

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-Ninth Session

Macao SAR, China, 20-24 March 2017

PROPOSED DRAFT REVISION TO THE INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CAC/GL 36-1989)

(Comments at Step 3)

Comments of Kenya, Korea and Philippines

Kenya

Issue: Proposed draft changes and/or additions to the INS

Comment: Kenya supports the changes and additions as proposed in table 1 and 3 and recommends that the changes be advanced to step 5/8 of the procedure.

Korea

Elderberry color and Hibiscus color

The Republic of Korea supports the assignment of INS numbers of Elderberry color and Hibiscus color with functional class and technological purpose of color.

Trehalose

The Republic of Korea does not support addition of trehalose in INS list(CAC/GL 36-1989) and addition of functional class for trehalose as a sweetener. Trehalose is a disaccharide and it is considered as a food ingredient in Korea.

Philippines

Deletion of Nisin (INS 234) and Pimaricin (INS 235)

Nisin (INS 234) and pimaricin (natamycin) (INS 235) are antibiotics so antibiotics could not be used as food additives. Excluding nisin (INS 234), pimaricin (natamycin) (INS 235) from INS list is one of decisions which could help solve the problem of Antimicrobial Resistance (AMR).

Position:

Philippines does not support the EWG's proposal to delete Nisin (INS 234) from the INS list.

Rationale:

In the Philippines, Nisin is used in processed cheese products as preservative that inhibits growth of spore-former bacteria and there are no other food additives that are economically and technologically practicable for use for a specific purpose for which Nisin is currently used. Furthermore, Nisin has been evaluated by JECFA for its safe use in food and during its 77th meeting, Nisin's acceptable daily intake of 0-2mg/kg body weight was established. Nisin was approved to be used as food antimicrobial preservative and has currently no therapeutic use. There are differences in the antimicrobial mode of action between therapeutic antibiotics and Nisin, so the development of antibiotic resistance is not of concern in relation to use of nisin in food. (EFSA, 2006)