



**9th Roundtable Discussion on
Issues Related to
Codex Committee on Nutrition and Foods for
Special Dietary Uses (CCNFSDU)**

**28 August 2026,
M World Hotel, Bandar Utama, Petaling Jaya, Selangor**

9.00 am – 5.00 pm

Welcome by Organiser and Chair



Dr Tee E Siong
Immediate-Past President, Nutrition Society of Malaysia
Chair, Southeast Asia Public Health Nutrition Network
Adjunct Professor, IMU University



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Nutrition Society of Malaysia (NSM)

- To **promote, advance and disseminate the scientific knowledge** of food and nutrition
- To protect and promote the **interest of nutrition scientists** in the country
- To **inform and acquaint the public and the government** with matters related to food and nutrition
- To **facilitate communication** and **foster friendship** between nutrition scientists

Welcome by Co-Chair



Ms Faridah binti Malik Shari
Deputy Director, Standard and Codex Division,
Food Safety and Quality Programme,
Ministry of Health Malaysia

Welcome by Co-Organiser



Mrs Yeong Boon Yee
Executive Director
ILSI Southeast Asia Region



- A regional branch of the International Life Sciences Institute (ILSI), a nonprofit, worldwide organization whose mission is to provide science that improves human health and well-being, and safeguards the environment through fostering collaboration among experts from academia, government, and industry.
- ILSI SEA Region initiates and coordinates scientific programmes, research, as well as knowledge and information dissemination in Southeast Asia, Australia, and New Zealand. ILSI's activities focus primarily on nutrition and health promotion; food and water safety; risk science and toxicology; and sustainable agriculture and nutrition security.

Welcome by Co-Organiser



Prof. Samuel Godefroy

BOARD PRESIDENT – Prof. Godefroy is a Full Professor of Food Risk Analysis and Regulatory Policies and Director of the Food Risk Analysis Platform at Université Laval, Canada.

**Professor Samuel Godefroy
Board President,
Global Food Regulatory Science Society
(GFORSS)**



- GFORSS is a not-for-profit organization incorporated in Canada & hosted by the Food Risk Analysis and Regulatory Excellence Platform (PARERA), a joint endeavor of the Department of Food Sciences, Faculty of Agriculture and Food Sciences and the Institute of Nutrition and Functional Foods (INAF) of the Université Laval, Quebec, Canada.
- Promote the development of competencies, know-how and knowledge - including scientific, policy analysis which underpin food regulatory decisions and support the development and implementation of food control systems.

Participation in previous NSM Roundtable Discussion on CCNFSDU

9

Year	Number of Participants	Number of Participating Countries	Participants Representation		
			Regulatory/Govt Agencies	Academia/research Institutions	Industry
2016	19	7	9	4	6
2017	18	8	7	4	6
2018	27	11	11	6	10
2019	22	8	9	5	8
2020 (online)	28	8	14	9	5
2021 (online)	31	8	15	10	6
2022	28	8	14	7	7
2024	35	9	18	10	7
2026	30	9	17	10	3

Participation of the 8th NSM Roundtable Discussion on CCNFSDU 29 August 2024, Kuala Lumpur



Delegates to the 8th Round Table Discussion on issues Session to
Codex Committee on Nutrition & Foods for Special Dietary Uses (CCNFSDU)
29 August 2024, Avante Hotel, Petaling Jaya, Malaysia

Objectives of 9th RTD on CCNFSDU

- To provide a platform for key stakeholders to discuss agenda items in the CCNFSDU 45 of common interest to countries in Southeast Asia, in a non-binding manner
- To share recent scientific data related to specific agenda items
- To provide a forum for key stakeholders to share and discuss nutrition and food safety topics of common interest in the region

Funding for 9th RTD on CCNFSDU

- Nutrition Society of Malaysia - NSM
- Global Food Regulatory Society - GForSS
- International Life Sciences Institute – ILSI SEA Region
- MeadJohnson Nutrition

45th Session of CCNFSDU



CCNFSDU45

Codex Committee on Nutrition and Foods for Special Dietary Uses
02/11/2026 - 06/11/2026 | Nuremberg, Germany

WORKING GROUPS (WG)

- The virtual working group (VWG) and physical working groups (PWG) will take place as follows: VWG (Tuesday, 27 October 2026): NRVs-R for persons aged 6-36 months ; and
- PWGs (Sunday, 1 November 2026): Standard for foods for older infants and young children as well as Review and prioritization of new work proposals

WEBCASTING

The Plenary discussions as well as the physical working group meetings will be broadcast live in English, French, Spanish and German. The links will be available here.

Forty-fifth Session
Nuremberg, Germany

2–6 November 2026 (Plenary and report adoption)

The physical working groups (PWGs) on the standard for foods for older infants and young children as well as on the review and prioritization of new work proposals will meet at the same venue on Sunday, 1 November 2026. A virtual working group (VWG) on the NRVs-R for persons aged 6-36 months will take place on Tuesday, 27 October 2026.

PROVISIONAL AGENDA¹

Agenda item	Subject matter	Doc. ref. No. ²
	Opening of the session	
1	Adoption of the agenda	CX/NFSDU 26/45/1
2	Matters referred to the Committee by the Codex Alimentarius Commission and its subsidiary bodies	CX/NFSDU 26/45/2
3	Matters of interest arising from FAO and WHO	CX/NFSDU 26/45/3
4	NRVs-R for persons aged 6-36 months (at Step 4)	CX/NFSDU 26/45/4
	- Comments in reply to CL 2026/46-NFSDU	CX/NFSDU 26/45/4 Add.1
5	Draft standard for foods for older infants and young children (at Step 4)	CX/NFSDU 26/45/5
	- Comments in reply to CL 2026/47-NFSDU	CX/NFSDU 26/45/5 Add.1
6	Technological justification for several food additives	CX/NFSDU 26/45/6
7	Review of the methods of analysis in CXS 234-1999 for standards falling under CCNFSDU's remit	CX/NFSDU 26/45/7
	- Comments in reply to CL 2026/49-NFSDU	CX/NFSDU 26/45/7 Add.1
8	Proposals for new work/emerging issues (replies to CL 2025/77-NFSDU)	CX/NFSDU 26/45/8
9	Other business	
10	Date and place of the next Session	
11	Adoption of the report	

Participation in 2026 NSM Roundtable Discussion on CCNFSDU

14

Chair: Dr Tee E Siong
Nutrition Society of Malaysia

Co-Chair: Ms Faridah bt Malik Shaari
Food Safety & Quality Programme, Ministry of Health Malaysia

Country	Number of Participants	Participants Representation		
		Regulatory/Govt Agencies	Academic Institutions/ Professional bodies	Industry
Canada	1	0	1	0
China	3	3	0	0
Indonesia	1	0	1	0
Malaysia	13	8	3	2
Myanmar	1	1	0	0
Philippines	1	0	1	0
Singapore	6	2	3	0
Thailand	2	1	0	1
Vietnam	2	2	0	0
Total	30	17	10	3

Agenda for 9th RTD on CCNFSDU

1. Recap of CCNFSDU44, matters referred to from CAC, FAO/WHO (CCNFSDU agenda 2, 3)
2. Draft Standard for Foods for Older Infants and Young Children (at Step 4)
 - Comments in reply to CL 2026/47-NFSDU
3. Nutrition and food safety topics of common interest in the region
 - Nutrition labelling and health claims and clinical trials
 - Regulatory framework for use of functional / traditional ingredients in foods
 - Food safety matters, including food additives and food contaminants
4. NRVs-R for persons aged 6-36 months (at Step 4)
 - Comments in reply to CL 2026/46-NFSDU
5. Technological justification for several food additives
6. Review of the methods of analysis in CXS 234-1999 for standards falling under CCNFSDU's remit
 - Comments in reply to CL 2026/47-NFSDU
7. Proposals for new work/revision of standards (replies to CL 2025/77-NFSDU)
 - To review and revise the Guideline for Vitamin and Mineral Food Supplements (CXG 55-2005)
 - Development of International Prebiotic Guidelines for use in Foods and Dietary Supplements
 - Guidance on Risk Analysis Approaches for Diet Related NCDs

Agenda and allocation of time

Time	Item
0830 - 0900	Registration of delegates
0900 - 0920	Welcome remarks by Chairs and co-organisers
0920 - 0930	Introduction of meeting participants
0930 - 1000	Agenda Item 1: - Recap of CCNFSDU 44 - Matters arising from CAC, FAO/WHO (CCNFSDU45 agenda 2, 3)
1000 - 1030	Agenda Item 2: Draft standard for foods for older infants and young children (CCNFSDU45 agenda 5)
1030 - 1100	Refreshment break (photo session)
1100 - 1230	Agenda Item 3: Nutrition and food safety topics of common interest in the region
1230 – 1300	Agenda Item 4: NRVs-R for persons aged 6 – 36 months (CCNFSDU45 agenda 4)
1300 - 1400	Lunch break

Agenda and allocation of time

Time	Item
1400 - 1430	Agenda Item 5: • Technological justification for several food additives (CCNFSDU45 agenda 6)
1430 - 1445	Agenda Item 6: • Review of the methods of analysis in CXS 234-1999 for standards falling under CCNFSDU's remit (CCNFSDU45 agenda 7)
1445 - 1545	Agenda Item 7: • Proposals for new work/revision of standards (CCNFSDU45 agenda 8)
1545 - 1615	Other matters
1615 - 1630	Summary of discussion and closing remarks
1630	Close and refreshment

Agenda item 1:

- **Recap of CCNFSDU 44**
- **Matters arising from CAC, FAO/WHO**
CCNFSDU45 agenda 2, CX/NFSDU 26/45/2
CCNFSDU45 agenda 3, CX/NFSDU 26/45/3

Recap of CCNFSDU 44 – Year 2024

NRVs –R for 6-36 months

- Advance **General Principles** for adoption by CAC47 and inclusion in CXG 2-1985
- Advance NRVs-R for **vitamins A, B6, D and E, thiamin, riboflavin, niacin, pantothenic acid, calcium, copper, iodine, potassium, zinc and protein to Step 8**
- Publish the agreed Stepwise Process
- **Return** remaining NRVs-R for **vitamins C, B12 and K, folate, biotin, selenium, manganese, magnesium, phosphorus and iron to Step 2/3** for development using the stepwise process

Food additives

- Inform CCFA of **no technological need** for guar gum, distarch phosphate, phosphated distarch phosphate, acetylated distarch phosphate and hydroxypropyl starch in foods conforming to CXS 72-1981
- **CXS 73-1981 permits additives listed in CXG 10-1979 Part D as nutrient carriers**
- Include gum arabic, silicon dioxide, mannitol and sodium ascorbate as **Batch 6** for future technological justification appraisal

Recap of CCNFSDU 44 – Year 2024

Prioritisation Mechanism

- Publish the **Guideline for the Preliminary Assessment to Identify and Prioritize New Work for CCNFSDU** as an information document
- Continue using the Guideline to evaluate and prioritise new work proposals

New work proposal

- **General guidelines and principles for the nutritional composition of foods formulated with protein from non-animal sources:** Return proposal for further development, taking into account forthcoming FAO publication
- **Standard for formulated complementary foods for older infants and young children:** Forward to CAC47 for approval, establish an EWG to develop draft standard for Step 3/CCNFSDU45

Optional ingredients

- **Discontinue work on fructans, beta-carotene and lycopene** under the current item and withdraw the request to CCMAS for endorsement of their analytical methods; future method proposals should relate to clear provisions in CCNFSDU standards

Recap of CCNFSDU 44 – Year 2024

Review of texts

- Use existing procedures to review standards under CCNFSDU & encourage Members/Observers to propose revisions or flag emerging issues
- Include existing CCNFSDU standards in the inventory of proposals and potential areas of work as proposed in the “Process for compiling new work proposals”
- Submit consequential/editorial amendments to **CXS 72-1981** to CAC47 for adoption

Methods of assessing sweetness

- **Discontinue consideration of the method for assessing sweetness of carbohydrate sources** in CXS 156-1987; ISO 5495 remains available for use

Probiotic guidelines

- Request **FAO/WHO to review the 2001/2002 probiotic documents**, together with a literature review of current scientific evidence
- A new work proposal on probiotics could be reconsidered by CCNFSDU **after completion of the FAO/WHO review**
- Update in report of CCEXEC 2026 – **next slide**

Proposal on agenda of CCNFSDU 44

Agenda Item 1

CX/NFSDU 24/44/1
May 2024

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES
Forty-fourth Session
Dresden, Germany
2-6 October 2024**

The physical working groups on draft guideline and new work proposals and on the general principles for the establishment of NRVs-R for persons aged 6 – 36 months will meet at the same venue on Monday 30 September and Tuesday 1 October 2024, respectively.

PROVISIONAL AGENDA

6.21 Discussion paper on harmonized probiotic guidelines for use in foods and food supplements CX/NFSDU 24/44/6 Add.1

- The revised proposal for new work on probiotics guideline will be discussed in a pre-CCNFSDU physical working group on 30 September 2024.
- Prioritization mechanism which is still being developed by CCNFSDU will be used on this proposal
- Argentina, Malaysia and China shall report on the EWG discussions and table the revised proposal in the PWG and plenary session in agenda item 6.21

Recap of CCNFSDU 44 – Year 2024

Proposal 2.1 Harmonized probiotic guidelines for use in foods and food supplements: Submitted by Argentina, Malaysia and China

CONCLUSIONS:

- Proposal for new work on developing a harmonised guidelines on probiotics was not approved for new work at CCNFSD44

115. CCNFSDU44:

- i. agreed to request FAO and WHO to conduct a review of the documents “Health and Nutrition Properties of Probiotics in Food including Powder Milk with Live Lactic Acid Bacteria” (2001) and “Guidelines for the Evaluation of Probiotics in Food” (2002), incorporating a literature review of scientific evidence on probiotics;
- ii. noted the willingness of FAO and WHO to take over this task and encouraged Members to provide resources to support FAO and WHO to conduct this review; and
- iii. noted that once the review of the two documents were completed, a new work proposal on probiotics could be submitted in response to the CL and could be reconsidered by CCNFSDU

Follow up activities of proposed probiotics guideline

REPORT OF THE NINETIETH SESSION OF THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

WHO headquarters, Geneva, Switzerland

29 June – 3 July 2026

105. CCEXEC Members thanked the Codex Secretariat for the report, and presented the following comments:

- Work on probiotics was of strong interest to the Asian region.

125. In response to a query regarding the schedule of work on probiotics, FAO clarified that the work was ongoing, with a draft report expected by the end of 2026 and publication of the final report expected in the first quarter of 2027.

Agenda item 1:

- **Recap of CCNFSDU 44**
- **Matters arising from CAC, FAO/WHO**
CCNFSDU45 agenda 2, CX/NFSDU 26/45/2
CCNFSDU45 agenda 3, CX/NFSDU 26/45/3

Matters referred to CCNFSDU 45 by the CAC/ other Subsidiary Bodies

- Await document from CCNFSDU secretariat

Matters arising from FAO/WHO

- Await document from CCNFSDU secretariat



Refreshment Break

(Group photograph)

Agenda item 2: - **to be updated**

- **Draft standard for foods for older infants and young children (at Step 4)**

CCNFSDU44 agenda 5; CX/NFSDU 26/45/5

Comments in reply to CL 2026/47-NFSDU –
CX/NFSDU 26/45/5. Add 1

Proposal: Development of a Codex standard for formulated complementary foods for older infants and young children

Background

CCNFSDU has three texts related to complementary feeding of older infants and young children:

- Guidelines on Formulated Complementary Foods for Older infants and Young Children (CXG 8-1991),
- Standard for Canned Baby-Foods (CXS 73-1981)
- Standard for Processed Cereal Based Foods for Infants and Young Children (CXS 74-1981)

Codex standards are lacking for other complementary foods, such as meat, vegetable, fruit or pulses-based products, which market research has shown have increased in volume and diversity in the global trade.

Proposal: Development of a Codex standard for formulated complementary foods for older infants and young children

Background

- In light of the new WHO recommendations; inadequate accessibility, affordability, and availability of nutrient-rich foods from current food systems; and the lack of standards for formulated complementary foods to meet current recommendations for nutritional adequacy around the world, there is a strong basis for new work to address the nutritional needs of this age group.
- The United States suggests the development of a single standard which reflects the latest global science-based recommendations for complementary feeding and encompasses all the recommended food groups.
- This would provide nutritional, quality, and safety parameters applicable to all formulated complementary foods and replace the three outdated relevant Codex texts (CXG 8-1991, CXS 73-1981, and CXS 74-1981).

Proposal: Development of a Codex standard for formulated complementary foods for older infants and young children

Purpose of the New Work

- To develop a **Standard for Formulated Complementary Foods** for Older Infants and Young Children (persons aged 6 months to 36 months).

Scope of the New Work

- The standard applies to formulated complementary food for older Infants and young children, **including but not limited to meat, vegetable, fruit or pulses-based products**, and includes **canned baby foods and processed cereal-based foods**.
- **Breastmilk substitutes** are a separate category of products from formulated complementary foods and **will not be considered in the proposed standard**.



**To update later -
Discussions in eWG – consultation paper**

Agenda item 3:

- **Nutrition and food safety topics of common interest in the region**
 - **Nutrition labelling and health claims**
 - **Regulatory framework for use of functional / traditional ingredients in foods**
 - **Food safety matters, including food additives and food contaminants**

Harmonisation of Nutrition Labelling Regulations in ASEAN

(Norlida Zulkafly, FSQP, Ministry of Health Malaysia)

- ASEAN Consultative Committee on Standards and Quality (ACCSQ) –
 - Prepared Foodstuff Product Working Group (PFPWG)

Established the ASEAN Committee for Harmonization of Prepared Foodstuff Standards (ACHPFS) Committee to make recommendations for the harmonization of priority standards for the prepared foodstuff sector.

The objective of the initiative is to explore harmonization of nutrition labelling for the prepared foodstuff sector, acknowledging the requirement varies among AMS, as part of the trade facilitation process under the standards and conformance activities in ASEAN.

- ACHPFS is working on harmonization for 5 standards (mandatory standard) :
 - Food Additives (IND)
 - Contaminants (MY)
 - Food Contact Material – Ceramic (TH)
 - General Standard for Labelling of Prepackaged Food (Endorsed 2016) (MY)
 - Nutrition Labelling (MY)

Harmonisation of Nutrition Labelling Regulations in ASEAN

(Norlida Zulkafly, FSQP, Ministry of Health Malaysia)

- Harmonization of nutrition labelling requirement of all AMS are important to facilitate trade, minimize unnecessary regulations burden related to non-tariff measures (NTM), as well as supports the implementation of the WTO Agreements.
- This is key to promoting and facilitating domestic, regional and international trade as well as in protecting the health of consumers.
- 39th PFPWG on November 2024 :
 - endorsed the final version of ASEAN Guidelines on Nutrition Labelling (10th ACHPFS)
- 62nd ACCSQ on 2024 has endorsed this ASEAN Guidelines on Nutrition Labelling

Norlida Zulkafly, FSQP, Ministry of Health Malaysia)

Nutrition labelling and claims

Harmonisation of divergent regulations in SEA

- Efforts by International Life Sciences Institute (ILSI) SEA Region to **promote harmonize nutrition labelling and claims** regulations in the for the past 20 years
 - ❖ Series of **12 seminars and workshops** from 2001
 - ❖ Attended by **regulatory officials from ASEAN member states academia, industry experts**
 - ❖ Discussed **harmonisation of nutrition labelling regulations and health claims**
 - ❖ **13th seminar and workshop** on 23-24 September 2025, in Kuala Lumpur



Nutrition labelling (and FOP) and nutrition claims



- **Status of Front-of-Pack (FOP) in SEA**
- **Status of nutrition and health claims in SEA region**
- **Harmonisation of nutrient function claims in SEA**
 - based on claims currently permitted in at least three SEA countries
- **Status of other function claims and reduction of disease risk claims**
- **Regulatory framework for applications for new health claims in SEA**

Health claims for non-nutritional substances

Bioactive food components – beyond basic nutrition

- Besides nutrients (vitamins and minerals) foods also contain non-nutritional substances
 - ❖ these are not classical nutrients, like macronutrients, vitamins and minerals
 - ❖ may be physiologically active food components
- Bioactive components may be able to improve physiological and health functions
 - ❖ may be able to provide health benefits beyond basic nutrition
 - ❖ bioactive components can either be naturally occurring or added to the food
 - ❖ foods containing these are known as functional foods
- Many bioactive components are from plant sources
 - ❖ many plant products in Asia have biologically active components and are used in culinary practices

Health claims for non-nutritional substances

Claims on healthful properties

- Bioactive food components or foods containing these may make various **health claims** related to their properties
 - ❖ eg in improving **physiological or health functions**
- There **must be laws that regulate the making of health claims** related to these bioactive components
 - ❖ to **protect interest of consumers**
 - ❖ to **ensure claims are based on scientific evidence**
 - ❖ to **prevent fraudulent practices** and non-permitted health claims
- Establish **regulatory framework** for health claims
 - ❖ provide **transparent process** for all stakeholders
- Foods containing bioactive components are **not permitted to claim to prevent or treat diseases**

Health claims for non-nutritional substances

Regulatory status of other function claims in 6 SEA countries

Country	Other function claims	
	<i>Regulation or guideline</i>	<i>Positive list</i>
Indonesia	Yes, Regulation Number 1/2022	Yes, claims for 5 groups of non-nutritional substances, eg fibre, isomaltulose, phytosterols
Malaysia	Yes, Regulation 18F, 2020. Food Regulations Malaysia 1985	Yes, 43 other function claims for 22 “other food components” (non-nutrients), eg beta-glucan, GOS, FOS, soy protein, physterols
Philippines	No, Follow Codex Guideline	Positive list being developed
Singapore	Yes, A Guide to Nutrition Labelling for Food Products, Health Promotion Board, 2024	Yes, 17 other function claims for 12 “other food components” (non-nutrients), chromium, collagen, DHA & ARA
Thailand	Yes, Notification of Min of Public Health #447 B.E. 2566 (2023); Public Manual 2020	Yes, 6 categories of nutrients/other components and dietary conditions, eg beta-glucan, phytosterols, choline, DHA
Vietnam	No, Follow Codex Guideline	no positive list

Malaysia examples of permitted 43 other function claims for 22 “other food components “ (non-nutrients)

Component	Permitted claim statement
Polydextrose	i. Polydextrose is a bifidogenic ii. Polydextrose helps increase intestinal bifidobacterial iii. Polydextrose helps maintain a good intestinal microflora
Galacto-oligosaccharide (GOS) and polydextrose (PDX) mixture	i. GOS and PDX mixture is a prebiotic ii. GOS and PDX mixture is a bifidogenic
Oligofructose- inulin mixture	Oligofructose-inulin mixture helps to increase calcium absorption and increase bone mineral density when taken with calcium rich food
Soy protein	Soy protein helps to reduce cholesterol

Health claims for non-nutritional substances

- Non-nutritional functional/biologically active ingredients given recognition by Codex and regulatory authorities
 - Other function claims permitted by several countries
- List of non-nutritional substances permitted in foods vary considerably among the countries
- Several dietary fibres, oligosaccharides, HMOs, eg in Malaysia list
- Opportunities for sharing of permitted ingredients and harmonizing process for evaluation of these ingredients and general claims
 - eg contains / with for information to consumers

Health claims for non-nutritional substances

Regulatory status of **reduction of disease risk claim** in SEA countries

Country	Reduction of disease risk claims	
	<i>Regulation</i>	<i>Positive list</i>
Indonesia	Yes, Regulation Number 1/2022	No positive list
Malaysia	Not permitted	Not permitted
Philippines	Follow Codex Guideline	Positive list being developed
Singapore	A Guide to Nutrition Labelling for Food Products, Health Promotion Board, 2024	Positive list of reduction of risk to 3 categories of chronic diseases, involving several nutrients or food groups, eg diet low in sodium, rich in fibre, calcium and vitamin D
Thailand	Notification of Min of Public Health #447 B.E. 2566 (2023)	Yes, 2 statements related to dietary component, ie sodium and SFA
Vietnam	Follow Codex Guideline	No positive list

Health claims for non-nutritional substances

Regulatory framework for application for new health claims

Country	Documented system			No documented system
	Established expert review committee	Application form published	Scientific evidence required	
Indonesia	✓	✓	✓	
Malaysia	✓	✓	✓	
Philippines				✓
Singapore	✓	?	✓	
Thailand	✓	✓	✓	
Vietnam				✓

- Industry may apply for use of new health claims and reviewed on a case-by-case basis
- Different approaches adopted to consider applications, but some general similarities
 - ❖ each claim must be accompanied by scientific data to substantiate the application
 - ❖ data from randomised, placebo-controlled, double-blind human trials preferred
 - ❖ some similar requirements in the application forms of the countries
- Regulatory framework established to review applications
 - ❖ applications will be reviewed by a panel of experts from various agencies and expertise
 - ❖ different approaches in the 5 countries, composition of committees

Regulatory framework for health claims for non-nutritional substances

Summary and conclusions

- Differences in the types of other function claims permitted
 - ❖ Indonesia, Malaysia, Singapore and Thailand gazetted regulations for these claims and provided positive list
 - but types and number of claims permitted differ widely
- All 4 countries ID, MY, SG and TH permit industry to apply for new other function (non-nutrient) claims
 - ❖ also provided clear process for the industry to apply
- Different approaches to review applications from industry
 - ❖ differences in information to be submitted, type of scientific data required
 - a common requirement is sound data for scientific substantiation, preferably from human clinical trials
 - ❖ different approaches in review process, expert panel composition and work process
- Opportunities for harmonizing process for evaluation of health claims
 - ❖ eg similar framework and data requirement

Regulatory framework for use of functional / traditional ingredients in foods

48

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 13

ASIA23/CRD14

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twenty-third Session

DISCUSSION PAPER ON NOVEL FUNCTIONAL INGREDIENTS, AND CLAIMS – THE ROLE OF CCASIA
IN GUIDING FOOD REGULATORY PRACTICES

(Prepared by China and the International Union of Food Science and Technology - IUFoST¹)

- Many functional foods/ingredients rooted in traditional diets with long-term consumption experience and history of safe use
- Many have dual roles in nutrition and health
 - blurring of the boundary between food and medicine
- Bioactive ingredients derived from traditional medicine systems are now being incorporated into food formulations to deliver specific functionalities
 - and increasingly associated with health and wellness applications

Regulatory framework for use of functional / traditional ingredients in foods

CCASIA 2023

- Interest in making claims related to physiological or health effects beyond basic nutrition
 - focus on non-nutrient function claims / Codex 'other function claims'
- However, national regulatory frameworks across Asia vary widely:
 - Pre-market approval processes range from highly prescriptive systems to limited or no oversight
 - Data requirements for safety assessment and claims are inconsistent, complicating applications across markets
- These regulatory challenges are not conducive to product innovations as unpredictability in regulations may result in delays in market entry and raises investment risks.
- Important for CCASIA to develop a shared, regionally grounded framework for functional ingredients
 - how their safety should be assessed,
 - and how related claims should be substantiated
 - alignment between function and evidence, avoiding misleading claims

Regulatory framework for use of functional / traditional ingredients in foods

Harmonisation of divergent approaches to evaluation of health claims in Asia

- Published by Federation of Asian Nutrition Societies (FANS) Task Force on Nutrition and Health Claims (FANS-TF-HFC 2025 [01])



International Journal for
Vitamin and Nutrition Research

Int. J. Vitam. Nutr. Res. 2026; 96(2): 49566
<https://doi.org/10.31083/IJVN9649566>

Original Communication

Technical Guidelines for the Evaluation of Scientific Evidence of Health and Function Claims for Food and Food Ingredients: A Federation of Asian Nutrition Societies (FANS) Consensus

Jing Zhu^{1,†}, Guiju Sun^{2,3,†}, Zhu Wang⁴, Cheng Li¹, Kalpana Bhaskaran⁵, Naline Chongviriyaphan⁶, Hardinsay⁷, E-Siong Tee^{8,*}, Yuexin Yang^{4,*},
on behalf of Task Force on Health & Function Claim of the Federation of Asian Nutrition Societies (FANS)

- Across many Asian cultures, foods with functional properties have formed an integral part of dietary and health practices for centuries.
- The standard evaluation procedures are not typically applicable to claims based on traditional culinary herbs
 - Such claims require distinct evaluation processes based on authorized traditional medicine documents or Pharmacopoeia entries.
- This guideline establishes a harmonized, evidence-based framework that is tailored to the regional contexts while aligning with prevailing international standards.

Regulatory framework for use of functional / traditional ingredients in foods

51



- Brought together regulators, scientists, academia, and industry leaders to shape a practical path forward for predictable access to market to functional ingredients and associated non-nutrient claims in the region.
- Think Tank established a clear and pragmatic foundation for advancing innovation-ready food regulatory systems in Asia
- Identified challenges, defined a structured pathway toward convergence—combining guidance development, pilot implementation, and the establishment of a science-based regional network
- Agreed to develop two consensus guidance documents:
 - safety assessment and
 - substantiation of non-nutrient claims for functional ingredients
- Agreed to initiate pilot work on two traditional functional ingredients
 - GABA (gamma-aminobutyric acid) and goji berry-derived ingredients

Regulatory framework for use of functional / traditional ingredients in foods – 2nd meeting in Zhangzhou, China

52



Objectives of the Meeting

The twelve objectives set out in the outline group into four lines of work.



Review & context

- Review progress since the April 2026 Hong Kong Think Tank and recent developments.
- Examine the principal engines of regulatory change driving modernization.
- Draw transferable lessons from frameworks that have recently become innovation-ready.



Pilot assessments

- Review the GABA pilot in depth: regulatory status, safety evidence, exposure and claims.
- Develop a consensus scientific and regulatory assessment of GABA.
- Review progress and available outputs for goji berry and goji berry-derived extracts.

Regulatory framework for use of functional / traditional ingredients in foods – 2nd meeting in Zhangzhou, China



Common requirements

- Identify core safety requirements for novel and functional ingredients, including those from traditional sources.
- Identify common scientific requirements for substantiating non-nutrient health and function claims.
- Weigh traditional use, modern evidence, processing, concentration and intended use proportionately.



Guidance, capacity & network

- Set priorities for capacity building and training that support innovation-ready regulators.
- Generalize pilot lessons into practical regulatory guidance and tools.
- Advance the structure, priorities and governance of GFIRN and its contribution to GForII.
- Explore sharing the Asian experience with other regions, particularly the Middle East.

Regulatory framework for use of functional / traditional ingredients in foods – 2nd meeting in Zhangzhou, China

54

The Two Pilot Ingredients

GABA and goji berry were selected at the Hong Kong Think Tank as the first ingredients through which practical approaches to safety assessment and claims substantiation are being tested.



GABA

Gamma-aminobutyric acid

FOCUS

Regulatory status, safety assessment and claims substantiation across Asian jurisdictions

SESSIONS

Sessions 3, 4, 5 and 6 (Day 1)

KEY QUESTIONS

Identity and manufacturing · consumption history · exposure · toxicological and human evidence · vulnerable populations

TARGET OUTPUT

A consensus scientific and regulatory assessment summary



Goji Berry

Including berry-derived extracts

FOCUS

Preliminary safety and claims assessment for the berry and its extracts

SESSIONS

Session 7 (Day 2)

KEY QUESTIONS

Sources and processing · traditional history of consumption · effect of extraction and concentration · new food applications

TARGET OUTPUT

Agreement on the preliminary assessment and the further work required

How the Meeting Is Structured

The programme combines technical and scientific work with a broader discussion of regulatory transformation and governance.



Technical component

- GABA and goji berry used as practical case studies
- Leverage existing regulatory assessments and scientific evidence
- Identify convergence and divergence between jurisdictions
- Extract requirements applicable to future functional ingredients



Regulatory transformation

- Recent changes in selected national frameworks
- Factors driving those changes
- Proportionate oversight and regulatory reliance
- Information exchange, predictability and collaborative assessment

CCFL: Guidelines on the use of precautionary allergen labelling (PAL)

CODEX COMMITTEE ON FOOD LABELLING

Forty-ninth Session

11-15 May 2026

ANNEX TO THE GENERAL STANDARD FOR THE LABELLING OF PRE-PACKAGED FOODS (CXS 1-1985): GUIDELINES ON THE USE OF PRECAUTIONARY ALLERGEN LABELLING (STEP 7)

- CCFL48(2024) finalized the revisions to the General standard for the labelling of prepackaged foods (CXG 1-1985, GSLPF). CCFL48 also made progress on the draft guidelines on the use of precautionary allergen labelling (PAL), advancing the draft to step 5 for interim adoption by CAC47. CAC47 adopted the draft guidelines on the use of PAL at step 5 and granted the committee an extension to complete the work by CCFL49.
- CCFL48 re-established the EWG to continue drafting the guidelines. CCFL48 additionally agreed to request FAO/WHO to provide guidance for:
 - a. qualitative risk assessment
 - b. scientific advice on the reference dose for cereals containing gluten or gluten, and
 - c. capacity building activities to countries on PAL and related risk assessment.

CCFL: Guidelines on the use of precautionary allergen labelling (PAL)

CCFL49 agreed to:

- i. Forward the revision to the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985) to include the Annex: guidelines on the use of precautionary allergen labelling to CAC49 for adoption at Step 8 (Appendix III).
- ii. Inform CCFH of the completion of the guidelines and request the committee to consider new work to ensure consistency of the Code of Practice on Allergen Management for Food Business Operators (CXC 80-2020) with the guidelines on the use of precautionary allergen labelling.
- iii. Inform CCNFSDU of the completion of the guidelines and to consider the need to review the consistency of the Standard for foods for special dietary use for persons intolerant to gluten (CXS 118 1979) with the guidelines on the use of precautionary allergen labelling.

Regarding the requests for capacity building activities in this area, CCFL49 further agreed to:

- i. Request FAO, WHO and the Codex Secretariat to consider the requests from Members to provide training and capacity development on the implementation of the guidelines on the use of precautionary allergen labelling, particularly with regards to food allergen risk assessment
- ii. Request FAO and WHO to make digital tools on risk analysis for allergens available to Members.

Endorsed by the 26th PFPWG

ASEAN Principles and Guideline for the Establishment of Maximum Use Level for Food Additives

Forward

The Prepared Foodstuffs Product Working Group (PFPWG) was established by the ASEAN Consultative Committee for Standards and Quality in 2003 and tasked to facilitate trade in the prepared foodstuffs sector in ASEAN. The PFPWG established a Task Force on Harmonisation of Prepared Foodstuff Standards (TF HPFS) to support the harmonisation of food safety standards as a part of its initiatives in removing technical barriers to trade in prepared foodstuffs.

The TF HPFS has been supporting the harmonisation of food safety standards for a number of years through on-going an exchange of information and discussion related to standards for food additives among ASEAN Member States. The PFPWG has recognised that for sustainability of the harmonisation of food additives an ASEAN reference standard that defines the objectives, principles, and methods of harmonising food additive standards is essential. The ASEAN Principles and Guideline for the Establishment of Maximum Use

ASEAN Harmonization: Establishment of ASEAN Risk Assessment Centre for Food Safety (ARAC)

Recognising the importance of a coordinated ASEAN risk assessment, the ASEAN Experts Group Food Safety (AEGFS), with Malaysia as the lead country, has been working to develop an integrated ASEAN Risk Assessment Mechanism.

ASEAN Regional Integration Support by the EU (ARISE) supported a workshop on 25-26 June 2013 in Kuala Lumpur for AMS to discuss the potential role, terms of reference, and activities of such a mechanism.

The recommendations from this workshop were presented to the 10th AEGFS Meeting held on 3 – 5 December 2013 in Brunei Darussalam, where consensus was reached on the need for the realisation of an ASEAN Risk Assessment Mechanism through the establishment of an ASEAN Risk Assessment Centre for Food Safety (ARAC)



Workshop on Initiating an Integrated ASEAN Risk Assessment Mechanism, 25-26 June 2013, Kuala Lumpur

ASEAN Harmonization: Establishment of ASEAN Risk Assessment Centre for Food Safety (ARAC)

https://www.arac-asean.org/index.php/info/52-overview



ASEAN
RISK ASSESSMENT CENTRE
FOR FOOD SAFETY




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Overview

Directed by the ASEAN Health Ministers Meeting (AHMM) and guided by the Senior Officials Meeting on Health Development (SOMHD), the establishment of the ASEAN Risk Assessment Centre for Food Safety (ARAC) is one of the most significant milestones of the ASEAN Expert Group on Food Safety (AEGFS) in application of an integrated food safety risk assessment mechanism in the region.




ASEAN
RISK ASSESSMENT CENTRE
FOR FOOD SAFETY

Endorsed by the 12th AHMM, September 2014 in Hanoi Viet Nam, the recognition of the establishment of ARAC has been reflected in the Chairman's statement of the 27th ASEAN Summit held in Kuala Lumpur on 21 November 2015 in enhancing the health of the ASEAN Community as well as in facilitating safe food trade.

Hosted by Food Safety and Quality Division, Ministry of Health Malaysia, this ASEAN collaborative effort has been fully supported by the ASEAN Regional Integration Support from the EU (ARISE).



ASEAN Harmonization: Establishment of ASEAN Risk Assessment Centre for Food Safety (ARAC)

Vision

ASEAN Risk Assessment Centre for Food Safety (ARAC) aims to be a regional coordinating centre for independent food safety risk assessment in enhancing the health of the ASEAN Community and facilitate its food trade.

Mission

ARAC's mission is to carry out independent food safety risk assessment in a timely and transparent manner utilising available scientific resources.

Function

The primary function of ARAC is to provide independent scientific opinion on food safety issues of common interest in ASEAN including during any potential food safety crisis. ARAC through its collaborative operational arrangements will facilitate the pooling and utilising of all available scientific expertise across ASEAN to provide the much needed scientific advice to decision makers.

Scope of Work

- Coordinate the conduct of food safety risk assessment in ASEAN;
- Strengthen the capacity of AMS to undertake risk assessment;
- Facilitate sharing of information and experiences on food safety risk assessment;
- Maintain a register of qualified risk assessment experts on food safety;
- Communicate, coordinate and collaborate with relevant AMS, ASEAN sectoral bodies and international agencies and development partners; and
- Compile and maintain a database on food consumption and other relevant data to support risk assessment.

Agenda item 4:

- **NRVs-R for persons aged 6 – 36 months**

CCNFSDU45 agenda 4; CX/NFSDU 26/45/4

Comments in reply to CL 2026/46-NFSDU –

CX/NFSDU 26/45/4

CX/NFSDU 26/45/4. Add 1

NRVs-R for persons aged 6 – 36 months

EWG Chair: Ireland; co-chairs: Costa Rica & United States

Progress at CCNFSDU 44

Agreement was reached on the General Principles, the Stepwise Process and NRVs-R for 14 nutrients.

- **General Principles** were **advanced to Step 8** and **adopted by CAC47** for inclusion in the Guidelines on Nutrition Labelling (CXG 2-1985) as Annex 1, Part B.
- **Stepwise Process** for establishing NRVs-R for persons aged 6 – 36 months has been **published as an information document**.
- NRVs-R for **14 nutrients** were established and subsequently **adopted by CAC47** for inclusion in CXG 2- 1985 (section 3.4.4.2): **vitamins A, B6, D, E, thiamin, riboflavin, niacin and pantothenic acid; calcium, copper, iodine, potassium and zinc; and protein**.
- CXG 2-1985 was clarified to state that these NRVs-R can be used for labelling foods for special dietary uses for older infants and young children (6 - 36 months) for which there are existing Codex texts.

3.4.4.2 *NRVs-R for older infants and young children (6–36 months)⁹*

Nutrient	Older Infants (6–12months)	Young Children (12–36 months)	6–36-months age group
Vitamin A (µg RAE or RE)	250	300	275
Thiamine (mg)	0.3	0.5	0.4
Riboflavin (mg)	0.4	0.6	0.5
Vitamin B ₆ (mg)	0.3	0.6	0.5
Protein (g)	11	13	12
Vitamin E(mg)	5	7	6
Niacin (mg NE)	4	6	5
Pantothenic acid (mg)	3	3	3
Copper (µg)	220	300	260
Iodine (µg)	80	95	90
Potassium (mg)	725	850	790
Calcium (mg)	390	590	490
Vitamin D (µg)	10	10	10
Zinc (mg)	3.6	4.8	4.2

⁹ These can be used for the labelling of foods for special dietary uses for older infants and young children (6–36 months) for which there are existing Codex texts.

NRVs-R for persons aged 6 – 36 months

The EWG was tasked to:

- Apply the **Stepwise Process** to propose NRVs-R for persons aged 6-12 months, 12-36 months and 6-36 months for the 10 nutrients in the “amber list”:
 - Vitamins: **C, K, B12, folate, biotin**
 - Minerals: **magnesium, iron, selenium, manganese, phosphorus**
- Update the DIRV tables presented in Appendix II of CX/NFSDU 24/44/4 (Part B Rev) with NIHN data

NRVs-R for persons aged 6 – 36 months

Three rounds of consultation

Consultation Paper 1 (Apr–Jun 2025)	DIRV data for the remaining 10 nutrients was updated to take into account more recent RASB data from National Institutes of Health and Nutrition (NIHN) Japan 2020 and Nordic Council of Ministers (NCM) Nordic Countries 2023
Consultation Paper 2 (Oct 2025–Jan 2026)	Applied the Stepwise Process to propose NRVs-R for the 10 nutrients for 6-12 months (older infants), 12-36 months (young children) and 6-36 months (combined age group)
Consultation Paper 3 (Jun 2026)	Further deliberation on five nutrients where clarification remained: • Vitamin C • Vitamin B12 • Magnesium • Iron • Manganese

NRVs-R for persons aged 6 – 36 months

Updated DIRVs from NIHN 2020

Table 1: *National Institute of Health and Nutrition (NIHN)* Dietary Intake Reference Values (DIRVs) and derivation keys

Nutrient	Older Infants (6 – 12 months)				Young Children (12 – 36 months)			
	2020	Key	2015 ¹	Key	2020	Key	2015 ¹	Key
<i>Vitamins</i>								
Vitamin C mg/day	40 ²	2c and 2d	40 ²	2c and 2d	40 ³	2d	35 ³	2d
Vitamin K µg/day	7 ²	3i	7 ²	3i	Males – 50 ² Females – 60 ²	2d	60 ²	2d
Folic acid µg/day	60 ²	2c and 2d	60 ²	2c and 2d	90 ³	2d	90 ³	2d
Vitamin B12 µg/day	0.5 ²	2c and 2d	0.5 ²	2c and 2d	0.9 ³	2d	0.9 ³	2d
Biotin µg/day	5 ²	2c	10 ²	2c and 2d	20 ²	2d	20 ²	2d
<i>Minerals</i>								
Magnesium mg/day	60 ²	3i	60 ²	3i	70 ³	2h ⁴	70 ³	2h
Iron mg/day	Males – 5 ^{3,5} Females – 4.5 ^{3,5}	1a	Males – 5 ³ Females – 4.5 ³	1a	4.5 ^{3,6}	1a	4.5 ³	1a
Selenium µg/day	15 ²	2c and 2d	15 ²	2c	10 ³	2d	10 ³	2d
Manganese mg/day	0.5 ²	2c and 2d	0.5 ²	3i	1.5 ²	2d	1.5 ²	2d
Phosphorus mg/day	260 ²	3i	260 ²	3i	500 ²	3i	500 ²	3i

Bolded text indicates recent data (2020) and underlined text indicates where the recent data is different from that presented for NIHN 2015¹ in the Review of Derivation Methods for Dietary Intake Reference Values for Older Infants and Young Children report (FAO, 2021).

NRVs-R for persons aged 6 – 36 months

67

Updated DIRVs from NCM 2023

Table 2: *Nordic Council of Ministers (NCM)* Dietary Intake Reference Values (DIRVs) and derivation keys

Nutrient	Older Infants				Young Children			
	2023	Key	2014 ¹	Key	2023	Key	2014 ¹	Key
<i>Vitamins</i>								
Vitamin C mg/day	<u>30</u> ²	<u>1b</u>	20	2f	<u>25</u> ³	<u>2f</u>	25; 30 ⁴	2f
Vitamin K µg/day	<u>10</u> ²	<u>2g</u>	Not set	-	<u>13</u> ^{2,5}	<u>2g</u>	Not set	-
Folate µg DFE/day (2023 DIRVs only) Folic acid µg/day (2014 DIRVs only)	<u>89</u> ³	<u>2c</u>	50	2h	<u>113</u> ^{3,6}	<u>2d</u>	60; 80 ⁴	2h
Vitamin B12 µg/day	<u>1.5</u> ²	<u>2d</u>	0.5	2h	<u>1.5</u> ²	<u>2d</u>	0.6; 0.8 ⁴	2h
Biotin µg/day	<u>5</u> ²	<u>2c</u>	Not set	-	<u>20</u> ²	<u>3i</u>	Not set	-
<i>Minerals</i>								
Magnesium mg/day	<u>80</u> ²	<u>2e & 3i</u>	80	2h	<u>170</u> ²	<u>3i</u>	85; 120 ⁴	2h
Iron mg/day	<u>10</u> ^{3,7}	<u>1a</u>	8	1a	<u>7</u> ^{2,7}	<u>1a</u>	8	1a
Selenium µg/day	<u>20</u> ²	<u>2e</u>	15	2	<u>18</u> ^{2,8}	<u>2f</u>	20; 25 ⁴	2
Manganese mg/day	<u>0.02 - 0.5</u> ²	<u>2e, 2f & 3i</u>	Not set	-	<u>0.5</u> ²	<u>2f</u>	Not set	-
Phosphorus mg/day	<u>170</u> ²	<u>2e</u>	420	2g	<u>217</u> ^{2,9}	<u>2g</u>	470	2g

Bolded text indicates recent data (2023) and underlined text indicates where the recent data is different from that presented for NCM 2014 in the Review of Derivation Methods for Dietary Intake Reference Values for Older Infants and Young Children report (FAO, 2021).

- DIRVs established for **vitamin K, biotin & manganese** for older infants and young children
- Updated DIRVs/derivation for **vitamin C, folate, vitamin B12, magnesium, iron, selenium & phosphorus**
- For **magnesium**, the **older Infant DIRV** set by NCM 2023 and 2014 **did not change**
- Particularly large change for **phosphorus**
- Iron updated to **10 mg/day for Older Infants** and **7 mg/day for Young Children**.
- **Not to consider other DIRVs from other scientific committees beyond the existing six RASBs** as this would create a different evidence base for the remaining 10 nutrients compared with the 14 already established

NRVs-R for persons aged 6 – 36 months

Application of the Stepwise Process to Establish NRVs-R

Step 3

- DIRVs from FAO/WHO and those more recently established by RASBs considered case-by-case for each nutrient

Step 4

- Proposed NRVs-R for all nutrients for persons 6-12 months and 12-36 months are reviewed case-by-case considering: scientific rigor of the methods, underlying data and data quality, and all available evidence.
- Values amended/adjusted where necessary

Step 5

- Establish combined age group (6–36-month) NRVs-R
- Lowest UL taken into account, where available

NRVs-R for persons aged 6 – 36 months

Table 2: Recommended NRVs-R for Older Infants (6-12 months), Young Children (12-36 months) and persons aged 6-36 months: on application of Stepwise Process

Nutrient	Older Infants (6-12 months) ²	Young Children (12-36 months) ³	6-36-months age group ⁴	Lowest UL value for 6-36 months	General Population NRV-R
Vitamin C (mg)	30	30	30	400	100
Vitamin K (µg)	10	13	12	-	60
Folate ¹ (µg DFE)	80	120	100	200 ²	400
Vitamin B12 (µg)	0.90	1.2	1.1	-	2.4
Biotin (µg)	6	14	10	-	30
Magnesium (mg)	80	105	90	65	310
Iron (mg)	11	7	9	20	14 (15%) 22 (10%)
Selenium (µg)	15	15	15	55	60
Manganese (mg)	0.50	0.50	0.50	2	3
Phosphorus (mg)	165	235	200	3000 ⁴	700

¹ Folate DIRV data was restricted to Dietary Folate Equivalents which excluded NIHNI (2020) DIRVs for folate, which are intended to represent food folate intake; however, the values are expressed in terms of folic acid weight.

² EFSA 2023 UL for infants (4-11 months) applies to supplemental folate from fortified foods and food supplements, in the form of folic acid, 5-MTHF-glucosamine and L-5-MTHF- Ca (does not apply to folate naturally present in foods and beverages).

³ UL of 65mg established by NHMRC/MOH and IOM applies to supplemental magnesium. The UL is set for children aged 1 – 8 years based on extrapolation from older groups on a body weight basis at a level of 5 mg/kg/day.

⁴ An acceptable daily intake (ADI) for phosphates was established (EFSA FAF Panel, 2019) due to insufficient data to establish a UL. This corresponds to 344 mg for a 8.6kg infant

Vitamin C, vitamin K, folate, biotin, selenium and phosphorus:
EWG members supported the proposed NRVs-R **and did not request further changes.**

Nutrients where there were substantive deliberations or mixed views

- **Vitamin B12**
- **Magnesium**
- **Iron**
- **Manganese**

NRVs-R for persons aged 6 – 36 months

Vitamin B12

- Support for the proposed NRV-R for **Older Infants was mixed**; Young Children value was unanimously supported
- Step 3 initially yielded **1.5 µg** for Older Infants
- Following further review, expert consultation and CP3 discussion, the EWG Chair and Co-Chairs proposed a **compromise 0.90 µg** for the B12 NRV-R for Older Infants at step 4, using the mean rather than median and all available DIRVs
- Most feedback from those who initially favoured a lower B12 for Older Infants agreed to the compromise suggested
- Some members favouring a higher value proposed **1.2 µg** based on more recent DIRVs
- Another suggestion was to include the FAO/WHO DIRV (0.70 µg) with recent DIRVs, resulting in **1.05 µg (mean) or 1.1 µg (median)**; however, the FAO/WHO value is **interpolation-based and considered of lower scientific validity**
- Chair/Co-Chairs recommend **0.90 µg (6–12 months), 1.2 µg (12–36 months), and 1.1 µg (6-36 months)**.

NRVs-R for persons aged 6 – 36 months

Magnesium

- EWG Members supported the proposed **80 mg** for Older Infants and did not request further changes
- Majority supported **105 mg for Young Children**.
- For the **combined 6–36-month age group**, there were different opinions on whether the NRV-R of **92.5 mg** should be rounded down to 90 mg or up to 95 mg. To be consistent with application of rounding rules¹, the EWG Chair and co-Chairs recommend **rounding down to 90 mg**.

NRVs-R for persons aged 6 – 36 months

Iron

- EWG Members supported the proposed iron NRVs-R of **11 mg (Older Infants), 7 mg (Young Children), 9 mg (combined)**, and did not request further changes
- Category 1 iron DIRVs varied substantially based on different absorption levels.
- EWG Chair and co-Chairs initially recommended assigning the same absorption level of 10% for all iron NRVs-R for persons aged 6-36 months to simplify the iron NRVs-R established.
- In feedback to CP 3 on this, it was suggested that no reference be made to absorption levels to avoid creating confusion.
- Chair/Co-Chairs therefore recommend adoption of the proposed values **without reference to absorption levels**.

NRVs-R for persons aged 6 – 36 months

Manganese

- Older Infant value of **0.50 mg** was supported without request for further changes
- Response for Young Children value was **mixed because of safety concerns**
- EWG noted the following in relation to establishing manganese NRVs-R:
 - *DIRVs for Young Children based on Category 2 methods ranged from 0.5–1.5 mg and precise information on actual requirements are lacking*
 - *No specific human manganese deficiency syndrome has been described*
 - *Human body can adapt to a wide range of manganese intakes*
 - *Rigorous scientific data on manganese requirements for 6–36 months are lacking*
- A **conservative approach** was therefore warranted, the **median** of manganese DIRVs based on Category 2 DIRVs from NIHN (1.5 mg), NCM (0.5mg) and EFSA (0.5mg) of **0.50 mg** for Young Children is proposed
- At Step 5, the mean NRV-R value of **0.50 mg** proposed for Older Infants and Young Children covers the needs of all children and is selected for the **combined age group**

NRVs-R for persons aged 6 – 36 months

EWG Chair and co-Chairs' Recommendations to CCNFSDU45

- Consider the updated DIRVs from NIHN (2020) and NCM (2023)
- Adopt the proposed NRVs-R for persons aged 6 – 12 months (Older Infants) and 12-36 months (Young Children) for the ten remaining nutrients: vitamins - C, K, B12, folate, biotin; and minerals - magnesium, iron, selenium, manganese and phosphorus
- Adopt the proposed NRVs-R for persons aged 6 – 36 months (combined age group) for the same ten nutrients

Prior to CCNFSDU45, a **Virtual Working Group is scheduled for 27 October 2026** to discuss and finalise proposals and recommendations set out in the Agenda Paper for consideration by CCNFSDU45.

Lunch Break

Indulge Coffee House, Lobby level

Agenda item 5:

(CCNFSDU45 item 6 - CX/NFSDU 26/45/6):

- **Technological justification for several food additives**

Technological justification for several food additives

Background

- The CCFA has worked since its CCFA42 in 2010 to achieve full alignment between the General Standard for Food Additives (GSFA; CODEX STAN 192-1995) and the food additive provisions contained in the Codex Commodity Standards.
- This is aimed at systematically aligning the additives 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.
- The Guidance to Commodity Committees was published by CCFA on 16/7/2024 which provides the principles and general approach on this alignment and to facilitate the alignment work by the Commodity Committees who wish to go beyond the updating exercise to undertake the detailed alignment work. It is recognised that the assistance of the CCFA may be required.

Technological justification for several food additives

Background

- The development of food additive provisions should comply with the Preamble of the GSFA, especially the criteria on safety and technological justification contained in Section 3 - General principles for the use of food additives.

REP26/FA Appendix XIV

145

Annex 2

GUIDANCE TO THE COMMODITY/REGIONAL COMMITTEE AND DECISION TREE ON THE AMENDMENT(S) TO THE GSFA

The development of food additive provisions should comply with the Preamble of the GSFA, especially the criteria on safety and technological justification contained in Section 3 - General principles for the use of food additives.

The amendments to the GSFA, resulting from Commodity Standard food additive provisions, need to address the requirements in all three Tables and make appropriate amendments to each as required.

This section explains the format of the GSFA (see Section 6 of the Preamble to the GSFA). The GSFA contains three tables that may need to be amended.

Technological justification for several food additives

Background

- CCNFSDU Framework for appraising the Technological Need for Food Additives (CCNFSDU Information Document) – INF_NFSDU20_e.pdf may be used to assist the corresponding commodity / regional committee

CCNFSDU Information document

1

INFORMATION DOCUMENT

CCNFSDU FRAMEWORK FOR APPRAISING THE TECHNOLOGICAL NEED FOR FOOD ADDITIVES

SCOPE

The framework applies for the use of additives in foods within the mandate of CCNFSDU (i.e. standardized foods or non-standardized foods following a request by CCFA).

Q1 IDENTITY AND INTENDED USE

Q1.1: Provide name and INS No of the food additive as listed in CXG 36-1989 (for substances not yet included in CXG 36-1989, chemical name of the substance).

Q1.2: Describe the food and its form (e.g. liquid, powder) for which the additive is intended to be used and indicate the relevant CCNFSDU standard and if known the GSFA food subcategory.

Q1.3: Indicate and justify the range of the proposed use level of the food additive needed to accomplish the desired technological effect at the lowest possible use level.

Q2 COMPLIANCE WITH SECTION 3.2 OF THE PREAMBLE TO THE GSFA

Q2.1: Describe the technological function of the food additive relative to the CXG 36-1989 (include the functional class) and the advantage conferred by its use.

Q2.2: Does the use of an additive serve one or more of the needs set out from (a) through (d) of Section 3.2 of the Preamble to the GSFA? Indicate which one(s).

Technological justification for several food additives

EWG Chair: European Union

Progress at CCNFSDU 44

- CCNFSDU is responsible for evaluating the technological justification for using food additives in products covered by its standards. CCNFSDU should assess the need for additives in infant formula before they were included in the JECFA priority list.
- CCNFSDU38 began developing a framework for this assessment, which was completed and published by CCNFSDU41. JECFA's review (CCFA49/CRD15Rev) identified that some additives in infant formulas lacked risk assessment for infants under 12 weeks.
- At CCNFSDU43, work on these additives was split into five batches, with decisions made on batch 1 and work to continue on batch 2.
- The outcomes of CCNFSDU43 were considered by CCFA53, resulting in the inclusion of several additives in JECFA's priority list for re-evaluation of safety to address consumption by infants under 12 weeks of age.

Technological justification for several food additives

EWG Chair: European Union

Conclusions at CCNFSDU 44

CCNFSDU44 noted that gum arabic (Acacia gum) (INS 414), silicon dioxide, amorphous (INS 551), mannitol (INS 421), and sodium ascorbate (INS 301) would be included as batch 6 in the work plan for future technological justification appraisal.

CCNFSDU44 agreed to inform CCFA that:

- there was no technological need for the use of guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in foods conforming to CXS 72-1981 (Infant formulas) and request that CCFA take appropriate actions; and
- CXS 73-1981 (Canned Baby Foods) permitted the use of the food additives listed in CXG 10-1979 (food additives listed in Advisory List of Nutrient Compounds) Part D as nutrient carriers.

Technological justification for several food additives

CCNFSDU44 also agreed to establish an EWG with the following TOR:

- i. to collect information from the applicants:
 - a. on the use and use levels in foods conforming to CXS 72-1981 (IFs) and confirmation to provide data on the safety assessment for infants below 12 weeks of age on the following additives: lactic acid, L-, D-, and DL- (INS 270), lecithins (INS 322i), citric acid and citrates (INS 330, 331(i), 331(iii), 332(i), 332(ii)), mono- and diglycerides of fatty acids (INS 471) and methacrylate copolymer, basic (BMC) (INS 1205);
 - b. using the framework for considering technological justification:
 - on use in CXS 72-1981 (Ifs) for additives for which the use, use levels and commitment to provide the data is confirmed in point a;
 - for use of methacrylate copolymer, basic (BMC) (INS 1205) in CXS 156-1987 (FUF); CXS 73-1981 (Canned Baby Foods); CXS 74- 1981 (Cereal-based foods); and (CXG 95-2022); *Guidelines for ready-to-use therapeutic foods* (RUTF) and

Technological justification for several food additives

CCNFSDU44 also agreed to establish an EWG open to all Members and Observers, with the following TOR:

- ii. to review the information provided and provide recommendations to CCNFSDU45 on the technological justification of each food additive use.

Agenda item 6:

(CCNFSDU45 item 7 - CX/NFSDU 26/45/7):

- **Review of the methods of analysis in CX 234-1999 for standards falling under CCNFSDU's remit (Comments in replies to CL 2026/49-NFSDU)**

Review of the methods of analysis in CX 234-1999 (recommended methods of analysis and sampling)

EWG Chair: United States of America

**Discussions
and
conclusions at
CCNFSDU 44**

- The EWG Chair and Co-Chair requests EWG members to submit proposals for new methods or method updates, replacements, corrections, or revocations for the standards within CCNFSDU's purview. Using the criteria provided in the CCMAS information document (PDF linked above), the EWG chair will review the proposed methods, seek further consultation with the EWG as needed, and provide recommendations regarding the methods to the upcoming 45th session of CCNFSDU (November 2026).
- CCNFSDU44 agreed to establish an EWG, chaired by the United States of America, to consider existing methods of analysis in CXS 234-1999 for standards falling under its remit to check their fitness for purpose and to make proposals for additional methods/replacement methods, and/or other corrections/revocations.

Review of the methods of analysis in CX 234-1999 (recommended methods of analysis and sampling)

Two proposals were received through two consultation papers:

- Proposal 1: A method for Bifidobacteria L(+) lactic acid producing cultures (ISO 29981 | IDF220)) a
- Proposal 2: proposal for various methods of analysis for application to formulas for special medical purposes intended for infants (CXS 72-1981 (Section B)) and product/drink for young children (CXS-156-1987 (Section B)).
- In addition, the proposal included a new method for taurine for use with infant formula, formulas for special medical purposes intended for infants, follow-up formula, and products for young children.

Review of the methods of analysis in CX 234-1999 (recommended methods of analysis and sampling)

Decisions of the CCNFSDU44:

The EWG fulfilled its TOR and evaluated two proposals for methods of analysis for standards falling under CCNFSDU's purview. The EWG checked their fitness for purpose and recommends that CCNFSDU45:

- i. not forward ISO 29981 | IDF220 for *Bifidobacteria* (L(+)) lactic acid producing cultures) for endorsement due to the lack of defined measurable amounts of lactic acid producing cultures to be added as optional ingredients to the CCNFSDU standards;
- ii. forward the following methods to CCMAS for endorsement and inclusion in CXS 234-1999 for determination of:
 - a) nutrients in formula for special medical purposes intended for infants and product for young children to verify compliance with the corresponding provisions in CXS 72-1981 (Section B) and CXS 156-1987 (Section B), respectively; and
 - b) taurine in products conforming to CXS 72-1981 (Section A and Section B) and CXS 156-198 (Section A and Section B) (see Appendix to this document).

Agenda item 7:

(CCNFSDU45 item 8 - CX/NFSDU 26/45/8):

- **Proposals for new work/emerging issues
(replies to CL 2025/77-NFSDU)**

INVENTORY OF CCNFSDU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

Annex I

INVENTORY OF CCNFSDU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

No.	Year(s) discussed	Title of Work	Prepared/ Raised by	Result of prioritization process of PWG	State of Play
(A) PROPOSALS					
PART 1: AMENDMENTS/REVISIONS					
1.1	2023	Proposed amendment/revision: <i>Standard for canned baby foods</i> (CXS 73-1981)	Dominican Republic	PWG recommendation: Delete paragraph 9.5.2 from the standard CXS 73-1981. The amendment shall be submitted directly to CAC46 for adoption. (CRD6, CCNFSDU43)	CCNFSDU43 agreed to the recommendation of the PWG to delete paragraph 9.5.2 from Standard CXS 73-1981 and submit the amendment directly to CAC46 for adoption. (REP23/NFSDU, para. 100) CAC46 adopted the amendments to the <i>Standard for canned baby foods</i> (CXS 73-1981), (REP23/CAC, para. 53)
1.2	2023	Align the permitted uses of the folic acid source Calcium-L-Methyl-Folate with those of N-Pteroyl-L-Glutamic acid in the <i>Advisory list of nutrient compounds for use in foods for special dietary uses intended for infants and young children</i> (CXG 10-1979)	Switzerland	PWG recommendation: Revision of the Advisory List of nutrient compounds in CXG 10-1979, part B, row 10.2 Calcium-L-Methyl-Folate by adding four additional checkmarks in the columns Sec. A, FUF, PCBF and CBF as well as adding the reference USP to the column International and/or national bodies. The amendment shall be submitted directly to CAC46 for adoption. (CRD6, CCNFSDU43)	CCNFSDU43 agreed to the recommendation of the PWG to revise the Advisory list of nutrient compounds in CXG 10-1979, part B, row 10.2 Calcium-L-methyl-folate by adding four additional checkmarks in the columns Sec. A of IF, FUF, PCBF and CBF as well as adding the reference USP to the column International and/or national bodies and submit the revision directly to CAC46 for adoption. (REP23/NFSDU, para. 101) CAC46 adopted the amendment to the <i>Advisory list of nutrient compounds for use in foods for special dietary uses intended for infants and young children</i> (CXG 10-1979), (REP23/CAC, para. 53)

INVENTORY OF CCNFS DU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

CX/NFS DU 26/4/5/8

3

1.3	2024	Open and amend the 2009 Codex definition of dietary fibre included under para. 2 in the <i>Guidelines on nutrition labelling</i> (CXG 2-1985)	Calorie Control Council	PWG recommendation: Reject the proposal to amend the definition of dietary fibre in the <i>Guidelines on nutrition labelling</i> (CXG 2-1985) on the basis that the current definition is a satisfactory compromise, that provides efficient flexibility. (CRD02 Rev, CCNFS DU44)	CCNFS DU44 endorsed the PWG's recommendation to reject the proposal (REP24/NFS DU, para. 103)
1.4	2026	Review and Revision of the <i>Guidelines for vitamin and mineral food supplements</i> (CXG 55-2005)	IADSA	To be completed	To be completed
PART 2: NEW WORK					
2.1	2023	Harmonized probiotic guidelines for use in foods and food supplements	Argentina and Malaysia	PWG recommendation: It is recommended that Argentina/Malaysia further develop their discussion paper on the new work proposal by the next session. (CRD6, CCNFS DU43)	CCNFS DU43 agreed to establish an EWG to further refine and clarify Proposal and develop a revised discussion paper and project document (REP23/NFS DU, para. 104-106).
	2024		Argentina, Malaysia and China	PWG recommendation: Reject the proposal due to lack of consensus. (CRD02 Rev, CCNFS DU44)	The report of the EWG was published as CX/NFS DU 24/44/6 Add.1 (link). — CCNFS DU44 agreed to request FAO and WHO to conduct a review of the documents "Health and Nutrition Properties of Probiotics in Food including Powder Milk with Live Lactic Acid Bacteria" (2001) and "Guidelines for the Evaluation of Probiotics in Food" (2002), incorporating a literature review of scientific evidence on probiotics, with Members to provide resources to support FAO and WHO to conduct this review. CCNFS DU44 noted that once the review completed, a new work proposal could be submitted in response to the Circular Letter

INVENTORY OF CCNFS DU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

CX/NFS DU 26/45/8

4

					for new work proposals and reconsidered by CCNFS DU. (REP24/NFS DU, para. 115)
2.2	2023	Guidelines including General Principles for the Nutritional Composition of Foods and Beverages made from Plant-based and other Alternative Protein Sources	USA and Canada	PWG recommendation: It is recommended that Canada and USA refine the scope of the new work proposal. (CRD6, CCNFS DU43)	CCNFS DU43 agreed that Canada and USA would refine the scope of the new work proposal. (REP23/NFS DU, para. 113)
	2024	General guidelines and principles for the nutritional composition of foods formulated with protein from non-animal sources	Canada and USA	PWG recommendation: Move forward with a revised scope focussing on compositional aspects and plant-based products only, excluding labelling and insects, bacteria, and fungi because according to FAO review there is limited data. (CRD02 Rev, CCNFS DU44)	CCNFS DU44 agreed to return the proposal to the submitters considering the forthcoming FAO publication. CCNFS DU44 noted that a revised proposal could be submitted in response to the Circular Letter for new work proposals. (REP24/NFS DU, para. 123)
2.3	2023	General guidelines to establish nutrient profiles for front-of-pack nutrition labelling (FOPNL)	Costa Rica, EU, Paraguay and USA	PWG recommendation: It is recommended to reject the proposal and advise Costa Rica that it could be submitted again in the future considering the comments received. (CRD6, CCNFS DU43)	CCNFS DU43 agreed that past and ongoing work in this area by WHO (CRD37) may be sufficient to meet the Committee's needs. CCNFS DU43 also agreed that due to the lack of support, the proposal should not be pursued at this time. (REP23/NFS DU, para. 114)
2.4	2023	Nutrient reference value (NRV-NCD) for trans-fatty acids	IMACE	PWG recommendation: Reject the new proposal in the absence of Member support in the PWG. (CRD6, CCNFS DU43)	CCNFS DU43 agreed to not take up the new proposal in the absence of Member support. (REP23/NFS DU, para. 115)
2.5	2024	Standard for Formulated Complementary Foods for Older Infants and Young Children	USA	PWG Recommendation: Move forward to develop a standard for foods for older infants and young children updating the standard for Canned Baby Foods (CXS 73-1981), as well as the standard for Cereal-based Foods (CXS 74-1981), narrowing the scope of the proposed work to exclude the Guideline on Complementary Foods (CXG 8-1991)	CCNFS DU44 agreed to forward the project document to CAC47 for approval. (REP24/NFS DU, appx. V) CCNFS DU44 also agreed to establish an EWG to prepare the draft standard for circulation for comments and consideration at CCNFS DU45 and to keep open the possibility of a PWG meeting prior to CCNFS DU45.

INVENTORY OF CCNFSDU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

CX/NFSDU 26/45/8

5

				(CRD02 Rev, CCNFSDU44)	CCNFSDU44 noted that the title of the standard could be determined within the EWG. (REP24/NFSDU, para. 128-129) CAC47 noted general support for the new work and approved the proposal (REP24/CAC, para. 150-153, 164)
2.6	2026	International prebiotic guidelines for use in foods and dietary supplements	Sudan	To be completed	At CCFA50 (2018) Sudan submitted a request for change in the Priority List of Substances Proposed for Evaluation by JECFA concerning the revision of the specifications of Gum Arabic regarding the addition of the functional class "prebiotic". The Committee agreed to remove the request from the Priority List, noting that it was not consistent with a food-additive function. In response to a proposal for the Committee to refer the matter to CCNFSDU, the Committee noted that such an action was out its competence. Sudan subsequently submitted a proposal for work on prebiotic guidelines to CCNFSDU40 (CX/NFSDU18/40/CRD4). The proposal was not discussed due to time constraints (Rep19/NFSDU, para. 159) and incorporated in discussion paper CX/NFSDU 19/41/10 as potential new work for CCNFSDU. CCNFSDU41 agreed to pilot a prioritization mechanism to better manage the work of the committee and to request new work proposals for CCNFSDU42 through a CL issued by the Secretariat (REP20/NFSDU_Rev, para 176). CCNFSDU42 postponed reviewing new work proposals and continued revising the Guideline. At CCNFSDU43, the Guideline was piloted against the new work proposals

INVENTORY OF CCNFS DU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

CX/NFS DU 26/45/8

6

					received in response to the aforementioned CL.
2.7	2026	Guidance on risk analysis approaches for diet related non-communicable diseases	IFT	To be completed	To be completed
(B) POTENTIAL FUTURE AREAS OF WORK					
PART 3: REVIEW OF EXISTING STANDARDS					
3.1	2023	Review of all standards under purview of CCNFS DU	Codex Secretariat		CCNFS DU is invited to regularly review its standards and other texts to ensure that they are up to date. (CX/NFS DU 23/43/8, para. 16) CCNFS DU43 agreed that the Codex Secretariat would consider approaches to review all texts under the purview of CCNFS DU to assess if they were still fit for purpose and noted the willingness of FAO and WHO to assist in this task. (REP23/NFS DU, para. 118). The results of this screening exercise were published as CX/NFS DU 24/44/7 (link).
3.2	2026	Standard for foods for special dietary use for persons intolerant to gluten (CXS 118-1979)	CCFL49		CCFL49 agreed to inform CCNFS DU on the completion of the guidelines on the use of precautionary allergen labelling (PAL) and invited CCNFS DU to consider the need to review the consistency of the Standard for foods for special dietary use for persons intolerant to gluten (CXS 118-1979) with the guidelines on the use of PAL (CXC 80-2020).
PART 4: EMERGING ISSUES					

INVENTORY OF CCNFS DU PROPOSALS AND POTENTIAL FUTURE AREAS OF WORK (ALL-TIME LIST)

CX/NFS DU 26/45/8

7

Annex II**Table of Contents****Part 1: AMENDMENTS/REVISIONS**

No. ³	Title of Work	Prepared by	Page
1.4	Proposal to review and revise the Guideline for Vitamin and Mineral Food Supplements (CXG 55-2005)	International Alliance of Dietary/Food Supplement Associations	8

Part 2: REQUESTS FOR NEW WORK

No. ⁴	Title of Work	Prepared by	Page
2.6	Proposal for the development of International Prebiotic Guidelines for use in Foods and Dietary Supplements	Sudan	19
2.7	Proposal on Guidance on Risk Analysis Approaches for Diet Related Non-Communicable Diseases	Institute of Food Technologists	32

Agenda item 7:

(CCNFSDU45 item 8 - CX/NFSDU 26/45/8):

- **Proposals for new work/emerging issues
(replies to CL 2025/77-NFSDU)**

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Proposal to review and revise the Guideline for Vitamin and Mineral Food Supplements (CXG 55-2005)

- Prepared by International Alliance of Dietary/Food Supplement Associations (IADSA)

Relevance

Most definitions of food supplements have the following common and essential elements.

- They are foods (according to the legal framework applicable in the country) that are concentrated sources of nutrients or other compounds, alone or in combination, including but not limited to nutrients, such as vitamins and minerals, and other substances such as amino acids, essential fatty acids, fibre and various plants and herbal extracts and microorganisms.
- They are marketed in dose form (e.g. capsules, tablets, powders, solutions, etc.) and not in conventional food form.
- They are to be taken in unit doses.
- They are intended to supplement the diet for a nutritional or physiological purpose.

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Revise Guideline for Vitamin and Mineral Food Supplements

- Food supplements may contain a range of other ingredients. Any review of the Guidelines should reflect the wide range of other compounds used in food supplements that are intended to supplement the diet for a nutritional or physiological purpose. Such an approach should aim to develop guidelines that are inclusive, comprehensive and future-proof in terms of anticipated developments in the market.
- From a primarily market for vitamin and mineral supplements, sold through traditional retail channels, now food supplement sector has evolved into a larger and more diverse global category.
 - expanded into a broad internationalised sector with a range of products containing substances with nutritional or physiological effects, including but not limited to botanicals and fish oils.
 - international trade, manufacturing and consumer access have changed through digitalisation and cross-border e-commerce.

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Revise Guideline for Vitamin and Mineral Food Supplements

Aspects to be covered

- Adjustment of the current preamble, scope and definition to reflect the application of revised Guidelines to substances used in food supplements for a nutritional or physiological purpose, other than vitamins and minerals.
- Revision of the section on composition to reflect the need for an informed approach to the selection of substances other than vitamins and minerals to be used in food supplements. Unlike vitamins and minerals, whose use is relatively consistent across jurisdictions, such other substances are associated with culturally and geographically varied patterns of consumption. The use of such substances in food supplements, where they serve a nutritional or physiological function and are accepted as safe, should therefore continue to be subject to the applicable rules under national legislation.
- This paper proposes an incremental approach that builds on the existing Guidelines, first reviewing and revising them to address developments in the market for food supplements since their original adoption in 2005. The attached project document sets out further detail for a review and revision of the Guidelines.

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Revise Guideline for Vitamin and Mineral Food Supplements

**Note: IADSA referred to FAO report on Food Supplements as a reference for technical input
Food Safety in Personalized Nutrition – A Focus on Food Supplements and Functional Foods (FAP 2025)**

- Food supplements provide a concentrated source of nutrients or other bioactive components claimed to have nutritional or physiological benefits
 - such as vitamins, minerals, herbal and botanical compounds, probiotics, prebiotics, amino acids, metabolites, and more.
 - generally available in dosage forms like capsules, pastilles, soft gels, gelcaps, tablets, pills, powder sachets, and other systems intended to be consumed in small, measured quantities.
 - not intended for use as a conventional food, meal or diet, but rather to supplement the diet in order to confer the alleged benefits from such substances
- Functional foods are food items that provide health benefits beyond basic nutrition.
 - specifically designed to have physiological benefits and/or reduce the risk of chronic diseases since they contain not only essential nutrients but also bioactive ingredients.
 - closely resemble traditional food items in appearance, and they are seamlessly integrated into a regular diet, thereby incorporating health benefits into daily eating habits.

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Revise Guideline for Vitamin and Mineral Food Supplements

Purpose of proposed new work

- the review and revision of the *Guidelines on Vitamin and Mineral Supplements (CXG 55-2005)* could be undertaken either as a standalone new work project, or if Codex Members are so minded, as part of a series of new work in which case it could be followed by development of guidelines for fortified (supplemented) foods.
- This paper proposes an incremental approach that builds on the existing Guidelines, first reviewing and revising them to address developments in the market for food supplements since their original adoption in 2005.

Assessment against CCNFSDU prioritization criteria

- Impact on public health – Rating high 6
- Impact on food safety – Rating high 6
- Impact on trade practices – high 3
- Global impact – high 3

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Proposal for the development of International Prebiotic Guidelines for use in Foods and Dietary Supplements - Prepared by Sudan

- The scientific and clinical evidence have progressed rapidly, as has the development of a number of prebiotic foods. Unfortunately, misuse of the term prebiotic and confusion with Probiotic has also become an important issue, with many foods using the term without meeting the requirements criteria.
- No internationally adopted definition for "prebiotic" although some countries have included regulations on "prebiotics" in their food legislation
- Current lack of harmonization leads to issues and concerns for the regulators, prebiotics industry, and even consumers, with regard to quality, safety and labeling of "prebiotics"
- Propose the development of a standard or guidelines for prebiotics and food with prebiotics in order to harmonize framework that includes essential requirements for "prebiotics"

Note:

- Proposal referred to a definition by FAO working group (2007) as "A prebiotic is a non-viable food component that confers a health benefit on the host associated with modulation of the microbiota"
- Sudan has particular interest on the recognition of gum Arabic as a prebiotic
- Proponent country also submitted a draft standard/guidelines on prebiotics

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

..... International Prebiotic Guidelines

MAIN ASPECTS TO BE COVERED:

- Establishment of a harmonized definition of "prebiotics", and definition of 'food with prebiotics'
- Requirements for the evaluation of a "prebiotic" as a food ingredient
 - Taxonomic characterization of the prebiotic.
 - Demonstration of functional properties of the prebiotic
 - Establishment of safety criteria
 - Requirements for the evaluation of health benefits of a 'food with prebiotics'
 - Demonstration of health benefits of the food

Assessment against CCNFSDU prioritization criteria

Sudan considers the proposal has impact on

- public health
- food safety
- trade practices
- Global impact

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Proposal on Guidance on Risk Analysis Approaches for Diet Related Non-Communicable Diseases - Prepared by Institute of Food Technologists

Relevance and timeliness

- Growing evidence that DRNCD risk is influenced not only by individual nutrients, but also by broader dietary patterns, food groups, and characteristics of the food matrix within the context of the overall diet.
- Current Codex approaches for nutritional risk assessment primarily focus on individual nutrients. However, national and regional authorities are developing food based dietary guidelines, nutrient profiling systems, and food classification approaches that incorporate broader food characteristics, such as formulation, processing, and dietary context.
 - Based on differing scientific basis and applications, creating possible future challenges for international harmonization and trade.
- EG, in relation to the topic of ultra-processed foods (UPF) proposed by IUFoST at CAC 48 Member, noting that Nova food classification framework overemphasized the extent of processing while overlooking formulation and compositional quality, which risked misclassification and the stigmatization of safe foods.
- The development of a risk-analysis approach for evaluating DRNCD risk by food category and sub-categories would provide a mechanism to reduce the potential for DRNCD driven regulatory trade barriers, particularly for small and medium sized Food Business Operations (FBOs)

PROPOSALS FOR NEW WORK/REVISION OF STANDARD

Proposal on Guidance on Risk Analysis Approaches for Diet Related Non-Communicable Diseases - Prepared by Institute of Food Technologists

Purpose of proposed new work

To create Codex guidance on the application of risk-analysis approaches for evaluating diet-related non-communicable disease (DRNCD) risk associated with the consumption of food categories in the context of overall dietary patterns and multidimensional factors.

Assessment against CCNFSDU prioritization criteria

- Impact on public health – Rating high +6
- Impact on food safety – Rating +5
- Impact on trade practices - +2
- Global impact - +3



Acknowledgement

NSM appreciates the collaboration of
ILSI SEA Region and GRoRSS in this RTD session

Thanks corporate partner for supporting the 9th RTD on CCNFSDU:

- *Mead Johnson Nutrition (Malaysia) Sdn Bhd*



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