

**European Union comments on
Codex Circular Letter CL 2023/4-FA**

**Request for comments at Step 3 on the proposed changes and/or addition to
the *International Numbering System for Food Additives* (CXG 36-1989)**

*Mixed Competence
European Union Vote*

The European Union and its Member States (EUMS) would like to thank Belgium and Iran for chairing the electronic Working Group and preparing the discussion paper CX/FA 23/53/13.

The EUMS support the changes to the INS list as presented in the Annex to CX/FA 23/53/13.

In addition, the EUMS would like to inform about the newly authorised food additives in the EU and kindly request the Committee to consider their inclusion in the International Numbering System for Food Additives (CXG 36-1989) in accordance with the principles for proposals for changes to section 3 "International Numbering System - INS".

The request concerns:

E 246 Glycolipids used as a preservative

E 322a Oat lecithin used as an emulsifier

E 1210 Carbomer used as a bulking agent, stabilizer, thickener

More details are provided in the Annex.

Annex

Inclusion of **E 246 GLYCOLIPIDS** used as a preservative in the INS list.

The change is requested by the European Union.

Justification for the requested INS change in Section 3: new or additional technological purpose (*only select the appropriate option and provide details in the space below*)

- ✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.
- A Codex Commodity standard has provisions for the use of the compound.
- The JECFA specification monograph lists the technological purpose under the heading “Functional Uses”.
- ✓ A national food authority has permitted such a use.
- ✓ The food industry is currently using a substance for the technological purpose proposed.
- Other justification, what?

Details: Glycolipids were included in the European Union list of food additives approved for use in foods in 2022¹. The technological need and function was scrutinised. Glycolipids acts as a preservative in flavoured drinks, some other non-alcoholic beverages and alcohol free beer and malt beverages.

Inclusion of **E 246 OAT LECITHIN** used as an emulsifier in the INS list.

The change is requested by the European Union.

Justification for the requested INS change in Section 3: new or additional technological purpose (*only select the appropriate option and provide details in the space below*)

- ✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.
- A Codex Commodity standard has provisions for the use of the compound.
- The JECFA specification monograph lists the technological purpose under the heading “Functional Uses”.
- ✓ A national food authority has permitted such a use.
- ✓ The food industry is currently using a substance for the technological purpose proposed.
- Other justification, what?

¹ Commission Regulation (EU) 2022/1037 of 29 June 2022 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of glycolipids as a preservative in beverages (OJ L 173, 30.6.2022)

Details: Oat lecithin was included in the European Union list of food additives approved for use in foods in 2022². The technological need and function was scrutinised. Oat lecithin acts as an emulsifier and facilitates the manufacturing of cocoa and chocolate products by reducing the viscosity and yield value of chocolate products.

Inclusion of **E 1210 CARBOMER** used as a bulking agent, stabilizer, thickener in the INS list.

The change is requested by the European Union.

Justification for the requested INS change in Section 3: new or additional technological purpose (only select the appropriate option and provide details in the space below)

- ✓ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed.
- A Codex Commodity standard has provisions for the use of the compound.
- The JECFA specification monograph lists the technological purpose under the heading “Functional Uses”.
- ✓ A national food authority has permitted such a use.
- ✓ The food industry is currently using a substance for the technological purpose proposed.
- Other justification, what?

Details: Carbomer received a favourable opinion of the Standing Committee on Plants, Animals, Food and Feed of 19 October 2022 (https://food.ec.europa.eu/system/files/2022-11/reg-com_toxic_20221019_sum.pdf) and its use should be included in the European Union list of food additives approved for use in foods prior to the CCFA53 meeting. The technological need and function were scrutinised. Carbomer acts as a bulking agent and stabiliser in solid food supplements and as stabiliser and thickener in liquid food supplements.

² Commission Regulation (EU) 2022/1023 of 28 June 2022 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of oat lecithin in cocoa and chocolate products as covered by Directive 2000/36/EC of the European Parliament and of the Council (OJ L 172, 29.6.2022)