

51ST SESSION OF CODEX COMMITTEE ON FOOD ADDITIVES (CCFA)
(Jinan, China, 22nd March – 29 March, 2019)



The Session was attended by delegates from 48 Member Countries, one Member Organization and Observers from 33 International Organizations and FAO & WHO.

The Committee had [10 agenda items](#) for discussion.

Decisions on the important agenda items concerning to India, are as follows:-

Agenda 2: MATTERS REFERRED BY THE 26th SESSION OF THE CODEX COMMITTEE ON FATS AND OILS

Technological justification for the use of emulsifiers in FC 02.1.2 as provided by CCFO26 i.e. Polyglycerol esters of fatty acids (INS 475), sorbitan esters of fatty acids (INS491-495) and stearyl lactylates (INS 481(i)-482(i)) are emulsifiers used for anti-crystallization purposes in cooking oil and Sucrose esters of fatty acids (INS 473) is used as an emulsifier in cooking oils for anti-spattering purposes. The CCFA agreed to refer for consideration the response received from CCFO26 to the EWG on the GSFA established by CCFA51.

Agenda item 4a: ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

CCSCH4 noted that only anticaking agents may be used in spices and culinary herbs and only in the powdered form of such products and therefore agreed to forward the following generic statement to CCFA for endorsement:

“Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the *General Standards for Food Additives* (CXS 192-1995).”

This matter was discussed by the physical working group (PWG) on Endorsement and Alignment chaired by Australia. The Committee considered the recommendations of the physical working group (PWG) on Endorsement and Alignment, related to the food-additive provisions forwarded by CCSCH4. The Committee endorsed the recommendation of the PWG and agreed:

(i) to amend the text for the food-additive provisions in the SCH Standards as follows:“Anticaking agents listed in Table 3 of the General Standard for Food Additives(CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.”

- (ii) to endorse the food-additive provisions in the proposed draft standards for dried or dehydrated garlic, dried oregano, dried leaves -dried basil, dried floral parts -dried cloves, and saffron;
- (iii) not to endorse the proposed draft standard for dried roots, rhizomes and bulbs –dried or dehydrated ginger, noting that it was unclear if the two substances (i.e. calcium oxide and sulphur dioxide) were food additives or processing aids and request corresponding clarification from CCSC.

Agenda Item 4(b): ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS) (CXS 227-2001)

The proposal of the EWG on alignment was to delete the reference of the General standards of food additives (CODEX STAN 192-1995) from the standard for bottled/package drinking waters (other than natural mineral waters) (CXS 227-2001). India comment was not to omit this reference. One member provided technological justification stating that minerals are added only for restoration of taste and characteristics of products and remineralisation is not meant for nutritional enhancement. The Codex Secretariat noted that essential nutrients are covered under the General Principles for the Addition of Essential Nutrients to Foods(CXG9-1987) and minerals are not food additives, so the bottled/package drinking waters (other than natural mineral waters) (CXS 227-2001) should not reference the GSFA. CCFA endorsed the same.

Agenda item no. 5(a): General Standard for Food Additives (GSFA)

1. Standard for Mozzarella (CXS 262-2006)

The Committee endorsed the recommendations that the Committee inform CAC42 that:

- (i) the use of anticaking agents in the surface treatment of high-moisture mozzarella was technologically justified only in the shredded or diced forms of the product; and
- (ii) the use of preservatives in the surface treatment of high-moisture mozzarella was technologically justified only when not packaged in liquid.

2. Trisodium citrate in Food Category 01.1.1

The proposal of the pWG on GSFA was to adopt the provision for Trisodium citrate in FC 1.1.1 Fluid milk (Plain) with Note 438 :For use as emulsifier or stabilizer only. Note 439: For UHT milk from non-bovine species only and Note B25: For use in UHT milk from bovine species to compensate for low citrate or high calcium content due to climatic conditions only. After detailed deliberations and based on the comments of the member countries the Committee endorsed the recommendation regarding the adoption at Step 8 of the draft provisions with revision to Note B25 to read “For use in UHT milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions”.

3. Proposed draft provisions related to FC 01.1.2 (Other fluid milks (plain)) with the technological function of emulsifier and stabilizer

The proposal of the pWG was to adopt the provisions of certain additives carob bean gum, Carrageenan, Gellan gum, Guar gum, Gum arabic (acacia gum), Hydroxypropyl starch, Microcrystalline cellulose (cellulose gel), Pectins, Polydextroses, Sodium carboxymethyl cellulose (cellulose gum) and Xanthan gum at step 5/8 with note 407 excluding all fluid milks that are not vitamin or mineral fortified and note 438 for use as emulsifier or stabilizer only.. The committee agreed to submit to CAC42 for adoption at Step 5/8 these draft provisions and (iii) revise Note 407 to read “Excluding all fluid milks that are not mineral or vitamin fortified”. India position was not to

adopt additives with thickener function in this food category as there is no technological justification for use of emulsifiers/stabilizers with additional function of thickeners.