



# PREPARATION FOR THE 55<sup>th</sup> SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

**(CCFA55)**



*March 18, 2025*

# 55<sup>th</sup> session of Codex Committee on food additives

## CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)



### Agenda item 7

CX/FA 25/55/10

CX/FA 25/55/10 Add.1

Proposals for additions and changes to the  
Priority List of Substances proposed for  
evaluation by JECFA (replies to CL 2024/59-FA)

## Toxicological Data

- Metabolic and pharmacokinetic studies.
- Short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies.
- Epidemiological and/or clinical studies and special considerations.

## Technological data

- Specifications for the identity and purity of the listed substances.
- Technological and nutritional considerations relating to the manufacture and use of the listed substance.

## Dietary exposure assessment data

- Levels of the listed substance used in food or expected to be used in food based on technological function and the range of foods in which they are used.
- Estimation of dietary exposures based on food consumption data for foods in which the substance may be used.

## CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)



Agenda item 8

CX/FA 25/55/11



Standard for baker's yeast (Step 4)

CCFA55  
(2025)



# BACKGROUND

At the 44th Session of CAC (2021)

## New work proposal

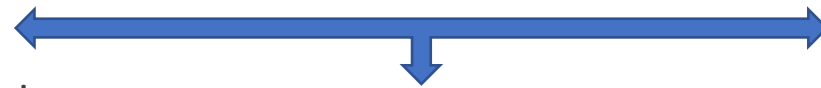
China introduced a proposal for developing a Codex standard for yeast

The purpose would be to protect consumer health, and promote fair international trade by removing trade barriers in line with the Codex Strategic Plan.



## Request for guidance

China sought CAC44's advice on identifying the appropriate Codex committee to handle this work, as yeast falls outside the Terms of Reference (ToRs) of existing committees.



## CAC44 decision



## Adoption of the Yeast Standard Discussion Paper for CCFA



It was agreed that the discussion paper on the development of a standard for yeast should be discussed at the Codex Committee on Food Additives.

China has revised the work proposal based on CAC44's recommendations to include yeast-containing cultures for kefir in the Standard for Fermented Milks (CXS 243-2003). The revision also considers ISO's work on microbial food cultures, including yeast, and suggests excluding yeast used in alcoholic beverages.



# BACKGROUND

## At the CCFA53 (2023)

China presented the discussion paper emphasizing the need to establish a standard for yeast



### Key Observations and Recommendations

- No health or trade issues identified due to lack of an international yeast standard.
- Proposal needs refining, focusing on baker's yeast and excluding it as a food additive.
- Edible yeast should be excluded to avoid overlap with new food source discussions.
- Scope may be limited to live baker's yeast, excluding gassing power to prevent trade barriers.
- ISO is developing a standard for yeast, and Codex and ISO should coordinate to prevent duplication.

### CCFA53's Decisions



#### Proposal by China:

- Exclude edible yeast from the scope of the standard.
- Further discussion on the scope during the development of the standard.



#### CCFA Decision:

- Request China, France, and other interested Members to prepare a discussion paper.
- Include the discussion paper on the agenda of CCFA54 for further deliberation.

## At the CCFA54 (2024)

General support to refine the project document, focusing on baker's yeast and incorporating feedback from the session.



### Revisions by the EWG (led by China)



- China collaborated with France, Japan, Turkey, and the Confederation of European Yeast Producers to conduct a comprehensive review of the project document.
- Incorporated comments and feedback received by CAC44, CCFA53.

### CCFA54 (2024)



### Observation and discussion

- Members questioned the need for a Codex standard for baker's yeast, as no health or trade issues were identified.
- ISO is developing a standard for yeast, and some questioned the necessity of Codex involvement to avoid duplication.
- China explained the differences between Codex and ISO standards, emphasizing Codex's WTO recognition.
- CCFA54 supported the new work and amended the product definition to exclude "as example" to clarify the scope.



## At the CCFA54 (2024)

### GENERAL SUPPORT FOR THE PROPOSED NEW WORK ON BAKER'S YEAST



### Agreed actions

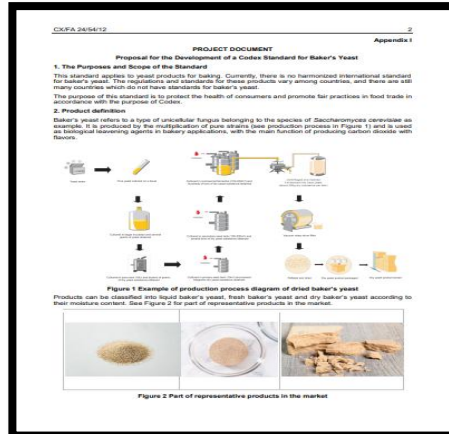
- Submit the project document for a baker's yeast standard to CAC47 for new work approval.
- Form an EWG, chaired by China and co-chaired by France and Turkey, to draft the standard for Step 3 circulation and discussion at the next session, pending approval of the new work.

**CAC47 approved the proposal for new work for baker's yeast standard.**





## Discussion of the proposal for Codex Standard for Baker's Yeast



### •Purpose & Scope:

Establish a global standard for baker's yeast to protect consumer health and ensure fair trade practices.

### •Product Overview:

Yeast from *Saccharomyces cerevisiae*, used in baking for leavening. Types: Liquid, Fresh, Dry.

### •Market Relevance:

Global trade valued at \$1.73 billion/year (2018-2021). Key exporters: China, France, Turkey. Major importers: US, France, Brazil.

### •Need for Standard:

Prevent trade barriers; align with Codex's food safety goals; support yeast consumption & trade growth.

### •Timeline:

Development to be completed in 3 Codex sessions or less.

*(Prepared by China, France, Japan, Turkey and the Confederation of European Yeast Producers)*

# RECOMMENDATION



1

**Given the significant role yeast plays in the region's food systems, Codex delegations might give their support to advancing the Codex Standard for Baker's Yeast**

*The development process must involve input from the Codex Committee on Contaminants in Foods (CCCF) and the Codex Committee on Food Hygiene (CCFH), ensuring that all safety aspects are thoroughly addressed in the final standard.*



рахмат  
danke

謝謝

ngiyabonga

teşekkür ederim

спасибо

faafetai lava

vinaka  
спасиби

blagodaram

welalin tack

dank je

misaotra

matondo

paldies grazzi

mahalo

tapadh leat

bedankt

dziękuję

thank you

gracias

mochchakkeram

djere dieuf

tau

дякую

mamnun

go raibh maith agat

obrigado

sukriya

kop khun krap

taiku

arigatō

takk

dakujem

trugarez

شكرا

তাসাকে ধন্যবাদ

terima kasih

tanemirt  
rahmet

grazie

dhanyavadagalu

shukriya

mercé

мерси

감사합니다

xiexie

ευχαριστώ

merci

хвала

asante

manana

obrigada

tenki

chokrane murakoze