

**Codex Committee on Milk and Milk Products
(8th Session)
Queenstown, New Zealand (4-8 February 2008)**

**European Community comments on the
Proposed Draft Amendment to the List of Additives of the Codex Standard for
Creams and Prepared Creams**

(Agenda item 4c, CX/MMP 08/8/6)

**European Community Competence
European Community Vote**

The European Community is of the view that only a very limited number of products are necessary in plain pasteurised cream (namely INS 401, 402, 407, 466, 471 and the phosphates (INS 339, 340, 345, 450, 451 and 452)). However additional additives may be technologically necessary in some of the other creams covered by this standard such as whipping creams where additional additives may be needed because of the particular characteristics of the product or its intended use. The European Community is of the opinion that the broad range of products within the scope of this standard should not be a way of permitting a large number of food additives to be used in basic plain pasteurised cream which is a product which consumers consider as a staple basic natural food.

The European Community has the following specific comments on some of the additives proposed in this standard:

- **INS 405 propylene glycol alginate.** In the EC this additive is only permitted in fillings and toppings for fine bakery wares and desserts. It is not technologically necessary in the basic products covered by this standard.
- **INS 473 sucrose esters of fatty acids.** In the EC this additives is permitted in sterilised cream and sterilised cream with a reduced fat content.
- **INS 475 polyglycerol esters of fatty acids.** In the EC this additive is not permitted in the products falling within the scope of this standard.
- **INS 491 (sorbitan monostearate), 492 (sorbitan tristearate) and 494 (sorbitan monooleate).** In the EC this additive is only permitted in fillings and toppings for fine bakery wares and desserts. It is not technologically necessary in the basic products covered by this standard.

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Although it was included in the previous standard it may be appropriate to modify at this stage the text associated with the **packaging gases and propellants**. It currently states that these can be used in 'whipped creams (including creams packed under pressure)'. Although this liaison is appropriate for propellant gases it does not necessarily stand for the use of packaging gases. A cream into which a packaging gas has been introduced in the area above the cream (to displace air/oxygen) can not and should not be considered a whipped cream.

The second recommendation in the paper asks the CCFA to list **INS 325 sodium lactate** and **INS 516 calcium sulphate** as stabilisers and **INS 508 potassium chloride** and **INS 509 calcium chloride** as thickeners in the International Numbering System. The European Community questions whether the 2 chloride salts can be described as thickeners. These substances create the correct conditions so that other ingredients react and thicken, they do not however thicken themselves. In this instance stabiliser may be a more appropriate functional class for these substances and it is one which is already associated to them.