness of including the functional class of “preservative” for Sodium thiosulfate (INS 539)

Replies made by Philippine

Support the proposal

The functional class "preservative" was reflected for Sodium thiosulfate (INS 539) in the JECFA database, justifying its proposed inclusion to the INS.



EWG’s decision: To include the functional class of “preservative” for Sodium thiosulfate (INS 539):

- CXS 306R-2011 as well as the GSFA and JECFA include sodium thiosulfate in the group of sulfites.

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)

EWG’s decision

To include the functional class of “carrier” and the technological purpose of "nutrient carrier" for mannitol (INS 421) and starch sodium octenyl succinate (INS 1450):

The Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children (CXG 10-1979) permits among other substances mannitol (INS 421) and starch sodium octenyl succinate (INS1450) as nutrient carriers;

INS 421 Mannitol, which already has the functional classes of anticaking agent and bulking agent, easily fits in a function as nutrient carrier;

The EWG did not take a strong position on sodium ascorbate (INS 301).

Replies made by EU

Support not to include the function of carrier for sodium ascorbate (INS 301) as INS 301 already contains the function of antioxidant that fits the use in nutrient preparations.

The use of INS 301 as a carrier in nutrient preparations is not recognised in the EU.

Replies made by Philippine

Support the proposal as additional functional classes and/or technological purposes for Mannitol (INS 421), and Starch sodium octednyl succinate (INS 1450) have been included to be consistent with relevant Codex texts and Commodity standards as discussed and proposed by the EWG.

Assigning an INS number to low acyl clarified gellan gum

EWG's decision ☛ **To assign the following INS numbers: INS 418 Gellan; INS 418 (i) gellan gum and INS 418 (ii) Low-acyl clarified gellan gum:**

- ✓ *The use of low-acyl clarified gellan gum as a thickener and stabilizer in formulas for special medical purposes intended for infants at 5 mg/100 mL limited to hydrolysed protein and/or amino acid-based liquid formula was technologically justified;*
- ✓ *The alternative proposal can be helpful for the link with specifications;*
- ✓ *A need was mentioned to have a different name for the parent and the specific additive;*
- ✓ *It creates a new parent additive.*

Replies made by Philippine

The Philippines support the proposal

- ✓ The product has been assessed by (JECFA), specifically regarding its functional classes as a Gelling agent, Stabilizer, and Thickener.
- ✓ The 87th JECFA report confirmed the safety of its proposed use in Formulas for Special Medical Purposes for Infants (FSMP).
- ✓ the functional class "gelling agent" has been identified as one of the technological functions of Carob bean gum (INS 410) based on the 82nd JECFA - Chemical and Technical Assessment (CTA) 2016.

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RECOMMENDATION

Arab Codex delegations might give their support for the EWG's proposals, supporting further development of the INS system.

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thank you
danke
謝謝
рахмат
ngiyabonga
teşekkür ederim
Баярлалаа
спасибо
faafetai lava
kiitos
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