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***

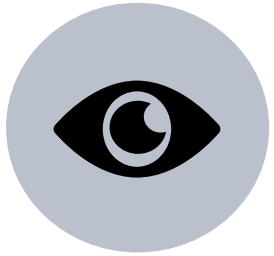
# INTRODUCTION

THE GENERAL STANDARD FOR FOOD ADDITIVES

CXS 192-1995

المبادرة العربية للدستور الغذائي
ARAB CODEX INITIATIVE

# Understanding Food Additives



## DEFINITION

- Substances not normally eaten alone or used as standard ingredients.
- Intentionally added for technological functions in food production and preservation

## PURPOSE

- Enhance flavors, improve preservation, and ensure food safety.
- Modify textures, stabilize emulsions, and improve appearance

## TYPES

- Preservatives, sweeteners, colorants, flavor enhancers, emulsifiers, stabilizers, etc.

## EXCLUSIONS

- Distinct from nutritional supplements and unintended contaminants.

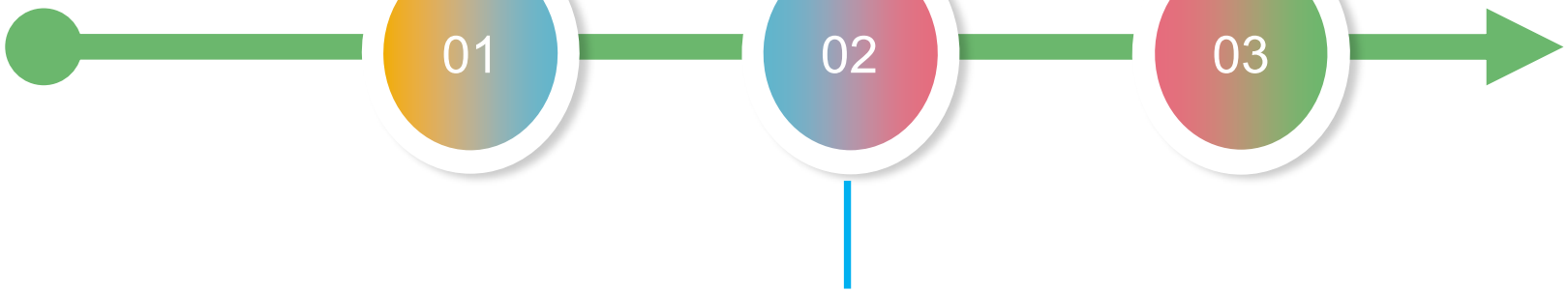
## CONSUMER SAFETY

- Subject to rigorous safety evaluations.
- Must not present health risks under conditions of intended use.
- Acceptable Daily Intake (ADI) established to prevent health risks.

# Safety Measures in Food Additive Consumption

**ADI "Not Specified" (NS)**

For additives with exceptionally low toxicity, not posing health risks at any dietary level




**Maximum Use Level**

The safe upper limit of an additive in food, quantified as mg per kg of food

**Acceptable Daily Intake (ADI)**

A safety threshold for lifetime daily consumption without significant health risks

# What is the GSFA?

The GSFA, or the General Standard for Food Additives, is a set of international food standards concerning the use of food additives, administered by the Codex Alimentarius Commission (CAC), under the Codex Committee on Food Additives (CCFA)

Deals solely with Food Additives:
– "any substance… the intentional addition of which to food for a technological purpose… may be reasonably expected to result… in it or its by products becoming a component of or otherwise affecting the characteristics… of such foods.

# General Principles of the GSFA: Preamble

PROTECT THE HEALTH OF CONSUMERS

01

- Only lists food additives determined to be safe by JECFA
- Sets criteria for verifying the compatibility of the listed ML with JECFA's ADI (considers use in all foods)
- Provides criteria for justification for use of food additives.

02

ENSURE FAIR PRACTICES IN FOOD TRADE

- Only lists food additives with INS designated by CODEX
- Sets forth the conditions under which food additives may be used in all foods
- Defines foods in which additives may not be used
- Is the single authoritative reference point for food additives

# GSFA - Criteria for Suitable Food Additives

## GSFA

### Recognition of Suitability for Food Additives

Only additives with an INS entry.

Must be reviewed and assigned an ADI by JECFA

### Food Additive Requirements for GSFA Inclusion

Technological justification and exposure assessment.

Must align with the JECFA ADI and exposure information.

Steps for inclusion in the GSFA

### Technological Justification for Additive Use

Must be technologically justified as per the preamble of GSFA

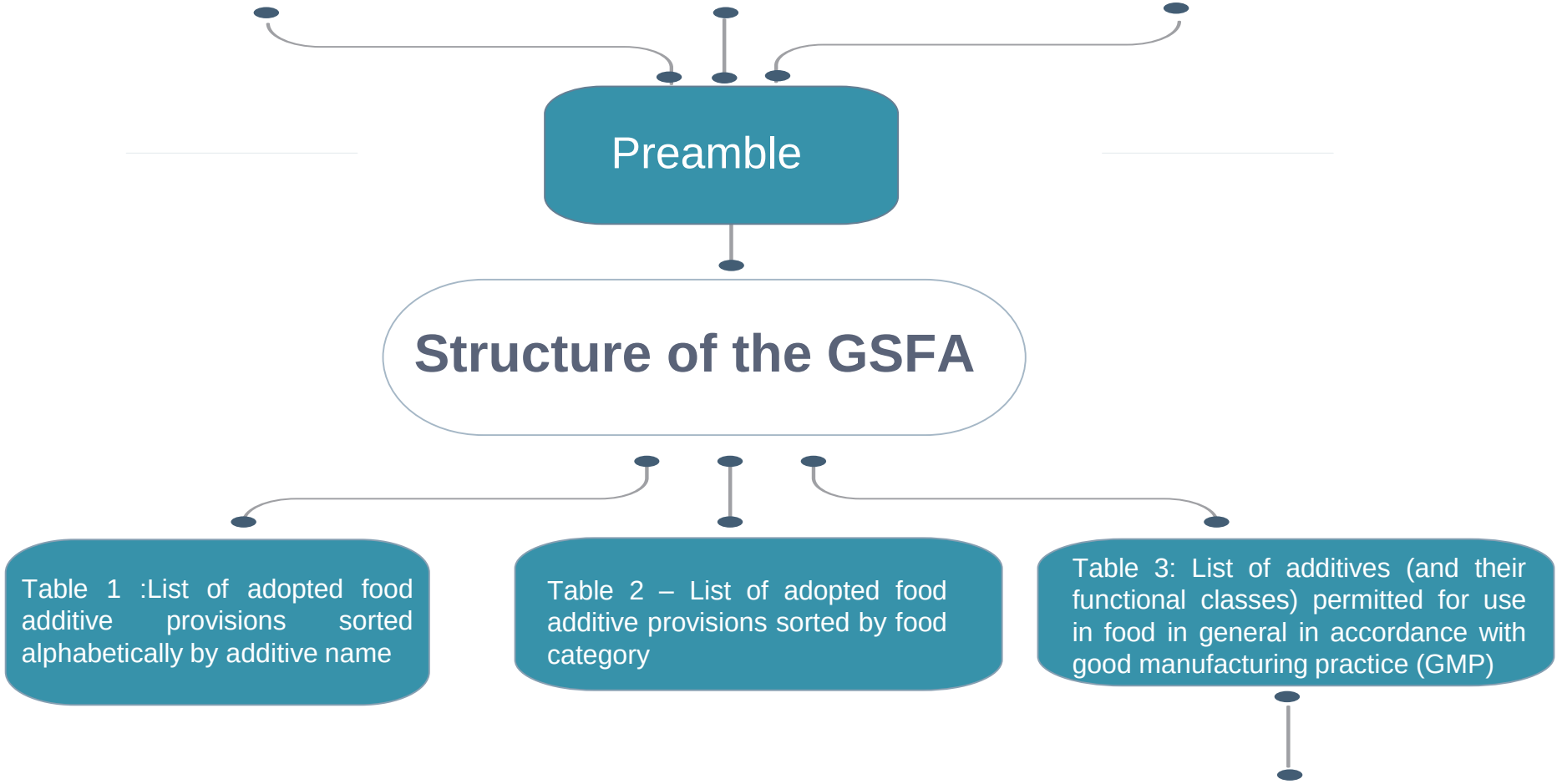
Products containing the additive should be in international trade

# GSFA - Structure of the GSFA

**Annex A** – Guidelines for the development of maximum levels for the use of food additives with numerical acceptable daily intakes

**Annex B** – Food category system

**Annex C** – Cross reference of GSFA food category system with Codex Commodity Standards

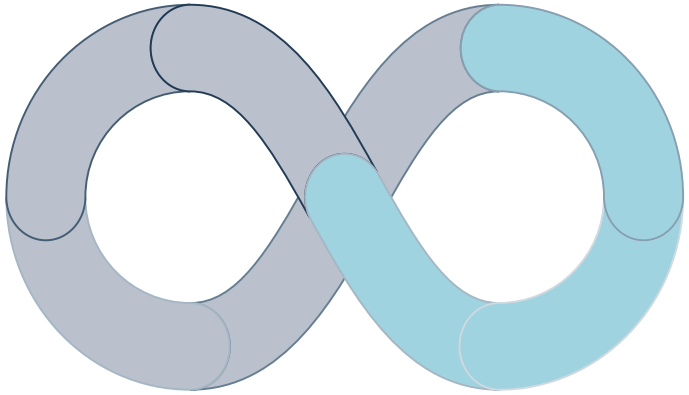



**Annex to Table 3** – List of food categories (e.g. fresh fruit) which are excluded from the general conditions of Table

# Organizing Food Additives: Categories and Numbering

## Food Category System

- Hierarchical system with 16 main categories and various subcategories.
- Carry-over principle for additives in compound food



## International Numbering System (INS)

- Harmonized naming and accepted technological functions of additives

01.0 Dairy products and analogues, excluding products of food category 02.0
- 01.1 Fluid Milk and Milk Products
  - 01.1.1 Fluid Milk (plain)
  - 01.1.2 Other Fluid Milk (plain)
  - 01.1.3 Fluid Buttermilk (plain)
  - 01.1.4 Flavoured Fluid Milk Drinks
- 01.2 Fermented and renneted milk products (plain),
  - 01.2.1 Fermented milks (plain)
    - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
    - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
  - 01.2.2 Renneted milk (plain)

05.0 Confectionery
- 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
  - 05.1.1 Cocoa mixes (powders) and cocoa mass/cake
  - 05.1.2 Cocoa mixes (syrups)
  - 05.1.3 Cocoa-based spreads, incl. fillings
  - 05.1.4 Cocoa and chocolate products
  - 05.1.5 Imitation chocolate, chocolate substitute products
- 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4
  - 05.2.1 Hard candy
  - 05.2.2 Soft candy
  - 05.2.3 Nougats and marzipans
- 05.3 Chewing gum
- 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces

# TABLE 1

**GENERAL STANDARD FOR FOOD ADDITIVES**

## TABLE ONE

**Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items**

Table 1 specifies, for each food additive or food additive group (in alphabetical order) with a numerical JECFA ADI, the food categories (or foods) in which the additive is recognized for use, the maximum use levels for each food or food category, and its technological function.

Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.

### ACESULFAME POTASSIUM

INS 950 Acesulfame potassium Functional Class: Flavour enhancer, Sweetener

| FoodCatNo | FoodCategory | MaxLevel | Notes | Year Adopted |
|---|---|---|---|---|
| 01.1.4 | Flavoured fluid milk drinks | 350 mg/kg | 478 & 188 | 2019 |
| 01.3.2 | Beverage whiteners | 2000 mg/kg | 188, 201, 478, XS250, XS252 | 2021 |
| 01.4.4 | Cream analogues | 1000 mg/kg | 188, 478 & 68 | 2021 |
| 01.5.2 | Milk and cream powder analogues | 1000 mg/kg | 188, 478, XS251 & 408 | 2021 |
| 01.7 | Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt) | 350 mg/kg | 478 & 188 | 2019 |

# TABLE 2

Table 2 contains the same information as Table 1, but the information is **arranged by food category number**.

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

## TABLE TWO

**Food Categories or Individual Food Items in Which Food Additives are Permitted**

**Food Category No. 01.6.4 Processed cheese**

| Additive | INS | Year Adopted | Max Level | Notes |
|---|---|---|---|---|
| ALLURA RED AC | 129 | 2023 | 100 mg/kg | |
| CAROTENAL, BETA-APO-8'- (160e) | 160e | 2023 | 18 mg/kg | |
| CAROTENES, BETA- | 160a(i),a(iii),a(iv) | 2023 | 25 mg/kg | 145, 341, 344 |
| CAROTENES, BETA-, VEGETABLE | 160a(ii) | 2023 | 25 mg/kg | 145, 341, 344 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg | |
| HYDROXYBENZOATES, PARA- | 214, 218 | 2012 | 300 mg/kg | 27 |
| IRON OXIDES | 172(i)-(iii) | 2005 | 50 mg/kg | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 2011 | 200 mg/kg | |
| NATAMYCIN (PIMARICIN) | 235 | 2006 | 40 mg/kg | 3 & 80 |
| NISIN | 234 | 2018 | 12.5 mg/kg | 233 |

# TABLE 3

Table 3 lists additives with Not Specified or Not Limited JECFA ADIs that are acceptable for use in foods in general when used at quantum satis levels and in accordance with the principles of good manufacturing practice (GMP).

## GENERAL STANDARD FOR FOOD ADDITIVES

## TABLE THREE

### Additives Permitted for Use in Food in General, Unless Otherwise Specified, in Accordance with GMP

| INS No | Additive | Functional Class | Year Adopted | Specific allowance in the following commodity standards [1] |
|---|---|---|---|---|
| 260 | Acetic acid, glacial | Acidity regulator, Preservative | 1999 | CS 70-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products) |
| 472a | Acetic and fatty acid esters of glycerol | Emulsifier, Sequestrant, Stabilizer | 1999 | CS 275-1973, CS 253-2006 (see functional class table and footnote) |
| 1422 | Acetylated distarch adipate | Emulsifier, Stabilizer, Thickener | 1999 | CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote) |


thank you
merci
gracias
danke
ngiyabonga
teşekkür ederim
tapadh leat
go raibh maith agat
obrigado
dziękuję
bedankt
sukriya
kop khun krap
terima kasih
dakujem
arigatô
grazie
takk
taiku
sagolun
mauruuru
hvala
dank je
спасибо
рахмат
謝謝
Баярлалаа
faafetai lava
kiitos
dankie
dhanyavad
nanni
nandri
bayarlalaa
gràcie
köszönöm
enkosi
vinaka
спасибі
blagodaram
mersi
kia ora
barka
welalin
tack
spas
misaotra
matondo
paldies
grazzi
mahalo
хвала
asante
manana
obrigada
tenki
chokrane
murakoze
djiere dieuf
tau
mochchakkeram
дякую
mamnun
akun
dankon
ačiū
chnorakaloutioun
gratias ago
gràcies
sulpáy
sobodi
děkuji
mèsi
didi madloba
najis tuke
kam sah hamnida
rahmat
ありがとう
tanemirt
rahmet
diolch
dhanyavadagalu
shukriya
merci
мерси
trugarez
.তোমাকে ধন্যবাদ
감사합니다
xièxie
ευχαριστώ
شكرا