



MANUFACTURING CHEMISTS ASSOCIATION

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October 27, 1970

To: FOOD, DRUG, AND COSMETIC CHEMICALS COMMITTEE

Subject: Report on the Seventh Session of the
Codex Committee on Food Additives of
the Codex Alimentarius Commission

Gentlemen:

Attached for your information is a copy of the corrected Draft Report of the session which was held October 12-16, 1970 at Scheveningen, The Netherlands.

Attending as the U.S. delegate was Dr. Herbert Blumenthal of FDA. Assisting him as MCA appointees were Walt Meyer of Procter & Gamble and your secretary. Also attending from this country were John Korth of CPC International, Bob Ruark in his capacity as consultant for the Corn Refiners Association, Ted Cayle of Wallerstein, Larry Atkin of Standard Brands, O. D. Easterday representing FEMA, John Kirchman of General Foods, and Mike Markel of Markel, Hill and Byerley.

Your attention is drawn particularly to the following paragraphs of the attached report:

Paragraph 6 (General Principles for the Use of Food Additives) - As pointed out in Paragraph 6, the General Principles under development are intended as a guide for Codex commodity committees. They list situations in which the use of food additives is justified and not justified, and provide other guidelines. A copy of the draft General Principles is attached to the secretary's Report on the Seventh Session of the Codex Alimentarius Commission which was mailed to the FDCC Committee May 12.

Paragraphs 7, 8 (Specifications for Sodium Chloride) - As noted here, the CCFA agreed to elaborate specifications for sodium chloride used in the processing of food. The concern is with contaminants in this additive. It was pointed out that it should be possible to agree on acceptable purity of sodium chloride used in processing, but that it would be difficult to agree on the purity of table salt since it is produced differently in various countries.

ASI 00003848

Paragraph 10 (Withdrawal of Endorsed Additive Provisions from Completed Standards) - The crux of the paragraph is that the procedure for amending a standard to delete an additive provision requires action by the Joint FAO/WHO Expert Committee on Food Additives, which may not meet until some time after a crisis such as that surrounding cyclamates develops. Presumably the WHO resolution would permit action by an ad hoc meeting of experts called for the purpose of dealing solely with the emergency situation, and FAO is expected to pass a similar resolution at its next conference.

Paragraphs 11-14 (Status of Lists of Food Additives) - As stated in Paragraph 14, the CCFA agreed that lists of food additives which have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives should be made available as information for governments and Codex commodity committees. Such lists will assist the commodity committees in their selection of food additives.

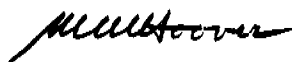
Paragraphs 18-21 (Estimation of Intake of Food Additives) - The WHO document referred to in these paragraphs indicates five food additives for which the potential intake exceeds the acceptable daily intake by at least three times. These additives are tartaric acid and its salts, sulfur dioxide, ascorbic acid and its salts, gallates, and stearyl lactylate. Allocations to Codex standards so far do not approach the ADI's.

Paragraph 100 (Draft Document for Commercial Enzyme Preparations) - The U.S. input to this document was formulated by the Ad Hoc Enzyme Technical Committee which was established (almost too late) for this purpose, and which met three times during the summer and early fall. The AHETC plans now to assemble data on enzymes for use by the Joint FAO/WHO Expert Committee on Food Additives at its next meeting.

Paragraph 115 (Definitions) - As noted here, the CCFA agreed to adopt the definitions for food additives and contaminants in Appendix XIV and to request government comments on them.

Paragraph 120 (Referrals to Joint Expert Committee) - It was agreed that those substances marked by an "x" in Appendix XVI could be postponed. The remaining will presumably be on the agenda for the next meeting of the Joint Expert Committee.

Sincerely yours,



M. M. Hoover, Secretary
Food, Drug, and Cosmetic
Chemicals Committee

MMH:gr

Attachment: Draft Report of 1970 CCFA Meeting

ASI 00003849

REPORT OF THE SEVENTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

INTRODUCTION

1. The Codex Committee on Food Additives held its seventh session in The Hague, the Netherlands, from 12th to 16th October 1970. The session was opened by Prof. Dr. M.J.L. Dols, Chairman of the Committee.
2. The session was attended by government delegates from the following 26 countries: Algeria, Australia, Austria, Belgium, Cuba, Denmark, the Federal Republic of Germany, Finland, France, Ireland, Italy, Japan, Morocco, the Netherlands, New Zealand, Norway, Philippines, Poland, Portugal, Sweden, Switzerland, U.K., U.S.A., Venezuela and Yugoslavia as well as observers from Panama and South Africa. The following international organizations were also represented: Council of Europe, European Economic Community (EEC), International Organization for Standardization (ISO), Organization of Manufacturers of Cellulose Products for Foodstuffs in the EEC, International Union of Nutritional Sciences (IUNS), World Association of Veterinary Food-Hygienists (W.A.V.F.H.), Federation Internationale des Industries et du Commerce en Gros des Vins, Spiritueux, Eau - de - Vie et Liqueurs, Bureau de Liaison des Syndicats Europeens des Produits Aromatiques (CEE), Union des Industries Chimiques Federation des Chambres Syndicales de l'Industrie Chimique Française, International Organization of the Flavour Industry, International Glutamate Manufacturers Technical Committee, International Federation of Glucose Industries. A list of participants, including officers from FAO and WHO, is set out as Appendix I to this Report.

ADOPTION OF THE AGENDA

3. The Committee adopted the provisional agenda (CX/FA 70/1) without rearrangement of the items. However, it was agreed that the items dealing with the report of the Council of Europe on natural and artificial flavouring substances should be dealt with well in advance of the 4th day of the session. To make this possible it was agreed to move agenda item 12 forward in the agenda should it prove necessary.

APPOINTMENT OF RAPORTEURS

4. The Committee agreed that it would not be necessary to appoint rapporteurs and requested the Secretariat to prepare the draft report. Mr. T.J. Coomes from the delegation of the U.K. agreed to assist the Secretariat in this task. Mr. M. Fondu from the delegation of Belgium agreed to assist in the revision of the French version of the draft report.

MATTERS ARISING FROM SESSIONS OF THE COMMISSION AND CODEX COMMITTEES

5. The Committee had before it two working papers, i.e. CX/FA 70/2 and CX/FA 70/2(1) prepared by the Secretariat and the Netherlands delegation respectively.

General Principles for the Use of Food Additives

6. The Committee noted that the Commission, at its 7th session, adopted the General Principles for the Use of Food Additives, with certain amendments, as a guide for Codex Committees (see Appendix VI, Report of the 7th session of the Commission, ALINORM 70/43). It was pointed out that governments had been invited to comment on these General Principles and that the comments received would be placed before the Committee at its next session. The Committee took note of a statement made by the representative of WHO that the General Principles should make reference to the safe use of "processes" such as food irradiation. The delegation of the U.K. drew the Committee's attention to the "idea of a General Standard" under consideration by the Codex Alimentarius Commission, which would take into account a number of general provisions for food, including irradiation. It was pointed out that if reference was made to a "process" applied to food, the title of the General Principles would have to be changed to take this into account. The Committee agreed that this matter should be discussed at the next session in the light of comments received.

Specifications for Sodium Chloride

7. The Committee, at its 6th session, had requested authority from the Commission to elaborate specifications for sodium chloride (paras 116-117, ALINORM 70/12). The Committee noted that the Commission had agreed that the Committee should elaborate such specifications but that low priority should be given to this work (para 155, ALINORM 70/43).

8. It was pointed out that the question of the need to elaborate a standard for table salt was under study by the Secretariat and that a report would be made available on this subject to the Commission. The Committee agreed to proceed with the elaboration of specifications for sodium chloride used in the processing of food and accepted an offer by the delegation of the Netherlands to prepare a draft for the next session of the Committee. It was understood that the draft specification would not deal with aspects such as labelling provisions, but would include mainly factors regarding the purity and identity of sodium chloride *for food use.*

Standards for Soups and Broths

9. The delegation of the Federal Republic of Germany drew the Committee's attention to para 215 of the Report of the 7th session of the Commission (ALINORM 70/43) dealing with the drafting of standards for soups and broths by the delegation of Switzerland in consultation with the Secretariat, with the right to consult the Codex Committees on Food Hygiene, Food Additives and Food Labelling. It was agreed to consider these draft standards when they became available.

Withdrawal of Endorsed Additive Provisions from Completed Standards

10. The Committee was informed that the Commission, at its 7th session, agreed that, where recent findings concerning the toxicity of a particular food additive indicated a serious hazard to health requiring immediate action, the Secretariat would immediately bring this matter to the attention of the Executive Committee in order to obtain authority to put it before member countries (para 157, ALINORM 70/43). The representative of WHO informed the Committee of the resolution of the 23rd World Health Assembly concerning the "Health hazards of food additives" (WHA 23.50, 21 May 1970, see Report of the 14th session of the Joint FAO/WHO Expert Committee on Food Additives), which dealt with the dissemination of results of toxicity research and evaluation of food additives when there was an urgent need to do so. The representative of FAO indicated that, although this resolution was still under study in FAO, that organization was in general agreement with the resolution of the World Health Assembly. The Committee noted that ~~when the conclusions of a meeting of experts indicated that urgent action was required,~~ the Secretariat would take appropriate action as described in para 157 of the Report of the 7th session of the Commission, with a view to initiating the withdrawal of an endorsed additive from completed standards.

Status of Lists of Food Additives *Decided to bring to the notice of the Exec. Com. the latest resolution of WHO on that after evaluation of a food additive by a meeting of experts,*

11. In connection with a note prepared by the delegation of the Netherlands (CX/FA 70/2(1)), the Chairman pointed out that certain specific items in that paper would be discussed under other agenda items. In introducing the paper, the delegation of the Netherlands raised the question as to whether the various lists, at present under consideration by the Codex Committee on Food Additives, should be further elaborated into "closed" lists of permitted additives according to the Procedure for the Elaboration of Standards or whether these lists should be made available only for the information of governments and other interested parties. While it would be useful to establish lists of food additives which would be internationally recognized as acceptable, the delegation of the Netherlands was of the opinion that the Committee was not in a position, at the present time, to establish lists which contained all the possible food additives of interest to governments, since not all these additives have been evaluated by the Joint Expert Committee on Food Additives.

This opinion was shared by a number of other delegations.
12. While recognizing that the work on lists of permitted food additives was not yet complete, the delegation of the U.K. was of the opinion that one of the objectives of the Codex Alimentarius Commission was to harmonize legislation in the field of food additives and was, therefore, in favour of the principle of "closed" lists of permitted food additives elaborated according to the Codex Procedure. A number of delegations were in agreement with the proposal of the delegation of the Netherlands that the lists of food additives be only of an advisory nature. The delegation of the Federal Republic of Germany was of the opinion that when publishing these lists of food additives they should be accompanied by a date to indicate current status and that the lists were subject to further changes.

In addition, the delegation of the Netherlands felt that a thorough study of the technology of many food additives could not be done by the C.C.F.A.

13. The Committee briefly discussed the merits of establishing "negative lists of food additives". A number of delegations were not in favour of establishing such lists since, in their opinion, food additives which did not appear in lists of permitted food additives would automatically be excluded from use in food. It was pointed out, however, that in some cases it was not feasible at the present time to draw up "positive" lists and that, in such a situation the establishment of "negative" lists could be of interim assistance.

14. The Committee agreed that the ^{*lists of*} food additives which had been given an ADI, a temporary ADI or which had been shown to be toxicologically unacceptable as well as additives still pending evaluation, should be made available as information for governments and Codex commodity committees. It was further agreed that reference should be made to the relevant reports and monographs of the Joint FAO/WHO Expert Committee on Food Additives and that the title of the lists should make it clear that the lists were of an advisory nature and were subject to further review. ~~*lists of*~~

DISCUSSION OF THE DESIRABILITY OF HOLDING A THIRD JOINT FAO/WHO FOOD ADDITIVES CONFERENCE

15. The Committee had before it a paper prepared by the delegation of the Federal Republic of Germany on the possible items of discussion for a third Joint FAO/WHO Food Additives Conference (CX/FA 70/3). This paper was prepared on the recommendation of the 7th session of the Codex Alimentarius Commission (paras 60-61, ALINORM 70/43) and set out in detail the various items which should be discussed by the above conference.

16. Some delegations were of the opinion that the holding of a session of government representatives dealing with problems relating to food additives was desirable in order to enable governments to establish a more direct contact with the work of the Joint FAO/WHO Expert Committee on Food Additives. Other delegations thought that all the items contained in the above working document could be dealt with by the Codex Alimentarius Commission through this Committee. It was pointed out that Art. 1 of the Statutes of the Commission charged that body with the coordination of all food standards work including, therefore, work relating to food additives. For this reason, it would be possible for the Codex Committee on Food Additives to discuss the items described in the above document if such items came within the terms of reference of the Committee.

17. The Committee agreed that, provided the terms of reference of the Codex Committee on Food Additives were enlarged by the Codex Alimentarius Commission to include the possibility of "advising the Codex Alimentarius Commission on all matters relating to food additives", it would not be necessary to hold a 3rd Joint FAO/WHO Conference on food additives at this time. *The delegation of the Netherlands reserved its position re enlarging the terms of reference.*

ESTIMATION OF THE INTAKE OF FOOD ADDITIVES

18. The Committee had before it a paper entitled "Estimation of Food Additive Intake 1969/70 Computerized Calculation of Potential Food Additive Intake (FAD/FA/70.30(a))" prepared by Food Additives and Health Statistical Methodology Units of WHO. This paper had also been presented to the 1970 Joint FAO/WHO Expert Committee on Food Additives and its comments on this paper were given in paper CX/FA 70/4.

19. The Committee expressed its appreciation of the work carried out by WHO and agreed with the general approach adopted in that study. The Committee agreed with the recommendation of the Joint FAO/WHO Expert Committee on Food Additives which is contained in the 14th Report and reads as follows:

"Recognizing the importance of assessing food additive intake, the Committee recommended that those responsible for the design and analysis of food consumption surveys should consult FAO and WHO so that the collective data can be used to the maximum extent for calculating the intake of food additives on an individual basis."

The Committee further decided that the document FAD/FA/70.30(a) should be made available to Codex Commodity Committees so that the potential intake of food additives can be taken into consideration when making further proposals for food additive provisions. The delegation of the Federal Republic of Germany wished to reserve their position concerning the immediate applicability of the results of the "Estimation of Food Intake", ~~(document FAD/FA/70.30(a)).~~

20. In view of the high intake of SO_2 , especially from wine, shown in the study of WHO as well as one undertaken in Belgium, the Committee requested the Codex Alimentarius Commission to bring this matter to the attention of the International Office of Vines and Wines and invite them to consider steps to reduce the maximum permitted levels of these additives in wine.

21. Prof. Bigwood pointed out that in order to estimate the intake of a food additive it would be important to set maximum levels rather than referring ~~them~~ to a limitation by good manufacturing practices, since ~~data on the actual intake was mostly not available.~~ The Committee agreed that this matter should be kept in mind. *This raises difficulty in assessing the probable daily intake of the additive.*

ENDORSEMENT OF FOOD ADDITIVES AND CONTAMINANTS IN CODEX COMMODITY STANDARDS

22. The Committee had before it a working paper (CX/FA 70/5) prepared by the FAO Secretariat. The decisions of the Committee are recorded in Appendices II to X to this Report.

23. Some delegations were of the opinion that it was not desirable to limit food additives which had been allocated an ADI by a reference only to the limitation of good manufacturing practice (GMP). The Committee agreed in principle that it would refer back the references to GMP to the appropriate Commodity Committee requesting that figures relating to maximum permitted levels be quoted. In the case of standards submitted to the Commission at Step 8 of the Procedure for the elaboration of Codex standards, the Committee agreed to temporarily endorse these food additives where the limitation was expressed in terms of GMP with the proviso that this limitation would be reconsidered in terms of maximum levels not later than two years following adoption of the standard by the Commission at Step 8 of the Procedure. In such cases, the Commodity Committees concerned would be requested to specify these maximum levels for additives in question.

24. The Committee was of the opinion that the use of certain additives proposed by Codex Commodity Committees was not in keeping with the General Principles for the Use of Food Additives (Report of the 7th session of the Codex Alimentarius Commission, ALINORM 70/43, Appendix VI). These additives should not be permitted, since it was necessary to protect the consumer from exposure to the unnecessary use of additives. The Committee had also in mind the problem that the ADI might be exceeded especially in cases where no specific intake data were available. Being aware of the fact that, for formal reasons, the additives would be endorsed or temporarily endorsed by this Committee, some delegations stated that a number of additives would not be accepted by their governments.

Food Additives and Contaminants in Fruit Juices (see Appendix II)

Tannins

25. The question was raised as to whether these clarifying agents could be endorsed without a stated maximum level of use. The Committee agreed that the residue levels found in grape and apple juice following the use of tannins as clarifying agents would be extremely low and endorsed the use of tannins subject to limitation by GMP. *(Only a temporary ADI given)*

Asbestos

26. The Committee noted that the Joint FAO/WHO Expert Committee on Food Additives had not been able to clear this filtration aid toxicologically, pending further information, and agreed not to endorse the use of this substance.

Perlite

27. In the absence of a toxicological evaluation, the Committee did not endorse this additive and referred it to the Joint FAO/WHO Expert Committee on Food Additives for evaluation.

Lead

28. The Committee noted that the Commodity Committee had increased the maximum level for lead from 0.3 mg/kg to 1 mg/kg since such levels were found in practice in lemon juice packed in metal containers. The Committee was of the opinion that the level of 1 mg/kg was unduly high but agreed to endorse temporarily the maximum level of 1 mg/kg, subject to review two years after the adoption of the standard by the Commission at Step 8 of the Procedure. The Commodity Committee was requested to examine the practice of bulk shipment of lemon juice in metal containers with a view to reducing the levels of lead.

Tin

29. The delegation of the U.K. informed the Committee that very recent toxicological work appeared to show that the toxicity of tin appeared higher than found by the Joint FAO/WHO Expert Committee on Food Additives on the basis of available data in its recent evaluation. The Committee requested the Joint Expert Committee to re-evaluate tin in the light of this new data and agreed to endorse temporarily the levels proposed by the Commodity Committee subject to review two years after the adoption of the standard by the Commission at Step 8 of the Procedure. As regards the proposed tentative level of 250 mg/kg in grape and tomato juices, the Committee postponed its decision pending confirmation by the Commodity Committee.

→ FOOD ADDITIVES IN FATS AND OILS (see Appendix III)

alpha-Tocopherol

30. The Committee confirmed the decision taken by the 7th session of the Codex Alimentarius Commission to approve this additive.

→ FOOD ADDITIVES IN MEAT PRODUCTS (see Appendix IV)

31. The Committee postponed consideration of these additives pending the listing of the artificial flavours to be included in the standard.

Cyclamates

32. The representative of WHO informed the Committee that the Joint FAO/WHO Expert Committee on Food Additives had withdrawn the temporary ADI for cyclamates. It was, therefore, agreed not to endorse these additives.

GUANYLIC AND INOSINIC ACIDS, AND THEIR SODIUM SALTS

33. In the absence of a toxicological evaluation, the Committee did not endorse these additives.

MONOSODIUM GLUTAMATE

34. The Committee noted that monosodium glutamate was used in a great number of processed foods and that for this reason it was important to specify a maximum level of use. The Commodity Committee was requested to propose such maximum levels. The Committee noted that the Joint FAO/WHO Expert Committee on Food Additives had recommended that monosodium glutamate should not be added to foods for infants under the age of one year. It was pointed out that the Codex Committee on Food for Special Dietary Uses was elaborating standards for baby foods and that this question should be considered by that Committee. The delegates from Japan informed the Committee that further toxicological investigations on monosodium glutamate were being carried out and expressed the wish that the Joint FAO/WHO Expert Committee on Food Additives re-evaluate this substance as soon as the additional data became available. The Committee agreed to endorse temporarily monosodium glutamate in the standards concerned in view of the fact that they were at advanced steps of the Procedure (see para 23).

FOOD ADDITIVES IN CANNED PORK SHOULDER

35. The Committee noted that the same provisions had been made for food additives in the standard for canned pork shoulder in the standard for canned ham. It was agreed that the same endorsements would hold for the canned pork shoulder as for canned ham. A number of delegations were again opposed to limitation of the quantities of additives by GMP and requested that maximum levels of use be stated. The delegation of Denmark undertook to bring this matter to the attention of the appropriate Commodity Committee. As regards nitrates and nitrites, concern was expressed regarding the possible formation of nitrosamines in products wherein these additives were permitted. It was pointed out that evidence concerning the ~~presence~~ identity, and nature of nitrosamines in foods was not yet un-equivocal, so that at the present time, any assessment of possible hazard would be premature.

FOOD ADDITIVES IN QUICK-FROZEN FOODS (see Appendix V)Aspartic Acid

that

36. The Committee noted that the Commodity Committee had changed the previous maximum level of 400 mg/kg to "not limited" and that the level of 400 mg/kg had been previously endorsed. It was agreed to endorse temporarily the limitation according to GMP in conformity with the decision recorded in para 23 of this Report. The Commodity Committee was requested to propose a maximum level for this additive. *Several delegates expressed the view that the Meat Products Com. should clarify the amounts of nitrates (nitrites).*

Citric Acid

37. The Committee noted that the Commodity Committee had changed the previous maximum level of 400 mg/kg to "not limited" and that the level of 400 mg/kg had been previously endorsed. In view of the fact that the Codex Alimentarius Commission had endorsed this additive without limit except for GMP, the Committee agreed to endorse Citric acid limited by GMP.

Sodium Alginates

38. The Committee agreed to postpone the endorsement of this additive and requested the Commodity Committee to specify the maximum level of use.

→ FOOD ADDITIVES AND CONTAMINANTS IN COCOA PRODUCTS AND CHOCOLATE (continued VI)

Calcium Diglycerate

39. The Committee agreed to endorse this additive.

Phosphoric Acid

40. The Committee postponed the consideration of this tentative proposal pending confirmation by the Commodity Committee of the need to endorse this additive.

Leactin, Mono- and diglycerides of Edible Fats, Acids

41. The Committee agreed to endorse these emulsifiers including the total maximum level for emulsifiers.

Ammonium Salts of Phosphatidic Acids

42. The Committee agreed to temporarily endorse these substances in view of the fact that only a temporary ADI had been established.

Natural Flavours and their Synthetic Equivalents

43. The Chairman of the Codex Committee on Cocoa Products and Chocolate drew the Committee's attention to an apparent inconsistency in this provision as recorded in the 6th session of this Committee (ALIFORM 70/12) and was of the opinion that the Commodity Committee had not intended to exclude flavours other than natural flavours and their synthetic equivalents in the standard.

The Committee /

The Committee agreed to postpone the consideration of these flavors pending clarification by the Secretariat of the wording contained in the official report of the Commodity Committee.

Arsenic

44. The Committee agreed to postpone its decision on the tentative level of 1 mg/kg in a number of types of Cacoaproducts but agreed to endorse the proposed maximum level of 0.5 mg/kg in cocoa butters.

Copper

45. The Committee agreed to postpone consideration of these tentative proposals pending confirmation by the Commodity Committee.

Lead

46. The Committee agreed to postpone its decision on the tentative level of 2 mg/kg in a number of types of cocoa products but agreed to endorse the newly proposed maximum level of 0.5 mg/kg in cocoa butters.

Iron

47. The Committee noted that the previous level of 0.5 mg/kg had been increased to 2 mg/kg by the Commodity Committee. Since the maximum level for iron was necessary for technological purposes only, the Committee agreed to endorse this new provision.

FOOD ADDITIVES IN FISH AND FISHERY PRODUCTS (see Appendix VII)

Orange GGN, Ponceau 6R, Azo-rubine

48. The Committee was informed that these colours, which had not been endorsed at the previous session of the Committee, had been deleted by the Commission from the standard on canned shrimps and prawns. The delegation of Denmark indicated that there was still technological interest in the use of these colours. The Committee agreed to request the Joint FAO/WHO Expert Committee on Food Additives to re-evaluate these colours should new data become available.

Monosodium Glutamate

49. The Committee noted that at its previous session it had considered 350 mg/kg for the above additive in canned shrimps and prawns whereas the correct maximum level in the standard was 800 mg/kg. The Committee did not alter its earlier decision.

Sodium /

Sodium pyrophosphate

50. The Committee was informed that the Codex Committee on Fish and Fishery Products meeting from 5 till 10 October 1970 had proposed the above additive in standards for canned tuna and bonito in water or oil. The Committee agreed to discuss this proposal at the present session and decided to endorse it.

→ FOOD ADDITIVES AND CONTAMINANTS IN PROCESSED FRUITS AND VEGETABLES (see Appendix VII)

Citric, Malic, Fumaric and Lactic Acids

51. Some delegations were of the opinion that limitation by GMP would be appropriate for these acids in view of the fact that variable amounts were added during processing, depending on the natural acidity of the raw materials concerned so that the pH was adjusted to the required level. Other delegations were of the opinion that it was desirable to establish a limit based either on a pH value or expressed as total acid present in the final product. The Committee postponed the endorsement of these acids and requested the Commodity Committee to limit, in some way, the acids which may be present in the final product.

1-Tartaric Acid

52. In view of the high potential intake of this substance, the Committee requested the Commodity Committee to reconsider whether the use of this acid was necessary.

Sodium and Potassium Carbonates and Bicarbonates and Sodium Hydroxide

53. The Committee reached the same conclusions as in para 51 above.

Calcium Chloride

54. A number of delegations were of the opinion that the proposed maximum level of 1000 mg/kg in jams, jellies and Citrus marmalades appeared too high. It was pointed out that calcium chloride was used as a firming agent in fruits stored and transported in bulk and subsequently used in the manufacture of jams. The maximum level proposed represented a carry-over resulting from this practice. The Committee agreed to postpone the endorsement of this additive and requested the Commodity Committee to clarify this matter.

Calcium Chloride, Calcium Lactate and Calcium Gluconate

55. The Committee agreed to endorse the above additives.

Stannous Chloride

56. The Committee agreed to endorse this additive noting that it was required to prevent darkening in asparagus packed in glass or fully enamel lined or lacquered containers, and that the Joint FAO/WHO Expert Committee on Food Additives had included it in the evaluation for tin.

Tin

57. The Committee was of the opinion that the proposed level was too high but in view of its previous decision recorded in para 23 of this Report, it agreed to endorse temporarily this maximum level for tin with the proviso that the maximum level would be reconsidered not later than two years following adoption of the standard by the Commission at Step 8 of the Procedure.

Ascorbic Acid

58. It was agreed to endorse temporarily the limitation according to GMP in conformity with the decision recorded in para 23 of this Report. The Commodity Committee was, however, requested to propose a maximum level for this additive.

Sodium Benzoate, Sorbic acid or K salt and Esters of parahydroxybenzoic acid

59. The delegation of New Zealand was against the addition of preservatives to jams, jellies and marmalades. It was pointed out that these additives were used to preserve fruit pulp shipped in bulk, which was used in the manufacture of these commodities. The Committee was also informed that these additives were required in jams, jellies and marmalades in order to preserve the product after opening of the jars, especially when the sugar content in the product was low. The Committee postponed the endorsement of the above preservatives and requested the Commodity Committee to reconsider the maximum levels proposed, singly or in combination, and also to set an overall limit for the preservatives in question. The Committee noted that only methyl, ethyl and propyl esters of parahydroxybenzoic acid had been given an ADI by the Joint FAO/WHO Expert Committee on Food Additives.

Sulphur dioxide

60. The Committee endorsed the maximum level of 100 mg/kg in jams, jellies and Citrus marmalade. As regards the maximum level of 2000 mg/kg in raisins, the Committee was of the opinion that this level was too high and postponed endorsement, requesting the Commodity Committee to reconsider this maximum level.

Monosodium Glutamate

61. The Committee was of the opinion that a maximum level should be set for this additive. In view of its previous decision recorded in para 23 of this Report, the Committee agreed to endorse temporarily the limitation by GMP with the proviso that it would be reconsidered not later than two years following adoption of the standard by the Commission at Step 8 of the Procedure.

Natural Flavours and their Identical Synthetic Equivalents

62. The Committee noted that, in the absence of a definition for "natural flavours", the Commodity Committee had proposed the following text: "Natural flavours and their identical synthetic equivalents except those which are known to present a toxic hazard". The Committee agreed that the words underlined in the above text were redundant since only those additives which did not represent a hazard to health were permitted in Codex standards. The Committee was informed that the Commission had in fact adopted the above text in a number of other standards. The Committee agreed that no numerical limit was required and agreed to endorse temporarily these flavours limited by GMP.

Natural Fruit Essences, Natural Mint Flavour, Natural Cinnamon Flavour

63. Noting that these flavours were derived from commodities which, under certain circumstances could be used in food, the Committee decided that no maximum levels were required and agreed to endorse them.

Cherry Lauryl Oil and Bitter Almond Oil

64. *The Com. agreed to temporarily endorse these oils at the limits proposed.*
~~On the basis of similar arguments as recorded in para 63 above, the~~
Committee agreed to endorse these flavours. It was also agreed that the title "artificial flavours" should be deleted.

Caramel (as a colouring agent)

65. The Committee was informed that the Joint FAO/WHO Expert Committee on Food Additives had not been able to establish specifications for caramel because of the diversity of the manufacturing processes involved. The Committee did not endorse this colouring agent and requested the Joint FAO/WHO Expert Committee on Food Additives to reconsider this substance as soon as possible.

Amaranth, Azo-rubine (Carmoisine), Erythrosine, Fast Green FCF, Ponceau 4R, Sunset Yellow FCF, Tartrazine, Wool Green BS (Green 'S')

66. The delegations of Venezuela, New Zealand and Poland stated that no colouring matter was allowed to be used in jams, jellies and marmalades in their countries. The Committee noted that, with the exception of azo-rubine, all the above colours had been given an ADI or a temporary ADI by the Joint FAO/WHO Expert Committee on Food Additives. As these colours were used either singly or in combination, the Committee agreed to endorse them temporarily.

with the exception of azo-rubine

Carotene and Brilliant Blue FCF

67. The Committee was informed that only beta carotene had been given an ADI and that the natural pigment carotene was still pending evaluation. The Committee agreed to endorse the above colours substituting beta carotene for carotene.

Brilliant Black BN

68. The Committee did not endorse this colour in the absence of a toxicological evaluation. The delegation of Sweden informed the Committee that iron lactate was a satisfactory substitute for Brilliant Black BN in canned mushrooms.

Ponceau 4R, Erythrosine, Wool Green BS (Green 'S') and Tartrazine

69. The Committee agreed to endorse temporarily the above colours.

Mineral Oil

70. The delegate from Austria was of the opinion that the use of mineral oil should not be permitted in raisins since it contained undesirable impurities and since it could be replaced by triglycerides or acetylated triglycerides. It was pointed out that the Joint FAO/WHO Expert Committee on Food Additives had established specifications for food grade mineral oil which limited any impurities present. The Committee endorsed the use of food grade mineral oil with the reservation of the delegate from Austria.

Dimethylpolysiloxane, Silicones

71. The Committee postponed the endorsement of the above mentioned anti-foaming agents and requested the Commodity Committee to specify the silicones to be permitted and to set a maximum level.

Mono- and diglycerides of Fatty Acids of Edible Oils

72. The Committee endorsed the above additives.

Modified Starches

73. The Committee agreed to endorse those modified starches which had been given an ADI and to endorse temporarily those which had been given a temporary ADI. It was understood that the individual modified starches would be listed in the standard for canned mushrooms. The delegation of the U.K. drew the Committee's attention to some more recent toxicological studies on a number of modified starches and the Committee recommended that these should be further evaluated by the Joint Expert Committee *as soon as possible.*

Methyl Cellulose

74. The Committee postponed the endorsement of the tentative provision for methyl cellulose in canned mandarin oranges. It also agreed to postpone the endorsement of methyl cellulose in jams, jellies and marmalade and requested the Commodity Committee to propose a maximum level.

Pectin

75. The Committee agreed to endorse this additive.

Tragacanth and Gorch Bean Gum

76. In the absence of ~~toxicological evaluation~~ *an ADI* the Committee did not endorse these vegetable gums.

Alginates, Agar, Carrageenan and Gums

77. The Committee was informed that the following ^{*Calcium,*} salts of alginic acid and vegetable gums had been given an ADI by the Joint FAO/WHO Expert Committee on Food Additives: Alginate, Na, K, NH₄, propylene glycol alginate, ~~Ca~~ Carrageenan, Purcellaran, Arabic Gum, Guar Gum. The Committee postponed consideration of these additives and requested the Commodity Committee to propose maximum levels.

Salt Substitutes for Special Dietary Uses (see Appendix IX)

78. The Committee had before it proposals from the Codex Committee on Special Dietary Uses for a number of substances to be used in the formulation of salt substitutes or to be added to special dietary foods with low sodium content. It was noted that the listing of the various acid and base moieties implied the use of a very large number of chemicals not all of which had been evaluated toxicologically as such, nor specifications drawn up for them. It was pointed out that many of the substances theoretically allowed, considering the possible combination of the various acids and bases, were of little or no commercial interest.

79. As the actual formulation of low sodium diets would depend upon medical advice, ~~dependent upon the requirements of each patient~~, the Committee did not consider itself competent to consider the proportion of the various cations or to consider the stability of the proposed additives as such from a medical point of view. The Committee, therefore, decided to endorse the substances proposed as salt substitutes by the Codex Committee for Special Dietary Uses, with the exception of choline salts which had not been toxicologically evaluated. It was understood that specifications would be drawn up for those substances which were in commercial use.

80. It was pointed out that as the exact composition of various salt substitutes was of great significance from the medical point of view, the Committee decided to recommend to the Commodity Committee that such information shall be given prominently on the label of the product.

FOOD ADDITIVES IN MILK PRODUCTS

Annatto and Carotene

81. It was noted that the Committee of Government Experts had changed the maximum level of 600 mg/kg for the above colours to a limitation by GMP. The Committee was informed that only beta carotene had been given an ADI and that the natural pigment carotene was still awaiting toxicological evaluation. The Committee of Government Experts was requested to propose a maximum level for these colours. The Committee agreed to endorse temporarily annatto and to endorse beta carotene ~~subject to limitation by GMP~~ *at the 600 mg. level as endorsed at the previous session.*

Fast Green FCF, Brilliant Blue FCF and Indigotine FCF

82. The Committee agreed to postpone the endorsement of these colours and requested the Committee of Government Experts to propose maximum levels.

Suitable Colours Approved by the Codex Committee on Food Additives

83. The Committee postponed the consideration of these colours pending a clarification by the Committee of Government Experts as to which colours were meant and the establishment of a maximum level.

Essences or Extracts Derived from Fruit or Parts of Fruit

84. The Committee endorsed the above food additives.

Smoke and Condensed Smoke

85. The Committee was informed that these additives had not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives. It was, therefore, agreed to postpone their consideration.

Phosphoric Acid

86. The Committee postponed the endorsement of phosphoric acid in Cottage Cheese and requested the Committee of Government Experts to propose a maximum level. It was agreed to endorse phosphoric acid in processed cheese products, noting that this acid was used in small amounts as an acidifier and that the limitation of 3% for total phosphate level would apply. The Committee of Government Experts was requested to express the limit for phosphates in terms of P_2O_5 .

Citric, L-Tartaric and Malic Acids

87. The Committee postponed the consideration of these acids pending the establishment of a maximum level. In view of the wide use and low ADI of L-tartaric acid, the Committee of Government Experts was requested to reconsider the need for this acid. *The Com. of Gov. Experts was also requested to reconsider the need for citric and malic acids in exports.*

Sodium dihydrogen phosphate and disodium hydrogen phosphate

88. It was agreed to postpone the consideration of these additives and the Committee of Government Experts was requested to establish maximum levels.

Sodium, Sodium-aluminium, Potassium and Calcium salts of mono, di- and poly-phosphoric acids, Sodium, Potassium and Calcium salts of Citric acid, Citric acid and/or Phosphoric acid with Sodium hydrogen-carbonate and/or Calcium carbonate

89. The question was raised whether the poly-phosphates were linear and whether the chain length was limited. The Committee requested the Committee of Government Experts to clarify this matter and endorsed the above additives. *on the matter of the chain length, the committee agreed six on the average.*

Neutralizing Salts, Sodium Orthophosphate, Sodium Hydrogencarbonate, Sodium Hydroxide, Calcium Hydroxide, Arabic Gum, Alginate, K, Ca, NH₄

90. The Committee agreed to endorse these food additives.

Gelatine

Subject to the reservation of the Belgian delegation, the
91. The Committee agreed that gelatine was a food and not a food additive and, therefore, endorsed the use of this substance. The representative of FAO indicated that information on the bacteriological requirements was needed in order to review the specification for gelatine. The Committee requested the delegations to supply information to FAO.

Alginates, Na, K, Ca, NH₄, Agar, Vegetable Gums, Sodium carboxymethyl-cellulose, Modified starches

92. The Committee postponed the consideration of these additives and requested the Committee of Government Experts to propose maximum levels.

Nitrate, Sodium and Potassium, Chlorate, Sodium and Potassium, Benzoyl Peroxide or a Mixture of Benzoyl Peroxide with Potassium Alum, Calcium Sulphate and Magnesium Carbonate

93. The Committee noted that the problems which had been referred to the Committee of Government Experts for consideration had not yet been dealt with by that Committee (see para 53, 54 and 63 of the Report of the 6th session of the Codex Committee on Food Additives, ALINORM 70/12). The Committee, therefore, agreed to postpone the consideration of the above additives.

Hexamethylene-tetramine

94. The Committee was informed that results of recent investigations on this additive were now available and that the Joint FAO/WHO Expert Committee on Food Additives would evaluate this substance at a future session. The Committee, therefore, postponed the consideration of this additive.

Sorbic and Na and K salts, Propionic acid and Na and Ca salts

95. The Committee was informed that the above two preservatives were alternatives and that, for this reason, the Committee of Government Experts had established separate limits for them. Noting also that the maximum levels had been confirmed as being required by GMP, the Committee agreed to endorse them.

Cupric Sulphate

96. Noting that the Joint FAO/WHO Expert Committee on Food Additives had evaluated this substance and had drawn up specifications of identity and purity, the Committee agreed to endorse this additive.

LISTING AND CLASSIFICATION OF FLAVOURS

97. The Committee, at its last session, had agreed that a definition of "natural flavours" was required to clarify the endorsement of these flavours and agreed to examine the definition proposed by the Council of Europe (para 25, ALINORM 70/18). The Committee had before it a working paper prepared by the Secretariat (CX/FA 70/12) as well as the Report of the Council of Europe (Partial Agreement) entitled "Natural and Artificial Flavouring Substances". The representative of the Council of Europe drew the Committee's attention to the fact that the definitions described in this report had been drawn up for the purposes of the Council of Europe lists of flavouring substances.

98. The delegations of Italy and France described the approach adopted by the European Economic Community to the problem of listing flavouring substances. While the Council of Europe list divided flavours into "natural" and "artificial", the European Economic Community had under consideration three lists containing natural extracts, synthetic substances not found in edible aromatic materials, and synthetic substances which could be found in edible aromatic materials. Following a discussion of the Council of Europe's definitions of various flavouring substances, the delegation of Switzerland proposed a definition for synthetic flavouring substances. The Committee agreed that this draft should be incorporated by the Secretariat into a working paper together with any other comments received. *These lists were based on the lists established by the Council of Europe.*

99. It was agreed that the report of the Council of Europe on natural and artificial flavouring substances should be referred to the Joint FAO/WHO Expert Committee on Food Additives in order to obtain that Committee's opinion on the approach adopted by the Council of Europe concerning the toxicological evaluation of the flavouring substances. The Committee agreed that the question of definitions should be reconsidered at the next session of the Committee in the light of the opinion expressed by the Joint FAO/WHO Expert Committee on Food Additives. It was understood that, pending the adoption of a Codex definition of natural and synthetic flavours, the approach to the endorsement of flavours as described in part 22-23 of AMINORE 70/12 would stand.

DRAFT GENERAL STANDARD (CODE OF PRACTICE) FOR COMMERCIAL ENZYME PREPARATIONS

100. The Committee had before it a draft (CX/FA 70/17 Add. 2) prepared by the Federal Republic of Germany in consultation with the U.S.A., on the basis of the government comments (CX/FA 70/17) on the original draft standard (CCFA/59/17) for commercial enzyme preparations. While considering the draft, a number of delegations expressed the view that it might be advisable to process the draft as a code of practice rather than as a standard. Other delegations were of the opinion to proceed with the development of a general standard. The Committee adopted the draft, with some amendments, as contained in Appendix XI. As the original draft had been sent out to the governments on two earlier occasions the Committee decided to submit it to the Commission at Step 5 of the Procedure. The Committee agreed that governments should also be asked to comment on whether the draft would be further developed as a mandatory text (standard) or a code of practice.

FLOUR-TREATMENT AGENTS (~~See Appendix XII~~)

101. The Committee had before it a document prepared by the Secretariat containing comments received from governments on the extended list of flour-treatment agents retained at Step 7 of the Procedure at the 6th session of the Committee (CX/FA 70/7). It was stated that ammonium chloride and monocalcium monophosphate did not belong to the category of flour-treatment agents but were used as yeast food and baking powder respectively.

102. Some delegations expressed again their opinion that there was no technological need for the use of a number of flour-treatment agents. It was noted that reservations of this kind were already covered by the statement recorded in para 23 of this report. The Swiss delegation pointed out that in the future programme of work of the Codex Alimentarius Commission a Codex Committee on Cereal Products was foreseen.

103. The Committee decided to submit the flour-treatment agents for which the Joint FAO/WHO Expert Committee on Food Additives had established maximum treatment levels, to the Commission for adoption at Step 8 of the Procedure as an advisory list (*Appendix XII*).

METHODS OF ANALYSIS FOR FLOUR-TREATMENT AGENTS

104. The Committee had before it a paper prepared by the delegation of the U.S.A. (CX/FA 70/7) containing proposed methods of analysis for all flour-treatment agents of the extended list (see para 101). The Committee expressed its gratitude to the delegation of the U.S.A. and decided to send the complete synopsis to the Codex Committee on Methods of Analysis and Sampling for consideration. It was pointed out that, in view of the fact that the list of flour-treatment agents was only advisory, the intended status of the methods of analysis would have to be considered.

CARRIER AND EXTRACTION SOLVENTS

105. The Committee had before it a document prepared by the Secretariat containing the comments from governments on the lists of carrier solvents and extraction solvents (CX/FA 70/8). The delegation of the Netherlands explained that in their opinion a simple subdivision of solvents into carrier solvents, and extraction solvents caused confusion. The Netherlands delegation preferred lists of carrier solvents for separate groups of additives and a list of extraction solvents indicating for each solvent, the food for which it could be used. The delegation offered to produce such lists for submission to the next session of the Committee. It was noted that the Joint FAO/WHO Expert Committee had already evaluated extraction solvents during its 14th session; the carrier solvents had not yet been considered.

106. The Committee accepted the offer of the delegation of the Netherlands to prepare new lists and decided to ask the Joint FAO/WHO Expert Committee to evaluate the carrier solvents.

FLAVOUR ENHANCERS

107. The Committee had before it a document prepared by the Secretariat containing the comments received from governments on the list of flavour enhancers (CX/FA 70/9). The Committee noted that only a few flavour enhancers had been evaluated by the Joint FAO/WHO Expert Committee and decided to postpone discussion of this paper until the next session and to ask the Joint Expert Committee to evaluate the remaining substances mentioned in the list (see Appendix XVI). The Committee accepted an offer by the delegation of Japan to prepare a paper about the quantities of flavour enhancers used in food together with a proposal for a definition for the next session of the Committee.

ANTI-CAKING AGENTS

108. The Committee had before it a document prepared by the Secretariat containing the comments received from governments on the list of anti-caking agents (CX/FA 70/10). The Committee noted that all the substances on the list had been evaluated by the Joint Expert Committee. The delegation of Netherlands requested to add to the list calcium carbonate, magnesium carbonate, magnesium oxide and tetra-sodium diphosphate which had also been evaluated by the Joint Expert Committee. The Committee agreed to permit the use of ferrocyanides as anti-caking agents for food-grade salt. The Committee decided to include all the substances on the list of anti-caking agents together with the four mentioned by the delegation of the Netherlands in the general compilation of food additives.

FOOD COLOURS

109. The Committee had before it a document prepared by the FAO-secretariat (CX/FA 70/11). The Committee noted that the Commission, at its last Session, had agreed to consider this list as an open one and made it available for the information of Codex Commodity Committees as well as Governments.

110. ~~The Committee agreed with the proposal of the delegations of the Netherlands, Belgium and United Kingdom to send out the entire list of Food Colours evaluated by the Joint FAO/WHO Expert Committee on Food Additives, indicating the status of the evaluation of each colour for information to Governments.~~ (Agreed only to send "positive" list and refer to booklet of the Joint Expert Comtee.)

LISTING AND CLASSIFICATION OF FOOD ADDITIVES

111. The Secretariat informed the Committee that FAO had engaged a consultant to draw up lists of food additives as requested by the 6th session of the Committee (see paras 93-96 of the report of the last session, ALIM/70/12).

Owing to certain difficulties, the document prepared by FAO could not be distributed as a working document for this session. The Committee requested the Secretariat to explore the possibility of making this document available at its next session. It was agreed that the food additives to be included in the document were those which had been considered by the Joint FAO/WHO Expert Committee on Food Additives as well as the additives which were of interest to Codex. The Secretariat was requested to provide a full reference to the publications of the Joint FAO/WHO Expert Committee on Food Additives.

SPECIFICATIONS FOR FOOD ADDITIVES

Discussion of the Procedure to be Adopted for the Elaboration of the Specifications of Food Additives

112. The Committee had before it a paper prepared by the Secretariat (CX/FA 70/4) which contained a proposal for the procedure to be followed. The Committee noted that the Commission, at its 7th session, had requested an opinion on this matter. It was also noted that the procedure by the Secretariat was essentially the same as the procedure for the Elaboration of Codex standards with the difference that the monographs of the Joint FAO/WHO Expert Committee on Food Additives containing the specification would not be submitted to the Committee as Step 2 of the Procedure but would be submitted directly to governments and interested international organizations for comments by the Secretariat. The Committee agreed that the comments received should be made available to the Joint FAO/WHO Expert Committee on Food Additives for consideration as a matter of course. ~~and not be subject to a requirement of expert opinion.~~

113. As regards Step 9 of the Procedure, the Committee agreed that reference to this should be deleted in order not to prejudice any future decision reached by the Commission concerning the eventual status of the specifications. The Committee agreed that the Procedure given in Appendix XIII should be submitted to the Commission for consideration.

CONSIDERATION OF GOVERNMENT COMMENTS ON THE SPECIFICATIONS ESTABLISHED BY THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES

114. The Committee was informed that only a few comments had been received on the specifications submitted to governments and that for this reason the Secretariat did not prepare a working document.

It was agreed that the specifications would be examined in the light of comments at a later session.

DEFINITIONS

115. The Committee, at its 5th session, adopted definitions for "food additives", "contaminants" and "process" (see Appendix II, ALINORM 69/12).

The Commission, at its 6th session, decided to defer consideration of these definitions and requested governments to comment on them (see para 83 ALINORM 69/67). The Commission, at its 7th session, had before it some comments from governments but decided to refer the matter to this Committee. The delegation of the Federal Republic of Germany pointed out that the Commission had agreed that the purpose of these definitions was not to delineate the terms of reference of the Codex Committee on Food Additives but to define the terms used in the General Principles of the Codex Alimentarius. Furthermore, in accepting these definitions, the Commission emphasized that they were not intended for governments to use in their national food legislation. After full discussion, the Committee agreed to adopt the definitions proposed by the U.K. as shown in Appendix XIV and to request governments to comment on them. It was agreed that the definitions would be re-examined in the light of comments in the next session.

CARRY-OVER PRINCIPLE (see Appendix XV)

116 The Committee had before it a paper prepared by the delegation of the Netherlands (CK/FA 70/18) dealing with the problem of the presence of ingredients containing additives. The Committee agreed with the definition for "Carry-Over" and with the principles described in the above working-paper. It was agreed to request governments to comment on the principles contained in Appendix XV.

117 The Delegation of the Federal Republic of Germany drew the attention of the Committee to the possible difficulties in connection with the labelling of foods to which the carry-over principle applied. The Committee decided to bring this problem to the attention of the Codex Committee on Food Labelling.

OTHER BUSINESS

Agenda Item for the Next Session of the Committee

118 *Considering a proposal of the* The delegation of the Federal Republic of Germany *- the Committee* was of the opinion that, subject to the Commission agreeing to the enlarged terms of reference of this Committee (see para 17), it would be desirable to discuss the FAO publications concerning food additives, *i.e. "Current Food Additive Legislation and Food Additives Control for 1971"*, and to have the views of the Committee regarding their usefulness in their present form or otherwise. *The secretariat agreed to prepare a working paper on this subject.*

Matters to be referred to the Codex Commodity Committees and the
Joint FAO/WHO Expert Committee on Food Additives

119 The delegation of the United Kingdom informed the Committee that additional toxicological information had become available on stearoyl lactylate. The Committee agreed to refer this addition to the Joint FAO/WHO Expert Committee on Food Additives for re-evaluation. The United Kingdom delegation further informed the Committee that data are available on xanthan gum which might enable the Joint FAO/WHO Expert Committee on Food Additives ~~According to the United Kingdom delegation~~ *To establish an ADL.* This gum could replace some other vegetable gums like guar gum as carob bean gum, or karaya gum. The Committee agreed that this be referred to the Joint FAO/WHO Expert Committee on Food Additives and the relevant Commodity Committee.

120 The Committee agreed to request the Joint FAO/WHO Expert Committee to evaluate the substances listed in Appendix XVI of their report.

Use of Spanish Language

121. The delegate from Venezuela stressed the importance of the use of Spanish as a working language of this Committee. This, in the opinion of the delegate from Venezuela, would result in a greater participation by Spanish speaking countries in the work of this Committee.

Time and Place of the next Session

122. The Secretariat informed the Committee that the Codex Alimentarius Commission had decided to schedule its sessions to take place at 18 months intervals and that the scheduling of sessions of Codex Committees in the same manner was under consideration. Subject to confirmation by the Commission, the next session of the Committee would therefore take place around February 1972. *(Place to be decided later.)*

~~To establish an ADL~~

ENDORSEMENT OF FOOD ADDITIVES IN
CODEX COMMODITY STANDARDS

Appendices II to X

Explanatory Notes

- a) 'Not endorsed' - used in the case of those additives which are awaiting evaluation by the Joint Expert Committee on Food Additives, or where no evaluation has been possible for lack of adequate data, or where there is evidence that the substance is not suitable as a food additive.
- b) 'Temporarily endorsed' - used where there is only a temporary toxicological evaluation or where additional information might come forward from the Commodity Committee.
- c) 'Postponed' - used in the case of those additives for which further clarification is required by either the Joint Expert Committee on Food Additives or the Codex Committee on Food Additives or both.

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Appendix II

FOOD CONTAMINANTS IN FRUIT JUICES

<u>Additive or contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Tannins	limited by GMP	Grape juice) Apple juice)	<i>Temporarily</i> Endorsed	See para.25
Asbestos	limited by GMP	Grape juice) Apple juice)	Not endorsed	See para.26
Perlite	limited by GMP	Apple juice	Not endorsed	See para.27
Lead	1 mg/kg	Lemon juice	Temporari- ly endorsed	See para.28
Tin (Sn)	150 mg/kg	Apple juice	Temporari- ly endorsed	See para.29
	(250 mg/kg)	Grape juice) Tomato juice)	Postponed	See para.29
	250 mg/kg	Apricot, peach and pear nectars) Orange juice, Lemon juice, Grape fruit juice)	Temporari- ly endorsed	See para.

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Appendix III

FOOD ADDITIVES IN FATS AND OILS

<u>Food Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Alpha-tocopherol	200 mg/kg total alpha-tocopherol in the final product	Refined olive oil, refined olive residue oils and blends and mixtures of these oils with virgin olive oils	Endorsed	See para.30

Appendix IV

FOOD ADDITIVES IN MEAT PRODUCTS

<u>Food Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Artificial flavourings, essences and extracts (to be specified)	to be specified	Canned hams, Canned luncheon meat Canned chopped meat Canned pork shoulder	) Postponed	See para.31
Cyclamates, Ca and/or Na salts	deleted	None	Not endorsed	See para.32
Guanylic acid, sodium salt	(500 mg/kg expressed as guanylic acid)	Canned hams Canned luncheon meat Canned chopped meat Canned pork shoulder	) Not endorsed	See para.33
Inosinic acid, sodium salt	(500 mg/kg expressed as inosinic acid)	Canned hams Canned luncheon meat Canned chopped meat Canned pork shoulder	) Not endorsed	See para.33
Monosodium glutamate	limited by GMP	Canned hams Canned luncheon meat Canned chopped meat Canned pork shoulder	) Temporarily endorsed	See para.34
Agar	limited by GMP	Canned pork shoulder	Endorsed	See para.35
Alginates, potassium and/or sodium salts	limited by GMP	Canned pork shoulder	Endorsed	See para.35
Ascorbic acid and Na salts and Iso-ascorbic acid and Na salts	500 mg/kg expressed as ascorbic acid on a total net weight basis, singly or in combination	Canned pork shoulder	Endorsed	See para.35

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Appendix IV (contd)

<u>Food Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Carrageenan	Limited by GMP	Canned pork shoulder	Endorsed	See para.35
Citrate sodium	Limited by GMP	Canned pork shoulder	Endorsed	See para.35
Nitrate, potassium and/or sodium salts	500 mg/kg expressed as sodium nitrate on a total net weight basis	Canned pork shoulder	Temporarily endorsed	See para.35
Nitrite, potassium and/or sodium salts	200 mg/kg expressed as sodium nitrite on a total net weight basis	Canned pork shoulder	Temporarily endorsed	See para.35
Phosphates, Mono-, di- and poly-sodium and potassium salts	3000 mg/kg expressed as P_2O_5 may be added to raw material, singly or in combination	Canned pork shoulder	Endorsed	See para.35

FOOD ADDITIVES IN FISH AND FISHERY PRODUCTS

<u>Food Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Orange GGN (15980)	) 30 mg/kg of the) final product	Canned shrimps and prawns	Postpo- ned	) See) para) 48
Ponceau 6R (CI 16290)	) individually) or in combina-		Postpo- ned	
Azo-rubine (CI 14720)	) tion with other) colours		Postpo- ned	
Monosodium glutamate	800 mg/kg of the final pro- duct	Canned shrimps and prawns	Postpo- ned	See para 49
Sodium pyro- phosphate	5000 mg/kg) (expressed as) P ₂ O ₅) in the) final product)	Canned) Tuna) Bonito in) brine or) oil)	Endor- sed	See para 50

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Appendix VIII

FOOD ADDITIVES AND CONTAMINANTS IN PROCESSED FRUITS AND VEGETABLES

<u>Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Citric acid	limited by GMP	Jams, jellies Postponed Citrus marmalade		See para.51
Malic acid				See para.51
L-Tartaric acid				See para.52
Fumaric acid (R)				See para.51
Lactic acid				See para.51
pH regulating agents				See para.53
Na, K and Ca salts of acids under 40, 41, 42, 43 and 44				
Na and K carbonates and bicarbonates				
Na hydroxide				
Calcium chloride	1000 mg/kg	Jams, jellies Postponed Citrus marmalade		See para.54
Calcium chloride	350 mg/kg Ca derived from added Ca salts	Canned	Endorsed	See para.55
Calcium lactate		strawberries)		
Calcium gluconate		Canned green) peas		
Stannous chloride	25 mg/kg Sn	Canned asparagus (in glass or fully enamel-lined (lacquered) containers)	Endorsed	See para.56
Tin (Sn)	250 mg/kg calculated as Sn	Canned asparagus (in metal containers where tin is exposed) Canned pears) Canned mandarin Oranges Processed tomato concentrate (in the final concentrated product)	Temporarily endorsed	See para.57

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<u>Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Ascorbic acid	limited by GMP	Canned fruit cocktail	Temporarily endorsed	See para.58
Sodium benzoate	1000 mg/kg	Jams, jellies) Citrus marmalade)	Postponed	See para.59
Sorbic acid or K salt	1000 mg/kg	Jams, jellies) Citrus marmalade)	Postponed	See para.59
Esters of para-hydroxybenzoic acid	1000 mg/kg	Jams, jellies) Citrus marmalade)	Postponed	See para.59
Sulphur dioxide	100 mg/kg	Jams, jellies) Citrus marmalade)	Endorsed	See para.60
	2000 mg/kg	Raisins	Postponed	See para.60
Monosodium glutamate	limited by GMP	Canned asparagus) Canned green peas) Canned mushrooms)	Temporarily endorsed	See para.61
Natural flavours and their identical synthetic equivalents except those which are known to present a toxic hazard	limited by GMP	Canned fruit cocktail Canned plums Canned pears	Temporarily endorsed Temporarily endorsed	See para.62 See para.62
Natural fruit essences	limited by GMP	Jams, jellies) Citrus marmalade)	Endorsed	See para.63
Natural mint flavour Natural cinnamon flavour	limited by GMP	Jams, jellies	Endorsed	See para.63
Cherry lauryl oil	10 mg/kg	Canned fruit cocktail)	Endorsed	See para.64
Bitter almond oil	40 mg/kg	(cherries only)	(Y)	
Caramel (as a colouring agent)	limited by GMP	Canned mushrooms	Not endorsed	See para.65
		Citrus marmalade	Not endorsed	See para.65

<u>Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Amaranth) Erythrosine) Fast Green FCF) Ponceau 4R) Sunset Yellow FCF) Tartrazine) Wool Green BS) (Green 'S'))	200 mg/kg singly or in combination	Jams, jellies	Temporarily endorsed	See para.66
Azo Rubine (Car- moisine)	200 mg/kg singly or in combination	Jams, jellies	Not endorsed	See para.66
B-Carotene) Brilliant Blue FCF)	100 mg/kg individually or in combination	Canned green peas)	Endorsed	See para.67
Brilliant Black BN	100 mg/kg	Canned mushrooms	Not endorsed	See para.68
Ponceau 4R) Erythrosine)	500 mg/kg singly or in combination	Canned plums (Red' or 'Purple' canned rasp- berries)	Temporarily endorsed	See para.69
Wool Green BS) (Green 'S')) Tartrazine)	200 mg/kg singly or in combination	Citrus marmalade (Lime marmalade only))	Temporarily endorsed	See para.69
Mineral oil	0.5% by weight	Raisins	Endorsed	See para.70
Dimethylpolysilo- xane, Silicones)	To be determined	Jams, jellies Citrus marmalade)	Postponed	See para.71
Mono- and digly- cerides of fatty acids of edible oils)	Not more than is necessary to- inhibit foaming	Jams, jellies Citrus marmalade)	Endorsed	See para.72
Modified starches a) with ADI) b) with temporary) ADI) c) No ADI) established)	1% by weight singly or in combination with gums and alginate	Canned mushrooms	Endorsed Temporarily endorsed Not endorsed	See para.73 See para.73 See para.73

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<u>Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
(Methyl cellulose)	10 mg/kg	Canned mandarin oranges	Postponed	See para.74
	limited by GMP	Jams, jellies	Postponed	See para.74
Pectin	limited by GMP	Jams, jellies Citrus marmalade	Endorsed	See para.75
Alginates, Ca, K, Na, NH ₄	1% m/m singly or in combination	Canned green peas	Temporarily endorsed	See para.77
Propylene glycol alginate	with vegetable gums and modified starches	Canned asparagus Canned mushrooms		
Vegetable gums:				
Tragacanth gum	1% singly or in	Canned	Not	See para.76
Carob bean gum	combination with	mushrooms	endorsed	
	alginates and	Canned green		
	modified starches	peas		
		Canned		
		asparagus		
Alginate				
Agar	limited by GMP	Jams, jellies	Postponed	See para.77
Carrageenan Gums				

SALT SUBSTITUTES FOR SPECIAL DIETARY USE

<u>Salt substitute</u>	<u>Maximum level</u>	<u>Status</u>	<u>Remarks</u>
Potassium sulphate; potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, hydrochloric, tartaric, citric, acetic or phosphoric acids	Not limited in the mixture	Endorsed	See para 79
Magnesium salts of adipic, glutamic, carbonic, citric, succinic, acetic, phosphoric, lactic, hydrochloric or tartaric acids, mixed with other Mg-free salt substitutes	Mg++ to be not more than 20% m/m of the total cations (K+, Ca++, Mg++ and $\frac{NH_4}{+}$) present in the mixture.	Endorsed	See para 79
Free adipic, glutamic and citric acids	Not limited in the mixture	Endorsed	See para 79
Anticaking agents: colloidal silica	Not more than $\frac{0.5}{100}$ % m/m of the final product	Endorsed	
Choline salts of acetic, carbonic, lactic, hydrochloric tartaric or citric acids, mixed with other choline-free salt substitutes as listed in the three above-mentioned paragraphs	The choline content not to exceed 3% m/m of the total mixture	Not endorsed	See para 79

FOOD ADDITIVES IN MILK AND MILK PRODUCTS

Key to Commodities

Processed cheese Products: Recommended General standards
A-8 (a); A-8 (b); A-8 (c); and
Appendix V of Report no. CX/5/70
13th Session, June 1970.

Cheese: Individual Standards for Cheese

Butter and whey Butter: Standards for Butter and whey
Butter of Report No. CX 5/70
13th Session, June 1970.

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<u>Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Annatto	Limited by GMP	Butter and whey butter	Temporarily Endorsed	) see para 81
Beta Carotene	Limited by GMP	Butter and whey butter	Endorsed	) see para 81
Fast Green FCF Brilliant Blue FCF Indigotine FCF	) to neutralize) any natural) yellow colour) of the curd	Provolone cheese Blue cheese	Postponed	) see para 82
Suitable colours approved by the Codex Committee on Food Additives	Not stated	Yoghurt	Postponed	) see para 83
Essences or extracts derived from fruit or parts of fruit	) Limited by GMP	Yoghurt	Endorsed	) see para 84
Smoke and condensed smoke	Not stated	Provolone cheese	Postponed	) see para 85
Phosphoric acid	Not stated 3% m/m	Cottage cheese Processed cheese products	Postponed Endorsed	) see para 86) see para 86

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FOOD

<u>Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>States</u>	<u>Remarks</u>
Citric Acid) L-Tartaric Acid) Malic Acid)	Not stated	Yoghurt	Postponed	)see para 87
Sodium dihydrogen phosphate and di- sodium hydrogen phosphate	To be established	Cheese	Postponed	)see para 88
Sodium, sodium-alu- minium, potassium and calcium salts of mono-, di- and poly- phosphoric acids	4% m/m individually or in combination	Processed Cheese Products	Endorsed	)see para 89
Sodium, potassium and calcium salts of ci- tritic acid.	calculated as anhydrous substan- ces, but mono-, di- and poly-phosphates to exceed 3% m/m			
Citric acid and/or phosphoric acid with sodium hydrogen-car- bonate and/or calcium carbonate.				
Neutralizing salts (Restricted to pH ad- justment of cream for butter making and di- rect use in salted butter)				
Sodium orthophospha- te	0.2% m/m singly or in combination ex- pressed as anhydrous substances.	Butter and whey butter)	Endorsed	)see para 90
Sodium hydrogencarbo- nate				
Sodium hydroxide				
Calcium hydroxide				
Arabic gum	0.8% m/m singly or in combination with other thicke- ning agents	Processed) cheese) prepara-) tions) (Recommen-) ded General) Standard) A-8()	Endorsed	)see para 90
Alginate, K, Ca, NH ₄				

FOOD

<u>Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Gelatine	Limited by GMP	Processed cheese preparations (Recommended General Standard A-8(C) Cottage cheese Yoghurt	Endorsed	)see para 91
Alginates, Na, K, Ca, NH ₄ Agar Vegetable gums Sodium carboxymethylcellulose Modified starches)	Not stated	Yoghurt	Postponed	)see para 92
Nitrate, sodium and potassium	200 mg/kg of the milk used	Cheese	Postponed	)see para 93
Hexamethylene-tetramine	600 mg/kg of the liquid used to work the curd	Provolone Cheese	Postponed	)see para 94
Sorbic and Na and K salts OR Propionic acid and Na and Ca salts	2000 mg/kg of the finished product } 3000 mg/kg of the finished product }	Processed cheese products	Endorsed	)see para 95
Cupric sulphate	15 mg/kg of the as copper	Emmentaler cheese	Endorsed	)see para 96
Chlorate, sodium and potassium	100 mg/kg in the cheese	Emmentaler cheese	Postponed	)see para 93

<u>Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>States</u>	<u>Remarks</u>
Benzoyl peroxide	Not stated	Provolone cheese	Postponed	)see para 93
Benzoyl peroxide or a mixture of benzoyl peroxide with potassium alum, calcium sulphate and magnesium carbonate	) 20 mg/kg benzoyl peroxide, other ingredients singly or in combination not more than 50 times the quantity of benzoyl peroxide used	Blue cheese postponed)see para 93		

PROPOSED DRAFT GENERAL STANDARD [CODE OF PRACTICE] FOR
COMMERCIAL ENZYME PREPARATIONS FOR FOOD PROCESSING

(Advanced to step 5)

1. SCOPE

This standard [Code of Practice] applies to commercial enzyme preparations generally used in food processing under conditions where the preparation or their components may be consumed with the finished food product (Category I), or where they are not intended to become part of the finished food product (Category II).

2. DESCRIPTION

- 2.1 Enzyme preparations are obtained from animal, vegetable or microbial sources and may range from whole animal, vegetable or microbial cells to cell-free enzyme extracts in liquid, semi-liquid or dry form.
- 2.2 Microbial enzyme preparations are derived from the application of micro-organisms under suitable controlled culture-conditions and methods; they contain active enzymes for use in food processing.
- 2.3 Category I enzyme preparations may be consumed with the finished food product; Category II enzyme preparations are used in food processing wherein components of the enzyme preparations are intentionally removed from the finished food except for technologically *unavoidable* residues.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

- 3.1 In the case of enzymes derived from micro-organisms, these shall not be derived from organisms known to be pathogenic to man.
- 3.2 Culture media used for the growth of micro-organisms or plant material used in the production of these enzyme preparations shall consist of ingredients which do not leave residues harmful to human health under the conditions of use in the finished food product.
- 3.3 Animal tissues used in the production of enzyme preparations shall be derived from animals which have passed an ante-and post-mortem inspection by a competent authority recognized in national legislation.
- 3.4 Enzyme preparations are added to foods in quantities not exceeding the amount recognized to achieve the intended effect.

4. ADDITIVES AND INGREDIENTS

- 4.1 Any substances added to enzyme preparations shall be only those which are accepted for use in foods. Examples of such substances are carriers, diluents, preservatives, stabilizers, dispersing, clarifying and precipitating aids.
- 4.2 Category II enzyme preparations may also contain as added substances those which are not normally accepted for use in foods but which are removed from the processed food. Examples of such substances are listed in 4.1.

5. CONTAMINANTS

5.1 Enzyme preparations shall, in the case of Category I, not contain substances in amounts hazardous to health, nor in the case of Category II impart any such amounts of such substances to the finished food product under conditions of use.

5.2 Category I enzyme preparations shall not contain more than:

heavy metals (calculated as lead)	50 mg/kg
lead	10 mg/kg
arsenic	3 mg/kg
[mycotoxins]	

6. HYGIENE

6.1 The products covered by the provisions of standard [Code of Practice] shall be prepared in accordance with the appropriate sections of the General Principles of Food Hygiene of the Codex Alimentarius.

6.2 Enzyme preparations shall be free from pathogenes and/or toxines.

6.3 Enzyme preparations shall not contribute more micro-organisms to the finished food product than the accepted level for that product.

7. LABELLING

7.1 In addition to sections 1,2,3,4 and 6 of the Recommended International Standard for the Labelling of Prepackaged Foods, the following provisions which are subject to endorsement by the Codex Committee on Food Labelling shall apply.

7.2 The name of the enzyme preparation shall be declared.

7.3 Net Contents

The net content shall be declared by weight in case of solids or by volume in case of liquids or, by weight or volume in case of semi-solids, as the case may be in either the metric system or avoirdupois system (for weight) or both systems of measurement as required by the country in which the product is being sold.

7.4 Name and Address

The name and address of the ^{Level of} manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Potency (Specific Activity)

The potency of the enzyme preparation in suitable units or, the quantity of food which may be effectively treated with a given quantity of the preparation concerned shall be given on the label.

7.6 Instructions

Brief instructions for use including the purpose to be achieved by using the enzyme preparation in foods and the amount thereof necessary to achieve the desired effect shall be given on the label.

8. METHODS OF ANALYSIS

(to be completed)

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LIST OF FLOUR TREATMENT AGENTS
(at step 8)

Substance	Treatment level mg/kg
Ascorbic acid	up to 200
Azodicarbonamide	up to 45
Benzoyl peroxide	up to 40 up to 75 for special purposes
Chlorine dioxide	up to 30 up to 75 for special purposes
Potassium bromate	up to 20 up to 75 for special purposes

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PROCEDURE FOR THE ELABORATION OF CODEX
SPECIFICATION FOR FOOD ADDITIVES

Steps 1 and 2

The Secretariat distributes the specifications when available from the Joint Expert Committee on Food Additives and requests comments from Governments and interested International Organizations.

Steps 3 and 4

The Codex Committee on Food Additives examines the specifications in the light of these comments. The comments are also made available to the Joint FAO/WHO Expert Committee on Food Additives. Such an opinion is also placed before the Codex Committee on Food Additives.

Step 5

Specifications which, in the opinion of the Codex Committee on Food Additives, are satisfactory, are submitted to the Commission with a recommendation that Steps 6, 7 and 8 be omitted. If any specifications prove to be controversial and/or require further comments, then Steps 3 and 4 are repeated and further comments and information are requested on the specific points at issue concerning that standard.

DEFINITIONS FOR FOOD ADDITIVES AND CONTAMINANTS

"For the purpose of the Codex Alimentarius, food additive means any substance, including microbial material, not normally consumed as a food by itself and not normally used as a major ingredient of food. whether or not it has nutritive value, the addition of which to food in the production, manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, directly or indirectly, in it or its by-products becoming a component of or otherwise affecting the characteristics of such food. The term does not include contaminants or pesticide residues". ¹⁾

"For the purpose of the Codex Alimentarius, contaminant means any substance not normally consumed as a food by itself, not normally used as a major ingredient of food, not being a food additive or pesticide residue and not deliberately added to such food, which is present in such food as a result of the production, manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food".

1) "For the purpose of the definitions of food additive and contaminant, a process applied to food means any agricultural, technological, manufacturing or distribution practice which affects in any way the characteristics, or may leave residues in the food and includes certain irradiation. The term "processing" shall be construed accordingly".

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THE "CARRY-OVER PRINCIPLE"

For the purpose of the Codex Alimentarius "carry-over" means the presence of additives in food as a result of the use of ingredients in which these additives have been used. This means that the presence of contaminants will not be covered by this principle.

The "carry-over" principle regulates the indirect addition of an additive to food.

This way of addition of an additive is admissible only if:

1. the principle is accepted in the standard of the food concerned;
2. the limits for the use of the additives as laid down in the standard of the food are not exceeded;
3. these additives result from the use of a Codex Standardized foodstuff as ingredient;
4. the quantity of the "carried-over" additive is not bigger than required by technique and/or practice and not bigger than the quantity corresponding to the one allowed in the ingredient and provided that the specific action of these additives does not manifest itself essentially in the end-product.

One may consider to put forward overall-limits of "carried-over" food additives that are considered to fulfill the fourth condition.

PROVISIONAL Appendix XVI

Items to be referred to the Joint FAO/WHO Expert Committee on Food Additives

x Perlite	para. 27
Tin	para. 29
Caramel	para. 65
Modified starches	para. 73, 92
x Xanthane gum	para. 119
Choline salts	para. 79
Stearoyl-lactylate	para. 119
Hexamethylenetetramine	para. 94
Enzymes	para. 100
x Flavorings substances (a preliminary review)	para. 99
Esters of glycerol and thermally oxidized soy bean fatty acids	
Microcrystalline cellulose	
x Orange GGN)	
x Ponceau GR)	para. 48
x Azorubine)	
x Smoke and condensed smoke	para. 85
x Flour treatment agents	para. 101
x Carrier solvents	para. 106
x Flavour enhancers	para. 107
x Dimethylpolysiloxane	para. 71
x Sulfur dioxide	

Those marked with "x" were postponed beyond the next session of the Joint Expert Comtee. As for flour treatment agents, it was pointed out that new data exists for L-cystine only.

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Appendix V

FOOD ADDITIVES IN QUICK-FROZEN FOODS

<u>Food Additive</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Ascorbic Acid	Limited by GMP	Quick-frozen strawberries and Quick-frozen peaches	Temporarily Endorsed	) See para 36
Citric Acid	Limited by GMP	Quick-frozen strawberries and Quick-frozen peaches	Endorsed	) See para 37
Sodium alginate	Limited by GMP	Quick-frozen Peaches	Postponed	) See para 38

FOOD ADDITIVES AND CONTAMINANTS IN COCOA PRODUCTS AND CHOCOLATE

<u>Food Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Calcium carbonate	5% m/m singly or in combination, expressed as anhydrous K_2CO_3 on a fat-free basis	Cocoa powder and sweetened cocoa powder Cocoa beans and all raw and semi-processed materials derived from it	Endorsed	see par. 39
(Phosphoric acid expressed as P_2O_5)	0.5% m/m singly or in combination	Cocoa powder and sweetened cocoa powder Cocoa beans and all raw and semi-processed materials derived from it	Postponed	see par. 40
Lecithin	1% m/m of the acetone insoluble component of lecithin		Endorsed	see par. 41.
Mono- and diglycerides of edible fatty acids	1.5% m/m	Cocoa mass, Cocoa press cake	Endorsed	see par. 41.
Total emulsifiers	1.5% m/m		Endorsed	see par. 41.
Ammonium salts of phosphatidic acids	0.7% m/m	Cocoa mass, Cocoa press cake	Temporarily endorsed	see par. 42.
Mono- and diglycerides of edible fatty acids	1.5% m/m	Cocoa powder sweetened cocoa powder	Endorsed	see par. 43.
Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, and synthetic flavours appearing in the Codex list, other than those which would imitate natural chocolate or milk flavours	Limited by GMP	Chocolates, Cocoa powder, sweetened cocoa powder, Cocoa mass, Cocoa press cake	Postponed	see par. 45.
Arsenic (As)	[1 mg/kg]	Chocolates, Cocoa powder, sweetened cocoa powder, cocoa beans and all raw and semi-processed materials derived from it	Postponed	see par. 44.

<u>Food Additive or Contaminant</u>	<u>Maximum level</u>	<u>Food</u>	<u>Status</u>	<u>Remarks</u>
Copper (Cu)	0.5 mg/kg	Cocoa butters	Endorsed	see par.44.
	<u>[30 mg/kg]</u>	Cocoa powder, sweetened cocoa powder, Cocoa press cake	Postponed	see par.45.
	<u>[20 mg/kg]</u>	Cocoa powder, sweetened cocoa powder, cocoa press cake	Postponed	see par.45.
Lead (Pb)	0.4 mg/kg	Cocoa butters	Endorsed	
	<u>[2 mg/kg]</u>	Chocolate, cocoa powder, sweetened cocoa powder, Cocoa beans and all raw and semi- processed materi- als derived from it	Postponed	see par. 46.
Lead (Pb)	0.5 mg/kg	Cocoa butters	Endorsed	see par.46.
Iron (Fe)	2 mg/kg	Cocoa butters	Endorsed	see par.47.