

European Union Comments

**CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL
DIETARY USES**

Thirty-eighth Session

Hamburg, Germany, 5-9 December 2016

Agenda item 2

**Matters Referred by the Codex Alimentarius Commission and/or Other
Subsidiary Bodies (CX/NFSDU 16/38/2)**

**Part B. MATTERS ARISING FROM SUBSIDIARY BODIES AS RELATED TO THE
WORK OF CCNFSU**

Committee on Methods of Analysis and Sampling (CCMAS37)

*Mixed competence
Member States vote*

Protein conversion factors

The European Union and its Member States have taken note of the conclusions of CCMAS and would support the establishment of a FAO/WHO expert panel to review available literature to assess the scientific basis for protein conversion factors and to possibly update the report of the joint FAO/WHO/UNU expert consultation *Protein and Amino Acid Requirements in Human Nutrition* (2002).

Examination of “ELISA G12” as a potential method for inclusion in the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX STAN 118-1979)

Last year, CCNFSU decided to ask CCMAS to provide further clarification on the question of the methods for detection of gluten. In particular, CCNFSU asked: *"Taking into account that the thresholds in CODEX STAN 118-1979 were established on the basis of the results given by the ELISA R5 Method, can CCMAS confirm that the results of the two methods (R5 and G12) are fully comparable for all products covered by the standard, in particular:*

- *products manufactured from ingredients naturally free of gluten (e.g. buckwheat, millet, amaranth, quinoa, etc.);*
- *products manufactured from gluten-containing ingredients (e.g. partially hydrolysed wheat protein, wheat starch, malt extract, glucose syrups, etc.);*
- *products based on oats; and*

- *liquid matrices*".

Since CCMAS explained in its reply that the two methods (R5 and G12) are not comparable, that comparability data for the two methods were not available, and mixed matrices are not included in the scope of either of the methods obtained during their validation, the European Union and its Member States are of the view that ELISA G12 cannot for the moment be included in the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX STAN 118-1979).

Committee on Food Additives (CCFA48)

European Union competence European Union vote

Gellan gum (INS 418)

In considering the use of food additives in infant formula, formula for special medical purposes for infants and follow-up formula the approach discussed and proposed by JECFA in 1971 implemented by the Codex Alimentarius Commission and endorsed by the 43rd Session of the Codex Committee on Food Additives that "*baby foods should be prepared without food additives whenever possible. Where the use of a food additive becomes necessary in baby foods, great caution should be exercised regarding both the choice of additive and its level of use*" shall apply.

Infant formula, formula for special medical purposes for infants and follow-up formula are on the EU market and are produced without the use of gellan gum. Therefore, in the EU's view gellan gum is not necessary and not technologically justified for the aforementioned foods.

Flavourings

The EU supports revising the text pertaining to flavourings in the standards referred to in para 24 of CX/NFSDU 16/38/2 in order to ensure consistency the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) provided such revision keeps the restrictions for the use of flavourings as currently listed in the mentioned standards (e.g. for Codex STAN 73-1981 only vanilla extract at GMP, ethyl vanillin at 7 mg and vanillin at 7 mg is permitted).