



Organisation Internationale de la Vigne et du Vin
International Organisation of Vine and Wine
Organización Internacional de la Viña y el Vino
Internationale Organisation fur Rebe und Wein
Organizzazione Internazionale della Vigna e del Vino

The OIV participates to the 50th Codex Committee on Food Additives (CCFA)

The president of the OIV, Monika Christmann, and the OIV Scientific Coordinator, Jean-Claude Ruf, have participated to the 50th session of the Codex Committee on Food Additives (CCFA) which took place in Xiamen (P.R. China) from 26 to 30 March 2018.

This meeting allowed to follow the various topics covered by the Codex Alimentarius, but also to consolidate relations with the Codex Alimentarius secretariat, and in particular with Tom Heiland, secretary of the Codex Alimentarius Commission.

In parallel of the session, the President and the OIV Scientific coordinator have discussed with different national delegation members or non members of the OIV regarding different issues.

Among the technical issues, the CCFA has endorsed different decisions

1) International Numbering System

New INS Number has been established for Potassium Polyaspartate INS N° 456

2) Specifications

Codex Alimentarius has reviewed the specification of microcrystalline cellulose in particular: The Committee assessed the information submitted on the solubility of microcrystalline cellulose and redesignated its solubility as *“Insoluble in water and ethanol. Practically insoluble or insoluble in sodium hydroxide solution (50 g/L)”*.

Metatartaric acid

The Committee concluded that metatartaric acid (when used in winemaking) should be included in the group ADI of 0–30 mg/kg bw for L(+)-tartaric acid and its sodium, potassium, potassium–sodium salts, expressed as L(+)-tartaric acid. The committee concluded also that dietary exposure to metatartaric acid in wine at the maximum use level of 100 mg/L does not present a health concern. In addition, new tentative specifications prepared at the 84th JECFA (2017) meeting

In order to finalise the specifications some Information are required by JECFA on:

- Characterization of the product (optical rotation, content of free tartaric acid, degree of esterification and molecular weight distribution)
- IR spectrum (in a suitable medium)
- Analysis results including above parameters from a minimum of 5 batches of products currently available in commerce along with QC data.

The Committee requests that this information be submitted by December 2018.

Yeast extracts containing mannoproteins

In addition to the natural presence of yeast mannoproteins in wine and the long history of consumption of yeast products in common foods, the Committee considered that the tentative product specifications for yeast extracts containing mannoproteins indicate that these do not contain chemical residues or microbiological contaminants of concern.

In addition, the Committee estimated that dietary exposure to yeast mannoproteins due to the addition of yeast extracts containing mannoproteins to wine at the maximum level of 400 mg/L would result, on average, in a 20% increase in dietary exposure compared to the background exposure through the regular diet of 0.4–21 mg/kg bw per day, primarily driven by bread and pastries.

These conservative dietary exposure estimates are based on the assumption that 100% of the yeast extracts containing mannoproteins is mannoproteins. In considering the data and information regarding yeast and yeast-derived products, the Committee concluded that it is unlikely that there would be a health concern for the use of yeast extracts containing mannoproteins as a food additive for oenological uses at maximum use levels up to 400 mg/L for the stabilization of wine.

The Committee noted that any change in the uses and/or use levels of yeast extracts containing mannoproteins as a food additive will require a new evaluation.

In order to complete specifications related to the use of yeast extracts containing mannoproteins in wine manufacture and remove their tentative designation, the Committee requires chemical characterization of the product in commerce along with supporting data.

The following information is required:

- composition of yeast extracts containing mannoproteins as well as the processes used in their manufacture;
- analytical data from five batches of each commercial product, including information related to impurities; and
- data on concentrations of yeast mannoproteins in wine in which yeast extracts containing mannoproteins have been used.

The Committee requests that this information be submitted by December 2018. The CCFA 50 has decided that the data availability will be confirmed by CCFA 51

3) JECFA Evaluations

a) Tannins (oenological tannins)

The Committee assessed the information received and concluded that there were insufficient data and information to prepare specifications for oenological tannins.

The Committee noted that the available data do not provide clear information on which tannin sources and individual tannin compounds are present in commercially used oenological tannins and, thus, how the oenological tannins would compare to the tannins used in the submitted studies.

The Committee requires data for the characterization of the products in commerce to be able to complete specifications for oenological tannins used as an antioxidant, colour retention agent and stabilizer in wine. The required information includes a detailed description of the manufacturing processes and thorough chemical characterization of the commercial products made from different botanical sources.

The following information is required:

- composition of tannins derived from the full range of raw materials as well as the processes used in their manufacture;
- validated analytical method(s) and relevant quality control data;
- analytical data from five batches of each commercial product including information related to impurities such as gums, resinous substances, residual solvents, sulfur dioxide content and metallic impurities (arsenic, lead, iron, cadmium and mercury);
- solubility of the products in commerce, according to JECFA terminology; and
- use levels, natural occurrence and food products in which tannins are used.

Submitters are encouraged to offer a rationale for a single specifications monograph for oenological tannins covering all products or individual monographs.

Therefore, it is not possible to establish which studies are relevant and, consequently, the extent of the data gaps.

In the absence of specifications and identification of the products in commerce, the Committee concluded that it was not possible to evaluate tannins used in winemaking.

The CCFA 50 has decided that the data availability will be confirmed by CCFA 51

b) Potassium Polyaspartate

Finally, the Committee has decided to include the Potassium Polyaspartate in the priority list of JECFA for safety assessment and establishment of specifications.