European Union comments
CODEX COMMITTEE ON FOOD ADDITIVES
Forty-second Session
Beijing, China, 15-19 March 2010

Agenda Item 3

Matters of Interest arising from FAO and WHO from the 71th meeting of the joint FAO/WHO Expert Committee on Food Additives (JECFA)

(Codex document CX/FA 10/42/3)

Mixed competence
European Union vote

The European Union and its Member States (EUMS) would like to make the following comments with regard to section 12 of CX/FA 10/42/3.

- **Branching glycosyltransferase from Rhodothermus obamensis expressed in Bacillus subtilis**

  The EUMS support the inclusion of this product in the inventory of processing aids.

- **Cassia gum**

  Cassia gum is likely to be authorised in the near future in the EU. The EUMS support the need to provide suitable and validated methods for the determination of anthraquinones, as the presence of these hazardous substances, as impurities, should be adequately monitored in the cassia gum.

- **Cyclamic acid and its salts**

  The EUMS support the ML of 250 mg/l of cyclamic acid and its Na and Ca salts (ADI = 11 mg/l) but only in energy reduced products or products with no added sugar.

- **Cyclotetraglucose**

  The EUMS support the allocation of an INS to cyclotetraglucose and welcome clarification on proposed uses and use levels.
• Glycerol ester of gum/tall oil rosin

Glycerol esters of gum/tall oil rosins are not currently authorised in the EU legislation on food additives and it is currently under evaluation by the European Food Safety Authority (EFSA). The EUMS support the allocation of INS numbers and data for specifications.

• Glycerol ester of wood rosin

The EUMS welcome any additional information aiming at a better identification and differentiation of the individual rosin esters.

• Lycopene

The EUMS acknowledge the recent revised group ADI “not specified” issued by JECFA for the use of lycopene as food colour.

The EUMS would very much welcome clarification by JECFA as to whether the term "not specified" in this case should be interpreted in its classical way, namely the use of lycopene is of no safety concern and can be used in foodstuffs in general - or if JECFA considered for the purpose of the safety assessment only the uses and use levels provided by the industry. In particular, the EUMS would like to know whether the safety assessment took into consideration the proposed provision to use lycopene in fermented milks at 500 mg/kg.

EFSA derived in January 2008 a low numerical ADI of 0.5 mg/kg bw/d for lycopene from all food additive sources¹ (synthetic lycopene, lycopene from Blakesla trispora and lycopene from tomatoes), including also the intake of lycopene from natural occurrence. This ADI was derived from a one year rat study and a non-reversible increase in alanine transaminase (ALT). EFSA concluded that the ADI could be exceeded for both children and adults. More recently, EFSA undertook a refined exposure assessment for lycopene as a food colour, taking into account revised maximum and typical levels provided by the industry².

In addition, the EUMS would like to know whether the natural occurrence of lycopene contained in tomatoes or tomato derived products like concentrates, soups, paste…(as additional source of lycopene) was taken into account when JECFA performed its safety assessment, as this source should be considered in some countries as a non negligible contributor of dietary intake of lycopene.

• Octenyl succinic acid (OSA) modified gum Arabic

The EUMS can support the inclusion of this new substance into the INS list.

• Sodium hydrogen sulphate

The EUMS support the inclusion of sodium hydrogen sulphate in Table 3 of GSFA.