

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 8

CX/FA 09/40/10

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Forty-first Session

Shanghai, China, 21-25 March 2009

### SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 69<sup>th</sup> JECFA MEETING

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the following subject matter are invited to do so **no later than 31 January 2009** as follows: Secretariat, Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (Telefax: + 86 10 67711813, E-mail: [secretariat@ccfa.cc](mailto:secretariat@ccfa.cc) preferably), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Telefax: +39 06 5705 4593; E-mail: [Codex@fao.org](mailto:Codex@fao.org) - preferably).

## BACKGROUND

1. Specifications for 185 food additives and flavourings were discussed and prepared or reviewed at the 69<sup>th</sup> JECFA meeting (Rome, June 2008) and the resulting monographs are available (in English only) on JECFA Online Edition of: "Combined Compendium of Food Additive Specifications" <http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en> and "Specifications for Flavourings" <http://www.fao.org/ag/agn/jecfa-flav/search.html>. Monographs resulting from the 69<sup>th</sup> JECFA meeting have been published as FAO JECFA Monographs 5, FAO, Rome, 2008. The publication will be available to download as pdf-document at the FAO JECFA website at: [http://www.fao.org/ag/agn/agns/jecfa\\_output\\_en.asp](http://www.fao.org/ag/agn/agns/jecfa_output_en.asp)

2. These specifications cover:

	Food Additives	Flavourings
New:	8	111
Revised:	10	0
Revised – not republished	3	0
Full:	20	111
Tentative:	1	0
Withdrawn:	2	0

3. The Committee is being asked to review these specifications, in particular those designated as "Full", with a view to recommending their adoption by the Commission as Codex Specifications, taking into account comments received.

4. The 18 food additives given full (new and revised) specifications at the 69<sup>th</sup> JECFA are listed in the Annex. Separate lists of the food additives for which specifications were designated as tentative, withdrawn or revised without being republished are also given in the Annex with explanations.

5. All of the 111 new flavourings reviewed during the 69<sup>th</sup> JECFA were given full specifications JECFA Nos. 1787 – 1897).The JECFA names are listed alphabetically in the Annex. The safety evaluations for flavourings with JECFA Nos. 1793 – 1897 were completed and are therefore up for consideration during the session.
6. For the specifications prepared for 6 of these flavourings (alkoxy-substituted allylbenzenes, Apiole, Elemicin, Estragole, Methyl eugenol, Myristicin and Safrole with JECFA Nos. 1787 – 1792), the safety evaluations were not completed at the 69<sup>th</sup> JECFA meeting. The specifications include a statement to this effect.
7. In addition, the specifications prepared for the group of 40 furan-substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids, and related esters, sulfides, disulfides and ethers (JECFA Nos, Structural Class II: 1487, 1488, 1489, 1490, 1491, 1492, 1493, 1494, 1497, 1499, 1503, 1504, 1505, 1507, 1508, 1509, 1510, 1511, 1513, 1514, 1515, 1516, 1517, 1520, 1521, 1522, 1523, 1524, 1525, 1526; Structural Class III: 1495, 1496, 1498, 1500, 1501, 1502, 1506, 1512, 1518, 1519) by JECFA at its 65<sup>th</sup> and 68<sup>th</sup> meetings, now include a statement that the safety evaluations for these substances were not completed at the 69<sup>th</sup> meeting. This information is included in the on-line searchable database on flavouring specifications at the JECFA website at FAO. The session should consider if the Codex specifications for these flavouring substances should be withdrawn.
8. The scheduled re-evaluation of the safety of the flavouring substance 2-isopropyl-N,2,3-trimethylbutyramide (JECFA No. 1595) at the 69<sup>th</sup> JECFA meeting could not be completed due to unresolved safety concerns and the specifications in the on-line searchable database at the JECFA website at FAO includes a statement to this effect. The session should consider if the Codex specifications for this flavouring substance should be withdrawn.

## SPECIFICATIONS RESULTING FROM THE 69<sup>th</sup> JECFA

### FOOD ADDITIVES

#### **SPECIFICATIONS DESIGNATED AS FULL AT THE 69<sup>th</sup> JECFA (FAO JECFA Monographs 5, Rome, 2008):<sup>1</sup>**

Asparaginase from *Aspergillus niger* expressed in *A. niger* (N)

Calcium lignosulfonate (40-65) (N)

Carob bean gum (R)

Carob bean gum (clarified) (R)

Ethyl lauroyl arginate (N)

Guar gum (R)

Guar gum (clarified) (R)

Iron oxides (R)

Isomalt (R)

Monomagnesium phosphate (N)

Patent Blue V (R)

Phospholipase C expressed in *Pichia pastoris* (N)

Phytosterols, phytostanols and their esters (N)

Polydimethylsiloxane (R)

Sunset Yellow FCF (R)

Steviol glycosides (R)

Trisodium diphosphate (N)

#### **SPECIFICATIONS DESIGNATED AS TENTATIVE AT THE 69<sup>th</sup> JECFA (FAO JECFA Monographs 5, Rome, 2008):<sup>1</sup>**

Paprika extract (N) Tentative

#### **SPECIFICATIONS WITHDRAWN BY THE 69<sup>th</sup> JECFA:**

Estragole

The substance has only flavouring functions

Carbohydrase from *Aspergillus niger* var.

Insufficient information received to allow removal of the tentative designation.

#### **SPECIFICATIONS REVISED WITHOUT BEING REPUBLISHED (available in the electronic version of the specifications at the FAO JECFA website):**

Canthaxanthin: The wording of the criterion for the assay was changed to read “Not less than 96% total colouring matters (expressed as canthaxanthin)”.

Chlorophyllins copper complexes sodium and potassium salts:

The Colour Index (C.I.) International number was revised to the correct C.I. number 75815.

Fast Green FCF:

An error in the value for absorptivity in the determination of the quantity of leuco base was corrected to read 0.156.

<sup>1</sup> (N) new specification; (R) revised specification.

**FLAVOURINGS****JECFA NAMES FOR FLAVOURINGS GIVEN FULL SPECIFICATIONS BY THE 69<sup>TH</sup> JECFA**

Apiole	trans-2-Hexenal glyceryl acetal	(E,Z)-4-Methylpent-2-enoic acid
Amyl isothiocyanate	trans-2-Hexenal propylene glycol acetal	4-(Methylthio)butyl isothiocyanate
l-Bornyl acetate	5-Hexenyl isothiocyanate	6-(Methylthio)hexyl isothiocyanate
3-Butenyl isothiocyanate	trans-2-Hexenyl 2-methylbutyrate	5-(Methylthio)pentyl isothiocyanate
2-Butyl isothiocyanate	(E)-2-Hexenyl octanoate	Myristicin
(E)-Citronellyl 2-methylbut-2-enoate	(Z)-3-Hexenyl 2-oxopropionate	(E)-2-Nonen-4-one
(E)-2-Decen-1-ol	Hexyl 2-butenolate	(E)-5-Nonen-2-one
Dehydronootkatone	Hexyl decanoate	8-Nonen-2-one
(+/-)-Dihydrofarnesol	Hexyl heptanoate	(E)-1,5-Octadien-3-one
(+/-) (E,Z)-5-(2,2-Dimethylcyclopropyl)-3-methyl-2-pentenal	Hexyl trans-2-hexenoate	(E)-2-Octenoic acid
3,9-Dimethyl-6-(1-methylethyl)-1,4-dioxaspiro[4.5]decan-2-one	Hexyl isothiocyanate	(E,Z)-4-Octen-3-one
(+/-)-cis- and trans-4,8-Dimethyl-3,7-nonadien-2-ol	Hexyl nonanoate	1-Octen-3-yl acetate
(+/-)-cis and trans-4,8-Dimethyl-3,7-nonadien-2-yl acetate	4-Hydroxy-3,5-dimethoxy benzaldehyde	1-Octen-3-yl butyrate
2,4-Dimethyl-4-nonanol	3-(Hydroxymethyl)-2-octanone	(E)-2-Pentenoic acid
Divanillin	Isoamyl isothiocyanate	(Z)-2-Penten-1-ol
Dodecyl butyrate	Isobornyl isobutyrate	(Z)-Pent-2-enyl hexanoate
Dodecyl propionate	Isobornyl 2-methylbutyrate	4-Pentenyl isothiocyanate
Elemicin	Isobutyl isothiocyanate	(E,Z)-Phytol
Estragole	Isopropenyl acetate	(E,Z)-Phytyl acetate
Ethyl trans-2-butenolate	Isopropyl isothiocyanate	3-Pinanone
Ethyl trans-2-decenoate	(+/-) [R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one	l-Piperitone
Ethyl trans-2-hexenoate	d-2,8-p-Menthadien-1-ol	Prenyl acetate
Ethyl isothiocyanate	8-p-Menthene-1,2-diol	Prenyl caproate
Ethyl (E)-2-methyl-2-pentenoate	2-(l-Menthoxyl)ethanol	Prenyl formate
Ethyl trans-2-octenoate	l-Menthyl acetoacetate	Prenyl isobutyrate
(E)-Ethyl tiglate	Menthyl pyrrolidone carboxylate	Safrole
(+/-)-4-Ethylcinnamal	l-Menthyl (R,S)-3-hydroxybutyrate	Sodium 4-methoxybenzoyloxyacetate
(E,Z)-Geranic acid	Menthyl valerate	(E)-Tetradec-2-enal
(E)-Geranyl 2-methylbutyrate	4-Methoxybenzoyloxyacetic acid	Thujyl alcohol
(E)-Geranyl tiglate	cis- and trans-1-Methoxy-1-decene	2,6,6-Trimethylcyclohex-2-ene-1,4-dione
(E)-Geranyl valerate	Methyl eugenol	(E,Z)-3,7,11-Trimethyldodeca-2,6,10-trienyl acetate
(+/-)-1-Hepten-3-ol	Methyl hexanoate	10-Undecen-2-one
Hept-trans-2-en-1-yl acetate	(E,Z)-Methyl 2-hexenoate	Vanillin 3-(l-menthoxy)propane-1,2-diol acetal
(E,Z)-Hept-2-en-1-yl isovalerate	Methyl isothiocyanate	Vanillin propylene glycol acetal
Heptyl heptanoate	Methyl 2-methyl-2-propenoate	Verbenone
	(E,Z)-Methyl 2-nonenoate	Vetiverol
	Methyl trans-2-octenoate	Vetiveryl acetate
	2-Methylbutyl 3-methyl-2-butenolate	
	6-Methyl-5-hepten-2-yl acetate	

**NO FLAVOURINGS WERE GIVEN *TENTATIVE SPECIFICATIONS* BY THE 69<sup>TH</sup> JECFA**