



# **USP *Food Chemicals Codex (FCC)***

## **Background**

Continued world population growth demands increased global food production. Pesticides, herbicides, and other chemicals are used to improve efficiency and maximize food production and preservation. But some of these substances can be harmful. Adulteration for economic gain also threatens the safety and nutritional value of foods.

## **Opportunity to strengthen quality**

Independently verified testing methods and reference materials give regulators and food manufacturers ways to confidently evaluate the quality of foods and food ingredients. The *FCC* helps limit the introduction of potential problems at the ingredients level and serves as a widely acknowledged quality benchmark in the global food ingredients marketplace.

## **USP solutions**

USP's [\*FCC\*](#) consists of monographs with tests and specifications to characterize food ingredients, including identification, purity, and other assays that describe quality attributes of the ingredient.

USP food ingredient [reference materials](#) are used with *FCC* monographs as a benchmark to evaluate sample test results.

## **Why it's important**

USP gives regulators, manufacturers, and retailers tools to help ensure food quality and integrity. *FCC* documentary standards and associated reference materials are used to verify that the ingredients they produce, procure, and use are of sufficient purity and quality to be in food products, thereby strengthening the overall safety and integrity of the food ingredient supply chain.

## **Web resources**

- <https://www.usp.org/food-safety-integrity>
- <https://www.foodchemicalscodex.org/>