

European Union Comments
CODEX COMMITTEE ON FOOD ADDITIVES

Forty-Seventh Session

Xi'an, China, 23-27 March 2015

AGENDA ITEM 4(a)

**Endorsement and/or Revision of Maximum Levels for Food Additives
and Processing Aids in Codex Standards**

(CX/FA 15/47/5, CX/FA 15/47/5 Add.1)

Mixed Competence

European Union Vote

The European Union and its Member States (EUMS) would like to provide the following comments:

COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

**STANDARD FOR CERTAIN CANNED VEGETABLES - ANNEX ON MUSHROOMS
(CODEX STAN 297-2009)**

Use of caramel colours

The EUMS take note of the proposal to extend the use of caramel colours to INS 150a Caramel I – plain caramel and to INS 150c Caramel III – ammonia caramel. The EU would like to highlight that the intention is to permit the colours for use in canned mushroom in sauce only (see REP15/PFV – Appendix V), however, such information is missing in CX/FA 15/47/5. This restriction is important since the use of colours relates to sauce (which according to the standard CS 297-2009 shall be either clear or slightly turbid and yellow to light brown in colour).

Reference to the use of flavour enhancers

The EUMS would like to point out that the proposed text is confusing as regards the reference to food category 04.2.2.4. The EU believes that the intention is to refer to flavour enhancers listed in Table 3 of the GSFA. Therefore, the EUMS propose the following revision to bring the text more in line with the wording as laid down in the Procedural Manual:

*“3.3. Flavour enhancers ~~used in accordance with~~ **listed in** Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) ~~for Food Category 04.2.2.4~~ are acceptable for use in canned mushrooms.”*

ANNEXES THE DRAFT STANDARD FOR CERTAIN CANNED FRUITS

ANNEX ON MANGOES

Incorrect reference in section 3.2 Colours

The EUMS would like to draw the attention to the incorrect text on colours which refers to canned mushroom in sauce (page 6 of CX/FA 15/47/5). The EUMS propose to replace the incorrect text with:

“Only the colours listed below are permitted for use to restore the original colour of mangoes.”

Rationale: The CCPFV Committee agreed to allow a limited list of colours to restore the original colour of mangoes (see para 27, REP15/PFV). The proposed text fully reflects the intentions of the commodity committee.

ANNEX ON PEARS

The EUMS would like to express its reservation to the proposed general permission for the use of colours in special holiday packs of pears in accordance with Tables 1 and 2 of the GSFA Food Category 04.1.2.4 or listed in Table 3. The EUMS are not convinced about the need for the use of colours in the mentioned products. Such use might mislead the consumer.

The EUMS accept other provisions in CX/FA 15/47/5 as forwarded by the CCPFV.

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)

DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS

The EUMS would like to express some concerns in relation to certain proposed maximum levels for endorsement. In the EU's view the CCFA should discuss further the proposed maximum levels in the table below taking into account the ADIs and a possible exposure (issue).

INS	Food Additive	ML mg/kg	ADI mg/kg bw	Note
304	Ascorbyl palmitate	500	1.25	EU: child of 20 kg would reach the ADI by drinking 50 ml .
307a,b,c	Tocopherols	20,000	2	EU: child of 20 kg would reach the ADI by drinking 2 ml .
150b	Caramel II-sulfite caramel	20,000	160	EU: child of 20 kg would reach the ADI by drinking 160 ml .
150d	Caramel IV-sulfite ammonia caramel	20,000	200	EU: child of 20 kg would reach the ADI by drinking 200 ml .
160a(i),a(iii),e,f	Carotenoids	500	5	EU: child of 20 kg would reach the ADI by drinking 200 ml .
160b(ii)	Annatto extracts, norbixin based	100	12	EU: child of 20 kg would reach the ADI by drinking 120 ml .
432-436	Polysorbates	2000	25	EU: child of 20 kg would reach the ADI by drinking 250 ml .
473	Sucrose esters of fatty acids	20,000	30	EU: child of 20 kg would reach the ADI by drinking 30 ml .
473a	Sucrose oligoesters, type I and type II			
474	Sucroglycerides			
475	Polyglycerol esters of fatty acids	20,000	25	EU: child of 20 kg would reach the ADI by drinking 25 ml .
491-495	Sorbitan esters of fatty acids	20,000	25	EU: child of 20 kg would reach the ADI by drinking 25 ml .
405	Propylene glycol alginate	10,000	70	EU: child of 20 kg would reach the ADI by drinking 140 ml .

The EUMS could support other provisions forwarded by the CCASIA as proposed in CX/FA 15/47/5.

COMMITTEE ON NUTRITION AND FOOD FOR SPECIAL DIETARY USES (CCNFSDU)

AMENDMENTS TO THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CODEX STAN 72 – 1981)

The EUMS would like to express their reservation to the use of INS 1450 Starch sodium octenyl succinate in part A of CS 72-1981 (infant formula) corresponding to the GSFA Food category 13.1.1. According to the approach proposed by JECFA in 1971 and endorsed by the 43rd Session of the Codex Committee on Food Additives “*baby foods should be prepared without food additives whenever possible. Where the use of a food additive becomes necessary in baby foods, great caution should be exercised regarding both the choice of additive and its level of use*”. While the EUMS

acknowledge the technological need for INS 1450 Starch sodium octenyl succinate in formulas for special medical purposes intended for infants there is to the EU's knowledge no such need in case of infant formula.

The EUMS support the endorsement of the provision for INS 472c Citric and fatty acid esters of glycerol.

COMMITTEE ON FATS AND OILS (CCFO)

DRAFT STANDARD FOR FISH OILS

The EUMS support the endorsement of the provisions as proposed by CCFO.