

# **- Update on Codex Alimentarius - Upcoming 40<sup>th</sup> Codex Committee on Food Additives**

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**US FOOD and DRUG ADMINISTRATION**

**Food Ingredients Stakeholder Forum**

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# What is the Codex Alimentarius?

- Codex was established in 1963 by
  - The Food and Agricultural Organization (FAO) and
  - The World Health Organization (WHO)
- Established to develop food standards, guidelines and related texts (e.g, codes of practice)
- Purpose is to protect the health of consumers and to ensure fair practices in the food trade
- Currently 176 Members
- Codex is an international standard-setting organization recognized by the World Trade Organization (WTO)

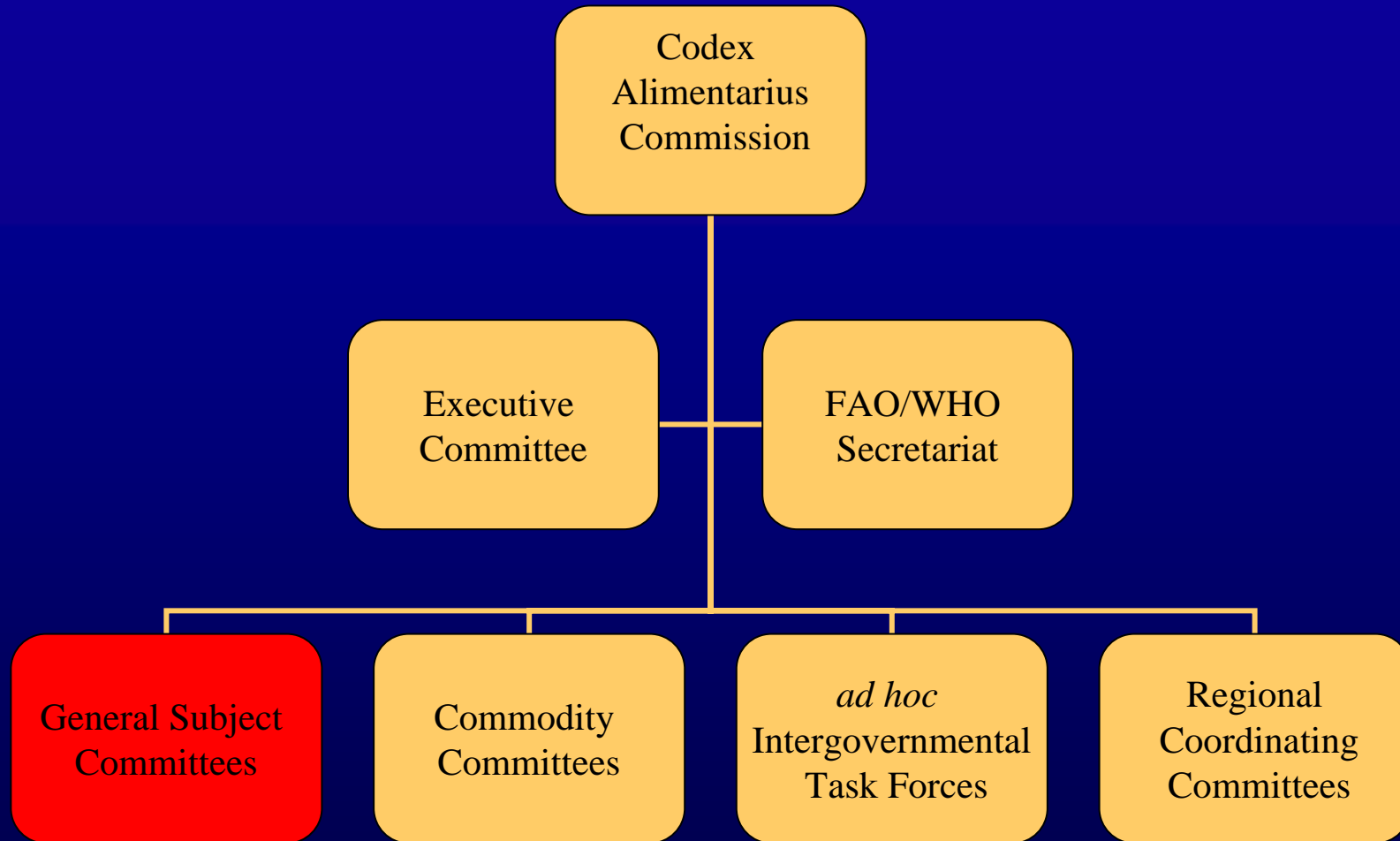


# Codex Standards

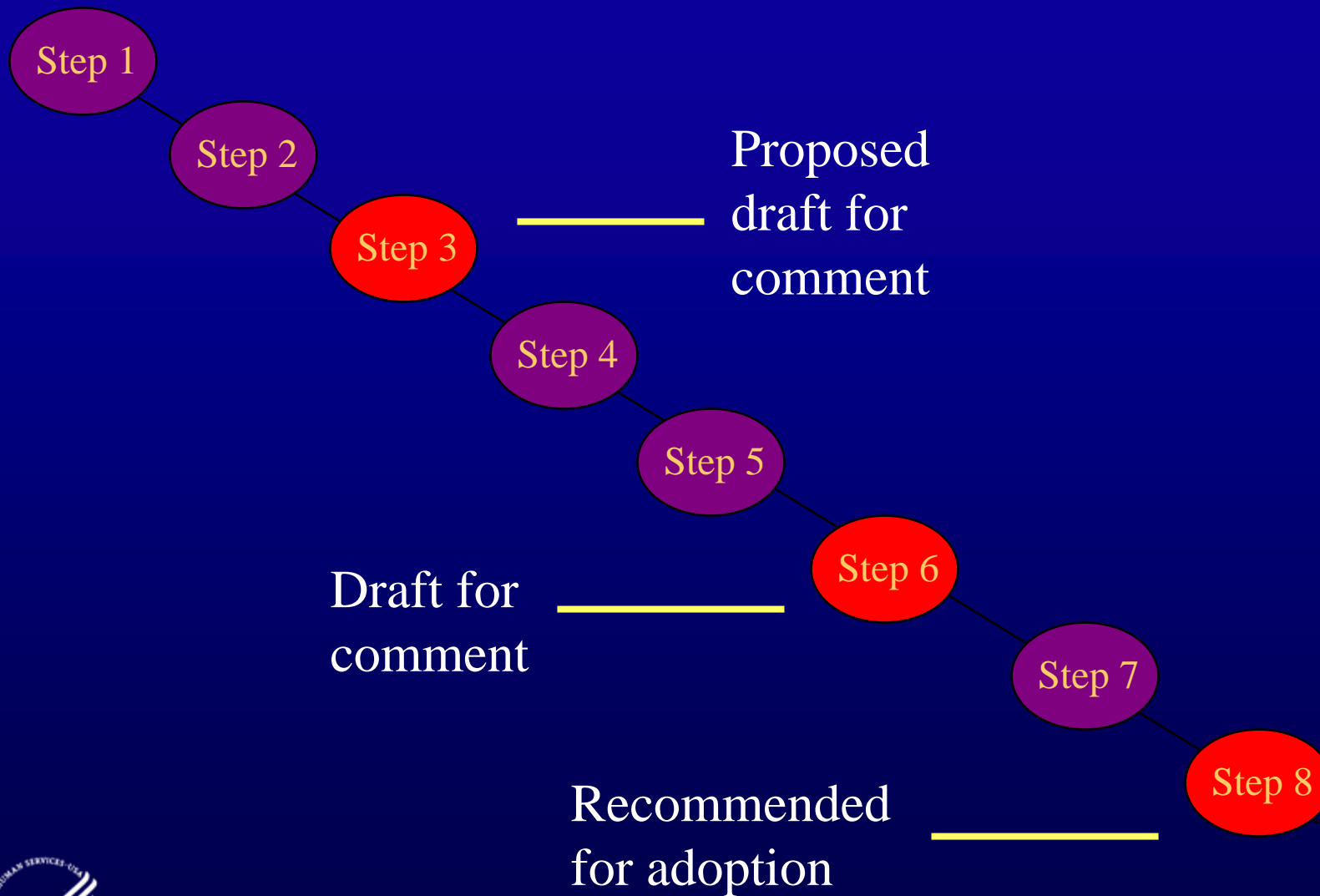
- Codex Standards  $\neq$  National Legislation
- Are recommendations or guidance by FAO/WHO to National Governments



# Codex Alimentarius



# Codex Step Process



# Codex Committee on Food Additives (CCFA)

Hosted by China

Meets annually (March/April)

40<sup>th</sup> CCFA to be held in Beijing, China, April 21-25

Responsibilities include:

- Food Additives (MLs & Specifications)
  - Endorses maximum levels in Codex Commodity Standards
  - Sets maximum levels in the General Standard for Food Additives (GSFA)
- International Numbering System for Food Additives (INS)
- Processing Aids
- Flavors
- JECFA Priorities



# Items Under Consideration at 40<sup>th</sup> CCFA

## CCFA Agenda - CX/FA 08/40/1

### Agenda Item 5: Codex General Standard for Food Additives (GSFA)

- Priority Additives
- Draft revision to the Food Category System

### Agenda Item 6: Guidelines for the Use of Flavorings

### Agenda Item 7: Processing aids

### Agenda Item 8: International Numbering System (INS) for Food Additives

- Draft Revision of the INS
- Discussion paper on food additive naming inconsistencies

### Agenda Item 9: Food additive specifications arising from the 68<sup>th</sup> JECFA

### Agenda Item 10: Priority list of Food Additives Proposed for Evaluation by JECFA



# General Standard for Food Additives (GSFA)

- Is intended to be the single reference for food additives in the Codex Alimentarius
- Comprised of approximately 300 additives assigned JECFA ADIs
- 16 Major Food Categories
  - Intended to cover all processed and unprocessed foods world-wide



# GSFA - Components

## Preamble

**Annex A** (Guidelines for the estimation of appropriate levels of use of food additives)

**Annex B** (Food categorization system (FCS) for the GSFA)

**Annex C** (Cross reference of Codex standards and FCS)

**Table 1** Provisions sorted alphabetically by food additive name

**Table 2** Provisions sorted numerically by food category number

**Table 3** List of additives permitted for use in food in general

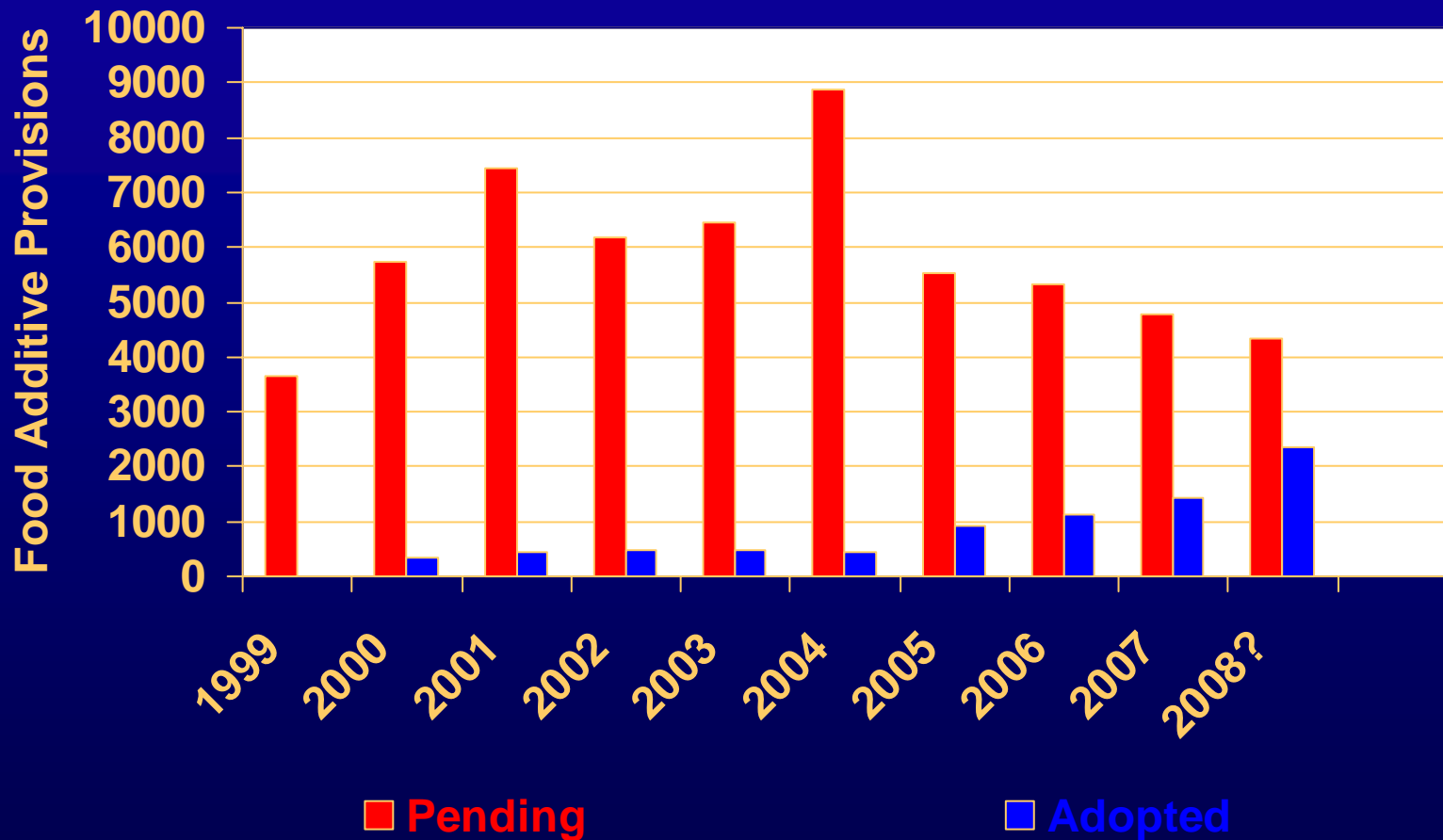
**Annex** (Food categories excluded from the general conditions of Table 3)

**GSFA Online** – Database searchable by additive name, INS number, food category and functional class



# GSFA Status

## Tables 1 & 2



# Agenda Item 5(a)

## 40<sup>th</sup> CCFA – GSFA Priority Additives

### Miscellaneous

DATEM (3)

EDTA (2)

Polydimethylsiloxane (2)

Polysorbates (17)

Sulfites (4)

### Sweeteners

Acesulfame Potassium (18)

Alitame (4)

Aspartame (30)

Aspartame-Acesulfame (61)

Cyclamates (6)

Neotame (18)

Saccharin (30)

Sucralose (26)

### Colors

Allura Red AC (68)

Brilliant Blue FCF (27)

Canthaxanthin (47)

Caramel Colour Class III (80)

Caramel Colour Class IV (82)

Carmines (18)

Carotenes, Beta (Vegetable) (28)

Carotenoids (95)

Chlorophyll Copper Complexes (63)

Erythrosine (29)

Fast Green FCF (24)

Grape Skin Extract (83)

Indigotine (60)

Iron Oxides (32)

Ponceau 4R (77)

Riboflavins (17)

Sunset Yellow FCF (88)



# Agenda Item 5(a)

## 40<sup>th</sup> CCFA Additive Proposals

### Proposals for inclusion in GSFA at Step 3

Annatto Extracts, Bixin-Based (INS 160b(i)) and Annatto Extracts, Norbixin-Based (INS 160b(ii))

Lycopene (INS 160d(i) & 160d(ii))

Aluminum Containing Additives

- Aluminum Ammonium Sulphate (INS 523)
- Sodium Aluminum Phosphates (INS 541(i) & 541(ii))
- Sodium Aluminosilicate (INS 554)
- Calcium Aluminum Silicate (INS 556)
- Aluminum Silicate (INS 559)

Gum Arabic (INS 414)



# Agenda Item 5(b)

## Proposed Draft Revision to the Food Category System

- Simplification of food categories under category 2.2 (fat emulsions mainly of type water-in-oil)
  - Resulting from final adoption of Codex Standard for Fat Spreads and Blended Fat Spreads and revocation of Codex standards for Margarine and Minarine
- Reassignment of certain soybean-based food categories



# Agenda Item 6

## Guidelines for the Use of Flavorings

- The 39th CCFA agreed on sections describing: Scope; Definitions; General Principles for the Use of Flavourings; Hygiene; Labeling; JECFA Evaluations of Flavourings and their specifications; and Aromatic Raw Materials for the Preparation of Natural Flavourings.
- Unresolved issues for 40<sup>th</sup> CCFA:
  - Section 4: “Biologically Active Substances”
  - Annex A: “Biologically Active Substances and Associated Methods of Analysis”



# **Agenda Item 6**

## **Guidelines for the Use of Flavorings (cont.)**

**Suggestions from discussion paper for consideration at 40<sup>th</sup> CCFA:**

- **Revise name of Section 4:**
  - **Flavouring Substances and Components of Natural Flavouring Complexes with Specific Recommendations**
- **Include substances in Annex A to Section 4 only if they meet the following criteria:**
  - **The substance has been evaluated by JECFA as a flavoring (or component of a flavoring)**
  - **JECFA identifies a specific health risk from its use as a flavoring substance**
  - **Proposed maximum use levels have been subjected to a dietary exposure analysis**
  - **A validated analytical method for the determination of the substance in food is available**



# Agenda Item 7

## Processing Aids

- Agenda Item 7(a): Discussion paper on Guidelines and Principles on the Use of Processing Aids (CX/FA 08/40/9)
  - 39<sup>th</sup> CCFA not able to reach consensus on whether to propose new work for the development of such a document
  - Electronic working group (led by Indonesia) tasked with clarifying the scope of work for such a document
- Agenda Item 7(b): Updated Inventory of Processing Aids (IPA) prepared by New Zealand (CX/FA 08/40/10)



# Structure of INS List

**Section 1:** Introductory text explaining the scope of the document

**Section 2:** List of functional classes, definitions of the functional classes and list of technological effect sub-classes

**Section 3:** List of additives and technological effects sorted by INS number

**Section 4:** List of additives and technological effects sorted alphabetically



# Agenda Item 8

## International Numbering System for Food Additives

- Agenda Item 8(a): Draft revision of the Codex Class Names and International Numbering System
  - 39<sup>th</sup> CCFA agreed on list of 27 Functional Classes
  - Section 1 (introductory text) to be revised to remove reference to labeling
  - Section 3 (list of additives) to be revised to reflect revised list of technological functions



## Agenda Item 8 (cont.)

# International Numbering System for Food Additives

- Agenda Item 8(b): Proposals for changes/additions to the INS list
- Agenda Item 8(c): Discussion paper on additive naming inconsistencies between Codex specifications and the INS
  - Electronic working group led by Denmark
  - Discussion paper not yet available



## Agenda Item 9

### Specifications for the Identity and Purity of Food Additives

- CCFA to consider specifications arising from the 68<sup>th</sup> JECFA for adoption as Codex specifications
- 15 food additives given ‘full’ (new and revised) specifications at 68<sup>th</sup> JECFA
- 172 flavorings given ‘full’ specifications



# Agenda Item 9 (cont.)

## 68<sup>th</sup> JECFA Specifications for Consideration

### Additives given 'Full' Specifications at 68<sup>th</sup> JECFA

- Asparaginase from *Aspergillus oryzae* expressed in *A. oryzae* (N)
- Carrageenan (R)
- Cyclotetraglucose (N)
- Ethyl maltol (R)
- Isoamylase from *Pseudomonas amyloclavata* (N)
- Magnesium sulfate (R)
- Maltol (R)
- Nisin preparation (R)
- Pectins (R)
- Polyvinyl alcohol (R)
- Processed *Eucheima* seaweed (R)
- Sodium chlorite (N)
- Sodium hydrogen sulfate (N)
- Steviol glycosides (R)
- Sucrose ester of fatty acids (R)

(N) = New                      (R) = Revised



# Agenda Item 9 (cont.)

## 68<sup>th</sup> JECFA Specifications for Consideration

### Specifications Withdrawn at 68<sup>th</sup> JECFA

- Anisyl acetone                      The substance has only flavoring functions
- Furfural                                The substance has only flavoring functions
- Zeaxanthin rich extract  
from *Tagetes erecta*                Insufficient information received  
to allow removal of  
the tentative designation



# Agenda Item 10

## Priority List of Additives Proposed for Evaluation by JECFA

- Request for new proposals and for information on compounds already on the priority list (ALINORM 07/30/12 Appendix XV)
  - Mechanism by which proposals for new specification monographs or revisions to existing ones are made to JECFA
  - Working group occurs during the Plenary session and is typically attended by the FAO and WHO JECFA Secretariats
- CL 2007/27-FA – comments due by 2/28/08



# U.S. Public Meeting on CCFA

U.S. Public Meeting on March 12, 2008

- To be held at CFSAN building College Park, MD
- Federal Register document to publish soon

U.S. Delegate: Dr. Dennis Keefe

Alternate U.S. Delegate: Dr. Susan Carberry



# Further Information Sources

## Useful Links

U.S. Codex Office:	<a href="http://www.fsis.usda.gov/Regulations/Codex_Alimentarius/index.asp">www.fsis.usda.gov/Regulations/Codex_Alimentarius/index.asp</a>
Codex alimentarius	<a href="http://www.codexalimentarius.net">www.codexalimentarius.net</a>
Codex ftp site	<a href="ftp://ftp.fao.org/codex/">ftp://ftp.fao.org/codex/</a>
GSFA Online	<a href="http://www.codexalimentarius.net/gsfonline">www.codexalimentarius.net/gsfonline</a>
INS List	<a href="http://www.codexalimentarius.net/download/standards/7/CXG_036e.pdf">www.codexalimentarius.net/download/standards/7/CXG_036e.pdf</a>
CCFA agenda	<a href="http://www.codexalimentarius.net/download/report/702/fa40_01e.pdf">www.codexalimentarius.net/download/report/702/fa40_01e.pdf</a>

Any additional questions – feel free to contact me

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